

Reduce your cost-per-pound by upgrading to a Deville FS-40 food cutting line



STEP UP TO LEAN MANUFACTURING WITH DEVILLE

These days, "lean manufacturing" is what everybody needs to be competitive. If you need to maximize the efficiency of your food cutting operation, Deville Technologies has exactly what you're looking for. Our FS-40 powered food reduction line offers numerous advantages over the competition:

SMALLER FOOTPRINT

Our FS-40 food cutting line requires roughly half the space of competitive lines.

FOOD SAFETY/EASY MAINTENANCE

All Deville food cutting components are designed with sanitation in mind. We've minimized the nooks and crannies where debris can collect and harmful bacteria grow. You'll find maintaining our equipment is fast and easy.

SUPER-ROBUST CONSTRUCTION

Deville equipment is built to last, which means it pays for itself, fast. Our base structural components are built with Schedule 40 stainless steel pipe for maximum strength and durability.

MINIMAL PRODUCT LOSS

All inter-component interfaces are designed to keep valuable product within the system, and off of your production facility floor.

EMPLOYEE SAFETY

We take employee safety as seriously as you do. Our engineers use intelligent design practices to minimize the risk inherent to operating high capacity food reduction equipment.

FLEXIBILITY

Don't need a complete food cutting line? Our components can be easily integrated into your existing operation.

FS-40 SHREDDER/GRATER/CRUMBLER

- Processes cheese or other food products
- High capacity up to 14,000 pounds per hour
- Fully automatic with in-feed conveyor
- Automatically feeds whole or multiple cheese blocks for blending purposes
- High capacity up to 14,000 pounds or 350 40-pound cheese blocks per hour
- USDA and WDATCP accepted
- No pre-cubing of blocks required, maximizing productivity, and minimizing labor
- 15HP 2-speed or 20HP variable speed motors available
- All components are quick release for fast setup, dismantling, and maintenance
- Easy sanitation and maintenance
- Computer-controlled, capable of interfacing with upstream and downstream processes
- Interlocking safety switches on guards and protective covers
- Crafted from patented state-of-the-art technology
- Optional PanelView™ touch screen control panel



Deville Technologies FS-40 food reduction line footprint: 50' x 15'

Grey area represents space you save with Deville (based on a typical 85' x 15' line)



- FS-40 produces a variety of uniform clean-cut shreds, oval, crescent, full, or "V" shreds from 5/64" to 2" (2 to 50mm)
- FS-40 also flakes and crumbles

Our conveyor can be quickly lowered via electric winch to make sanitation easy.