

Options

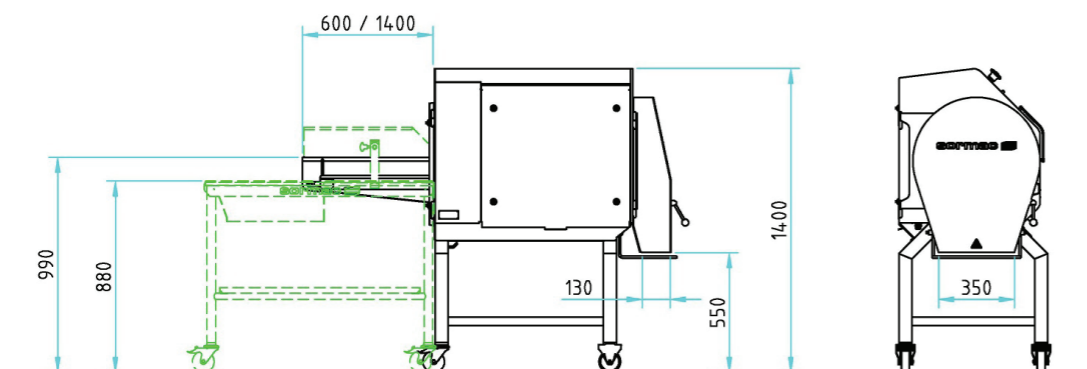
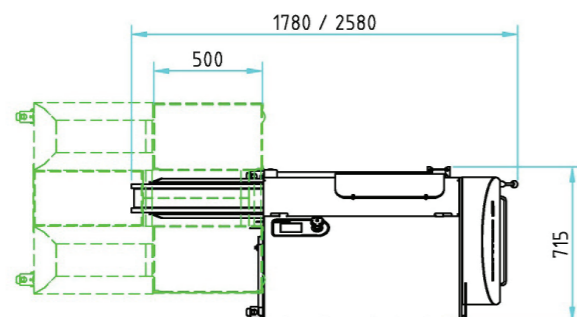
- > wing knife
- > wing knife with cross knives (15 mm distance by default)
- > adjustable slicing disc: 1-20 mm
- > julienne knife 3 mm
- > julienne knife 4 mm
- > cabbage knife (10-fold)
- > knife rack
- > preparation table
- > belt narrower

Capacity

500-800 kg/h, depending on the cutting size and the density of the produce.

Technical data

| | | |
|--|------------------------|------------------------|
| Type: | BSM-15/150 | BSM-15/230 |
| Voltage: | 230V, 50/60 Hz | 230V, 50/60 Hz |
| Installed power: | 1,85 kW | 1,85 kW |
| Weight: | ± 250 kg | ± 280 kg |
| Dimensions (L x W x H): | 1,780 x 715 x 1,400 mm | 2,580 x 715 x 1,400 mm |
| Belt width: | 150 mm | 150 mm |
| Working height of the preparation table: | 880 mm | 880 mm |
| Number of people at the preparation table: | 2 | 4 |



Belt slicer

BSM-15/150, BSM-15/230



Operating principle

The Sormac BSM-15 belt slicer with its capacity of 800 kg/h is ideal for small and medium-sized companies where vegetables are sliced. The machine can process a highly diverse range of vegetables up to a max. width of 150 mm and with a transfer height of a maximum of 30 mm.

The belt slicer is available as a short version (1,500 mm long belt) or as a long version (2,300 mm long belt).

Both versions can optionally be supplied with preparation tables accommodating two and four people respectively.

Small diameter idle rollers support the produce virtually all the way to the knives. Together with top quality knives, this contributes to a high quality of cutting and slicing.

The standard configuration of the belt slicer has a touch panel and casters.

The full-colour touch panel enables easy operation:

- Various languages can be set: German, French, English and Dutch;
- The cutting lengths can be set from 1-40 mm by pressing one key.

Their convenient sizes makes the slicing discs easy to replace and adjust.

Scope of supply

- > belt slicer
- > touch panel
- > stainless steel casters with a brake



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Alterations reserved

Small details make a big difference...

Hygienic machine design

The covers can be opened all the way, enabling the knife and conveyor belts to be removed very quickly. No tools are needed in order to remove parts. The use of smoothly finished surfaces and the absence of dead corners enable the machine to be cleaned quickly, thoroughly and hygienically.

The control system offers the possibility of having the belts run at low speed while in "cleaning mode".

Easy knife replacement

The different knives can be replaced very quickly, using the enclosed key.

Quality materials

All parts are stainless steel or plastic.

User-friendly operation

The machine can be operated using the touch panel. This enables such settings as the language, produce, knife and cutting size to be selected using only a few buttons.

High slicing quality

The ingeniously devised upper and lower belts ensure perfectly clean cutting with minimum cutting waste and minimum damage to the produce.

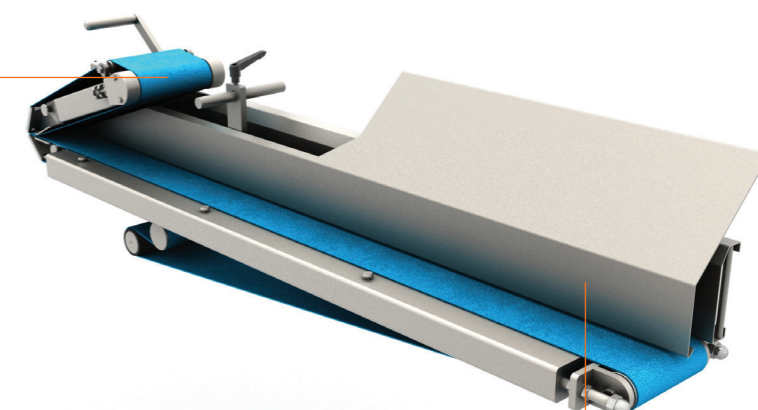
User-friendly maintenance

The machine automatically indicates when maintenance is required.



Preparation table (optional)

Table suitable for preparing the produce. The table can accommodate 2 (BSM-15/150) or 4 people (BSM-15/230). The frame is entirely of stainless steel and the cutting boards are high-quality food safe plastic. The waste can be deposited into the waste chutes where a box can be positioned underneath.



Upper belt

The upper belt guides the produce as far as the knife. The very small idle rollers of the upper and lower belts minimise the radius, enabling the produce to be held until it reaches the knife. The upper belt automatically adjusts to the dimensions of the produce.



Knife rack (optional)

The knives can be stored safely in the knife rack. The entire frame is stainless steel. The mobile knife rack has sufficient capacity for storing five knives (including 2 drawers for storing wing knives).

Belt narrower (optional)

The belt narrower positions and aligns longitudinal produce relative to the knife.



Standard wing knife

- > Cuts 1 - 40 mm
- > Suitable for such produce as lettuce, endive, chicory, celery, spring onions, Chinese cabbage, oxheart cabbage and French beans



Wing knife with cross knives

- > Cuts 5x5 to 40x40 mm
- > Suitable for such produce as leek, iceberg lettuce, melon and cabbage



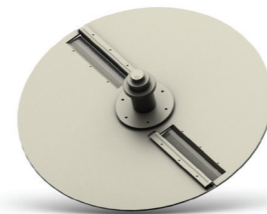
Adjustable wing knife disc

- > Cuts 1 - 40 mm
- > Suitable for such produce as different cabbages, carrots, cucumbers, beets, onion rings and French beans



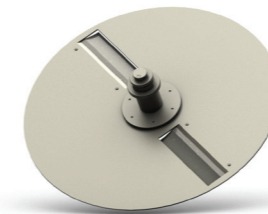
Adjustable wing knife disc with cross knives

- > Cuts 5x5 to 40x40 mm
- > Suitable for such produce as leek, iceberg lettuce, melon and cabbage



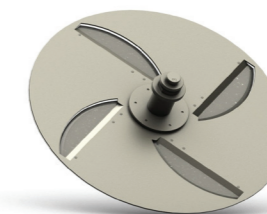
Julienne knife

- > 4-mm cut (3 mm also available)
- > Suitable for such produce as carrots, cucumbers, white radish, celeriac, beets, bell peppers, etc.



Wafer knife / Corrugated knife

- > 4-mm cut
- > Suitable for such produce as potatoes, cucumbers, carrots and red beets



Wing knife

- > 5-mm cut
- > Suitable for large volumes of tomatoes and other soft produce



Cabbage knife (10-fold)

- > Cuts 2, 3 or 4 mm
- > Suitable for large quantities of sliced white and red cabbage, cucumber, carrots, potatoes and onion rings