



VEGETABLE PREPARATION MACHINE CA-4V 120/50-60/1

High-production commercial vegetable preparation machine, up to 1300 lb.



P/N. 1050799



- ✓ Ergonomic design. Maximum comfort for the user.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- ✓ Lever and lid easily removable for cleaning purposes.
- ✓ Combination of safety systems: head, cover, 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.
- ✓ Optional use drill.
- ✓ Universal grid cleaner QC-U.

OPTIONS

- ☐ Tube head.
- ☐ High production semi-automatic hopper.
- ☐ Support-trolley.
- ☐ Discs and grids.
- ☐ Grid cleaning kit.

ACCESSORIES

- ☐ FCC curved slicing discs
- ☐ FCO rippled slicing discs
- ☐ FFC chipping grids
- ☐ FMC dicing grids
- ☐ FCE julienne discs
- ☐ Long vegetable attachment
- ☐ Disc and grid packs - Heavy Duty
- ☐ Disc and grid holder
- ☐ Stand-trolley
- ☐ Quick Cleaner: grid cleaners
- ☐ FC-D slicing discs
- ☐ SH shredding & grating discs
- ☐ Déli-cut cutting kit - Heavy Duty
- ☐ Universal grid cleaner QC-U

SPECIFICATIONS

Hourly production (pieces): 400 lb - 1300 lb

Inlet opening: 44 in²

Disc diameter: 8"

Motor speed: 300 - 1000 rpm

Total loading: 3 Hp

Electrical supply: 120 V / 60 Hz / 1~ (15 A)

Plug: USA (NEMA 5-15P / 2P+G)

Noise level (1m.): <70 dB(A)

Background noise: 32 dB(A)

External dimensions (W x D x H)

Width: 15.4"

Depth: 15.7"

Height: 25.7"

Crated dimensions

17.5 x 16.9 x 23.4 "

Volume Packed: 0.13 m³

Gross weight: 68.8 lbs.

SALES DESCRIPTION

Variable speed motor block + high-production head.
Equipped with "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 cut.
- ✓ 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.

A perfect cut

- ✓ High precision adjustments to obtain a uniform and excellent-quality 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.
- ✓ Head with blade on one side that distributes products inside the mouth and cuts and distributes whole products such as cabbage.
- ✓ Head equipped with high ejector: enables a higher quantity of product to be shifted.
- ✓ Exclusive "Force Control System" to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head.

Maximum comfort for the user



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Intertek

DYNAMIC PREPARATION
COMMERCIAL VEGETABLE PREPARATION MACHINES

product sheet
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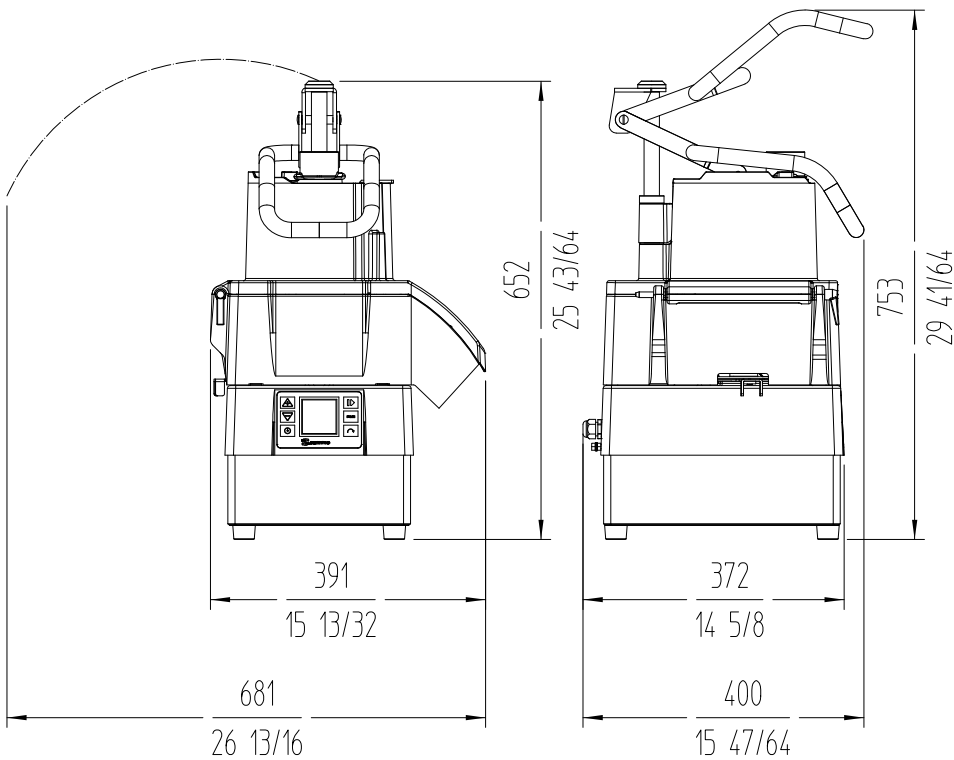
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Project	Date
Item	Qty
Approved	

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