

Full block shredder, grater, crumbler and flaker

The Deville FS40 is a reference in its category of full-block cheese shredders. Designed to the highest safety standards for operators and maintenance personnel, it gives processors wide flexibility with raw material input and desired output.

Fitting easily into any operation, the FS40 produces perfect cut quality with minimal requirements for floor space and equipment.

There are two machine options: a fully automatic version with infeed conveyor and a manual version for lower throughput.

Applications

The Deville FS40 produces uniform, clean-cut shreds in a variety of formats, including oval, crescent, full and V-shaped, as well as flakes/ribbons, crumbled and grated cheese.

The cutter accepts multiple blocks, regardless of size, shape or type, for easy blending.

It is known for processing a range of products, from soft, high-moisture to hard Parmesan-type cheeses, with unparalleled cut quality.

As well as cheeses like mozzarella, Edam, Cheddar and feta, the FS40's advanced cutting technology offers the flexibility to shred analogue cheeses and tofu-based imitation products to the highest quality standards.

Deville FS40

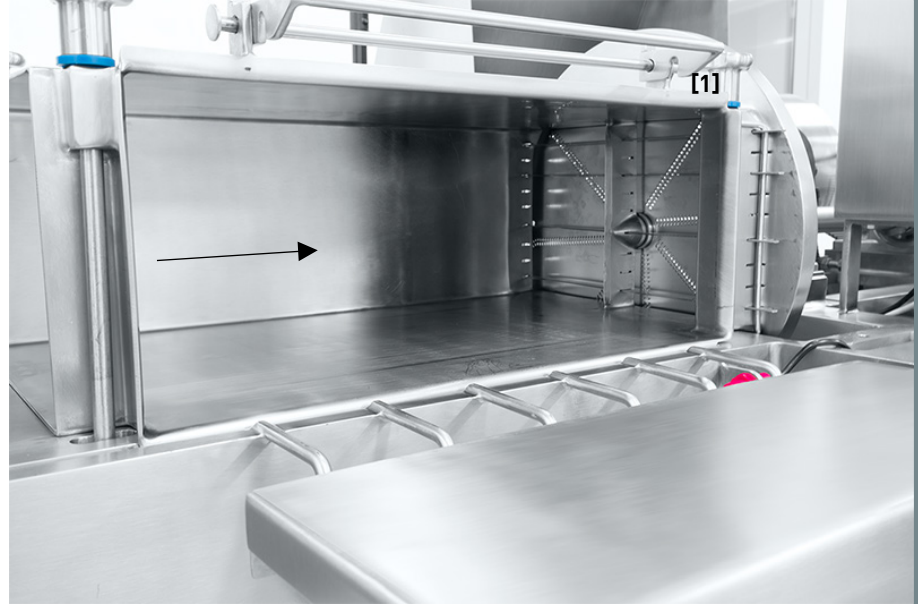


Features

- No pre-cubing of blocks is required, maximising productivity and minimising labour.
- The Deville FS40 is accepted by the USDA Dairy division.
- Cutting tools can be changed in only three minutes.
- The patented shred disc fastening system simplifies tool changeover by eliminating the need for screws or bolts to fix the disc to the support wheel.
- The machine is computer controlled and capable of interfacing with upstream and downstream processes.
- All components have a quick release for easy sanitation and fast setup, dismantling, and maintenance.

Operating principle

The Deville FS40 offers a unique cutting principle with shred discs [1] allowing processors to cut cheese into many different profiles currently standard in the industry.



Technical data

| MAXIMUM PRODUCT INPUT SIZE | POWER SUPPLY | DIMENSIONS (L x W x H) | MACHINE WEIGHT | OPTIONS |
|--|-----------------------------------|---|-----------------------|----------------------------|
| Euroblock: 558 x 330 x 215 mm (22 31/32" x 13 x 8 15/32") | 11 kW (15 HP) or 15 kW (20 HP) | 304 x 148 x 202 cm (119 5/8" x 58 3/16" x 79 1/2") | 907 kg (2 000 lbs) | automatic or manual fedded |

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.

