



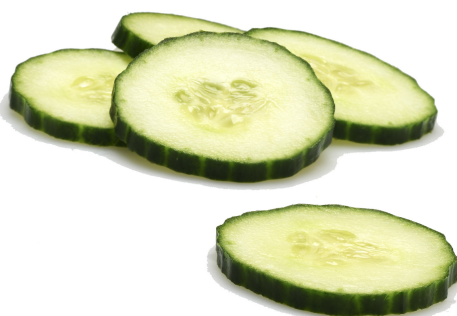
 Vegetables & Fruits

 Potatoes

 Meat

 Fish & Seafood

 Other



Precision cuts in a split of a second

KEY FEATURES

Improved hygiene and cleaning access, reduction of wear parts, easy-to-replace feed belts, increased output will reduce your total cost of ownership (TCO). The trapped safety key can only be removed from the control cabinet after all rotary parts have come to a complete stop, which guarantees the safety of your operators.

Designed for precise cutting of elongated and oblong products up to a diameter of 115 mm. For compressible loose-leaf lettuce varieties and other leafy type vegetables, the FAM Volantis™ will accept products up to a size of 160 mm. The Transversal Cutting Principle allows precise high speed slicing while maintaining an excellent slicing quality resulting in a very long shelf-life for the fresh sliced products.

The machine can be fed manually or by any feeding system provided that this system feeds the product to the machine evenly. The wide infeed channel will perfectly align long, slender products towards the slicing wheel.

The more than 2 metres long infeed section will contribute to a better orientation of the product. It will align the product perfectly to prevent it from tumbling while it is fed into the slicing wheel.

A compact touchscreen offers a simplified easy-to-follow operator interface for quick set-up and rapid product changeover. You can store and select your list of cutting applications, including the exact cutting sizes and speeds, making operations easy even for inexperienced operators. Integrated and standard Variable Frequency Drives (VFD's) offer a precise speed control and maximum flexibility producing different cut sizes.



HIGHLIGHTS

- Precise cutting is taken to a higher level
- Designed to reduce the cost of ownership and to increase productivity
- Great product flexibility and unparalleled ease of operation
- Food safety and operator safety
- Showing how simple maintenance and cleaning can be



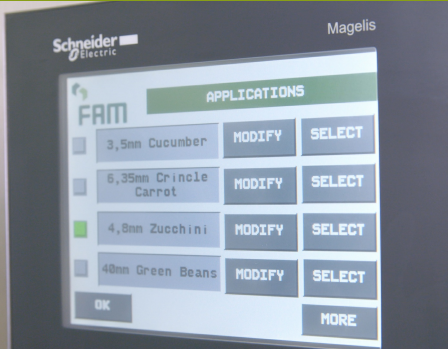
Improved hygiene and cleaning access, reduction of wear parts, easy-to-replace feed belts, increased output will reduce your total cost of ownership (TCO). The trapped safety key can only be removed



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lettuce



green beans



carrot



celery

SPECIFICATIONS

MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH) :

3163 x 862 x 1334

Weight basic machine:

510

MOTOR

Voltage:

400 V / 460 V

CUT SHAPES & SIZES

Cut shapes:

Flat cut, crinkle cut, julienne, halved slices

Cut sizes:

up to 115 mm for firm vegetables, up to 160 mm for

leafy vegetables

Capacity :

up to 6000 kg per hour, depending on product, cutting size and condition

APPLICATION SUMMARY

Vegetables

lettuce, zucchini, bell peppers, eggplant, leek, celery, chives, carrots, onion, varrious cabbage types, cucumber

Fruit

melon, pineapple, apple, mango, papaya

Potatoes

fresh, peeled or steam-peeled

Meat

cooked, smoked or frozen tempered (not raw) meat products such as sausage; oblong shaped firm products

such as cooked chicken fillets

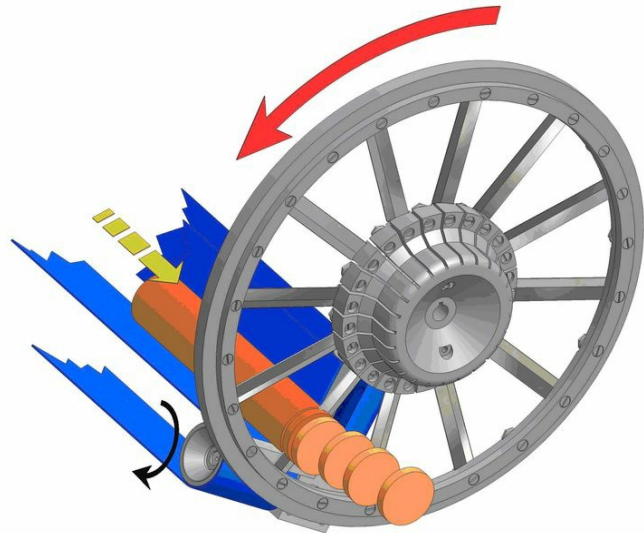
Seafood

squid rings, squid tentacle strips, squid spikes, seaweed

Other

bread

CUTTING PRINCIPLE



The 24 series slicing wheels, in combination with the selected or programmed speed on the VFD's of the feed belts and slicing wheel, will maintain the speed of the product while it is being sliced, without the need of motorized hold-down belts for most of the products. The high speed of the knives combined with the unique cutting method produces uniform slices with a smooth surface and a minimum of breakage and ragged ends, thus increasing the shelf-life of your products.

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.

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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.

Find Your Agent

Go to 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.



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