

High-performing V-belt slicer for larger diameter products

The Lifis.2 is designed for uniform crosscut slicing of leafy-type vegetables and long-shaped products at high production outputs.

It offers food processors precision cutting along with substantial savings in production time and product waste. Its clean cut quality leads to longer product shelf life for fresh-sliced products.

Lifis₂



The Lifis.2 can be supplied with a large number of interchangeable cutting wheels offering maximum flexibility in cut sizes and types (flat slice, crinkle slice, square pieces etc.).

Applications

The Lifis.2 accepts products up to a size of 220 mm (8 21/32") for compressible leafy-type vegetables. It is particularly suitable for gentle cutting of all types of lettuce (romaine, radicchio, oak, gem, etc.) and spinach. Pre-cutting may be necessary for some large products.

It also handles both round and elongated firm products such as celery, rhubarb, zucchini, iceberg, and cabbage heads up to 180 mm (7 3/32") in diameter.

Features

- Long, wide V-belt infeed channel contributes to a better product orientation. It aligns the product perfectly to prevent it from tumbling while being fed into the slicing wheel.
- Large product opening guarantees free, smooth passage of the product towards the cutting wheel, maximising capacity.
- Variable frequency drives for both the slicing wheel and the conveyor belts enable precise speed control and maximise flexibility to produce different cut sizes.
- Operation is straightforward with a user-friendly push button control panel or an optional touchscreen giving access to preset programmable cutting recipes for quick changeover and operator-independent cut consistency.
- The machine design is highly efficient to ensure low maintenance and easy accessibility, thus minimising downtime.

Operating principle

The product slides onto two conveyor belts positioned in the V-shaped feed channel ensuring automatic positioning and high-speed transport of the product to the cutting wheel.

The cutting wheel's thin, tensioned knives act as spokes and support the rim. The knives are twisted to create a uniform pitch from the hub to the rim.

It is this pitch that maintains the continuous speed of the product while it is being sliced. The conveyor belt speed is synchronised with the cutting wheel speed to ensure correct advance of the product per revolution of the cutting wheel.

In addition, the Lifis.2 can also be used to cut leafy vegetables into small squares by positioning small 2D-knives transversely on the cutting wheel.



Technical data

| MAXIMUM PRODUCT INPUT SIZE | POWER SUPPLY | DIMENSIONS (L x W x H) | MACHINE WEIGHT | OPTIONS |
|--|------------------|---|-----------------------|-------------------------------|
| solid products: Ø 180 mm [7 3/32"] compressible/leafy products: Ø 220 mm [8 21/32"] | 4 kW (5.4 HP) | 343 x 106 x 147 cm (135.04 x 41.73 x 57.87") | 650 kg (1 433 lbs) | Halving knife, touchscreen |

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.

