



JEGERINGS.COM

special food machinery

Belt Cutting Machine BCM-1650

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General

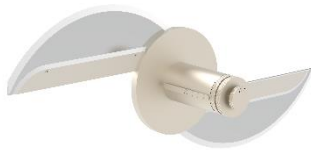
The belt cutting machines BCM-1650 is designed for small and medium-sized vegetable processing companies. This machine is suitable for cutting almost all kinds of vegetables in every cutting size from 1 up to 40 mm. These belt cutting machines are also extremely flexible; switching to another cutting size or cutting form is very easy.

[Product demonstration video of the BCM-1650](#)

[Product demonstration video of the processing line for small to medium capacity](#)

Cutting Possibilities

Standard Wing Knife



With this knife, all kinds of leafy vegetables such as salads, endive, chicory, celery, spring onion, Chinese cabbage, oxheart cabbage, and flat string beans can be cut perfectly. Also herbs such as chives, parsley and chili peppers can be perfectly cut, even in very small cutting sizes. The cutting size can be adjusted from 1 to 40 mm.



Lettuce 20 mm



Parsley 2 mm



Leek 4 mm



Spring Onion 3 mm



Wing Knife With Cross Cut Knives

With this knife vegetables such as leek (half rings), iceberg lettuce (dice), white cabbage (short threads) and melon (dice for fruit salads) can be cut in length and cross-section at the same time. The length can be adjusted on the touch screen. The width size is available in every multiple size of 5 mm.



Pak Choi 10 x 20 mm



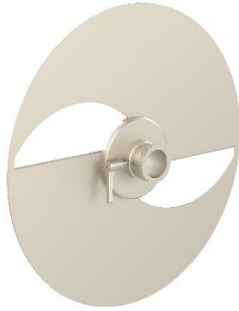
Leek 12 x 25 mm



Melon 20 x 25 mm



Iceberg Lettuce 35 x 35 mm



Adjustable Disc

With this disc all kinds of cabbages (trails), beet (slices), onion rings, potatoes and other round products can be cut perfectly. The adjustable disc can be used in combination with the standard wing knife and with the wing knife with crosscut knives. The cutting of this disc can be adjusted from anywhere between 1 - 20 mm.



Onion Rings 3 mm



White Cabbage 3 mm



White Cabbage 20 x 3 mm



Julienne Knife Disc

With this knife disc, products such as carrot, cucumber, turnip-rooted celery, beet, and paprika can be cut in julienne strips. his knife disc is very well suited for cutting white and red cabbage and leek for salads. Cutting size of choice: 2x2 - 3x3 - 4x4 - 5x5 or 5x6 mm.



Carrot 3 x 3 mm



Cucumber 4 x 4 mm



Broccoli (Stem) 3 mm



Grating Disc

With this disc vegetables such as carrots, potatoes, daikon radish and beet can be grated. Cutting size of choice: 2 - 3 or 4 mm.



Grated Carrot 3 mm



Grated Potato 3 mm



10-Bladed Knife Disc

With this disc large quantities of white and red cabbage can be sliced. Also products such as cucumber, carrots, potatoes and onions can be cut into slices. Cutting size of choice: 1,5 - 2 - 3 or 4 mm.



Carrot Slices 3 mm



Cucumber Slices 3 mm



White Cabbage 3 mm

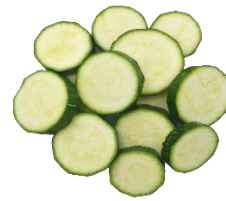


4-Bladed Knife Disc

This cutting disc with four knives is especially designed for cutting delicate products such as tomatoes and other soft products. This special cutting disc has a cutting size of choice: 2 - 3 - 4 - 5 - 6 - 7 - 8 - 9 or 10 mm.



Intense Tomatoes 5 mm



Zucchini Slices 6 mm



Pulled Product Disc

This disc with "fingers" instead of knives is especially designed to tear apart the product instead of cutting it. Examples of suitable products are pulled seitan, pulled pork, pulled chicken etc.

Accessories



Preparation Station BCM-1650

The preparation station BCM-1650 is designed to seamlessly complement the belt cutting machine BCM-1650, accommodating up to two operators. This station includes three transferable blue plastic cutting boards and two stainless steel garbage funnels for efficient pre-cutting and waste disposal. With four stainless steel brake castors, mobility is effortless, allowing you to move it around with ease. Crafted with hygiene and durability in mind, the stainless steel construction ensures lasting performance.



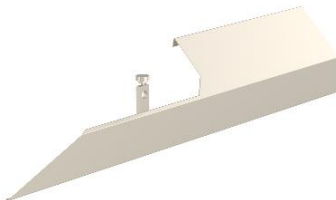
Sprinkler System

The sprinkler system for the BCM-1650 is an accessory designed to maintain the cleanliness of the cutting chamber and ensure that all the cut products are effectively discharged from the machine. With its innovative design featuring strategically placed sprinklers that gently sprinkle water onto the product immediately after it has been cut. This system offers adjustable settings for different product types, allowing operators to manually adjust the water flow to the sprinklers and thereby control the strength of the sprinkling process.



Knife Rack

The stainless steel knife rack is a perfect addition to the BCM-1650 if you need to store multiple knives. Knife discs can be stored inside the knife rack while the open knives such as the standard wing knife can be stored on top of the knife rack. This knife rack is also equipped with four stainless steel brake castors which makes it very easy to move the knife rack around.



Belt Width Reducer

This belt width reducer is especially designed to guide elongated products such as cucumbers and carrots. This tool will prevent the product from moving diagonally on the belt and thus ensures that the product will be positioned straight in front of the disc, so it will always be cut from the correct angle.

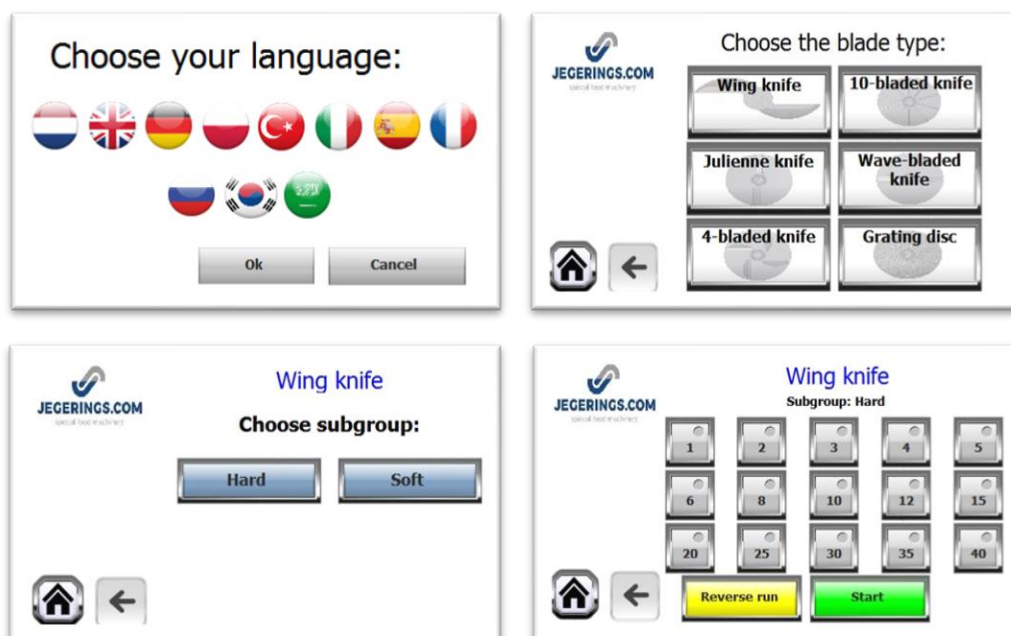
Cutting quality

The machine distinguishes itself because of an exceptional beautiful and high quality cut. After intensive research and many cutting tests the cutting process has been optimized. This is accomplished using an under- and upper belt with very small rollers, so that the radius on the side of the knife is minimal, and the product is to be held till the knife. Together with very sharp knives, the result is exceptional.

User-friendliness

The machine is equipped with a full-colour touch screen where all functions of the machine can be entered and read. The easy menu structure is even for untrained employees easy to understand and to use. Examples:

- **Setting languages:** the touch screen can be set by selecting the flag corresponding to the desired language. The available languages are: English, Dutch, German, French, Spanish, Polish, Italian, Turkish, Russian, Arabic and Korean. Other languages can be programmed at an extra price.
- **Selecting cutting disc:** by only pressing one button, the cutting disc can be selected. The following options are available: wing knife, adjustable disc, julienne knife disc, 10-knife disc, and special knife disc.
- **Selecting cutting size:** press one button to select the cutting size from 1 mm up to 40 mm. Selecting separately knife- and belt speed now belongs definitely to the past.



Selecting language, knife blade, subgroup, and cutting size on the touch screen

Changing knife discs can be done in a second, by the easy on- and off slide on the knife shaft. The knives and discs themselves are – because of their handy size and weight – also easy to use by smaller persons and female employees.

Sustainability

- The machine is completely of sustainable stainless steel. All technical components are only from renowned brands.
- All technical components like bearings, electrical motors and other electrical components are inside the machine. So they are perfectly protected against water.
- The touch screen is IP-67 water protected. For extra protection there is a stainless steel cover, which can be closed during the cleaning of the machine.
- The machine is completely built in our own factory, and we are proud to call it a true Dutch quality product!

Cleaning/ hygiene

- The door of the cutting chamber and the cover over the belts can be entirely opened. The knives discs and belts can be removed in seconds. Because of the smoothly finished surfaces and the lack of 'dirty angles' the machine can be cleaned quickly, radically and hygienically.
- On the touch screen is a cleaning button. Using this button, it is possible to let the belts run with an open door and open screen. So the belts are easy to clean – without taking them off - between switching to another vegetable product.

Safety

- On the door of the cutting chamber, the safety bar under the cutting chamber and the cover of the belts are water resistant (IP-67) sensors mounted. When it is opened, the machine stops immediately (brake motor). So it is impossible to reach into a rotating knife disc. The touch screen also graphically displays which door is open.

Integration in a complete vegetable processing line

The BCM-1650 can also be seamlessly integrated in a vegetable processing line for cutting, washing and drying vegetables. Similarly as with the BCM-1650, the entire processing line is well-suited to process a wide variety of vegetables. The exact configuration of the machinery and accessories of this processing line will be dependent on the processing requirements of the client.



BCM-1650 in a vegetable processing line for cutting, washing and drying vegetables

Technical data

Capacity	up to 1000 kg/h
Electrical data	1 Ph / 230 V / 50 Hz / 8.25 A*
Power	1.85 kW
Dimensions	1685 x 645 x 1440 mm
Weight	306.5 kg without the knives

*The BCM-1650 is electrically adaptable ensuring its compatibility with local power requirements.

Dimensional drawing

