

A highly accurate slicer that improves yield

The Centris™ 315P slicer was specially developed for the potato chips/crisps industry. It is ideal for both smaller capacity batch-type lines and continuous lines.

The 12-station cutting head with patented GapSet technology enables high-capacity output and ensures consistent slice thickness throughout production runs with no need for adjustment by an operator.

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 315P is widely used in the potato chips/crisps industry.

Centris 315P



Features

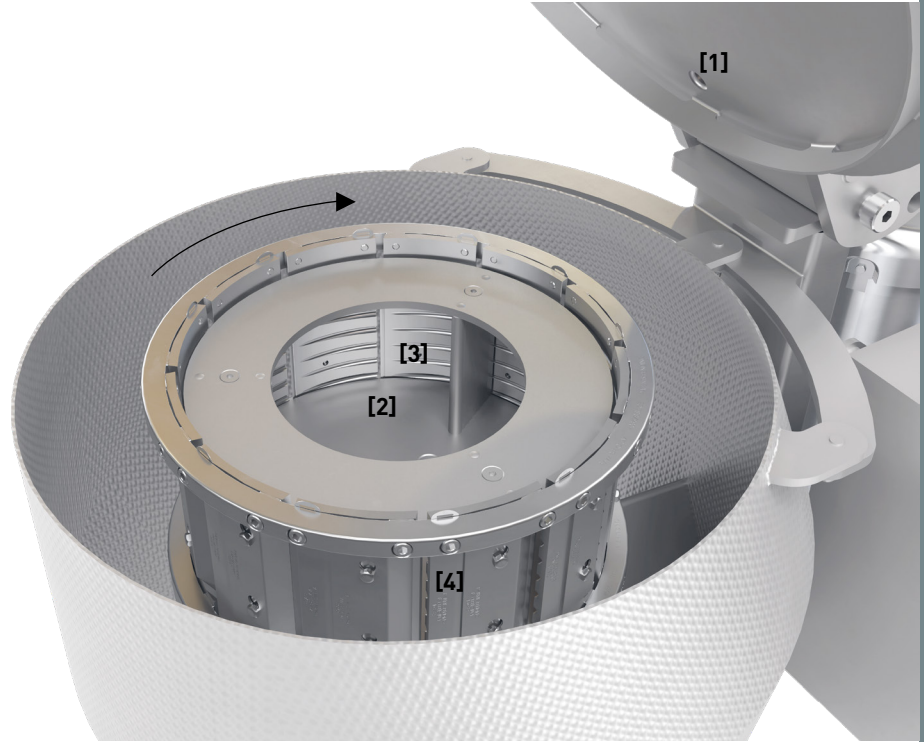
- Different types of infeed hopper are available for batch or continuous lines.
- Lightweight interchangeable cutting heads allow fast changes between products and cuts. Preset slice thickness ensures consistent cut quality.
- The cutting head contains sand gates to divert foreign debris such as stones 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 (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 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")	1.5 kW (2 HP)	105 x 55 x 100 cm (41.34 x 21.65 x 39.37")	125 kg (276 lbs)	with frame

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.

