

INNOVATORS IN POTATO CUTTING TECHNOLOGY

Offering revolutionary insights and solutions for potato chips and other dehydrated or fried snacks

Your perfect partner for precision cutting solutions

USED TO PRODUCE POTATO AND VEGETABLE CHIPS AND OTHER DEHYDRATED OR FRIED SNACKS

"FAM's solution really does offer better quality and increased capacity. We've been using the FAM technology for a while now, and we can honestly say that we are still impressed with the difference in both quality and performance. We are able to produce more product at a higher quality."

Old Dutch Foods



FAM designs and supplies cutting solutions for a multitude of food applications with over 40 years of experience combined with a global presence. Over the years, FAM has built up strong partnerships with leading potato processors worldwide. Our mechanical cutting solutions are known for their precise cut quality, maximized yield at high capacity and operator friendliness.



Stumabo International, a manufacturer of precision blades for the food industry, produces several million blades per year. Stumabo uses their knowledge to integrate the best blade in the FAM mechanical cutters. All blades and critical cutting components are made in-house.



FAM and Stumabo have one goal in mind: to help potato processors cut potatoes to perfection. Our combined knowledge allows us to offer our customers the exact **innovations** and revolutions they have been looking for. We have **Centers of Excellence** for potato cutting solutions in both our Belgian headquarters as well as in our North American offices. These facilities provide demonstration labs supported by application specialists, local (after) sales and service professionals, spare parts, training and more to support the demanding potato processing industry.

We are a well-established, **global player** with a strong reputation for **quality, creativity and customer support**. New machines are developed with improved or new cutting methods and specially designed cutting tools that increase production efficiency and ensure improved and consistent cutting quality.

In addition we are open to develop new products in response to market needs and trends.

AT THE LEADING EDGE OF CUTTING POTATOES

Innovation has always been at the heart of our success. This has been done through listening to the requirements and needs from our customers.

FAM Centris line with SureSet cutting technology

At the 2015 Snackex exhibition, FAM Stumabo started a revolution with the introduction of the new FAM Centris machine line with patented centrifugal slicing and shredding technology. The patented SureSet cutting heads set **new quality standards** with the debut of a revolutionary 12 and 16-blade cutting head enhancing the cutting process with pre-set slice thickness accuracy and up to double capacity. Daily operations became simplified thanks to its light weight and reduced cleaning time.



High precision adjustments:
SureSet dial



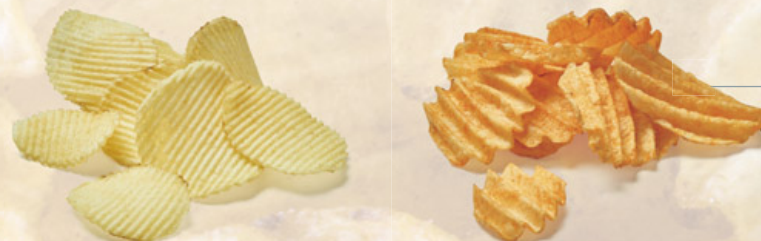
SureSet Stone Defender

Following years of continuous improvements, FAM launched the next generation of SureSet cutting heads in 2020, once again reinforcing its reputation of a **proven technology leader**: The FAM SureSet Stone Defender is an integrated system that acts as an active crash protection system. The impact of foreign material is shifted to the blade and the clamp only. Foreign materials will no longer damage critical components of the cutting head, further reducing the Total Cost of Ownership (TCO).

New innovative cut shapes

New and interesting shapes for potato chips are always relevant in the market as they generate consumer interest. We have all conventional shapes, along with **several new, innovative house shapes** available to our customers.

Several new shapes of potato chips have been the result of a close collaboration and partnership between our R&D and applications teams, as well as customer collaboration from both well-renowned and private label brands.



Gothic Arch shape

PRODUCE KNOWLEDGE

At FAM, we understand the complexities and challenges of cutting potatoes. Different variables influence the way they need to be cut.

- The growing conditions depend on factors which are very difficult to control. Therefore, the solution to obtain a perfect final product relies more and more on the processing technology. Selecting the right cutting technology for potatoes is a crucial step in the journey a potato makes from initial harvest to its end form and quality. The potato has to be used to the fullest possible extent and the waste must be minimized. According to experts at FAM, the quality of the blades and cutting method used can make a huge difference in this respect.



PRODUCTION PROCESS KNOWLEDGE

FAM designs machines, blades and cutting heads that respond to your **unique processing needs**. Fryer stability is the goal.

We understand the impact of slice accuracy to the frying step, preventing acrylamide formation, reducing scrap, preventing excess moisture and optimizing oil uptake.



Consistent slice thickness is crucial for frying

We partner with leading suppliers of **total line solutions** both on batch lines and continuous lines. We offer you the cutting equipment that

connects, communicates, and works seamlessly with your other equipment. We can perfectly **integrate our machines** into all known snack processing lines whether it is a continuous potato chip line, batch potato chip line or vegetable chips line.

MACHINE DESIGN KNOWLEDGE

Our design engineers use knowledge and practical experience to create machines with maximum value for the user. There are important elements that are included in the design to maximize your production output.

- **Unique builds** available for batch and continuous lines, based on the feeding method that is being used
- Patented **DualStage impeller wheel** protects the potato in the blades against the incoming potato reducing scrap, tapers and increasing yield.
- The choice of **the ideal blade** avoids starch loss and makes cuts extremely precise, providing product uniformity and reducing waste.
- Access point for water allows the **distribution of water** during processing, for optimal product flow.
- A **trapped key interlock system** protects operators from the cutting area during machine operation.
- Equipped with a very reliable **Direct Drive System**. No gearbox that requires continuous maintenance.
- **Sandgate segments** allow small stones to glide through without breaking the blades.



FAM's revolutionary cutting heads



SURESET TECHNOLOGY

GAPSET cutting heads

Precision inserts:
Set and forget

Stone Defender:
Active crash protection system

GapSet 12:
Only available on Centris 315P

GapSet 16:
Only available on Centris 400P

Conversion kit:
Both for GapSet 12 & GapSet 16

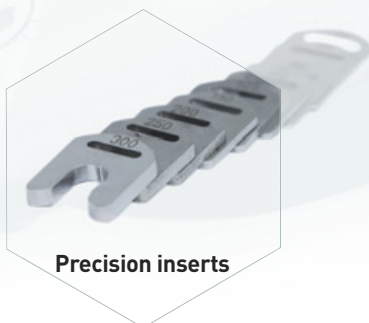
SURESET cutting heads

High precision adjustments:
SureSet dial

Stone Defender:
Active crash protection system

SureSet 16:
Only available on Centris 400P

Conversion kit:
For SureSet 16



Precision inserts

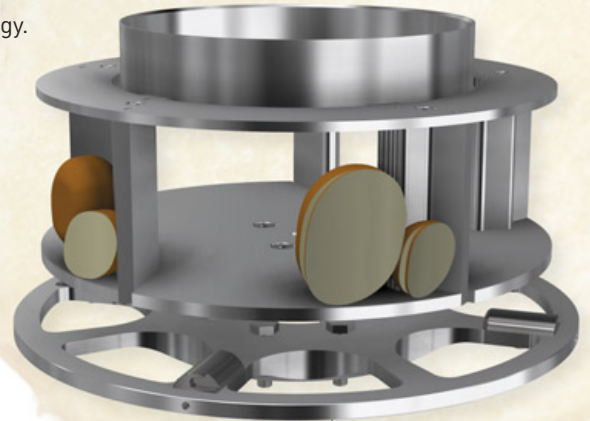


SureSet dial

How to integrate the F

1 Conversion kits: upgrade your existing lines with all the benefits of the SureSet technology.

To incorporate the wide-ranging advantages of the SureSet technology into your existing slicer, FAM Stumabo offers different conversion kits to upgrade your existing lines with all the **benefits** of the SureSet technology.



A conversion kit comes with **the patented DualStage impeller wheel** and the support plate to fit the SureSet technology on your existing slicers. The patented DualStage impeller ensures the potato remains stable at all times during the slicing process.

Results of high-quality precision cutting



Flat chips



Potato sticks



Gothic Arch chips



V-cut chips

AM cutting heads in your processing line?

2 The superior FAM Centris product range for centrifugal slicing and shredding introduces advanced cutting technology into your potato chips line.



FAM Centris
400P

Using GapSet 16 & SureSet 16 cutting heads
For highest capacities at the highest quality

Powered with the SureSet 16P cutting technology

- The patented and patent-pending GapSet 16 and SureSet 16 cutting heads guarantee a consistent slice accuracy throughout the cutting process.
 - The cutting head weighs only 12 kg or 26 lbs
 - With 16 blades and a diameter of 400 mm it guarantees the highest capacity.
 - The cutting heads allow an effortless adjustment of the cut size; no gauge needed.
 - The SureSet technology has yielded better results in terms of reduced starch loss, less tapered cut and scrap.
- The patented DualStage impeller ensures the potato remains stable at all times during the slicing process without shifting. It also maximizes the capacity, as it can slice two potatoes at the same station simultaneously.
- Low maintenance, direct-driven power train, with a 4 kW or 5 HP stainless steel motor
- Incorporated trapped key safety system with mechanical lock
- Compact design makes it easy to incorporate into most chips processing lines.



FAM Centris
315P

Using a GapSet 12 cutting head
For low to medium capacities at the highest quality

Powered with patented GapSet 12 cutting technology

- The 100% stainless steel GapSet 12 cutting head
 - Weighs only 8 kg or 16 lbs
 - With 12 stations and a diameter of 315 mm it allows the same infeed product size as all conventional slicers.
 - The set and forget feature guarantees a solid cut quality without adjustments. The cutting head will always stay adjusted.
 - The GapSet technology has yielded better results in terms of reduced starch loss, less tapered cut and scrap.
- Low maintenance, direct-driven power train, with a 1.5 kW or 3 HP stainless steel motor
- Incorporated trapped key safety system with mechanical lock
- Compact design makes it easy to incorporate into most chips processing lines.

Vegetable chips

Producing vegetable chips brings different challenges, thus solutions, compared to producing potato chips.



FAM Centris
400

The FAM Centris 400 has specific features to position, cut and handle all kinds of elongated products, with different solid contents to create the perfect slice, both longitudinal and transversal.

- The special vegetable impellers ensure that elongated products position themselves during the cutting process. FAM can position elongated products for either a lengthwise cut or a coin cut depending on the desired end product. The product remains stable at all times during the slicing process without shifting, reducing tapered cuts.
- The patented and patent-pending SureSet technology guarantees consistent slice accuracy throughout the cutting process, and has the best protection against the impact of foreign material.
- The wide range of cut sizes can handle all possible dimensions for all kinds of vegetables.
- The FAM Centris 400 is genius in its simplicity, making it easy to maintain and use thanks to the robust, direct-driven power train.

Results of high-quality precision cutting



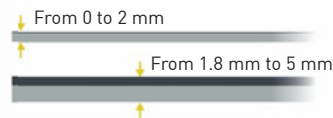
Vegetable chips



Sweet potato chips

Shapes

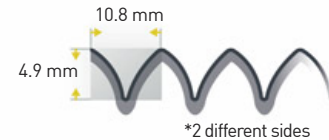
Flat cut



318 V-cut



Gothic Arch



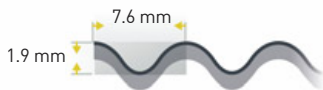
432 V-cut



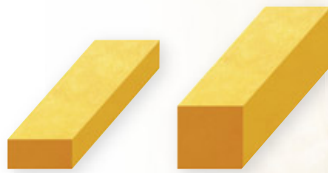
538 V-cut



Crinkle cut



Julienne cut - Ribbon | Stick



Sizes: 2.4 / 3.2 / 4.8 & 9.6 mm

**WHAT OUR CUSTOMERS SAY ABOUT
FAM'S CUTTING SOLUTIONS
FOR POTATO CHIPS AND OTHER
DEHYDRATED OR FRIED SNACKS.**

"The solid and well developed cutting heads are easy to replace and clean. The high quality blades ensure a premium cutting result, even after hours of cutting. The FAM Centris 400P machines are easy to integrate in both our continuous and batch lines."

TNA

"The quality improvement is undeniable. We have a higher ROI and lower cost of ownership. The SureSet 16 is easy to operate. The micro-adjustments and changing of knives are dummy proof. We already placed our order for a second line and plan to gradually replace our existing cutting heads with this truly innovative technology."

Better Made

"The SureSet technology is capable to handle all types of irregular products with different textures and solid contents. The knives of the cutting heads produce high quality product for many hours. We can be confident in getting constant slice accuracy."

Yellow Chips



V-cut chips

Support to build your business on

PRODUCT TESTING TEST BEFORE YOU INVEST

Before you invest, take advantage of our **demonstration equipment** and our **expert advice** to identify the ideal cutting equipment for the results you want. We deliver cut product samples, together with detailed test **summary reports**, pictures, video footage and recommendations.

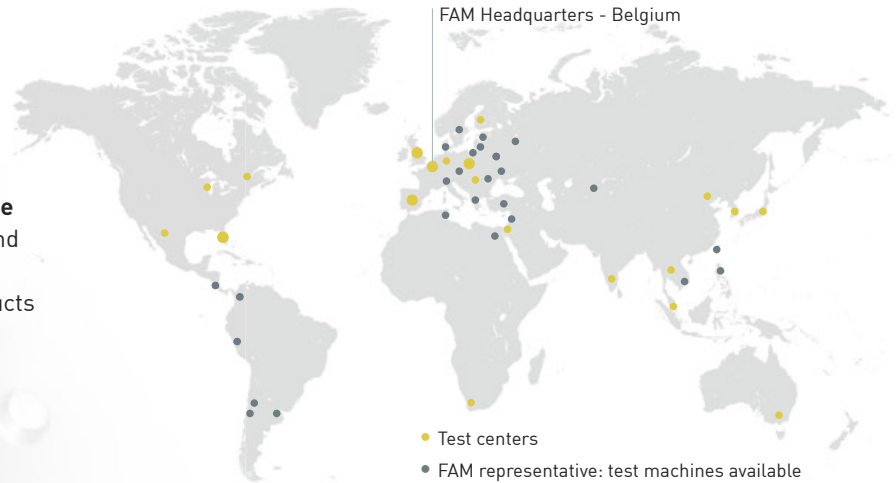
On-site performance trials can let you evaluate capacity and quality at your premises. Get in touch to set up a potato chips slicing quality audit to get your **unique, confidential and accurate ROI projections**.



PRODUCT DEVELOPMENT SHARING OUR KNOWLEDGE

We encourage you to use our resources to develop your food products. Our **fully equipped test centers around the world** are available to let you evaluate product quality and appearance.

This is just one way to help you test or create new products or refine existing ones.



OUR PRIORITY KEEPING YOUR MACHINE RUNNING

At FAM and Stumabo our **customer care support team** guarantees rapid, premium support for your business whenever necessary. In order to maximize your running time, we offer **service support** ranging from troubleshooting to engineering and application assistance.

In addition, we **stock an expansive inventory of commonly sold parts** including knives and blades.

GUARANTEED PRODUCTIVITY, SAFETY AND LONG-LASTING CUTTING EQUIPMENT

High-volume production requires solid **maintenance programmes**. FAM offers several packages for **preventative maintenance**. Our in-depth **training programmes** are perfect for improving operator knowledge and the overall effectiveness of your installation.

Please contact us for any application you would like to discuss.



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