

## PRODUCT CHARACTERISTICS

# A Wide Range of Meat and Poultry Applications

The FAM Yuran™ Hytec is a recently developed hygienic belt dicer specialised in processing meat and poultry products into dices, strips and hand-pulled look shreds such as:

### 2. MEAT & POULTRY

Cooked, smoked or cured ham, bacon strips, beef, pork, pork rind, sausage, petfood. Cooked chicken breast or thigh

TYPES OF CUTS	CUT SIZES	
	Strips	From 3 up to 40 mm 1/8" up to 1 3/64"
	Flat cut dices	From 3 up to 40 mm 1/8" up to 1 3/64"
	Shreds	Fine, medium and coarse

Max. product thickness: 20 mm  
Hand-pulled application can handle bigger height

### CAPACITY

Up to 3300 kg/hour (7275 lbs/hour) depending on the product application and cut size

### TECHNICAL SPECIFICATIONS info? [www.fam.be/en/machines](http://www.fam.be/en/machines)

Basic dimensions (L x W x H)	2181 x 921 x 1806 mm
Net weight	570 kg
Motor	4 kW (5.5 HP)
Variable Frequency Drive	Standard
Machine In-feed height	1108 mm
Machine Outlet height	392 mm

fruit & vegetables

✓ meat & poultry

dairy

potatoes

fish & seafood

other

### Cutting trials

Worldwide, FAM is ready to advise you in one of our 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/en/agents](http://www.fam.be/en/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. Application experts at FAM will be happy to respond immediately to your information request.

Please visit [www.fam.be](http://www.fam.be).

### FAM nv

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**FAM** **Yuran**  
HYTEC



Hygienic Belt Dicer for Meat and Poultry

### Agent



Pork shreds



Ham strips



Bacon dices



Bacon strips



Member of the Hifferman Group

**HIFFERMAN**  
INDUSTRIAL

Cutting edge solutions for food

## FOCUS ON FOOD SAFETY

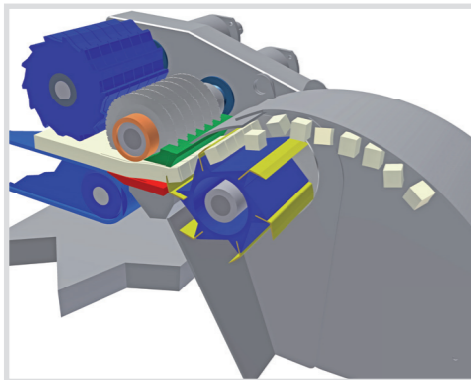
The FAM Yuran™ Hytec is a recently developed hygienic belt dicer specialised in processing meat and poultry products into dices, strips and hand-pulled look shreds. The Yuran™ Hytec is the newer, more hygienic version of the FAM Yuran™, that meets all the technological and hygienic requirements of the meat and poultry industry.

Moreover, the FAM Yuran™ Hytec is specialised in processing the coveted hand-pulled look shreds.

## Excellent Cut Quality

1. Unmatched cut quality on strips, dices and shreds.
2. Processes meat and poultry products at high capacity.
3. Outstanding in hand-pulled look applications.
4. Outstanding blade life, razor sharp and long-lasting blades manufactured by Stumabo.

## The Cutting Principle

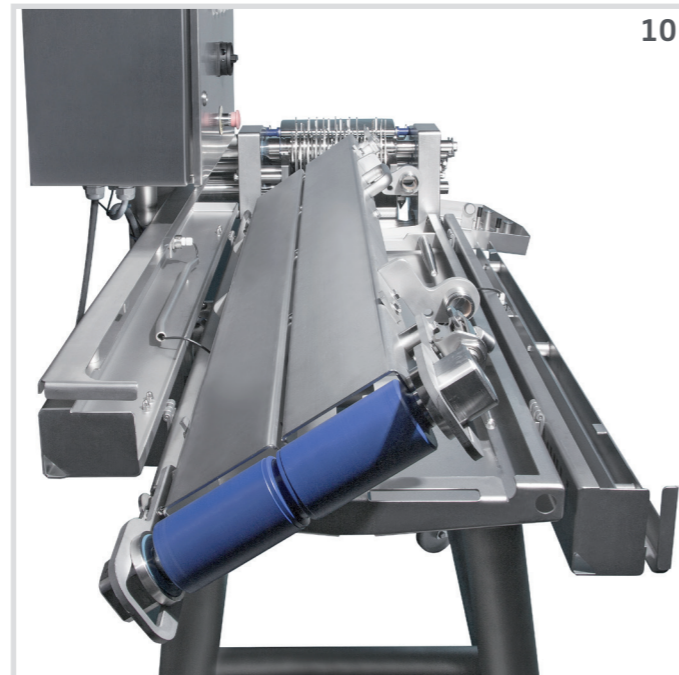


The traditional dicing process is performed by guiding the product in its natural thickness by the feed roll towards the circular knives. The circular knives cut the product in strips, after which the crosscut knife spindle cuts them into dices of the desired height.

Hand-pulled look is produced by a wide variety of cutting assemblies that can tear cooked meat and poultry into fine shreds, medium shreds or coarse pull.



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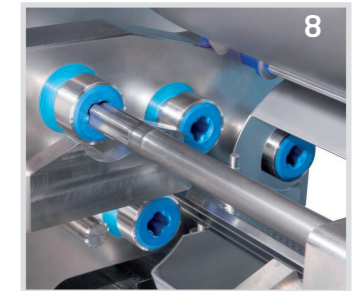
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[www.fam.be](http://www.fam.be)

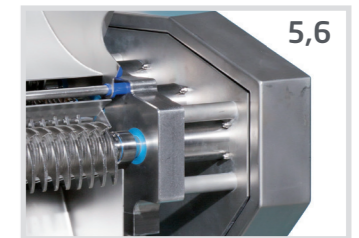
## HIGH HYGIENIC STANDARD THAT MEETS THE INDUSTRY'S REQUIREMENTS

## Hygiene Is a Must

5. Extra labyrinth sealing for the bearings of the spindles preventing water or juice penetration. Contamination of the product by excessive lubrication is avoided.
6. Exclusion of lubricant contamination: bearings and seals more than 25mm away from produce, use of sanitary seals and gasket.
7. The machine is completely manufactured in stainless steel. No bronze bushings or corrosion possible.
8. Cutting tools with hygienic positioning shafts with clover profile.
9. The drive zone and the product zone of the machine are completely separated.



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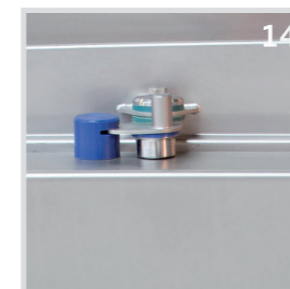
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## Smart Design Is Operator Friendly

10. Quick and ergonomic system for removal and tensioning of feedbelt.
11. Equipped with three-phase stainless steel motor for low energy consumption and designed for easy washdown.
12. Electrical control of the machine is start-stop, elevated above the machine to ensure no negative influence of water on the cabinet.
13. Quick changeover from one cut size to another with the locking pin system. No wrenches or other tools are required.
14. Only 2 stainless steel safety switches prevent the machine from operating with open cover.



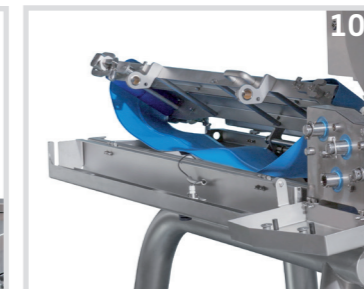
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