



JEGERINGS.COM

special food machinery

Belt Cutting Machine BCM-3000

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General

The BCM-3000 is an industrial belt cutting machine which is suitable for slicing all leafy vegetables and many root vegetables like cabbage, carrots, onion, French beans, melon, paprika, etc. from 1 to 55 mm.

The machine is suited for medium-sized and large vegetable processing companies who are in need of a large capacity (up to 3000 kg per hour) and don't want less than excellent cutting quality, flexibility and user friendliness.

The large width of the belt (275 mm) makes it possible to cut the large products like cabbage without any precutting. On the touch screen you can select your preferred language, the type of cutting disc, the desired cut and the thickness. The cutting discs can easily be interchanged. The belt can easily be disassembled for cleaning without the use of any tools.

[Video BCM-3000](#)

[Video high capacity processing line](#)

Cutting possibilities



Standard wing knife

This knife is perfectly suited for all kinds of leafy vegetables such as salads, endive, chicory, celery, spring onion, Chinese cabbage, oxheart cabbage, flat string beans etc. can be cut perfectly. Also herbs such chives, parsley and chili peppers are cut perfectly regular, even in very small cutting sizes. With this knife you can cut any cutting size between 1 - 55 mm which can easily be adjusted on the touchscreen of the BCM-3000.



Lettuce 20 mm



Parsley 2 mm



Leek 4 mm



Spring Onion 3 mm



Wing knife with cross cut knives

With this knife vegetables as leek (half rings), iceberg lettuce (dice), white cabbage (short threads) and melon (dice for fruit-salad) can be cut in length and cross-section in one time. The length can easily 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 cross cut knives.



Onion Rings 3 mm



White Cabbage 3 mm



White Cabbage 20 x 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. To your choice a cut size of 1,5 - 2 - 3 or 4 mm.



Carrots 3 mm



Cucumber 3 mm



White Cabbage 3 mm

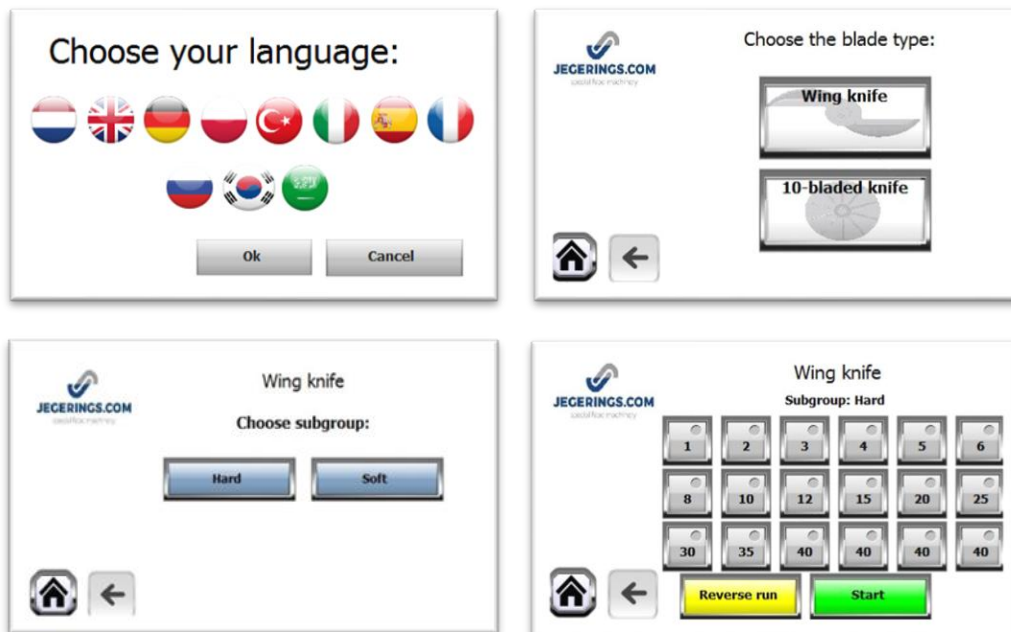
Cutting quality

The machine distinguishes itself through its exceptional 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 until it reaches the knife. Together with sharp knives, the result is exceptional.

User-friendliness

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

- **Setting languages:** The touch screen can be set by means of flags in English, Dutch, German, French, Spanish, Polish, Italian Turkish, Russian, Arabic and Korean language, so also the foreign employees can use the machine in their own language (other languages can also be programmed).
- **Selecting cutting disc:** by only pressing one button, wing knife (with/without adjustable wing knife disc) or 10-bladed knife is selected.
- **Selecting cutting size:** cutting size from 1 mm up to 55 mm is also set by only pressing on one button.



- The knife sets can be switched easily by the smooth on- and off slide on the knife shaft. The adjustable wing knife disc can be shoved easily over the knife set, even if the knife set is already mounted on the machine.

- A gas spring is mounted on the cover over the belts, which makes opening the cover very easy and prevents it from coming down unexpectedly during the cleaning process.

Sustainability

- The machine is completely of sustainable stainless steel. All technical components are only from renowned brands.
- All technical components such as bearings, electrical motors and other electrical components are inside the machine. Therefore 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 screen cover over the belts can be entirely opened. The knife disc and the 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 there is also a 'cleaning button'. This button makes it 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

- The door of the cutting chamber and the screen cover of the belts are locked electrically when the machine is running.
- On the safety bar under the cutting chamber is a water resistant (IP-67) sensor mounted. When it is opened, the machine stops immediately (break engine). Therefore it is impossible to reach into a rotating knife disc.
- The touch screen graphically displays which door is open.

Options



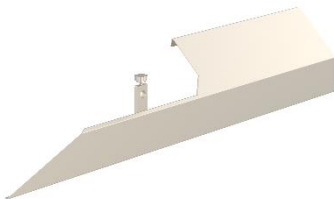
Preparation station VPS-6

This preparation station VPS-6 fits seamlessly to the belt cutting machine BCM-3000 and is suitable for six operators. The upper belt of the VPS-6 is connected to the belt of the BCM-3000 while the lower belt transports the waste product quickly and efficiently away. Each operator has his or her own crate holder, cutting board and waste funnel. The station also comes with two elevated stainless steel anti-slip platforms which can be adjusted to the correct working height.



Knife rack

The stainless steel knife rack is a perfect addition to the BCM-3000 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 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.

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-3000 in a vegetable processing line for cutting, washing and drying vegetables

Technical data

Capacity	up to 3000 kg/h
Electrical data	3 Ph / 400 V / 50 Hz / 11.5 A*
Power	4.5 kW
Dimensions	2880 x 940 x 1570 mm
Weight	580 kg without knives

*The BCM-3000 is electrically adaptable ensuring its compatibility with local power requirements.

Dimensional drawing

