

Technically advanced flat-belt slicer for maximum flexibility

This ultra-flexible flat-belt slicer is designed to slice fruit and vegetables at low to medium capacity. Its sophisticated cutting technique guarantees a perfect, precise cut with minimal waste of juice, optimising the shelf life of the product.

The Flexis is ideal for caterers, food processors, commercial kitchens, salad factories, etc. who typically need to cut smaller batches of different products to the highest quality and with quick and easy changeover between products. It also adds flexibility for larger processors wanting to cut a variety of speciality or seasonal products on the side of their main product stream.

The machine can be fitted with a wide range of cutting tools to produce slices, cubes, sticks or shreds between 1 and 25 mm (1/32- 1"). It is particularly suitable for products with a maximum diameter of 128 mm (4 23/32"), including fruits, herbs, leafy vegetables, root vegetables, etc.

Applications

The Flexis is typically used to cut loose leaf greens such as spinach, Chinese cabbage, pak choi, kale and lettuce varieties like radicchio, oak leaf, frisée, baby leaves, etc. It also offers the versatility to process head-type products such as iceberg lettuce, romaine and cabbage, as well as elongated products like leek and celery.

In addition to this, the Flexis delivers regular and highly accurate cuts with small, light and more delicate products, including spring onions, chives, parsley, basil and coriander.

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Features

- Cut quality is enhanced by a top-driven belt providing an optimal grip on the product before it is delivered to the knives.
- The simple, hygienic construction, including quickly detachable belts, makes the machine easy to clean and disinfect.
- The cutting compartment is completely separated from the mechanical area for food safety.
- Quick, efficient changeover of cutting tools optimises production flexibility (a complete overview of all possible cutting tools is available).

Operating principle

The slicer can be hand-loaded by laying the product evenly on the infeed belt. Alternatively, infeed and take-off conveyors can be supplied which enable the machine to form part of a fully integrated production line.

The feed belt transports the product to the cutting tools, which are carefully selected for specific application.



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L 147 mm x Ø 128 mm (L 6 27/32" x Ø 1 1/18")	1.3 kW (1.77 HP)	232 x 68 x 125 cm (91.34 x 26.77 x 49.21")	325 kg (716.5 lbs)	increased frame height

Food hygiene and operator safety are key in our design

Our machines are designed and manufactured to meet the highest standards for both operator and food safety that comply with, as a minimum, the latest European and North-American regulations on food contact materials.

"Together we cut your product to perfection!"

Worldwide, FAM STUMABO offers **demonstration equipment** and **expert advice** to identify the ideal cutting equipment for the results you want.

Our **fully equipped test centres** around the world are available to let you evaluate product quality and appearance. Send us products for evaluation and we will be happy to advise you.

