

 Meat

 Cheese

Designed for flexible and uncomplicated operation.

KEY FEATURES

Unique, simple and quick changeover system for the cutting spindles to switch over from one cut size to another in just minutes offering substantial savings in production time.

The drive zone and the product zone of the machine are completely separated. This allows quick and specific cleaning of the machine without any negative influences on its drive or electronics.

All food grade stainless steel construction with hinged infeed and discharge chute for easy access to the cutting tools, the drum and the impeller.

The FAM Flexifam has a large drum of 505 mm | 1ft 7.882" diameter, which allows elongated products such as carrots to be processed easily.

All stainless steel construction and sanitary design with no dead corners, sharp edges or projecting parts, effectively eliminating all dirt traps.

Insertable low cost slicing knife available, easy to replace using the special auxiliary tool. The slicing knife holder does not have to be removed.

Heavy-duty cutting tools allow to save time and energy, while maintaining low processing temperatures (down to depending on the application).

The circular knife spindle shaft can be hinged by a specially adapted eccentric system. The operator needs only one key to hinge the circular knife assembly.

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

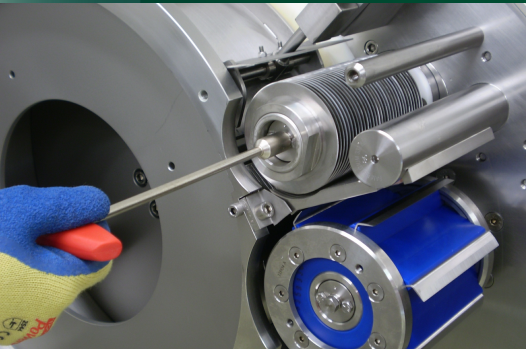
The machine's lubrication piping has been brought together to a central access point outside the product zone.

The angled crosscut knives are assuring a nicer cutting result. The cut surface of the cut product is smoother. Cells are less damaged and shelf life of the cut product is longer than if bolted straight knives were used.



HIGHLIGHTS

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



Unique, simple and quick changeover system for the cutting spindles to switch over from one cut size to another in just minutes offering substantial savings in production time.



The drive zone and the product zone of the machine are completely separated. This allows quick and specific cleaning of the machine without any negative influences on its drive or electronics.



All food grade stainless steel construction with hinged infeed and discharge chute for easy access to the cutting tools, the drum and the impeller.



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



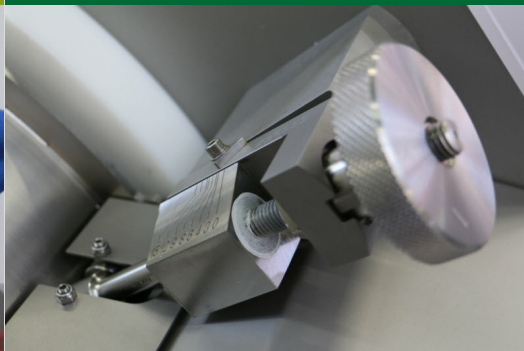
Insertable low cost slicing knife available, easy to replace using the special auxiliary tool. The slicing knife holder does not have to be removed.



Heavy-duty cutting tools allow to save time and energy, while maintaining low processing temperatures (down to [-16 °] depending on the application).



The circular knife spindle shaft can be hinged by a specially adapted eccentric system. The operator needs only one key to hinge the circular knife assembly.



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



The machine's lubrication piping has been brought together to a central access point outside the product zone.



Cheddar Dices



Cheddar Shreds



Gouda Dices



Bacon Dices

SPECIFICATIONS

MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH) :
1.066 x 1.747 x 1.555 mm | 3ft 5.969" x 5ft 8.78" x 5ft 1.22"

Weight basic machine:
550 kg | 1,213 lbs

MOTOR

Power:
5,5 kW
Voltage:
400 V

CUT SHAPES & SIZES

Cut shapes:
slices, strips and dices

Cut sizes:
Slices from 1,00 mm | 3/64" to 15 mm | 19/32" , strips
from 3 mm | 1/8" to 15 mm | 19/32" and dices from 3
mm | 1/8" to 15 mm | 19/32"

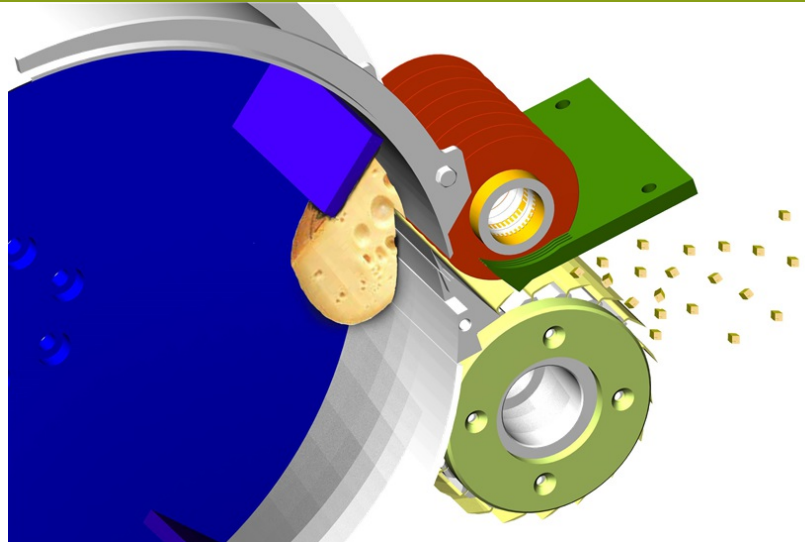
Capacity :
2.000 kg | 4,409 lbs per hour onto 6 mm | 15/64" dices
mozzarella

APPLICATION SUMMARY

Cheese
Soft, Semi-hard and processed cheese like Mozzarella,
Gouda, Cheddar, Emmental, Provolone. Depending on
on the cheese, it can be chilled.

CUTTING PRINCIPLE

The FAM Flexifam 55 is specialized in smaller cutting sizes and brings the most excellent cut quality to the table.



The products entering the FAM Flexifam 55 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 it 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.

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.

Member of  Hifferman
GROUP



FAM is a registered trademark of FAM nv.
FAM is member of Hifferman Group

Your Local Contact

FAM nv Headquarters

Neerveld 2
B-2550 Kontich, Belgium
Phone: +32 3 450 92 20
Fax: +32 3 450 92 50
E-mail: info@fam.be
Website: www.fam.be
Ask for a trial or demonstration