

## PRODUCT CHARACTERISTICS

### Applications

The FAM Centris 315 is a compact potato & vegetable slicer providing a perfect cut quality for applications, such as:

#### 1. FRUIT & VEGETABLES

Carrots, beetroot, parsnip, banana

#### 4. POTATOES

Potatoes & sweet potatoes

✓ fruit & vegetables

meat & poultry






dairy

✓ potatoes

fish & seafood

other

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	318V (1.6 mm), 432V (2.5 mm) and 538V (3.2 mm)
	Gothic Arch slices	Various cut sizes available from 0.8 mm up to 5 mm
	Julienne sticks	2.4 mm x 2.4mm & 4.8 mm x 4.8mm

Customized shapes are possible on request

#### HAND BATCH FEEDING SPEED

1500 kg input capacity per hour

#### TECHNICAL SPECIFICATIONS

info? [www.fam.be/en/machines](http://www.fam.be/en/machines)

Basic dimensions (l x w x h)	1151 x 521 x 9670 mm
Weight	100 kg
Cutting wheel motor	1.5 kW (2 hp)

#### 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](http://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](http://www.fam.be).

#### FAM nv

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#### Agent

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Superior Slicer with Innovative Cutting Head Technology



Flat Cut Potato Chips



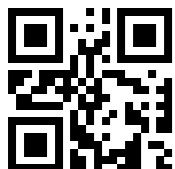
V-Cut Potato Chips



Gothic Arch Potato Chips



Flat Cut Vegetable Chips



Member of  **HIFFERMAN**  
INDUSTRIAL

Cutting edge solutions for food

# FAM CENTRIS® 315P: DESIGNED FOR PERFECT CUT QUALITY, FLEXIBILITY AND SPEED

A CUTTING EXPERIENCE SECOND TO NONE

FAM has developed a new Potato Chips Slicer, the FAM Centris® 315P, with a revolutionary and patent pending cutting head technology that produces an unprecedented cut quality.

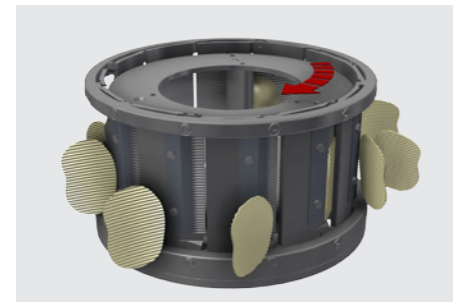
The FAM Centris 315P has yielded better results in terms of starch loss, has reduced the amount of scrap and has almost eliminated tapered cut completely. The stainless steel cutting head weighs only 8 kg and guarantees a solid cut quality without adjustments or use of a slice gage.

The FAM Centris 315P can be positioned in a continuous line or used for hand-batch feeding.

## Customized to your needs

1. The FAM Centris 315P can be fed inline by any circulating conveyor system, but can also be used for hand-batch feeding.
2. Water inlets ensure that the product is cut smoothly and the loss of starch is minimized, but the FAM Centris 315P can also be integrated in hand batch frying lines without water nozzles.
3. The new cutting head technology opens up possibilities of customizing shapes to your exact needs.

## 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 twelve 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.

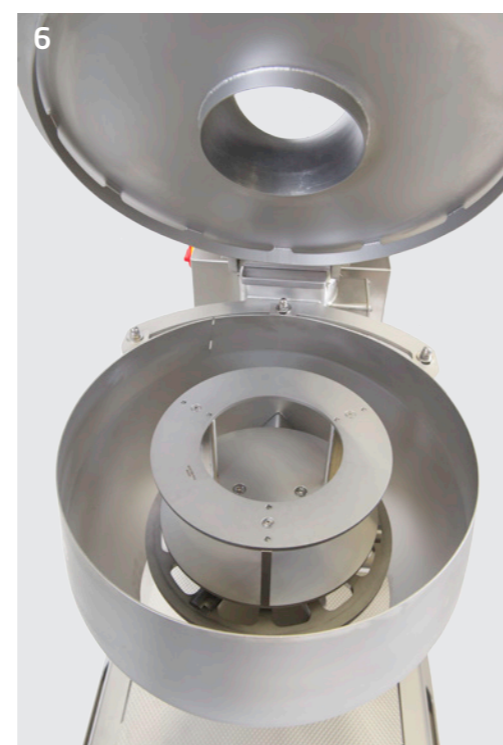
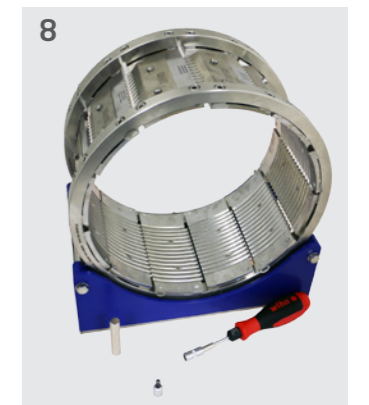
## Revolutionary Cutting Head Technology: Set it & Forget it

4. The new Gap Set Technology ensures a smooth, regular slice that never needs adjustment after it is set.
5. The lifetime of our knives has greatly improved by our new knife finishing, process the new clamping knives and improved knife stability.
6. The impeller wheel guides the product steadily through the 12 cutting stations, reducing the loss of product.
7. The 100% stainless steel cutting head weighs 8 kg, has a reduced amount of parts and has adjustments tools that considerably speeds up the changing of the knives.
8. The cutting head has adjustments tools that considerably speed up the changing of the knives.
9. In joint development all blades and parts are made in house by our sister company Stumabo International.



## Designed with Simplicity, Hygiene & Safety in Mind

10. Trapped key interlocking safety system prevents access to the cutting area during machine operation.
11. Heavy-duty cassette style spindle, easily removable for inspection. Life-time greased and sealed roller bearings.
12. Equipped with a 1.5 KW AC three phase stainless steel motor for low energy consumption and designed for easy washdown.
13. Electrical control of the machine is start-stop without programming or read-outs in order to meet simplicity.
14. Direct Drive System replaces high maintenance gear box.
15. Designed according to CE, FDA and HACCP regulations. The drive, product and electronics zone are completely separated.



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