

## Multi purpose dicer for continuous production

Flexifam.2 is a new and enhanced version in the renowned Flexifam family. This fully automatic dicer and strip cutter offers important design efficiencies maximizing productivity and simplifying sanitation and maintenance.

The cutting principle is specially designed to perfectly cut small to medium dice and shreds. The large outer drum diameter offers enough space for bigger blocks reducing or eliminating the need for pre-cutting.

This dicer is the ideal choice for small to medium size capacity processors delivering a robust and sanitary design for continuous production.

## Applications

The Flexifam.2 is suitable to cut a wide variety of products of soft, hard and frozen tempered products.

Cheese applications: mozzarella, Gouda, Emmental, cheddar and other cheeses.

Meat applications: ham, pepperoni, bacon, and sausages, raw or cured meats.

It processes products up to 135 mm (5 5/16") in diameter and 270 mm (10 5/8") in length into dice from 3 mm (1/8") up to 15 mm (5/8").

## Flexifam<sub>2</sub>



## Features

- The machine offers superior, attractive cut quality as the product is not forced through a cutting grid but gently cut with fast rotating knife spindles.
- The powerful 5.5 kW (7.4 HP) stainless steel washdown motor and heavy-duty drive allow cutting at high capacities.
- The unique disassembly and reassembly system for the cutting spindles enables fast changeover from one cut size to another in just minutes.
- The hinged infeed and discharge chute facilitate access to the machine and enable thorough cleaning.
- Designed to replace the previous Flexifam 55 model integrated in a production line.
- The hinged control cabinet provides quick access to the drive compartment for maintenance and repair interventions.

### Operating principle

Products entering the Flexifam.2 are cut in three steps by very sharp knives.

The product is first cut into slices with a thickness set manually using the adjustment gauge **[1]**. The second cut is made by fast-rotating circular knives **[2]**, producing strips.

The strips are then fed directly into the cross-cut knife spindle **[3]** for the third and final cut, producing dice or rectangular pieces.



### Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L 270 mm x Ø 135 mm (L 10 5/8" x Ø 5 1/16")	5.5 kW (7.4 HP)	1 718 x 1 144 x 1 737 mm (68 x 45 x 68")	530 kg (1 170 lbs)	frequency drive for variable cutting speed

### Food hygiene and operator safety are key in our design

Our machines are designed and manufactured to meet the highest standards for both operator and food safety that comply with, as a minimum, the latest European and North-American regulations on food contact materials.

*"Together we cut your product to perfection!"*

Worldwide, FAM STUMABO offers **demonstration equipment** and **expert advice** to identify the ideal cutting equipment for the results you want. Our **fully equipped test centres** around the world are available to let you evaluate product quality and appearance. Send us products for evaluation and we will be happy to advise you.

