

V-belt slicer for optimised productivity

The Volantis™ is designed for accurate transverse slicing of a wide variety of long- and oblong-shaped products.

This V-belt slicer guarantees high quality cuts at medium to high volumes. High knife speed and a unique cutting method combine the production of uniform slices with a smooth surface and a minimum of breakage and ragged ends.

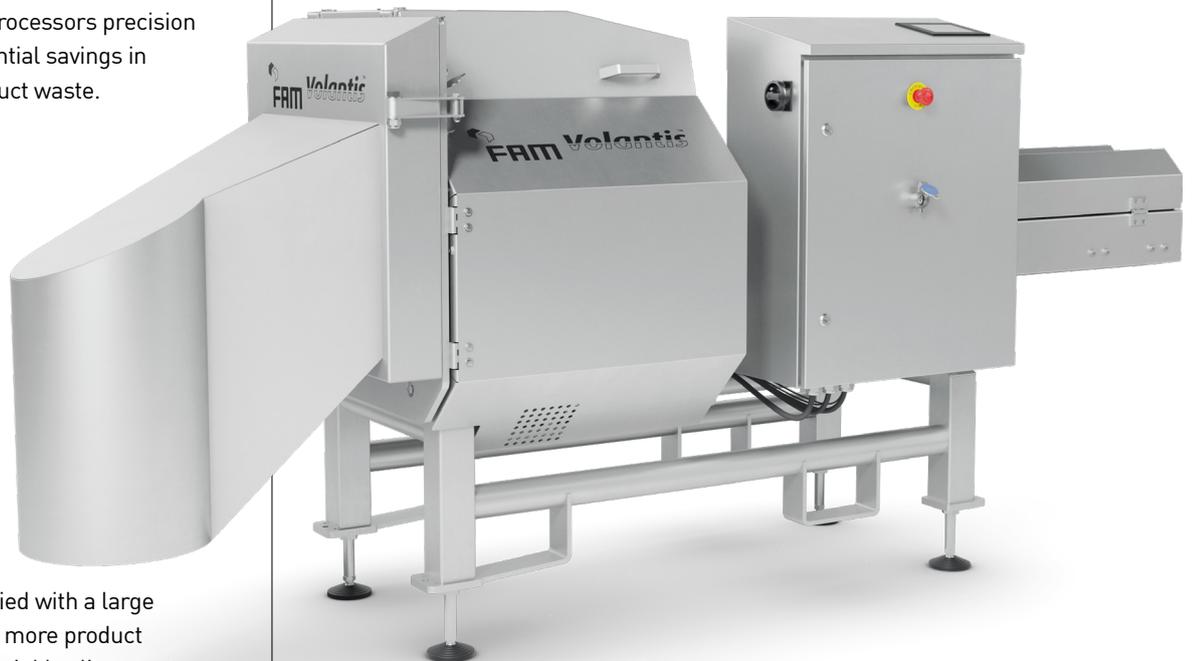
The Volantis offers food processors precision cutting along with substantial savings in production time and product waste.

The Volantis can be supplied with a large variety of cutting tools for more product differentiation (flat slice, crinkle slice, julienne, halving and spears).

Applications

The Volantis is designed for precision cutting of oblong meat products such as sausages and salami with diameters from 25 mm (1") up to 60 mm (2 3/8") and fillets up to a diameter of 115 mm (4.5").

Volantis



Features

- The two-metre long infeed optimises the orientation of the product, aligning it perfectly to prevent it from tumbling while it is being fed into the slicing wheel.
- Programmed speed settings for the slicing wheel and V belts facilitate maximum cut quality at the highest capacity.
- Excellent hygiene and cleaning access, limited wear parts, easy-to-replace feed belts and increased output combine to reduce the total cost of ownership (TCO) and ensure fast return on investment.

Operating principle

The product slides onto two conveyor belts positioned in the V-shaped feed channel [1] which ensure automatic positioning and high-speed transport of the product to the cutting wheel.

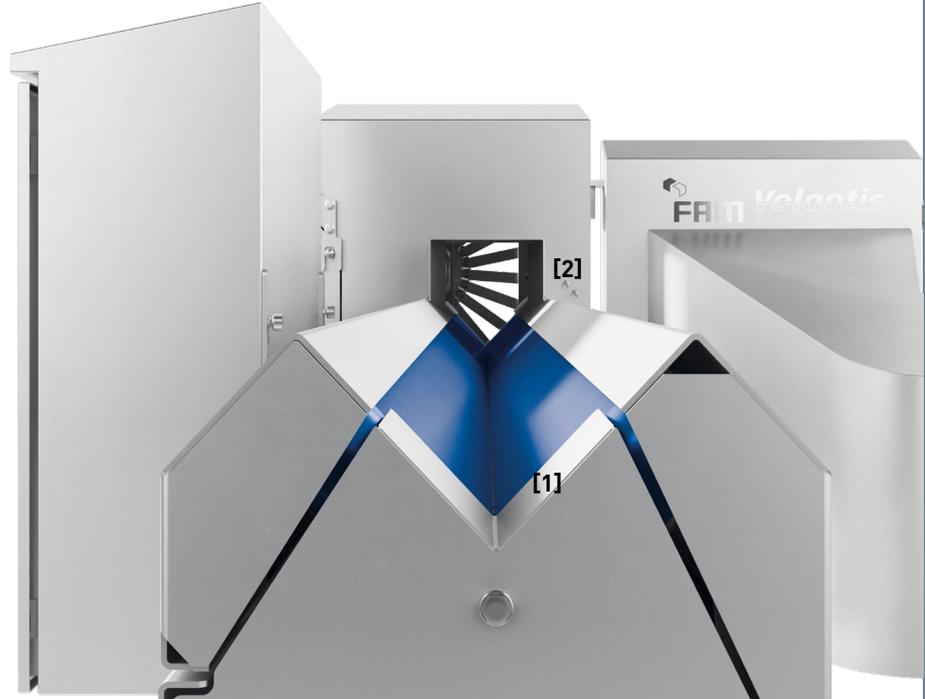
The slicing wheel [2], in combination with the selected or programmed speed on the feed belt and slicing wheel VFDs, maintains the speed of the product while it is being sliced.

This eliminates the need for motorised hold-down belts for most products.

The thin, tensioned knives of the cutting wheel 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.



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
oblong meat products: Ø 60 mm (2 3/8") fillets: Ø 115 mm (4.5")	3.7 kW (5HP)	317 x 87 x 134 cm (124.8 x 34.25 x 52.76")	520 kg (1 146 lbs)	Stainless steel motors, touchscreen or push buttons, short version

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.

