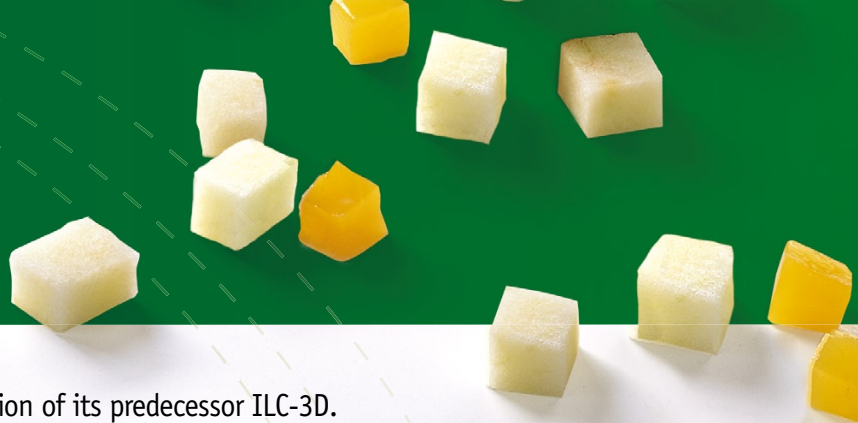




 **FAM** *ILC₂*

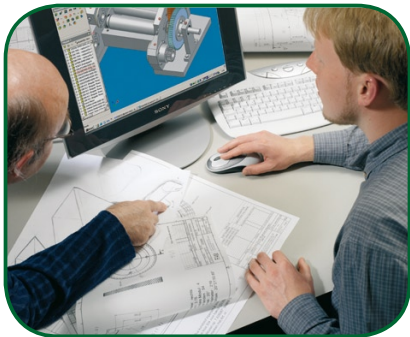
Superior cutting quality:



The new **FAM ILC.2** dicer builds on the tradition of its predecessor ILC-3D.

Since its market introduction about 10 years ago, hundreds of ILC-3D dicers are in use with large and medium sized food processors all over the world, producing clean-cut, uniform slices, strips and dices.

This stronghold position in the food processing industry is the foundation of the **FAM ILC.2**, the new generation state-of-the-art heavy duty dicer. A large drum, first class cutting quality and standard setting hygienic features create unique and innovative product benefits.



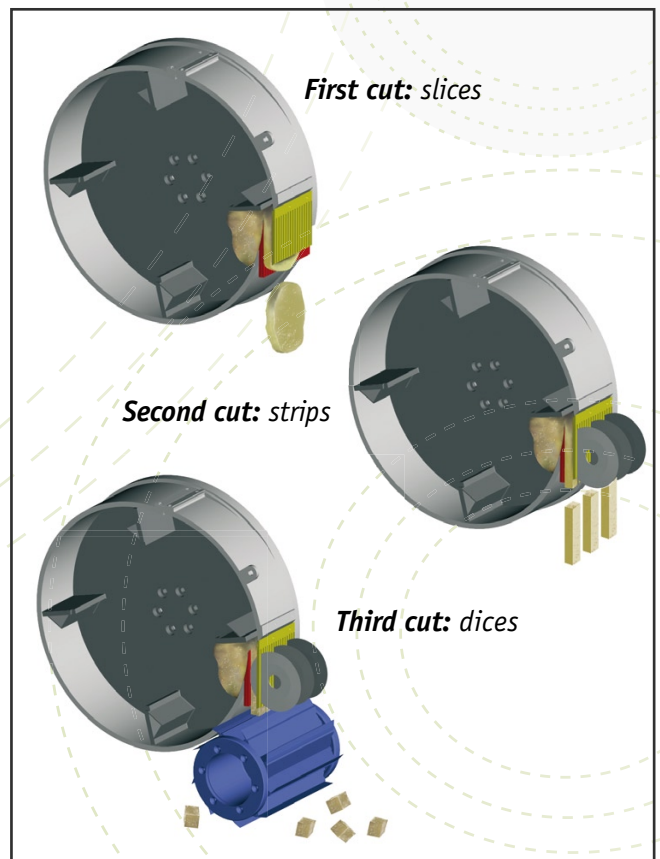
*By designing machines, with specific products and customer applications in mind, productivity in high hygienic conditions can be maximized, while minimizing fines and wasted product. The **FAM ILC.2** offers a wide selection of knife styles, speeds, impeller wheels with a different number of paddles, improved feeding methods and special cutting tools in function of product condition, shape and size.*

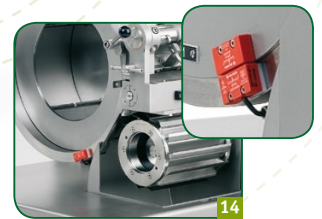
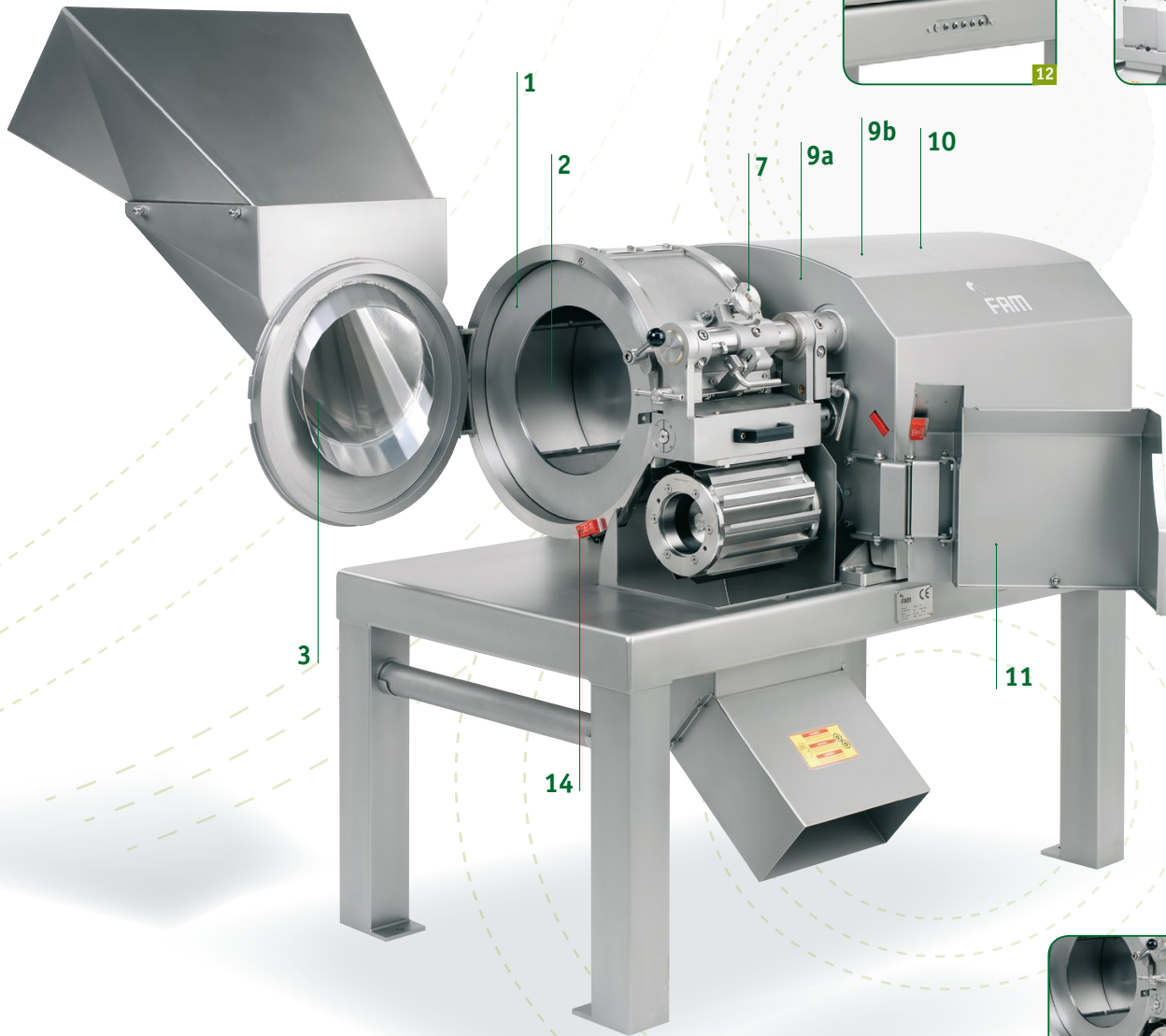
Cutting Principle:

Products entering the **FAM ILC.2** are cut in three dimensions by means of sharp knives. A high speed centrifugal slicer produces the **FIRST CUT** to the selected thickness.

These slices are guided and held in position between the slicing knife and slicing guide before entering the circular knife spindle making the strips as the **SECOND CUT**.

The strips are then fed directly into the crosscut knife spindle. The big diameter of the crosscut spindle provides gentle, clean, high speed cutting of the **THIRD CUT**.





FAM ILC₂

Versatile, low maintenance, easy to operate, hygienic and safe:

Large drum and high production capacities

1. **Large drum** accepts products up to 225 mm (9-1/2") in diameter and 280 mm (11") in length.
2. **Special impeller wheel** and **in-feed chute** available for very large bowl type products such as cabbage up to 300 mm (12") in diameter.
3. The new **steeper in-feed chute** will feed long products faster to the drum, maximizing capacity.
4. **Capacities between 1.000 kg (2.200 pds/lbs) and 10.000 kg (22.000 pds/lbs) per hour** depending on slice thickness and product shape.



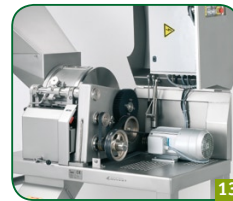
More flexibility

5. **Insertable slicing knife**, easy to replace as it can be removed through the slot of the in-feed door.
6. **Variable frequency drive** for a wide selection of speeds to suit your particular application.
7. **Slice thickness can easily** be varied by means of the adjustment knob and the indication gauge takes the guesswork out of setting the slab cut.
8. **Impeller wheels** available with 3, 4, 6, 8, 10, 12 or 14 paddles depending on application and product size.



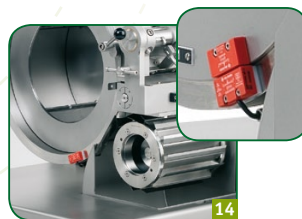
An unmatched hygienic design

9. **Complete separation** between product (9a) and drive zone (9b) for maximum sanitation. Designed according to satisfy HACCP regulations.
10. **Sloped covers** to simplify cleaning procedures.
11. **All food grade stainless steel construction** with hingeable covers for easy access and cleaning of the cutting tools.
12. **Piping for lubricating** the machine has been brought together to a **central access point** outside the product zone.
13. **Easy access to the drive parts** via the motor cover door in raised position.



Active safety for operator and machine

14. This machine is completely designed according to **CE IIA safety standard regulations** and includes safety switches to prevent the machine from operating while one of the covers is still open.
15. If the cutting unit is stopped abruptly by foreign material such as metal or rocks entering the machine, some **drive components have been specially designed** to shear off. This minimises damage to more costly machine components.
16. The **heavy crosscut knife spindle** can **easily be installed and removed** using the auxiliary tool.



Product characteristics:

A wide range of applications:

The FAM ILC.2 is a versatile performer, delivering excellent, hygienic results, producing bruise-free dices and strips from soft fruits to hard, brittle root vegetables.

The FAM ILC.2 can also be used for cooked meats and fish applications.



Root vegetables

Carrots, Beets, Rutabagas, Swedes, Horseradish, Parsnips, Potatoes, Yam, Sweet Potatoes, Celeriac. Etc.



Soft fruits, tropical fruits

Mango, Papaya, Guava, Peaches, Pineapples, Melons, Apples, Pears, Strawberries. Etc.



Soft, delicate to cut vegetables

Tomatoes, Peppers, Onions, Chili Peppers, Jalapeno, Broccoli stems, Eggplant, Zucchini. Etc.



Firm, round products

White cabbage, Red cabbage, Savoy cabbage, Pumpkin, Squash. Etc.

TYPES OF CUT AND CUT SIZES

SLICES:

Both flat and crinkle cut (with crinkle slicing case). A slicing knife only is used for this type of cut. The slice thickness is adjustable by means of the slice adjustment knob.



Cut sizes

flat slices: from 1,6 mm to 28 mm (1/16" up to 1 - 1/8")
crinkle slices: from 3,2 mm to 25 mm (1/8" up to 1")

STRIP CUTS:

A slicing knife, circular and/or crosscut knife spindle are used for the strips cut or baton cut. Combinations of circular knives and crosscut knives can be used to shorten the length of the strip.



Cut sizes

circular knife cuts: from 2,5 mm to 76 mm (1/10" to 3")
crosscut knife cuts: from 4 mm to 64 mm (5/32" to 2 - 1/2")

DICES:

A slicing knife, circular and crosscut knife spindle are used for dicing.



Cut sizes

flat cut: from 3 mm to 64 mm (1/8" to 2 - 1/2")
crinkle cut: from 7,1 mm to 16 mm (9/32" to 5/8")

TECHNICAL SPECIFICATIONS

Basic Dimensions L x W x H	1637 mm - 883 mm - 1419 mm 64.45" - 34.76" - 55.87"
Net weight	650 kg / 1433 pds/lbs
Motor	4KW(5,5HP)
Variable Frequency Drive	Standard
Capacity	Depends on slice thickness, product size and machine speed



FAM is your trusted business partner

In order to excel in terms of reliability, ease of maintenance, hygiene and safety, FAM develops and markets state-of-the-art, innovative solutions for the precision cutting of food products.

FAM is the European market leader for industrial cutting machines in the food industry, and has approximately 4.000 operational machines worldwide.

With more than 50 years of experience with a diverse customer base, we developed knowledge and experience of over 1.000 different cutting applications in the food industry.



Customer application means understanding and innovation

FAM is working hard to give you positive solutions for your current and future cutting applications. As a leading and innovative company, we are constantly creating and providing the best possible solutions to improve our customers competitiveness and return on investment.

Our fully-equipped test kitchens throughout the world are at your disposal for cutting trials with the products of your choice.

Service, Availability and Responsiveness

We know that you rely on your suppliers for critical production processes. Therefore we have developed a network of agents, sales offices and service teams who are on stand by for our customers. Throughout the FAM global network we ensure that a comprehensive stock of spares and parts is available for immediate shipment.

Experienced, and fully trained service teams are at your disposal and respond according to your requirements. Our Service engineers can also recommend one of our customized after sales service contracts for planned preventive maintenance. This will ensure your FAM machine is running to optimum levels and ensures any downtime is kept to a minimum.



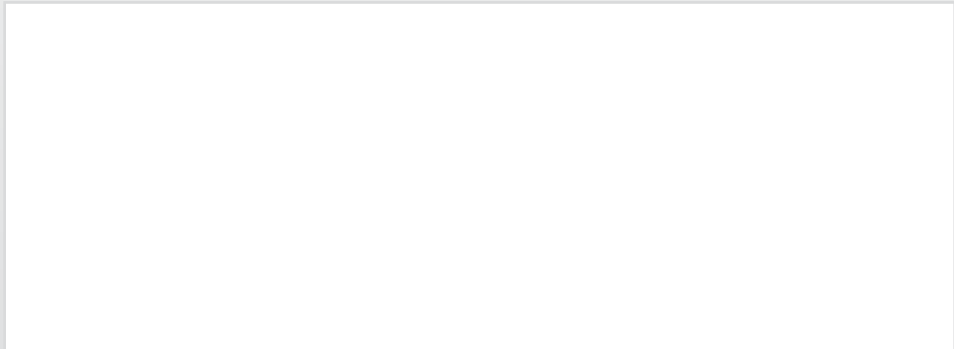
Contacts and Information

For a complete overview of our machines, applications, services, and agents, please visit our website. You can find all relevant contact data to get in touch with FAM, the regional branch offices and the worldwide agent network. **Please visit www.fam.be.**

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cutting edge solutions for food