

BL-1000A

STRIPPING/
DICING MACHINE

General

Since the start up of the vegetable processing industry in 1929 Eillert has been successful in this line of business. Many of our customers started as greengrocers and have developed into leading food processors, supplying to food retail, fast food and the hotel and catering industry.

Quality and service

The choice of high quality components of renowned global brands guarantees a good availability and more reliability. Regular maintenance of the machines maximises the uptime. Also for on site maintenance, you can rely on Eillert's experienced and professional service department. After all, for service and maintenance, the experienced manufacturer of your machines is the one to deal with.



BL-1000A

The BL-1000A has a 3-phase system (slices, strips and dices) which makes the machine extremely suitable for processing tuberous vegetables, but also e.g. peppers, onions and fruit. The machine is available with 2 speeds or optionally with adjustable speed.

Infeed and outfeed of the product with conveyor belts is possible, allowing the BL-1000A also to be integrated into a production line.

The hygienic construction makes the machine easy to access, easy to clean and cutting tools can be changed quickly. The cutting compartment is completely separated from the mechanical area in order to secure a hygienic operation.

Cutting technique

Eillert's slicing machines are characterized by a robust construction and high-quality components, such as knives, made of specially hardened steel. The sophisticated cutting technique guarantees a perfect and precise cut with a minimal waste of juice, optimizing the shelf life of your product. A wide range of easily interchangeable cutting tools offers many opportunities to meet practically all the needs of the demanding market.



BL-1000A

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- Products: potatoes (pre-cut) carrots, celery, beetroots, onions, bell peppers, turnips, apples etc.
- Capacity ± 250 – 3.000 kg. per hour, depending on type, desired cutting size and quality of the product as well as in and outfeed
- Fixed speed: 1420 en 2845 RPM
- Variable speed: stepless adjustable from 0 tot 2845 RPM
- Equipped with a large infeed hopper

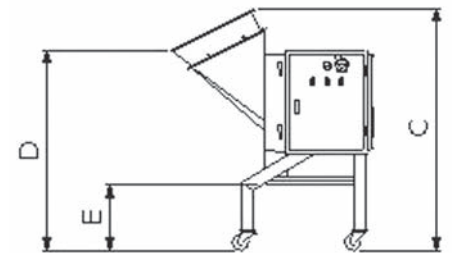
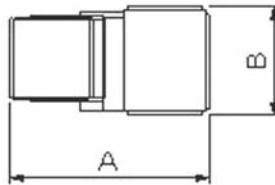
Technical specifications:

- Cutting sizes : 2, 3, 5, 10, 15, 20 mm. (other cutting sizes on demand)
 Maximum infeed diameter : 120 mm.
- Connections fixed speed : 400 Volts, 50 Hz, 3 Phase+PE+PN, 1,9 kW
 Connections variable speed : 400 Volts, 50 Hz, 3 Phase+PE+PN, 1,5 kW
- Plug : 16 A CEE, 5 pole
- Options : Wheels instead of adjustable feet
 Knife rack on wheels
 Drum with extra ring for a positioned cut
 Grinding machine for various sorts of knives

Other machines

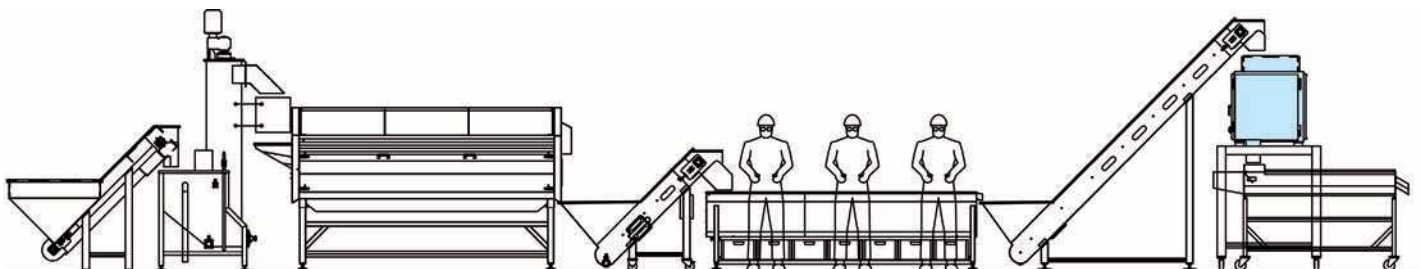
in Eillert's vegetable processing program are:

- Carrot toppers
- abrasive/knife peeling machines
- inspection tables
- dip tanks for conservation
- roller inspection tables
- weighing/packing machines



Machine type	A in mm	B in mm	C in mm	D in mm	E in mm
BL-1000A	1600	900	1950	1585	525

* Height identical with feet or on wheels



Subject to alterations



Food Automation
ENGINEERED FOR EXCELLENCE IN MACHINERY

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