

SPECIFICATIONS

MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH)
120.32' x 30.71' x 49.69'
Weight basic machine
992 lbs

MOTOR

Power
4.02 hp

CUT SHAPES & SIZES

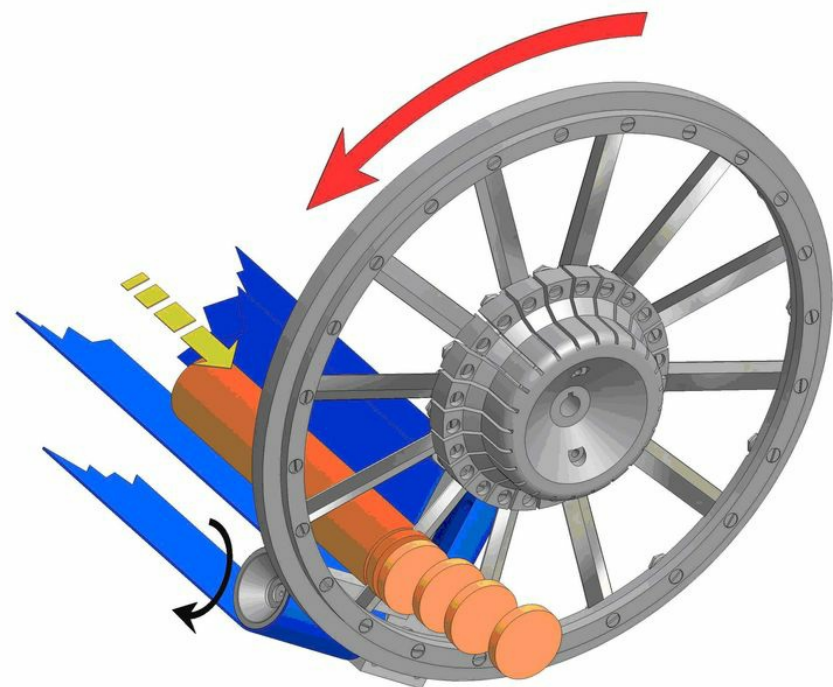
Cut shapes
Flat cut, crinkle cut, julienne slices, halved slices
Cut sizes
Various cut sizes possible from 0.039' up to 1.58'
Capacity
Up to 8,818 lbs per hour, depending on product, cutting size and condition

APPLICATION SUMMARY

Vegetables
Asparagus, Aubergine, Bamboo shoot, Banana, Bean, Beetroot, Broccoli, Cabbage, Carrot, Celery, Cherry tomato, Chicory - endive, Chives, Cos lettuce (Romaine lettuce), Cucumber, Curly endive, Garden cabbage, Gherkin, Green bean, Green cabbage, Iceberg lettuce, Jalapeño pepper, Leek, Lemon, Lettuce, Lime, Mushroom, Okra, Onion, Papaya, Pepper - Capia, Pepper - bell type, Red beetroot, Red cabbage, Rhubarb, Romaine lettuce, Salsify, Shallot, Spinach, Spring onion (scallion), Tomato, White cabbage, Zucchini
Potatoes
Potato
Meat
Beef tongue, Chicken (cooked), Frankfurter sausage, Merguez sausage, Pepperoni, Poultry (cooked)
Seafood
Giant squid - Poton, Squid
Other
Bread

CUTTING PRINCIPLE

The TS-1D gives a good cut quality on flat cut and crinkle slices and comes at a competitive price.



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.



 **TS-1D**

 Vegetables & Fruits

 Potatoes

 Meat

 Other

The FAM TS-1D gives a good cut quality and comes at an interesting price.

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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Ask for a trial or demonstration



KEY FEATURES

The Transversal Cutting Principle allows precise high speed slicing while maintaining an excellent slicing quality resulting in a very long shelf-life for the fresh sliced products.

The design of the conveyor belts, side covers, and open V-belt section results in high accessibility and easy maintenance and improved hygiene.

Due to the high speed of the knives, the TS-1D produces uniform slices with a smooth surface and a minimum of breakage and ragged ends.

A number of especially designed feeding devices are available to feed the product evenly to the machine.

Easily removable covers allow optimal access to both product and drive zone for adjustment, inspection and maintenance.

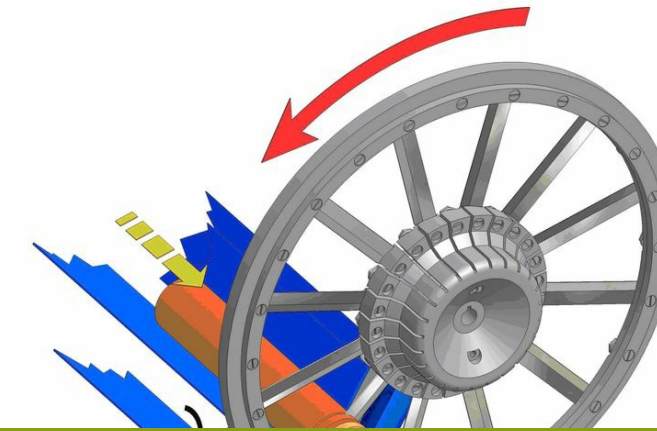
TS-1D can be adapted with a 5.12' channel which accepts bigger amounts of product and products with a larger diameter.

The spiral chute will reduce the speed of the product before it is discharged from the machine resulting in whole, unbroken slices. Even with fragile products and at high capacity.

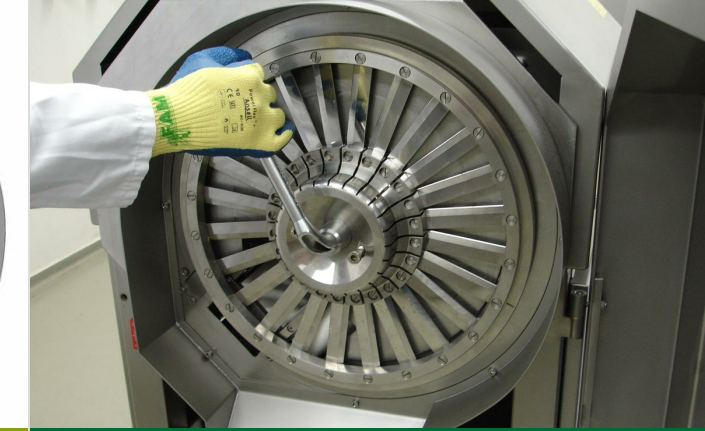
All parts are in stainless steel (304). No bronze parts are used in this machine. There is no product contamination possible.

Special execution for slicing potatoes consisting of 'Special infeed chute for potatoes', 'Set of product guides' and 'Electrical control cabinet on right/left side of the machine'

An optional conveyor belt comes down over the top of the two V-belts to complete the product enclosure, ensuring a positive feed into the slicing wheel. Both non-powered (loose) and powered (driven) hold—down belts are available



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HIGHLIGHTS

- The Transversal Cutting Principle allows precise high speed slicing while maintaining an excellent slicing quality
- The high speed of the knives produce uniform slices with a smooth surface and a minimum of breakage and ragged ends
- The design of the machine results in high accessibility, easy maintenance and improved hygiene
- The spiral discharge chute will reduce the speed of the product resulting in whole, unbroken slices.
- All parts are in stainless steel (304)



Green bean segment



Leek Rings



Carrots crinkle



Mixed Salad Shreds