



Versatile and Accurate High Capacity Dicer



Apple dices



Zucchini strips



Carrot slices



Pepper dices



French fries

THE FAM ILC.2 DICER

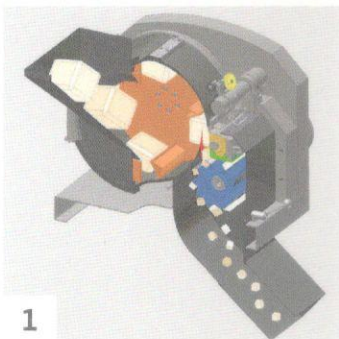
Since its market introduction about 15 years ago, hundreds of ILC-3D dicers are in use with large and medium sized food processors all over the world, producing clean-cut, uniform slices, strips and dices.

This stronghold position in the food processing industry is the foundation of the FAM ILC.2, the state-of-the-art heavy duty dicer. A large drum, first class cutting quality and standard setting hygienic features create unique and innovative product benefits.

Perfect Cut Quality Every Time

1. The 3-dimensional cutting principle ensures little loss of juice, no cellular damage and smooth cut surfaces. All make shelf life longer.
2. The FAM ILC.2 offers a wide range of cutting tools to provide the best cut quality on different applications.
3. Large drum accepts products up to 225 mm in diameter and 280 mm in length which makes lengthwise orientation of longer products possible such as carrots or cucumbers.
4. Impeller wheels available with 3,4, 8, 10 or 12 paddles depending on application and product size.

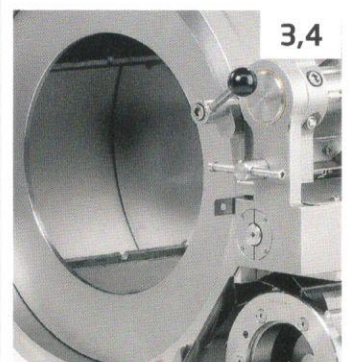
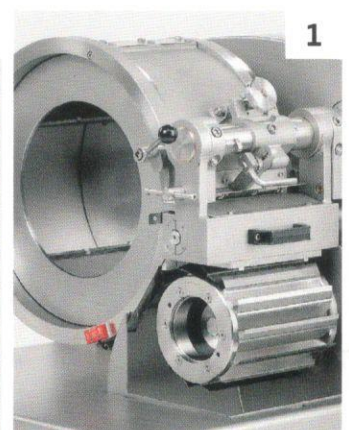
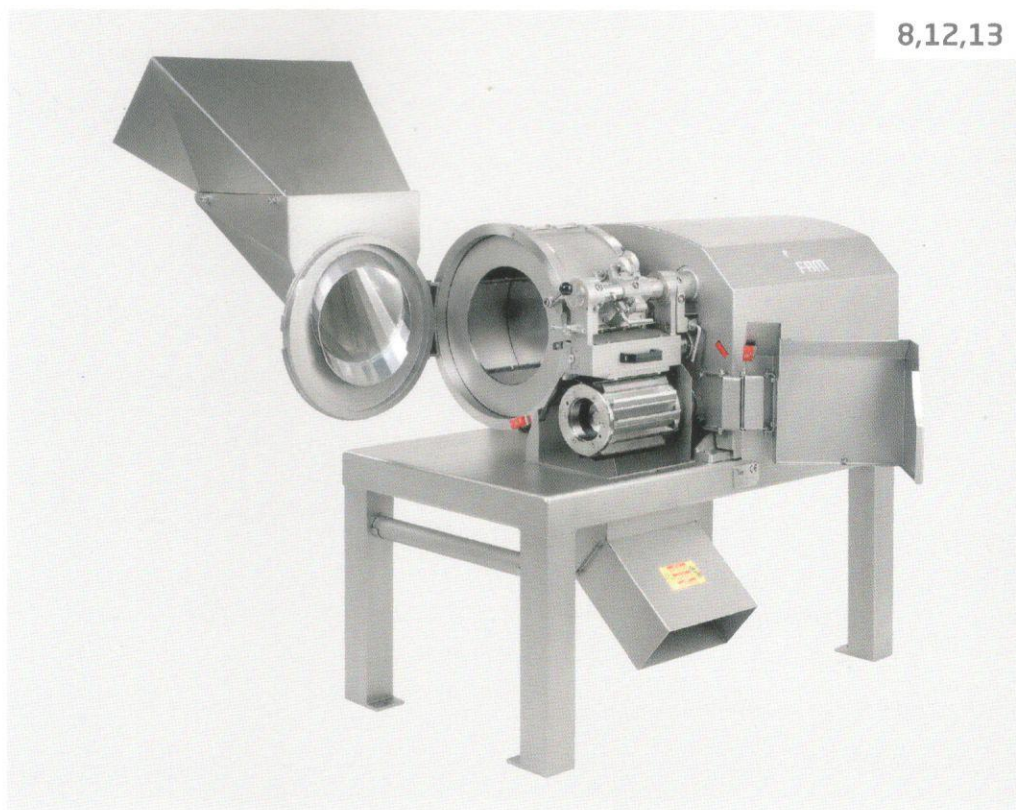
Three dimensional cutting principle



Products entering the FAM ILC.2 are cut in three dimensions by means of sharp knives. A high speed centrifugal slicer produces the first cut to the selected thickness.

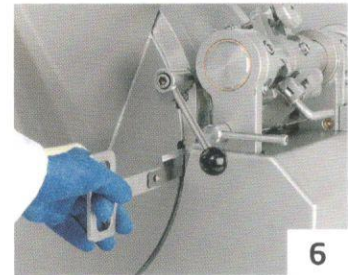
These slices are guided and held in position between the slicing knife and slicing guide before entering the circular knife spindle making the strips as the second cut.

The strips are then fed directly into the crosscut knife spindle. The big diameter of the crosscut spindle provides gentle, clean, high speed cutting of the third cut.



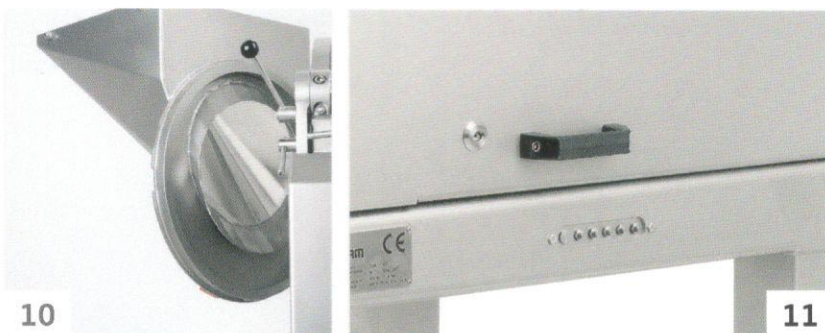
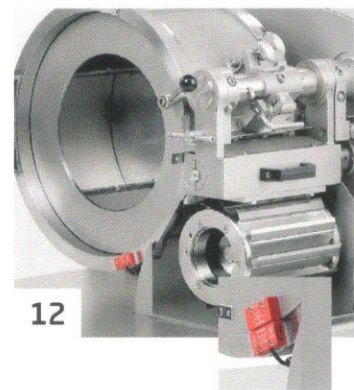
Smart Design That Suits You

5. Slice thickness can easily be varied by means of the adjustment knob and the indication gauge takes the guesswork out of setting the slab cut.
6. Auxiliary tool available for safe mounting and demounting of the insertable slicing knife, the crosscut and circular knife spindles.
7. Variable frequency drive for a wide selection of speeds to suit your particular application
8. The drive zone and the product zone of the machine are completely separated. This allows quick and specific cleaning of the machine without any negative influences on its drive or electronics.



Easy Maintenance and Operator Safety

9. Active Crash Protection System: if the cutting unit is stopped abruptly by foreign material such as rocks entering the machine, some drive components have been specially designed to shear off, to minimise the damage to more costly components.
10. Sloped covers ensure water and cleaning agents run off easily
11. Piping for lubricating the machine has been brought together to a central access point outside the product zone.
12. The machine is completely designed according to European CE safety directives and includes safety switches to prevent the machine from operating while one of the covers is still open
13. All food grade stainless steel construction with hinged in-feed and discharge chute for easy access to the cutting tools, the drum and the paddle wheel for cleaning, inspection and maintenance



PRODUCT CHARACTERISTICS

A wide range of applications

The FAM ILC.2 is a versatile performer, delivering excellent, hygienic results, producing bruise-free dices and strips from soft fruits to hard, brittle root vegetables.

Please go to our website to find out more details:

www.fam.be/en/applications.

1. FRUIT & VEGETABLES

Carrots, Beets, Rutabagas, Swedes, Horseradish, Parsnips, Potatoes, Yam, Sweet Potatoes, Celeriac.

Mango, Papaya, Guava, Peaches, Pineapples, Melons, Apples, Pears, Strawberries. Etc.

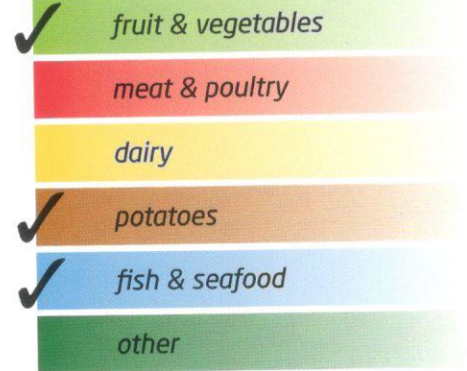
Tomatoes, Peppers, Onions, Chili Peppers, Jalapeno, Broccoli stems, Eggplant, Zucchini. White cabbage, Red cabbage, Savoy cabbage, Pumpkin, Squash.

4. POTATOES

Slices, strips, French fries and dices of potatoes.

5. FISH & SEAFOOD

Salmon, tuna, squid



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

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TYPES OF CUTS		CUT SIZES
Flat cut slices: 	Both flat and crinkle cut (with crinkle slicing case). A slicing knife only is used for this type of cut.	Flat slices: from 1,6 mm to 28 mm Crinkle slices: from 3,2 mm to 25 mm
Strip cuts: 	A slicing knife, circular and/or crosscut knife spindle are used for the strip cut or baton cut. Flat and crinkle possible	Circular knife cuts: from 2,5 mm to 76 mm Crosscut knife cuts: from 4 mm to 64 mm
Dices: 	A slicing knife, circular and crosscut knife spindle are used for dicing.	Flat cut: from 3 mm to 64 mm Crinkle cut: from 7,1 mm to 16 mm

CAPACITY

600 - 1000kg/mm/hr. Depends on slice thickness, product size and machine speed.

TECHNICAL SPECIFICATIONS

info? www.fam.be/en/machines

Basic dimensions (L x W x H)	1637 mm - 883 mm - 1419 mm 64.45" - 34.76" - 55.87"
Net weight	650 kg / 1433 pds/lbs
Motor	4KW
Variable frequency drive	Standard
In-feed height	1719 mm
Outlet height	232 mm

Agent

