

PRODUCT CHARACTERISTICS

A wide range of applications

The FAM Mantis.2 is an extremely versatile slicer, that produces clean-cut slices on a wide variety of products:

1. FRUIT & VEGETABLES

Soft, vulnerable vegetables: lettuce, zucchini, bell peppers and eggplant

Firm, elongated vegetables: leek, celery, chives and rhubarb

Firm vegetables: carrots, onion and various cabbage types

Elongated, oblong products such as cucumber, beans and okra

Fruit: banana, melon, pineapple, apple, mango and papaya

2. MEAT & POULTRY

Elongated or cylindrical - cooked, smoked or frozen tempered (not raw) - meat products such as sausage and oblong shaped firm products such as cooked chicken fillets

3. POTATOES




Fresh, peeled or steam-peeled potatoes

4. FISH & SEAFOOD

Squid rings, squid tentacle strips, squid spikes

5. OTHER PRODUCTS

Bread

TYPES OF CUTS		CUT SIZES
Flat cut slices: 	Cutting wheel with flat knives	From 0.8 mm to 60 mm (from 1/32" to 2 1/4")
Crinkle cut slices: 	Cutting wheel with crinkle knives	From 3.2 mm to 12.7 mm (from 1/8" to 1/2")
Stamps (rectangular slices): 	Cutting wheel with flat knives with upstanding tabs	From 10 to 60 mm in square (from 13/32" to 2 1/4" in square) Other cut sizes on demand

Additional cut sizes can be obtained by changing the amount of knives on the cutting wheel and varying the conveyor belt speed.

TECHNICAL SPECIFICATIONS	info? www.fam.be/machines
Basic dimensions (L x W x H)	3159 x 1103 x 1799 mm (124.4 x 43.43 x 70.83")
Net weight	725 kg (1598 lb)
Motor cutting wheel	2.2 kW (3.0 HP)
Motor conveyor belts	1.5 kW (2.0 HP)
Motor driven top belt (optional)	0.37 kW (0.5 HP)
VFD cutting wheel	Standard
VFD conveyor belts	Optional
In-feed height	1169 mm (46.02")
Outlet height	425 mm (16.73")

- ✓ 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/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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Agent

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Highly versatile V-belt transverse slicer



Mixed lettuce



Chorizo slices



Potato slices



Crinkle cut carrot slices



Bean segments



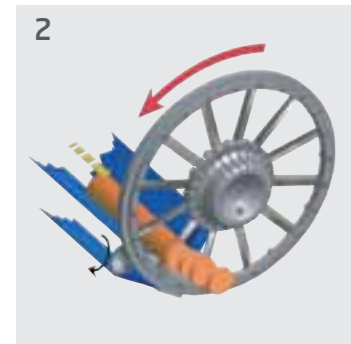
Cutting edge solutions for food

The FAM Mantis.2[®] V-belt transverse slicer, is designed for precise cutting at medium to high capacities of elongated and oblong products. It will slice any firm product up to 115 mm (4.5 ") in diameter and more compressible leafy-type vegetables up to 160 mm (6,3") in diameter. Certain seafood and meat products can be successfully sliced with the FAM Mantis.2 known for its sanitary design. The machine can be fed manually or by any conveyor system that feeds the product evenly to the machine. Several specially designed feeding devices are available to optimize product feed and orientation on the V-belts. The capacity of the FAM Mantis.2 varies between 500 kg and 6000 kg (1100 and 13200 lb) per hour depending on the belt speed, the number of knives mounted on the cutting wheel, the specific weight of the product and the feeding method. The FAM Mantis.2 has a strong reputation for its reliable and accurate operation, even in difficult plant conditions.

Cut quality guaranteed

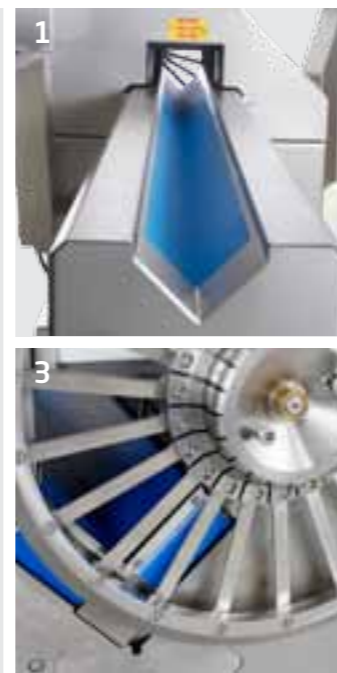
1. V-shaped conveyor belts align the product perfectly and prevent it from tumbling while it is fed into the cutting wheel.
2. The cutting principle delivers the best quality and yield of your cut product and will definitely increase its shelf-life.
3. The high speed of the knives produces uniform slices with a smooth surface and a minimum of breakage and ragged ends.
4. The special design of the discharge chute gently decelerates the cut product and minimizes possible product damage.

The transverse 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.



Great flexibility and simple operation

5. A compact colour touch screen offers a simplified easy-to-follow operator interface for quick set-up and rapid product change-over.
6. You can store and select your list of cutting applications including the exact cutting sizes and speeds making operation easy even for inexperienced operators.
7. Integrated and standard Variable Frequency Drives (VFD's) offer a precise speed control and maximum flexibility producing different cutting sizes.
8. The electrical cabinet is mounted on a support arm above the feeding zone and out of the wet zone while cleaning.



Operator safety first

9. Trapped key interlocking technology is controlling access to the cutting wheel. In normal running conditions, the discharge chute door access key is trapped in the unit and can only be released if the cutting wheel is stopped.
10. Completely designed according to European CE safety directives.



Easy-to-clean design

11. Conveyor belts can be removed rapidly and replaced manually for inspection or cleaning purposes.
12. The FAM Mantis.2 has an open, easy-access structure with hinged side panels, covers and discharge chute for fast effective cleaning.
13. Lubrication is unnecessary thanks to the use of sealed bearings.

