



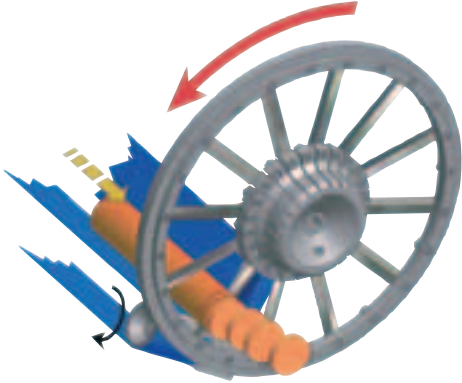
cutting edge solutions for food



1D

Flat or crinkle cut potato slices for producing potatoes au gratin, etc.

Cutting principle:



2

1D TRANSVERSAL CUTTING MACHINES

FAM TS-1D



The TS-1D Transverse Slicer uniformly slices products with a maximum diameter of 90 mm.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 0,8 mm and 40 mm (0,03-1,58")

CAPACITY

up to 6.000 kg/hour (13.228 lbs)

MAX. PRODUCT DIAMETER

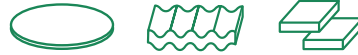
90 mm (3,54")

FAM MANTIS®



Its adjustable PLC-operated cutting programmes make the MANTIS® one of the most modern cutting machines on the market.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 0,8 mm and 60 mm (0,03-2,36")

CAPACITY

up to 8.000 kg/hour (17.637 lbs)

MAX. PRODUCT DIAMETER

112 mm (4,41")



FAM 7407-1D and SBC-1D

Both machines are frequently used for the removal of black ends of optically-selected French fries.

Thanks to the optimum guidance and positioning of the product in the cutting compartment, the product is cut to the desired length with only one end piece.

Up to 30% of the optically-rejected French fries is recuperated, which makes the performance of this machine extremely high.

For the removal of black ends of French fries.

FAM 7407-1D and SBC-1D



The SBC and 7407-1D are two solid bean cutters that are successfully used for the removal of black ends of French fries.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 10 mm and 60 mm (0,39-2,36")

CAPACITY

FAM 7407-1D : up to 1.000 kg/hour (2205 lbs)
FAM SBC-1D : up to 2.500 kg/hour (5,512 lbs)

MAX. PRODUCT DIAMETER

20 mm (0,79")

2D CENTRIFUGAL CUTTING MACHINE

This potato chips slicer has a cutting quality accurate up to 0,02 mm (0,0008").

The rotating central product drum pushes the product in one single circle through 8 fixed cutting compartments. The cut product is collected through the central discharge.

Interchangeable cutting heads allow flat and crinkle cut slices as well as round, diamond-shaped, julienne and wide ribben-cut strips.

Hygienic design

Just like with all other FAM® cutting machines, a lot of attention has been paid to the hygienic design of the PCS-2D.

Product zone and drive zone are strictly separated. All electrical wiring has been concealed completely and the rounded machine design avoids product or dirt accumulation.

The central in-feed guard is hingeable, so it never has to be put down on the floor.

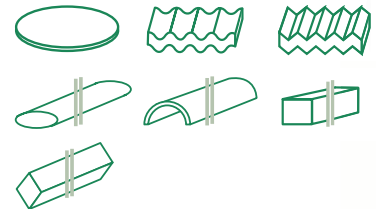
2D CENTRIFUGAL CUTTING MACHINE

FAM PCS-2D



The adapted table model is particularly used for the production of potato crisps. Additionally, a special cutting head with quick release system has been developed for this application.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 0,8 mm and 4,8 mm (0,03-0,19") – slice thickness adjustable up to 7 mm (0,28")

CAPACITY

up to 2.500 kg/hour (5.512 lbs) in case of 1,4 mm (0,06") crisps

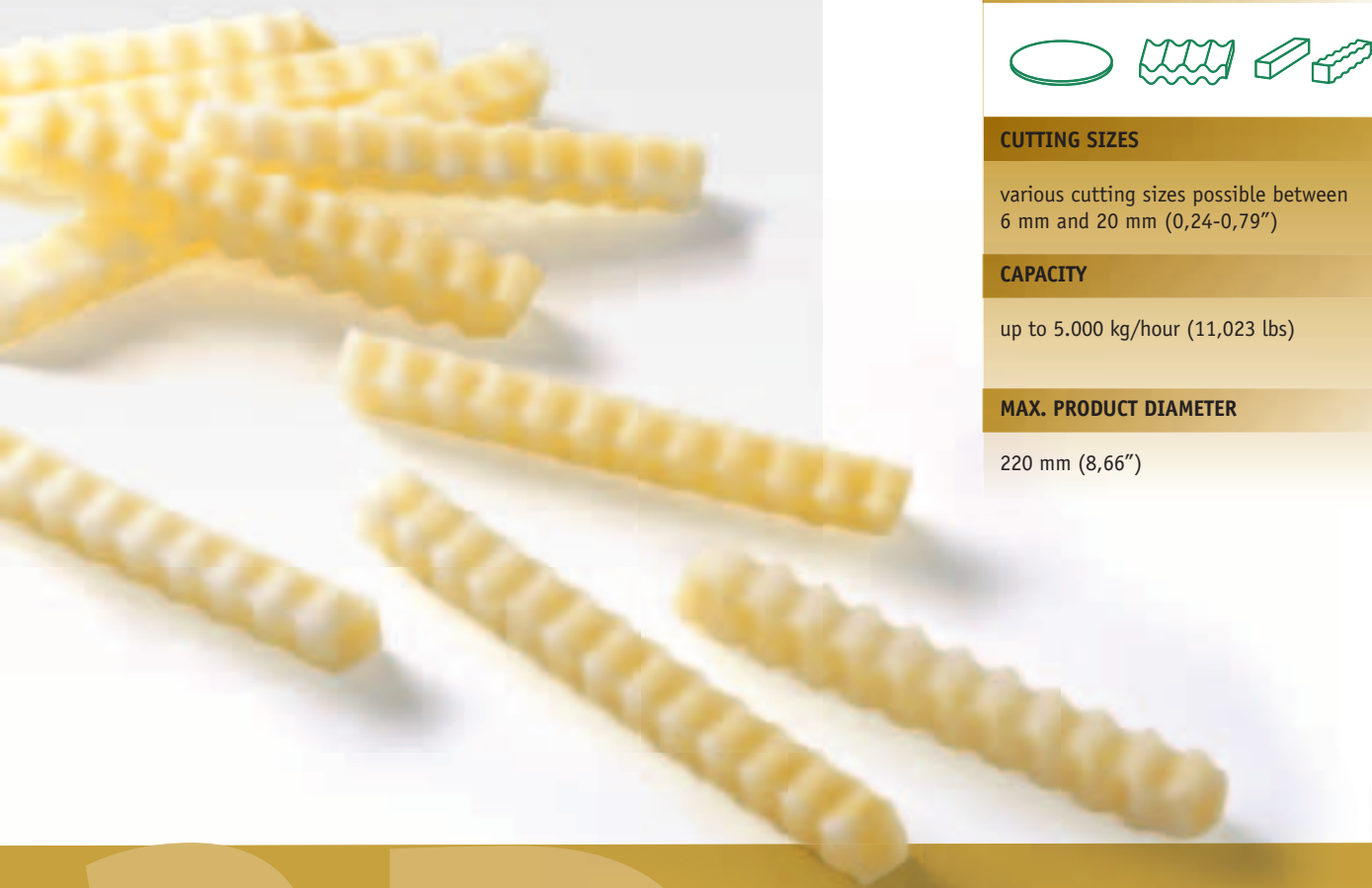
MAX. PRODUCT DIAMETER

90 mm (3,54")

2D FRENCH FRY CUTTER

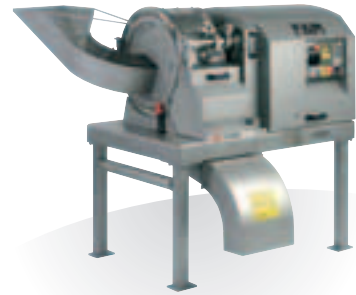
The ILC-2D FF has been especially designed for cutting extra long and straight French fries.

The potato is optimally positioned inside the drum. Once the slicing knife has cut the potato in slices, the crosscut knife spindle will cut the slices transversally, resulting in extra long French fries that show less breakage than when using traditional cutting machines.



2D FRENCH FRY CUTTER

FAM ILC-2D FF



With its adapted cutting principle and in-feed chute, this machine has been especially designed for cutting long French fries, throughout the entire season.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 6 mm and 20 mm (0,24-0,79")

CAPACITY

up to 5.000 kg/hour (11,023 lbs)

MAX. PRODUCT DIAMETER

220 mm (8,66")

Flat or crinkle cut
potato crisps, slices,
shreds or French fries.

2D

3D

Potato slices,
shreds, dices
or French fries

3D DICERS

FAM DORPHY®



This small giant offers all advantages of an industrial dicer with its compact housing, making it the ideal starting model for food processors with different cutting needs.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 3 mm and 20 mm (0,12-0,79")

CAPACITY

up to 3.000 kg/hour (6.614 lbs)

MAX. PRODUCT DIAMETER

135 mm (5,31")

FAM FLEXIFAM



With its quick release system on the cutting spindles, the Flexifam offers a wide range of cutting possibilities and applications for small and medium cutting sizes.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 3 mm and 15 mm (0,12-0,59")

CAPACITY

up to 4.500 kg/hour (9.921 lbs)

MAX. PRODUCT DIAMETER

135 mm (5,31")

FAM MCS-3D



The Super Multi Cutter processes large capacities of potatoes with a very accurate and perfect cutting quality.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 4 mm and 60 mm (0,16-2,36")

CAPACITY

up to 8.000 kg/hour (17.637 lbs)

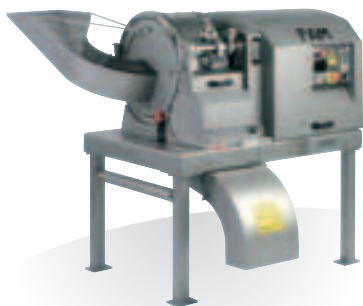
MAX. PRODUCT DIAMETER

225 mm (8,86")





FAM ILC-3D FF/D



The In-line Cutter can easily be integrated in a production line. This heavy-duty high-capacity machine has been especially adapted for cutting long, straight French fries and potato dices.

CUTTING SHAPES



CUTTING SIZES

various cutting sizes possible between 4 mm and 60 mm (0,16-2,36")

CAPACITY

up to 8.000 kg/hour (17.637 lbs)

MAX. PRODUCT DIAMETER

225 mm (8.86")

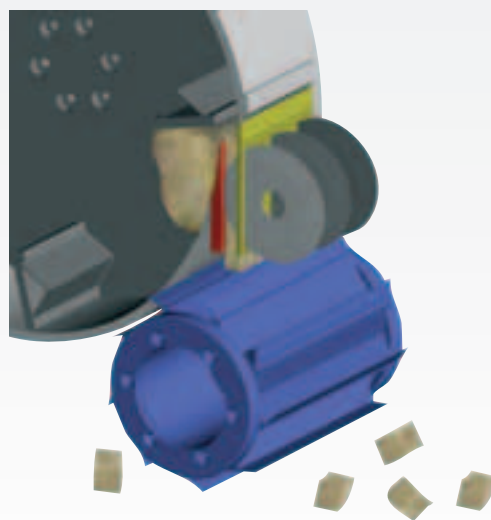
3D DICERS

For cutting flat or crinkle cut potato slices, dices or French fries.

The first infinitely adjustable slicing knife cuts the product in flat or crinkle cut slices. Next, the circular knives cut the slices in strips. Finally, the crosscut knife spindle cuts neat dices to the desired height.

The combination of three cutting tools allows more flexibility in the choice of cutting sizes and shapes.

Cutting principle:





With more than 25 years of experience and over 3.000 operational machines world-wide, FAM® NV is the European market leader in industrial cutting machines for the food industry.

We have a world-wide 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 centers 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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