









With more than 50 years of experience and over 3.000 operational machines worldwide, 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 meat and poultry industry.

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 demonstration at your premises is a part of our service.

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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Applications

Cooked, smoked or cured ham, bacon strips, raw or cooked chicken breast or thigh meat, beef, petfood, chicken liver, pork rind, fillet of fish...

The Yuran® is the latest two-dimensional beltdicer that can handle fresh or semi-frozen meat with a minimum of fines.

It is ideally suited for cutting a variety of meat products from frozen-tempered product (up to -10°C or 14°F) over chilled and/or cooked to hot cooked product (up to 60°C or 140°F). Product of a natural or predetermined thickness is fed onto a 220mm (9") wide feed belt, which carries the product to the dicing /strip cutting unit.

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.







Cutting principle:

The product is delivered onto a high speed feed belt and 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 length.

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 SHAPES





CUTTING SIZES

First cut: strips		Second cut: dices	
(with circular knives):		(with crosscut knives):	
3	1/8"	3	1/8"
4	5/32"	4	5/32"
4.76	3/16"	4.76	3/16"
6.35	1/4"	6.35	1/4"
7.94	5/16"	7.94	5/16"
9.52	3/8"	9.52	3/8"
12.7	1/2"	12.7	1/2"
15.8	5/8"	15.8	5/8"
19.05	3/4"	19.05	3/4"
25.4	1",/	25.4	1"
38.1	1 1/2"	38.1	1 1/2"
70	2 3/4"	70	2 3/4"
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CAPACITY

Up to 3000 kg per hour (6600 lbs/hour), depending on product, application and belt speed.

MAX. PRODUCT DIMENSION

215 mm wide (8, 5/8") and 20 mm high (3/4") in case of non-compressible products

FREQUENCY DRIVE

Standard

MOTOR

4 kW or 5,5 HP (optional 7,5 kW or 10 HP)

DIMENSIONS (W X L X H)

840 x 2580 x 1236 mm (33 x 101 1/2 x 48 2/3")

WEIGHT

600 kg (1320 lbs)

MACHINE FEATURES:

- > Only one hingeable cover to service the various areas of the machine
- > 45° tilted diamond shaped frame bars for easy cleaning
- Hygienic greasing nipples
- Quick change-over from one cut size to another due to cutting tools with splined shafts
- Integrated electrical control panel including a variable frequency controller for more flexibility and for increased capacity
- New ergonomic system for quick feed belt tensioning and removal
- Precision positioning of removable side screens
- Hingeable cover separates product zone from drive zone
- Click-locking feed belt support plate
- Watertight labyrinth sealing of spindle shafts.

