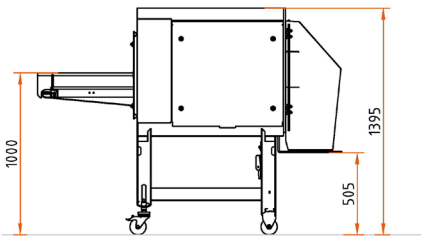
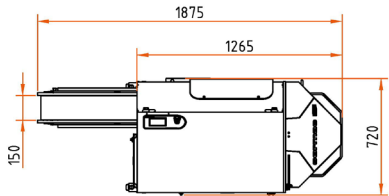


Options

- mono knife
- twin knife
- twin cross knife
- twin wing knife
- adjustable cutting disc for twin wing knife
- adjustable cutting disc for twin (cross) knife
- julienne cut disc
- crinkle cut disc
- 4-blade disc
- 10-blade disc
- grater disc
- knife rack for storage up to 5 knives
- preparation table (up to 4 persons)
- product guide

Technical data

Type	BSM-150	BSM-150L
Voltage	230V, 1ph, 50/60Hz	230V, 1ph, 50/60Hz
Installed power	2.25 kW	2.25 kW
Dimensions (LxWxH)	1,875 x 720 x 1,395 mm	2,580 x 720 x 1,395 mm
Working height of the preparation table	880 mm	880 mm
Number of people at the preparation table	3	4



Dimensional sketch based on the BSM-150 version

Belt slicer **BSM-150**



Operating principle

The Sormac Belt slicer BSM-150 is the ideal slicer for small and medium-sized fruits and vegetables processors.

The machine combines a compact footprint, with easy mobility thanks to its wheels. Products are transported via the infeed belt to the cutting section, where the BSM-150 delivers a clean and precise cut. It can handle a wide variety of fruits and vegetables up to 150 mm wide and 130mm height. This machine is available in a short version (1,500 mm long belt) or in a long version (2,300 mm long belt). Both versions can optionally be supplied with preparation tables accommodating 3 or 4 people respectively.

With its versatile slicing options, with 10 different set of knife, and up to 100 programmable recipes, the BSM-150 guarantees fast, consistent and flexible operation. The upper belt pressure automatically adjust to the product selection, while further tailored adjustments can be done via the intuitive touchscreen. Combined with high-quality knives, this ensures an excellent cut every time.

The touchscreen with intelligent HMI makes operation straightforward and user-friendly. It allows you to:

- Switch easily between our operating modes: manual, edit and recipe;
- Choose from multiple languages (English, Dutch, French, German, Czech, Spanish, Polish, Bulgarian and Romanian);
- Set cutting lenghts from 1-60 mm at the touch of a button.

From maximum flexibility, a knife is quick to replace and easy to adjust, with visual instruction on the touchscreen.

Capacity

Averaging 1,500 kg per hour, depending on the knife used, the cutting size and the density of the produce.



The difference is in the details...

Hygienic machine design

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

Easy knife replacement

The knives can be replaced quickly using the tools provided, conveniently store on a hook.

User-friendly operation

The machine can be operated using the touchscreen. This enables to easily modify settings such as the language, product, knife, cutting size, cutting speed, belt speed, and pressure force.

Preparation table (optional)

Table suitable for preparing the produce. The table can accommodate 2 (BSM-150) or 4 people (BSM-150L). The frame is entirely of stainless steel and the cutting boards are high-quality food safe plastic. Food waste is effortlessly discharged through the chutes into a container positioned underneath.

Quality materials

All parts are made out of stainless steel (AISI 304) or food safe plastic.

High slicing quality

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

Adjustable pressure

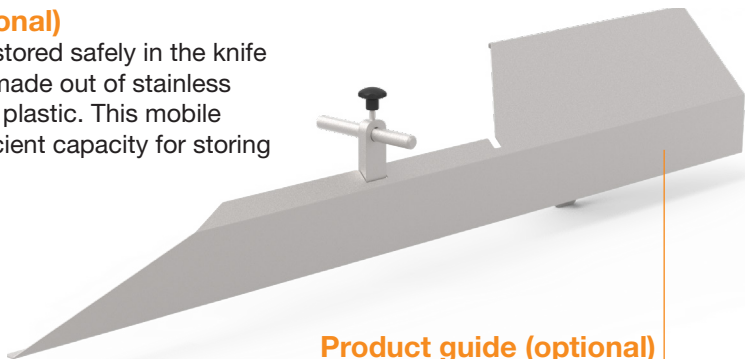
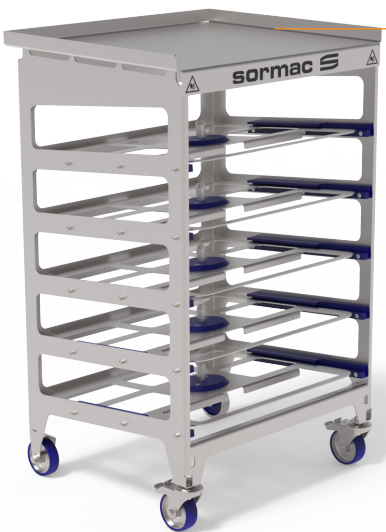
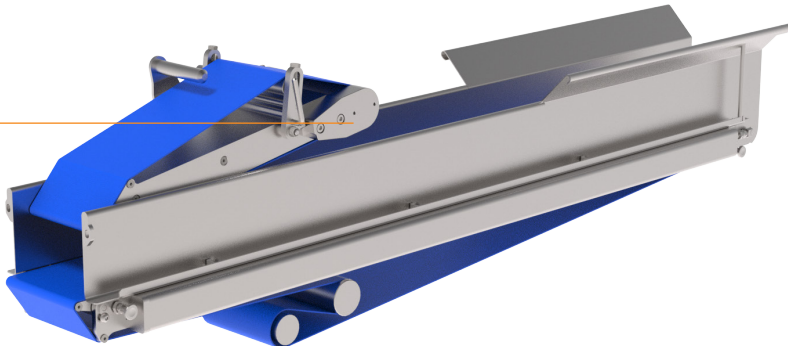
The upper belt pressure is automatically set by selecting the product, it can also be manually adjusted via the touchscreen. The upper and lower belts handle the product right to the edge of the knife.

Knife rack (optional)

The knives can be stored safely in the knife rack. The frame is made out of stainless steel and food safe plastic. This mobile knife rack has sufficient capacity for storing up to 5 knives.

Product guide (optional)

The product guide maintain the product in the same position right up to the edge of the knife.



Mono knife

- Cuts 1-60 mm
- Suitable for hard and soft products



Twin knife

- Cuts 1-30 mm
- Suitable for reasonably soft products



Twin cross knife

- Cuts length from 1-30 mm and width of 15, 20, 25, 30, 40, 50 mm
- Suitable for hard and soft products



Adjustable cutting disc

- for twin knife and twin cross knife
- Cuts 1-20 mm
- Depending on the knife used



Twin wing knife

- Cuts 1-30 mm
- Suitable for hard products



Adjustable cutting disc

- for twin wing knife
- Cuts 1-20mm
- Suitable for hard products



Julienne cut disc

- Available in 4 different cutting sizes (2, 3, 4, 5 or 10 mm)
- Suitable for hard and soft products



Crinkle cut disc

- Available in 3 different cutting sizes (4, 5 or 6 mm)
- Suitable for hard and soft products



10-blade disc

- Cuts 1-4 mm
- Suitable mainly for cabbage (other applications possible)



Grater disc

- Available in 2 different cutting sizes (3 or 6 mm)
- Suitable for soft products