

High-quality dicer with uncompromising sanitary design

The Hymaks™ is a robust, high-quality cheese dicer designed for continuous operation at high-capacity outputs.

This heavy-duty dicer has an uncompromising sanitary design and has obtained the USDA Dairy Equipment Acceptance certificate.

The large drum accepts products up to 220 mm (8 21/32") in length and 210 (8 17/64") mm in diameter, which often eliminates the need for pre-cutting.

The striking power potential of 20.5 kW (27.5 HP) with two synchronised 5.5 kW (7.5 HP) motors for the cutting spindles and 15 kW (20 HP) for the impeller wheel, deliver impressive power. This increases the feeding capacity and helps to process difficult-to-cut cheeses.

Applications

The Hymaks is widely used in the cheese processing industry for shredding all kinds of soft, semi-hard and processed cheeses including mozzarella, Emmentaler, Cheddar and Provolone, as well as analogue and vegan cheese varieties.

Hymaks



Features

- Slice thickness adjustment is very accurate due to automatic calibration of the slicing gate servo control.
- Speed is optimised for the cheese type and condition using the programmable touchscreen.
- The unique, innovative 'single piece' drum design maximises hygiene.
- The touchscreen is completely embedded and water-protected, and features pre-programmed settings to maintain highly accurate cuts throughout production runs.
- The special design of the drum keeps the product at a constant temperature to avoid heat increase.

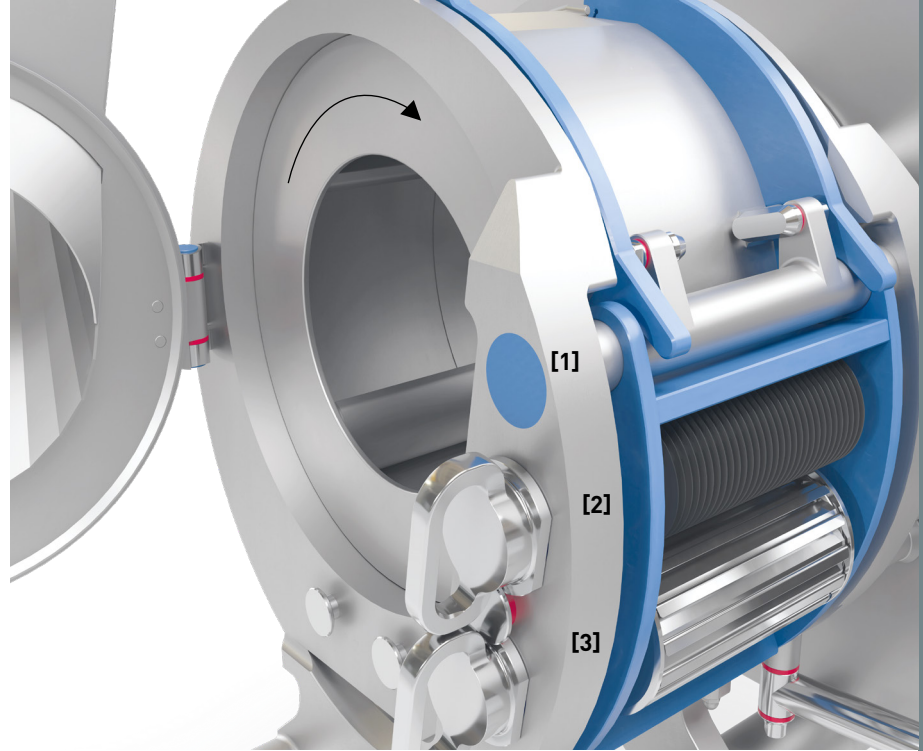
Operating principle

The infinitely adjustable slicing knife [1] first cuts the product into slices.

Next, the circular knives [2] cut the slices into strips.

Finally, the crosscut knife spindle [3] cuts the strips into dice or to the desired length.

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



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L 220 mm x Ø 210 mm (L 8 21/32" x Ø 8 17/64")	20.5 kW (27.5 HP)	230 x 134 x 200 cm (90.55 x 52.76 x 78.74")	1 100 kg (2 425 lbs)	electropolished finishing

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.

