





## Commercial Vegetable Preparation Equipment – The Good, The Better, and The Best

Sammic's five-model range of [Vegetable Prep Machines](#) are ideal for all slicing, dicing, julienne cutting, shredding and grating applications. These dynamic food processors have an hourly output of up to 2,200 lbs. an hour, that's suitable for kitchen operation serving 1,000 covers per day.

However, these products have a variety of applications, as well as prices, that should be considered before an educated purchasing decision can happen. So, allow me to share this chart with you to break down some of the many options, into just a few simple ones.

**Food Preparation Equipment**

<b>Good</b>	<b>Better</b>	<b>BEST</b>	
			
<b>CA-311</b>	<b>CA-311 VV (variable speed)</b>	<b>Combi CK-311</b>	
<ul style="list-style-type: none"><li>- Best Pricing</li><li>- Great for stocking orders</li><li>- Easy ON/OFF control</li></ul>	<ul style="list-style-type: none"><li>- Designed for easy cleaning</li><li>- Great for chain applications</li><li>- Variable 5 speed control</li></ul>	<ul style="list-style-type: none"><li>- Added Food Processor 2in1</li><li>- Most versatile &amp; Best value</li><li>- Space saving</li><li>- Variable 5 &amp; 10 speed control</li></ul>	

### [CA-311](#) - Good

- Very intuitive controls with only a simple ON and OFF function
- Enhanced Dicing feature for more yield and less loss
- Product output can be increased from 1,000 pounds to 1,300 pounds or even as high as 2,200 pounds by upgrading them to a larger hopper. These high capacity hoppers are found on items [CA-411](#), and [CA-611](#)
- Best quality product at the best price

### [CA-311VV](#) – Better

- Removable lever, lid, and base, for easy cleaning purposes. Cutting top can be completely removed from the motor mount and sent to the dish cleaning area
- Electronic, user-friendly control board with 5 speeds

- The versatility of cutting speeds and cleanability of this machine makes it a must-have for large chain operations

### **Combi CK-311 – BEST**

- The best machine with all the bells and whistles plus more
- 2in1, easily switch to a stainless-steel food processing bowl
- Hopper, lid, and bowl easily detachable for interchanging or cleaning
- 5-speed adjustable control for chopping and 10-speed adjustable control for emulsifying
- Amazing value and space saver for operations that need both vegetable preparation and food processing and emulsifying