





## HIGHLIGHTS OF FAM VOLANTIS™

- Precise cutting is taken to a higher level
- Designed to reduce the cost of ownership and to increase productivity
- Great product flexibility and unparalleled ease of operation
- Food safety and operator safety
- Showing how simple maintenance and cleaning can be



# Increased functionality, better process control, customizable cutting list

A compact touchscreen offers a simplified easy-to-follow operator interface for quick set-up and rapid product changeover.

You can store and select your list of cutting applications, including the exact cutting sizes and speeds, making operations easy even for unexperienced operators. Integrated and standard Variable Frequency Drives (VFD's) offer a precise speed control and maximum flexibility producing different cut sizes.

# Longer feeding belt

The machine can be fed manually or by any feeding system provided that this system feeds the product to the machine evenly.

The wide infeed channel will perfectly align long, slender products towards the slicing wheel.

The more than 2 metres long infeed section will contribute to a better orientation of the product. It will align the product perfectly to prevent it from tumbling while it is fed into the slicing wheel.

# Low cost of ownership: food safety and operator safety

Improved hygiene and cleaning access, reduction of wear parts, easy-to-replace feed belts, increased output will reduce your total cost of ownership (TCO).

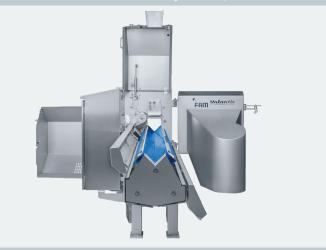
The trapped safety key can only be removed from the control cabinet after all rotary parts have come to a complete stop, which guarantees the safety of your operators.



Easy to understand control panel for uniform quality



Better orientation and alignment of products



Easy and safe access for adjustment, inspection and maintenance



## **Precision cutting**

Designed for precise cutting of elongated and oblong products up to a diameter of 115 mm. For compressible loose-leaf lettuce varieties and other leafy type vegetables, the Volantis will accept products up to a size of 160 mm. The 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.

# **Cutting principle**

The 24 series slicing wheels, in combination with the selected or programmed speed on the VFD's of the feed belts and slicing wheel, will maintain the speed of the product while it is being sliced, without the need of motorized hold-down belts for most of the products.

The high speed of the knives combined with the unique cutting method produces uniform slices with a smooth surface and a minimum of breakage and ragged ends, thus increasing the shelf-life of your products.

# **Specifications**

#### MACHINE DIMENSIONS AND WEIGHT

imensions basic machine (LxWxH): 3163 x 862 x1334 mm

124,5' x 33,9' x 52,5'

Weight basic machine: 510 kg/ 1124 lbs

MOTOR cutting wheel Power: 2,2 kW / 3HP
MOTOR conveyor belts Power: 1,1 kW / 1,5 HP
MOTOR halving knife (optional) Power: 0,37 kW / 0,5 HP

/oltage: 400V / 460V

#### **Cut shapes and sizes**

Cut shapes: flat cut, crinkle cut, julienne, halved slices,

spears

Cut sizes: various cut sizes possible from

1mm (0,039') up to 50mm (2')

Capacity: up to 6000 kg (13,228 lbs) per hour, depending

on product, cutting size and condition

## **Applications summary**

#### Vegetables

Lettuce, zucchini, peppers, eggplant, leek, beans, celery, chives, carrots, okra, onion, various cabbage types and cucumber

#### Fruit

Melon, pineapple, apple, mango and papaya

#### Potatoes

White and sweet potatoes

Fresh, peeled or steam-peeled potatoes









#### **About us**

FAM focusses on the development of industrial cutting machines for the food industry. Over the years, we established a long-lasting, close cooperation with highly reliable influential companies, customers and partners in the industrial food processing markets all over the world. In FAM you will find a partner with an innovative and open-minded approach which result in the latest techniques and technologies.

# CUSTOMER CARE IS PART OF OUR DNA

### **FAM Product specialists**

It starts before you even purchase a FAM machine, with our team of dedicated application experts that will advise you so that you will buy the FAM machine best suited for your application. Thanks to our applications department, we are continuously specialising ourselves in the markets and products of our clients.

## Test it yourself: Customer Experience Centre

Our FAM Lab's around the world give our customers the chance to test their own product on our machines without disrupting their own manufacturing process. This way the customer can test before investing in new equipment.

Find your nearest FAM Lab via https://www.fam.be/en/famlab

#### Long term support: Customer Care

Our FAM Customer Care Team supports you from the choice of a machine through the purchase and commissioning of your (test) machine. And that for many years to come, with service, after market, timely preventive maintenance and general support. FAM provides several service packages for spare parts and maintenance to improve overall performance.

#### Local support: Worldwide

We are present in all continents, with customers experience centres, stocks and service. On www.fam.be/en/agents you can find the contact data of the FAM representative near you.

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