

PRODUCT CHARACTERISTICS

Applications

The FAM Centris 400 is a compact centrifugal shredder providing a perfect cut quality on a wide range of products, such as:

1. FRUIT & VEGETABLES


Carrots
Celeriac, onion, cabbage, radish,
Beetroot, Jerusalem artichokes, taro root
Green beans
Mushrooms, tomatoes, green papaya
Gherkins, cucumber, bamboo, zucchini
Oranges, lemons, limes, apples

4. POTATOES

Potatoes, sweet potatoes

More applications are possible, please contact us.

The maximum product dimensions are 130 mm in length and 95 mm in diameter.

TYPES OF CUTS	CUTTING SIZES	
	Flat cut slices	Various cut sizes available from 0.8 mm up to 5 mm
	Crinkle cut slices	
	V-cut slices	
	V-cut shreds	318V (1.8 mm), 432V (2.5 mm) and 538V (3.2 mm) V-cut shreds
	Julienne shreds	2.4 mm, 4.8 mm, 9.6 mm, 19.05 mm
	Oval cut shreds	Various cut sizes available

CAPACITY

3000 kg - 4000 kg input capacity per hour depending on the cut size an product

TECHNICAL SPECIFICATIONS

info? www.fam.be/en/machines

Basic dimensions (l x w x h)	1317 x 874 x 1919 mm
Weight	180 kg
Motor	2.2 kW (3 hp)
In-feed height	1840 mm
Outlet height	708 mm

✓ fruit & vegetables

meat & poultry

dairy

✓ potatoes

fish & seafood

other

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.

Find Your Agent

Go to www.fam.be/en/agents and find all relevant contact data to get in touch with FAM, the regional branch offices and the worldwide agent network.

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.

Please visit www.fam.be.

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 **FAM Centris**
400



High Capacity Centrifugal Slicer and Shredder

Agent

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Potato Slices



Cabbage Shreds



Tomato Slices



Carrot Shreds



Onion Rings



Member of  **HIFFERMAN**
INDUSTRIAL

Cutting edge solutions for food

FAM CENTRIS® 400: DESIGNED FOR PERFECT CUT QUALITY, FLEXIBILITY AND SPEED

A CUTTING EXPERIENCE SECOND TO NONE

FAM has developed an innovative centrifugal slicer and shredder for the vegetable and fruit industry: the FAM Centris™ 400. The machine is designed for companies looking for perfect and consistent quality, long shelf-life and flexibility at a high capacity. The FAM Centris 400 is already the third machine of the Centris line, which was first launched in 2013, and is the biggest model yet.

The patent pending cutting head technology guarantees a consistent slice and shred accuracy throughout the cutting process thanks to the GapSet™ Technology.

Its unique design design considerably facilitates the changing of the blades, the handling and the cleaning of the cutting head. All these innovations are part of the NECST™ concept (Next Evolution in Centrifugal Slicing Technology), an ambitious R&D project to provide new answers to the key issues in the centrifugal slicing food processing.

Unmatched Cut Quality

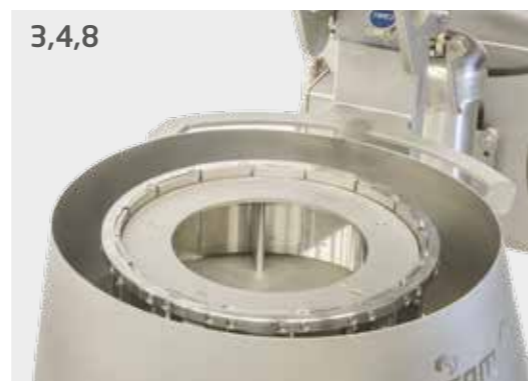
1. Extremely precise centrifugal cutting principle with new and innovative patent pending cutting head technology.
2. The razor-sharp knives and new, innovative cutting head ensure a perfect cut quality, long-lasting accuracy and very low waste ratio.
3. The 100% stainless steel cutting head weighs 12 kg and has 16 cutting segments and a reduced amount of parts, which improves cleanability and simplifies assembly considerably.
4. GapSet™ Technology allows you to change the slice thickness, is more accurate and ensures knife stability without any adjustments while processing.

Cutting Principle



The patent pending cutting head technology (*) guarantees a consistent slice thickness throughout the slicing process. Its unique design considerably simplifies facilitates the changing of blades, handling and cleaning.

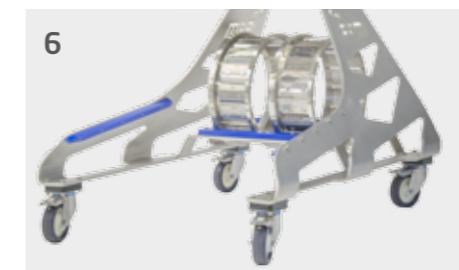
The product is fed through the in-feed chute and enters into the cutting stations of the rotating impeller. There, it is held against the inner surface of the cutting head assembly by centrifugal force. The cutting head assembly consists of sixteen individual stationary cutting stations. Slices are produced 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.



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

Endless flexibility through smart design

5. Heavy-duty cassette style spindle, easily removable for inspection with life-time greased and sealed roller bearings. Minimum of maintenance necessary.
6. Rigid, seamless welded frame with no flat surfaces. Storage for two cutting heads underneath the machine and designed to fit eurobin.
7. Unit can be positioned inline or as a stand-alone. Different executions available for infeed and outlet chute.
8. Different impellers available depending on the application. Impellers have round edges and vertical grooves to guide the product perfectly.



Designed with Simplicity, Hygiene & Safety in Mind

9. Trapped key interlocking safety system prevents access to the cutting area during machine operation.
10. Equipped with a 2.2 kW AC three-phase stainless steel motor, directly accessible and designed for low energy consumption and easy wash-down.
11. Electrical control of the machine is start-stop without programming or read-outs in order to meet simplicity. Can be positioned at the back or at the side.
12. Designed according to CE, FDA and HACCP regulations. The drive, product and electronics zone are completely separated.

