COMBI CK-24V

2-in-1. Compact vegetable slicer + cutter. Adjustable speed with “brushless” technology.



Sales Description

Compact ULTRA line. Variable speed motor block + vegetable slicer attachment + 4,4 l cutter bowl.

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.

Vegetable slicer function: 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. (Watch video)
- ✓ 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.

Cutter function: efficiency and performance.

- ✓ Possibility of programming by time and pulse button.
- ✓ 4.4 lt-bowl equipped with lateral stirrer and high shaft to obtain a bigger production.
- ✓ Transparent polycarbonate lid equipped with hole to add ingredients in use.
- ✓ Lid complete with gasket to avoid product overflowing.
- ✓ Homogeneous and fine mixing result thanks to the lateral stirrers and invert-blade technology.
- ✓ The lateral stirrers avoid product overheating.
- ✓ Very uniform finish due to the movement generated the special positon of the cutting edges.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.
- ✓ Built-in programs and option to customize programs for recipe standardization.

Built to last

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

Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Cutter bowl equipped with ergonomic handle.
- ✓ 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.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.
- ✓ Recessed cored relief allows for any position in the kitchen, side walls, back wall, light and compact, this machine can fit.
- ✓ Control panel equipped with timer to standardise processes.

Maintenance, safety, hygiene

- ✓ Lever, lid and bowl are 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, bowl, 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.
- ✓ Cutter bowl with toothed blades.
- ✓ Gravity product expulsion ramp.
- ✓ Ejection disc.

Optional

- ❑ Hub with smooth blades.
- ❑ Hub with perforated blades.

Accessories

- ❑ FCS slicing discs
- ❑ FCOS rippled slicing disc
- ❑ FMS dicing grid
- ❑ FFS chipping grid
- ❑ FCES julienne discs
- ❑ SHS shredding & grating discs

Specifications

Total loading: 1100 W

As vegetable preparation machine

Hourly production: 50 Kg - 350 Kg
Inlet opening: 89 cm²
Disc diameter: 180 mm
Speed as veg. slicer: 5 (300 rpm - 1000 rpm)
External dimensions (WxDxH): 378 mm x 309 mm x 533 mm
Net weight (Veg.Prep.): 12.9 Kg

As cutter

Bowl capacity: 4.4 l

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FOOD PROCESSOR / VEG PREP COMBI MACHINES

product sheet
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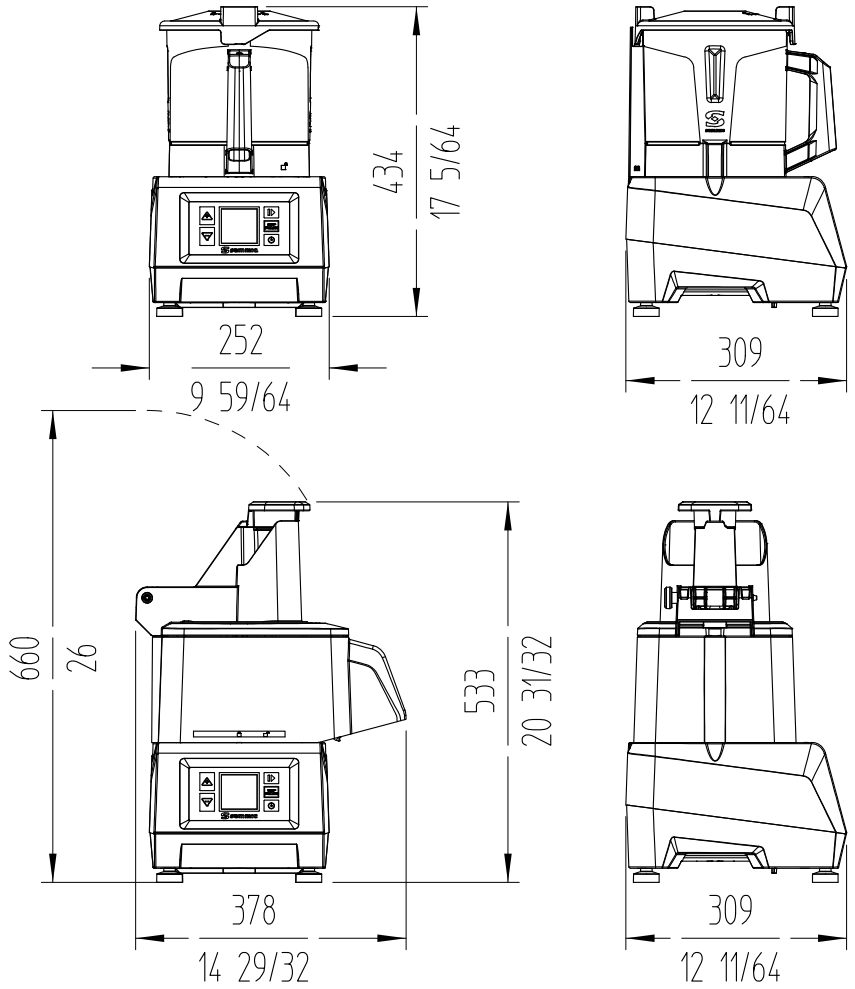
Speeds as cutter (positions): 10 (300 rpm - 3000 rpm)
External dimensions (WxDxH):252 mm x 309 mm x 434 mm
Net weight (Cutter): 11.9 Kg

Crated dimensions
382 x 563 x 480 mm
Volume Packed: 0.1 m³
Gross weight: 18.5 Kg

Available Models

1050922	Combi vegetable prep.-cutter CK-24V 230/50-60/1
1050924	Combi vegetable prep.-cutter CK-24V 230/50-60/1 UK
1050930	Combi vegetable prep.-cutter CK-24V 2D 120/50-60/1 · 2 discs included

** Ask for special versions availability*



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Project	Date
Item	Qty
Approved	

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