

Versatile drum dicer for medium-sized food processors

This reliable, high-quality drum dicer offers the same proven technology and built-in benefits as the larger-volume Tridis™ 240. It is specifically designed to help processors of fresh and IQF vegetables and fruits achieve perfect cut quality at medium to medium-high capacities.

The Tridis™ 180 accepts products up to 180 mm (7.08") in any dimension and delivers a wide range of dice, strips, flat and crinkle shapes in cut sizes from 3 mm (1/8") up to 25 mm (1").

Applications

The Tridis 180 is suitable for dicing a wide variety of softer products like mango, apples and pears; harder root vegetables such as carrots, turnip and celeriac; and other products like broccoli, onions, and potatoes.

Tridis 180



Features

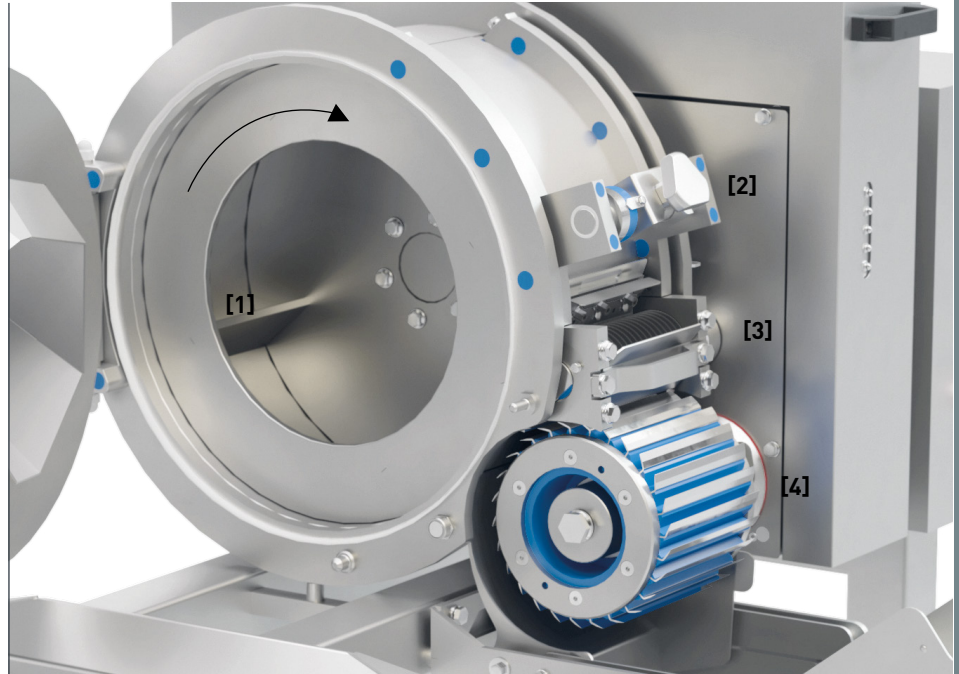
- Obstruction-free product flow and minimal cutting zone length allow the Tridis 180 to run at a higher velocity, optimising both capacity and cut quality.
- Cutting spindles are easy to change, allowing fast switching between produce types and shorter cleaning times.
- Smart design delivers high long-term value. Production costs are significantly reduced with a minimum of wear parts and long-lasting, high-quality blades entirely manufactured in-house.
- Sanitation is prioritised in the design, with no hidden corners or visible wires and an open frame with only slanted surfaces.

Operating principle

Products entering the Tridis 180 are cut in three steps, in a single operation.

Centrifugal force holds the product against the inside of the drum wall as the impeller paddles (1) carry the product past the slicing knife (2). The slice thickness is adjustable.

As the slices emerge, they are guided between the slicing knife and slice guide before entering the circular knives (3), where they are cut into strips. The strips pass directly through the crosscut knives (4) which make the dice.



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L 230 mm x Ø 180 mm (L 9 1/16" x Ø 7.08")	2.2 kW (3 HP)	158 x 130 x 178 cm (62.2 x 51.18 x 70.08")	545 kg (1 202 lbs)	Haake door closure system, slip detection

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.

