

An innovative, high-capacity slicer and shredder

The Centris™ 400 uniformly slices and shreds a wide variety of vegetables and fruits at high processing output.

It offers food processors precision cutting along with substantial savings in production time and product waste. Its precise and clean-cut quality leads to a longer product shelf life.

This versatile machine can be supplied with a full range of interchangeable cutting heads. The patented 16-station cutting heads accept products up to 130 mm (5 1/8") and process them very fast and with high accuracy.

The Centris 400 can be integrated into a processing line or used as a standalone machine. Executions with different impeller wheels, infeed chutes and outlet chutes can be selected to accommodate the product shape and size.

Applications

The Centris 400 is widely used in various fields such as vegetable and fruit processing factories, commissary and commercial kitchens, and catering services.

It is suitable for any product that is firm in texture, including carrots, celeriac, potatoes, cabbage and onions, while also providing gentle cutting for more fragile products such as apples, strawberries and coconut.

Numerous different cut types can be produced, e.g. flat, crinkle or V- slices / V-cut, oval shreds, crescent shreds and strip-cuts in many dimensions. Long-shaped products (e.g. carrots, cucumber) can be pre-cut to a specific size to determine the length of the shred.

A complete overview of all shapes is available on request.

Centris 400



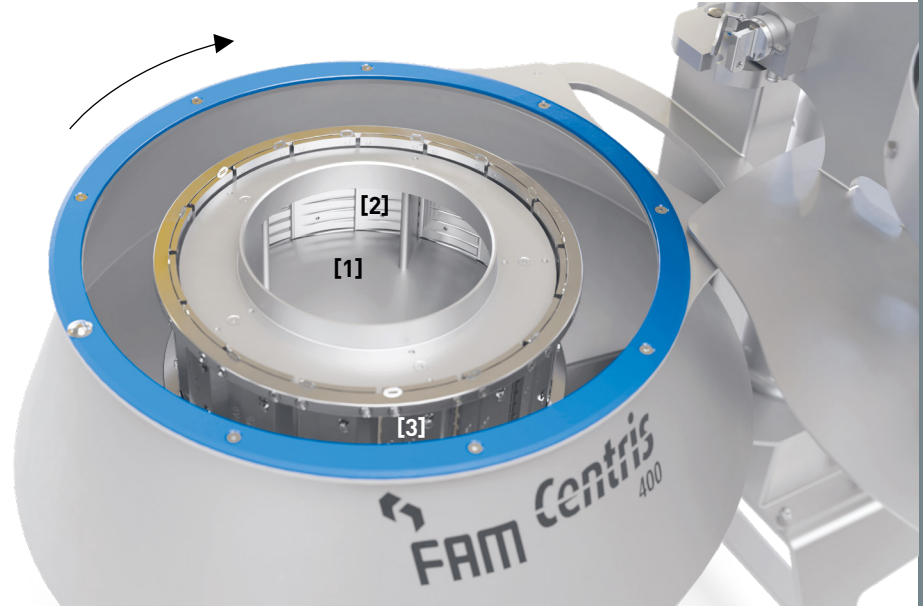
Features

- The powerful 4 kW (5HP) stainless steel motor easily handles peak capacities.
- Lightweight interchangeable cutting heads allow fast changes between products and cuts. Preset slice thickness ensures consistent cut quality.
- The energy-efficient, belt driven motor requires minimal maintenance, with no need for lubrication or expensive repairs.
- The blades used are inexpensive to replace and do not require sharpening.
- A trapped key interlocking safety system maximises safety for operating personnel.
- A large infeed provides uniform product flow to the cutting head and avoids overloading it.

Operating principle

The product is fed through the infeed chute and enters into the cutting compartments of the rotating impeller [1]. There, it is held against the inner surface of the cutting head assembly [2] by centrifugal force.

The cutting head assembly consists of 16 individual stationary cutting stations [3]. Slices or shreds are produced as the 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.



Technical data

| MAXIMUM PRODUCT INPUT SIZE | POWER SUPPLY | DIMENSIONS (L x W x H) | MACHINE WEIGHT | OPTIONS |
|--|----------------|---|---------------------|---------------------------------|
| L 130 mm x Ø 100 mm (5 1/8" x Ø 3 7/8") | 4 kW (5 HP) | 140 x 87 x 186 cm (55.12 x 34.25 x 73.23") | 275 kg (606 lbs) | UL certified electrical cabinet |

Food hygiene and operator safety are key in our design

Our machines are designed and manufactured to meet the highest standards for both operator and food safety that comply with, as a minimum, the latest European and North-American regulations on food contact materials.

"Together we cut your product to perfection!"

Worldwide, FAM STUMABO offers **demonstration equipment** and **expert advice** to identify the ideal cutting equipment for the results you want.

Our **fully equipped test centres** around the world are available to let you evaluate product quality and appearance. Send us products for evaluation and we will be happy to advise you.

