



FAM *Mantis₂*



Vegetables & Fruits



Potatoes



Meat



Fish & Seafood



Other

FAM Mantis™.2 easily
adapts itself to your
application.

KEY FEATURES

The FAM Mantis.2™ is designed for precise cutting at medium to high capacities of elongated and oblong products. Has a strong reputation for its reliable and accurate operation.

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.

Due to the high speed of the knives, the Mantis.2™ produces uniform slices with a smooth surface and a minimum of breakage and ragged ends.

Conveyor belts can be removed for inspection or cleaning purposes in less than 2 minutes.

The design of the conveyor belts, side covers, and open V-belt section results in high accessibility and easy maintenance and improved hygiene.

Touch screen makes operation a dream. The electrical control cabinet is elevated above the machine to avoid negative influence of water.

Optional topbelt for perfect product guidance.

The spiral chute will reduce the speed of the product before it is discharged from the machine resulting in whole, unbroken slices. Even with fragile products and at high capacity.

Stainless safety switches prevent the FAM Mantis.2™ from operating while one of its covers or doors is still open. There are only two safety switches.

Hinged main cover, discharge chute, side panels and rear bottom cover, facilitating easy access to the machine parts and fast effective cleaning.

Trapped key interlocking technology controls the access to the cutting wheel. The discharge chute safety key is trapped in the unit the cutting wheel is stopped.

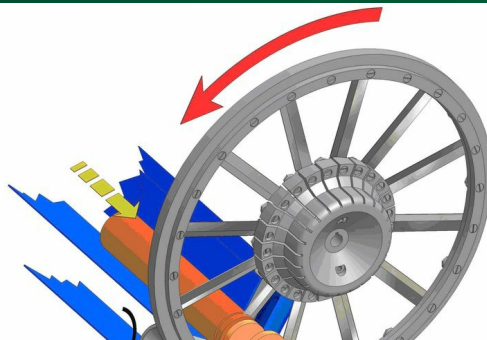


HIGHLIGHTS

- Highly versatile V-belt transverse slicer.
- The Mantis™.2 is defined by its cut quality. Superior slices & shreds.
- User-friendly and reliable. Easy to use for any operator.
- Flexible in applications, adjustable to clients' needs.
- Open, easy-access structure for fast and effective cleaning.



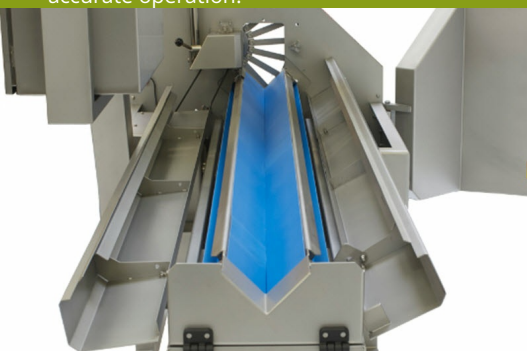
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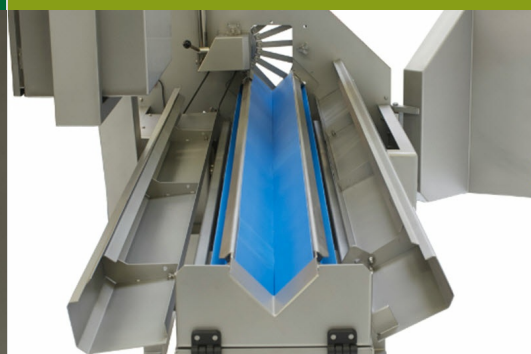
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Carrots crinkle



Leek Rings



Red Cabbage Shreds



Red Beetroot Slices

SPECIFICATIONS

MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH) mm (inch)
3 172 x 1 105 x 1 799
Machine infeed height in mm (inch)
1 165 / 948 mm
Machine outlet height in mm (inch)
320 mm
Weight basic machine in kg (lb)
725

MOTOR

Power in kW (hp)
3,7

CUT SHAPES & SIZES

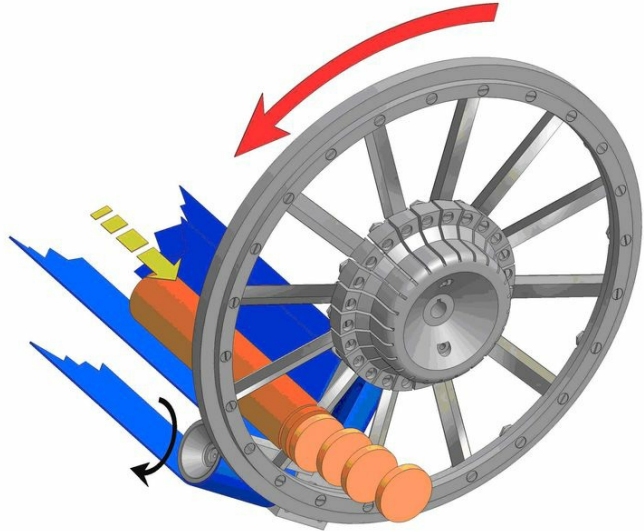
Cut shapes
Flat cut and crinkle cut slices: whole, halves, quarters
Cut sizes
Various cut sizes possible from 1 mm up to 50 mm
Capacity in kg/h
Up to 6.000kg/h, depending on product, cutting size and condition

APPLICATION SUMMARY

Vegetables
Lettuce, zucchini, bell peppers, eggplant, leek, celery, chives, rhubarb, carrots, onion, various cabbage types and cucumber
Fruit
Banana, melon, pineapple, apple, mango and papaya
Potatoes
Fresh, peeled or steam-peeled potatoes
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
Other
Bread

CUTTING PRINCIPLE

The FAM Mantis™.2, a V-belt transverse slicer, is designed for precise cutting at medium to high capacities of elongated and oblong products.



The thin and tensioned knives of the cutting wheel act as spokes and support the rim. The thin knives are twisted in order to make a uniform pitch from the hub to the rim.

It is this pitch that maintains the continuous speed of the product while it is being sliced resulting in maximum slice thickness accuracy.

The conveyor belt speed is synchronized with the cutting wheel speed to ensure proper advance of the product per revolution of the cutting wheel.

As an alternative cutting principle on this machine, small 2D-knives, positioned transversely on the cutting wheel, cut your leafy vegetables in small squares.

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.

FAM nv

Neerveld 2
B-2550 Kontich - Belgium
t. +32 3 450 92 20
f. +32 3 450 92 50
e. info@fam.be

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.



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Your Local Contact

DEVILLE TECHNOLOGIES INC.

8515 Henri-Bourassa W.
Montreal, Quebec H4S 1P7,
Phone: +1.514.366-4545
Fax: +1.514.366-9606
E-mail: info@devilletechnologies.com
Website: www.devilletechnologies.ca
Ask for a trial or demonstration