

PRODUCT CHARACTERISTICS

Applications

The FAM CMD.2 is a high capacity dicer providing a perfect cut quality on a wide range of meat, poultry, cheese and fish applications, such as

2. MEAT & POULTRY

Bacon, cooked ham, salami, cooked beef and fresh and frozen beef/pork/poultry, cured ham. Cut products for use in salads, pizza-toppings, ready prepared meals, meat-snacks, pet-foods and more.

Chicken and turkey (Breast or thigh-meat, lightly frozen or cooked)

3. DAIRY

Cheddar, Emmentaler, Gorgonzola, Gouda, Mozzarella and other cheese varieties in chilled or frozen condition .

4. FISH & SEAFOOD

Salmon and tuna in chilled or frozen condition.

TYPES OF CUTS	CUTTING SIZES
Flat cut dices, strips, slices	Various cut sizes possible: slices: from 1 mm up to 28 mm strips: from 3,17 mm up to 38,1 mm dices: from 3,17 mm up to 76 mm
CAPACITY	
Up to 800 kg/ mm/ hour	
TECHNICAL SPECIFICATIONS	
	info? www.fam.be/en/machines
Basic dimensions (l x w x h)	1854 x1454 x 2140 mm
Weight	930 kg
Motor	11 kW (15 hp)
Variable frequency drive:	standard
Max. product diameter	220 x 295 mm

fruit & vegetables
✓ meat & poultry
✓ dairy
potatoes
✓ fish & seafood
other

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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High Capacity Dicer for Meat & Cheese

Agent

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Ham Dices



Cheddar Dices



Bacon Strips



Mozarella Dices



Cutting edge solutions for food

FAM CMD.2: HIGH CAPACITY DICER FOR COOKED, FROZEN OR CHILLED MEAT, POULTRY AND CHEESE APPLICATIONS

A CUTTING EXPERIENCE SECOND TO NONE

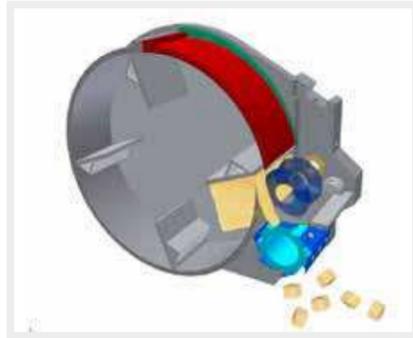
The FAM CMD.2 is an exceptionally hygienic and robust cutting machine that easily cuts large amounts of cooked, chilled or frozen meat and poultry, as well as a diversity of cheese, in strips or dices.

This dicer features an open design. The area around the product drum and the cutting tools is clear, for easy access and quick and efficient clean-down and maintenance. The product zone and the transmission area are completely separated.

Superior Cut Quality at High Capacity

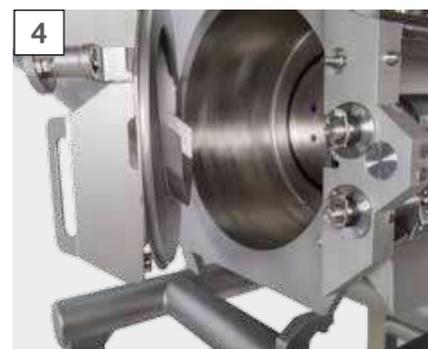
1. Very effective cutting principle offering a wide variety of cutting possibilities for continuous high capacity slicing, strip-cutting and dicing of various products.
2. Superior, attractive cut quality with only few fines as the product is not forced through the cutting mechanism, but cut with fast rotating knife spindles.
3. Features continuous operation for high production capacities, for example 5000 kg/h on 6,35 mm bacon dices or up to 2400 kg/h on mozzarella dices of 3 mm.

Cutting Principle



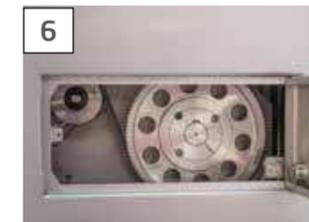
The infinitely adjustable slicing knife first cuts the product in slices. Next, the circular knives cut the slices in strips. Finally, the crosscut knife spindle cuts neat dices to the desired height.

The combination of three cutting tools allows a very high flexibility in the choice of cutting sizes and shapes. For the different applications, a wide variety of slicing knives, circular knives and crosscut knives is available for this cutting machine.



High performance for continuous processing

4. Large product drum handles big blocks of cheese or meat in square, rectangular or cylindrical form, reducing the need for pre-cutting.
5. Heavy-duty cutting tools allow to save time and energy, while maintaining low processing temperatures (down to -16°C depending the application).
6. The electrical and electronic components are safely stored in the electrical cabinet, located at the backside of the machine, far away from the wet zone.



Designed for Exceptional Hygiene and Efficiency

7. All stainless steel construction and sanitary design with no dead corners, sharp edges or projecting parts, effectively avoiding "dirt-traps".
8. Quick changeover of the circular and crosscut knife spindles thanks to the use of splined shafts.
9. Hinged swivel slicing gate facilitates easy and thorough cleaning the inside of the product drum.
10. The drive zone and the product zone are completely separated allowing no cross over between the product path and the mechanical elements.
11. Auxiliary tool available for the safe mounting and demounting of the crosscut and circular knife spindles. Also special support available for the safe mounting and demounting of the paddle wheel.

