



ROBUST, RELIABLE, VERSATILE EQUIPMENT

For precision cutting of fish and seafood

Dicing, strip-cutting, shredding solutions

CMD₂



- The robust, high-capacity drum dicer features a powerful 11 kW (15 HP) motor and cuts tempered frozen fish at temperatures from 18 to 29°F (-7 to -1°C) into very clean dice, producing a free-rolling product that is easy to package or ready for further processing into finished products such as ready-to-eat meals, soups, seafood salads, appetizers, stews, and petfood products.
- Accepts fish blocks up to 9" (220 mm) in any dimension limiting the need for pre-cutting.
- Two different machine models are available: the standard CMD.2 for continuous production and the CMD.2 EC with an integrated exit conveyor that facilitates discharging the cut product into totes or Eurobin trolleys for batch processing.

APPLICATIONS

Raw frozen products such as cod loins, whitefish blocks, salmon or tuna blocks, salmon fillets, fish heads, and whole trout, including bones, cut into dice ranging from 0.11" (3.18 mm) to 1" (25 mm).



Tuna dice

SureTec 240



- Large drum dicer suitable for products up to 9.5" (240 mm) in any dimension, particularly for lightly frozen or tempered fish products.
- Features the unique SureCut Unit (SCU) concept, in which the cutting components are precisely preassembled as a single unit, to help prevent prevent operating errors and ensure consistent cutting quality.
- Equipped with a 4 kW (5.5 HP) motor and variable frequency drive (VFD), allowing the speed to be adjusted to suit the texture and temperature of specific products.

APPLICATIONS

Tempered frozen tuna, whitefish, salmon, shark, poton (cooked and frozen), and calamari - cut into dice sizes from 0.11" (3 mm) to 0.78" (20 mm).



Fish dice

Yuran Hytec 300



- Flat-belt cutter with a two-dimensional cutting principle, designed for dicing, strip-cutting, and shredding frozen, tempered, dried, and pickled fish products.
- Accepts products up to 1.06" (27 mm) in thickness.
- Special cutting tools are available for shredding products to create a pulled appearance.
- The two independently controlled variable-speed motors allow the cutting size and shape to be adjusted without changing cutting tools.
- Available in two models: Yuran Hytec 300 for continuous production and Yuran Hytec 300 EC with discharge conveyor for batch processing.

APPLICATIONS

Herring, cod, salmon, haddock fillets, bacalhau, shrimp, fish loins for a pulled appearance, surimi (strips, crumble), seaweed, and octopus producing dice from 0.18" (4.8 mm) to 1.06" (27 mm).



Salmon dice

GD500



- Flat-belt dicer with a guillotine-style cutting principle, ideally suited for cutting fragile, cooked, and fibrous products up to 2" (50 mm) thick.
- The guillotine cutting principle does not accelerate or crush the product during cutting, helping improve yield and reduce fines in diced or sliced cooked products.
- Flexibility is maximized by allowing the cutting size to be adjusted without changing cutting tools.
- A hold-down unit keeps the product stable during cutting and can be adjusted to match the product height.

APPLICATIONS

Cooked tuna, lightly frozen fish blocks, and other fish products.



Fish blocks

Centris 400



- Very compact centrifugal slicer / shredder.
- Accepts products up to 4" (101.6 mm) in any dimension.
- Equipped with 16-station cutting heads, available with GapSet for fixed thickness or SureSet for adjustable thickness.
- Interchangeable cutting heads are available for a variety of cut shapes and sizes, including V-cuts, julienne cuts, oval cuts, and flat or wavy slices.

APPLICATIONS

Surimi shreds, fish sausage.



Surimi shreds

Slicing solutions

Volantis



- V-belt slicer for transverse slicing of elongated products up to a diameter of 4.52" (115 mm).
- The V-belts ensure precise product alignment with the cutting wheel, resulting in smooth, consistent cutting with no end pieces or scrap.
- Highly efficient machine design resulting in low maintenance & easy accessibility.
- Compact touch screen offers a simplified easy-to-follow operator interface for quick set-up and rapid product changeover, making operation easy.

APPLICATIONS

Calamari, squid tentacles, giant squid strips (rabas), surimi, fish sausage, seaweed, and cooked tuna.



Squid tentacles

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

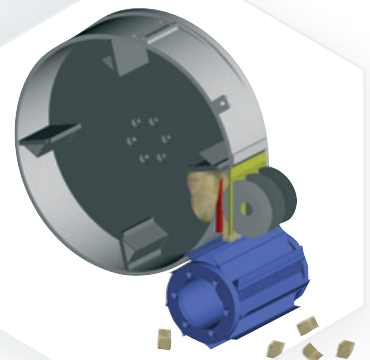
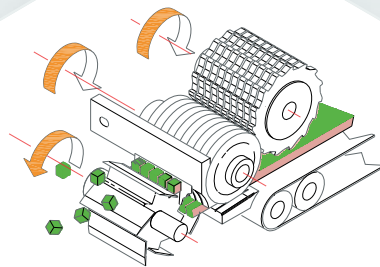
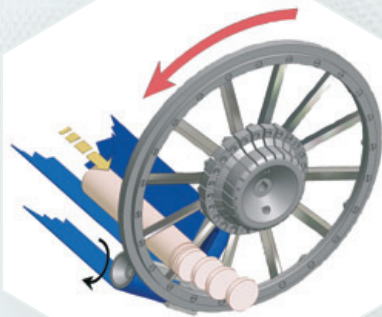
The product is fed via the belt and guided towards the feed roll, which ensures a positive transfer of the product into the circular knives.

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 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. We deliver cut product samples, together with detailed test summary reports, pictures, video footage and recommendations.

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.



"Together we cut your product to perfection!"

