

 Cheese

FAM Centris™ 400C:  
Centrifugal cheese  
shredder combining value  
for money with high yield  
and efficiency

## KEY FEATURES

Extremely precise centrifugal cutting principle with groundbreaking, patented and patent pending SureShred 16C cutting head technology.

Motor and gearbox are completely outside of the product zone, highly improving your food safety while avoiding heat generation in the product zone.

The lightweight stainless steel cutting head can be removed and cleaned in no time. The cutting size is easy to (pre)set without tolerance, resulting in a regular shred that never needs adjustment.

Full and reduced shred shapes (318V, 432V, 538V), (reduced) oval cut shreds. Also available is a grating head for extra versatility.

The machine has a high level of hygiene: no flat surfaces or hidden corners, inside and out. Extremely low contact surface resistance. No electrical components, bolts or wires in the product zone.

Rigid, seamless welded open frame made of solid bars without blind spots.

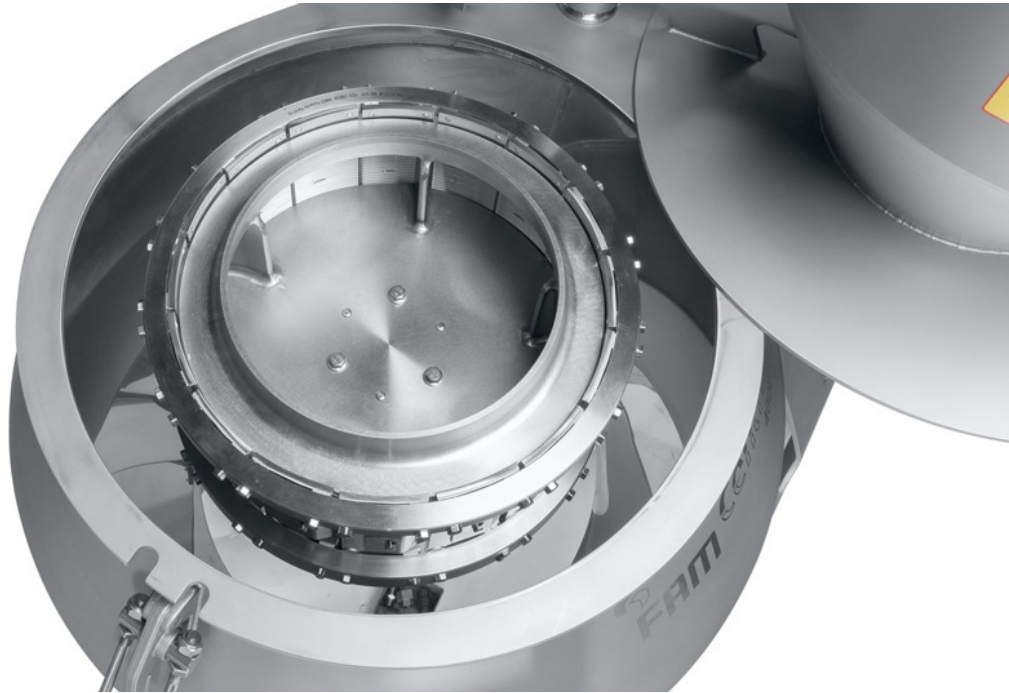
Large infeed (larger than CHS-2D) provides uniform product flow to the cutting head and avoids overloading of the cutting head.

Equipped with a 7,50 kW | 10 hp stainless steel motor for easy washdown.

Electrical control of the machine is start-stop without programming or read-outs in order to meet simplicity.

Heavy-duty cassette style spindle, easily removable for inspection.

Trapped key interlock safety system prevents access to the cutting area during machine operation.

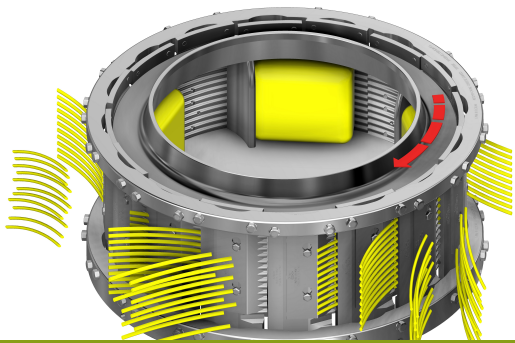


**FAM**

**Centris**  
400C

## HIGHLIGHTS

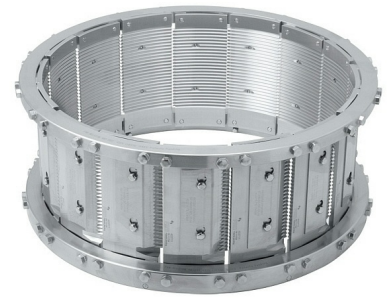
- FAM Centris™ 400C is the new reference for cheese processors looking to process low to medium volumes of all traditional cheese varieties and cutshapes.
- The innovative, patented lightweight stainless steel SureShred 16C cutting head radically improves quality, capacity and yield.
- The preset technology guarantees consistent shred dimensions and cut accuracy without the need for adjustments, even after changing of blades and cleaning. No need for measuring tools or gauges.
- Motor and gearbox are completely outside of the product zone eliminating product build-up and heat generation.
- The FAM Centris 400C has a high level of hygiene for the cheese industry: no flat surfaces or hidden corners and no electrical components, bolts or wires in the product zone.



Extremely precise centrifugal cutting principle with groundbreaking, patented and patent pending SureShred 16C cutting head technology.



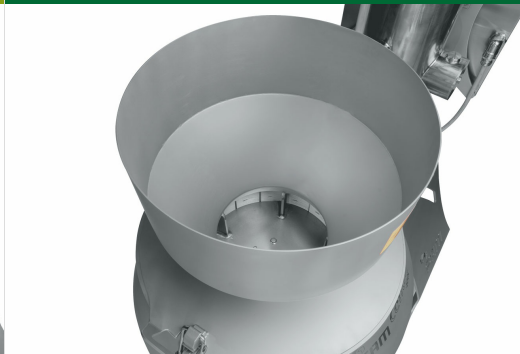
Motor and gearbox are completely outside of the product zone, highly improving your food safety while avoiding heat generation in the product zone.



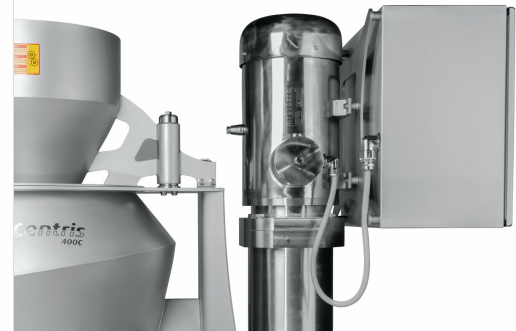
The lightweight stainless steel cutting head can be removed and cleaned in no time. The cutting size is easy to (pre)set without tolerance, resulting in a regular shred that never needs adjustment.



The machine has a high level of hygiene: no flat surfaces or hidden corners, inside and out. Extremely low contact surface resistance. No electrical components, bolts or wires in the product zone.



Large infeed (larger than CHS-2D) provides uniform product flow to the cutting head and avoids overloading of the cutting head.



Equipped with a [7.5 kW] stainless steel motor for easy washdown.



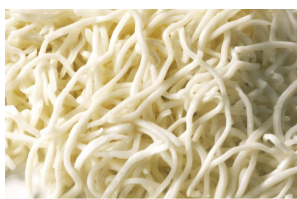
Electrical control of the machine is start-stop without programming or read-outs in order to meet simplicity.



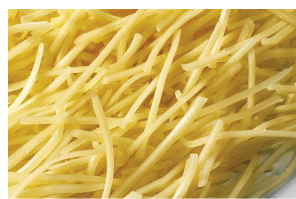
Heavy-duty cassette style spindle, easily removable for inspection.



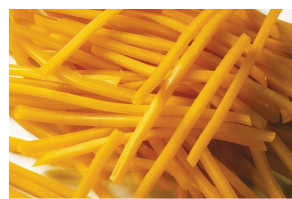
Trapped key interlock safety system prevents access to the cutting area during machine operation.



Mozzarella Shreds 1.8 mm



Emmental shreds 1.8 mm



Cheddar Shreds 2.5 mm



Cheese oval cut strips 2.5 mm

## SPECIFICATIONS

### MACHINE DIMENSIONS & WEIGHT

Dimensions basic machine (LxWxH) :  
1.502 x 728 x 921 mm | 4ft 11.134" x 2ft 4.661" x 3ft  
0.26" excluding subframe  
Weight basic machine:  
460 kg | 1,014 lbs , including 400C subframe

### MOTOR

Power:  
7,50 kW | 10 hp

### CUT SHAPES & SIZES

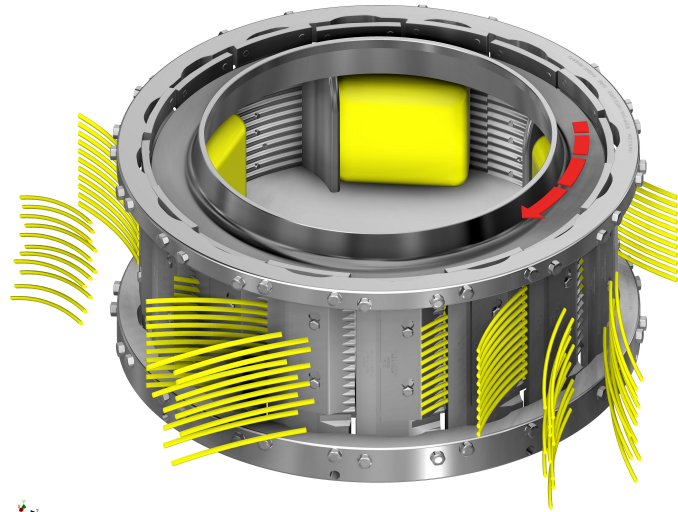
Cut shapes:  
V-cut shred shapes, full and/or reduced (318V, 432V, 538V, oval cut)  
Cut sizes:  
All full and reduced shred shapes (318V, 432V, 538V):  
1,80 mm | 5/64" , 2,50 mm | 3/32" , 3,20 mm | 1/8"  
Oval cut shreds: 6,40 mm | 0.252" by 3,20 mm | 1/8"  
Reduced oval crescent: 4 mm | 5/32" by 1,80 mm | 5/64"  
Capacity :  
1.250 kg/h | 2,756 lbs/h on 1,80 mm | 5/64" mozzarella shreds;  
3.500 kg/h | 7,716 lbs/h on oval shreds mozzarella

### APPLICATION SUMMARY

Cheese  
Soft, Semi-hard and processed cheese  
Mozzarella, Gouda, Edam, Cheddar, Emmental, Provolone, Romano, Asiago, Monterey Jack, Queso Quesadilla, Asadero, Fontina, Parmesan, Manchego, Swiss and more

## CUTTING PRINCIPLE

FAM Centris™ 400C is designed for processors looking for an efficient solution to shred low to medium volumes of cheese. The FAM Centris 400C increases efficiency and yield by avoiding product build-up and heat generation in the product zone. The patented cutting head technology guarantees a consistent shred cut quality.



The cheese is fed through the infeed chute and is dropped between the impeller paddles(\*). Those carry the product past the knives. Centrifugal force presses it against the inner surface of the cutting head(\*).

The cutting head(\*) consists of sixteen individual stationary cutting stations. Shreds are produced as the cheese 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, including new grating head options.

(\* ) patented and patent pending impeller and cutting head technology

## 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.

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## 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.

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## Your Local Contact

### FAM nv Headquarters

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