

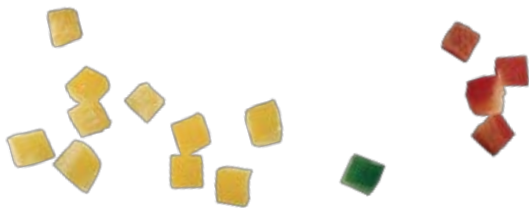
# A Small Giant



# A Small Giant for cutting vegetables, fruit and salad products.

## A wide choice of cut sizes and applications with easy-to-handle cutting tools.

- ✓ Low maintenance and labour costs.
- ✓ Reduce processing time from hours to minutes.
- ✓ 3-D clean cutting principles for a longer shelf-life for your products with less waste.
- ✓ Uniform product and cutting quality.
- ✓ Meets the most stringent hygiene standards.

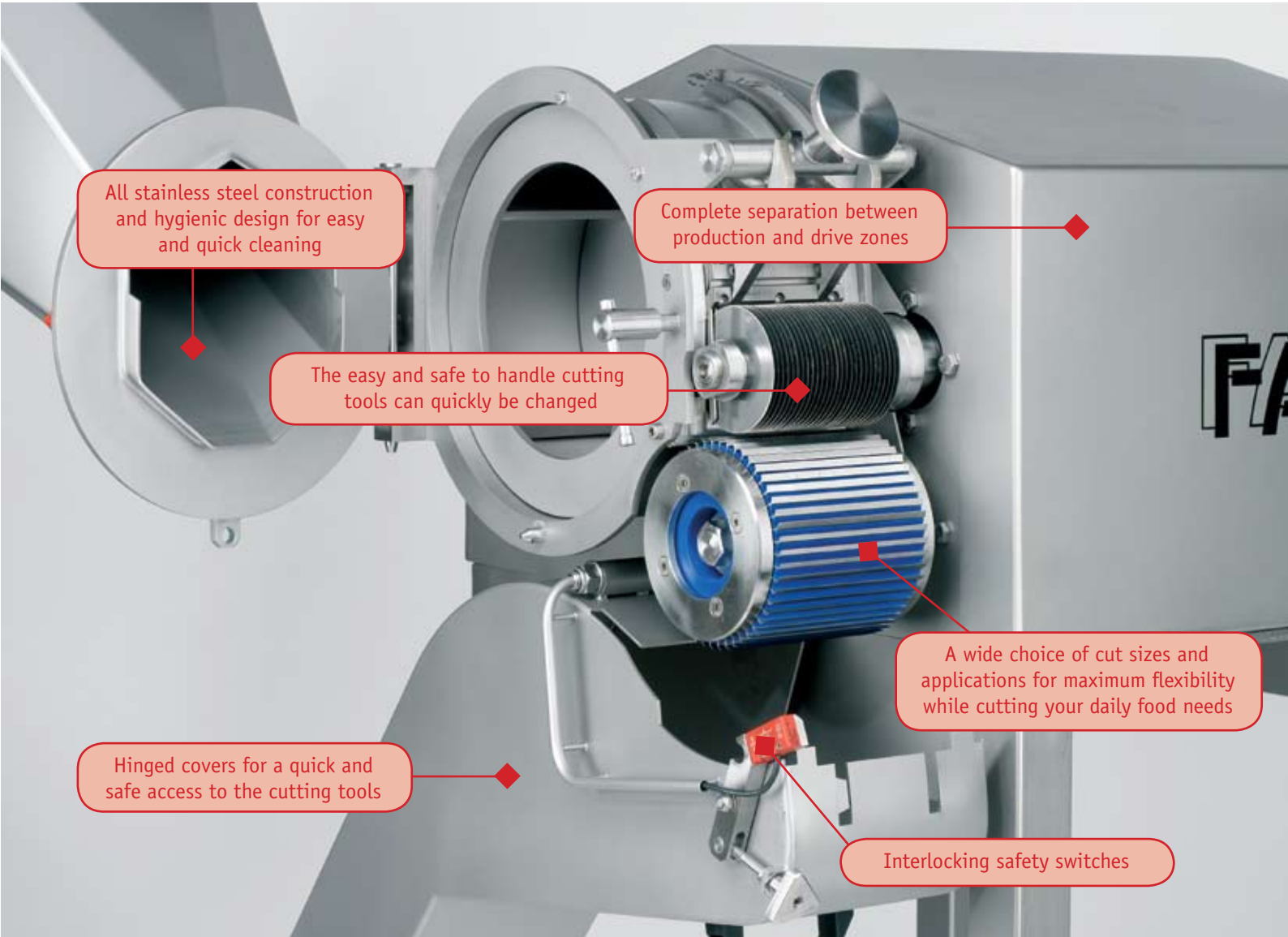
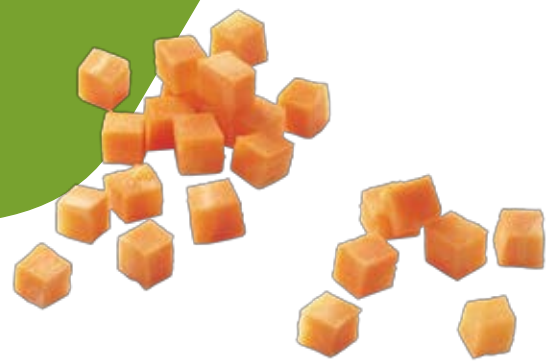


The **FAM Dorphy**<sup>®</sup> dicer is specially designed for the caterers or lower capacity food processors. This model combines the product uniformity and reliability of a heavy-duty cutter with the flexibility and compact design of a small machine.

With a simple change of cutting spindles, you produce uniform slides, strips and dices from 3 up to 20 mm cutting down production costs and time from hours to minutes.

The Dorphy meets the highest hygiene standards and opens up new markets for food processors who have traditionally relied on manual labour. With this machine they can benefit from huge labour cost savings. The 3-D cutting principle guarantees a product shelf-life unmatched by other machines in this category.





All stainless steel construction and hygienic design for easy and quick cleaning

Complete separation between production and drive zones

The easy and safe to handle cutting tools can quickly be changed

A wide choice of cut sizes and applications for maximum flexibility while cutting your daily food needs

Hinged covers for a quick and safe access to the cutting tools

Interlocking safety switches

**Maximum flexibility anywhere at anytime**

The logo for FAM Dorphy, featuring the word 'FAM' in a bold, green, sans-serif font, followed by 'Dorphy' in a green, italicized, sans-serif font. To the left of the text is a green icon consisting of three overlapping geometric shapes forming a stylized 'D' or a similar symbol.

### Applications

Apples, celery, carrots, peppers, onions, pears, mushrooms, radishes, cucumbers, potatoes, tomatoes, garlic, eggplant, ...

### Capacity

Depending on the product application and cut size between 500 and 1500 kg/hour (1100 – 3300 lbs/hour).

### Types of cut

Slices <i>adjustable</i>	From 3 up to 20 mm (1/8" - 4/5")
Strips <i>circular knives (*)</i>	From 3 up to 20 mm (1/8" - 4/5")
Dices <i>crosscut knives (*)</i>	From 4 up to 20 mm (0,16" - 4/5")

(\*) Knife spindles are assembled in multiples of 3, 4 or 5 mm.  
(1/8"; 3/16"; 1/5")

### Technical specifications

Motor	1,5 kW (2HP)
Speed	1 500 rpm
Construction	All stainless steel Hinged in-feed and knife Assemble cover
Dimensions (l. x w. x h.)	1.545 x 805 x 1.680 mm (60 4/5" x 31 3/4" x 66 1/8")

### Maximum product dimensions

133 mm in diameter and length (5 1/4")



FAM® is European market leader in industrial cutting machines for the food industry and is much respected for its expertise, integrity, quality and service.

Our fully equipped test kitchen offers the capability to conduct a wide range of tests on product samples of any particular food application. We invite you to send us products for evaluation and you are most welcome to be present during the trials.

For a complete overview of our machines, services and agents, we refer to our website. **Please visit [www.fam.be](http://www.fam.be)**



FAM NV  
Neerveld 2  
2550 Kontich  
Belgium  
T. +32 3 450 92 20  
F. +32 450 92 50  
info@fam.be  
www.fam.be

