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INDUSTRIAL FOOD CUTTING SOLUTIONS

V-belt slicer for optimised productivity

Volantis

The Volantis™ is designed for accurate transverse slicing of a wide variety of long- and oblong-shaped products, including potatoes.

This V-belt slicer guarantees high quality cuts at high volumes. High knife speed and a unique cutting method combine the production of uniform slices with a smooth surface and a minimum of breakage and ragged ends.

The Volantis offers potato processors precision cutting along with substantial savings in production time and product waste. Its clean cut quality leads to longer product shelf life for raw sliced potatoes.

The Volantis can be supplied with a large variety of cutting tools for more product differentiation - flat slice, crinkle slice and cubes for patatas bravas and other snacks.

Applications

The Volantis is designed for precision slicing of white and sweet potatoes with diameters up to 115 mm (4 17/32") with extreme precision.

A variety of slicing wheels is available for slice thickness ranging from 1.5 mm (0.05") to 40 mm (1.57").

Features

- **The specially designed infeed chute for the supply of potatoes to the 2 meter long V-conveyor belts ensures an even single-file flow of potatoes to the slicing wheel. This method of feeding will contribute to operate the slicer at peak efficiency without clogging and by producing less scrap and fines.**
- **Programmed speed settings for the slicing wheel and V belts facilitate maximum cut quality at the highest capacity.**
- **Excellent hygiene and cleaning access, limited wear parts, easy-to-replace feed belts and increased output combine to reduce the total cost of ownership (TCO) and ensure fast return on investment.**
- **The compact touchscreen provides a simplified, easy-to-follow operator interface for quick setup and cut size changeover.**

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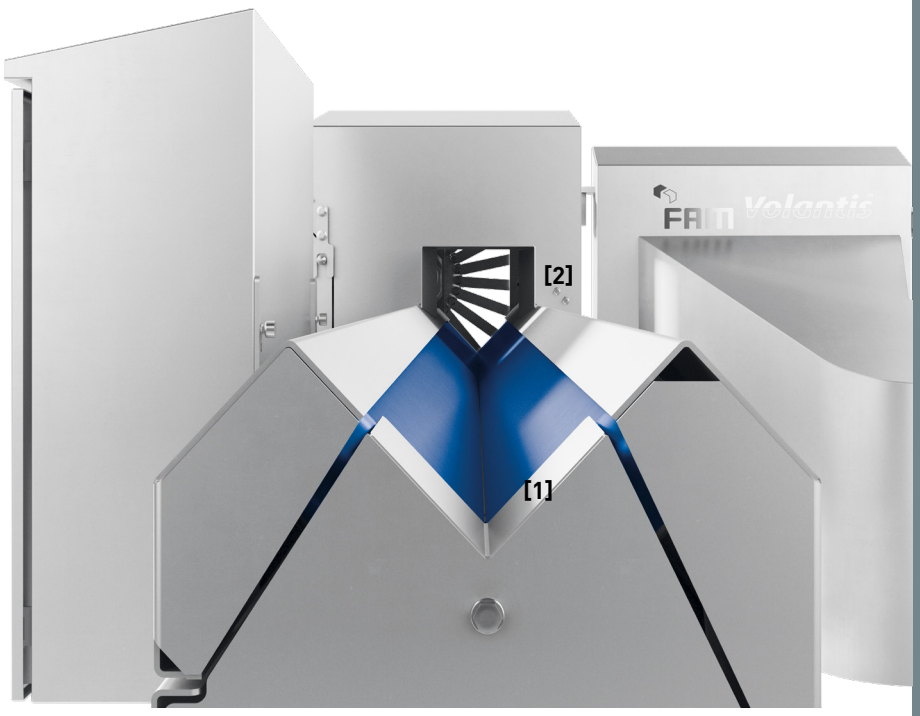
Operating principle

The specially designed infeed chute for the supply of potatoes to the 2 meter long V-convey-or belts [1] ensures an even single-file flow of potatoes to the slicing wheel.
This method of feeding will contribute to operate the slicer at peak efficiency without clogging and by producing less scrap and fines.
The slicing wheel (2), in combination with the selected or programmed speed on the feed belt and slicing wheel VFDs, maintains the speed of the product while it is being sliced.
This eliminates the need for motorised hold-down belts for most products.
The thin, tensioned knives of the cutting wheel act as spokes and support the rim. The knives are twisted to create a uniform pitch from the hub to the rim.
It is this pitch that maintains the continuous speed of the product while it is being sliced.
The conveyor belt speed is synchronised with the cutting wheel speed to ensure correct advance of the product per revolution of the cutting wheel.



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
Ø 115 mm (4 17/32")	3.7 kW (5HP)	404 x 87 x 157 cm (159.17 x 34.17 x 61.73")	550 kg (1 212.5 lbs)	Stainless steel motors, touchscreen or push buttons

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.

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