

PRODUCT CHARACTERISTICS

A Wide Range of Applications

The FAM TS-1D is an extremely versatile slicer, that produces clean-cut slices on a wide variety of products:

1. FRUIT & VEGETABLES

Soft, vulnerable products such as lettuce, tomatoes, zucchini, ...
Firm leafy vegetables such as leeks, Belgian endives, white cabbage, ...
Hard vegetables such as carrots, onions, ...
Elongated, oblong products such as cucumber, beans, okra ...
Banana, lemon, lime, papaya, rhubarb, ...

sausage and oblong shaped firm products such as cooked chicken fillets

3. POTATOES

Fresh, peeled or steampeeled potatoes

4. FISH & SEAFOOD




Squid rings, squid tentacle strips, squid spikes

5. OTHER PRODUCTS

Bread

2. MEAT & POULTRY

Elongated or cylindrical meat products such as

TYPES OF CUTS		CUT SIZES
 Flat cut slices	Cutting wheel with flat knives	From 1.25 mm to 40 mm (from 0.05" to 1.57")
 Crinkle cut slices	Cutting wheel with crinkle knives	From 3.5 mm to 9.5 mm (from 0.14" to 0.37")
 Stamps (rectangular slices)	Cutting wheel with flat knives with upstanding tabs	35 x 35 mm (1.43" x 1.43")

Other cut sizes on demand

CAPACITY

Depending on the product application and cut size between 500 and 6000 kg/hour (250 - 12000 lbs/hour).

TECHNICAL SPECIFICATIONS info? www.fam.be/en/machines

Basic dimensions (L x W x H)	3120 x 800 x 1260 mm (123 x 31.5 x 49.5")
Short version	2163 x 700 x 1260 mm
Net weight	350 kg (770 lb)
Motor cutting wheel	1,5 kW (2.0 HP)
Motor conveyor belts	2x 0.55kW (0.74 HP)
Motor driven top belt (optional)	0.55kW (0.74 HP)
Variable Frequency Drive	Optional
In-feed height	1506 mm
Outlet height	506 mm

✓ fruit & vegetables

✓ meat & poultry

✓ dairy

✓ potatoes

✓ fish & seafood

✓ other

Cutting trials

Worldwide, FAM is ready to advise you in one of our 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. Application experts at FAM will be happy to respond immediately to your information request.

Please visit www.fam.be.

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FAM TS-1D



HIGHLY VERSATILE TRANSVERSE SLICER

Agent



Red cabbage



Leek rings



Crinkle cut carrot slices



Crinkle cut potato slices



Bean segments



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Cutting edge solutions for food

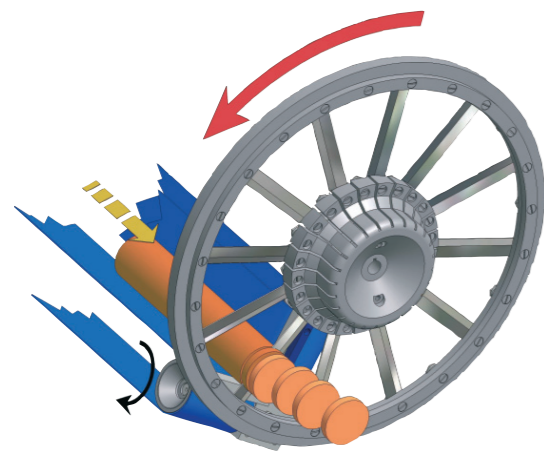
HIGHLY VERSATILE TRANSVERSE SLICER

The FAM TS-1D Transverse Slicer is designed for precise cutting of elongated and oblong products such as cucumbers, carrots ... The 90 mm wide in-feed channel perfectly aligns long, slender products towards the slicing wheel. For compressible leafy products, such as lettuce and large peppers, a special version with a wider in-feed channel is available that accepts products with a diameter up to 115 mm. The FAM TS-1D also successfully slices certain seafood (squid) and meat products (sausages, chicken, ...).

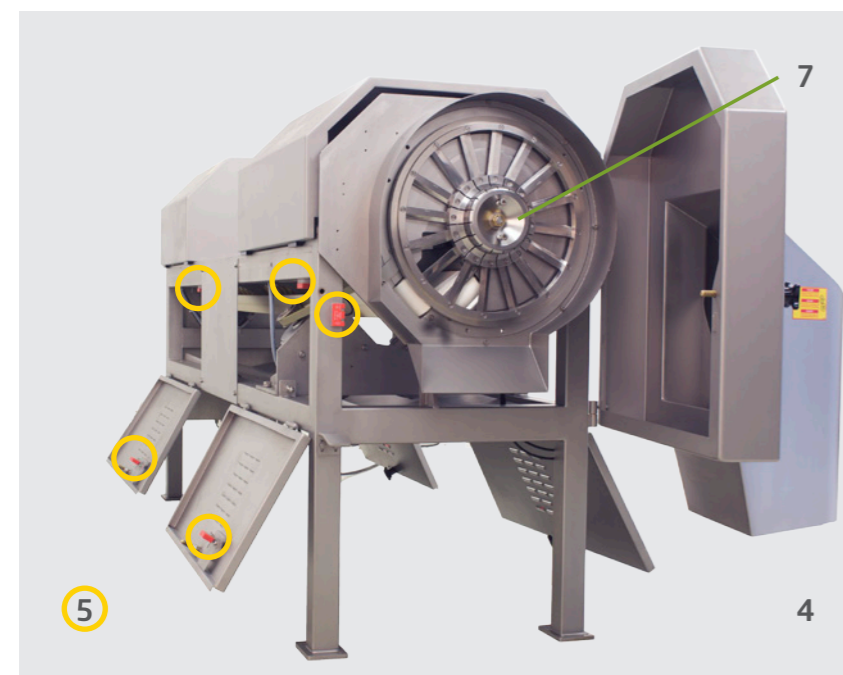
Reliable efficiency

1. This cutting principle delivers the best quality and yield of your cut product and increases its shelf life.
2. The high speed of the slicing wheel produces uniform slices with a smooth surface and a minimum of breakage and ragged ends.
3. The products cut with the FAM TS-1D are not crushed. The peel of fragile products such as tomatoes and zucchini does not rip.
4. A special designed spiral discharge chute gently decelerates the cut product, minimizing product damage.

Cutting Principle



The product is dropped into an in-feed chute through which it is fed onto two high speed conveyor belts, sloping together to form a V-cross section. The high speed belts automatically align the product and feed it into the slicing wheel. The thin and tensioned knives of the slicing wheel act as spokes and support the rim of the slicing wheel. The knives are slightly twisted in order to make a uniform pitch from the hub to the rim. In relation to the speed of the feed belts, the speed of the slicing wheel and the number of knives, this pitch determines the slice thickness and maintains the speed of the product while it is being sliced.



FAM TS-1D short

A more compact version of the FAM TS-1D version is available for production facilities or production lines that have limited space. This version is almost 1 meter shorter.



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FAM TS-1D EASILY ADAPTS ITSELF TO YOUR APPLICATION

Sanitation and machine safety

5. This machine is completely designed according to European CE safety directives: Machinery Directive 2006/42/EC, Low Voltage Directive 2006/95/EC, EMC Directive 2004/108/EC and includes safety switches to prevent the machine from operating while one of the covers is still open.
6. All food grade stainless steel construction with sliding in-feed chute and drive cover, and hingeable discharge chute and side covers for easy access to the product zone and the drive zone, facilitating maintenance and reducing cleaning time.
7. The slicing wheel is executed with stainless steel contact parts only. An optional water spray device helps reducing starch and varnish buildup on the knives and the slicing wheel area.
8. Bottom catch pan evacuates waste and water to a central point.
9. A standard reversing switch to change the direction of the conveyor belts allows safe removal of blockages in the cutting area.
10. The machine is equipped with two easily accessible lubrication nipples outside of the product zone.
11. Mobile tool trolley available for easy and safe storage of slicing wheel and accessories.



Designed with Safety in Mind

12. Three meter long V-shaped in-feed section for better product orientation.
13. A standard loose top belt completes the product enclosure. Driven top belts are optional and ensure precise centering and positive feed into the slicing wheel.
14. Smooth, compact drive. Equipped with 2 high efficiency motors for the feed belts and one brake motor for the slicing wheel.
15. To produce half moon cut slices, an optional circular knife can divide the product to be cut in halves prior to slicing.
16. An optional spear cutter cuts products in 4, 5, 6 or 8 segments or spears.
17. May be equipped with variable frequency drives for both the slicing wheel and feed belts to ensure exact speed control and maximum flexibility by producing different cut sizes with the same slicing wheel. Simple speed change permits switching from one cut size to another.



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