

High-capacity dicer for continuous operations

The CMD.2 is a robust, reliable high-capacity drum dicer capable of uniform cutting of frozen pork and beef in very clean dice and strips.

It features continuous operation for high production capacities.

It can cut at very low temperatures between 2 °C and -15 °C (35,6 °F and 5 °F), depending on texture, fat, moisture, and salt content. This results in a non-sticky, free-rolling product, simplifying the weighing and packaging.

The machine offers superior, attractive cut quality as the product is not forced through a cutting grid but gently cut with rotating knife spindles.

The large steep drum contributes to high-capacity feeding.

Applications

The CMD.2 is widely used in the meat and poultry segment. It is capable of handling large blocks of meat in square, rectangular, or cylindrical form.

It is suitable for high-quality dicing and strip-cutting of cooked chicken. In the red meat segment, it delivers high-quality dice from bacon and cured ham such as Serrano, Parma and many varieties of dry-cured ham.

CMD₂



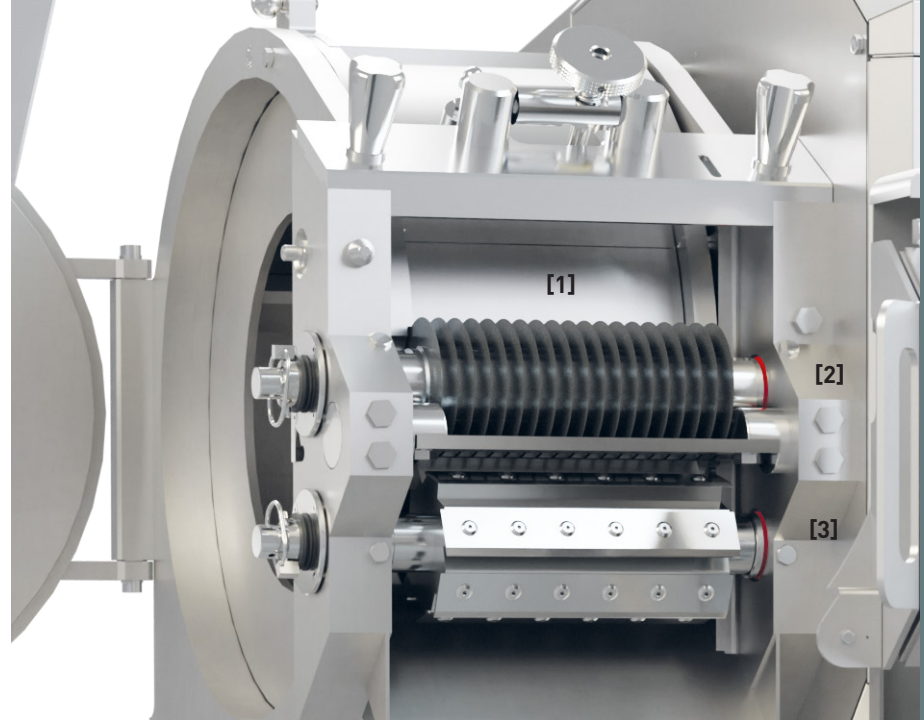
Features

- Powerful 11 kW (15 HP) motor with variable frequency drive can handle extreme conditions.
- Equipped with a large product drum for large input sizes of blocks of meat in square, rectangular, or cylindrical form. Makes pre-cutting often unnecessary.
- Removable splined shafts that make it quick and easy to change the cutting tools from one cutting size to another.
- All stainless-steel construction and sanitary design for easy clean down.

Operating principle

The infinitely adjustable slicing knife [1] first cuts the product into slices. Next, the circular knives cut [2] the slices into strips. Finally, the crosscut knife [3] spindle cuts the strips into dice or at a desired length.

The combination of three cutting tools allows very high flexibility in the choice of cutting sizes and shapes.



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L 210 mm x Ø 200 mm (8.26" x 7.87")	11 kW (15 HP)	182 x 147 x 215 cm (71.65 x 57.87 x 84.65")	930 kg (2 050 lbs)	extra high frame or discharge chute for bins

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.

