

Cutter-Emulsifiers

KE









Professional performance

Professional
performance

PROFESSIONAL
PERFORMANCE



Multiple functions in seconds



Use the cutter function to **cut, grind, mix, knead or emulsify** any product, in seconds.

A model for every requirement

Our **ULTRA range**, with **variable speed** and advanced features, offer a production cycle of up to 8.75 lbs of product.



Range	ULTRA	
Model	KE-5V	KE-8V
Speed	Variable	Variable
Cutter bowl	5,5 lt.	8 lt.
Bowl capacity	7 lbs	8.75 lbs
Covers (From - to)	20-75	20-100

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5.5 and 8 liter cutter bowls

Sammic cutters are available with a **5.5 or 8 lt capacity bowl** for grinding, mixing, kneading, etc. 7 lbs or 8.75 lbs of product, in seconds.



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Cutting blades for each need

The cutter bowl is delivered as standard with a rotor with **toothed blades**. It can optionally be fitted with smooth and perforated blades.



Hub with toothed blades

The toothed blades are **ideal for cutting parsley and products with a high water content** that can be damaged using smooth blades. It is **also good for frozen products, nuts, cured ham, cooked meat, purees** (the puree is finer with this type of blade).



Hub with flat blades

The flat blades are indicated **for cutting raw meat**, because the edge and its shape can easily cut the nerve strands and difficult points of the meat. They are also recommended **for vegetables in general**, as it chops very well with only a small quantity of liquid from the product. The smooth blades are **ideal for onions, although the Cut&Mix mixer must be used** because the product adheres to the sides of the hopper.



Hub with perforated blades

Use the perforated blades to **make sauces and mix products** such as **mayonnaise, seafood cocktail sauce, aioli garlic mayonnaise**, etc. as well as for certain types of **pastry dough**.



Speed selection

KE cutter/emulsifier. variable speed

The available speed range means that the machine can be adapted precisely to the product being processed. Thanks to the brushless motor technology, the motor maintains the torque throughout the speed range, obtaining maximum efficiency at all times.



Brushless technology: maximum efficiency

Brushless technology is synonymous with **optimal performance at any speed.**

The KE cutter-emulsifiers have high-efficiency motors with brushless technology. Brushless motors are **highly efficient**, enabling the same force to be exerted throughout the speed range. They also **weigh less**, require less space and, since they don't require ventilation, improve the **water tightness** of the machines.



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“Cut&Mix” scraper: a perfect result

The “Cut&Mix” scraper prevents the product from adhering to the edges of the bowl, preventing the product from overheating and obtaining a more homogeneous final product.



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Reverse function



Thanks to the reverse function,
the blades rotate backwards,
between 100 and 500 rpm,
mixing the product **instead of**
cutting.

This means that ingredients can
be added during the cycle and
mixed with the product already
cut.

Built-in programmes, specific functions*

The machines have 3 special programmes: P1 (dense texture), P2 (light texture), and P3 (pulses). By combining different speeds and times in each of these programmes, the cutter optimises the parameters to obtain a uniform and consistent result in each case.

* Feature available on machines from December 2021.



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Program customization: Recipe standardization*

In addition to the two built-in programmes on the machine, the ULTRA cutters allow the user to create up to 9 custom programs. In this way, by combining different speeds and different times, the user can standardize their own recipes to always obtain the same result automatically and without being aware of the machine.

* Feature available on machines from December 2021.

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Stainless steel motor block

The stainless steel motor block has a polished external finish and optimal durability. Also, it is easy to clean. The robust aluminium lid makes the entire unit highly durable.





Maximum
comfort for
the user

Maximum comfort
for the user

ERGONOMIC
EASY-TO-USE



Opening for adding ingredients



The cutter bowl's cover has an opening through which ingredients can be added during the cycle. The opening has a cover that can be closed when it is not being used, thereby avoiding splashing.

Maximum comfort
for the user

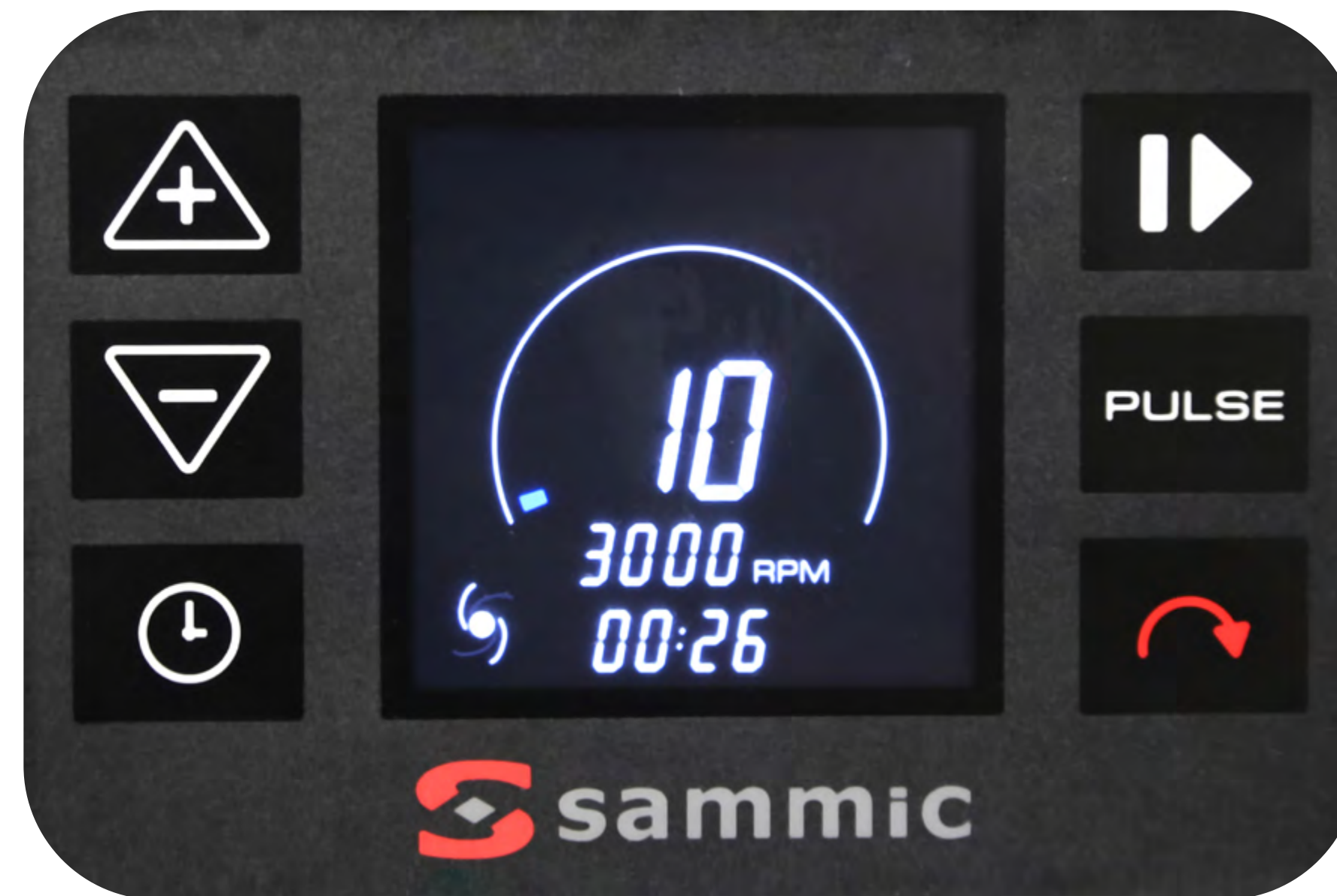
Ultra

ERGONOMIC
EASY-TO-USE



Advanced control panel

The **cutters-emulsifiers KE use brushless technology** and have an advanced control panel. Very intuitive to use, the panel on these machines offers all the information at a glance. The user therefore has maximum control of the process.





Maximum safety and hygiene

Bowl easy to detach



The bowl on Sammic cutters and emulsifiers is easily removable, without tools, for exchanging and cleaning. They are **versatile and easy to maintain.**

Maximum safety
and hygiene

SAFETY AND
HYGIENE



Easy to clean

The rotor and the bowl can
be washed in a dishwasher,
guaranteeing optimum
durability over time.



Combination of safety systems

All cutters and emulsifiers **KE** have combination of safety systems that ensure user protection when the machine is in operation.

The position of the bowl and its cover **have microswitches that prevent them from being inadvertently switched on** and the shut-off safety element prevents accidental start-up of the blades in case of power failure.



Maximum safety
and hygiene

SAFETY AND
HYGIENE



NSF accredited



Sammic cutters and emulsifiers KE are **standard 8 NSF certified**, which is a safety and hygiene guarantee.



Sammic:
a leader's
guarantee

Sammic: a leader's guarantee

A LEADER'S
GUARANTEE



100% tested

All machines manufactured by Sammic **are individually tested** at the end of the assembly line, thus minimising the risk of post-sales incidents.



Sammic:
a leader's guarantee

A LEADER'S
GUARANTEE



Designed and manufactured by Sammic in collaboration with Chefs



Sammic's **corporate chef** and team actively participated in the entire Sammic cutter development project.

Before they are launched, all models are also tested by the corporate chef and by Sammic **ambassador chefs** from around the world.

And finally, a continuous feedback channel throughout the product's service life enables continuous improvement so that Sammic continues to be **#TheRightChoice** for users around the world.

Technical specifications



Spec sheet

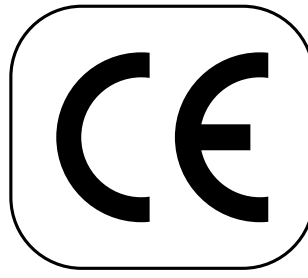
See at the website



Spec sheet

See at the website

Range	ULTRA	
Model	KE-5V	KE-8V
Covers (From – to)	20-75	20-100
Bowl litres	5,5	8
Capacity kg	7 lbs.	8.75 lbs.
Motor speed	300/3000 rpm	300/3000 rpm
Total loading	3Hp	3Hp
External dimensions (WxDxH)	11.3x15.2x19.2"	11.3x15.2x20.4"
Net weight	39.7 lbs.	41.7 lbs.



UNE-EN ISO 9001

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