

PRODUCT CHARACTERISTICS

Applications

The FAM GD500 is a robust guillotine dicer, specialized in fragile products and providing a perfect cut quality on a wide range of products, such as:

1. FRUIT & VEGETABLES
Avocado and other fragile species

4. FISH & SEAFOOD
Chilled or frozen tuna

2. MEAT & POULTRY
Cooked (and grilled) beef, veal, Petfood products
Steam Cooked and Roasted Chicken (breast and thigh meat) - Flattened or Non-Flattened - Enhanced or Non-Enhanced



TYPES OF CUTS	CUTTING SIZES
Dices, Strips, Slices Crosswise and lengthwise	5 - 40 mm; Thickness of product: 50 mm
CAPACITY	
Cooked Chicken 12mm - 1400 kg/h	
TECHNICAL SPECIFICATIONS	
info? www.fam.be/en/machines	
Basic dimensions (l x w x h)	2730 x 1070 x 1900 mm
Weight	780 kg
Motor	Power in kW (hp) 2.2 (3.0) Motor typesingle geared motor with manual variable speed control
In-feed height	1218 mm
Outlet height	1218 mm

Cutting Trials

Worldwide, FAM is ready to advise you in one of its fully equipped test centres. You are invited to send us products for evaluation and you are most welcome to be present during the trials.

Find Your Agent

Go to www.fam.be/en/agents and find all relevant contact data to get in touch with FAM, the regional branch offices and the worldwide agent network.

Contacts and Information

For a complete overview of our machines, applications, services and agents, please visit our website. FAM will be happy to respond immediately to your information request.

Please visit www.fam.be.

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FAM GD500



Very Robust and Hygienic Guillotine Dicer for Delicate Products



Duck Slices



Chicken Dices



Tuna Dices



Chicken Slices

Cutting edge solutions for food

FAM GD 500: CUTTING OF DELICATE PRODUCTS WITH PERFECT CUT QUALITY

The FAM GD 500 Slicer - Dicer is designed to cut hot cooked or roasted poultry, meat, fish and other delicate products into dices or slices, with a minimum of slivering and fines. The machine can be dismantled quickly for cleaning purposes and is constructed almost entirely of stainless steel and plastic, thus meeting the highest hygiene standards.

The machine cuts the product in dices by means of 2 crosswise mounted knives that move up and down. Slices are made with 1 knife according to the same principle. Since the product is not extruded or force-fed, slivering and fines are reduced to a minimum, providing an optimal result. Cutting sizes vary from 5 to 40 mm.

The FAM GD 300 version of this machine has a belt width of 300 instead of 500 mm.

Great for fibrous and fragile products

1. Perfect cut quality, specially for the cutting of fibrous and fragile products with a minimum of slivering and fines.
2. Due to the guillotine cutting principle, the product is not accelerated by the cutting tools. Excellent for dicing and slicing of delicate products.
3. The FAM GD 500 can process lightly frozen, marinated, fried or cooked products, even when still hot.
4. Dices and strips in various sizes, ranging from 4 to 35 mm for dices and 6 to 18 mm for strips.

Cutting Principle



The product to be cut is fed onto a conveyor belt that passes under a vertically moving set of guillotine knives. The distance the belt travels per stroke of the set of knives determines the cutting size, which can easily be adjusted (from 5 to 40 mm) with an external hand wheel.

No extra cutting tools are necessary to change from one cutting size to another. With a special set of knives, also strips can be cut.



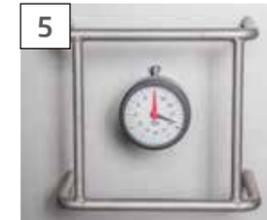
(*) patent pending impeller and patent pending cutting head assembly

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VERY SOLID MACHINE FOR CONTINUOUS PRODUCTION

Designed for flexibility and sanitation

5. No extra cutting tools are necessary to change from one cutting size to another. All sizes can be adjusted by the manual dial gauge.
6. The blades of the cutting heads on the FAM GD 500 are readily exchangeable with the quick exchange cassette system.
7. Quick release belt tensioning system for easy belt removal for cleaning or maintenance.
8. Separate drive and product zone, allowing quick and specific cleaning without any negative impact on its drive or its electronics.
9. The machine can be fed manually or can be fully integrated in a production line.
10. Operator-friendly electrical cabinet with a start, stop and emergency button.



Superior machine safety

11. Conveyor belt, covers and cutting head are quickly dismantled for cleaning purposes and for access to all food contact areas.
12. The FAM GD 500 is equipped with safety switches on the hinged protective cover to prevent operating while the cover is still open.
13. All stainless steel or USDA/FDA approved polymeric materials for food.
14. Motor power fully adapted for applications of this machine: 2.2 kW. Easily accessible in separate compartment.
15. The flexible belt scraper removes the cut product from the conveyor belt, and wipes the belt clean.

