

The FAM Yuran™ Hytec is specialized in processing the coveted hand-pulled look shreds.

KEY FEATURES

Only 2 stainless steel safety switches prevent the machine from operating with open cover.

Quick and ergonomic system for removal and tensioning of feedbelt.

The drive zone and the product zone of the machine are completely separated.

Electrical control of the machine is start-stop, elevated above the machine to ensure no negative influence of water on the cabinet.

Very wide range of knife spindles for various hand-pulled look applications. Size can vary from fine shreds to medium shreds to coarse pull.

The machine is completely manufactured in stainless steel. No bronze bushings or corrosion possible.

Equipped with three-phase stainless steel motor for low energy consumption and designed for easy washdown.

Exclusion of lubricant contamination: bearings and seals more than 25 mm | 63/64" away from produce, use of sanitary seals and gasket.

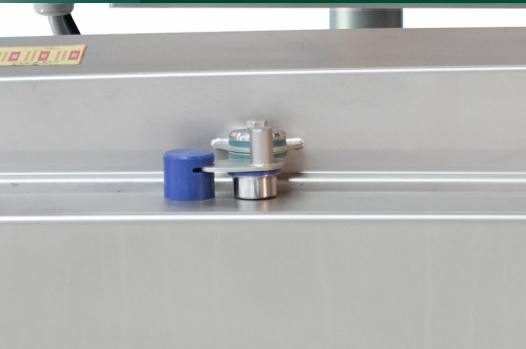
Quick changeover from one cut size to another with the locking pin system. No wrenches or other tools are required.

Cutting tools with hygienic positioning shafts with clover profile.

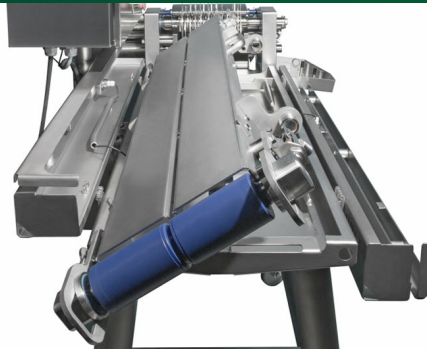


HIGHLIGHTS

- High hygienic standard that meets the industry's requirements
- Unmatched in hand-pulled look applications
- Smart design ensures operator-friendliness
- Completely manufactured in stainless steel
- Can process meat & poultry products at high capacity



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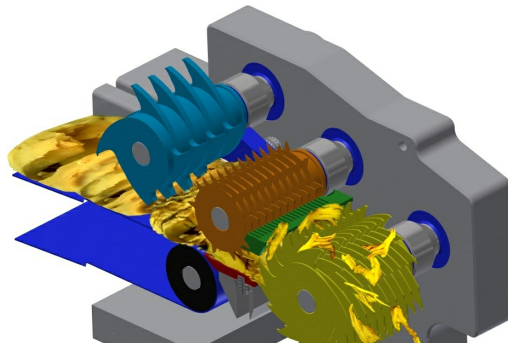
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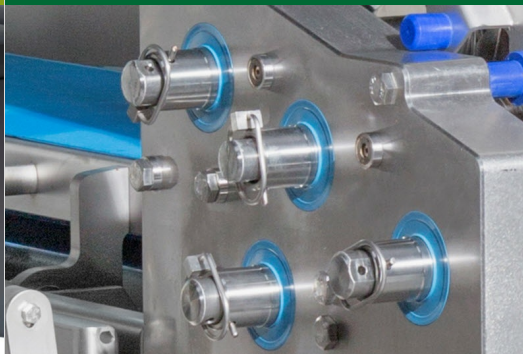
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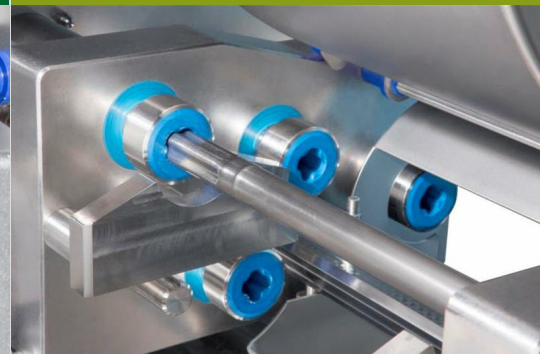
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Ham Strips



Ham Dices



Chicken Hand-pulled Look



Bacon Dices



Bacon Strips



Hand pulled look pork

SPECIFICATIONS

MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH) :
2.181 x 927 x 1.809 mm | 7ft 1.866" x 3ft 0.496" x 5ft 11.22"

Weight basic machine:
570 kg | 1,257 lbs or 650 kg | 1,433 lbs

MOTOR

Power:
3,70 kW | 5 hp or 7,50 kW | 10 hp

CUT SHAPES & SIZES

Cut shapes:
Strips and dices,
hand pulled look (fine shreds, medium shreds & coarse pull)

Cut sizes:
Strips of 3 mm | 1/8" up to 40 mm | 1 37/64" , dices of 3 mm | 1/8" up to 60 mm | 2 23/64"

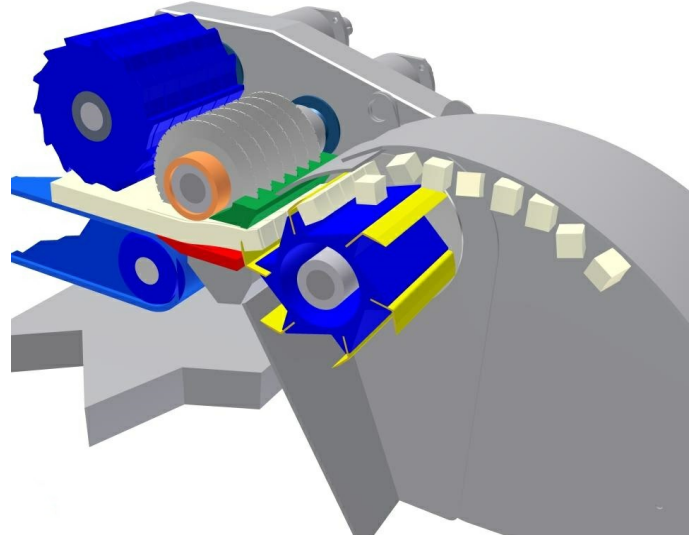
Capacity :
Up to 3.300 kg | 7,275 lbs per hour, depending on application

APPLICATION SUMMARY

Meat
Cooked, smoked or cured ham, bacon strips, beef, pork, pork rind, sausage, petfood.
Poultry
Cooked chicken breast or thigh

CUTTING PRINCIPLE

Hygienic belt dicer specialized in processing meat and poultry products.



The traditional dicing process is performed by guiding the product in its natural thickness by the feed roll towards the circular knives. The circular knives cut the product in strips, after which the crosscut knife spindle cuts them into dices of the desired height.

Cutting Trials

Worldwide, FAM is ready to advise you in one of its fully equipped test centres. You are invited to send us products for evaluation and you are most welcome to be present during the trials.

FAM nv

Neerveld 2
B-2550 Kontich - Belgium
t. +32 3 450 92 20
f. +32 3 450 92 50
e. info@fam.be

Contacts and Information

For a complete overview of our machines, applications, services and agents, please visit our website. FAM will be happy to respond immediately to your information request.

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Your Local Contact

FAM nv Headquarters

Neerveld 2
B-2550 Kontich, Belgium
Phone: +32 3 450 92 20
Fax: +32 3 450 92 50
E-mail: info@fam.be
Website: www.fam.be
Ask for a trial or demonstration