

FAM Flexifam

SUPERIOR MEDIUM HIGH CAPACITY DICER



Red cabbage strips



Tomato dices



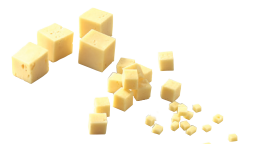
Cooked ham dices



Chicken fillet strips



Potato dices



Cheese dices

cutting edge solutions for food



DESIGNED FOR FLEXIBLE AND UNCOMPLICATED OPERATION

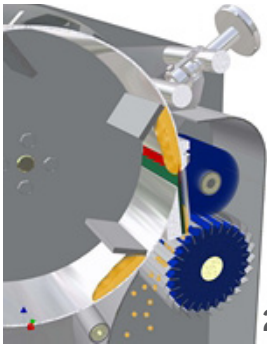
THE FAM FLEXIFAM IS A MEDIUM-SIZED HIGH CAPACITY DICER DESIGNED FOR SLICING, STRIP CUTTING AND DICING A WIDE VARIETY OF VEGETABLES, FRUITS, COOKED MEATS AND CHEESES. THE KEY TO THE FAM FLEXIFAM IS ITS VERSATILITY. THANKS TO A UNIQUE SYSTEM FOR THE EASY CHANGE-OVER OF THE CUTTING SPINDLES, FOOD PROCESSORS CAN FLEXIBLY SWITCH BETWEEN A VARIETY OF PRODUCTS AND CUT SIZES, WITH A MINIMUM OF WASTE. THE STANDARD EXECUTION WITH 1.5 kW DRIVE DELIVERS EXCELLENT RESULTS ON SOFT, TOUGH OR FIBROUS PRODUCTS. THE 5.5 kW EXECUTION OFFERS MORE POWER AND HIGHER CAPACITIES: THE IDEAL SOLUTION FOR MEAT AND CHEESE APPLICATIONS.

CAPACITIES BETWEEN 1 000 KG (2 200 LB) AND 4 500 KG (9 900 LB) PER HOUR CAN BE OBTAINED, DEPENDING ON SLICE THICKNESS, SPECIFIC WEIGHT OF THE PRODUCT AND METHOD OF FEEDING.

Cut quality guaranteed

1. The products entering the FAM Flexifam are cut in three dimensions by very sharp knives.
2. The product is first cut in slices to the thickness selected by the hand knob.
3. The second cut is made by the fast rotating circular knives cutting it into strips.
4. The strips produced by the circular knives then feed directly into the crosscut knife spindle producing the third and final cut producing cubes or rectangular pieces.
5. The special design of the discharge chute gently decelerates the cut product and minimizes possible product damage.

Three dimensional cutting principle



The three dimensional cutting operation with synchronized speeds of the spindles controls the product during the cutting operation and prevents the product from changing direction resulting in an unmatched product uniformity.



HIGHLY EFFECTIVE QUICK RELEASE SYSTEM ON THE SPINDLES

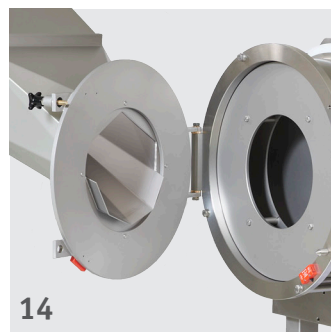
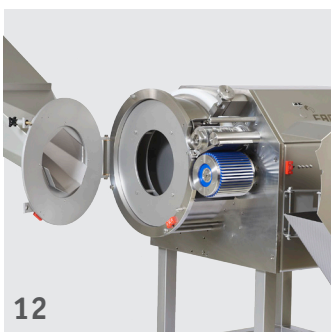
Great flexibility and ease of operation

6. A unique simple and quick change-over system for the cutting spindles gives the food processor the possibility to switch over from one cut size to another in just minutes offering substantial savings in production time.
7. No special technical skills are required to operate the machine. The cutting tools do not require any further adjustment while installing.
8. The crosscut knife spindle in food approved plastic is very light to handle and promotes operator safety.
9. The low-cost slicing knife can be slid out for replacement or inspection without the need of removing the knife holder.
10. A Variable Frequency Drive (VFD) is optional on both versions (1.5 and 5.5 kW execution) adding maximum flexibility selecting the most suitable speed for your application.



Designed with safety in mind

11. The in-feed chute is specifically designed lower in height in order to simplify a manual product supply.
12. The machine is completely designed according to European CE safety directives and includes safety switches to prevent the machine from operating while one of the covers is still open.
13. The drive zone and the product zone of the machine are completely separated. This allows quick and specific cleaning of the machine without any negative influences on its drive or electronics.
14. All food grade stainless steel construction with hinged in-feed and discharge chute for easy access to the cutting tools, the drum and the paddle wheel for cleaning, inspection and maintenance.
15. Piping for lubricating the machine has been brought together to a central access point outside the product zone.



PRODUCT CHARACTERISTICS

A wide range of applications

The FAM Flexifam is a very flexible dicer, that delivers clean-cut slices, strips and dices in small to medium cut sizes on a wide variety of fresh products. Please go to our website to find out more details: www.fam.be/applications.

1. FRUIT & VEGETABLES

Soft, vulnerable vegetables: tomatoes, carrots, bell peppers, zucchini, gherkin.

Firm vegetables: onions, cucumber, carrot, all sorts of cabbage.

Fruit: apples, pears, melon, strawberries, pineapple.

2. MEAT & POULTRY

Ham, chicken and poultry, sausage, lamb, mutton.

3. CHEESE

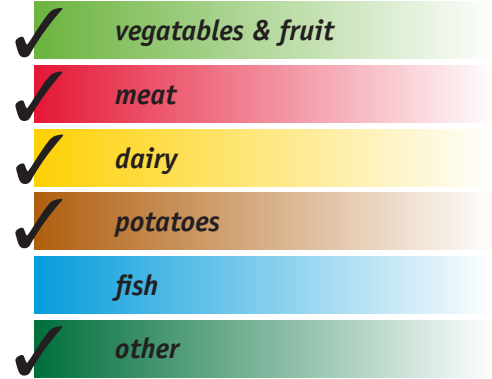
Soft and semi-hard cheeses such as Mozzarella, Cheddar, Edam, Gouda.




4. POTATOES

Slices, strips, French fries and dices of potatoes.

5. OTHER PRODUCTS

Petfood, boiled eggs.



TYPES OF CUTS	CUT SIZES	
flat cut slices: 	Only a slicing knife is used for this type of cut.	From 1,5 mm to 15 mm (from 1/16" to 5/8")
strip cuts: 	A slicing knife, circular and/or crosscut knife spindle are used for the strip cut or baton cut.	From 3 mm to 20 mm (from 1/8" to 3/4")
dices: 	A slicing knife, circular and crosscut knife spindle are used for dicing.	From 3mm to 40 mm (from 1/8" to 1-9/16")

TECHNICAL SPECIFICATIONS	info? www.fam.be/machines
Basic dimensions (L x W x H)	1 660 x 1 080 x 1 550 mm (65 x 42.5 x 61")
Net weight	475 kg for the 1.5 kW execution 550 kg for the 5.5 kW execution
Motor	1.5 kW (2.0 HP) or 5.5 kW (7.5 HP)
Variable frequency drive	Optional
In-feed height	1 315 mm (51.77")
Outlet height	535 mm (21.05")

Cutting trials

Worldwide, FAM is ready to advise you in one of its fully equipped test centres. You are invited to send us products for evaluation and you are most welcome to be present during the trials.

Find your agent

Go to www.fam.be/agents and find all relevant contact data to get in touch with FAM, the regional branch offices and the worldwide agent network.

Contacts and information

For a complete overview of our machines, applications, services and agents, please visit our website. FAM will be happy to respond immediately to your information request.

Please visit www.fam.be.

Agent

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