



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Sammic CK-241 Commercial Cutter Mixer – 800 W, 1,500 rpm

Model / SKU: CK-241

KW COMMERCIAL KITCHEN

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Official supplier source: <https://www.sammic.com.au/wp-content/uploads/2025/specsheet/CK-241.pdf>



COMBI VEGETABLE PREP.-CUTTER CK-241 230/50/1 AUS

2-in-1. Compact vegetable slicer (350 kg) + cutter. 1 speed.



P/N 1050904



SALES DESCRIPTION

Compact ACTIVE line. 1-speed motor block + vegetable slicer attachment + 4.4 l cutter bowl.

Vegetable slicer function: a perfect cut.

- ✓ High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- ✓ Gravity Slide System allow to reconstruct the sliced product for storing or presentation purpose.
- ✓ Ejection disc included for the products that require its use.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality.
- ✓ By combining these accessories, more than 35 different types of cuts and gratings can be achieved.

Cutter function: efficiency and performance.

- ✓ Possibility of programming by time and pulse button.
- ✓ 4.4 lt-bowl equipped with lateral stirrer and high shaft to obtain a bigger production.
- ✓ Transparent lid equipped with hole to add ingredients in use.
- ✓ Lid complete with gasket to avoid product overflowing.
- ✓ Homogeneous and fine mixing result thanks to the lateral stirrers and invert-blade technology.
- ✓ The lateral stirrers avoid product overheating.
- ✓ Very uniform finish due to the movement generated the special position of the cutting edges.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.

Built to last

- ✓ Sturdy construction in food-grade best quality materials.
- ✓ High power asynchronous motor.

Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Cutter bowl equipped with ergonomic handle.

- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ Adjustable product ejection direction to adapt to the workflow in the preparation area.
- ✓ Recessed cored relief allows for any position in the kitchen, side walls, back wall, light and compact, this machine can fit.
- ✓ The electronic command panel is very intuitive.

Maintenance, safety, hygiene

- ✓ Lever, lid and bowl are easily removable for cleaning purposes.
- ✓ Stainless steel, dishwasher-safe discs. The removable blades allow for an even more thorough and efficient cleaning.
- ✓ Combination of safety systems: head, cover, bowl, power switch.
- ✓ Complete error warning system.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ 1-speed motor block.
- ✓ Vegetable slicer attachment.
- ✓ Cutter bowl with toothed blades.
- ✓ Gravity product expulsion
- ✓ ramp.
- ✓ Inner collecting container.
- ✓ Ejection disc.
- ✓ Universal grid cleaner QC-U.

OPTIONAL

- ☐ Hub with smooth blades.
- ☐ Hub with perforated blades.

ACCESSORIES

- ☐ FCS slicing discs
- ☐ FCOS rippled slicing disc
- ☐ FMS dicing grid
- ☐ FFS chipping grid
- ☐ FCES julienne discs
- ☐ SHS shredding & grating discs
- ☐ Disc and grid packs - Compact Line

SPECIFICATIONS

Total loading: 800 W
Electrical supply: 230 V / 50 Hz / 1~ (7 A)
Plug: [v:enchufe]

As vegetable preparation machine

Hourly production: 50 kg - 350 kg
Inlet opening: 89 cm²
Disc diameter: 180 mm
Speed as veg. slicer: 1500 rpm - 1500 rpm
External dimensions (W x D x H): 378 mm x 309 mm x 533 mm
Net weight (Veg.Pre.): 15.2 kg

As cutter

Bowl capacity: 4.4 l
Speeds as cutter (positions): 1500 rpm - 1500 rpm
External dimensions (W x D x H): 252 mm x 309 mm x 434 mm
Net weight (Cutter): 14.2 kg
Noise level (1m.): <70 dB(A)
Background noise: 32 dB(A)

Crated dimensions
382 x 563 x 480 mm
Volume Packed: 0.1 m³
Gross weight: 20.7 kg



product sheet
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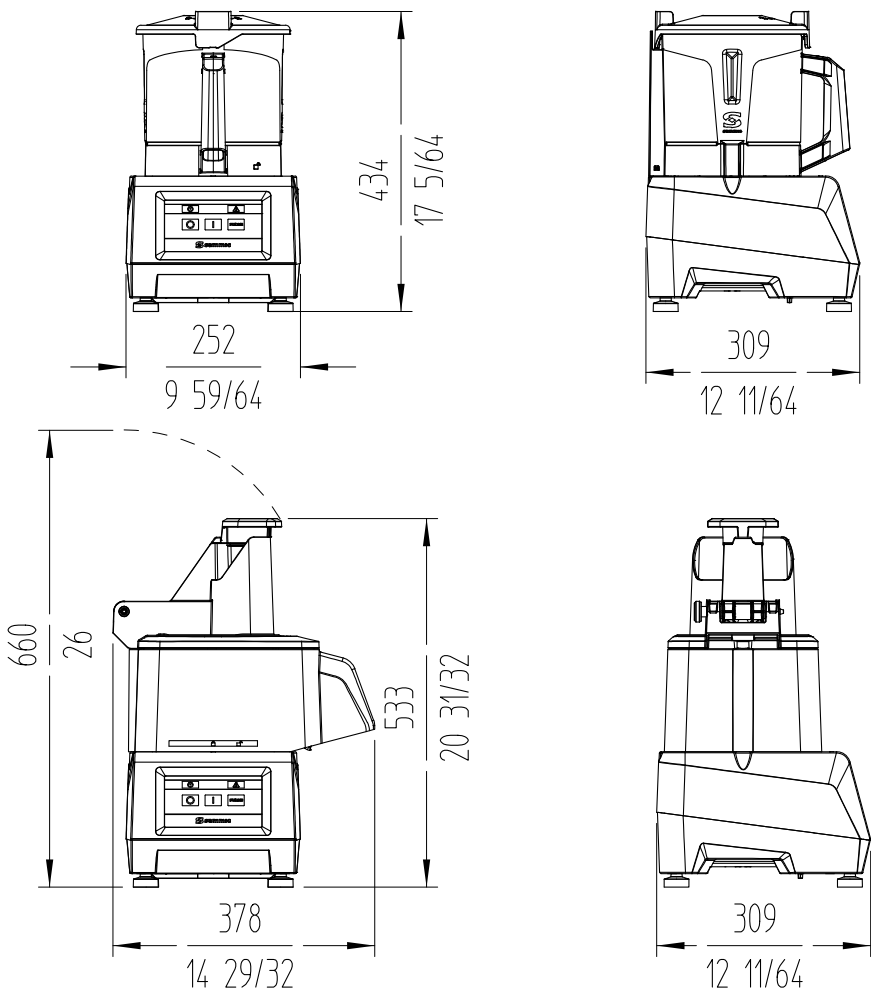
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DYNAMIC PREPARATION
FOOD PROCESSOR / VEG PREP COMBI MACHINES



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Project	Date
Item	Qty
Approved	

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