

 Vegetables & Fruits

 Potatoes

Designed for flexible and uncomplicated operation.

KEY FEATURES

Unique, simple and quick changeover system for the cutting spindles to switch over quickly from one cut size to another saving production time.

The drive zone and product zone of the machine are completely separated, so cleaning the machine is possible without any negative influences on its drive or electronics.

Piping for lubricating the machine has been brought together to a central access point outside the product zone.

Completely made of food grade stainless steel with a hinged infeed and discharge chute for easy access to the cutting tools, the drum and the impeller.

The 3-dimensional cutting principle ensures little loss of juice, low cellular damage and smooth cut surfaces, prolonging shelf life.

The FAM Flexifam has a large drum of 505 mm diameter, which allows elongated products such as carrots to be processed easily.

Insertable low-cost slicing knife available, easy to replace using the special auxiliary tool.

Thanks to the slice thickness adjustment gauge, the FAM Flexifam can easily and precisely be adjusted to the desired slice thickness.

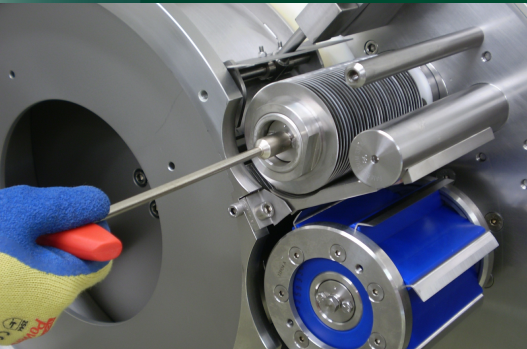
Motor and electrical cabinet are protected, so no water can come into contact with the electrical parts.

This machine is completely designed according to European CE safety directives.




HIGHLIGHTS

- Great flexibility and ease of operation, no special technical skills are required.
- Highly effective quick release system on the spindles.
- The cutting tools do not require any further adjustment after installation.
- The three-dimensional cutting operation results in an unmatched product uniformity.
- Food processors can switch between a variety of products and cut sizes, with a minimum of waste.



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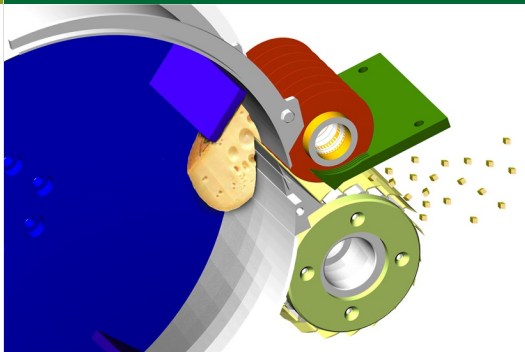
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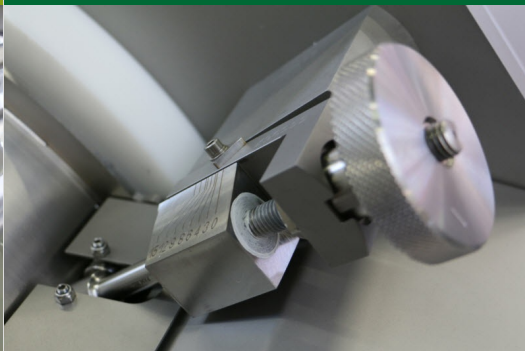
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Pumpkin dices



Apple dices 10 mm



Peach dices



Tomato dices 10 mm



Red Cabbage Shreds



Bell peppers dices 10 mm



Potato dices



Zucchini Strips

SPECIFICATIONS

MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH) mm (inch)
1066,5 x 1747 x 1555
Machine infeed height in mm (inch)
1315 mm
Machine outlet height in mm (inch)
535 mm
Weight basic machine in kg (lb)
475

MOTOR

Power in kW (hp)
1,5
Motor type
1,5 (2)
Variable Frequency Drive
Optional

CUT SHAPES & SIZES

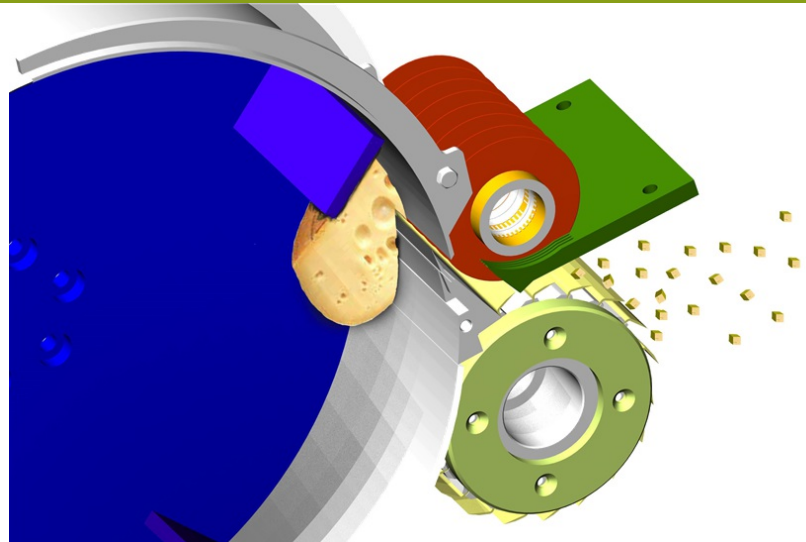
Cut shapes
Slices, strips and dices
Cut sizes
Slices from 1 to 15 mm
Strips from 3 to 20 mm
Dices from 3 to 50 mm
Capacity in kg/h
350 kg/mm/hr

APPLICATION SUMMARY

Vegetables
Beetroot, carrot, celeriac, chicory, cucumber, eggplant, endive, garden cabbage, gherkin, green cabbage, horseradish, kohlrabi, leek, mushroom, onion, parsnip, pepper, pumpkin, radish, red cabbage, rutabaga, squash, tomato, turnip, white cabbage, zucchini
Fruit
Apple, cantaloupe, mango (green), melon, papaya, pear, pineapple, peach, strawberry, watermelon and more.
Potatoes
Potato (slices, dices and French fries), sweet potato

CUTTING PRINCIPLE

The FAM Flexifam is specialized in smaller cut sizes and brings the most excellent cut quality to the table.



The products entering the FAM Flexifam are cut in three dimensions by very sharp knives.

The product is first cut in slices to the thickness set manually by using the adjustment gauge. The second cut is made by the fast rotating circular knives cutting the slices into strips. The strips produced by the circular knives are then fed directly into the crosscut knife spindle producing the third and final cut producing dices or rectangular pieces.

The special design of the discharge chute gently decelerates the cut product and minimizes possible product damage.

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.



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