

### **A small, high-performance dicer**

The Dorphy is a lower capacity dicer designed to uniformly dice, strip-cut and slice a wide variety of vegetables, fruits, potatoes.

It offers food processors precision cutting along with substantial savings in production time and product waste. Its clean cut quality leads to longer product shelf life.

The Dorphy can be supplied with a full range of dicing sets, from the ultra-precise 3 mm (1/8") cut up to the largest 20 mm (4/5") dice.

Three different models are available, allowing manual, conveyor and batch type feeding.

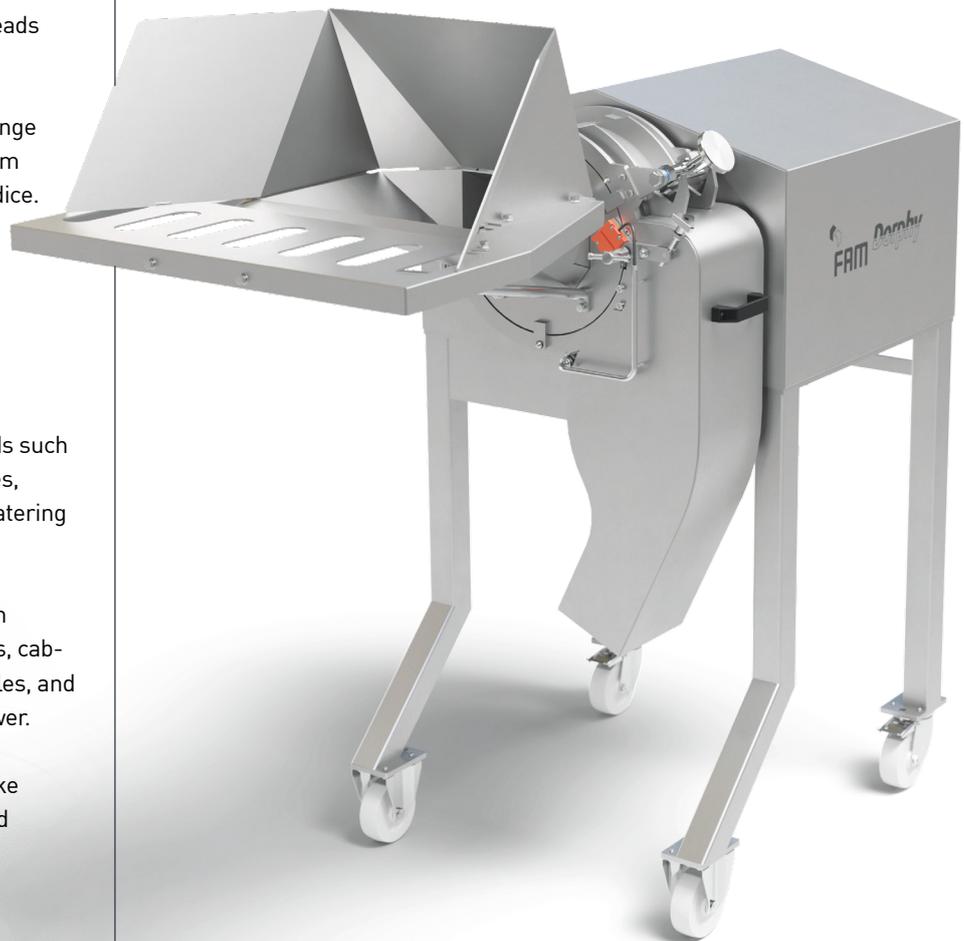
### **Applications**

The Dorphy is widely used in various fields such as vegetable and fruit processing factories, commissary and commercial kitchens, catering services and R&D centres.

It is suitable for any product that is firm in texture, including potatoes, beets, carrots, cabbage, mushrooms, peppers, onions, pickles, and zucchini, as well as broccoli and cauliflower.

It also provides gentle cutting for fruits like apples, pears, strawberries, peaches, and mangoes.

## *Dorphy*



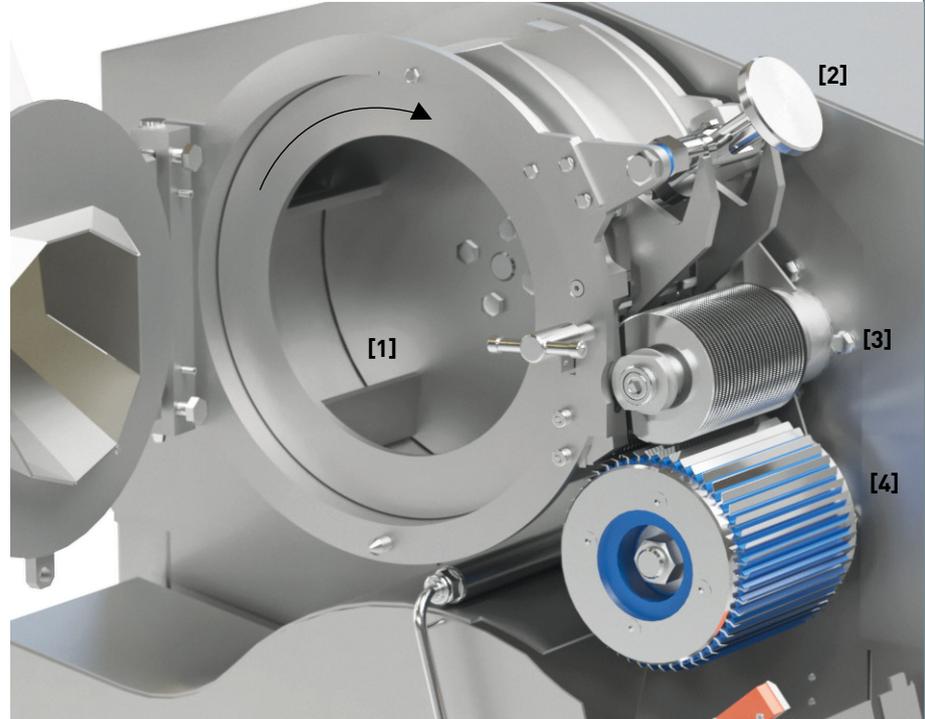
### **Features**

- The infeed hopper has an integrated loading platform to help operators manually feed the drum with produce from crates and baskets.
- Simple changing of cutting spindles allows for fast switching between produce types and shorter cleaning times.
- The smart product design delivers high long-term value. Production costs are significantly reduced with a minimum of wear parts and long-lasting, high-quality blades entirely manufactured in-house.
- Small machine footprint enables the installation in space limited factories.

### Operating principle

Products entering the Dorphy are cut in three steps, in a single operation. Centrifugal force holds the product against the inside of the drum wall as the impeller paddles [1] carry the product past the slicing knife [2]. The slice thickness is adjustable.

As the slices emerge, they are guided between the slicing knife and slice guide before entering the circular knives [3] where they are cut into strips. The strips pass directly through the crosscut knives [4] which make the dice.



### Technical data

MAXIMUM PRODUCT INPUT SIZE	POWER SUPPLY	DIMENSIONS (L x W x H)	MACHINE WEIGHT	OPTIONS
L 145 mm x Ø 130 mm (5 2/3" x Ø 5 1/8")	1.5 kW (2 HP)	179 x 84 x 166 cm (70.47 x 33.07 x 65.35")	330 kg (728 lbs)	electrical cabinet with frequency drive, eurobin frame

### Food hygiene and operator safety are key in our design

Our machines are designed and manufactured to meet the highest standards for both operator and food safety that comply with, as a minimum, the latest European and North-American regulations on food contact materials.

*"Together we cut your product to perfection!"*

Worldwide, FAM STUMABO offers **demonstration equipment** and **expert advice** to identify the ideal cutting equipment for the results you want.

Our **fully equipped test centres** around the world are available to let you evaluate product quality and appearance. Send us products for evaluation and we will be happy to advise you.

