



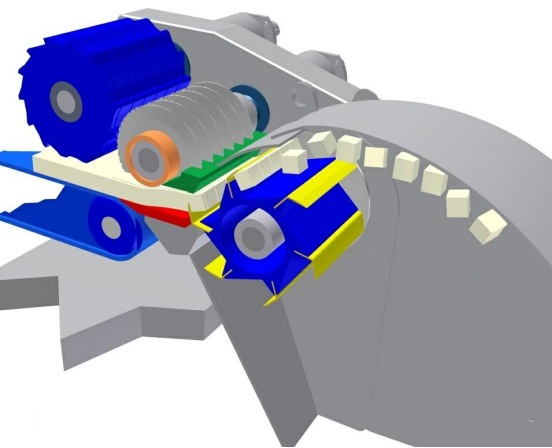
FAM Yuron



Vegetables & Fruits



Meat



Suited for processing a variety of meat and poultry products and specific vegetables like bell peppers and spinach.

KEY FEATURES

Quick changeover from one cut size to another due to cutting tools with splined shafts. No wrenches or other tools are required.

Machine is completely manufactured in stainless steel 304 L. No bronze bushings are in contact with the product and no corrosion is possible.

Hand-pulled look is produced by a wide variety of cutting assemblies that tear cooked meat and poultry into fine shreds, medium shreds or coarse pull.

Wide range of knives, consisting of reinforced, serrated and unserrated knives, with a different thickness of 0.48 mm | 0.019" , 1,00 mm | 0.039" and 1,47 mm | 0.058" .

Integrated electrical control panel including a variable frequency controller for more flexibility in cutting sizes and for increased capacity.

Machine execution available in 4 kW | 5.4 hp or 7,50 kW | 10 hp motor power for heavy-duty applications.

Only one hinged cover to service the various areas of the machine such as cutting tools, feed belts, lubricating points.

Extra labyrinth sealing for the bearings of the spindles avoiding water or juice penetration. Contamination of the product by excessive lubrication is avoided.

The drive zone and the product zone of the machine are completely separated. This allows quick and specific cleaning of the machine.

Fast removal and re-installing of the feedbelt without the need of adjustment, thanks to the quick tensioning system. Belt can be re-installed in either direction.

Safety switches prevent the FAM Yuran from operating while one of its covers or doors is still open.




HIGHLIGHTS

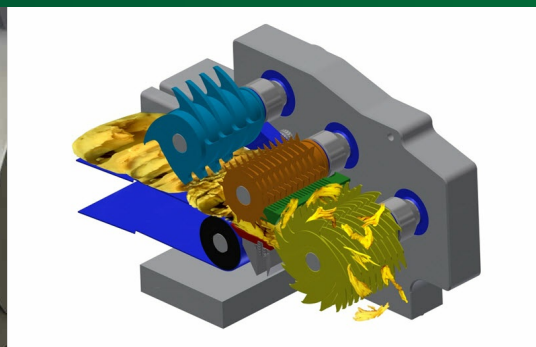
- Suited for cutting a variety of meat products from frozen-tempered product to chilled or even hot cooked product
- High-performance for a range of vegetable applications like peppers, spinach and dried tomatoes
- Quick changeover from one cut size to another
- Integrated electrical control panel including a variable frequency controller for more flexibility and for increased capacity



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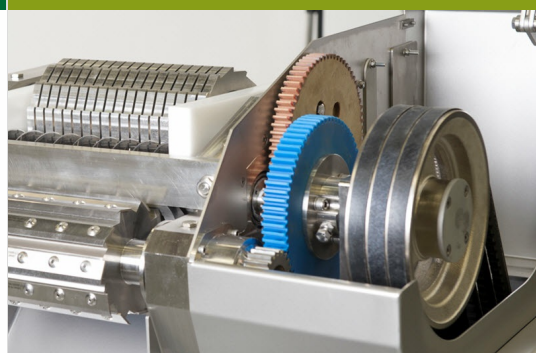
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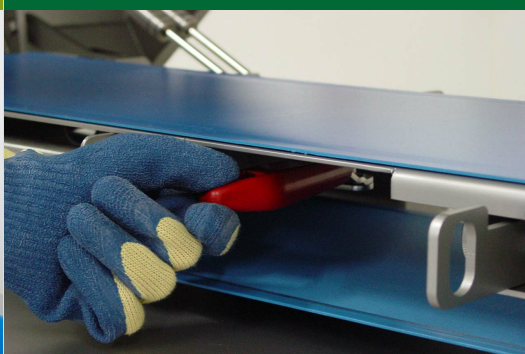
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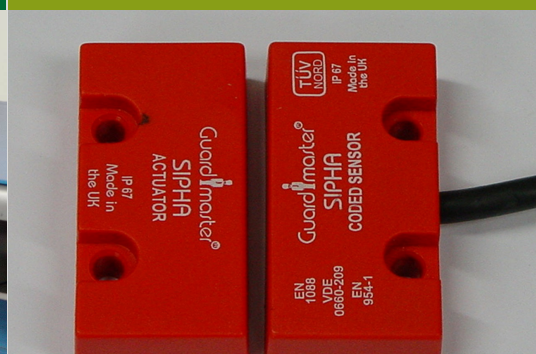
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Bell Pepper Slices



Spinach Stamps



Bell peppers dices



Ham Strips



Bacon Dices



Bacon Strips



Chicken Cooked Dices



Chicken Hand-pulled Look

SPECIFICATIONS

MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH)
2 474 x 840 x 1 333,00 mm | 97.40' x 33.07' x 52.48'
Weight basic machine
600 kg | 1,323 lbs

MOTOR

Power
4 kW | 5.4 hp or 7,5 kw
Voltage
400 V

CUT SHAPES & SIZES

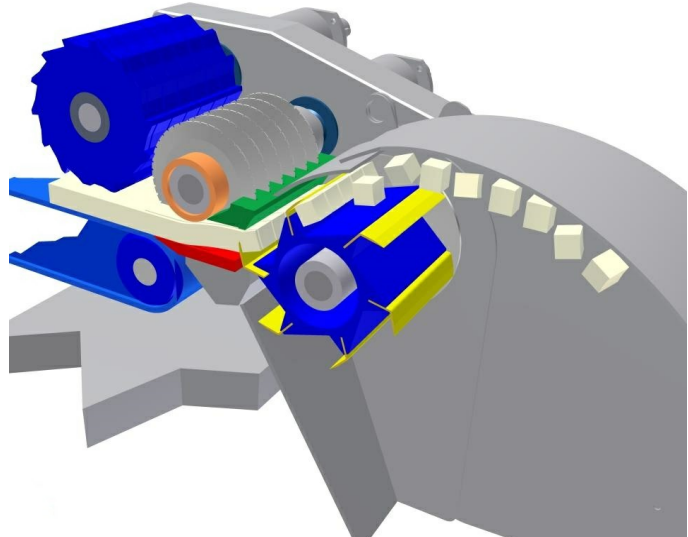
Cut shapes
Strips and dices,
Hand-pulled look (Fine shreds, Medium shreds & Coarse pull)
Cut sizes
3 mm | 0.118' up to 76 mm | 2.99'

APPLICATION SUMMARY

Vegetables
Bell peppers, Capia peppers, Spinach
Meat
Cooked, Smoked or cured ham, Bacon strips, Beef,
Petfood, Pork rind, Sausage
Poultry
Cooked chicken breast or thigh

CUTTING PRINCIPLE

The FAM Yuran™ is completely manufactured of stainless steel. The hingeable cover easily gives access to the different zones of the machine, substantially simplifying it's maintenance and cleaning.



The product in its natural thickness is guided by the feedroll towards the circular knives. The circular knives cut the product in strips, after which the crosscut knife spindle cuts them into dices of the desired height.

Both the circular knife spindle and the crosscut knife spindle can be exchanged in one movement thanks to the FAM quick release system. This avoids the loss of precious production time when changing the cutting size.

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.

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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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