

Precision cuts of the highest quality

The Flexifam 55 offers processors the versatility to cut cheese into top quality dice or strips.

It produces very clean dice and shreds in sizes ranging from very small to medium. The large drum diameter adds extra flexibility by allowing cutting of cheese (blocks) eliminating the need for pre-cutting.

This machine features a unique disassembly system for the cutting spindles, designed to significantly reduce changeover and sanitation teardown times for different cut sizes.

Applications

The Flexifam 55 is widely used in the cheese segment. It processes products up to 135 mm (5 5/16") in diameter and 270 mm (10 5/8") in length.

The recommended maximum infeed for cheese is 100 x 100 mm (4" x 4").

It provides a wide range of dice sizes from 3 mm (1/8") up to 15 mm (5/8").

Flexifam 55



Features

- 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 powerful 5.5 kW (7.4 HP) motor and heavy-duty drive allow cutting at high capacities.
- The unique disassembly and reassembly system for the cutting spindles enables fast changeover from one cut size to another.
- The hinged infeed and discharge chute facilitate access to the machine and enable thorough cleaning.
- The steep infeed chute contributes to rapid feeding for peak production.

Operating principle

Products entering the Flexifam 55 are cut in three steps by very sharp knives.

The product is first cut into slices with thickness set manually using the adjustment gauge [1]. The second cut is made by fast-rotating circular knives [2], producing strips.

The strips are then fed directly into the cross-cut knife spindle [3] for the third and final cut, producing dice or rectangular pieces.



Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L 270 mm x Ø 135 mm (L 10 5/8" x Ø 5 1/16")	5.5 kW (7.4 HP)	175 x 115 x 159 cm (68.9 x 45.28 x 62.6")	505 kg (1 113 lbs)	electrical cabinet with frequency drive

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.

