



Industrial food cutting machines



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FAM develops and manufactures precision cutting machines for the food industry. For over 50 years, we have been breaking new ground in this business. Today we are the undisputed market leader in Europe. In addition, we have an extensive sales and service network for the global consultancy and after-sales support of our customers.



● European market leader – present all over the world

With over 4,000 machines operational across 72 countries, FAM is one of the market leaders for industrial food cutting solutions. World-wide, we have experience with more than 1,000 different cutting applications in the vegetable, potato and fruit sector, as well as in the meat, fish and cheese industry.

Our logistic and commercial head office is located in Kontich (Belgium) at only a stone's throw from the Antwerp harbour and only half an hours' drive from Brussels Airport. Additionally, we have offices in France, Spain, the United Kingdom and Asia. Through a network of more than 40 agents and partnerships with other leading companies, we are always at the service of our customers all over the world.



1945 1960 1967



Continuity guaranteed

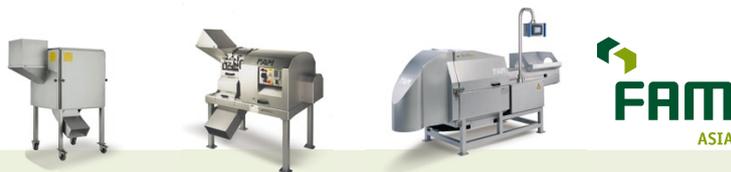
Structurally and financially, FAM is a part of the HIFFERMAN-group. This family-led industrial group has been active in machine construction and cutting tool development for the food industry for the past three generations. Various regional FAM offices spread globally and knife manufacturer STUMABO INTERNATIONAL are also part of the group. This structure guarantees a healthy financial capacity. It also ensures continuity in the supply of machines and spare parts, and guarantees a permanent, solid support for our customers.

**stumabo®
international**



Milestones in FAM's history

- 1945** Foundation of machine constructor F&V (Franck & Van Remoortere S.A.).
- 1955** F&V focusses on machines for the canning industry and starts expanding within Europe.
- 1960** F&V - counting 40 employees – relocates to new buildings where the production of cutting machines for the canning and frozen food industry is initiated.
- 1967** Ir. Louis Baeten, future founder of FAM, starts at F&V and develops the first mobile European vegetable harvester.
- 1980** F&V becomes FAM and specializes in the design and production of food cutting machines. Its first implementation is the **FAM Super Dicer**, the first dicer allowing the feeding of products with a diameter of up to 225mm.
- 1982** FAM' starts expanding internationally with the foundation of its successful agent network.
- 1990** Development of the completely new 'Cubic Technology' for dicers.
- 1993** Launching of the **FAM MCS** or Super Multi Cutter, precursor of the innovative **FAM ILC** - serie.
- 1997** Directed by Mark Van Hemelrijk, FAM joins the HIFFERMAN-group, which also includes knife manufacturer STUMABO INTERNATIONAL – founded in 1947.
- 1998** Launching of the **FAM ILC-3D** dicer, which in only a few years turns into a big success.
- 2001** Relocation to a new building in order to meet the fast-growing demand for FAM food cutting machines.
- 2003** Launching of the **FAM Mantis**, the first food cutting machine operated via touch screen and whose design is strongly focused on hygiene.
- 2005** Launching of the **FAM Dorphy**: an extremely compact, very flexible dicer, which also focusses on smaller food processing companies. Foundation of FAM STUMABO UK, FAM France and FAM-STUMABO Iberica.
- 2006** Foundation of FAM-STUMABO Asia.
- 2007** Foundation of a FAM test centre in India.
- 2008** Launching of the **FAM ILC.2** dicer, successor to the **FAM ILC-3D**. Launching of the **FAM Hymaks** cutting machine, the new standard in hygiene and cleanability. Foundation of a FAM test centre in China.



1980 1982 1990 1993 1997 1998 2001 2003 2005 2006 2008 2009 2010 2011 201



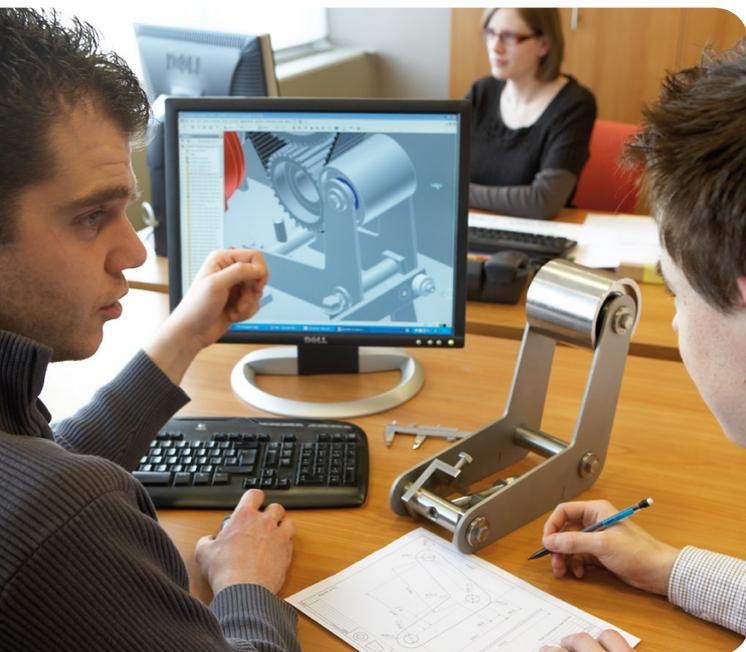
FAM cutting machines are the reference

● Reliable machines

FAM has been developing and manufacturing food cutting machines for more than 50 years, a process for which we always use the latest technologies. The core of each machine – the knives – are produced by STUMABO INTERNATIONAL, FAM's sister company and also a global player. Each step in the production process and assembly is subject to strict quality controls with high-tech measuring instruments. Therefore, FAM cutting solutions are the reference for reliability.

● Safety guaranteed

FAM machines comply with all European CE-directives: the safety of the complete construction as well as of the electrical components is guaranteed. Our machines assure the maximum operating safety and the highest usability comfort for the operators. With this, FAM also sets the standard for machine safety.



● Leader in machine hygiene

Hygiene and cleanability are extremely important in food safety. FAM cutting machines play an important role in the food processing chain where FAM once more sets the standard. Hygiene, fast and accurate cleaning of machine parts that come in contact with food, has always been our first priority in product development. All FAM cutting machines can easily be integrated in a food processing environment designed in accordance with the HACCP-concept. Our most recent cutting machine, the **FAM Hymaks**, clearly demonstrates our efforts in that area and undoubtedly sets the new standard for machine hygiene and cleanability.



● Custom-made cutting solutions

Our cutting solutions are based on our know-how of the products to be cut: how do bell peppers lose juice during the cutting process, how do frozen chicken fibres behave while being cut, or what is the influence of the fat content when cutting mozzarella ... Thanks to numerous cutting trials on the most diverse food products from all over the world, we have acquired a large product knowledge. In our selection, we also strongly consider the specific customer demands and his product characteristics, such as vegetable variety, product origin, environment temperature during the cutting process. Based on this, we adjust one of our FAM standard models to a custom-made machine. Next, we invite our customer to visit one of our test centres, for a free try-out of our solution.

● Spare parts and expert service immediately at your premises

We have service and sales departments, agents and distributors all over the world. Over 120 experts continuously watch over the quality and perfect performance of the FAM machines at our customers' premises. Get to know the FAM Total Care Programme that guarantees the carefree use of your cutting machine. Daily, courier services deliver spare parts world-wide.

● Training centres for continuous cutting quality

To obtain a perfectly and hygienically cut product, you need a good knowledge of the entire cutting process. In our training centre, we pass on this knowledge to our customers and operators of our cutting machines. All aspects are discussed in detail, going from the cutting mechanism of the machine to the daily maintenance and cleaning procedures. Theory and practice complement each other in such a way that the operator totally masters the machine. Operator and machine become a perfect combination for trouble-free cutting and unmatched cutting quality.

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cutting edge solutions for food

Cutting cheese without loss

FAM offers industrial solutions for cutting cheese dices or strips in various sizes as well as for cheese shredding. Are you specialized in the cutting and packaging of hard and semi-hard cheeses, like mozzarella, Gouda cheese, Emmental cheese or Grana Padano cheese? In this case FAM has the perfect solution for you.

After many years of experience, FAM knows exactly how to obtain the perfect cutting quality, in spite of the resistance and stickiness of the type of cheese to be cut.

Razor-sharp, specially sharpened STUMABO knives cut the product with a minimum of loss and powder formation.

Thanks to their powerful motors and strong drives, our food cutting machines are able to smoothly process hard cheeses and cheeses with a high moisture content.





When using a FAM machine, production stops almost never occur, reducing yield losses to a bare minimum.

FAM cheese cutters are robust, guarantee a high cutting quality and meet the most rigid standards in machine hygiene and food safety.

The **FAM Hymaks** machine has been certified by the United States government and has obtained the USDA-Dairy Equipment Acceptance Certificate. It is the most hygienic, high-capacity food cutting machine currently available on the market.



FAM Hymaks, pioneer in cutting machine hygiene.

Vegetables, potatoes and fruit: well-cut, twice as tasty

Consumers want vegetables, potatoes and fruit to be healthy, fresh and well-cut. Strips, dices, slices for salads, vegetable mix, vegetables for cooking, mixed vegetables for soup, raw vegetables, French fries, fruit,... no other European constructor knows the typical European applications like FAM does. Our world-wide presence also makes us experts in the typically North and South American as well as Asian products and applications.

FAM offers the best solutions for high yield cutting of vegetables, potatoes and fruit – using high as well as low capacity machines.

French fries, mango and papaya dices, carrot slices and slices of iceberg lettuce – FAM machines cut them cleanly, quickly and bruise-free. As such, minimizing the loss of juice, which considerably lengthens the shelf-life.



The **FAM Mantis** is the first food cutting machine with touch screen and PLC, making it easy to save and consult your production data and cutting programmes.



All FAM cutting machines are equipped with STUMABO knives.

Our machines are all easy to clean and require only a minimum of maintenance. They are flexible and extremely user-friendly.



The **FAM ILC.2** is an all-round, high-capacity precision dicer. It is the 4th generation of this successful machine and is considered world-wide as a reference in the sector.

Cutting meat without limitations

Chicken, beef, bacon, salami ... fresh to frozen – FAM machines flawlessly cut meat products. Producers all over the world, daily use FAM machines to cut strips, dices, slices in various shapes and sizes for their salads, snacks, soups, sauces, stews, pizzas and sandwiches. Or do you produce semi manufactured products for the food industry or for catering firms? In that case, FAM machines also offer you the most adequate cutting solution.

The perfect cutting of meat products is a complex matter, since a great deal of factors influence the cutting quality: the product's elasticity, its fibre structure, dimensions, temperature, salt, fat and moisture content, the firmness or brittleness of the meat. FAM machines are equipped with all the necessary adjusting devices to tune the cutting process as accurately as possible to these variables. That way, you will obtain the best cutting quality at all times.





STUMABO knives have been specifically designed and tested in order to obtain the highest yield when cutting hard, frozen products.

FAM machines have powerful motors and are easily adjustable. The right speed and a well-conditioned product will prevent frayed ends and product loss while cutting.

The **FAM Yuran** processes fresh and half frozen meat with minimum loss. Adjustment, cleaning and maintenance of the machine are easy.

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The **FAM CMD-3D** is a robust, ultra-high capacity dicer.

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