

TECHNICAL SPECIFICATIONS:

CUTTING SHAPES



CUTTING SIZES

Number of knives	Slice thickness mm (inch)
28	0,8 (1/32")
23	1,6 (1/16")
21	2,5 (1/10")
17	3,2 (1/8")
24-12-8-6-4-3	3,5-8,7-12,7-17-25,4-33,9 (9/64") (11/32") (1/2") (7/10") (1") (1-1/3")
22-11	4,8 mm (3/16") - 9,5 (3/8")
16-8-4	6,4-12,7-25,4 mm (1/4") (1/2") (1")
15-5-3	6,8-20,3-33,9mm (17/64") (8/10") (1-1/3")
14-7	7,2mm (9/32")-14,3 (9/16")
13	8mm (5/16")
3	40mm (1-1/2") -65 (2-1/2")

CAPACITY

Up to 7.000 kg/hour (15.432 lbs) depending on the application and feeding method.

MAX. PRODUCT DIAMETER

112 mm for hard products (4,45")
160 mm for leafy vegetables (6,3")

MOTOR

Slicing wheel motor : 2,2 kW (3 HP)
Feed belt motor : 1,5 kW (2 HP)
Driven topbelt : 0,37 (.5 HP) kW

EQUIPPED WITH

Touch screen, trapped safety system, separate frequency controller on both the slicing wheel and feed belts.

DIMENSIONS (L X W x H)

3200 x 1100 x 1700 mm
(126" x 43,30" x 67")

WEIGHT

550 kg (1210 lbs)



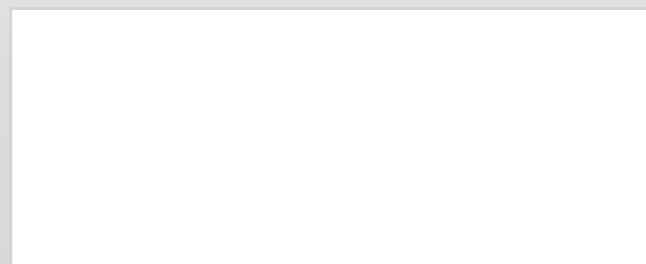
With more than 50 years of experience and over 3.000 operational machines worldwide, FAM® NV is the European market leader in industrial cutting machines for the food industry. We have a worldwide expertise with over 1.000 different cutting applications in the fruit and vegetable sector.

We will be happy to look for the appropriate cutting solution for your application. For this purpose, FAM has developed a number of fully-equipped test kitchens, geographically distributed throughout the most important centres of our agent network. We kindly invite you for a free cutting trial on your own products. Also a free demonstration at your premises or a cutting machine on consignment are part of our services.

Our services also include different service teams that are constantly on stand-by. You can appeal to them either on demand or as part of one of our customized service formulas. Finally, your local FAM-agent holds a vast stock of spare parts for your immediate assistance.

For a complete overview of our machines, services and agents, we refer to our website: www.fam.be

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Mantis®
Transverse Slicer



Applications:

Soft, vulnerable types of lettuce and firm leafy vegetables like leeks, Belgian endives, white cabbage... and hard vegetable types like carrots, onions, tomatoes, Bell peppers, zucchini, cucumber, beans, potatoes,...

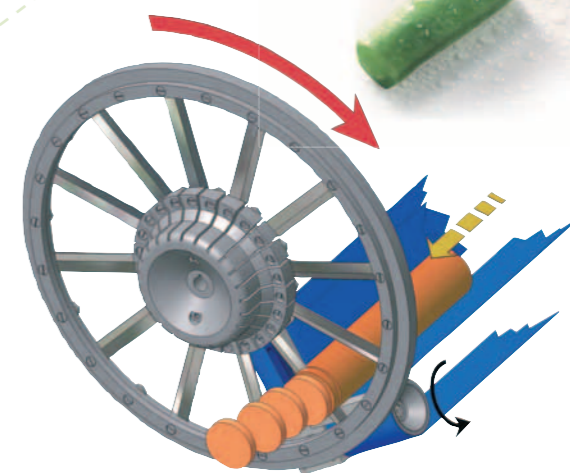
Main Advantages:

- ▶ The Mantis® accepts larger leafy vegetables up to 160 mm (6,3") in diameter and firm vegetables and fruits up to 115 mm (4,5") in diameter.
- ▶ A waterproof control panel with touch screen digital display allows you to switch between cutting programmes immediately. The programme allows the settings of the customer's parameters to be stored. ①
- ▶ Different types of top belts are available to provide a positive and constant speed of product to the cutting wheel ②
- ▶ Specially designed contoured discharge chute for easy evacuation of the processed product, resulting in less product damage and longer shelf life ③
- ▶ The feed belts can be removed for cleaning or replacement in a matter of minutes thanks to a quick release system ④
- ▶ Easy and safe to operate with a trapped key interlocking safety system ⑤
- ▶ The Mantis® is completely manufactured of stainless steel and can be cleaned in a matter of minutes ⑥
- ▶ All electrical wiring is carried in trunking and a catch pan evacuates waste and water to a central point ⑦



Its adjustable PLC-operated cutting programmes make the MANTIS® one of the most modern cutting machines available and extremely fit for the fresh industry. FAM paid special attention to the sanitary aspects of the MANTIS® which is easy to clean and to maintain.

A frequency drive, both on the feed belts and the cutting wheel, makes it possible to continuously adjust the processing speed or to set different cut sizes by simply pressing a button. Large volumes of elongated products such as leek and celery, hard products such as carrots or whole heads of leafy lettuce can be cut damage-free and with precision.



Cutting Principle:

The V-shaped 160 mm wide feed channel transports the product to the slicing wheel at high speed. The strategically angled and tensioned knives guarantee a perfect cut increasing the product shelf life considerably.