



INNOVATORS IN POTATO CUTTING TECHNOLOGY

Offering longstanding and advanced knowledge

Your perfect partner for potato cutting solutions



PRODUCE KNOWLEDGE

FAM STUMABO understands the complexities and challenges of cutting potatoes. Different parameters influence the way the potatoes needs to be cut, such as:

- The growing conditions depend on factors which are very difficult to control, such as the weather conditions. Therefore, the solution to obtain a perfect final product relies more and more on the processing technology. Selecting the right cutting technology for potatoes is a crucial step in the journey a potato makes from initial harvest to its end form and quality.

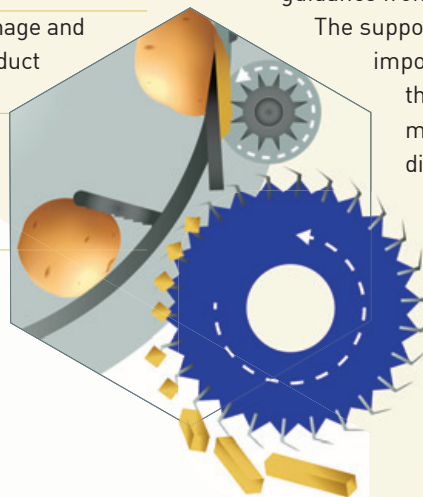


Four Tridis 240P machines integrated in a high capacity French fry production line.

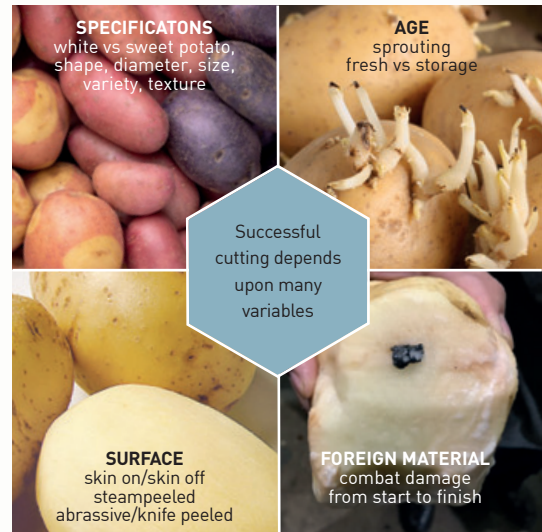
MACHINE DESIGN KNOWLEDGE

Our design engineers use knowledge and practical experience to create machines with maximum value for the user. There are important elements that are included in the design to maximize your production output. At FAM STUMABO we don't just design a standard model, we have the **P series** in which the capital **P** stands for "specially designed for **P**otato cutting", assuring regular cuts, maximum length, and minimum breakage and feathering.

- **Specially designed infeed systems** guide the potato into the drum or V-belt with perfect orientation every time, maximizing the output.
- The choice of the **ideal blade** avoids cell damage and makes cuts extremely precise, providing product uniformity and reducing waste.
- Auxiliary tools ensure the safety of operators and maintenance personnel at every level. Designed for flexible and effortless operation.



- **Special impellers with grooved paddles** under a certain angle. These special impellers give the potato the best guidance from the infeed chute to the slicing knife. The support of the grooved paddles is extremely important to maximize yield and to control the **crinkle pattern**. The number of paddles maximizes capacity. Based on the size and diameter of the product we can offer various impeller wheels with a range of 4 to 12 grooved paddles.



PRODUCTION PROCESS KNOWLEDGE

FAM STUMABO designs machines, blades and cutting heads that respond to your **unique processing needs**. This allows you to easily integrate our products into a full line.

We offer you the cutting equipment that connects, communicates, and works seamlessly with your other equipment.

Active crash protection systems with integrated slip detection help to deal with the impact of foreign material, and integrate the machines as a smart and active component of the line.

We partner also with leading suppliers of **total line solutions** to add value for each customer.

Machines for high-qua

Solutions for fresh and frozen potato products

Tridis
240P



This recently designed, high capacity machine meets all the needs of a modern potato processor

This machine is a good example of how innovation allows the standards to be raised. This versatile dicer/French fry cutter, running at the highest capacities, is a reliable production machine built to deliver top-quality products.

- The drum of 240 mm in depth (almost 9,5"), available for flat and crinkle allows to cut large diameter and long potatoes to maximum length.
- The 4 kW (5,5 HP) stainless steel motor contributes to the highest throughput.
- Improved cutting technology assures the highest quality/yield.
- The curved infeed chute allows potatoes to align parallel to the slicing knife to maximize length of French fries.
- Set & Forget features: cutting tools can be replaced and adjusted effortlessly. There is no need for specially trained operators.
- Special grooved impeller wheels with 4/5/6/8/10/12 paddles.

"We have chosen the Tridis 240P because we needed a robust and reliable machine that guarantees minimum downtimes. We need to be able to handle gigantic quantities of potatoes to produce diced potato, fries and other cut shapes. In the Tridis 240P we can put our trust to maximize our running time."

Lamb Weston/Meijer

lity French fry cutting and dicing

Tridis 180P



The right choice for medium-high capacities

This machine incorporates the benefits of the Tridis 240P, but is tailored for medium-high volumes.

- The 180 mm (7,1") wide drum, available for flat, crinkle and deep crinkle applications, is essential if long potatoes are to be cut full length.
- Driven by a 2,2 kW (2,95 HP) motor.
- Improved cutting technology assures the highest quality.
- Set & Forget features: cutting tools can be replaced and adjusted effortlessly. There is no need for specially trained operators.
- Special grooved impeller wheels with 4/5/6/8/10/12 paddles.

Dorphy



Entry level dicer and French fry cutter (only flat cut available)

This most operator friendly entry-level food dicer keeps labor cost down while maximizing productivity.

- Compact design takes little floor space. Driven by a 1,50 kW (2 HP) motor.
- Quick feeding and increased production speed reduces preparation time from hours to minutes.
- Easy and quick cleaning saves valuable time while maintaining superior hygiene.
- Machine operates with very low maintenance costs, no lubrication required.
- 3 machine executions: in-line model, stand-alone model (lower infeed for batch feeding), and Eurobin model.

Results of high-quality French fry cutting and dicing



Deep crinkle fries



Crinkle fries



Flat fries



Dices

Machines for high-quality slicing, shredding

Centris
400P



Versatile centrifugal slicer/shredder

Designed for high capacity applications.

- Low maintenance, direct-driven power train, available with a 4 kW (5HP) or 7,5 kW (10HP) stainless steel motor.
- Patented DualStage™ impeller wheel maximizing quality and capacity.
- Incorporated trapped key safety system.
- Large vertical swivel infeed offers uniform product flow to the cutting heads.

Powered by the innovative SURESET 16P cutting head

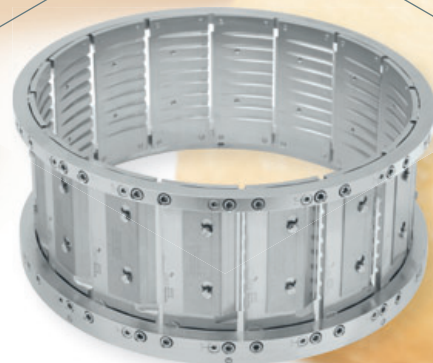
- 16 blades deliver the highest capacity.
- The cutting head will always stay adjusted. High cut accuracy results in a higher yield and less scrap. The SureSet dial allows an effortless adjustment (no gauge needed) of the cutting head between changing solid contents or different potato quality.
- The incorporated "Stone Defender" offers the best protection against the impact of foreign material, lowering the total cost of ownership.
- Light weight 100% stainless steel design.

Versatility: with grating head

- The Centris™ grating head increases your options with a variety of cut sizes and styles that offer extra cutting possibilities. You therefore reduce the number of machines you need in your production line.
- The grating heads will produce all types of size-reduction solutions, starting from whole fresh or cooked potatoes, or from pre-cut product (fries, dices etc.).
- The grating head is available with easily replaceable screens for different grating sizes.



Hashbrowns produced with
grated potato pieces



"The Centris grating heads allow us to grate blanched potato pieces at high capacity and in any size needed for our different potato specialty products."

Wernsing

and grating

Volantis



V-belt slicer, perfectly suited for the transverse slicing of oblong or elongated potatoes

This machine produces a high quality cut on flat and crinkle slices, at medium to high volumes.

- The special infeed chute will bring the potato up to speed before entering the V-channel, preventing the potato from tumbling.
- The wide infeed channel will perfectly align the potatoes towards the slicing wheel.
- Programmed speed settings of the slicing wheel and the V belts allows the maximum cut quality at the highest capacity.
- Designed to reduce the cost of ownership and to increase productivity.
- Great product flexibility and unparalleled ease of operation.

Results of high-quality slicing



Flat slices



Crinkle slices

Glide



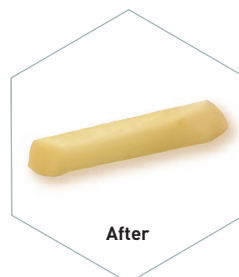
Black spot cutter for recovering reject fries

The process of optical sorting fries involves waste products. The Glide has been developed to keep this waste as low as possible.

- This mechanical strip topper has been proven to take out 50% of black spots in its first pass.
- An installation with a strip topper in the processing line is very simple. There are no extra computers and camera's involved, and the maintenance is very low.
- Cuts reject French fries into two or more pieces, with an adjustable cut size on the first cut from 10 to 25 mm (3/16 - 1") and a further fixed cut size of minimum 25 mm (1").
- Capacity up to 900 kg (1 980 lbs) per hour.



Before



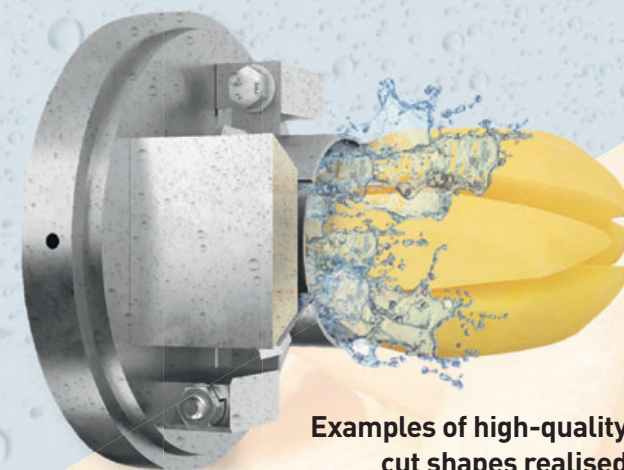
After

Stumabo hydrocutting heads and blades

Stumabo hydrocutting heads are used in hydrocutters, using water to transport the potatoes at a high speed through a set of fixed blades.

Sharp Stumabo stainless blades, combined with the advantages of a hydrocutter, produce a very clean cut with an optimised length and high efficiency at the highest volumes.

- Delivers a consistent cut quality, regardless of whether you cut slices, fries or wedges.
- Our Conibot technology is a further asset in achieving the best and most appropriate cutting result.
- There is an enormous variety of cut sizes and -shapes, thanks to different head build-ups and blades. This ranges from square cuts, rectangular cuts, wedges to slices in both flat and crinkle cut. This is topped up by specialty cuts such as the crinkle steak, befeater, deep crinkle wedges,... We invite you to let your imagination be the guide for new shapes.
- Stumabo hydrocutting heads and blades can be integrated into all known hydrocutters in the world.



Examples of high-quality cut shapes realised with Stumabo hydrocutting heads



Flat fries



Dippers



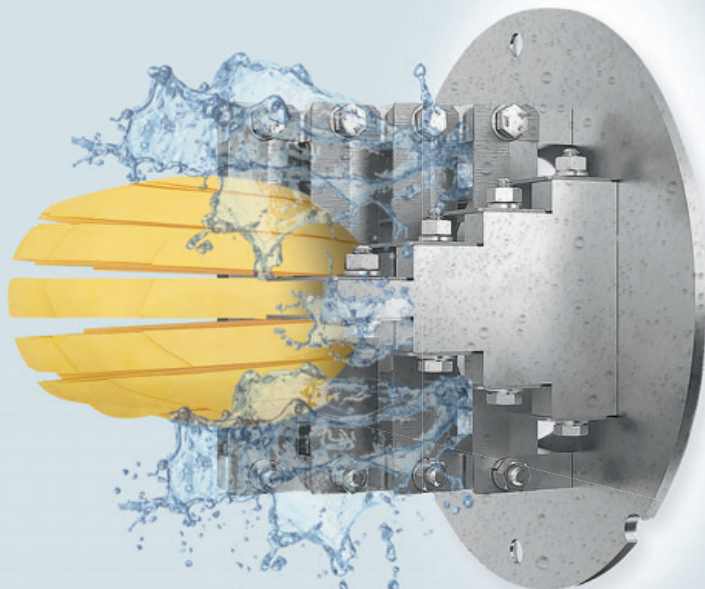
Wedges



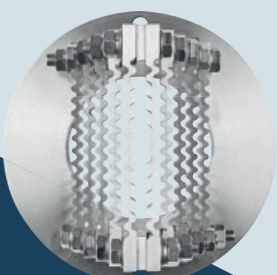
Grandma cut fries

stumabo

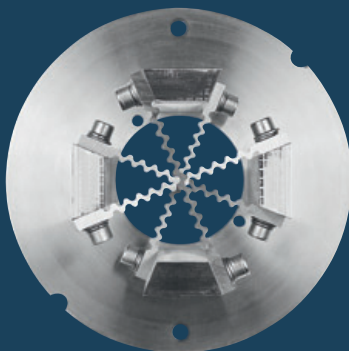
hydrocutting heads and blades



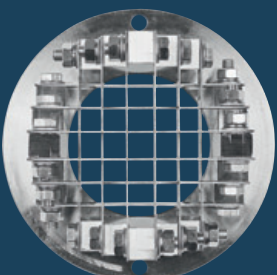
Hydrocutting head in action



Crinkle slices



Crinkle wedges



Fries

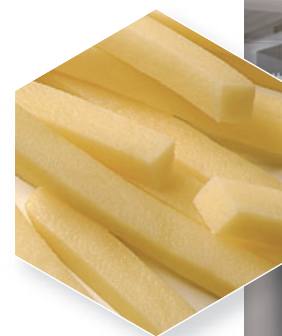
"FAM STUMABO is always ready to accept new challenges. Together we continuously work on the development of new products and shapes, improvements in the field of starch loss, increase of capacity and yield and other opportunities."

Antoon Wallays,
Founder Agristo

Support to build your business on

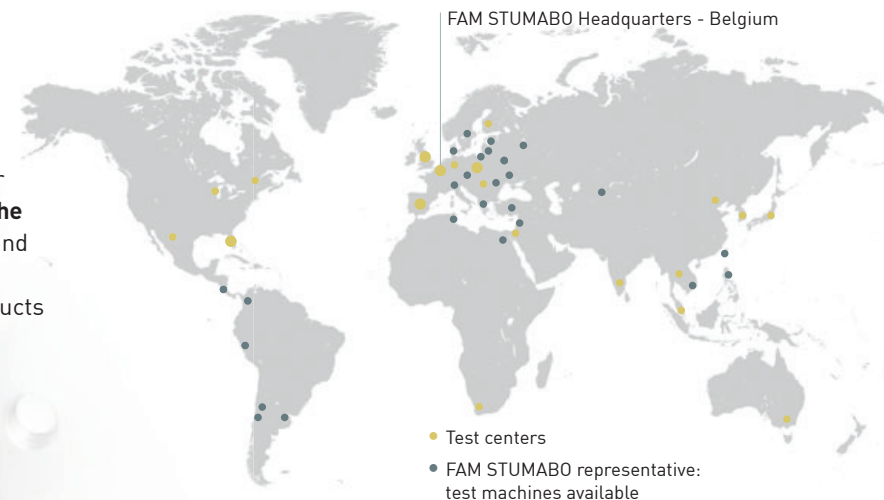
PRODUCT TESTING TEST BEFORE YOU INVEST

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.



FAM STUMABO Headquarters - Belgium

- Test centers
- FAM STUMABO representative: test machines available

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.



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