

### Centrifugal slicer for almonds

The Centris™ 400A is a high-capacity centrifugal slicer for the uniform slicing of blanched almonds. It is specially designed for processors seeking consistent slice thickness and increased yield at high outputs.

The slicer is powered by the 100% stainless steel GapSet 16 cutting head. Featuring 16 individual blades, it ensures that the product is cut away quickly with minimal disturbance from incoming (uncut) produce.

This slicer is available as a stand-alone machine and can also be easily integrated into a production line.

### Applications

The Centris 400A is designed specifically for (peeled) almond slicing.

The patented cutting head technology guarantees consistent slice thickness throughout the slicing process. Its unique design enables easy handling, cleaning, and blade changes.

## Centris 400A



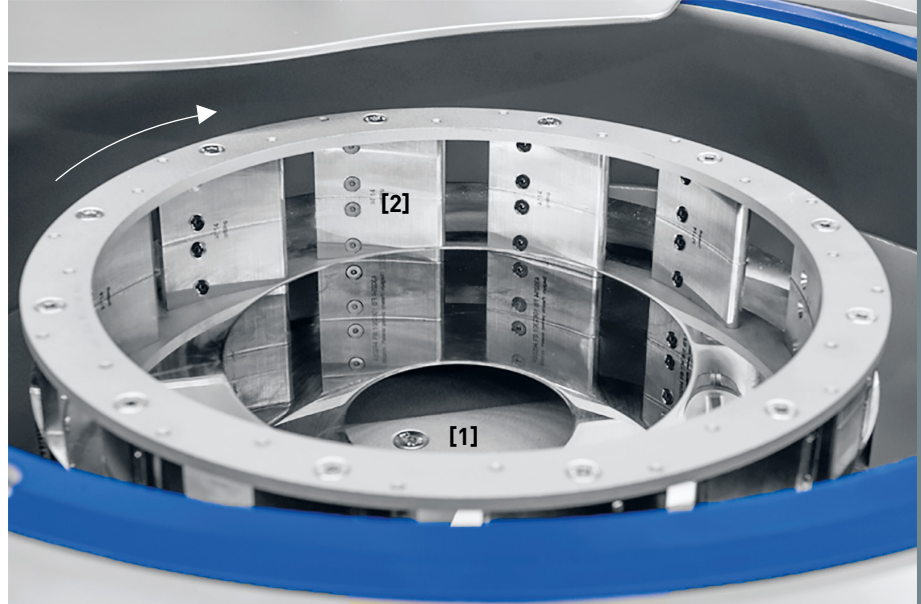
### Features

- Lightweight stainless steel cutting head radically improves slicing quality with more consistent slice thickness and less breakage.
- Impeller is designed exclusively for optimal slicing of almonds, with perfect alignment and orientation of the product before and during the cutting action.
- Large infeed provides uniform product flow to the cutting head and avoids overloading it.
- The machine is easy to maintain and use, resulting in a very low operating cost.

### Operating principle

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

The cutting head assembly consists of 16 individual stationary cutting stations [2]. Slices are produced as the product passes each knife in a smooth and uninterrupted manner. 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
N/A	4 kW (5 HP)	140 x 87 x 186 cm (55.12 x 34.25 x 73.23")	275 kg (606 lbs)	UL certified 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.

