



LEADING CHEESE- CUTTING TECHNOLOGY

Your best solution for shredding, grating
and dicing



Your perfect partner for cheese-cutting equipment

FAM STUMABO designs and supplies cutting solutions for a multitude of food applications, over 40 years of experience combined with a global presence.

At FAM STUMABO you will find an innovative partner with an **open-minded approach** resulting in cheese-cutting equipment designed to meet the demands of today's most **versatile** and higher volume cheese shredding and dicing operations. Our main aim is to develop machinery which helps our customers' operations become more efficient. We take into account the specific needs of our customers by offering different levels of machineries without compromising quality and safety.

We work with you to **tailor solutions** to your specific needs. Leading the way in **hygienic design**, our cutting equipment is built to help you streamline your process and produce safe, high-quality food that surpasses expectations.

"Together we cut your product to perfection!"

FAM STUMABO has proven to be a **forerunner of new technologies**.

Innovation has always been at the heart of our success.

We take the time to listen to our clients, co-creating, innovating, and designing equipment to meet their unique needs and those of their specific sectors:

Hymaks

The first large drum high capacity dicer ever designed is now used by most leading cheese processors in North America producing precisely shredded and diced mozzarella for large pizza chains and food services. Its unmatched level of sanitary design was made possible by a very thoughtful design and new production techniques.



Flexifam 55

In Italy, the home of pizza, almost all pizzerias now use mozzarella cubes cut by a Flexifam. Because of the clean way this medium-to-high-capacity processor dices and produces uniform julienne shreds, it has become a favourite with hundreds of caseificio.



Centris: SureShred 16

At the 2018 Wisconsin cheese technology expo, we set new standards with the debut of a revolutionary 16-blade cutting head enhancing the cutting process with preset slice thickness accuracy and doubled capacity. The new design will also simplify daily operations due to its light weight and reduced cleaning time.



PRODUCT KNOWLEDGE

FAM STUMABO understands the complexities and characteristics of any individual cheese. The way it is made influences the way it needs to be cut:

- Protein levels
- Salt content
- Age
- Temperature
- Texture

Working with our clients, our team of application specialists examines the characteristics of a specific cheese and ascertains which elements and what cutting methods will deliver the best cutting solutions.

PRODUCTION PROCESS KNOWLEDGE

FAM STUMABO designs machines that respond to your unique processing needs. Our machines are tailored not just to your production line, but to offer you added flexibility. This allows you to quick and easily switch machinery - therefore producing different products of cut variation from the same production line. We assist you in finding a range of equipment and accessories that connect, communicate, and work seamlessly with each other:

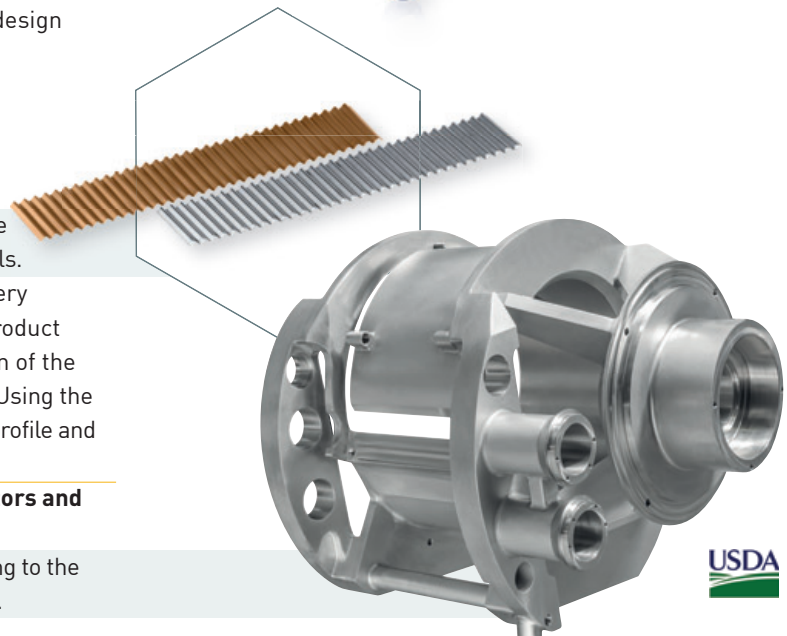
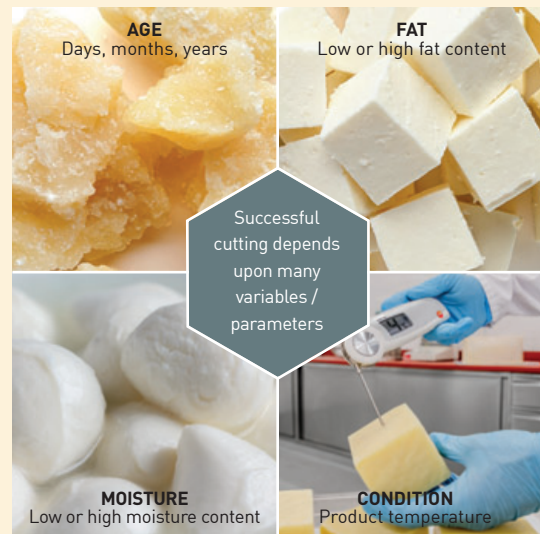
- Pre-cubers that reduce large blocks into cubes, ready for shredding
- Infeed and exit conveyor systems
- Powder dispensers
- Tumble drums

MACHINE DESIGN KNOWLEDGE

Our designers use the **knowledge and practical experience** to create machines with great value for the user.

There are important elements that are included in the design to maximise your production output:

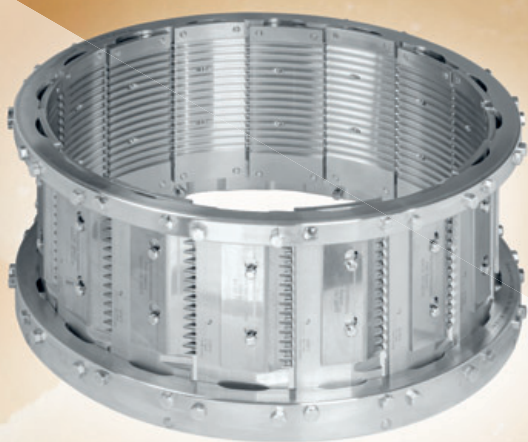
- Well thought-out **feeding systems** designed and tested to ensure they maximise the flow of sticky cheeses towards the cutting process.
- **All blades are manufactured in house** and made from the best food grade stainless steel materials.
- The choice of the **right blade** will make cuts very precise and clean which in the end provides product uniformity and reduces waste. Expert selection of the appropriate blade for your cheese application. Using the right blade thickness, cutting edge grind, edge profile and strength is critical for a smooth cutting process.
- Special focus on ensuring the **safety of operators and maintenance personnel** at every risk level.
- Hygienic design for ultimate food safety according to the guidelines of the USDA Dairy division guidelines.



Centris line of shredders

ALL POWERED BY THE INNOVATIVE

SureShred 16C Cutting head



Centris SureShred cutting head (Patented)

- Designed to meet the demands of today's versatile and higher volume cheese shredding applications.
- The 16-blade head will double the capacity and will provide rapid cutting action that reduces the time the cheese spends inside the cutting head.
- Preset slice thickness providing uniform shreds, eliminating slice thickness adjustments.
- Cutting segments contain continuous grooves keeping the product aligned resulting in reduced number of fines, combs and waste.
- Lightweight design.
- USDA Dairy division accepted.

A full range of different types of cuts are available such as full or reduced 318 V-, 432 V- or 538 V-shred, oval and crescent shred.

Results of high-quality shredding



V-cut shred Emmentaler
1,8 mm (0.07")



V-cut shred Mozzarella
2,5 mm (0.097")



V-cut shred Cheddar
3,2 mm (0.125")



Oval cut shred Cheddar
3,2 x 6,4 mm (0.125" x 0.250")

Centris
400C



A high-speed shredder that processes a wide variety of cheeses in different shapes

- Compact design that takes up very little floor space.
- 7,5 kW (10 HP) stainless steel motor and planetary gearbox. The large infeed provides uniform product flow to the 16-blade cutting head.
- The melting or caking of cheese is avoided by keeping the motor and gearing housed outside of the cutting zone to eliminate heat transfer.
- Change cutting heads - for different cuts of different cheeses - in just minutes.

Centris 400C Optitec



A powerful shredder that optimises the cut, even with high throughput

- Technology optimised for the shredding of high-moisture, soft and hard cheeses, and imitation cheeses.
- Heavy-duty 15 kW (20 HP) stainless steel planetary gearmotor.
- Uses highly advanced turbo-torque technology to deliver consistent quality, even when throughput is maximised.
- The larger infeed provides uniform product flow to the 16-blade cutting head.
- The melting or caking of cheeses is avoided by keeping the motor and gearing housed outside of the cutting zone to eliminate heat transfer.

Centris 400C Hytec

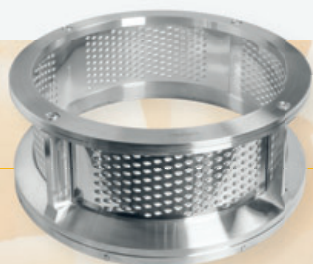


Combines the power for high-capacity applications with an ultra-hygienic USDA-accepted design

- The USDA-accepted, ultra-hygienic design delivers ultimate food safety.
- Powerful 15 kW (20 HP) stainless steel planetary gearmotor.
- Uses highly advanced turbo-torque technology to deliver consistent quality, even when throughput is maximised.
- The larger infeed ensures uniform product flow to the 16-blade cutting head.
- The melting or caking of cheeses is avoided by keeping the motor and gearing housed outside of the cutting zone to eliminate heat transfer.

VERSATILITY: Centris grating head

- An extra grating option for the Centris 400C, Centris 400C Optitec and Centris 400C Hytec.
- Increases your options with a variety of new shreds. You therefore reduce the number of machines you need in your production line.



Grated Parmesan
powder sized



Grated Emmentaler
4 mm (5/32")

Machines for high-quality dicing and shred

Hymaks



Uncompromising sanitary design for high capacity outputs

- Highest capacity large drum dicer with a unique and uncompromising sanitary design, USDA Dairy division accepted.
- Striking power potential of 20,5 kW (27,5 HP) with two synchronized motors of 5,5 kW (7,5 HP) and 15 kW (20 HP).
- Highly uniform dicing and shredding type action with a minimum of waste.
- Machine operation by means of touch screen.

CMD₂



Continuous operation for high capacities

- High capacity for uniform dicing and precise shredding type action.
- 11 kW (15 HP) motor with variable-frequency drive.
- Removable splined shafts that make it quick and easy to switch cutting tools.

"We notice a higher quality cut and increased output when cutting cheddar, gouda and edam in shreds of 4mm x 4mm x 25 mm (5/32" x 5/32" x 1"). Since the Hymaks combines high quality with top capacity, the production cost at each production line decreases."

Kings Co Ltd,
Korean cheese processor

Results of high-quality dicing and shredding type action



Cheddar dices
10 x 10 x 10 mm (3/8" cubes)



Mozzarella dices
4 x 4 x 4 mm (5/32" cubes)



Mozzarella shreds
4 x 4 x 25 mm (5/32" x 5/32" x 1")

ding type action

Flexifam
55



Designed for flexible and effortless operation

- Medium high-capacity dicing and shredding type action.
- 5,5 kW (7 HP) motor with optional variable-frequency drive.
- Produces very clean dices and shreds in sizes ranging from very small to medium.
- Cutting tools are quick and easy to change, reducing downtime.

"The previous dicer we used often resulted in shreds being curled together, making weighing and packaging difficult. Thanks to the Flexifam cutting principle, the process is more delicate, so the non-sticky product is easier to pack."

Latteria Soligo,
Italian cheese processor

Deville
FS40



Full block shredder, grater, crumbler or flaker

- Maximises productivity and minimises labour.
- Accepts multiple blocks regardless of size, shape or type for easy blending.
- USDA Dairy division accepted.
- FS-40 produces a variety of uniform clean-cut shreds:
 - Oval
 - Crescent
 - Full
 - V-shape
- Available in two versions:
 - FS-40 M (with manual loading).
 - FS-40 A (fully automatic with infeed conveyor).



Deville FS40 feeds whole or multiple cheese blocks e.g. Euroblock

Support to build your business on

PRODUCT TESTING

TEST BEFORE YOU INVEST

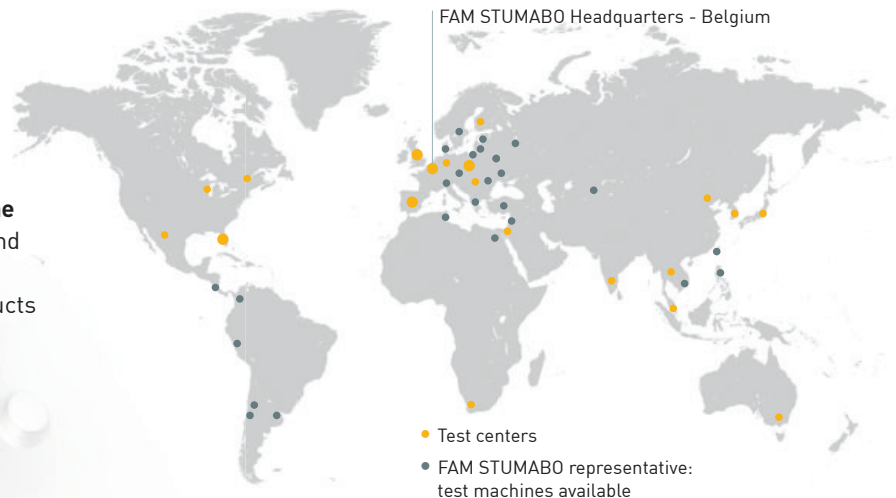
Before you invest, take advantage of our **demonstration equipment** and our **expert advice** to identify the ideal cutting equipment for the results you want. We deliver cut product samples, together with detailed test **summary reports**, pictures, video footage and recommendations.



PRODUCT DEVELOPMENT

SHARING OUR KNOWLEDGE

We encourage you to use our resources to develop your food products. Our **fully equipped test centers around the world** are available to let you evaluate product quality and appearance. This is just one way to help you test or create new products or refine existing ones.



OUR PRIORITY

KEEPING YOUR MACHINE RUNNING

At FAM STUMABO our **customer care support team** guarantees rapid, premium support for your business whenever necessary. In order to maximise your running time, we offer **service support** ranging from troubleshooting to engineering and application assistance. In addition, we **stock a large inventory of commonly sold parts** and provide sharpening equipment and services for your blades.



GUARANTEED PRODUCTIVITY, SAFETY AND LONG-LASTING CUTTING EQUIPMENT

High-volume production requires solid **maintenance programmes**. FAM STUMABO offers several packages for **preventative maintenance**. Our in-depth **training programmes** are perfect for improving operator knowledge and the overall effectiveness of your installation.

Please contact us for any application you would like to discuss.



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