

PRODUCT CHARACTERISTICS



Applications

The FAM Lifis.2 is a transversal cutting machine providing a perfect cut quality on a wide range of products, such as:

1. FRUIT & VEGETABLES

Soft, vulnerable vegetables: lettuce, zucchini and eggplant
 Elongated vegetables: leek, celery and rhubarb
 Firm vegetables: carrots, onion and various cabbage types
 Other types of vegetables: cucumber, green beans, chicory and bell peppers
 Fruit: melon, pineapple, apple, mango and papaya

The maximal product diameter is 180 mm for firm products (whole or pre-cut) and up to approx. 220 mm for leafy vegetables (compressible).

TYPES OF CUTS		CUT SIZES
Flat cut slices: 	Cutting wheel with flat knives	Various cut sizes possible from 2 mm up to 38 mm, for leafy vegetables up to 80 mm
Stamps (rectangular slices): 	Cutting wheel with flat knives with upstanding tabs	Various cut sizes available
Additional cut sizes can be obtained by changing the amount of knives on the cutting wheel and varying the conveyor belt speed.		
CAPACITY		
Up to 9000 kg/h, depending on product, cut size and condition.		
TECHNICAL SPECIFICATIONS		info? www.fam.be/en/machines
Basic dimensions (l x w x h)		3426 x 1054 x 1468 mm
Weight		650 kg
Cutting wheel motor		2.2 kW (3 hp)
Conveyor belt motor		1.5 kW (2 hp)
Var. Freq. Drive cutting wheel		Standard
Var. Freq. Drive conveyor belt		Standard

- ✓ 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.

FAM nv

Neerveld 2 - B-2550 Kontich - Belgium
 t. +32 3 450 92 20 - f. +32 3 450 92 50
 info@fam.be - www.fam.be

FAM® and Lifis® are registered trademarks of FAM nv.
 FAM is a member of the Hifferman group of Companies.

Agent

810146-2015 © FAM nv



High-Performing V-Belt Transverse Slicer



Rhubarb

Leek rings

Mixed salad

Bean segments

Iceberg lettuce



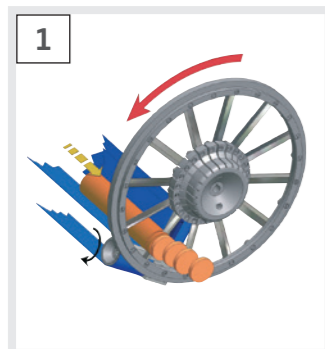
Cutting edge solutions for food

The FAM Lifis.2 is the new version of FAM's high-performing transversal V-belt slicer. Next to the remarkable cut quality, the FAM Lifis.2 design will significantly reduce your total cost of ownership while providing an even higher cleaning and maintenance efficiency. This unique slicer is used for slicing leafy vegetables, in particular all types of lettuce, elongated vegetables such as rhubarb, leek or celery and firm round vegetables like cabbage heads. Its large product opening guarantees a free and smooth passage of the product towards the cutting wheel, offering maximum capacity. The machine easily handles products up to 180 mm in diameter in case of firm products such as iceberg and cabbage heads (220 mm in case of leafy products).

Top Cut Quality Guaranteed

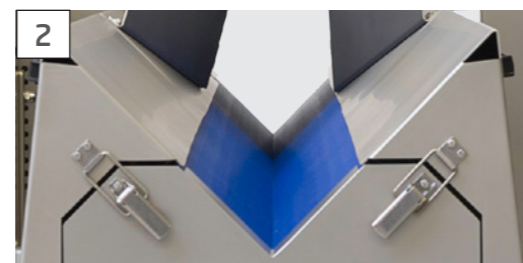
1. The Lifis cutting technology delivers, even at the highest capacity, the best quality and yield of your cut product and will definitely increase its shelf-life.
2. The set of long, V-shaped conveyor belts result in a better product alignment and prevent the product from tumbling while it is fed into the cutting wheel, without being crushed by any hold-down belt.
3. The high-speed of the knives produces uniform slices with a smooth surface and a minimum of breakage and ragged ends.
4. Variable frequency drives for both the slicing wheel and the conveyor belts offer a precise speed control and maximum flexibility producing different cutting sizes.
5. A special designed discharge chute gently decelerates the cut product, minimizing product damage. Its sloped surfaces prevent accumulation of product residue.

Cutting Principle



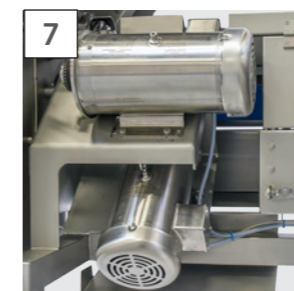
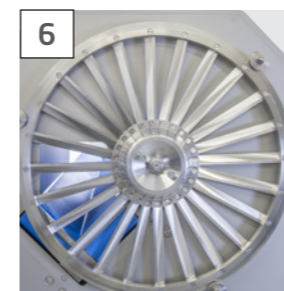
The thin and tensioned knives of the cutting wheel act as spokes and support the rim. The thin knives are twisted in order to make a uniform pitch from the hub to the rim. It is this pitch that maintains the continuous speed of the product while it is being sliced resulting in maximum slice thickness accuracy. The conveyor belt speed is synchronized with the cutting wheel speed to ensure proper advance of the product per revolution of the cutting wheel.

As an alternative cutting principle on this machine, small 2D-knives, positioned transversely on the cutting wheel, cut your leafy vegetables in small squares.



Superior Sanitation and Machine Safety

6. The smooth and durable finish of the stainless steel slicing wheel and its support plate will reduce cleaning time.
7. Washdown stainless steel motors for an even better cleanability.
8. Sloped plate work, rounded corners and a minimum of hex cap screws highly reduce varnish buildup.
9. The hingeable discharge chute and side covers facilitate maintenance and cleaning.
10. Includes a new generation of stainless steel safety switches ensuring safe operation.
11. The trapped safety key to open the machine covers, can only be removed from the control cabinet after all rotary parts have come to a complete stop.



Highly Efficient Design, Low Maintenance Costs

12. The design of the conveyor belts, side covers and open V-belt section results in high accessibility and ensures a remarkable efficiency in maintenance and cleaning of the machine.
13. Unique quick release system for the V-belts allows rapid belt replacement.
14. Sealed bearings for minimal maintenance and optimal performance. As daily lubrication is not required, the risk of product contamination is reduced to a minimum.
15. The control cabinet has 8 presettings for the speed of the belts and the cutting wheel, but this can also be programmed manually.
16. The overlap belt side plating reduces product accumulation below the conveyor belts.

