

PRODUCT CHARACTERISTICS

Applications

The FAM Centris 315 is a compact centrifugal shredder providing a perfect cut quality on a wide range of products, such as:

1. FRUIT & VEGETABLES







Carrots
Celeriac, onion, white cabbage, radish,
Beetroot
Green beans
Mushrooms, tomatoes
Gherkins, cucumber, bamboo, zucchini

4. POTATOES

Slices flat, crinkle and V-cut
Shreds

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 (1.6 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 |

HAND BATCH FEEDING SPEED

25 kg basket per minute, depending on product, cut size and condition

TECHNICAL SPECIFICATIONS

info? www.fam.be/en/machines

| | |
|------------------------------|----------------------|
| Basic dimensions (l x w x h) | 1050 x 750 x 1500 mm |
| Weight | 129 kg |
| Cutting wheel motor | 0.75 kW (1 hp) |
| In-feed height | 1250 mm (50") |
| Outlet height | 540 mm (21") |

✓ 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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Innovative and Compact Centrifugal 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® 315: DESIGNED FOR PERFECT CUT QUALITY, FLEXIBILITY AND SPEED

FAM has developed the innovative Centris 315, a new centrifugal slicer & shredder with a high-quality execution at a very attractive price and with the smallest footprint of any industrial centrifugal shredder in the market.

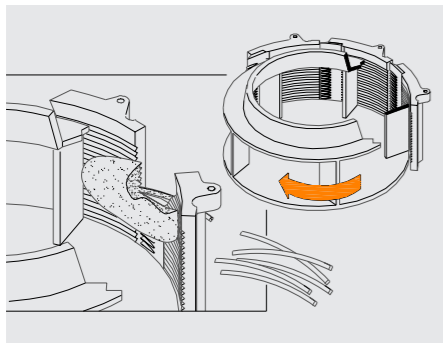
The FAM Centris 315 is designed for lean companies looking for perfect cut quality, flexibility and speed while minimizing costs and decreasing the amount of time to complete each job.

A patent pending cutting head technology guarantees a consistent slice and shred thickness throughout the slicing process. The unique design of the cutting head will facilitate change of blades, handling and cleaning.

Innovative Design Delivering Unbeatable Cut Quality

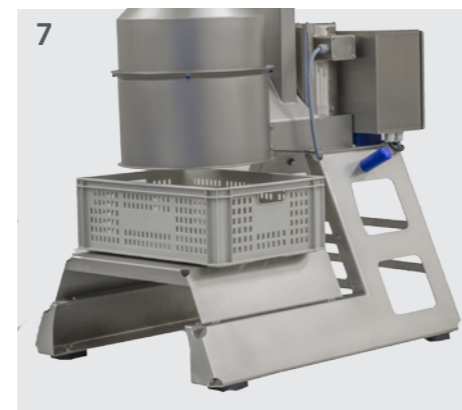
1. Great flexibility in the different cuts with a variety of products, all sliced or shredded very precisely and clean, in the end reducing waste and increasing shelf-life.
2. The reduced diameter cutting head(*) with 12 cutting stations will immediately position the product for optimal cutting.
3. The innovative new lightweight stainless steel cutting head(*) can be removed and cleaned in no time, its parts changed out effortlessly and the cut size is easy to set.

Cutting Principle



The product is fed through the in-feed 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 twelve 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, on a variety of products.



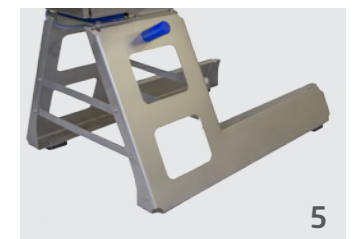
(*) patent pending impeller and patent pending cutting head assembly

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A CUTTING EXPERIENCE SECOND TO NONE

Compact Industrial Shredder with High-Quality Execution

4. Machine is ergonomically designed for hand batch feeding by the machine operator.
5. Lightweight execution with a compact footprint and a stable, modular subframe.
6. Rigid, seamless welded, monolithic frame with no horizontal surfaces in the cutting zone. Limited number of bolts and no exposed threads and absence of hidden corners.
7. Subframe is fitted with an alignment platform that accepts a wide range of discharge containers (baskets, crates...) that may have multiple heights.
8. The low gooseneck in-feed establishes a uniform product flow without overfeeding.



Designed with Safety in Mind

9. Designed according to CE, FDA and HACCP regulations.
10. Very easy to clean, a clear separation between product zone, drive zone and electrical components.
11. The trapped-key interlocking safety system can only be released in safe conditions. Inserted in one of the 2 switches for operating or opening a cover.
12. Equipped with a 0.75 kW (1 hp) three phase stainless steel motor for low energy consumption. Extremely smooth surface, especially designed for sectors dealing with high standards of hygiene and cleaning.

