



## RELIABLE PRECISION CUTTING EQUIPMENT

Offering advanced solutions  
for high production rates

# Your perfect partner for precision cutting of vegetables and fruits

USED TO PRODUCE FRESH-FROZEN, CANNED, DEHYDRATED, AIR- AND FREEZE-DRIED PRODUCTS

**FAM STUMABO** designs and supplies cutting solutions for a multitude of food applications with over 40 years of experience combined with a global presence. At **FAM STUMABO** you will find an experienced and innovative partner with an **open-minded approach**. Cutting equipment designed to meet the demands of today's most **versatile and high-capacity** vegetable and fruit cutting operations.

Our cutting technology assures peak production of **high-quality products with the highest level of efficiency at high speed**.

With the use of seasonal products, we understand that producers of vegetables only have a limited amount of production time and therefore depend on the reliability and durability of the cutting equipment in order to **minimise any risk or downtime for the machine**.

Our heavy-duty cutting equipment will help vegetable and fruit producers optimise their production time at **minimal operating costs**.

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

## INNOVATIVE SOLUTIONS DESIGNED FOR YOUR BUSINESS

**FAM STUMABO** creates innovative solutions that help our customers produce the very best of products on the market.

**New machines** are developed with improved or new cutting methods, that increase production efficiency ensuring an improved and consistent cut.

In addition, we are open to develop **new products** in response to market needs and food trends.

## GREAT FLEXIBILITY

We understand the flexibility needed in the very diverse vegetable cutting industry. We design our machines to empower customers with the ability to make multiple products with one machine.



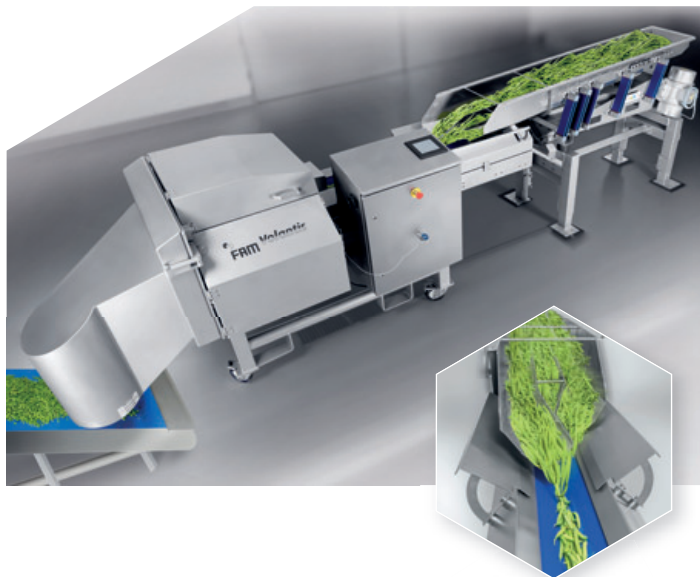
**Example:** The **Volantis** is the preferred slicer for cross cutting of green beans which is a seasonal product. The Volantis can also be used outside of this season for elongated products such as carrots, celery, zucchini a.o., so a true multi-product cutter.



## PRODUCE KNOWLEDGE

Apart from an innovative line of solutions, what sets the bar high for FAM STUMABO is a **highly qualified team of experts** that knows the needs of customers inside and out.

Our team of application specialists always looks to understand more about the parameters that affect the cutting (of any product), such as the shape, temperature, size, texture, and the condition of the product. Only then can we select the best cutting solution, delivering the greatest value and best result for the customer.



## PRODUCTION PROCESS KNOWLEDGE

FAM STUMABO designs machines, blades and cutting heads that respond to your unique processing needs. Tailored not just to your current production line, but to offer that added flexibility. This allows you to **easily integrate our machinery** into any full line with quick and effortless switching of the cutting equipment. We **offer infeed systems appropriate for specific applications** on our machines.

A specially designed infeed shaker ensures that green beans are properly aligned and laid flat on the V-belts before the slicing action takes place.

## MACHINE DESIGN KNOWLEDGE

All **blades** are **manufactured in-house** and made from the best food grade stainless steel materials.

Our expertise helps to select the right blade for the application.



Using the right blade thickness, cutting edge grind, edge profile and strength is critical for the best cutting process with minimum waste and maximal lifetime.



**Sanitation focus:** All equipment is designed to permit fast, yet thorough cleaning.

Our machines are designed for flexible and effortless operation with a special focus on ensuring the **safety of operators and maintenance personnel at every risk level**. The design of our machines and cutting tools assures long service life under all conditions with a minimum of maintenance costs and downtime through simplified, yet rugged construction. Standardisation of the cutting tools and knives helps to avoid human errors.

# Versatile drum dicers

## *SureTec* 240



Heavy duty,  
high-capacity dicer  
incorporating  
the **SureCut Unit**



- Allows processors to dice a wide variety of products such as strawberries, peaches, mango and hard root vegetables like carrots, turnip, celeriac but also beetroot, broccoli, onions and potatoes at the highest capacities.
- The **SureCut Unit** allows presetting and adjusting of the cutting tools away from the machine. The ready to mount unit frees the operator from last-minute adaptations on the machine and assures cut quality consistency from the start, maximizing production uptime.
- Accepts products up to 240 mm (9,5") in any dimension.
- A wide range of cut sizes from 3 mm up to 25 mm (1/8" up to 1"), in dice, strips, flat and crinkle shapes makes it a very versatile machine.
- Stainless steel 4 kW (5,5 HP) motor contributes to superior throughput and production reliability.
- Sanitary design for fast and thorough cleaning.

## *Tridis* 240



Designed for high volume and continuous  
product flow and suitable for the cutting of many  
different products

- Allows processors to dice a wide variety of products such as mango, apples, pears, strawberries but also hard type root vegetables such as carrots, turnip, celeriac and other products such as beetroot, broccoli, onions, potatoes at high capacities from 3 000 kg (6 600 lbs) per hour (3 mm or 1/8" dice) up to 12 000 kg (26 400 lbs) per hour (10 mm or 0,4") depending on the type of product.
- Accepts products up to 240 mm (9,5") in any dimension. Special execution for larger diameter products such as white and red cabbage.
- A wide range of cut sizes from 3 mm (1/8") up to 25 mm (1") dices and strips, flat and crinkle shapes makes it a very versatile machine.
- Simplicity in the design, incorporating the quick change-over of cutting tools due to the 'set and forget' principle
- 4 kW (5,5 HP) stainless steel motor contributes to the highest throughput and production reliability.

# Tridis 180



## Medium capacity version of the Tridis 240, offering cutting solutions for medium-sized processors

- Has a smaller footprint, but offers a reliable performer with the same proven technology and the added benefit built-ins as the larger volume dicer.
- Allows processors of IQF vegetables and fruits to dice a wide variety of products such as mango, apples, pears but also hard type root vegetables such as carrots, turnip, celeriac and other products such as broccoli, onions, potatoes at medium high capacities from 1 500 kg (3 300 lbs) per hour (3 mm or 1/8" dice) up to 6 000 kg (13 200 lbs) per hour (10 mm or 0,4") depending on the type of product.
- Accepts products up to 180 mm (7") in any dimension.
- A wide range of cut sizes from 3 mm (1/8") up to 25 mm (1") dices and strips, flat and crinkle shapes makes it a very versatile machine.
- Simplicity in the design, incorporating the quick change-over of cutting tools due to the 'set and forget' principle.
- Driven by a 2,2 kW (2,95 HP) stainless steel motor.

## Results of high-quality drum dicing



Onion dices



Pumpkin dices



Red pepper dices



Mango dices



Beetroot dices



Celeriac dices



Carrot sticks



Strawberry dices

*"We are very happy with the performance of the Tridis 240 high-capacity dicer. It is a versatile dicer/strip cutter which assures peak production capacities of a wide variety of products cut to perfection. The solid construction of the machine helps us to process seasonal products quickly and efficiently with a minimum of downtime and operating cost."*

Fruveco,

Frozen food processor in Spain using Tridis for dicing multiple vegetables

# Extremely precise V-belt slicers

## Volantis

## Lifis<sub>2</sub>



**V-belt slicer designed for the precision transverse slicing of a wide variety of elongated and oblong products such as green beans, carrots, zucchini**

- Precise cutting of elongated and oblong products up to a diameter of 115 mm (4,5").
- 2-meter-long V-belt will perfectly align/orientate the product towards the slicing wheel and bring it up to the required speed.
- Highly efficient machine design resulting in low maintenance and easy accessibility.
- Unparalleled ease of operation.
- Powerful drive train handles peak capacities with ease
- Variety of cutting tools available for more product differentiation (flat, crinkle, julienne, halving).
- Compact touch screen offers a simplified easy-to-follow operator interface for quick set-up and rapid product changeover, making operation easy.

**High performing transversal V-belt slicer used for the perfect cutting of leafy vegetables and a wide variety of elongated vegetables such as leek, celery, rhubarb**

- Easily handles products up to 180 mm (7") in diameter in case of firm products such as leek, celery, rhubarb, zucchini and cabbage heads.
- Accepts products up to a size of 220 mm (8,6") for compressible leafy type vegetables.
- Selected or programmed speed on the VFDs of the feed belts and slicing wheel, will maintain the speed of the product while it is being sliced.
- Highly efficient machine design resulting in low maintenance and easy accessibility for cleaning.

## Results of high-quality slicing of elongated and oblong vegetables



Carrot slices



Leek rings



Flat bean slices



Eggplant slices

# Belt dicer

**Yuron**  
Capcitech



## Robust, high capacity belt-fed dicer for peppers and greens

- Increased feeding capacity versus the Yuron Hytec 240, thanks to a wider 300 mm (11,8") feed belt, a powerful 7,5 kW (10 HP) motor, and an improved feeding method.
- Typically used to cut bell peppers, capia, jalapeño and chili peppers as well as raw or blanched greens such as spinach, radish, kale, cabbage, and mustard leaves.
- 2-meter-long, high-grip profiled feeding belt stabilises the product before cutting, preventing product buildup.
- Driven top belt guarantees a positive transfer of the product towards the cutting tools and greatly improves the quality of the cuts with a significant reduction in fracturing of the product.
- Large product opening for firm products up to 25 mm (0,9") and 125 mm (4,9") for compressible products.
- Excellent hygiene and cleaning access, separated product and drive zone, limited use of wear parts, easy-to-replace feed belts, and increased output combined reduce the total cost of ownership (TCO) ensuring a fast return on investment.

## Results of high-quality dicing and strip-cutting



Red pepper strips



Spinach flakes

# Innovative centrifugal shredder and slicer

**Centris**  
400



## Results of high-quality shredding and slicing



Beetroot slices



Carrot shreds



Red cabbage shreds



White onion rings

## Innovative shredder, designed for consistent cut quality and flexibility at high capacity

- Providing a perfect cut quality on a wide range of products such as round products and elongated products at full length or pre-cut to determine the length of the shred.
- Allows processors to slice or shred a wide variety of products such as beetroot, carrots, celeriac, onions, cabbages, ...
- Robust, direct-driven power train: available with a 4 kW (5 HP).
- Great cut quality in different shapes and sizes, consistent slice and shred thickness throughout the slicing process.
- The cutting head assembly consists of sixteen individual stationary cutting stations that allow you to run at higher capacities and improved yield.
- Quickly interchangeable cutting heads allow you to change size and shape in a few seconds.

*"We are very glad that we made the decision to switch to the Centris 400. The cutting heads are lighter, which makes them easier to handle. And the consistency is impressive: we never have to adjust our cutting head and achieve the same cut every time."*

Baltussen Konservenfabriek  
Canned food processor in the Netherlands using the Centris for the shredding of red beets



# Support to build your business on

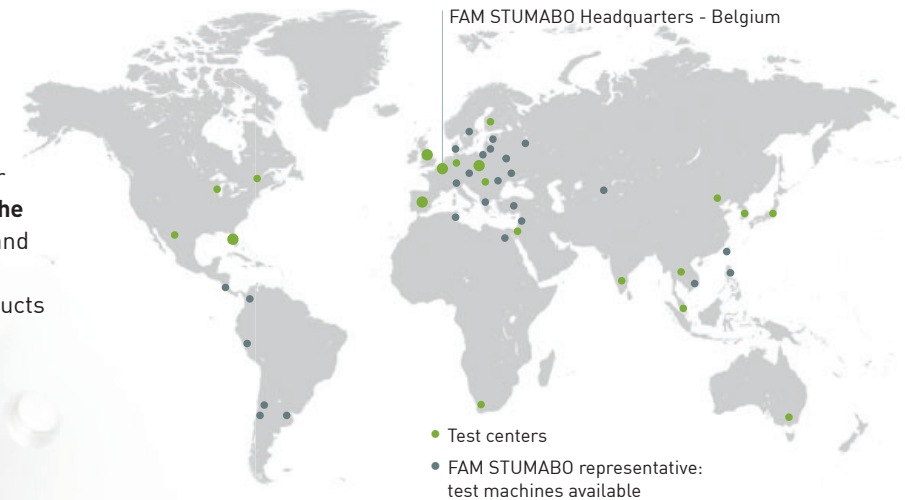
## PRODUCT TESTING TEST BEFORE YOU INVEST

Before you invest, take advantage of our **demonstration equipment** and our **expert advice** to identify the ideal cutting equipment for the results you want. We deliver cut product samples, together with detailed test **summary reports**, pictures, video footage and recommendations.



## PRODUCT DEVELOPMENT SHARING OUR KNOWLEDGE

We encourage you to use our resources to develop your food products. Our **fully equipped test centers around the world** are available to let you evaluate product quality and appearance. This is just one way to help you test or create new products or refine existing ones.



## OUR PRIORITY KEEPING YOUR MACHINE RUNNING

At FAM STUMABO our **customer care support team** guarantees rapid, premium support for your business whenever necessary. In order to maximise your running time, we offer **service support** ranging from troubleshooting to engineering and application assistance. In addition, we **stock a large inventory of commonly sold parts** and provide sharpening equipment and services for your blades.



## GUARANTEED PRODUCTIVITY, SAFETY AND LONG-LASTING CUTTING EQUIPMENT

High-volume production requires solid **maintenance programmes**. FAM STUMABO offers several packages for **preventative maintenance**. Our in-depth **training programmes** are perfect for improving operator knowledge and the overall effectiveness of your installation.

Please contact us for any application you would like to discuss.



Our heavy-duty cutting equipment will help vegetable -and fruit producers optimise their production time at minimal operating costs



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