

## **FAM expands offering for cheese processing industry**

- **Cutting solution expert introduces new centrifugal cheese shredder with groundbreaking hygienic design**
- **Becomes sole distributor of Deville Technologies' complete line solutions in Europe**

FAM, European market leader specialized in cutting solutions for the food industry, is expanding its offering for the cheese processing industry with the introduction of the FAM Centris 400C Hytec and the expansion of its product range with complete line solutions.

The FAM Centris 400C Hytec creates a new standard for the cheese processing industry. The superior centrifugal shredder increases efficiency and yield, while offering hygienic circumstances above the requirements. It is part of the FAM Centris™ product line for the centrifugal slicing and shredding of cheese. The product line also consists of the SureShred 16C, a high quality & high capacity cutting head with extremely hygienic design and impellers. It consists of 9 patented and patent pending innovations.

The 400C Hytec is based on the patented NECST™ technology, which stands for Next Evolution in Centrifugal Slicing Technology. This superior shredder joins FAM's Centris range of specialized centrifugal slicing and shredding machines for different applications, such as potatoes, vegetables & fruits, which are gradually being launched since 2014.

### **50% more powerful**

The FAM Centris 400C Hytec has a 15HP stainless steel motor with planetary gearbox, as opposed to the 10HP motor used in the centrifugal slicers currently on the market. The 400C Hytec offers the highest level of hygiene on the market with an unprecedented finishing degree. It comes standard with the brand new SureShred 16C cutting head, for the shredding and slicing of all types of cheese in all shapes and sizes. Since the SureShred 16C has 16 high quality segments and blades. It has an uncomplicated, hygienic design with 20% less parts and less moving parts.

The Set & Forget technology allows you to set your preferred cut, and forget about it. Once set, the shred size remains consistent no matter what. To top it off, the entire head is made from high quality steel which does not corrode and has a lightweight design that saves stress on the operators and is easy to clean.

### **Complete line solutions**

The innovative centrifugal shredder is not the only expansion of the product range that FAM offers to the cheese processing industry. The long lasting partnership with Deville Technologies, one of the leading provider of full line industrial food cutting solutions with offices in the USA and Canada, is taken to the next level, allowing customers to buy complete cheese cutting solutions including conveyor belts, precubers, vibratory feeders and dispensers. While Deville Technologies is the exclusive North American distributor of the cutting edge cheese cutting machines of FAM, FAM becomes the exclusive European distributor of the full line cheese cutting solutions of Deville Technologies.

### **About FAM**

FAM focusses on the development of industrial cutting machines for the food industry. We provide customers with the solutions they need for the cutting, slicing and dicing of fruit, vegetables & nuts, cheese, meat & poultry, fish, potato chips and French fries. Over the past 60 years, we established a long-lasting close cooperation with highly reliable influential companies, customers and partners in the industrial food processing market. We are present in all continents, with customers experience centers, stocks and service. A big contributing factor to our quality is the close partnership we have with our sister company [Stumabo International](#), manufacturer of precision knives for the food industry. Our combined knowledge of the key issues faced by the food industry allows us to present you exactly those innovations and revolutions you have been looking for. Find out more on [www.fam.be](http://www.fam.be)