**SPECIFICATIONS**

### MACHINE DIMENSIONS & WEIGHT

**Dimensions basic machine (LxWxH)**
- 61.02’ x 31.73’ x 70.28’

**Weight basic machine**
- 728 lbs

### MOTOR

- **Power**: 2 hp
- **Motor type**: Standard Variable Frequency Drive Optional

### CUT SHAPES & SIZES

#### Cut shapes
- Flat cut dices, strips, slices

#### Cut sizes
- Various cut sizes possible: slices: from 0.15” up to 0.787”
- Strips: from 0.118” up to 0.984”
- Dices: from 0.118” up to 0.787”

**Capacity**
- 441 lbs per 0.039” / per hour

### APPLICATION SUMMARY

**Vegetables**
- Beetroot, carrot, celery, chicory, endive, cucumber, eggplant, garden cabbage, gherkin, green cabbage, horseradish, kohlrabi, leek, mushroom, onion, parsley, pepper, pumpkin, radish, red cabbage, rutabaga, squash, tomato, turnip, white cabbage, zucchi

**Fruit**
- Apple, cantaloupe, mango (green), melon, papaya, pear, pineapple, peach, strawberry, watermelon and more.

**Potatoes**
- Potato (slices, dices and French fries), sweet potato

**Other**
- Bread, coconut, olives

### CUTTING PRINCIPLE

This versatile dicer is especially designed for start-up projects, small to medium capacity food processors and caterers and is used in pilot plants and R&D centres. Also larger food processors use the flexibility of this dicer for speciality products and lower volume applications.

**A wide variety of cutting spindle assemblies make slicing, strip cutting and dicing possible with only one machine.**

First a slicing knife produces slices at the selected thickness. Next, the circular knife spindle cuts the slices into 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. It is even possible to produce certain cuts by removing either knife spindle.

### 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.**

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- Ask for a trial or demonstration
KEY FEATURES

The cost-effective slide-out type of slicing knife can be easily replaced in less than two minutes.
There are no special requirements to operate the machine.

The drum is large enough to accept feeding at high rates.

Lightweight cutting spindles are easy to manage when changing cut sizes or for cleaning.

Manual feeding is easy from a crate or basket. The machine can be integrated in a production line with a conveyor to feed the product.

3-dimensional cutting principle ensures little loss of juice, no cellular damage and smooth cut surfaces. All make shelf life longer.

Outstanding blade life, razor sharp and long-lasting blades manufactured by Stumabo can be re-sharpened by specially designed honing equipment.

Drive and product zone are fully separated, allowing quick and specific cleaning of the machine, avoiding negative influences on its components.

Due to its small footprint, the FAM Dorphy fits easily in existing floor space or in a production line.

The FAM Dorphy uses bearings lubricated-for-life suitable for a maintenance free and cleaner operation.

Completely designed according to the European CE safety directives; equipped with safety switches to prevent operating while one of the covers is still open.

The ability to quickly change blades and cuts, allows the food processor to complete many orders in a very short time.

Food processors can now produce products once made by hand or by less reliable equipment in a consistent and efficient way.

HIGHLIGHTS

- Increase your floor space with the compact FAM Dorphy™ dicer.
- Fast and efficient feeding. It's the speed that you need!
- Perfect and consistent quality of cut, eliminating human failures.
- Quick change of cutting tools provides real flexibility.
- Easy and quick cleaning saving valuable time while maintaining superior hygiene.
- One machine for all of your products.

Red Beetroot Slices  
Pumpkin dices  
Tomato dices  
Carrot Shreds  
Celeriac dices  
Bell peppers dices  
Apple dices  
Peach dices