

A powerful shredder specially designed for cheese processing

The Centris™ 400C Optitec is designed to meet the demands of today's versatile and high-volume cheese shredding applications.

The shredder is powered by the innovative, USDA Dairy-accepted Centris SureShred 16-station cutting head which radically improves quality, capacity and yield.

The patented Set & Forget technology guarantees consistent shred dimensions and cut accuracy throughout production runs without the need for adjustments, even after changing blades and cleaning.

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

Applications

The Centris 400C Optitec is widely used in the cheese processing industry to shred a wide variety of soft, semi-hard and processed cheeses such as mozzarella, Emmentaler, Cheddar, and Provolone, as well as analogue and vegan cheese varieties.

Numerous different cut types can be produced, e.g. full or reduced 318 V-, 432 V- and 538 V-shred, oval, wide oval and crescent shred.

The machine can be equipped with grating heads for even greater versatility. A wide variety of grating heads is available to produce fine to coarse particles or granules and different types of special shreds.

Centris 400C Optitec



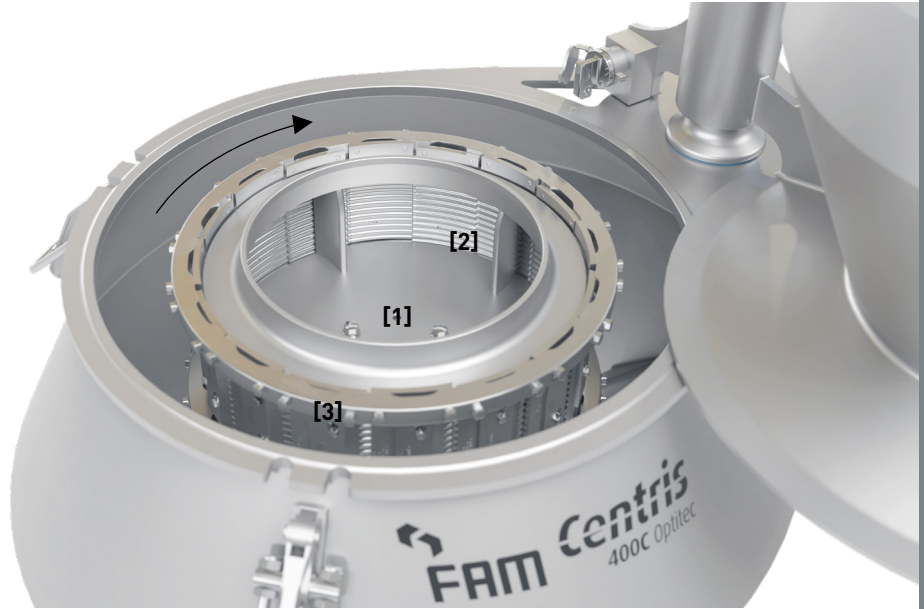
Features

- The shredder is equipped with a heavy-duty 15 kW (20 HP) stainless steel planetary gear motor using advanced turbo-torque technology to deliver consistent quality, even when throughput is maximised.
- Melting or caking of cheese is avoided by keeping the motor and gearing housed outside of the cutting zone to eliminate heat transfer.
- The Centris 400C Optitec has a compact, hygienic design. Its smooth product contact surfaces are easy to clean and are free from sharp corners, protrusions and crevices.
- A large, steep infeed chute and enlarged discharge chute zone provide uniform product flow and increased feeding capacity into the 16-blade cutting head.

Operating principle

The product is fed through the infeed chute and enters into the cutting compartments of the rotating impeller [1]. There, it is held against the inner surface of the cutting head [2] assembly by centrifugal force.

The cutting head assembly consists of 16 individual stationary cutting stations [3]. Slices or shreds are produced as the 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.



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")	15 kW (20 HP)	157 x 78 x 96 cm (61.81 x 30.71 x 37.8")	445 kg (981 lbs)	with sub-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.

