



COMBI CK-48V

2 in 1: high capacity vegetable cutter (550 kg/h) + cutter with 8 litre hopper



DYNAMIC PREPARATION
FOOD PROCESSOR / VEG PREP COMBI MACHINES



FEATURES AND BENEFITS

As a cutter, its head with the blade on one side distributes products inside the mouth and cuts and distributes whole products such as cabbage. Supplied with a central drill, optional use, with the same purpose. The head is equipped with a top ejector, which enables more product to be shifted and the indicated production levels achieved. As a food processor, it has a 8-litre hopper with mixer and micro-serrated blades.

Equipped with "brushless" technology: powerful and efficient motors.

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive "force control system": guarantee of a uniform and high quality result.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

Cutting function: a perfect cut

- ✓ High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect 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.
- ✓ Exclusive "Force Control System" to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

Cutter function: efficiency and performance

- ✓ Possibility of programming by time and pulse button.
- ✓ Reverse function, ideal for mixing products instead of cutting.
- ✓ 8 litre stainless steel hopper.
- ✓ Polycarbonate lid with built-in "cut&mix" mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.

Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head. Stainless steel hopper with highly-resistant polycarbonate lid.

Maximum comfort for the user

- ✓ Ergonomic design. Maximum comfort for the user.
- ✓ Lateral product output: it requires less room on the work surface and directs the product avoiding splashing.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- ✓ Plunger, lid and hopper easy to remove for changing or cleaning.
- ✓ Combination of security systems: head, covers, hopper, power switch.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Large capacity head.
- ✓ Cutter hopper, with micro-serrated blade rotor.

ACCESSORIES

- FCC Curved Slicing Discs
- FCO Rippled Slicing Discs
- FFC Chipping Grids
- FMC Dicing Grids
- FCE Julienne Discs
- FR Shredding & Grating Discs
- Disc and Grid Packs
- Disc and Grid Holder Device
- Blades for CK / K / KE
- Grid Cleaning Kit
- FC Slicing Disc
- FC-D Slicing Discs
- SH Shredding & Grating Discs

SALES DESCRIPTION

It has a variable speed motor block, large-capacity head and 8-litre cutter hopper equipped with a rotor with micro-serrated blades.

Brushless technology.



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Project	Date
Item	Qty
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product sheet
updated 10/09/19



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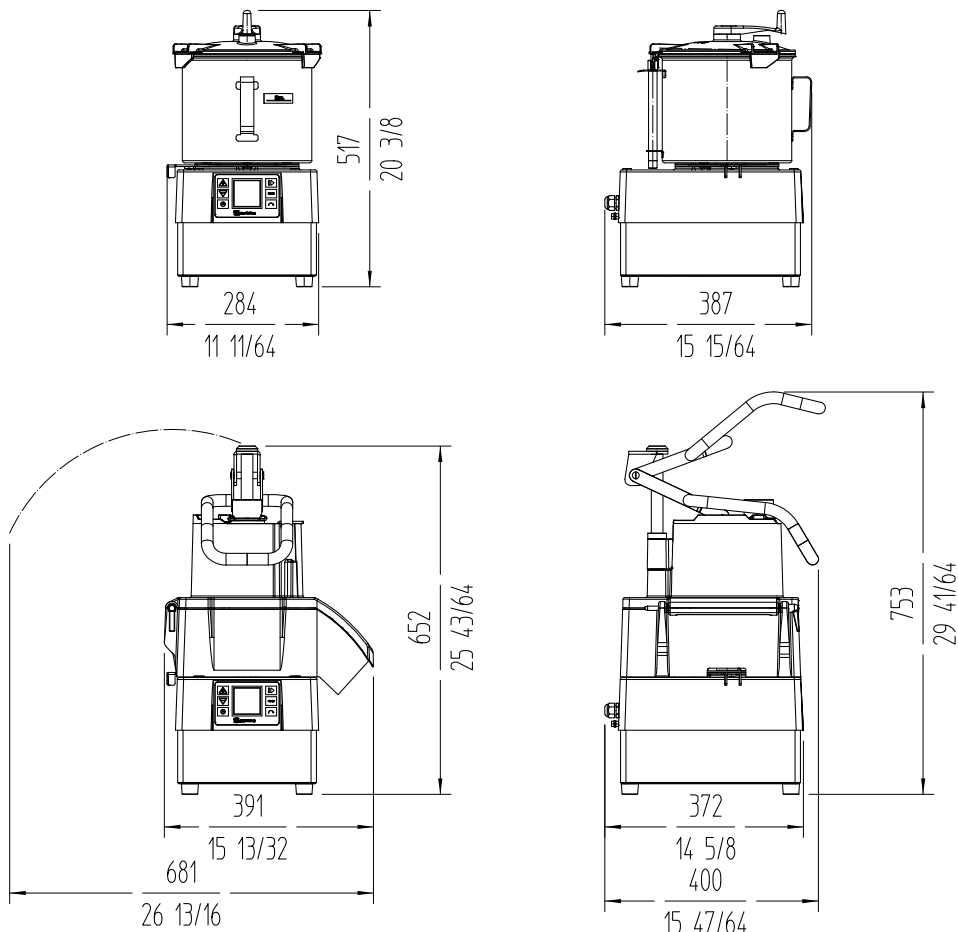
SPECIFICATIONS

Crated dimensions

705 x 415 x 515 mm

: 0.15 m³

Gross weight: 36.1 Kg.



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AVAILABLE MODELS

1050822 Combi vegetable prep.-cutter CK-48V 120/50-60/1

* Ask for special versions availability

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