

Active - Ultra

CUTTER - EMULSIFIER K-KE



K-52



K-82



KE-5V



KE-8V

Versatility and performance...

Multiple functions, in seconds

- Cut, grind, mix, knead or emulsify any product, in seconds.

Available in ACTIVE and ULTRA line

- Active line: 2-speed appliances. Intuitive control panel.
- Ultra line: adjustable speed. Advanced control panel with all the information at a glance. Brushless technology and advanced features.

Big capacity for commercial performance

- Available with 5.5 or 8 lit bowl.
- The high central shaft confers a great useful capacity to every model.

Cutting blades for each need

- Micro-serrated, smooth and perforated blades allow for obtaining the desired result out of each product.

"Cut&Mix" scraper: guarantee of a perfect result.

- Allows to obtain a more homogeneous final product.
- Prevents product overheating.

High quality construction

- Stainless steel and aluminium motor block and stainless steel, easily detachable cutter bowl.

Transparent lid

- Allows visualization of the evolution of the work.
- Equipped with opening for adding ingredients.

Safety and hygiene guarantee

- Combination of safety systems.
- NSF International certified.
- 100% tested.



...and maximum customisation

New ULTRA line with advanced features

Adjustable speed

- Adjustable speed enables the machine to be adapted to the product being processed.

Advanced control panel

- All the information at a glance.

Brushless technology: maximum efficiency

- Equipped with Brushless technology.
- Maximum efficiency: the motor maintains the torque throughout the speed range.
 - Light and compact design.
- Improved watertightness as no ventilation is required.
 - Less noise is generated.

Advanced timer and built-in programs

- Specific parameterizable programs for dense grinding, fine grinding and pulse program.
 - Operation by timer.

Possibility to create programs: maximum customisation

- Possibility to create 9 customised programs with different phases.
- Maximum customisation and standardisation.
 - Homogeneous results.





#ThePerfectCut

ACTIVE LINE: Versatility and performance

- 1 or 2 speed appliances.
- Powerful, ventilated motor.
- Intuitive control panel.



ULTRA LINE: maximum customisation and standardisation

- Adjustable speed.
 - Equipped with Brushless technology.
 - Maximum efficiency: the motor maintains the torque throughout the speed range.
 - Light and compact design.
 - Improved watertightness as no ventilation is required.
- Advanced control panel.
 - All the information at a glance.
 - Advanced timer.
- Specific built-in parameterizable programs for dense grinding, fine grinding and pulse program.
- Programmable.



K-52

- 2-speed motor block + 5.5 lt. cutter bowl.
- Up to 3 Kg product capacity.
- Very intuitive use.
- Optional "Cut & Mix" scraper.



K-82

- 2-speed motor block + 8 lt. cutter bowl.
- Up to 4 Kg product capacity.
- Very intuitive use.
- Optional "Cut & Mix" scraper.



ULTRA line

KE-5V

- Adjustable speed motor block + 5.5 lt. cutter bowl.
- Up to 3 Kg product capacity.
- Advanced control panel.
- Advanced timer, built-in programs, programmable.
- Built-in "Cut & Mix" scraper.



KE-8V

- Adjustable speed motor block + 8 lt. cutter bowl.
- Up to 4 Kg product capacity.
- Advanced control panel.
- Advanced timer, built-in programs, programmable.
- Built-in "Cut & Mix" scraper.





Cutter accessories

Rotor with serrated cutting blades



Recommended for parsley and products with a high content in water that could otherwise get spoiled with a flat blades. Ideal for kneading, grinding or blending frozen products, dried fruits, cured ham, cooked meat, purées of all kinds. These blades allow the thinnest, smoothest and silkiest textures of the three..

Rotor with smooth cutting blades



Recommended for mincing meats: it easily cuts through raw meat and fish regardless of the amount of threads or nerves. Flat blade is also ideal for coarse chopping vegetables, especially the ones with higher water content and mixing all kinds of foods.

For onions, the best option is the smooth blade, but the product adheres to the bowl walls. For this reason, the use of the "Cut&Mix" scraper is recommended.

Rotor with perforated cutting blades



Ideal for liquids of all types: mayonnaise, hollandaise sauce, pink sauce, aioli and also baking doughs.

Optional accessories



"Cut & Mix" scraper



Hub with smooth blades



Hub with perforated blades

Table of characteristics



LINE	ACTIVE		ULTRA	
Model	K-52	K-82	KE-5V	KE-8V
SELECTION GUIDE				
Covers (from / to)	20 - 75	20 - 100	20 - 75	20 - 100
Maximum product capacity	3 Kg	4 Kg	3 Kg	4 Kg
SPECIFICATIONS				
Bowl capacity	5.5 l	8 l	5.5 l	8 l
Bowl dimensions	Ø 240 x 150 mm	Ø 240 x 199 mm	Ø 240 x 150 mm	Ø 240 x 199 mm
2 speeds	yes	yes	-	-
Adjustable speed	-	-	yes	yes
Minimum/maximum speed	1500 / 3000 rpm	1500 / 3000 rpm	300 / 3000 rpm	300 / 3000 rpm
LOADING				
Total loading	900-1500 W	900-1500 W	1500 W	1500 W
EXTERNAL DIMENSIONS				
Dimensions	286 x 387 x 439 mm	286 x 387 x 473 mm	286 x 387 x 487 mm	286 x 387 x 517 mm
Net weight	21.6 Kg	22.6 Kg	18 Kg	18.9 Kg

Compatible accessories

LINE	Scraper	Hub with serrated blades	Hub with smooth blades	Hub with perforated blades
K-52 / K-82	o	x	o	o
KE-5V / KE-8V	x	x	o	o

x: included o: in option



www.sammic.com



UNE-EN ISO 9001

SAMMIC, S.L. (Sociedad Unipersonal) Basarte, 1 · 20720 AZKOITIA

05/22-0009241/0