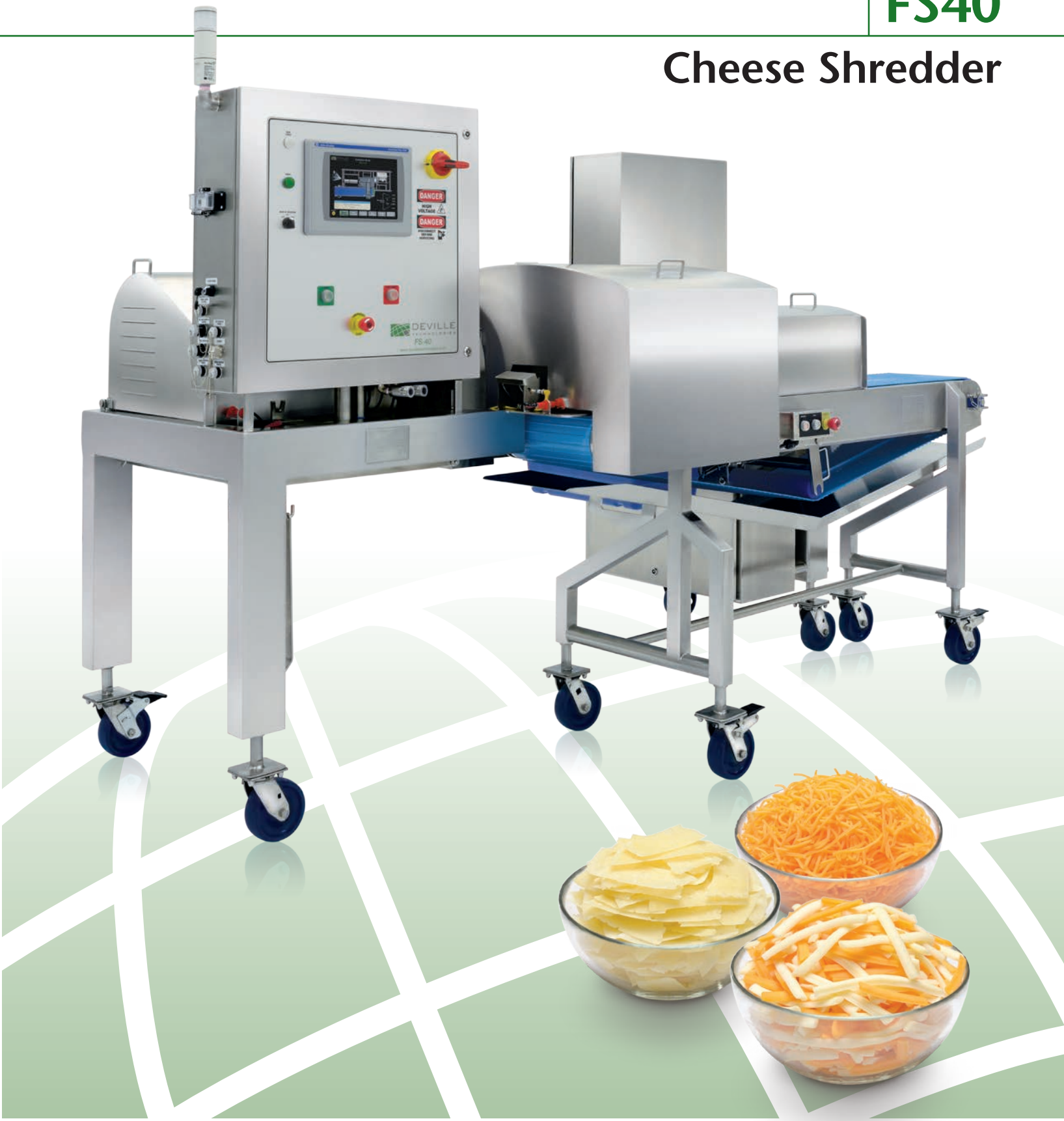
FS40

Cheese Shredder



DEVILLE
TECHNOLOGIES
INDUSTRIAL FOOD CUTTING SOLUTIONS

FS40 Class of Shredders

Deville Technologies' FS40 class of cheese shredders evolved to be the reference in its category of full block shredders. With special attention to hygiene, the FS40 has obtained USDA (Dairy Division) and WDA acceptance. Deville engineers have designed the FS40 to the highest safety standards for operators and maintenance personnel. The design allows processors to be flexible with raw material input and desired output. If a perfect cut quality is important or simple size reduction is required, the FS40 can produce the desired result while using minimal floor space and equipment requirements in the process.

FS40 Automatic

- Designed for high throughput (between 6000 lbs/hr or 2700 kg/hr and 12000 lbs/hr or 5500 kg/hr)
- Automated and integrated applications
- Complete shred line integration and control from a single HMI panel
- Ergonomic even at high throughputs
- Customizable to client's safety, electrical specifications and internal corporate standards

Smart and Profitable

CAPACITY and MAINTENANCE

- Large product chamber able to accept blocks from 22" (558 mm) x 13" (330 mm) x 8.5" (215 mm)
- Designed with no bolts or screws and assembled with continuous welds throughout the machine polished to a #4 finish
- Hinged covers with sanitary pin designed hinges for easy removal and cleaning
- Allen-Bradley Sensaguard encoded safety switches for easy detection with quick disconnect for easy maintenance
- Only two (2) lubrications points
- Simple tool changeover with patented shred disc fastening system (no screws or bolts required for fixing disc to support wheel)
- No pre-cubing equipment required to control shred length
- Heavy-duty construction for industrial use
- No gearbox in drive train
- Timing belt driven with all stainless steel sprockets and bushings

SAFE and HYGIENIC

- Entire machine is polished to an RA 32 µin (#4) finish
- Assembled with continuous welds to highest quality standards of TIG welding
- Designed with drip, drain or be drawn USDA sanitary design standards and USDA and WDA accepted
- Mechanical zone is separated from product zone
- Available in 99% stainless steel
- All blue UHMW plastic components, also available in metal detectable plastic
- Category 3 safety circuit
- CSA, PHSR, OSHA and CE conformity
- All mechanical and moving parts are covered and secured with an Allen-Bradley safety circuit
- All pinch points are covered by safety guards

SIMPLE and FLEXIBLE

- Possibility to integrate into existing processing lines
- Accepts trims and odd shaped block
- Blend multiple blocks and types of cheese in same product chamber for homogeneous blend of shredded cheese
- Quick changeover of cutting tools (tool changeover complete within 3 minutes)
- Ability to control shred thickness on the fly without changing mechanical tools
- Ability to shred high moisture, soft, frozen, and hard Parmesan-type cheeses
- Ability to control shred lengths without pre-cubing blocks
- No gearbox
- Timing belt driven

FS40 Manual

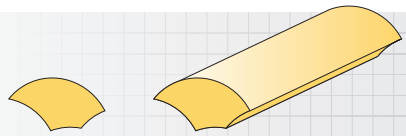
- Designed for speed and lower throughput (under 6000 lbs/hr or 2700 Kg/hr)
- Compact footprint
- Entry level price point
- Ergonomic at lower throughputs
- Stand-alone or integrated solutions
- Industrial design

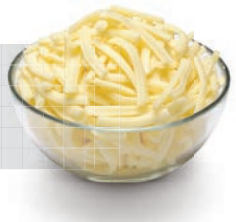
Reduce your cost-per-pound with a Deville FS40 food cutting line

CUT Principle

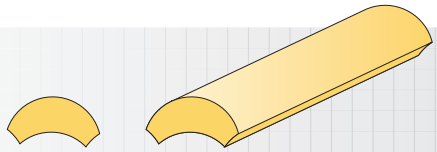
The FS40 offers a unique cutting principle that allows processors to cut cheese into many different standard profiles currently being used in the industry today. An ability to process a range of soft high moisture cheeses to hard Parmesan-type cheeses, the FS40 distinguishes itself with an unparalleled cut quality. The FS40's advanced cutting technology offers the flexibility of also shredding analogue cheeses or tofu-based imitation products while maintaining a high cut quality. Deville Technologies offers processors a complimentary state-of-the-art laboratory client center to test products at no obligation and no charge to prove and develop their capabilities.

Full Crescent Cut
1.6 mm to 12 mm

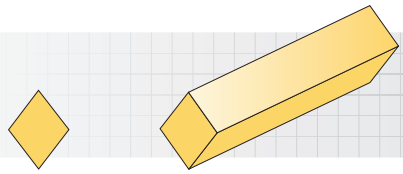




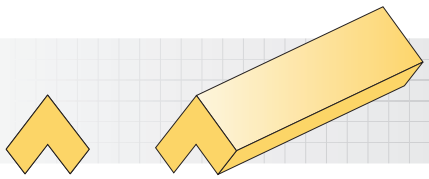
Reduced Crescent Cut
2 mm to 12 mm



Full Shred (Diamond-Shaped)
1.6 mm to 3.2 mm

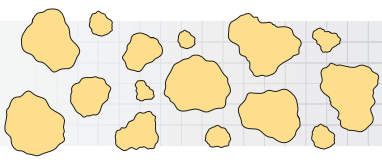


Reduced V Shred
1.6 mm to 3.2 mm

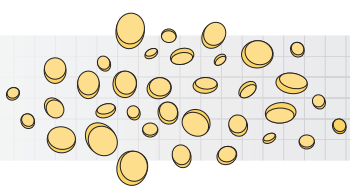


Flake/Ribbon
3 mm to 65 mm

Crumble
6 mm to 25 mm

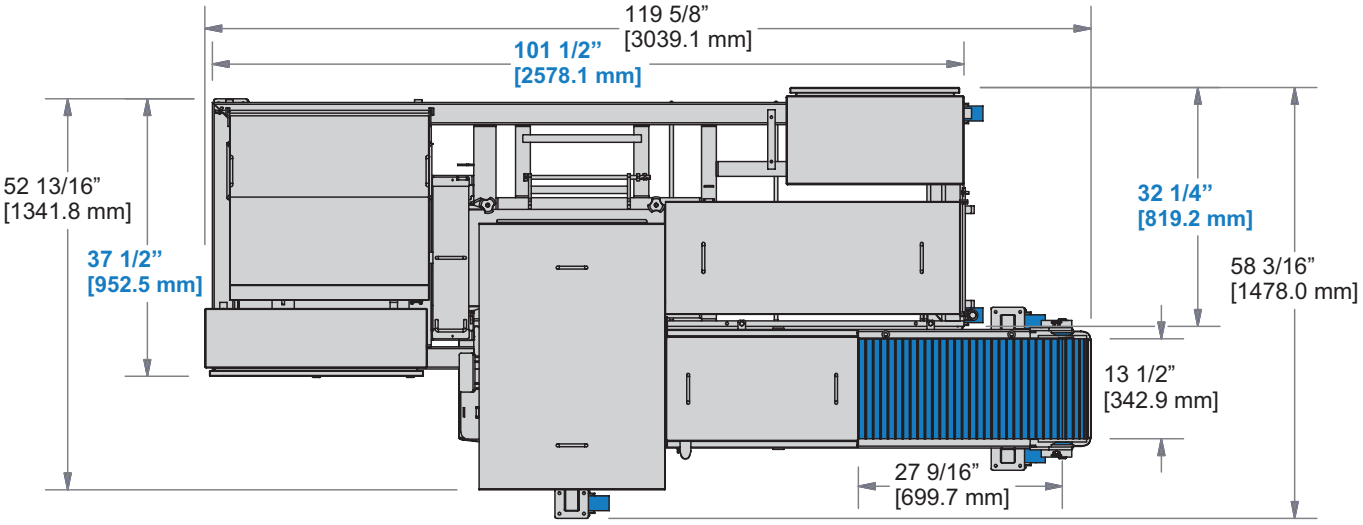


Grate

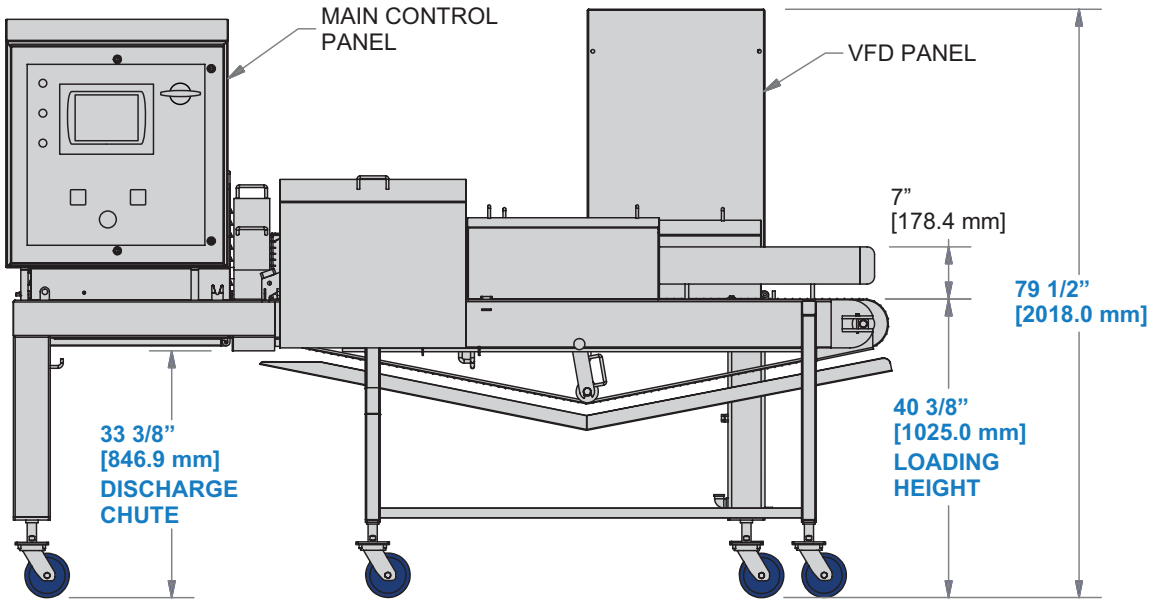


FACTS and FIGURES

- Available in 15 HP (11 KW) and 20 HP (15 KW)
- Allen-Bradley PLC, safety switches and controls, for standard execution, other brands available
- Voltage available, 400 V 50 hz 3 phase, 230 V, 460 V, 575 V 60 hz 3 phase
- Hydro-pneumatic cylinders
- Compact footprint dimension
- Optional HMI interface touch-screen
- PLC controlled downstream process (HMI option)
- Ethernet-capable communications
- Programmable recipe (HMI option)
- Real-time I/O display on HMI (HMI option)
- Stainless steel motor (stainless package)
- Standoffs (stainless package)
- Less fines due to full block processing and advanced cutting technology



Dimensions in black – FS40 Automatic
Dimensions in blue – FS40 Automatic and Manual



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