

Dorphy

 Vegetables & Fruits

 Potatoes

 Other

Highly flexible dicer
cutting time from hours to
minutes.

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.

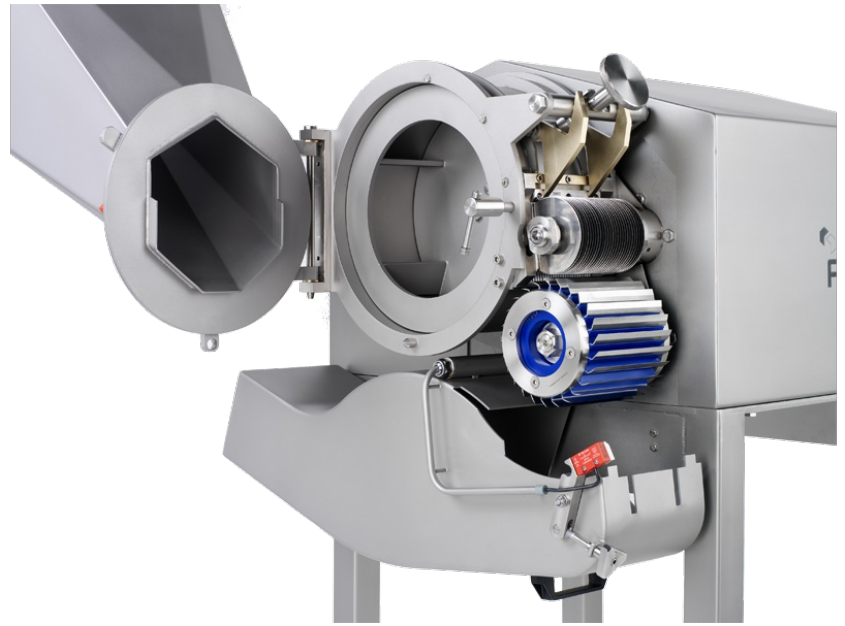
Due to its small footprint, the FAM Dorphy fits easily in existing floor space or in a production line.

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.



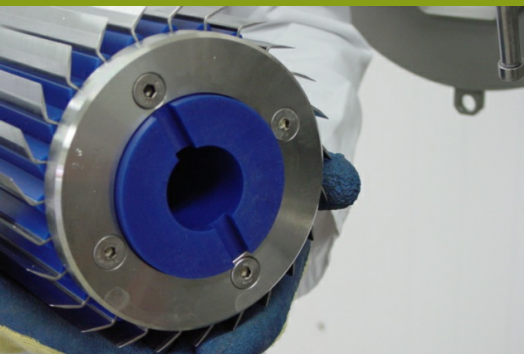
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Red Beetroot Slices



Pumpkin dices



Tomato dices



Carrot Shreds



Celecric dices



Bell peppers dices



Apple dices



Peach dices

SPECIFICATIONS

MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH)
1 550,00 x 806 x 1 785,00 mm | 61.02' x 31.73' x 70.28'
Weight basic machine
330 kg | 728 lbs

MOTOR

Power
1,50 kW | 2 hp
Voltage
400 V

CUT SHAPES & SIZES

Cut shapes
Flat cut dices, strips, slices
Cut sizes

Various cut sizes possible: slices: from 3 mm | 0.118' up to 20 mm | 0.787' strips: from 3 mm | 0.118' up to 25 mm | 0.984' dices: from 3 mm | 0.118' up to 20 mm | 0.787'

Capacity
200 kg | 441 lbs per 1,00 mm | 0.039' / per hour

APPLICATION SUMMARY

Vegetables

Beetroot, carrot, celeriac, chicory, endive, cucumber, eggplant, garden cabbage, gherkin, green cabbage, horseradish, kohlrabi, leek, mushroom, onion, parsnip, pepper, pumpkin, radish, red cabbage, rutabaga, squash, tomato, turnip, white cabbage, zucchini

Fruit

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

Potatoes

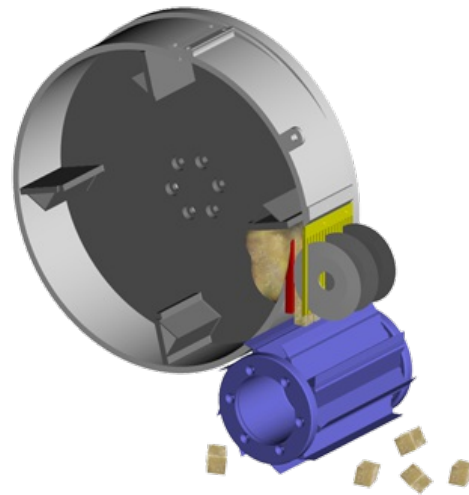
Potato (slices, dices and French fries), sweet potato

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.

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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