Fam stumabo
INDUSTRIAL FOOD CUTTING SOLUTIONS

Introducing the Dual Rotation Technology for unrivalled gentle and efficient slicing

Scalibur™ is an innovative slicer providing next-level cutting solutions for slicing potatoes. This revolutionary slicer is featuring the dual rotation technology, a system where the cutting head rotates in addition to the impeller.

Controlled gentle cutting is achieved through this unique technology as where previously the potato was pushed against the static knife, the blade slices now through the potato and at a lower speed. The fact that the centrifugal force created by the impeller is independent of the cutting velocity results in less impact damage to the cell structure of the potato.

The machine is equipped with two stainless steel motors 3.7 kW (5 HP) and the variable frequency drives allow for adjustment of the differential speed.

Applications

Scalibur is widely used in the potato chips/ crisps industry. It also delivers perfect results in the production of vegetable chips from carrots, beetroot, sweet potato, taro, parsnip, etc. This versatile machine can be supplied with a full range of interchangeable cutting heads.

Different types of cuts can be produced: flat, crinkle or V-cut slices or sticks in many dimensions. A complete overview of all shapes is available upon request.

Scalibur
Dual Rotation Technology

Features

- **Cut quality benefits:**
  - **less impact damage to the potato cell structure**
  - **smoother potato slices and cracking reduced to almost zero**
- **Yield benefits due to reduced starch and scrap loss resulting in less contamination of the fryer.**
- **Patented Smart Slicing for optimized process control:**
  - **allows setting of the differential speed to improve slice quality for potatoes with different gravities**
  - **automatic product jam detection**
- **Cost savings:**
  - **lower parts consumption and repair cost by lowering the impact energy of small stones or other foreign objects on the blades and segments**
  - **communication outputs can be used to identify and mitigate system jams shortening the cutter downtime**
- **Compatible with the industry-proven SureSet 16-blade slicing heads with built-in Stone Defender components.**

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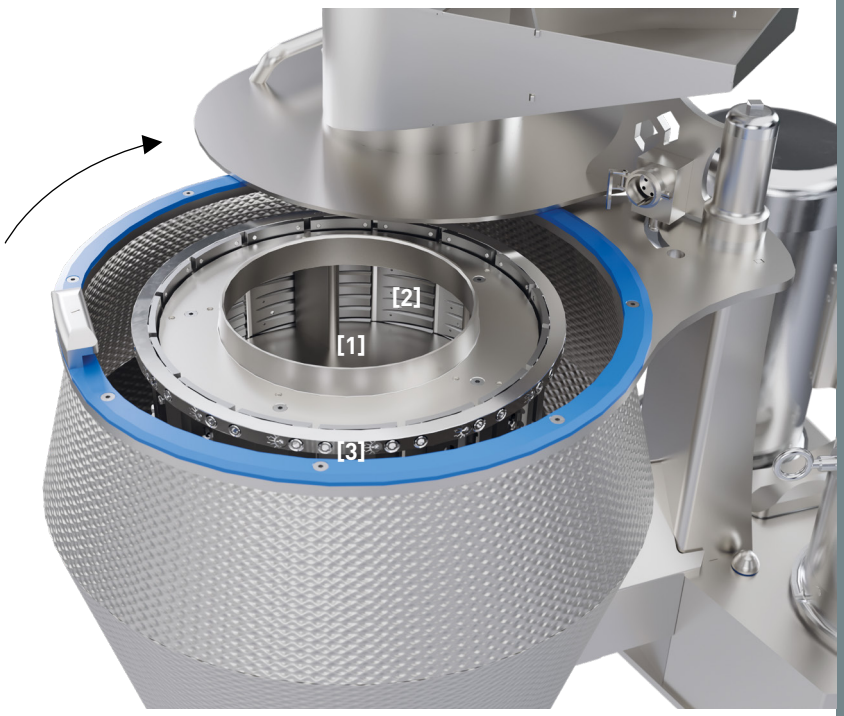
Operating principle

The product is fed through the infeed chute and enters the rotating impeller (1) and cutting head (2).

The speed differential between the cutting head and the impeller wheel is programmed and can be adjusted via the touchscreen.

The patented DualStage impeller protects the potato being sliced in the first pocket, while other potatoes can be sliced simultaneously.

The blades pass the potato which is lying still against the paddle (3).



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L 130 mm x Ø 100 mm (5 1/8" x Ø 3 7/8")	7.4 kW (10 HP)	1055 x 770 x 800 mm (41.5 x 30.3 x 31.5")	275 kg (606 lbs) (without elec. cabinet)	With electrical cabinet

Food hygiene and operator safety are key in our design

This machine will be delivered with a Declaration of Incorporation.

"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.

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