

## A Network of Experts Close to You

At certain points in time, you as customer may want direct access to and close contact with STUMABO in search of advice. This is one of the reasons why STUMABO has developed over time an extensive network of agents and distributors across the globe – if you want to find who operates in your area, please contact us.

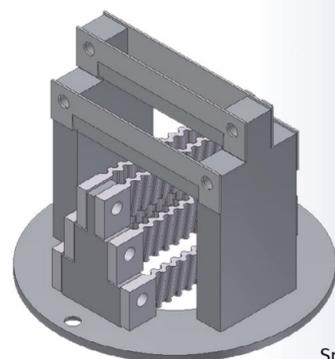
Our agents and distributors are familiar with processing issues and manufacturing difficulties, which may occur whilst cutting food produce. They will provide you with advice, assistance and solutions either directly or in collaboration with STUMABO's Head Office.



delivery at very short notice

## The Right Knife at the Right Place at the Right Time

Getting the right knives at the right moment to your plant – that is what it is all about at STUMABO. The blades are shipped either directly from the STUMABO plant in Aartselaar (Belgium) or through our distributor. STUMABO's range currently covers more than 10 000 knives for a very large variety of applications; more than 3 000 knives are considered to be current. These knives are always kept in stock at STUMABO, which warrants that the knives can be shipped at very short notice when ordered by the customers.



Special chip gun head

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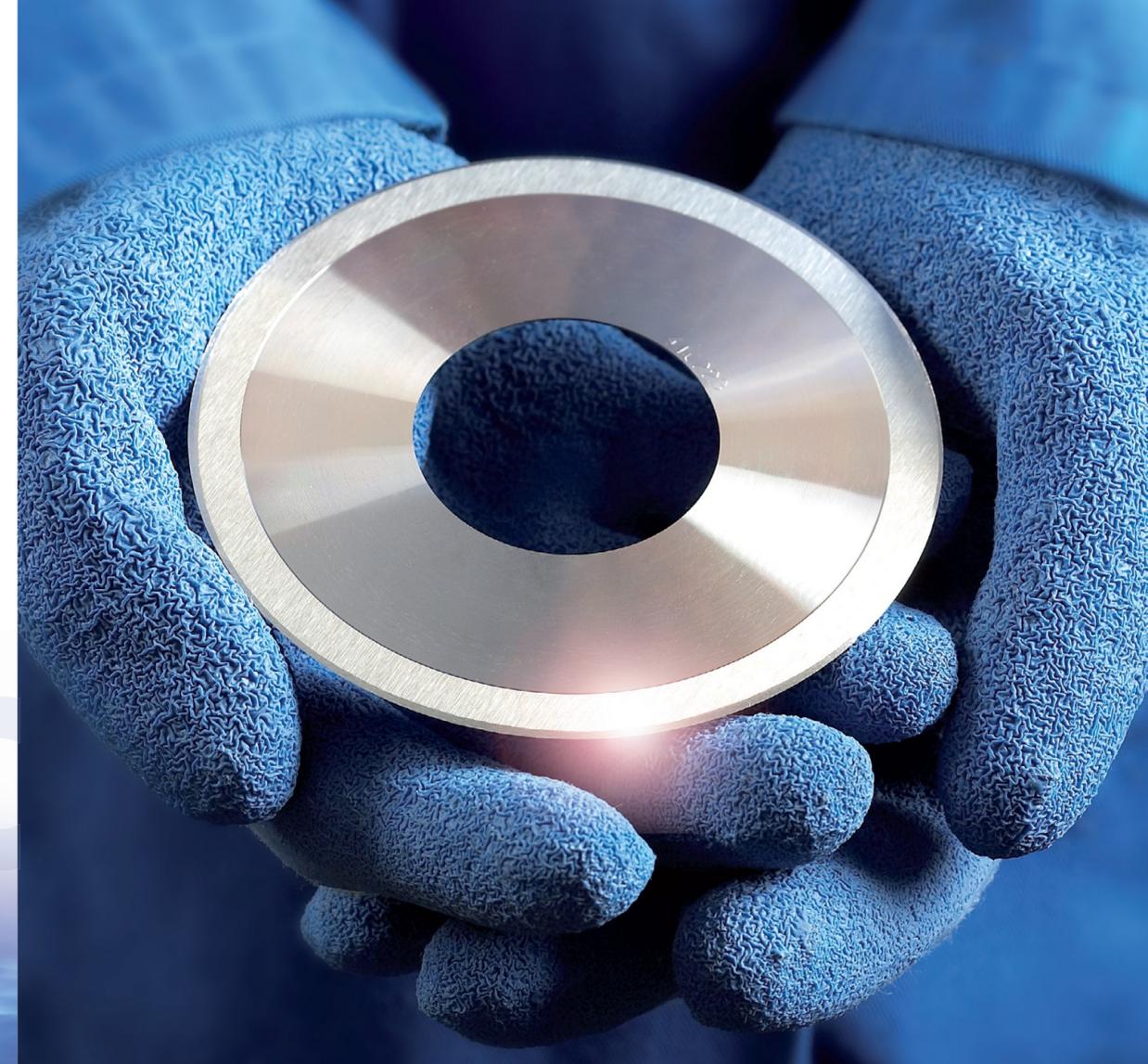
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At The Heart of Your Cutting Equipment

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## Market leader in Precision Blades for the Industrial Food Processing Industry

STUMABO sells year on year more than 1,2 million blades for use on industrial food processing equipment. This makes STUMABO the leading supplier in Europe and one of the largest players in the world as far as industrial precision blades are concerned. STUMABO develops and manufactures all knives and blades for the cutting machines of its sister company FAM; on top of that, it also works closely with numerous other manufacturers of food processing equipment, for which they make the knives. Obviously, knives and blades are also sold to end-users of industrial cutting equipment.



## Product Development – our Trump Card

STUMABO has more than 60 years experience in the development and manufacturing of precision blades for the food processing industry. This means that STUMABO is uniquely positioned to provide answers to specific needs and requirements from its customers regarding the cutting of food produce. STUMABO is contacted by design offices from around the world to provide advice and support, with the ultimate goal to enhance the cut quality, the capacity of the cutting machines, etc. Customers appreciate that STUMABO possesses an unrivalled in-depth knowledge of the most diverse cutting applications in the food processing industry. STUMABO sets out to meet the most stringent requirements regarding quality and hygiene in the development of cutting machinery as far as the cutting operation is concerned.



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Since many years, STUMABO is involved in the manufacturing of blades for various Radar machines, which are used to cut long products such as asparagus, beans, salsify, etc. in equal parts. These knives can also be used to remove black spots from chips / French fries.



Peeling and cutting of onions involves a lot of problems, which are product related. Therefore, STUMABO developed for some machine manufacturers special knives to peel and to cut onions.



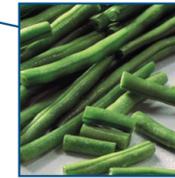
Cutting frozen ham in slices or dices, slicing peperoni sausages for pizza toppings ... STUMABO has amassed a significant experience in this area. Through a careful selection of stainless steel, combined with novel production techniques, STUMABO has marketed knives, which stand for an unrivalled cut quality and lead to an extended lifetime.



Because STUMABO is working with special stainless steel alloys, it has succeeded in making knives with an enhanced life quality and prolonged lifetime. STUMABO is also producing knives, which are specifically adapted for selected machine manufacturers to peel root crop, such as potatoes, carrots, etc...



For many years, STUMABO has been the unchallenged world leader in terms of cutting solutions, bean snipper pockets, etc. for the bean snipping industry. Like the other STUMABO blades, these knives are made out of a food grade stainless steel, which has been specifically selected.



On request of its customers STUMABO has developed a few years ago a special knife to cut peeled tomatoes, peeled onions, ... By applying a novel technique to these blades, the lifetime of the knife has been extended significantly; this has since been copied by competitors. As such, this type of blades has become a standard in these market segments.



Cutting cheese is not the easiest thing to do, as its structure may change as the cheese ages. Therefore, STUMABO has an extensive range of knives on offer in order to achieve the best cut quality, depending on the cutting machines used. Knives used in the dairy industry get a special finishing in view of the very stringent hygienic requirements in this industry.



Regardless of the hydrocutting system being used, STUMABO offers knives and cutter heads made out of food grade stainless steel, putting hygiene and cut quality as a top priority. STUMABO offers in this application area some unique solutions, such as the patented Conibot technology, the Deep Crinkle knives, the Wedges technology, ...

