Applications
Apples, celery, carrots, peppers, onions, pears, mushrooms, radishes, cucumbers, potatoes, tomatoes, garlic, eggplant, ...

Capacity
Depending on the product application and cut size between 500 and 1500 kg/hour (1100 – 3300 lbs/hour).

Technical specifications
- **Motor**: 1.5 kW (2HP)
- **Speed**: 1 500 rpm
- **Construction**: All stainless steel
- **Hinged in-feed and knife assemble cover**
- **Dimensions**: 1.545 x 805 x 1.680 mm (l. x w. x h.)
  (60 4/5” x 31 3/4” x 66 1/8”)

Types of cut
- **Slices**: adjustable
  - From 3 up to 20 mm (1/8" - 4/5")
- **Strips circular knives (*)**: From 3 up to 20 mm (1/8" - 4/5")
- **Dices crosscut knives (*)**: From 4 up to 20 mm (0.16" - 4/5")

Maximum product dimensions
133 mm in diameter and length (5 ¼”)

(*) Knife spindles are assembled in multiples of 3, 4 or 5 mm. (1/8”; 3/16”; 1/5”)

FAM® is European market leader in industrial cutting machines for the food industry and is much respected for its expertise, integrity, quality and service.

Our fully equipped test kitchen offers the capability to conduct a wide range of tests on product samples of any particular food application. We invite you to send us products for evaluation and you are most welcome to be present during the trials.

For a complete overview of our machines, services and agents, we refer to our website. Please visit www.fam.be
A Small Giant for cutting vegetables, fruit and salad products.

A wide choice of cut sizes and applications with easy-to-handle cutting tools.

- Low maintenance and labour costs.
- Reduce processing time from hours to minutes.
- 3-D clean cutting principles for a longer shelf-life for your products with less waste.
- Uniform product and cutting quality.
- Meets the most stringent hygiene standards.

The FAM Dorphy® dicer is specially designed for the caterers or lower capacity food processors. This model combines the product uniformity and reliability of a heavy-duty cutter with the flexibility and compact design of a small machine.

With a simple change of cutting spindles, you produce uniform slides, strips and dices from 3 up to 20 mm cutting down production costs and time from hours to minutes.

The Dorphy meets the highest hygiene standards and opens up new markets for food processors who have traditionally relied on manual labour. With this machine they can benefit from huge labour cost savings. The 3-D cutting principle guarantees a product shelf-life unmatched by other machines in this category.

Maximum flexibility anywhere at anytime
A Small Giant for cutting vegetables, fruit and salad products.

A wide choice of cut sizes and applications with easy-to-handle cutting tools.

- Low maintenance and labour costs.
- Reduce processing time from hours to minutes.
- 3-D clean cutting principles for a longer shelf-life for your products with less waste.
- Uniform product and cutting quality.
- Meets the most stringent hygiene standards.

The FAM Dorphy® dicer is specially designed for the caterers or lower capacity food processors. This model combines the product uniformity and reliability of a heavy-duty cutter with the flexibility and compact design of a small machine.

With a simple change of cutting spindles, you produce uniform slides, strips and dices from 3 up to 20 mm cutting down production costs and time from hours to minutes.

The Dorphy meets the highest hygiene standards and opens up new markets for food processors who have traditionally relied on manual labour. With this machine they can benefit from huge labour cost savings. The 3-D cutting principle guarantees a product shelf-life unmatched by other machines in this category.

Maximum flexibility anywhere at anytime
Applications
Apples, celery, carrots, peppers, onions, pears, mushrooms, radishes, cucumbers, potatoes, tomatoes, garlic, eggplant, ...

Capacity
Depending on the product application and cut size between 500 and 1500 kg/hour (1100 – 3300 lbs/hour).

Types of cut
<table>
<thead>
<tr>
<th>Slices</th>
<th>From 3 up to 20 mm (1/8&quot; - 4/5&quot;)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strips circular knives (*)</td>
<td>From 3 up to 20 mm (1/8&quot; - 4/5&quot;)</td>
</tr>
<tr>
<td>Dices crosscut knives (*)</td>
<td>From 4 up to 20 mm (0.16&quot; - 4/5&quot;)</td>
</tr>
</tbody>
</table>

(*) Knife spindles are assembled in multiples of 3, 4 or 5 mm. (1/8"; 3/16"; 1/5")

Maximum product dimensions
133 mm in diameter and length (5 ¼")

Technical specifications
<table>
<thead>
<tr>
<th>Motor</th>
<th>1.5 kW (2HP)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Speed</td>
<td>1 500 rpm</td>
</tr>
<tr>
<td>Construction</td>
<td>All stainless steel</td>
</tr>
<tr>
<td></td>
<td>Hinged in-feed and knife</td>
</tr>
<tr>
<td></td>
<td>Assemble cover</td>
</tr>
</tbody>
</table>

Dimensions
| (L. x w. x h.) | 1.545 x 805 x 1.680 mm (60 4/5" x 31 3/4" x 66 1/8") |

FAM® is European market leader in industrial cutting machines for the food industry and is much respected for its expertise, integrity, quality and service.

Our fully equipped test kitchen offers the capability to conduct a wide range of tests on product samples of any particular food application. We invite you to send us products for evaluation and you are most welcome to be present during the trials.

For a complete overview of our machines, services and agents, we refer to our website. Please visit www.fam.be

FAM NV
Naarwerd 2
2950 Kortrijk
Belgium
T. +32 3 450 92 20
F. +32 450 92 50
info@fam.be
www.fam.be

cutting edge solutions for food