COMBI CK-35V
2 in 1: vegetable cutter (450 kg/h) + cutter with 5.5 lt bowl.

✓ 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: product sliced in one single movement.

✓ 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 bowl easy to remove for changing or cleaning.

✓ Combination of security systems: head, covers, bowl, 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.
✓ Universal head.
✓ Cutter bowl, with micro-serrated blade rotor.

OPTIONAL

☐ Tube head.
☐ Discs, grids and disc support.
☐ Rotor with smooth cutting blades.
☐ Rotor with perforated cutting blades.
☐ Support-trolley.
☐ Grid cleaning kit.

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 holder
☐ Blades for CK / K / KE
☐ Grid cleaning kit
☐ FC-D slicing discs
☐ SH shredding & grating discs

SALES DESCRIPTION

It has a variable speed motor block, universal head and 5.5-lt cutter bowl equipped with a rotor with micro-serrated blades.
"Brushless" technology.

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.

✓ 5.5 lt stainless steel bowl.

✓ Polycarbonate lid with built-in "cut&mix" mixer.

✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.

Built to last

SPECIFICATIONS

Total loading: 1500 W

As vegetable preparation machine
Hourly production: 100 Kg - 450 Kg
Inlet opening: 136 cm²
Disc diameter: 205 mm
Speed as veg. slicer: 300 rpm - 1000 rpm
External dimensions (WxDxH): 391 mm x 409 mm x 552 mm
Net weight (Veg.Prep.):24 Kg

As cutter
Bowl capacity: 5.5 l
Speeds as cutter (positions): 300 rpm - 3000 rpm
External dimensions (WxDxH):286 mm x 387 mm x 487 mm
Net weight (Cutter): 18 Kg
Noise level (1m.): <70 dB(A)
Background noise: 32 dB(A)

Crated dimensions
705 x 415 x 515 mm
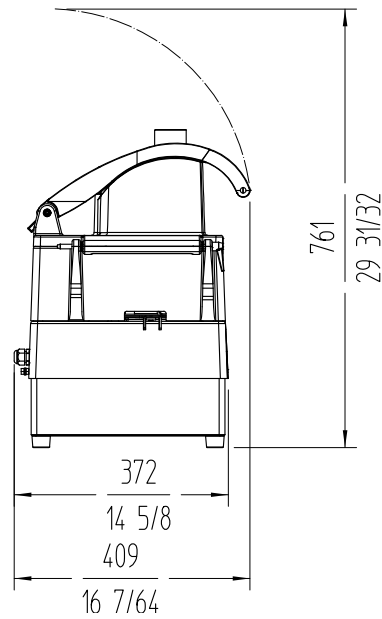Volume Packed: 0.15 m³
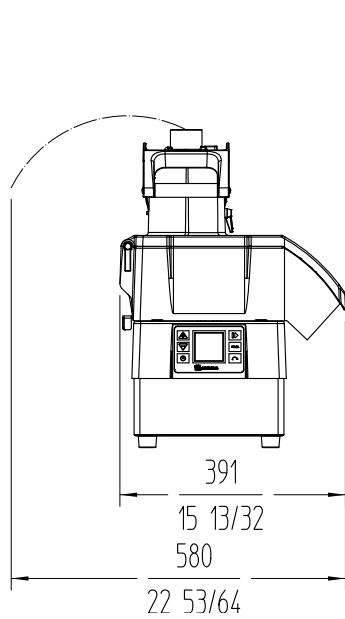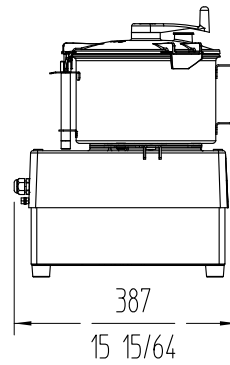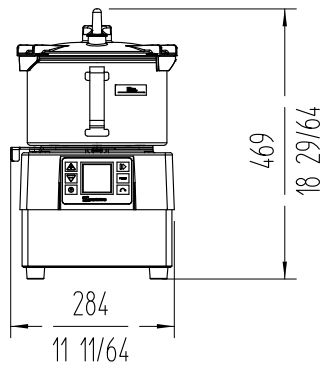Gross weight: 31.8 Kg

AVAILABLE MODELS

1050752	Combi vegetable prep.-cutter CK-35V 230/50-60/1
1050756	Combi vegetable prep.-cutter CK-35V 120/50-60/1

* Ask for special versions availability

469
18 29/64

284
11 11/64

387
15 15/64

761
29 31/32

391
15 13/32
580
22 53/64

372
14 5/8
409
16 7/64

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Project		Date	
Item		Qty	
Approved			