

A compact, highly accurate slicer and shredder

The Centris™ 315 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 accepts products up to 100 mm (3 5/16") in any dimension and can be supplied with a full range of interchangeable cutting heads. The patented 12-station cutting head processes products very fast and with high accuracy.

The machine can be fed manually or via an infeed conveyor for a more even feed.

Applications

The Centris 315 is widely used in various fields such as vegetable and fruit processing factories, commissary and commercial kitchens, catering services and R&D centres.

It is suitable for any product that is firm in texture, including potatoes, celeriac, carrots, cabbage, and onions. It also provides gentle cutting for more fragile products like 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. A complete overview of all shapes is available on request.

Centris 315



Features

- Low infeed hopper height facilitates manual feeding with produce from crates and baskets.
- Lightweight interchangeable cutting heads allow fast changes between products and cuts. Preset slice thickness ensures consistent cut quality during operation.
- 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.
- Trapped key interlocking safety system maximises safety for operating personnel.
- The machine's small footprint enables the installation in space-limited factories.

Operating principle

The product is fed through the infeed chute (1) and enters the rotating impeller (2). Centrifugal force pushes the product against the inside of the stationary cutting head where the impeller paddles (3) guide it through each of the 12 cutting stations (4).

Slices or shreds are produced as the product passes each knife in a smooth and uninterrupted manner. Length is determined by the input product size.



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 5/16")	1.5 kW (2 HP)	105 x 70 x 143 cm (41.34 x 27.56 x 56.3")	160 kg (353 lbs)	frame for eurobin

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.

