

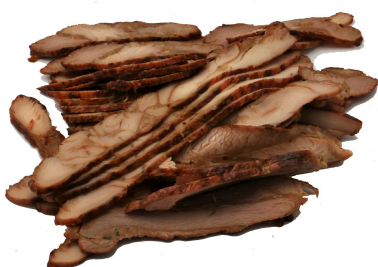
FAM *GD500*

 Vegetables & Fruits

 Meat

 Fish & Seafood

 Cheese



Very robust and hygienic guillotine dicer for high quality cutting of delicate products.

KEY FEATURES

The blades of the cutting heads on the FAM GD 500 are readily exchangeable with the quick exchange cassette system.

The machine can be fed manually or can be fully integrated in a production line.

All stainless steel or USDA/FDA approved polymeric materials for food.

Perfect cut quality, specially for the cutting of fibrous and fragile products

Conveyor belt, covers and cutting head are quickly dismantled for cleaning and access to all food contact areas.

Quick release belt tensioning system for easy belt removal for cleaning or maintenance.

Separate drive and product zone, allowing quick and specific cleaning without any negative impact on its drive or its electronics.

No extra cutting tools are necessary to change from one cutting size to another. All sizes can be adjusted by the manual dial gauge.

The FAM GD 500 can process lightly frozen, marinated, fried or cooked products, even when still hot.

Low waste on fibrous or fragile products. Due to guillotine cutting principle, product is not accelerated by the cutting tools.

Dices and strips in various sizes, ranging from 5 to 40 mm for dices and 6 to 18 mm for strips

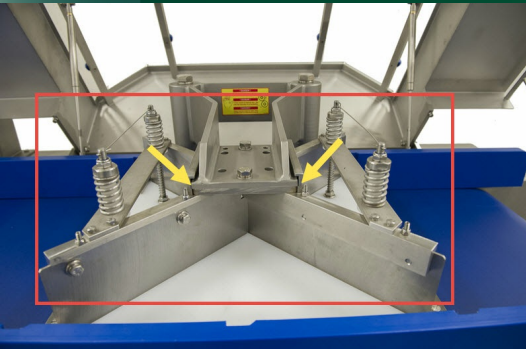
Motor power fully adapted for applications of this machine: 2.2 kW. Easily accessible in separate compartment.

The FAM GD 500 is equipped with safety switches on the hinged protective cover to prevent operating while the cover is still open.



HIGHLIGHTS

- Cutting of fragile and fibrous products with perfect cut quality and a minimum of slivering and fines.
- Guillotine cutting principle does not accelerate or crush the product.
- Very solid machine for continuous production in a fully integrated line.
- All stainless steel or USDA/FDA approved polymeric materials in food contact areas.
- Covers and cutting head are quickly dismantled for cleaning.



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Marinated Chicken Slices



Marinated Chicken Slices



Chicken Slices



Cooked chicken breast dices



Chicken Slices



Slices of halved avocado



Fish Dices



Salmon Dices

SPECIFICATIONS

MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH) mm (inch)
2730 x 1070 x 1900
Machine infeed height in mm (inch)
1218 mm
Machine outlet height in mm (inch)
1218 mm
Weight basic machine in kg (lb)
780

MOTOR

Power in kW (hp)
2.2 (3.0)
Motor type
single geared motor with manual variable speed control

CUT SHAPES & SIZES

Cut shapes
Dices, Strips, Slices Crosswise and lengthwise
Cut sizes
5 - 40 mm; Thickness of product: 50 mm
Capacity in kg/h
1400 kg per hour on 12 mm on cooked chicken filet dice

APPLICATION SUMMARY

Vegetables
Avocado and other fragile species
Meat
Cooked (and grilled) beef, veal. Petfood products
Poultry
Steam Cooked and Roasted Chicken (breast and thigh meat) - Flattened or Non-Flattened - Enhanced or Non-Enhanced
Seafood
Cooked or slightly frozen tuna

CUTTING PRINCIPLE

The FAM GD 500 Slicer - Dicer is designed to slice and dice cooked meat, fish and chicken while maintaining optimal appearance and a minimum of slivering and fines.



The product to be cut is fed onto a conveyor belt that passes under a vertical moving set of guillotine knives. The distance the belt travels per stroke of the set of knives determines the cut size and can easily be adjusted with an external handwheel to give 5 - 40 mm product size. No extra cutting tools are necessary to change from one cut size to another. With a special set of knives, also strips can be cut.

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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