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SAMMIC



CN TABLETOP VACUUM PACKING MACHINE CN-VP400T

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

FEATURES
Power : 0.9KW
Exhaustment : 20m3/Hour
Ultimate vacuum : 1KPa
Packing speed : 1~3pcs/min
Vacuum Chamber : 440*420*70(110)
Sealing size : 400*10mm
Machine size : 490*550*580mm
Package size : 590*640*690mm
N.W&G.W : 62.5Kg,77.5Kg

Read More
SKU: SAMMIC SE-520-1



SAMMIC (SPAIN) VEGETABLE PREPARATION MACHINE - ULTRA ~ CA-4V

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM : W391 x D400 x H652 mm

FEATURES :
Vegetable preparation machine. Production up to 650 Kg.
Single-speed motor block + Regular hopper.
- High-power asynchronous motor.
- Manufactured from stainless steel and are made entirely of materials suitable for contact with food.
- Motor block and a feed opening adapted to production.
- Series 3/4: single-speed cutters.
- Series 6: two-speed cutters.

Includes:
• Single-speed motor block.
. Large capacity hopper.
• Core drill (optional use).

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

Read More
SKU: CA-4V



SAMMIC (SPAIN) VEGETABLE PREPARATION MACHINE - ULTRA ~ CA-3V

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM : W391 x D409 x H552 mm

FEATURES :
Vegetable preparation machine. Production up to 500 Kg.
Single-speed motor block + Regular hopper.
- High-power asynchronous motor.
- Manufactured from stainless steel and are made entirely of materials suitable for contact with food.
- Motor block and a feed opening adapted to production.
- Series 3/4: single-speed cutters.
- Series 6: two-speed cutters.

Includes:
• Single-speed motor block.
. Large capacity hopper.
• Core drill (optional use).

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

Read More
SKU: CA-3V



SAMMIC (SPAIN) VEGETABLE PREPARATION MACHINE - ACTIVE ~ CA-62

240

DIM : W430 x D420 x H810 mm

FEATURES :
Vegetable preparation machine. Production up to 1000 Kg.
Single-speed motor block + Regular hopper.
- High-power asynchronous motor.
- Manufactured from stainless steel and are made entirely of materials suitable for contact with food.
- Motor block and a feed opening adapted to production.
- Series 3/4: single-speed cutters.
- Series 6: two-speed cutters.

Includes:
• Single-speed motor block.
. Large capacity hopper.
• Core drill (optional use).

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

Read More
SKU: CA-62



SAMMIC (SPAIN) VEGETABLE PREPARATION MACHINE - ACTIVE ~ CA-41

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM : W391 x D396 x H652 mm
FEATURES :
Vegetable preparation machine. Production up to 650 Kg.
Single-speed motor block + Regular hopper.
- High-power asynchronous motor.
- Manufactured from stainless steel and are made entirely of materials suitable for contact with food.
- Motor block and a feed opening adapted to production.
- Series 3/4: single-speed cutters.

- Series 6: two-speed cutters.

Includes:
• Single-speed motor block.
. Large capacity hopper.
• Core drill (optional use).

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

Read More
SKU: CA-41



SAMMIC (SPAIN) VEGETABLE PREPARATION MACHINE - ACTIVE ~ CA-31

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM : W389 X D405 X H544 mm

FEATURES :

- Vegetable preparation machine. Production up to 450 Kg.
- Single-speed motor block + Regular hopper.
  - High-power asynchronous motor.
  - Manufactured from stainless steel and are made entirely of materials suitable for contact with food.
  - Motor block and a feed opening adapted to production.
  - Series 3/4: single-speed cutters.
  - Series 6: two-speed cutters.
- Includes
  • Single-speed motor block.
  • Regular hopper
  Optional :
  • Tube head for long products.
  • Support-trolley.
  • Discs and grids.
  • Grid cleaning kit.

Read More
SKU: CA-31



SAMMIC (SPAIN) VACUUM SEALER ULTRA SENSOR LINE SU416 ~ SAMMIC SU-416

All Pre-order - Lead time approx 2-3 weeks, please Email: sales@fnbstores.com or whatsapp us at https://bit.ly/3cASqVP.

DIM :

Internal dimensions

- Width: 430 mm
- Depth: 415 mm
- Height: 180 mm

External dimensions (WxDxH)

- Width: 484 mm
- Depth: 529 mm
- Height: 448 mm (230V) / 529 mm (120V)
- Depth: 529 mm
- Height: 448 mm

FEATURES :

- Powered by Busch.
- Vacuum controlled by sensor.
- Vacuum PLUS.
- LCD colour screen: all information at a glance.
- Backlit touch keyboard.
- Programmable: 25-programme memory. Blocking option.
- "Pause" button.
- Phased vacuum programme.
- Detection of the evaporation of liquids.
- Double seal.
- Cordless sealing bar.
- Progressive decompression.
- Vac-Norm ready with Automatic decompression.
- Stainless steel body and chamber. Deep-drawn chamber.
- Damped transparent lid of high durability polycarbonate.
- Dry-oil programme for drying the pump.
- Working hours counter for oil changes.
- Safety system with protection against vacuum failure.

Read More
SKU: SAMMIC SU-416
Price: RM24,047.00



SAMMIC (SPAIN) VACUUM SEALER ULTRA SENSOR LINE SU 310 ~ SAMMIC SU-310

All Pre-order - Lead time approx 2-3 weeks, please Email: sales@fnbstores.com or whatsapp us at https://bit.ly/3cASqVP.

DIM :

Internal dimensions

- Width: 330 mm
- Depth: 360 mm
- Height: 155 mm

External dimensions (WxDxH)

- Width: 384 mm
- Depth: 465 mm
- Height: 403 mm

FEATURES :

- Powered by Busch.
- Vacuum controlled by sensor.
- Vacuum PLUS.
- LCD colour screen: all information at a glance.
- Backlit touch keyboard.
- Programmable: 25-programme memory. Blocking option.
- "Pause" button.
- Phased vacuum programme.
- Detection of the evaporation of liquids.
- Double seal.
- Cordless sealing bar.
- Progressive decompression.
- Vac-Norm ready with Automatic decompression.
- Stainless steel body and chamber. Deep-drawn chamber.
- Damped transparent lid of high durability polycarbonate.
- Dry-oil programme for drying the pump.
- Working hours counter for oil changes.
- Safety system with protection against vacuum failure.
- NSF-listed model.

Read More
SKU: SAMMIC SU-310
Price: RM19,364.00



SAMMIC (SPAIN) VACUUM SEALER SENSOR LINE SE 410 ~ SAMMIC SE-410

All Pre-order - Lead time approx 2-3 weeks, please Email: sales@fnbstores.com or whatsapp us at https://bit.ly/3cASqVP.

DIM :

Internal dimensions

- Width: 430 mm
- Depth: 415 mm
- Height: 145 mm

External dimensions (WxDxH)

- Width: 484 mm
- Depth: 529 mm
- Height: 413 mm (230V) / 494 mm (120V)
- Depth: 529 mm
- Height: 413 mm

Net weight: 48.9 Kg

FEATURES :

- Powered by Busch.
- Vacuum controlled by sensor. Vacuum PLUS. Vac-Norm ready with Automatic decompression.
- Digital keyboard.
- Control panel equipped with display indicating the exact vacuum percentage.
- “Pause” button to marinate food.
- Safe liquid packing thanks to sensor control.
- Double seal. Cordless sealing bar.
- Bag-sealing programme.
- Pulse-controlled decompression.
- Stainless steel body and chamber. Deep-drawn chamber.
- Damped transparent lid of highly durable polycarbonate.
- Dry-oil programme for drying the pump.
- Working hours counter for oil changes.
- Safety system with protection against vacuum failure.

Read More
SKU: SAMMIC SE-410
Price: RM22,288.00



SAMMIC (SPAIN) VACUUM SEALER SENSOR LINE SE 310 ~ SAMMIC SE-310

All Pre-order - Lead time approx 2-3 weeks, please Email: sales@fnbstores.com or whatsapp us at https://bit.ly/3cASqVP.

DIM :

Internal dimensions

- Width: 330 mm
- Depth: 360 mm
- Height: 155 mm

External dimensions (WxDxH)

- Width: 384 mm
- Depth: 465 mm
- Height: 403 mm

Net weight: 39.5 Kg

FEATURES :

- Powered by Busch.
- Vacuum controlled by sensor.
- Vacuum PLUS.
- Digital keyboard.
- Control panel equipped with display indicating the exact vacuum percentage.
- “Pause” button to marinate food.
- Safe liquid packing thanks to sensor control.
- Double seal.
- Cordless sealing bar.
- Bag-sealing programme.
- Pulse-controlled decompression.
- Vac-Norm ready with Automatic decompression.
- Stainless steel body and chamber. Deep-drawn chamber.
- Damped transparent lid of highly durable polycarbonate.
- Dry-oil programme for drying the pump.
- Working hours counter for oil changes.
- Safety system with protection against vacuum failure.
- NSF-listed model.
- Power: Single Phase Electric: 230V/50-60/1

Read More
SKU: SAMMIC SE-310
Price: RM18,178.00



SAMMIC (SPAIN) SOUS-VIDE COOKER - SMARTVIDE X (1180160) ~ SAMMIC SV-X

For Project or Volume Purchase, please Email: sales@cnunited.com.my or whatsapp us at https://bit.ly/3cASqVP.

DIM :

Submergible part dimensions: 117 mm x 110 mm x 197 mm
External dimensions (WxDxH): 125 mm x 148 mm x 435 mm

FEATURES :

- Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable.
  Interchangeable between ºC and ºF.
    - Bluetooth / WIFI connectivity.
    - HACCP-ready.
    - Optional core probe and temperature control by core probe.
    - Firmware update.
    - 5" colour touch screen.
- **Precisely controlled temperature** while preserving the quality of the product, enhancing flavor and texture. Equipped with a highly precise temperature control system to obtain extremely consistent results.
- **Optional core probe** allows for an even more precise control when standardizing recipes. Recipes can be set and the SmartVide controlled by the core probe temperature.
- Allows cooking food in their own juice and using this juice immediately after cooking to **enhance flavors**.
- Marinates and macerates an ingredient in **half the time**.
- **Infuses and flavors** oil, fat or other products applying the controlled temperature technique.
- The possibility of probe activated cycle start is a crucial function for **pasteurization** .
- The possibility of connecting SmartVide XL to an enhanced tank reduces heating time. This function is specially useful when cooking or retherming very cold or frozen food.
- Increases **profits** due to lack of product shrink.
- Requires **very little hands-on time**, allowing the Chef to do other tasks while the product is being cooked. Just program temperature and time, SmartVide will do the rest.
- The interactive full-color touchscreen offers **all information at a glance** and makes operation extremely intuitive. In addition, thanks to the connectivity, an exchange of important data is allowed to improve the performance of the Chef.
- SmartVide XL offers a complete **settings menu** , accessible through its touch screen.
- **Portable**: thanks to their thick, stainless steel, ergonomic handle, SmartVide can be taken from a container to another easily.
- **HACCP-ready**: thanks to Bluetooth connectivity, it is possible to export or print cooking results at the end of each cycle. Furthermore, the cooking data be consulted on the interactive touch screen at any time **during** the cycle.

- **Your appliance, always updated**: free firmware update, no matter where the appliance is with no need of additional appliances.

Read More
SKU: SAMMIC SV-X
Price: RM11,512.00



SAMMIC (SPAIN) SOUS-VIDE COOKER - SMARTVIDE 9 (1180140) ~ SAMMIC SV-9

All Pre-order - Lead time approx 2-3 weeks, please Email: sales@fnbstores.com or whatsapp us at https://bit.ly/3cASqVP.

DIM :

Submergible part dimensions: 117 mm x 110 mm x 147 mm
External dimensions (WxDxH): 124 mm x 140 mm x 360 mm

FEATURES :

- Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable.
  Interchangeable between ºC and ºF.
  - Bluetooth connectivity.
  - HACCP-ready.
  - Optional core probe.
  - Firmware update.
  - Programmable: possibility of storing 20 cooking programs.
- **Precisely controlled temperature** while preserving the quality of the product, enhancing flavor and texture. Equipped with a highly precise temperature control system to obtain extremely consistent results.
- **Optional core probe** allows for an even more precise control when standardizing recipes. Recipes can be set and the SmartVide controlled by the core probe temperature.
- Allows cooking food in their own juice and using this juice immediately after cooking to **enhance flavors**.
- Marinates and macerates an ingredient in **half the time**.
- **Infuses and flavors** oil, fat or other products applying the controlled temperature technique.
- The possibility of probe activated cycle start is a crucial function for **pasteurization** .
- The possibility of connecting SmartVide XL to an enhanced tank reduces heating time. This function is specially useful when cooking or retherming very cold or frozen food.
- Increases **profits** due to lack of product shrink.
- Requires **very little hands-on time**, allowing the Chef to do other tasks while the product is being cooked. Just program temperature and time, SmartVide will do the rest.
- The interactive full-color touchscreen offers **all information at a glance** and makes operation extremely intuitive. In addition, thanks to the connectivity, an exchange of important data is

allowed to improve the performance of the Chef.
- SmartVide XL offers a complete **settings menu** , accessible through its touch screen.
- **Portable**: thanks to their thick, stainless steel, ergonomic handle, SmartVide can be taken from a container to another easily.
- **HACCP-ready**: thanks to Bluetooth connectivity, it is possible to export or print cooking results at the end of each cycle. Furthermore, the cooking data be consulted on the interactive touch screen at any time **during** the cycle.
- **Your appliance, always updated**: free firmware update, no matter where the appliance is with no need of additional appliances.

Read More
SKU: SAMMIC SV-9
Price: RM9,219.00



SAMMIC (SPAIN) SOUS-VIDE COOKER - SMARTVIDE 7 (1180120) ~ SAMMIC SV-7

For Project or Volume Purchase, please Email: sales@cnunited.com.my or whatsapp us at https://bit.ly/3cASqVP.

DIM :

Submergible part dimensions: 117 mm x 110 mm x 147 mm
External dimensions (WxDxH): 124 mm x 140 mm x 360 mm
Net weight: 3.6 Kg

FEATURES :

- Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable.
  Interchangeable between ºC and ºF.
  - Bluetooth connectivity.
  - HACCP-ready.
  - Optional core probe.
  - Firmware update.
  - Programmable: possibility of storing 20 cooking programs.
- The thick stainless steel, robust construction guarantees commercial performance. The front panel and the grip are made of fiberglass-reinforced polyamide.
- SmartVide guarantees cooking at a **precisely controlled temperature** while preserving the quality of the product, enhancing flavor and texture. Equipped with a highly precise temperature control system to obtain extremely consistent results.
- Allows cooking food in their own juice and using this juice immediately after cooking to **enhance flavors**.
- Marinates and macerates an ingredient in **half the time**.

- **Infuses and flavors** oil, fat or other products applying the controlled temperature technique.
- Increses **profits** due to lack of product shrink.
- Requires **very little hands-on time**, allowing the Chef to do other tasks while the product is being cooked. Just program temperature and time, SmartVide will do the rest. 4 buttons and a full-color TFT display that offers **all the information at a glance** makes operation a child's play.
- SmartVide7 is **portable**: thanks to their ergonomic handle, SmartVide7 can be taken from a container to another easily. Additionally, the optional bag allows easy transport - wherever the Chef goes.
- **HACCP-ready:** thanks to Bluetooth connectivity, it is possible to export or print cooking results at the end of each cycle.
- **Your appliance, always updated:** free firmware update, no matter where the appliance is.

Read More
SKU: SAMMIC SV-7
Price: RM7,413.00



SAMMIC (SPAIN) SOUS-VIDE COOKER - SMARTVIDE 5 (1180100) ~ SAMMIC SV-5

For Project or Volume Purchase, please Email: sales@cnunited.com.my or whatsapp us at https://bit.ly/3cASqVP.

DIM:

Submergible part dimensions: 117 mm x 110 mm x 147 mm
External dimensions (WxDxH): 124 mm x 140 mm x 360 mm

Net weight: 3.6 Kg

FEATURES :

- Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable.
  Interchangeable between ºC and ºF.
  - Bluetooth connectivity.
  - HACCP-ready.
  - Optional core probe.
  - Firmware update.
  - Programmable: possibility of storing 20 cooking programs.
- The thick stainless steel, robust construction guarantees commercial performance. The front panel and the grip are made of fiberglass-reinforced polyamide.
- SmartVide guarantees cooking at a **precisely controlled temperature** while preserving the quality of the product, enhancing flavor and texture. Equipped with a highly precise

temperature control system to obtain extremely consistent results.
- Allows cooking food in their own juice and using this juice immediately after cooking to **enhance flavors**.
- Marinates and macerates an ingredient in **half the time**.
- **Infuses and flavors** oil, fat or other products applying the controlled temperature technique.
- Increses **profits** due to lack of product shrink.
- Requires **very little hands-on time**, allowing the Chef to do other tasks while the product is being cooked. Just program temperature and time, SmartVide will do the rest. 4 buttons and a full-color TFT display that offers **all the information at a glance** makes operation a child's play.
- SmartVide7 is **portable**: thanks to their ergonomic handle, SmartVide7 can be taken from a container to another easily. Additionally, the optional bag allows easy transport - wherever the Chef goes.
- **HACCP-ready:** thanks to Bluetooth connectivity, it is possible to export or print cooking results at the end of each cycle.
- **Your appliance, always updated:** free firmware update, no matter where the appliance is.

Read More
SKU: SAMMIC SV-5
Price: RM5,908.00

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