



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Sammic CA-41 Vegetable Preparation Machine – 550W, 365rpm, Up to 650kg/hr

Model / SKU: CA-41

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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Official supplier source: <https://www.sammic.com.au/wp-content/uploads/2025/specsheet/CA-41.pdf>



VEGETABLE PREPARATION MACHINE CA-41 230/50/1 AUS

High production vegetable preparation machine with an hourly output of up to 1300 lb / 650 kg.

P/N 1050728



SALES DESCRIPTION

Single-speed motor block + large production attachment.

A perfect cut

- ✓ High precision adjustments to obtain a uniform and excellent-quality cut.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality. By combining these accessories, it is possible to obtain more than 70 different types of cuts and grating grades.
- ✓ Head with blade on one side that distributes products inside the mouth and cuts and distributes whole products such as cabbage.
- ✓ Head equipped with high ejector: enables a higher quantity of product to be processed.

Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head.
- ✓ High power asynchronous motor.

Maximum comfort for the user

- ✓ Ergonomic design for maximum user comfort.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ The electronic command panel is very intuitive.

Maintenance, safety, hygiene

- ✓ Lever and lid easily removable for cleaning purposes.
- ✓ Combination of safety systems: head, cover, power switch.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ 1 speed motor block.
- ✓ Core drill (optional use).
- ✓ Large capacity hopper.



OPTIONAL

- ☐ Long vegetable attachment.
- ☐ Stand-trolley
- ☐ Automatic hopper.

ACCESSORIES

- ☐ FCC curved slicing discs
- ☐ FCO rippled slicing discs
- ☐ FFC chipping grids
- ☐ FMC dicing grids
- ☐ FCE julienne discs
- ☐ Long vegetable attachment
- ☐ Disc and grid packs - Heavy Duty
- ☐ Disc and grid holder
- ☐ Stand-trolley
- ☐ Automatic hopper
- ☐ Quick Cleaner: grid cleaners
- ☐ FC-D slicing discs
- ☐ SH shredding & grating discs
- ☐ Déli-cut cutting kit - Heavy Duty
- ☐ Universal grid cleaner QC-U

SPECIFICATIONS

Hourly production: 200 kg - 650 kg

Inlet opening: 286 cm²

Disc diameter: 205 mm

Motor speed: 365 rpm

Loading: 550 W

Electrical supply: 230 V / 50 Hz / 1~ (3.6 A)

Plug: AU/NZ (AS 3112 10A / 2P)

Electrical connection: [v:cable_manguera]

Noise level (1m.): <70 dB(A)

Background noise: 32 dB(A)

External dimensions (W x D x H)

Width: 391 mm

Depth: 396 mm

Height: 652 mm

Net weight: 24 kg

Crated dimensions

440 x 430 x 700 mm

Volume Packed: 0.13 m³

Gross weight: 29 kg

DYNAMIC PREPARATION
COMMERCIAL VEGETABLE PREPARATION MACHINES

product sheet
updated 27/02/2025



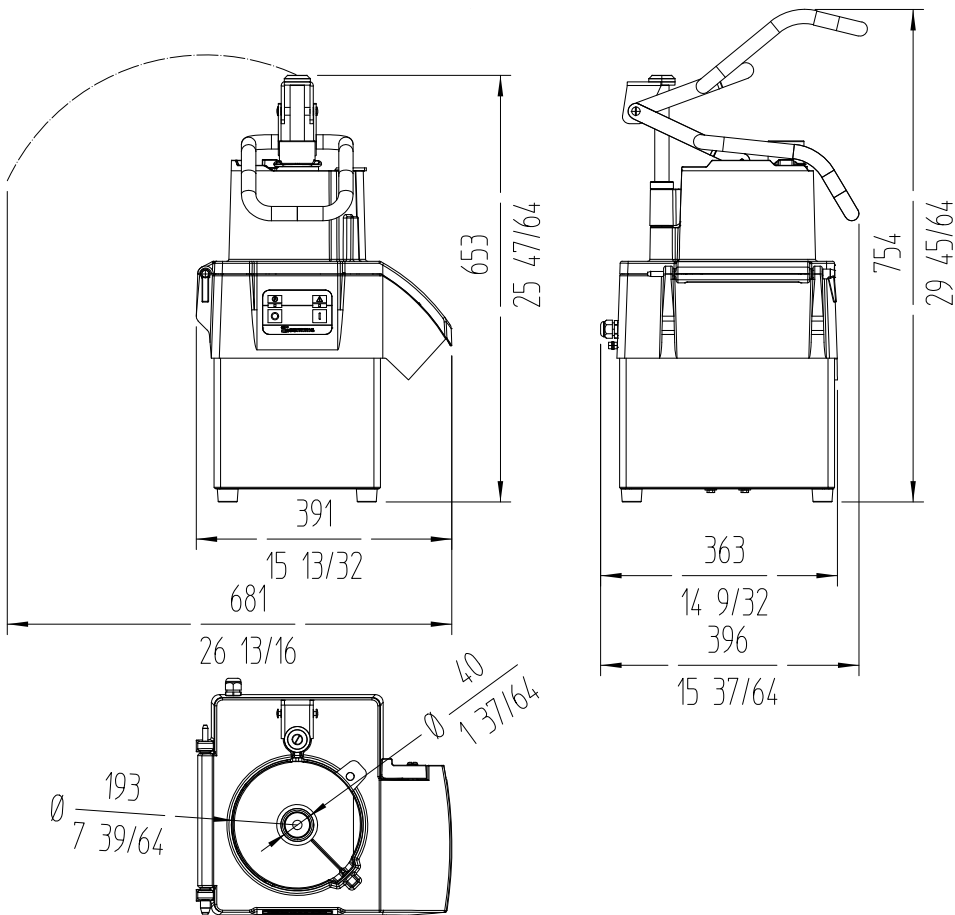
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Project	Date
Item	Qty
Approved	

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