



Belt Cutting Machine, Model: BCM-1650 / BCM-2450

<https://www.jegerings.com/en/>



General

The belt cutting machines BCM-1650 and BCM-2450 are designed for small and medium-sized vegetable processing companies. The BCM-1650 is the standard version. The BCM-2450 is technically identical, but with an 800 mm longer belt. This additional belt length creates more workspace at the belt for the operators.

The 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 like chive, parsley and chili peppers are cut perfectly regular, even in very small cutting sizes.



Chives 2 mm



Parsley 2 mm



Spring Onion 3 mm



Flat string beans 3 mm



Chili peppers 3 mm



Leek 4 mm



Chicory 4 mm



Celery 6 mm



Endive 8 mm



Iceberg lettuce 8 mm



Lollo Bionda 12 mm



Flat string beans 12 mm



Chicory 15 mm



Lettuce 20 mm



Pak Choi 20 mm

Wing knife with crosscut 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.



Leek 12x25 mm



Melon 20x25 mm



Iceberg lettuce 35x35 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.





Onion rings 2 mm



White cabbage 3 mm



Melon 20 x 25 mm



White cabbage 30 x 3 mm



Julienne knife disc (strip cut 2, 3, 4, 5, or 6 mm.): With this knife disc, products such as carrot, cucumber, turnip-rooted celery, beet, and paprika can be cut in julienne strips of 2x2, 3x3, 4x4, 5x5 or 5x6 mm. Also this knife disc is very well suited for cutting white and red cabbage and leek for salads. There is also a possibility to cut onions in small parings.



Carrot 3x3 mm



Cucumber 4x4 mm



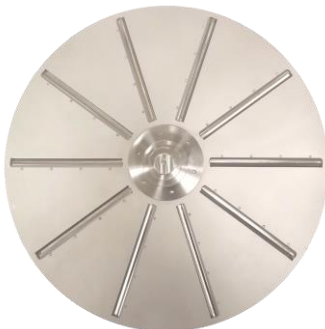
Grating disc: With this disc vegetables such as carrots, potatoes, daikon radish and beet can be grated.



Grated carrot 3 mm



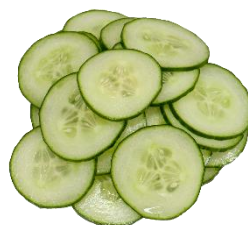
Grated potato 3 mm



Slicing disc (10 knives): 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.



Carrot 3 mm



Cucumber 3 mm



Onion rings 3 mm



White cabbage 3 mm



Special cutting disc (5 mm): 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 5 mm.



Intense tomatoes 5 mm

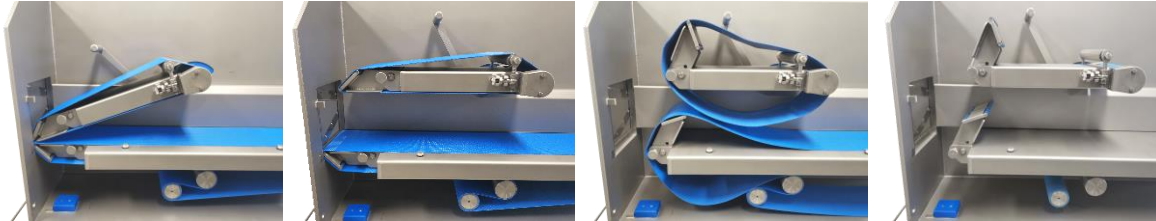


Because of the wide belt of 150 mm, almost all kind of vegetables can be cut easily without pre-cutting. Examples are products such as cabbage, leek and endive.

Belt width reducer: This belt width reducer is especially designed to guide elongated products such as cucumbers and carrots. This 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

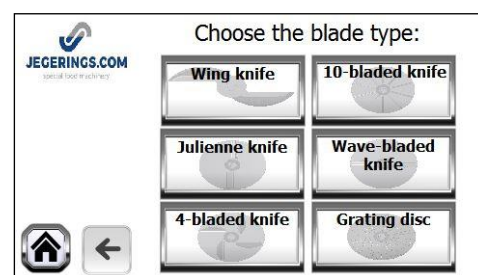
The machine distinguishes itself because of an exceptional beautiful and high quality cut. After intensive research and many cutting tests the cutting process has been optimized. This is accomplished using an under- and upper belt with very small rollers, so that the radius on the side of the knife is 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 1 button to select the cutting size from 1 mm up to 40 mm's. Selecting separately knife- and belt speed now belongs definitely to the past.



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 there is also 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 graphically displays which door is open.

Technical data and dimensional diagram

Capacity: 500 – 800 kg's/hour, depending on cutting size and specific gravity of the vegetable product.

Electrical data: 1 Ph. / 230 V / 50 Hz / 8.25 Amp.

Power: 1.85 kW

BCM-1650

Dimensions (LxWxH): 1685 x 645 x 1440 mm's.

Weight: 306.5 kg without the knives

BCM-2450

Dimensions (LxWxH): 2515 x 645 x 1440 mm's.

Weight: 322.5 kg without the knives

The dimensional diagram of the BCM-1650 is shown on page 11 and of BCM 2450 on page 12.

Prices

BCM-1650 standard execution, including: on request

- Stainless steel brake castors
- Extensive operation manual and spare parts list.

Optional

- Standard wing knife on request
- Wing knife with cross knives, including cross knives at every ... mm

5
10
15
20
25
30
35
40
45
50

- Adjustable disc 1-20 mm on request
- Julienne disc (strip cut) 2x2 mm on request
- Julienne disc (strip cut) 3x3 mm on request
- Julienne disc (strip cut) 4x4, 5x5 of 5x6 mm on request
- Grating disc 2, 3 or 4mm on request
- Special slicing disc 5 mm for tomatoes and delicate products (fruit etc.)
(choice of cut: 2, 3, 4, 5 or 6mm) on request
- Slicing disc for cabbage and slices, a choice in cut size of 1,5 2, 3, or 4 mm. on request
 - 10 knives
- Knife rack on request
- Pre-cutting table, including: on request
 - 3 blue plastic cutting boards 500x300x25 mm
 - 2 transferable stainless steel garbage funnels
 - Stainless steel brake castors
- Belt width reducer, guide for positioning elongated products on request

BCM-2450 standard execution, including: on request

- Stainless steel brake castors
- Extensive operation manual and spare part list.

Optional

- pre-cutting table including:
 - 4 blue plastic cutting boards 500x300x25 mm
 - 2 transferable stainless steel garbage funnels
 - Stainless steel brake castors
- Remaining options the same as BCM-1650

on request

Delivery time: stock – 6 weeks.

Delivery: ex. works Deurne/ the Netherlands. Packaging and transportation excluded.

Warranty: 1 year, outside the Netherlands only on spare parts.



