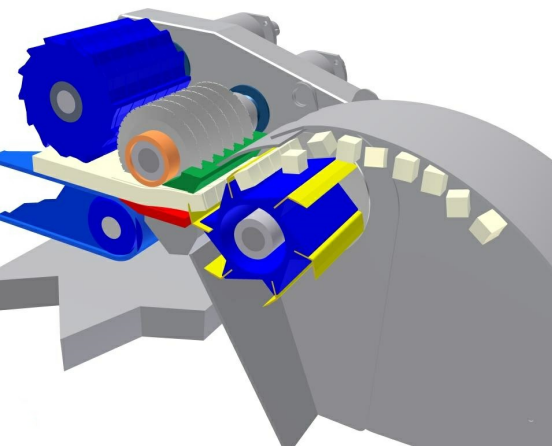




 Meat



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

## KEY FEATURES

The machine is completely manufactured in stainless steel. No bronze bushings or corrosion possible.

Equipped with three-phase stainless steel motor for low energy consumption and designed for easy washdown.

Exclusion of lubricant contamination: bearings and seals more than 25mm away from produce, use of sanitary seals and gasket.

Quick changeover from one cut size to another with the locking pin system. No wrenches or other tools are required.

Very wide range of knife spindles for various hand-pulled look applications. Size can vary from fine shreds to medium shreds to coarse pull.

Electrical control of the machine is start-stop, elevated above the machine to ensure no negative influence of water on the cabinet.

Quick and ergonomic system for removal and tensioning of feedbelt.

Only 2 stainless steel safety switches prevent the machine from operating with open cover.

The drive zone and the product zone of the machine are completely separated.

Extra labyrinth sealing for the bearings of the spindles preventing water or juice penetration. Contamination of the product by excessive lubrication is avoided.

Cutting tools with hygienic positioning shafts with clover profile.



## HIGHLIGHTS

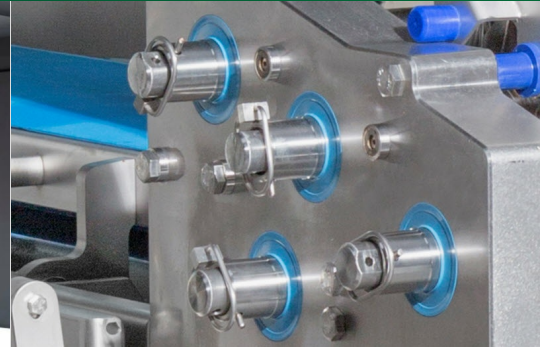
- High hygienic standard that meets the industry's requirements.
- Unmatched in hand-pulled look applications.
- Smart design ensures operator-friendliness.
- Completely manufactured in stainless steel.
- Can process meat & poultry products at high capacity.



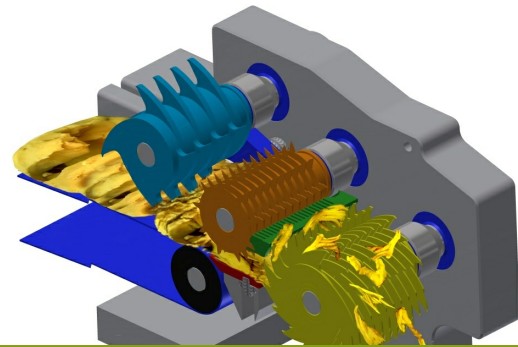
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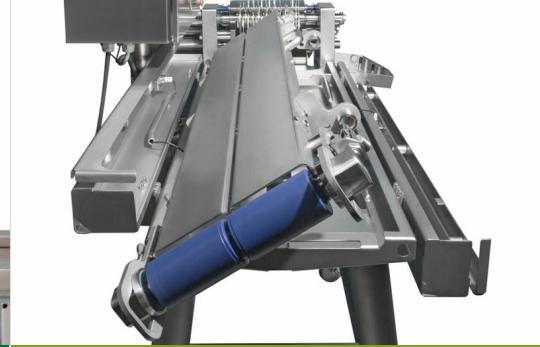
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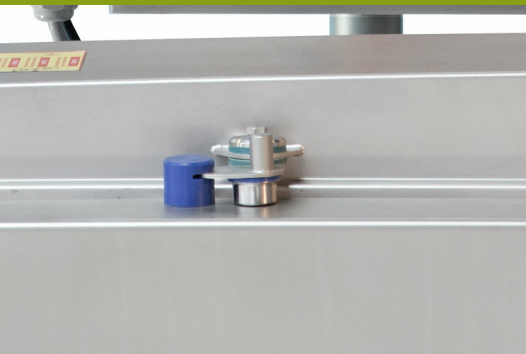
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Ham Strips



Ham Dices



Chicken Hand-pulled Look



Bacon Dices



Bacon Strips



Varkensvlees - handgeplukte look

## SPECIFICATIONS

### MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH) mm (inch)  
2181 x 921 x 1806  
Machine infeed height in mm (inch)  
1108 mm  
Machine outlet height in mm (inch)  
392 mm  
Weight basic machine in kg (lb)  
570

### MOTOR

Power in kW (hp)  
4.0 (5.5)  
Variable Frequency Drive  
Standard

### CUT SHAPES & SIZES

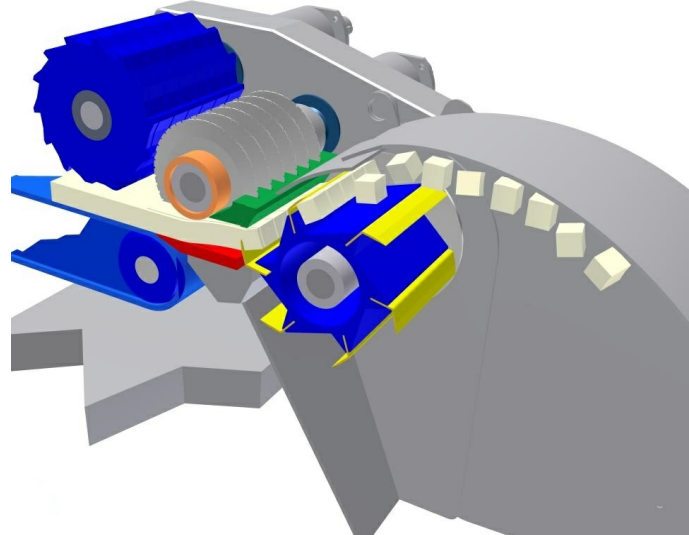
Cut shapes  
Strips and dices,  
hand pulled look (fine shreds, medium shreds & coarse pull)  
Cut sizes  
3 up to 40 mm  
1/8" up to 1 37/64"  
Capacity in kg/h  
3300kg/mm/h

### APPLICATION SUMMARY

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

## CUTTING PRINCIPLE

Hygienic belt dicer specialised in processing meat and poultry products.



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.

## 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