



cutting edge solutions for food



CUTTING EDGE SOLUTIONS FOR FOOD

FAM cutting machines can be divided in one, two or three dimensional cutters. By giving each cut its own cutting movement, the product guidance is improved and the cell structure is better protected.

Vegetables and fruit lose considerably less juice in the cutting process and their shelf life is improved.



CUTTING QUALITY

Day after day, FAM cutting machines offer a constant cutting quality without losing capacity.



FLEXIBILITY

Disposable knives, insertable knives, quick release systems on the spindles and on the belt tensioner of the conveyor belts... FAM cutting machines offer an enormous flexibility.



HYGIENIC DESIGN

FAM cutting machines comply with the strictest hygiene standards and can be used without any problem in a production environment set up according to the HASSP-concept.



SAFETY

FAM cutters are provided with different safety devices: opening delays on the access doors, safety switches, single-key safety system...





QUALITY CONTROL

Profound internal quality control guarantees the safe operation of your FAM cutting machine.



SERVICE

With one of our customized FAM service formulas, you can even increase the performance and life of your FAM cutter.



MAINTENANCE-FRIENDLY

The machines are made of stainless steel and the product and drive zone are clearly separated.

On the next pages, only a few of more than one thousand cutting applications for fruit and vegetables, are mentioned. You will undoubtedly find your application on our website www.fam.be.



FAM

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1D TRANSVERSAL CUTTING MACHINES

For cutting hard, elongated vegetables in flat or crinkle cut slices or for cutting soft, vulnerable leafy vegetables.

A driven conveyor belt guides the product towards the cutting wheel. The strategically angled and tensioned knives guarantee a perfect cut. Additionally, the product cell structure remains protected, increasing the product shelf life considerably.

Dependent upon the type of vegetable or fruit, an additional top belt can be used, which optimally guides and positions the product.

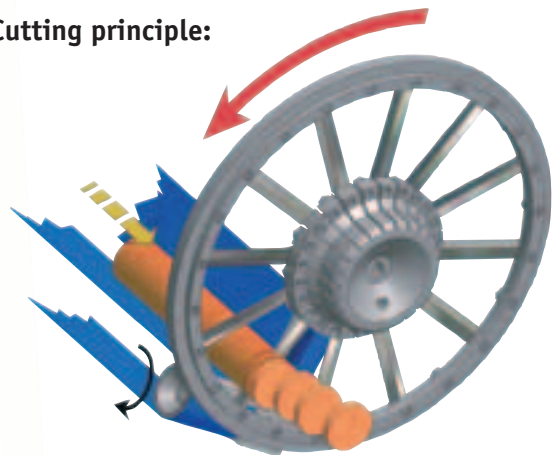
ONE CUTTING MOVEMENT MANY APPLICATIONS

Flat cut, crinkle cut, wafer-thin slices or larger pieces... Only one cutting movement creates a wide range of possible applications.

The cutting size of your vegetable or fruit is determined by the combination of: the type and speed of the cutting wheel, the number of knives on the cutting wheel, the speed of the conveyor belt.

Small julienne knives, positioned transversally on the cutting wheel, cut your leafy vegetables in small squares, while the use of a circular knife or a spear cutter will result in half slices or quarters.

Cutting principle:



Soft, vulnerable types of lettuce and firm leafy vegetables like leeks, Belgian endives, white cabbage... and hard vegetable types like carrots, onions, tomatoes, Bell peppers, zucchini, cucumber, beans, potatoes,...

1D TRANSVERSAL CUTTING MACHINES

FAM TS-1D



The TS-1D Transverse Slicer uniformly slices products into slices and rings with a maximum diameter of 90 mm (3,54").

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 0,8 mm and 40 mm (0,03-1,58")

CAPACITY

up to 5.000 kg/hour (11.023 lbs)

MAX. PRODUCT DIAMETER

90 mm for hard products (3,54")
110 mm for leafy vegetables (4,33")

FAM MANTIS®



Its adjustable PLC-operated cutting programmes make the MANTIS® one of the most modern cutting machines on the market. Its hygienic design makes it extremely fit for the fresh industry.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 0,8 mm and 60 mm (0,03-2,36")

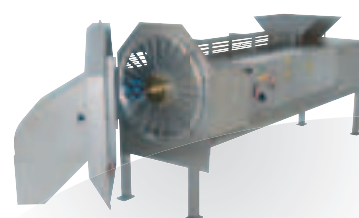
CAPACITY

up to 7.000 kg/hour (15.432 lbs)

MAX. PRODUCT DIAMETER

112 mm for hard products (4,45")
160 mm for leafy vegetables (6,3")

FAM STS-1D



The 195 mm wide feed-channel of the STS-1D easily processes large volumes of soft and firm leafy vegetables and large cabbage types, in its whole or partially pre-cut condition.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 2,5 mm and 60 mm (0,10-2,36")

CAPACITY

up to 10.000 kg/hour (22.046 lbs)

MAX. PRODUCT DIAMETER

195 mm (7,68")

1D

Beans, scorzonera,
asparagus, young carrots
or removal of black ends
of French fries.

FAM 7407-1D and SBC-1D BEAN CUTTERS

*Both machines are especially designed
for the transverse cutting of green beans,
but can also be used for a wide range of
other applications.*

*Thanks to the optimal guidance and
positioning of the product in the cutting
compartment, the product is cut to the
desired length with only one end piece.*

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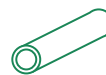
BEAN CUTTERS

FAM 7407-1D and SBC-1D



The SBC-1D and 7407-1D are two solid, reliable bean cutters that are also successfully used in various other sectors.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between
10 mm and 60 mm (0,39-2,36")

CAPACITY

FAM 7407-1D: up to 900 kg/hour (1.984 lbs)
FAM SBC-1D: up to 2.000 kg/hour (4.409 lbs)

MAX. PRODUCT DIAMETER

20 mm (0,79")

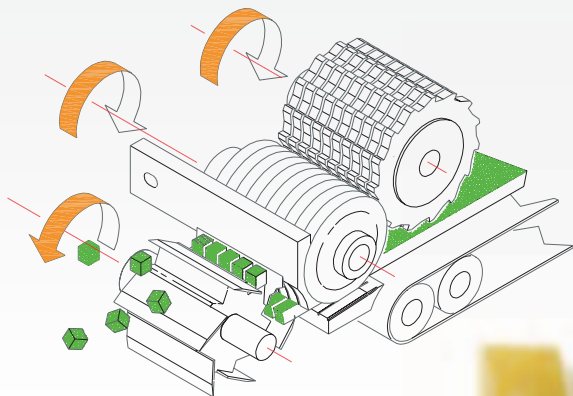
FAM YURAN®

The product (natural thickness) is guided by the feed roll towards the circular knives. The circular knives cut the product in strips, after which the crosscut knife spindle cuts them into dices of the desired height.

The YURAN® is completely manufactured of stainless steel. The hingeable cover easily gives access to the different zones of the machine, substantially simplifying it's maintenance and cleaning.

Both the circular knife spindle and the crosscut knife spindle can be exchanged in one movement thanks to the FAM quick release system. This avoids the loss of precious production time when changing the cutting size.

Cutting principle :



2D BELTDICER

FAM YURAN®



The Yuran® is the latest two dimensional beltdicer that can handle a wide variety of products with a minimum of fines.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 3 mm and 70 mm (0,12-2,76")

CAPACITY

up to 5.000 kg/hour (11.023 lbs)

MAX. PRODUCT DIAMETER

200 mm wide (7,87") and 20 mm high (0,79") in case of non-compressible products

Bell peppers, spinach, citrus fruit peels, leek rings, parsley, figs, dates, bread, leafy vegetables...

2D

Carrots, celeriac, onions, tomatoes, red beet, radishes, mushrooms, garlic, beans, almonds, potatoes...

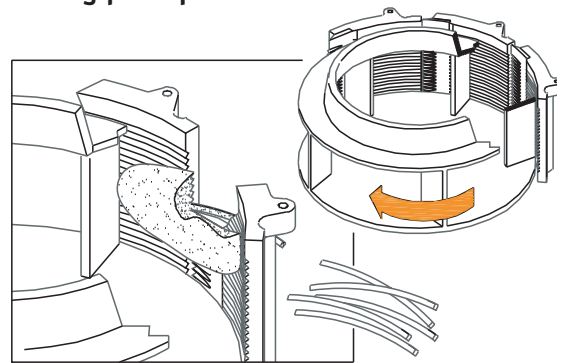
2D CENTRIFUGAL CUTTING MACHINES

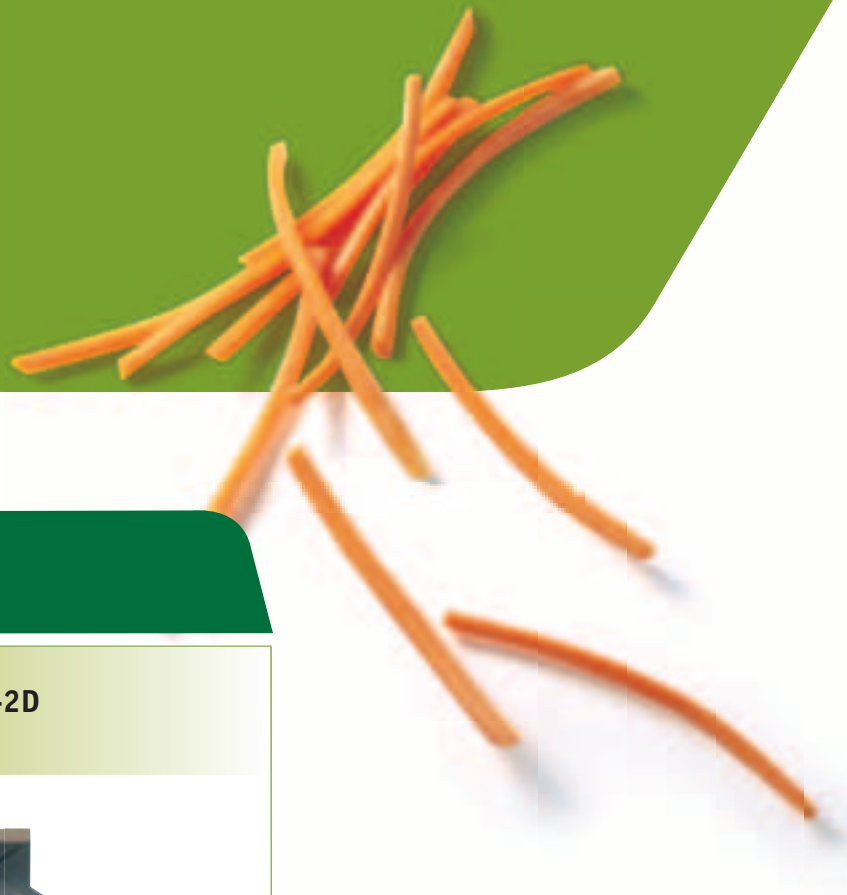
Without losing capacity, the FAM® centrifugal cutting machines obtain an extremely accurate cutting quality.

The rotating central product drum pushes the product in one single circle through 8 fixed cutting compartments. The cut product is collected through the central discharge.

Different types of cutting heads offer lots of cutting possibilities like flat, crinkle cut and V-shaped slices as well as V-shaped, oval, julienne and wide ribbon-cut strips.

Cutting principle:





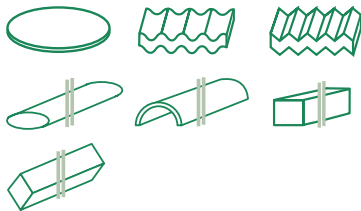
2D CENTRIFUGAL CUTTING MACHINES

FAM FV-2D



Because of its hygienic design and maintenance-friendliness, the FV-2D is mainly used in the fresh industry.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 0,8 mm and 9,5 mm (0,03-0,37") – slice thickness adjustable up to 7 mm (0,28")

CAPACITY

up to 5.000 kg/hour (11.023 lbs)

MAX. PRODUCT DIAMETER

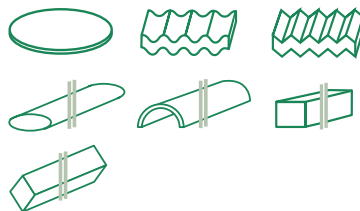
90 mm (3,54")

FAM PCS-2D



This adapted table model is particularly used for the production of potato crisps. Its simplified frame makes it easier to integrate the machine in existing or new production lines.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 0,8 mm and 9,5 mm (0,03-0,37") – slice thickness adjustable up to 7 mm (0,28")

CAPACITY

up to 5.000 kg/hour (11.023 lbs)

MAX. PRODUCT DIAMETER

90 mm (3,54")

3D

3D DICERS

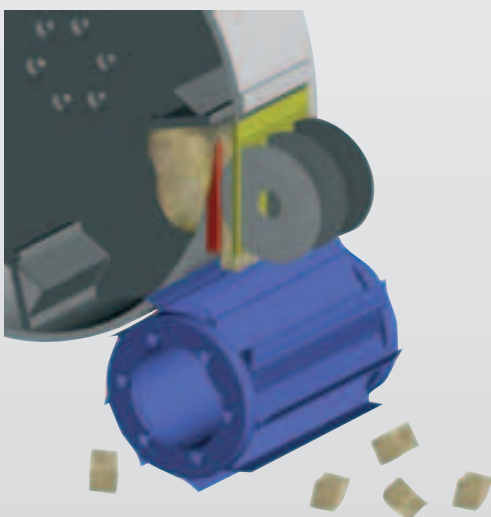
For cutting both soft vegetables and fruit as hard round or elongated vegetables in dices, strips and long, round and crinkle cut slices.

The first infinitely adjustable slicing knife cuts the product in flat or crinkle cut slices. Next, the circular knives cut the slices in strips. Finally, the crosscut knife spindle cuts neat dices to the desired height.

The use of three different cutting movements optimally protects the cell structure of your vegetables and fruit and minimizes the loss of juice.

The combination of three cutting tools allows more flexibility in the choice of cutting sizes and shapes.

Cutting principle:



3D DICERS

FAM DORPHY®



This small giant offers all the advantages of an industrial dicer with its compact housing, making it the ideal starting model for food processors with a need for flexibility.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 3 mm and 20 mm (0,12-0,79")

CAPACITY

up to 1.500 kg/hour (3.307 lbs)

MAX. PRODUCT DIAMETER

135 mm (5,31")

Apples, tomatoes, potatoes,
carrots, Bell peppers, pears,
melon, onions, zucchini,
cucumber, all types of cabbage...



FAM FLEXIFAM



With its quick release system on the cutting spindles, the Flexifam offers a wide range of cutting possibilities and applications for small and medium cutting sizes.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 1,5 mm and 15 mm (0,06-0,59")

CAPACITY

up to 3.000 kg/hour (6.614 lbs)

MAX. PRODUCT DIAMETER

135 mm (5,31")

FAM MCS-3D



The Super Multi Cutter processes large capacities of delicate vegetables and fruit as well as hard tuberos and root crops with a very accurate and perfect cutting quality.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 2,5 mm and 60 mm (0,10-2,36")

CAPACITY

up to 8.000 kg/hour (17.637 lbs)

MAX. PRODUCT DIAMETER

225 mm (8,86")

FAM ILC-3D



The In-line Cutter can easily be integrated into a production line. This heavy-duty high-capacity machine is available in different executions for e.g. French fries, tomatoes and curly kale.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 2,5 mm and 60 mm (0,10-2,36")

CAPACITY

up to 10.000 kg/hour (22.046 lbs)

MAX. PRODUCT DIAMETER

225 mm (8,86")



With more than 25 years of experience and over 3.000 operational machines world-wide, FAM® NV is the European market leader in industrial cutting machines for the food industry. We have a world-wide expertise with over 1.000 different cutting applications in the fruit and vegetable sector.



We will be happy to look for the appropriate cutting solution for your application. For this purpose, FAM has developed a number of fully-equipped test kitchens, geographically distributed throughout the most important centers of our agent network. We kindly invite you for a free cutting trial on your own products. Also a free demonstration at your premises or a cutting machine on consignment are part of our services.



Our services also include different service teams that are constantly on stand-by. You can appeal to them either on demand or as part of one of our customized service formulas. Finally, your local FAM-agent holds a vast stock of spare parts for your immediate assistance.

For a complete overview of our machines, services and agents, we refer to our website:

www.fam.be



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