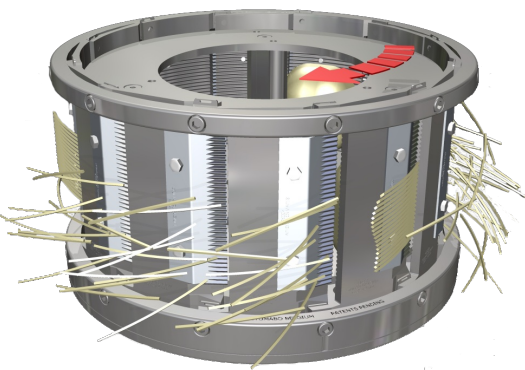




FAM *Centris*
315



Vegetables & Fruits



Innovative compact shredder, designed for perfect cut quality, flexibility and speed

KEY FEATURES

Extremely precise centrifugal cutting principle with new and innovative patent pending cutting head technology.

Heavy-duty cassette style spindle, easily removable for inspection. Lifetime greased and sealed roller bearings.

The 100% stainless steel cutting head weighs 8 kg | 18 lbs and has a reduced amount of parts, which improves cleanability and simplifies assembly considerably.

The razor-sharp knives and new, innovative cutting head ensure a perfect cut quality, long-lasting accuracy and very low waste ratio.

Large infeed provides uniform product flow to the cutting head and avoids overloading of the head.

Electrical control of the machine is start-stop without programming or read-outs in order to meet simplicity.

Equipped with a 0,75 kW | 1 hp AC three-phase stainless steel motor for low energy consumption and designed for easy washdown.

The alignment platform for the subframe can hold a wide range of discharge containers with multiple heights.

Trapped key interlock safety system prevents access to the cutting area during machine operation.

Rigid, seamless welded frame with no flat surfaces. Limited number of bolts used and no exposed threads.

Operator-friendly machine infeed, designed for hand-batch feeding and good working conditions for the machine operator.

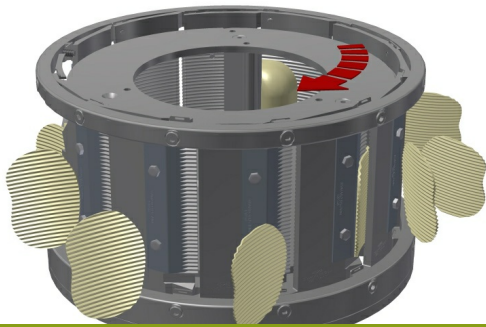
Designed according to CE, FDA and HACCP regulations. The drive, product and electronics zone are completely separated.



 **FAM** *Centris*
315

HIGHLIGHTS

- FAM Centris™ 315 is the new reference for great cut quality in different shapes and sizes.
- The lightweight stainless steel cutting head (patent pending) radically improves centrifugal slicing and shredding.
- The Centris 315 is available as a stand-alone machine.
- Food and operator safety is a priority for this machine.
- The Centris 315 is easy in maintenance and use thanks to the Direct Drive System.



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Red Cabbage Shreds



Onion Slices



Lime Slices



Red Beetroot Slices



Red Beet Slices - Crinkle Cut



Tomato Slices



Carrot Shreds



Potato Slices

SPECIFICATIONS

MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH)
1 050 x 750 x 1 500 mm | 41.34' x 29.53' x 59.06'
Weight basic machine
129 kg | 284 lbs

MOTOR

CUT SHAPES & SIZES

Cut shapes

Flat cut, crinkle cut, V-cut slices, V-cut shreds, julienne shreds and oval cut shreds

Cut sizes

Slices from 0,80 mm | 0.031' up to 5 mm | 0.197', 318V (1,80 mm | 0.071'), 432V (2,50 mm | 0.098') and 538V (3,20 mm | 0.126') V-cut shreds and 2,40 mm | 0.094', 4,80 mm | 0.189', 9,60 mm | 0.378', 19,05 mm | 0.75' julienne shreds

APPLICATION SUMMARY

Vegetables

Celeriac, onion, cabbage, radish, beetroot, Jerusalem artichokes, taro root, green beans, mushrooms, tomatoes, green papaya, gherkins, cucumber, bamboo, zucchini

Fruit

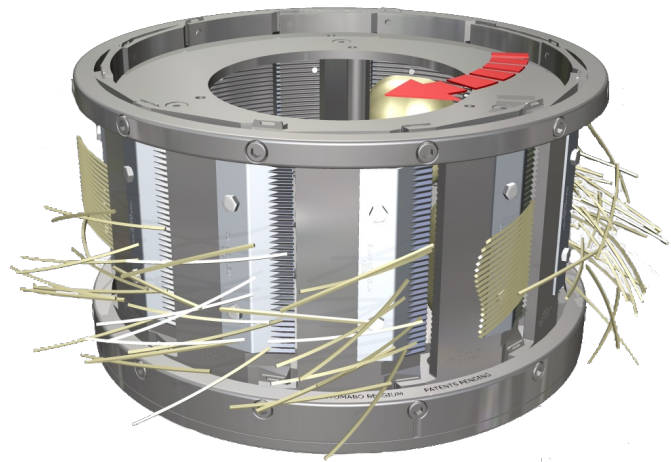
Oranges, lemons, limes, apples

Other

Other applications are available. Please contact us.

CUTTING PRINCIPLE

FAM Centris™ 315 is designed for perfect cut quality, flexibility and speed while decreasing the amount of time to complete each job. A patent pending cutting head technology guarantees a consistent slice and shred cut quality. The changing of blades, handling and cleaning are quick and efficient.



The product is fed through the infeed chute and enters into the cutting compartments of the rotating impeller (*). There, it is held against the inner surface of the cutting head assembly (*) by centrifugal force.

The cutting head assembly (*) consists of 12 individual stationary cutting stations. Slices or shreds are produced as product passes each knife in a smooth and uninterrupted manner. Length is controlled by the input product size. The cut product is collected through the central discharge.

The interchangeable cutting heads (*) offer flexibility in all cuts and shapes, such as flat, crinkle cut and V-shaped slices as well as V-shaped, oval, julienne and wide ribbon-cut strips, and this on a variety of products.

(*) patent pending impeller and patent pending cutting head assembly

Cutting Trials

Worldwide, FAM is ready to advise you in one of its fully equipped test centres. You are invited to send us products for evaluation and you are most welcome to be present during the trials.

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Contacts and Information

For a complete overview of our machines, applications, services and agents, please visit our website. FAM will be happy to respond immediately to your information request.

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GROUP



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