



PRODUCT DOCUMENT PACK

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PRODUCT

Sammic K-41 Commercial Cutter Mixer – 800 W, 1,500 rpm

Model / SKU: K-41

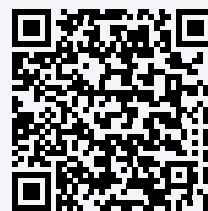
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DOCUMENT NOTICE

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



CUTTER K-41 230/50/1 AUS

Bowl capacity: 4.4 l. 1 speed.

P/N 1050984



SALES DESCRIPTION

Compact ACTIVE line. 1-speed motor block + 4.4 l cutter bowl with lateral stirrers and toothed blades.

Efficiency and performance.

- ✓ 4.4 lt-bowl equipped with lateral stirrer and high shaft for larger production capacity.
- ✓ 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 usage, optional smooth or perforated blades available.
- ✓ Optional vegetable slicer attachment available.

Built to last

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

Maximum comfort for the user

- ✓ Cutter bowl equipped with ergonomic handle.
- ✓ The electronic command panel is very intuitive.
- ✓ Recessed cord relief allowing flush against wall operation

Maintenance, safety, hygiene

- ✓ Safety microswitches in the position of the bowl and the lid.
- ✓ 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. blades.
- ✓ Cutter bowl with toothed ✓ Built-in lateral stirrers.

OPTIONAL

- ☐ Hub with smooth blades. ☐ Vegetable slicer attachment.
- ☐ Hub with perforated blades.

ACCESSORIES

- ☐ Cutter bowl ☐ ment for K-41 / KE-4V
- ☐ Vegetable preparation attach- ☐ Hubs with blades

SPECIFICATIONS

Electrical supply: 230 V / 50 Hz / 1~ (7 A)
Plug: AU/NZ (AS 3112 10A / 2P)
Bowl capacity: 4.4 l
Max. product capacity: 2.5 kg
Maximum capacity (liquid): 2.4 l
Bowl dimensions: Ø193 mm x 161 mm
Total loading: 800 W
Speed, min-max: 1500 rpm

External dimensions (W x D x H)

- ✓ Width: 252 mm
 - ✓ Depth: 309 mm
 - ✓ Height: 434 mm
- Net weight: 14.2 kg
Crated dimensions
285 x 385 x 695 mm
Volume Packed: 0.08 m³
Gross weight: 18.4 kg

DYNAMIC PREPARATION
CUTTER-MIXERS & EMULSIFIERS

product sheet
updated 11/01/2025



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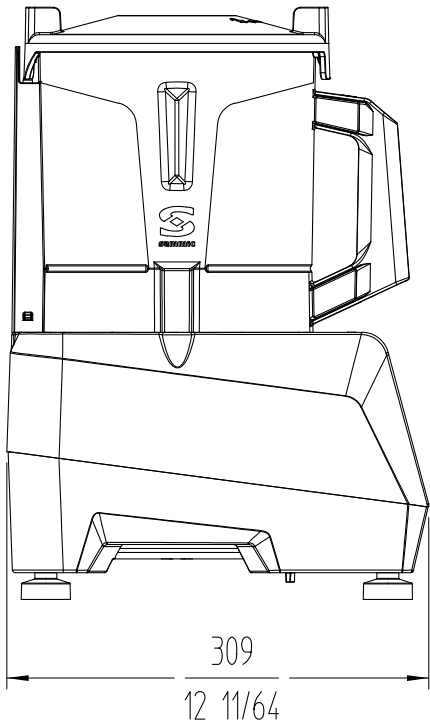
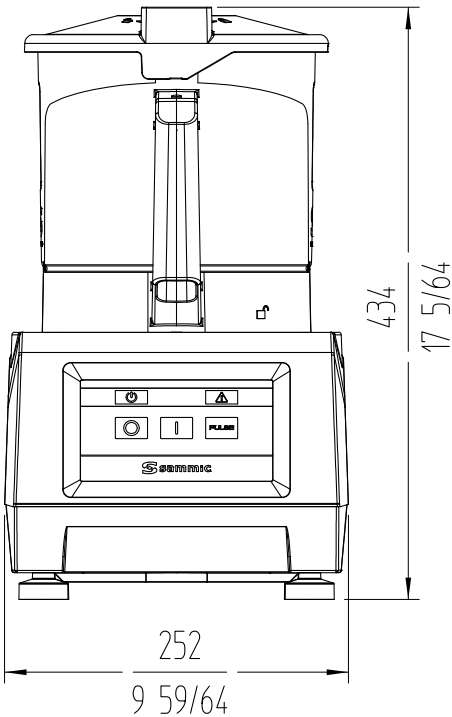
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DYNAMIC PREPARATION
CUTTER-MIXERS & EMULSIFIERS



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Project	Date
Item	Qty
Approved	

product sheet
updated 11/01/2025