

## **Vegetable Dicing Machine 3DD**

[www.jegerings.com](http://www.jegerings.com)



**JEGERINGS.COM B.V.**

Stationsstraat 130  
5751 HJ Deurne  
The Netherlands

T +31(0)493-31 23 71  
M +31 (0)6-47 88 09 84  
E [info@jegerings.com](mailto:info@jegerings.com)  
I [www.jegerings.com](http://www.jegerings.com)

IBAN  
BIC (SWIFT)  
BTW/VAT no.  
KvK/Trade reg.

NL14 ABNA 0454 7116 70  
ABNANL2A  
NL 8628 32 251 B01  
83330925

## Product Overview

The 3DD is a high-performance dicing machine for cutting uniform cubes from a wide variety of vegetables, fruits, and meat replacement products — including carrots, potatoes, onions, tomatoes, mango, melon, seitan, and tofu. It can cut cube sizes ranging from 2.5 to 20 mm, and its precise three-dimensional cutting system delivers consistent results with minimal product loss. The machine can process up to 3,000 kg per hour, depending on the product and cut size, and can also realize strip/stick cuts, such as French fries. With its compact footprint and easy operation and cleaning, the 3DD fits seamlessly into any modern food processing environment.

[Product demonstration video of the 3DD](#)

## Cutting sets



Comb 2.5 mm



Circle Knife 2.5 mm



Cross Cut Knife 3 mm

### 2.5 - 3 mm cutting set

The 2.5 – 3 mm cutting set is the smallest in our range and is designed for producing very fine cubes, flakes, and minced ingredients. It's ideal for processing garlic, chili, (red) onion, and similar products used in sauces, spice mixes, or ready-made seasoning bases. This set is also suitable for cutting vegetable rice for products such as broccoli and cauliflower.



Cauliflower Rice 2.5 x 2.5 x 3 mm



Garlic 2.5 x 2.5 x 3 mm



Chili 2.5 x 2.5 x 3 mm



Comb 5 mm



Circle Knife 5 mm



Cross Cut Knife 5 mm

### 5 mm cutting set

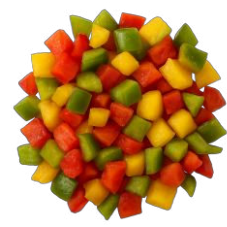
The 5 mm cutting set produces finely cut cubes that are widely used in applications such as soup mixes, vegetable medleys, and frozen blends. It is suitable for ingredients like carrot, white onion, bell pepper, turnip, celery, etc.. By removing the cross cut knife, this set can also be used to create 5 mm thick vegetable strips — ideal for stir-fry blends or finely cut garnishes.



Carrot 5 x 5 x 5 mm



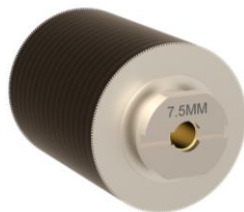
White Onion 5 x 5 x 5 mm



Bell Pepper 5 x 5 x 5 mm



Comb 7.5 mm



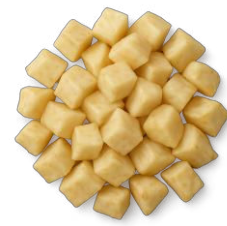
Circle Knife 7.5 mm



Cross Cut Knife 7.5 mm

### 7.5 mm cutting set

The 7.5 mm cutting set is ideal for producing small to medium-sized cubes with a clean, precise finish. It is commonly used for products such as beetroot, mango, celeriac, taro, and similar ingredients. By removing the cross cut knife, this set can also be used to cut 7.5 mm thick vegetable strips, making it a flexible option for both dicing and strip-cutting applications.

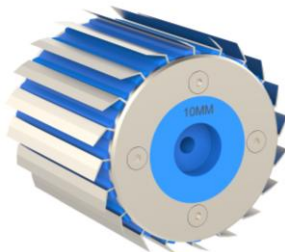
Beetroot 7.5 x 7.5 x  
7.5 mmMango 7.5 x 7.5 x  
7.5 mmCeleriac 7.5 x 7.5 x  
7.5 mm



Comb 10 - 15 mm



Circle Knife 10 mm



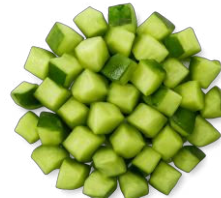
Cross Cut Knife 10 mm

### 10 mm cutting set

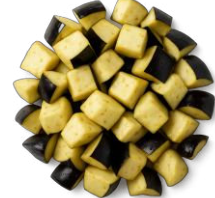
The 10 mm cutting set is the most frequently used configuration for dicing vegetables. It's ideal for products such as tomato, cucumber, and eggplant. By removing the 10 mm circle knife, this set can also produce French fries or other vegetable sticks. The comb used in this set is also compatible with the comb of the 15 mm cutting set.



Tomato 10 x 10 x 10 mm



Cucumber 10 x 10 x 10 mm



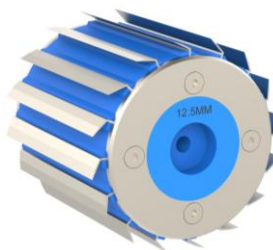
Eggplant 10 x 10 x 10 mm



Comb 12.5 mm



Circle Knife 12.5 mm



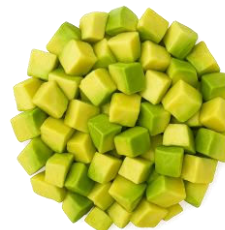
Cross Cut Knife 12.5 mm

### 12.5 mm cutting set

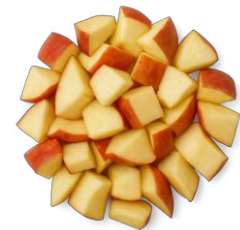
The 12.5 mm cutting set offers a practical cube size that works well for both fruit and vegetable processing. It is suitable for ingredients like mushrooms, avocado, apple, beetroot, and mango, often used in pre-cut fresh mixes or meal components. By leaving out the 12.5 mm circle knife, this setup can also be used to produce Belgian fries and other sticks.



Mushrooms 12.5 x 12.5 x 12.5 mm



Avocado 12.5 x 12.5 x 12.5 mm



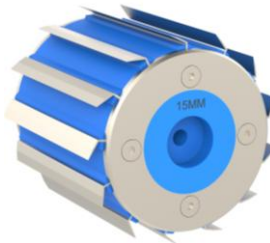
Apple 12.5 x 12.5 x 12.5 mm



Comb 10 - 15 mm



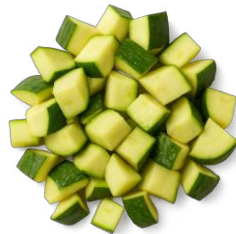
Circle Knife 15 mm



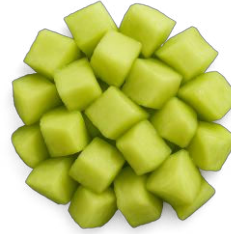
Cross Cut Knife 15 mm

### 15 mm cutting set

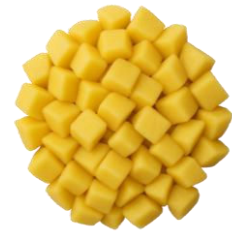
The 15 mm cutting set is ideal for dicing products such as zucchini, papaya, melon, potatoes, tofu, and more. It is often used in mixed salads, meal kits, and dishes where a medium-sized cut supports both visual appeal and accurate portioning. The comb used for this set is also compatible with the comb of the 10 mm cutting configuration.



Zucchini 15 x 15 x 15 mm



Melon 15 x 15 x 15 mm



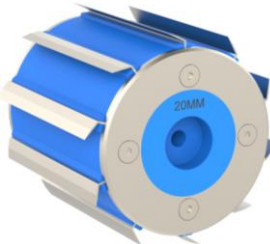
Potato 15 x 15 x 15 mm



Comb 20 mm



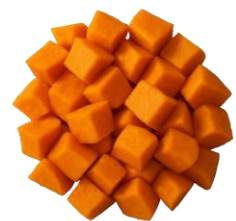
Circle Knife 20 mm



Cross Cut Knife 20 mm

### 20 mm cutting set

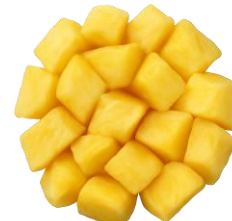
The 20 mm cutting set offers an ideal balance between size and versatility. It's perfect for preparing appealing cubes of pumpkin, seitan, pineapple potato, and plant-based products like seitan. This size is often chosen for ready meals, meal kits, and fresh-cut applications where maintaining shape and visual appeal throughout processing and packaging is essential.



Pumpkin 20 x 20 x 20 mm



Seitan 20 x 20 x 20 mm



Pineapple 20 x 20 x 20 mm



## User-friendliness

- Quick changeover between cutting sizes using a smart modular knife system. The slicing knife holder supports all cutting sizes that are multiples of 2.5 mm.
- Circle and crosscut knife rollers are easy to slide on and off the spindle without tools.

## Sustainability

- The machine is entirely made of stainless steel. All technical parts are safely enclosed and protected from water exposure.
- Manufactured in-house in the Netherlands, ensuring reliable build quality and long-term parts availability.

## Cleaning/ hygiene

- With the press of a button, the input and output funnels open for easy cleaning access.
- The interior and exterior can be rinsed with a hose.
- Knife assemblies can be quickly disassembled for thorough cleaning.

## Safety

- IP67-rated sensors on the input and output funnels stop the machine immediately if opened during operation.
- It is physically impossible to reach rotating blades while the machine is running.
- Each unit comes with cut-resistant gloves for safe knife handling during changeovers.

## Optional

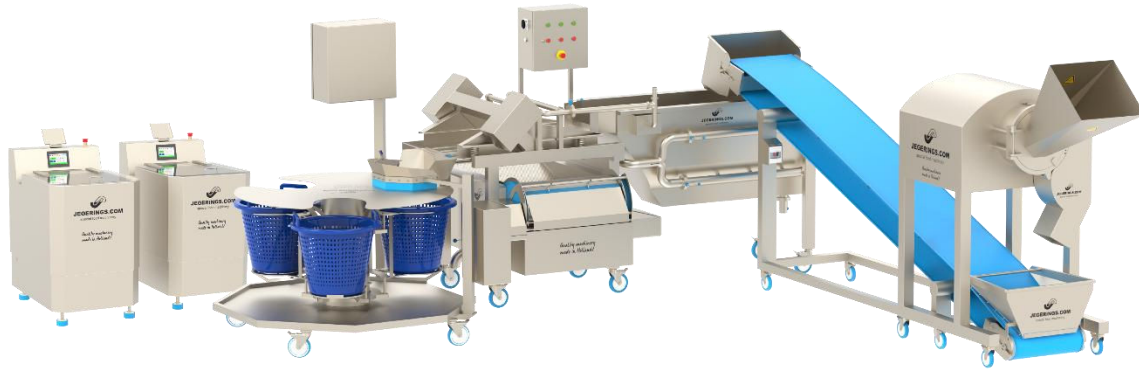


### Knife Rack

This knife rack is a perfect addition to the 3DD dicing machine if you need to store multiple knife sets of the 3DD. There is space to store a total of 9 knife rollers inside the knife rack while on top of the rack there is plenty of space to store the combs, gloves and other accessories of the 3DD. Similarly to the 3DD dicing machine itself, the knife rack is fully made of stainless steel and has four stainless steel brake castors.

## Seamless Integration into a Complete Processing Line

The 3DD dicing machine can be integrated into a full processing line including cutting, washing, sorting, and drying. Each line is tailored to the client's needs and can handle a wide range of vegetables. With its modular design and compact footprint, the system offers maximum flexibility for high-volume production as well as mixed product runs. From stand-alone machines to fully integrated lines, we provide reliable solutions for your operation.



*The 3DD dicing machine in a vegetable processing line for cutting, washing, (sorting) and drying vegetables*

## Technical data

<b>Capacity</b>	up to 3000 kg per hour
<b>Electrical data</b>	3 Ph / 400 V / 50 Hz / 3 A*
<b>Power</b>	1.5 kW
<b>Dimensions</b>	850 x 1470 x 1690 mm
<b>Weight</b>	261 kg, without knives

\*The 3DD is electrically adaptable ensuring its compatibility with local power requirements.

## Dimensional drawing

