



# VEGETABLE PREPARATION MACHINE CA-2V 2D 120/50-60/1 · 2 DISCS INCLUDED

Compact, variable speed vegetable slicer. Brushless technology: maximum efficiency.

P/N. 1050972



- ✓ Sturdy construction in food-grade best quality materials.

## Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ Adjustable product ejection direction to adapt to the workflow in the preparation area.
- ✓ Recessed cored relief allows for any position in the kitchen, side walls, back wall, light and compact, this machine can fit.
- ✓ 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.
- ✓ Stainless steel, dishwasher-safe discs. The removable blades allow for an even more thorough and efficient cleaning.
- ✓ Combination of safety systems: head, cover, power switch.
- ✓ Complete error warning system.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

## INCLUDES

- ✓ Variable speed motor block.
- ✓ Vegetable slicer attachment.
- ✓ Gravity product expulsion ramp.
- ✓ Ejection disc.
- ✓ CA-2V 2D includes 2 discs: FCS-4 (4 mm. slicing disc) and SHS-2 (2 mm. shredding disc).

## OPTIONS

- Cutter bowl.
- Hub with smooth blades.
- Hub with toothed blades.
- Hub with perforated blades.

## ACCESSORIES

- Cutter bowl (Compact line)
- FCS Slicing Discs (Compact line)
- SHS Shredding & Grating Discs (Compact line)
- Hubs with blades (Compact)

## SPECIFICATIONS

**Hourly production (pieces):** 110 lbs - 770 lbs

**Inlet opening:** 13.8 in<sup>2</sup>

**Disc diameter:** 7.1 "

**Motor speed:** 300-1000 rpm

**Total loading:** 2 Hp (14 A)

**Electrical supply:** 120 V / 50-60 Hz / 1 ~ (5.3 A)

**Plug:** --

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

**Background noise:** 32 dB(A)

### External dimensions (WxDxH)

Width: 14.9 "

Depth: 12.2 "

Height: 21 "

### Crated dimensions

11.2 x 15.2 x 28.1 "

Volume Packed: 0.08 m<sup>3</sup>

Gross weight: 37.9 lbs.

## SALES DESCRIPTION

Compact ULTRA line. Variable speed motor block + vegetable slicer attachment.

### 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.

### A perfect cut.

- ✓ High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- ✓ Gravity product expulsion ramp allow to reconstruct the sliced product for storing or presentation purpose.
- ✓ Ejection disc included for the products that require its use.
- ✓ 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 35 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.
- ✓ Possibility of extending its functionality by adding the cutter bowl with blades.

### Built to last



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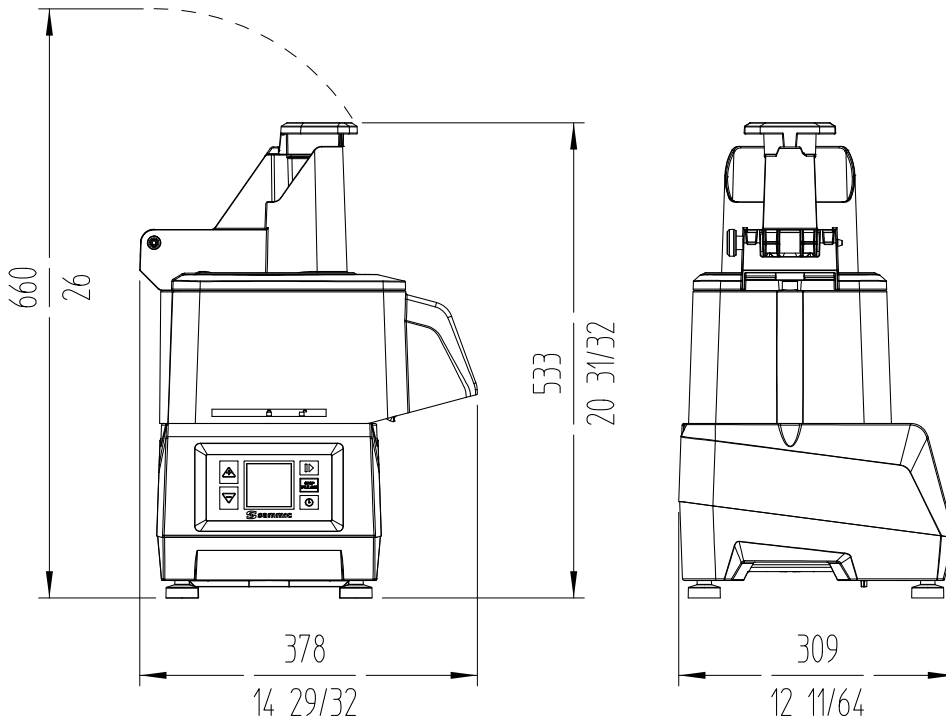
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**sammic** | [www.sammic.us](http://www.sammic.us)  
Food Service Equipment Manufacturer

[usa@sammic.com](mailto:usa@sammic.com)  
1225 Hartrey Avenue  
60202-1056 Evanston, IL

phone +1 (224) 307-2232  
toll free +1 844 275 3848



Project	Date
Item	Qty
Approved	

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