

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: banana, 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 35 mm, for leafy vegetables up to 50 mm
Crinkle cut slices: 	Cutting wheel with crinkle knives	Various cut sizes available
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

From 1000 kg/h, depending on product, cut size and condition.

TECHNICAL SPECIFICATIONS

info? www.fam.be/en/machines

Basic dimensions (l x w x h)	3417 x 1054 x 1467 mm
Weight	700 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

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Agent

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High-Performing V-Belt Transverse Slicer



Rhubarb



Leek rings



Mixed salad



Bean segments



Iceberg lettuce



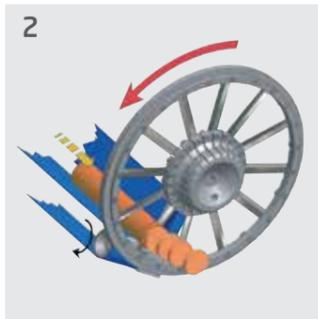
Cutting edge solutions for food

The FAM Lifis.2 is the new version of FAM's high-performing transversal V-belt slicer. Next to the remarkable cut quality, FAM Lifis.2 provides an even higher cleaning and maintenance efficiency and will significantly reduce your total cost of ownership. 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. 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. A special designed discharge chute gently decelerates the cut product minimizing product damage. Its sloped surfaces prevent accumulation of product residue.

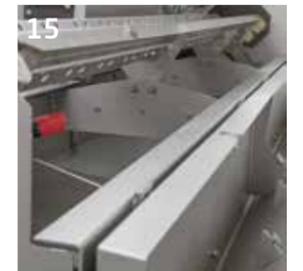
Cutting Principle



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.

Superior Sanitation and Machine Safety

5. The overlap belt side plating reduces product accumulation below the conveyor belts.
6. The even and durable finish of the stainless steel slicing wheel and its support plate will cut down 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. Hingeable discharge chute and covers facilitate maintenance and easy accessibility.
10. An angled bottom plate evacuates water and waste to a central drain.
11. The trapped safety key can only be removed after all rotary parts have come to a complete stop.
12. Includes a new generation of stainless steel safety switches ensuring the safest operation possible.



Highly Efficient Design, According to Your Needs

13. The set of long V-belts result into a better product alignment and a more even supply of the product to the machine conveyor belts guaranteeing cut quality at the highest capacity.
14. Variable frequency drives for both the slicing wheel and the conveyor belts offer a precise speed control and maximum flexibility producing different cut sizes.
15. Conveyor belts placement design keeps them fully accessible and do not hinder cleaning at the inside of the machine.
16. Unique quick release system for the V-belts allows rapid belt replacement.
17. Sealed bearings for minimum maintenance and optimum performance.
18. Electro-Flex-system offers the alternative to fix the electrical cabinet on the machine or to place it at a distance (optional).

