



Belt Cutting Machine, Model: BCM-3000

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



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: With this knife all kinds of leafy vegetables, like 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.



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 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.



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 3 mm



White cabbage 3 mm



Melon 20 x 25 mm



White cabbage 20 x 3 mm

Cutting quality

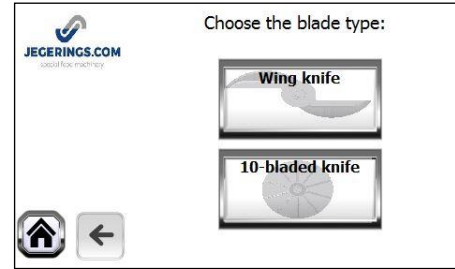
The machine distinguishes itself through its exceptional high quality cut. After intensive research and many cutting tests the cutting process has been optimized. This is accomplished using an under- and upper belt with very small rollers, so that the radius on the side of the knife is minimal, and the 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.

Technical data and dimensional diagram

Capacity: up to 3000 kg/hour, depending on cutting size and specific product weight

Electrical data: 3 Ph / 400 V / 50 Hz / 11.5 A

Power: 4.5 kW

Dimensions (LxWxH): 2880 x 940 x 1570 mm

Width of the belt: 275 mm

Weight: 580 kg, without knives

The dimensional diagram of the BCM 3000 is shown on page 10.

Prices

BCM-3000 standard execution, including:

on request

- Heavy adjustable legs.

Optional

- Wing knife, standard execution for all leafy vegetables. on request
- Wing knife set with cross knives, including cross knives at every 15 mm on request
- Adjustable wing knife disc 1 – 30 mm, can be used for both the standard wing knife and the wing knife with cross knives. on request
- Stainless steel brake castors on request
- Stainless steel rack for all the knives, including stainless steel castors on request
- Vegetable preparation station VPS-6 (view the separate prospectus).



Delivery time: 6 – 10 weeks.

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

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

