



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Sammic CA-31 VEGE PREP MACHINE – 550 W, 365 rpm

Model / SKU: CA-31

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-31.pdf>



VEGETABLE PREPARATION MACHINE CA-31 230/50/1 AUS

Production up to 450 kg.



P/N 1050708



ACCESSORIES

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

SPECIFICATIONS

Hourly production: 150 kg - 450 kg

Inlet opening: 136 cm²

Disc diameter: 205 mm

Motor speed: 365 rpm

Loading

Total loading: 550 W

Electrical supply: 230 V / 50 Hz / 1~ (5.2 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: 389 mm

Depth: 405 mm

Height: 544 mm

Net weight: 21 kg

Crated dimensions

435 x 430 x 600 mm

Volume Packed: 0.11 m³

Gross weight: 25.5 kg

SALES DESCRIPTION

Single-speed motor block + regular hopper.

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. Combining these accessories together to obtain more than 70 different types of cuts and grating grades.

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: product sliced in one single movement.
- ✓ 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.
- ✓ Regular hopper.

OPTIONAL

- ☐ Long vegetable attachment.



DYNAMIC PREPARATION
COMMERCIAL VEGETABLE PREPARATION MACHINES

product sheet
updated 14/03/2025

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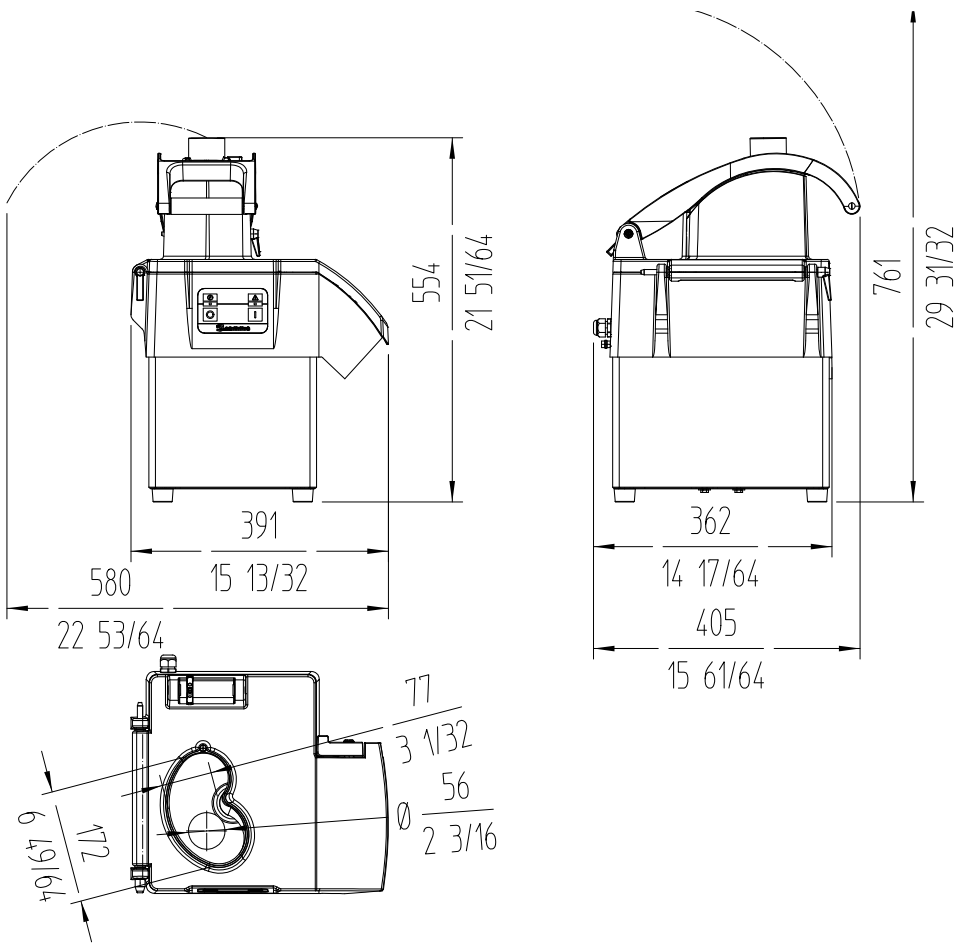
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Project	Date
Item	Qty
Approved	

product sheet
updated 14/03/2025