

A highly accurate slicer for the highest capacities

The Centris™ 400P slicer was specially developed for the potato chips/crisps industry. It is ideal for both high-capacity batch-type lines and continuous lines, where the 16-station cutting head and patented DualStage impeller wheel deliver high output.

The Centris 400P's 16-station cutting head technology is available in two versions: GapSet featuring a fixed slice thickness setting; or SureSet, which allows for slight adjustments to the slice thickness to accommodate different product varieties and dry matter content.

Yield and quality are improved with reduced starch loss and less scrap and tapered cuts. The smoother surface of the slices also reduces oil uptake.

The cutting head accepts potatoes to 100 mm (3 7/8") in any dimension.

This compact machine can be easily integrated into existing and new lines.

Applications

The Centris 400P is widely used in the potato chips/crisps industry. It also delivers perfect results in the production of vegetable chips from carrot, beetroot, sweet potato, taro, parsnip, etc.

This versatile machine can be supplied with a full range of interchangeable cutting heads.

Different types of cuts can be produced: flat, crinkle or V-cut slices or sticks in many dimensions. Complete overview of all shapes available upon request.

Centris 400P



Features

- Different types of infeed hoppers are available for batch or continuous lines.
- Lightweight interchangeable cutting heads allow fast changes between products and cuts. Preset slice thickness ensures consistent cut quality.
- The cutting head contains sand gates to divert foreign debris such as stones from the cutting zone, significantly reducing damage to blades and cutting components.
- The blades used are inexpensive to replace and do not require sharpening.
- The energy-efficient, belt driven motor requires minimal maintenance, with no need for lubrication or expensive repairs.
- A trapped key interlocking safety system maximises safety for operating personnel.

Operating principle

The product is fed through the infeed chute and enters the rotating impeller (1).

Centrifugal force pushes the product against the inside of the stationary cutting head where the impeller paddles (2) guide it through each of the 16 cutting stations (3).

Slices are produced as the product passes each knife in a smooth and uninterrupted manner.



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)	111 x 77 x 80 cm (43.7 x 30.31 x 31.5")	250 kg (551 lbs)	-

Food hygiene and operator safety are key in our design

This machine will be delivered with a declaration of Incorporation.

"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.

