



ROBUST, HIGH-TECH HYGIENIC EQUIPMENT

For precision cutting of fish and seafood

Machines for high-quality strip-cutting and dicing

Yuron
Hytec 300



Belt cutter, designed for high-capacity dicing and strip-cutting

- 300 mm (11.8") wide wide conveyor belt allows an ncreased feeding capacity and the ability to process products with larger dimensions.
- The cutting process relies on a feed roll that flattens the product and guides it toward the cutting tools, which cut the product into strips or dice.
- Dual independent variable speed motors allow cut size/shape adjustments without the extra expense of additional cutting tools.
- Smart hygienic design ensures that the machine can be cleaned quickly, easily, and safely.

APPLICATIONS

Scallops, salmon, cuttlefish,



Salmon dice

Flexifam₂



Multi purpose dicer for continuous production

- Machine offers superior, attractive cut quality as the product is not forced through a cutting grid but gently cut with fast rotating knife spindles.
- Unique disassembly and reassembly system for the cutting spindles enables fast changeover from one cut size to another in just minutes.
- Powerful 5.5 kW (7.4 HP) stainless steel washdown motor and heavy-duty drive allow cutting at high capacities.
- Hinged infeed and discharge chute facilitates access to the machine and enable thorough cleaning.

APPLICATIONS

Fish fillets, tuna, cod, haddock, salmon,...



Tuna strips

SureTec
240



Robust heavy-duty dicer featuring the SureCut Unit

- Optimal product flow, with high through-put and a minimum unobstructed path length, ensures the final quality of the cut.
- Features the unique concept of the Sure-Cut unit (SCU): the cutting components are preassembled as a single unit and perfectly adjusted away from the machine.
- SCU assures cut quality and quick change-over of cutting tools.
- The 4 kW (5.5 HP) stainless steel motor enables it to achieve the highest production levels and maximum production reliability.

APPLICATIONS

Fish blocks, tuna, cod, haddock, salmon,...



Fish blocks

Hymaks



High-quality dicer with uncompromising sanitary design

- Drum dicer with maximum capacity, robust construction, and a unique hygienic design.
- The unique, innovative 'single piece' drum design maximizes hygiene.
- Impressive power output of 20.5 kW (27,5 HP) with two motors synchronized via variable-frequency drives: one 5.5 kW (7,5 HP) motor for the cutting tools and one 15 kW (20 HP) motor for the impeller.
- Clean, uniform cutting of frozen fish into dice and strips.
- Machine operation via a touchscreen.

APPLICATIONS

Fish blocks, tuna, cod, haddock, salmon, ...



Tuna dice

Guillotine slicer/dicer

GD500



Designed to cut into strips, dice, and slices while preserving the product's original appearance

- Perfect-quality cutting of fragile and fibrous products, with minimal chipping and fines. Ideal for cutting hot, cooked fish.
- The guillotine-style cutting principle does not accelerate or break the product during cutting, which greatly improves yield and reduces the formation of fines.
- Very sturdy machine designed for continuous production on a fully integrated line.
- Quick disassembly of the covers and cutting head for cleaning.
- All food-contact surfaces are made of stainless steel or approved polymer materials.

APPLICATIONS

Scallops, salmon, cuttlefish, ...



Squid tentacles

V-belt slicer

Volantis



V-belt slicer for for accurate transverse slicing

- Precision slicing up to a diameter of 115 cm (45").
- The 2-meter-long (78.7") V-belt perfectly aligns the product with the cutting wheel and brings the machine up to the required speed before cutting.
- The crosscut principle enables precise, high-speed slicing with excellent quality.
- The machine's highly efficient design minimizes maintenance and facilitates access
- The small touchscreen provides the operator with a simple and intuitive interface that streamlines setup and product changes for easy operation.

APPLICATIONS

Squid rings, squid strips, squid tentacles, ...



Squid rings

CUTTING PRINCIPLE

The V-shaped conveyor belts guide the product toward the cutting wheel. The wheel rotates at high speed, and the sharp blades ensure a perfect cut.

The cutting size of the product is determined by the combination of

- The type and speed of the cutting wheel
- The number of blades on the cutting wheel
- The speed of the conveyor belt

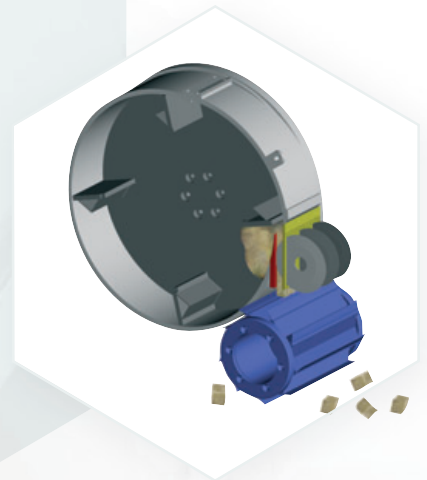
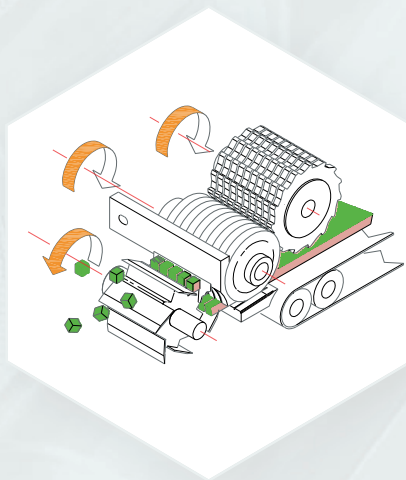
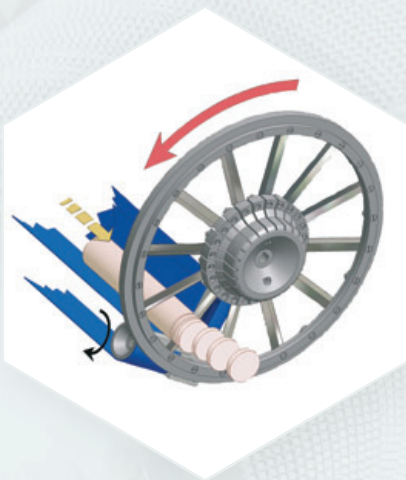
The product is fed via the belt and guided towards the feed roll, which ensures a positive transfer of the product into the circular knives.

The circular knives cut the product into strips.

The strips are then cut by the crosscut knife spindle into dice at the desired height or length.

The infinitely adjustable slicing knife first cuts the product into slices. Next, the circular knives cut the slices into strips. Finally, the crosscut knife spindle cuts the strips into dice or at a desired length.

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



CUTTING TRIALS

FAM STUMABO is ready to advise you at our testing center in Mequon (WI). You are invited to send us your products for evaluation, and we would be delighted to have you present during the tests.

"Together we cut your product to perfection!"

CONTACT / INFORMATION

For a complete overview of our machines, applications, services, and representatives, please visit our website. FAM STUMABO's application experts will be happy to respond promptly to your requests for information.

