

The logo for FAM Hymaks, with 'FAM' in a bold, green, sans-serif font and 'Hymaks' in a green, italicized, sans-serif font. A stylized green and white geometric icon is positioned to the left of the text.A white icon of a piece of meat with a bone, set against a red background.

Meat

A white icon of a slice of Swiss cheese with holes, set against a yellow background.

Cheese

High capacity dicer/strip-cutter with an unmatched hygiene level.

KEY FEATURES

The product contact area of the FAM Hymaks is completely obstacle-free, allowing the product to pass smoothly and guaranteeing the best hygiene.

The exceptional and innovative design of product drum - made out of one single stainless steel piece - is a unique breakthrough in this field.

Customer can be convinced about the quality of its design and its sanitary aspects. Design according to the USDA Guidelines for the sanitary Design and Fabrication of Dairy processing equipment.

Tooling cart offers a very ergonomic solution with attention to detail for maintenance and handling of the FAM Hymaks.

Polishing (electro-) of all product contact surfaces allows more efficient cleaning and will prevent bacterial contamination.

High capacity and capable of handling large blocks of cheese up to 280 x 238 x150 mm. No bridging because of optimized size and angle of infeed chute.

High cut quality on small to larger dices and strips of a wide variety of cheese types. Considering all factors such as fatt content, ageing, moisture level, texture and making process.

The combination of this cutting quality and its sanitary design makes the FAM Hymaks a unique concept without real competition.

Complete separation between product path area and drive parts. No grease points inside product zone. No water inside mechanical zone during cleaning.

The absence of exposed thread or bolts was a key deliverable to obtain the USDA approval certificate. A thread simply cannot be sanitised properly.

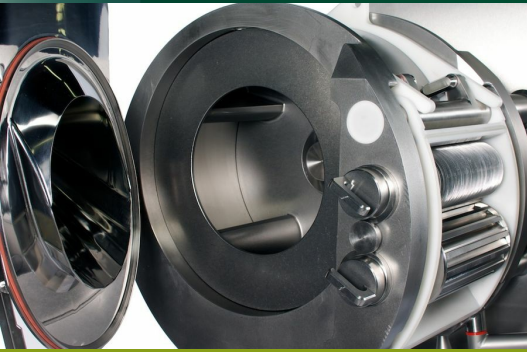
All bearings are sealed, lubricated for life and have an additional seal on top. Furthermore there is over 25mm space between bearing area and product zone.

Completely embedded and water protected touch screen with pre-programmed settings, hingeable cover. Slice thickness adjustment through touch screen.




HIGHLIGHTS

- Uncompromising Standard in Hygiene.
- Unmatched Precision Cut Quality.
- High Capacity and Power For Toughest Cheese Applications.
- Innovative Design Represents New Competitive Standard.
- Designed for Flexible and Cost Efficient Performance.



The product contact area of the FAM Hymaks is completely obstacle-free, allowing the product to pass smoothly and guaranteeing the best hygiene.



The exceptional and innovative design of product drum - made out of one single stainless steel piece - is a unique breakthrough in this field.



Tooling cart offers a very ergonomic solution with attention to detail for maintenance and handling of the FAM Hymaks.



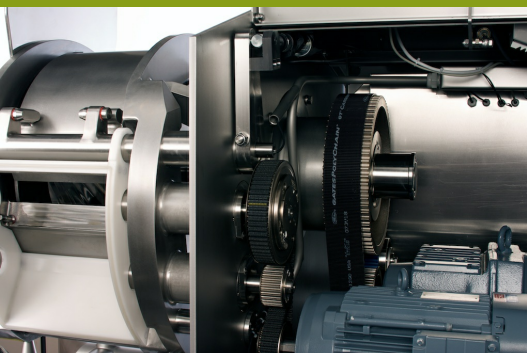
Polishing (electro-) of all product contact surfaces allows more efficient cleaning and will prevent bacterial contamination.



High capacity and capable of handling large blocks of cheese up to 280 x 238 x 150 mm. No bridging because of optimized size and angle of infeed chute.



The combination of this cutting quality and its sanitary design makes the FAM Hymaks a unique concept without real competition.



Complete separation between product path area and drive parts. No grease points inside product zone. No water inside mechanical zone during cleaning.



The absence of exposed thread or bolts was a key deliverable to obtain the USDA approval certificate. A thread simply cannot be sanitised properly.



Completely embedded and water protected touch screen with pre-programmed settings, hingeable cover. Slice thickness adjustment through touch screen.



Cheddar Shreds



Cheddar Dices



Gouda Dices

SPECIFICATIONS

MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH) mm (inch)
2172 x 1339 x 2000
Machine infeed height in mm (inch)
2000 mm
Machine outlet height in mm (inch)
300 mm
Weight basic machine in kg (lb)
1250

MOTOR

Power in kW (hp)
20,5
Motor type
15 + 5,5
Variable Frequency Drive
yes

CUT SHAPES & SIZES

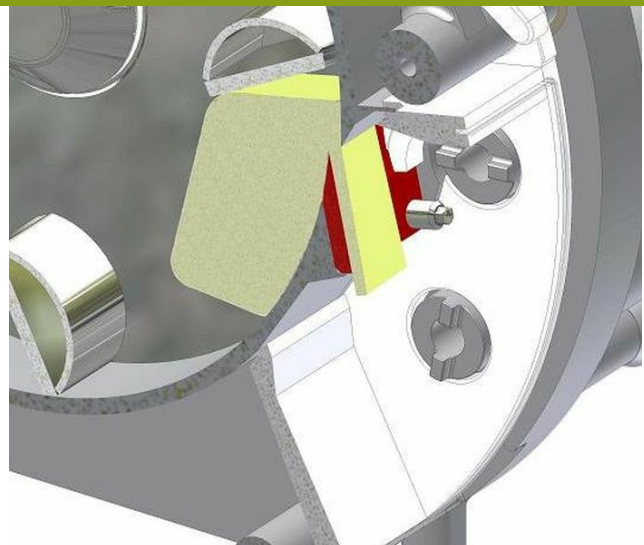
Cut shapes
Slices, strips and dices
Cut sizes
from 1.5 upto 60 mm
Capacity in kg/h
5000kg/hr onto 10x10x10 mm

APPLICATION SUMMARY

Cheese
Soft, Semi-hard and processed cheese. Mozzarella, Gouda, Cheddar, Emmental, Provolone. Depending on the cheese, it can be chilled as low as -10°C

CUTTING PRINCIPLE

The exceptional and innovative design of product drum and slicing knife - both made out of one single stainless steel piece - is a unique breakthrough in this field. There are no longer screws, bolts, bores, threads or projections in this flow. The very delicate cutting section has been composed in such a way that the accumulation of debris is negligible. In other words, the passage of the product to be cut is extremely smooth in such a way capacity is increased.



The infinitely adjustable slicing knife first cuts the product in slices. Next, the circular knives cut the slices in strips. Finally, the crosscut knife spindle cuts neat dices to the desired height.

The combination of three cutting tools allows a very high flexibility in the choice of cutting sizes and shapes. For the different applications, a wide variety of slicing knives, circular knives and crosscut knives is available for this cutting machine.

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.



Hymaks is a registered trademark of FAM nv.

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