



## **VERSATILE PRECISION CUTTING EQUIPMENT**

Offering perfect cut accuracy and  
increased shelf life



# Your perfect partner for fresh vegetable and fruit cutting equipment

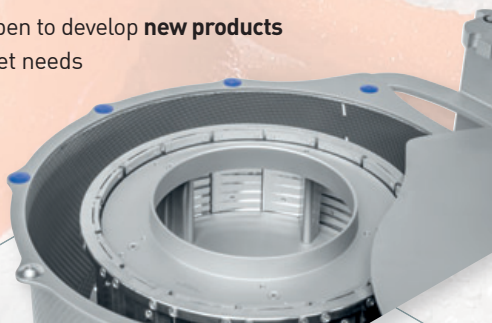
**FAM STUMABO** designs and supplies cutting solutions for a multitude of food applications with over 40 years of experience combined with a global presence. At FAM STUMABO you will find an innovative partner with an **open-minded approach** resulting in cutting equipment designed to meet the demands of today's most **versatile** vegetable and fruit cutting operations.

## INNOVATIVE SOLUTIONS DESIGNED FOR YOUR BUSINESS

We create innovative solutions that help our customers produce the best products on the market.

**New machines** are developed with improved cutting methods and specially designed cutting tools that increase production efficiency and ensure improved and consistent cut quality.

In addition, we are open to develop **new products** in response to market needs and food trends.



**Example:** The cutting head of our Centris 400 features **16 knives**, which increases the production speed and radically improves the quality of the cut product.

The strength of FAM STUMABO is that we can offer a **very extensive range of cutting solutions adapted to the needs of our customers**. In addition to the powerful high capacity machines, more economical machines are offered that can deliver the same quality as the larger units but with a lower throughput suitable for shorter runs and larger product varieties.

Our **sanitary designed** cutting equipment is built to produce safe, high-quality food while saving washdown and cleaning time.

Our cutting solutions will increase your productivity while minimizing costs. Very precise and clean cuts **reduce waste** and **increase shelf life**.

FAM STUMABO has the in-depth knowledge and experience in cutting many different products and is your perfect advisor to tailor solutions to your specific needs.

*"Together we cut your product to perfection!"*

## GREAT FLEXIBILITY ON A LARGE VARIETY OF VEGETABLES

We understand the flexibility needed in the very diverse vegetable processing industry.

We design our machines to empower customers with the **ability to make more products with one machine**.

Sometimes the need for flexibility is larger than the need for capacity. Both the **Dorphy** and **Centris 315** can cut a large array of vegetables and fruits into many different sizes by simply and quickly changing the cutting tools.

The ability to quickly change the setup allows you to do **many recipes in a very short period of time**, without compromising on the cut quality.





## PRODUCE KNOWLEDGE

Apart from an innovative line of solutions, what sets the bar high for FAM STUMABO is a **highly qualified team of experts** that knows the needs of customers inside and out.

Our team of application specialists is always looking to understand more about the parameters that affect the cutting (of any product), such as the shape, temperature, size, texture and the condition of the product. Only then can we select the best cutting solution, delivering the greatest value and best result for the customer.



## PRODUCTION PROCESS KNOWLEDGE

FAM STUMABO designs machines, blades and cutting heads that respond to your unique processing needs.

This allows you to **easily integrate our machinery** into any full line with quick and effortless switching of the cutting equipment.

We offer **clever infeed systems** on our machines both for manual or conveyor feeding.

The Dorphy with a 200 L Eurobin execution at the outlet chute, perfectly suited for clients doing batch feeding.

## MACHINE DESIGN KNOWLEDGE

The choice of the **ideal blade** avoids cell damage and makes cuts extremely precise, guaranteeing long shelf life, providing product uniformity and reducing waste.



**All blades are  
manufactured in house**

and made from the best food grade stainless steel materials. Our expertise helps to select the right blade for every application and cut shape.



**Sanitation focus:** All equipment is designed to allow fast, yet thorough cleaning.

Our machines are designed for flexible and effortless operation with a special focus on ensuring the **safety of operators and maintenance personnel** at every risk level.

We do not just design a standard model. We adapt our machines to allow the processing of specific products and develop special tools adapted to the characteristics of the product.

# State-of-the-art cutting solutions for fresh-cut applications

## High-quality drum dice

**Tridis**  
240



Results of high-quality dicing  
and strip cutting



Celeriac dices



Pumpkin dices



Mixed pepper dices



Mango dices



Beetroot dices



Onion dices



Carrot sticks



Tomato dices

**Designed for high volume and continuous  
product flow and suitable for the cutting of many  
different products**

- Allows processors to dice a wide variety of softer products such as mango, apples, pears, strawberries, tomatoes, bell peppers, zucchini, ... but also hard type root vegetables such as carrots, turnip, celeriac and other products such as beetroot, broccoli, cabbage, onions, potatoes at high capacities from 3 000 kg (6 600 lbs) per hour (3 mm or 1/8" dice) and more, depending on the type of product and selected slice thickness.
- Accepts products up to 240 mm (9,5") in any dimension. Special execution for larger diameter products such as white and red cabbage is available.
- Wide range of cut sizes from 3 mm (1/8") up to 25 mm (1") dices and strips, flat and crinkle shapes makes it a very versatile machine.
- Simplicity in the design incorporating quick changeover of cutting tools due to the "set and forget" principle.
- 4 kW (5,5 HP) stainless steel motor contributes to the highest throughput and production reliability.



## Tridis 180



**Lower capacity version of the Tridis 240, offering cutting solutions for medium-sized processors**

- Has a smaller footprint, but offers a reliable performer with the same proven technology and the added benefit built-ins as the larger volume dicer.
- Allows processors to dice a wide variety of softer products such as mango, apples, pears, tomatoes, bell peppers, zucchini, ... but also hard type root vegetables such as carrots, turnip, celeriac and other products such as beetroot, broccoli, cabbage, onions, potatoes at medium capacities from 1 500 kg (3 300 lbs) per hour (3 mm or 1/8" dice) and more, depending on the type of product and slice thickness.
- Accepts products up to 180 mm (7") in any dimension.
- Wide range of cut sizes from 3 mm (1/8") up to 25 mm (1") dices and strips, flat and crinkle shapes makes it a very versatile machine.
- Simplicity in the design incorporating quick changeover of cutting tools due to the "set and forget" principle.
- Driven by a 2,2 kW (2,95 HP) stainless steel motor.

## Dorphy



**Entry-level dicer, combining the cut quality of the high capacity dicers with ultimate flexibility keeps labour cost down while maximizing productivity**

- Ideally suited for dicing and strip cutting a wide range of softer fruits and vegetables in small to large cut sizes such as mango, apples, pears, tomatoes, bell peppers, zucchini, ... but also hard type root vegetables such as carrots, turnip, celeriac and other products such as beetroot, broccoli, cabbage, onions, potatoes at a capacity of 600 kg (1 320 lbs) per hour (3 mm or 1/8" dice) depending on the type of product.
- Three different machine executions are available: for conveyor feeding, for manual feeding with a lower infeed position and a Eurobin model for batch-feeding.
- Compact design takes little floor space.
- Fast feeding and increased production speed reduces preparation time from hours to minutes.
- Quick changeover of cutting spindles allowing fast product changes.
- Driven by a 1,50 kW (2 HP) motor.

*"The FAM STUMABO machines have improved the efficiency of our operation and the quality of the product we are offering our customers. We can simply and quickly change the cutting tools to cut a large array of vegetables into different cut sizes."*

Arthur David,  
Fresh produce distributor (UK)

# Innovative centrifugal slicers and shredders

**Centris**  
400



**High capacity innovative shredder, designed for consistent cut quality with maximum flexibility**

- Perfect shredding and slicing of a wide range of round products such as tomatoes, radish, celeriac, cabbage, beetroot,... and elongated products (at full length or pre-cut to determine the length of the shred) such as carrots, cucumbers, zucchini, ...
- Robust, direct-driven power train: available with a 4 kW (5 HP) motor.
- Quickly interchangeable cutting heads offer flexibility in all cuts and shapes, such as flat, crinkle cut and V-shaped slices and shreds on a variety of vegetables.
- Trapped-key interlock safety system guarantees optimal protection of the operator.
- Can be integrated in a processing line or used as a stand-alone machine. Different executions of infeed and outlet chutes are available.

## Results of high-quality slicing and shredding



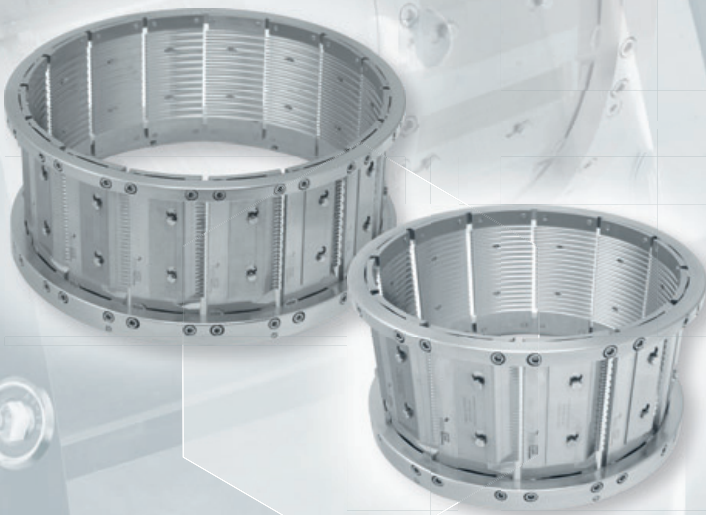
Beetroot slices



Carrot shreds

## BOTH POWERED WITH GapSet technology

GapSet technology means that the operator no longer has to make adjustments to guarantee the slice thickness consistency.



### Centris 400

Powered with the  
GapSet 16 Cutting Head

100% stainless steel cutting head assembly consists of 16 individual stationary cutting stations, allowing to run at higher capacities and with improved yield.

Low weight (12 kg / 26 lbs) makes it easy to handle.

### Centris 315

Powered with the  
GapSet 12 Cutting Head

100% stainless steel cutting head assembly consists of 12 individual stationary cutting stations.

Low weight (8 kg / 18 lbs) makes it easy to handle.

All fed product will be processed to perfection.  
Waste is reduced to a minimum.

Fast interchangeable cutting heads allow different cut shapes and sizes.

Patented knife clamps guaranteeing a very precise and stable position of the knives and consistency of the slice and shred thickness.

The usage of inexpensive knives reduces production cost.



## Centris 315



**Compact shredder, designed for companies looking for perfect cut quality, long shelf life, flexibility and speed while minimizing costs and decreasing the amount of time to complete each job**

- Perfect shredding and slicing on a wide range of round products such as tomatoes, radish, celeriac, cabbage, beetroot,... and elongated products (at full length or pre-cut to determine the length of the shred) such as carrots, cucumbers, zucchini, ...
- 1,50 kW (2 HP) AC three-phase stainless steel motor for low energy consumption and designed for easy washdown
- Quickly interchangeable cutting heads offer flexibility in all cuts and shapes, such as flat, crinkle cut and V-shaped slices on a variety of vegetables.
- Cutting heads can be changed and slice thickness can be adjusted effortlessly without the need for specially trained operators.
- Operator-friendly machine infeed, designed for manual and/or batch feeding and good working conditions for the machine operator.



Tomato slices



Red cabbage shreds

## Volantis



**V-belt slicer designed for the precision transverse slicing of a wide variety of elongated and oblong products and compressible loose-leaf lettuce varieties and other leafy type vegetables**

- Precise cutting of elongated and oblong products up to a diameter of 115 mm (4,5") such as cucumbers, carrots, zucchini and leafy type vegetables up to a size of 160 mm (6,3").
- Two meter long V-belt will perfectly align/orientate the product towards the slicing wheel and bring it up to the required speed.
- Transversal cutting principle allows precise high speed slicing while maintaining an excellent slicing quality resulting in a very long shelf life for the fresh sliced products.
- Highly efficient machine design resulting in low maintenance and easy accessibility.
- Variety of cutting tools available for more product differentiation (flat, crinkle, julienne, halving).
- Compact touch screen offers a simplified easy-to-follow operator interface for quick setup and rapid product changeover, making operation easy.



Cucumber sticks



Cucumber slices

## Lifis<sub>2</sub>



**High performing transversal V-belt slicer used for the perfect cutting of leafy vegetables and elongated vegetables**

- Accepts products up to a size of 220 mm (8,6") for compressible leafy type vegetables, in particular all types of lettuce (romaine, radicchio, ...).
- Easily handles products up to 180 mm (7") in diameter in case of firm products such as celery, rhubarb, zucchini, iceberg and cabbage heads.
- Variable frequency drives for both the slicing wheel and the conveyor belts offer a precise speed control and maximum flexibility producing different cutting sizes.
- Excellent slicing quality resulting in a very long shelf life for the fresh sliced products.
- Highly efficient machine design resulting in low maintenance and easy accessibility.
- Variety of cutting tools available for more product differentiation (flat, crinkle, julienne, halving).



Iceberg salad strips



Celery slices



Our machines  
offer very precise  
and clean cuts,  
reducing waste  
and increasing  
the shelf life of  
the cut product

*"To create flavourful meal solutions with vegetables as the key ingredient, it is important that our products have an appetizing look because customers do not only want a pretty colour palette but also perfectly cut strips and dices. Together with FAM STUMABO we join forces to continuously improve this."*

HAK Fresh,  
Fresh produce company (NL)

# Support to build your business on

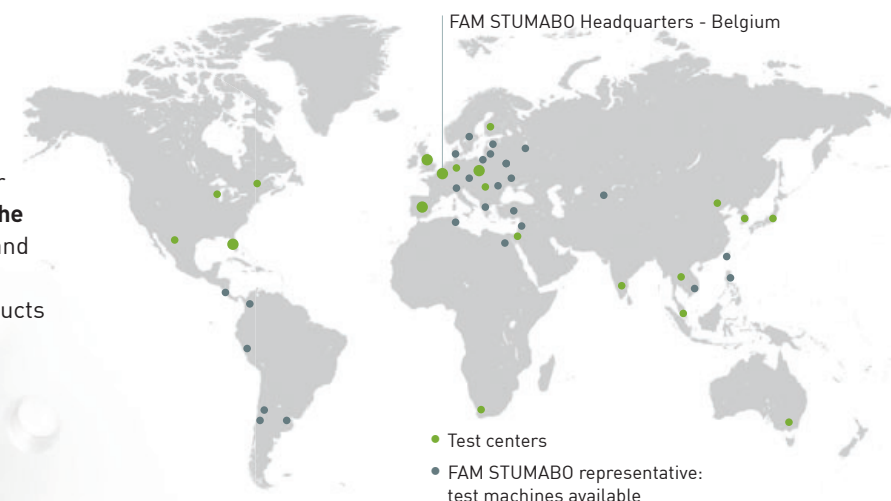
## PRODUCT TESTING TEST BEFORE YOU INVEST

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.



  
**fam stumabo**  
INDUSTRIAL FOOD CUTTING SOLUTIONS

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