



**FOOD MACHINERY
ENGINEERING LTD**

BETTER BY DESIGN

**CCM
WIRECUT**



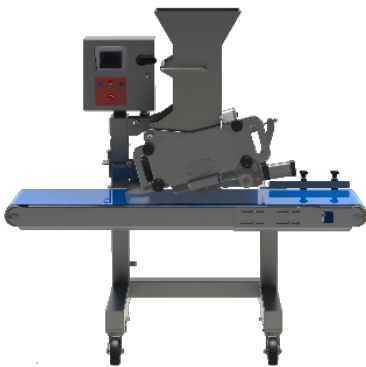
BUILT TO LAST FOREVER

**#8 19158 94TH AVE
SURREY, BC V4N 4X8**

**PHONE: (604) 888-8686
TOLL FREE: (877) 700-8686**

**FAX: (604) 888-8638
EMAIL: info@fmefoodmachinery.com**

FME CCM WIRECUT



WIR6600



WIR6700



WIR6800

An all-in-one dough portioning machine with 3 standard models that can easily handle various dough types including soft, semi-solid and extra stiff doughs such as cookies, brownies, energy bars and gluten free dough with particulates such as nuts, seeds, raisins or flavored chips and chunks.

QUALITY GUARANTEE

- Clean operation and high portion accuracy with our dough-gentle feed rollers ensure no smearing of dough or inclusions and product color consistency
- All high-grade 304 stainless steel with tool-less disassembly and fully open access for easy cleaning of the entire machine
- Quick and simple conveyor belt removal with FME's Flip Nose Roller design
- Touchscreen PLC Controls with storage capacity for 100 recipes

CUSTOM DESIGN

- Custom hopper design (designed to customer requirements)
- Pneumatic cut-off with up to 60 cuts/minute OR Servo cutter with up to 150 cuts/minute
- Various cutter choices: knife blade & wire cutters tailored to customer requirements
- Filler blocks and dies customized for various cookie layouts and dough types, including FME's "break and bake" configuration, ensure accurate portion control

"Break and bake" enables a single cut to produce a multi-unit cluster of cookies, increasing product output and reducing required container space through dense product placement



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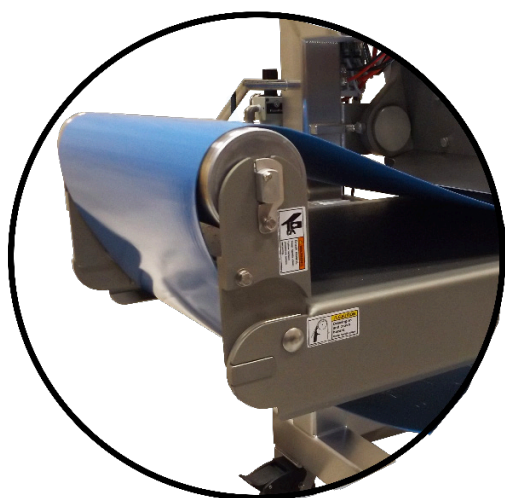
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INNOVATION AT WORK



FME's CCM Wirecut Machine with our new Flip Nose Roller



FME's innovative, new Flip Nose Roller allows for fast, simple removal of conveyor belts for complete cleaning access. Switch conveyor belts from a flat to cleated belt in minutes, minimizing downtime from conveyor belt tracking adjustments.

At FME, we pride ourselves on continuously pushing to improve quality and design. This innovative new approach to conveyor belt operation and cleaning access is cost-effective and a time-saving measure that minimizes your manufacturing downtime.

You can count on FME to raise the standard.

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