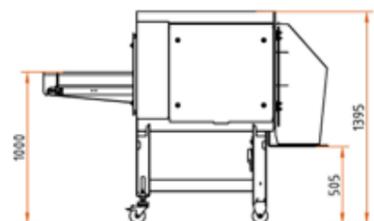
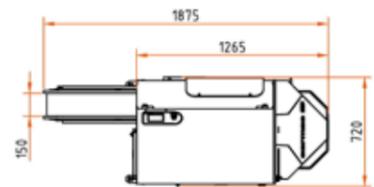


**Options**

- mono-knife
- twin-knife
- wing knife with cross knives (standard 15 mm)
- adjustable cutting disc 1-20 mm
- adjustable cutting disc for wing knife with cross knives
- julienne knife
- crinkle cut disc
- 4-fold knife
- 10-fold knife (cabbage knife)
- grating slicer
- knife rack
- preparation table
- belt narrower

**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**



**Operating principle**

The Sormac BSM belt slicer with its capacity of 1,500 kg per hour 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 maximum of 130 mm.

The belt slicer is available as a normal 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 touchscreen and casters.

The touchscreen enables easy operation:

- Various languages can be set: English, Dutch, French and German;
- The cutting lengths can be set from 1-60 mm by pressing one key.

The slicing discs are easy to replace and adjust.

**Capacity**

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



## 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.

## User-friendly operation

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

## Quality materials

All parts are stainless steel or plastic.

## 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-150) or 4 people (BSM-150L). 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.

## Adjustable pressure

The upper and lower straps transport the product up to the knife. With the Sormac belt slicer, the pressing force of the upper belt can be adjusted via the touchscreen.

Moreover, the chosen power always remains the same, whether a large or a small product is cut.



## 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.



## Mono-knife

(only for 2020 version)

- Cuts 1-60 mm
- lollo rosso/bionda, oak leaf lettuce, curly lettuce, kale, iceberg lettuce, romaine lettuce, chives and parsley



## Twin-knife

- Cuts 1-30 mm
- endive lettuce, iceberg lettuce, romaine lettuce, cucumbers, aubergine, courgette, carrots and leeks



## Wing knife with cross knives

- Cuts 5x5 to 40x50mm
- iceberg lettuce, romaine lettuce, white and red cabbage



## Adjustable knife disc

- for mono-knife and twin-knife
- Cuts 1-20 mm
- iceberg lettuce, romaine lettuce and endive lettuce



## Adjustable knife disc

- for wing knife with cross knives
- Cuts 5x5 to 20x50mm
- iceberg lettuce, romaine lettuce, endive lettuce



## Julienne knife

- Cuts 2, 3, 4, 5 or 10 mm
- carrots, cucumbers, daikon, celeriac, beetroots, bell peppers, potatoes



## Wafer knife / Corrugated knife

- Cuts 3, 4, 5 or 6 mm
- potatoes, cucumbers, carrots and beetroots



## 4-fold knife

- Cuts 2, 3, 4, 5 or 6 mm
- potatoes, beetroots, segmented bell peppers, tomatoes and onions



## 10-fold knife (Cabbage knife)

- Cuts 1, 1.5, 2, 3 or 4 mm
- white and red cabbage, cucumbers, carrots, potatoes and onions



## Grating slicer

- Cuts 3 or 5 mm
- carrots and potatoes