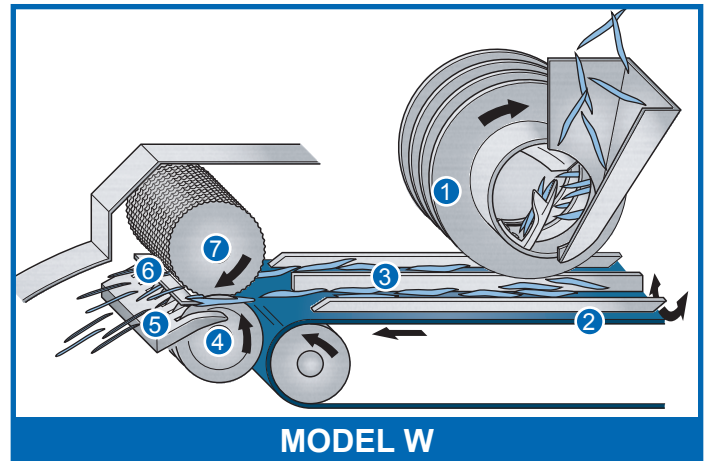


Urschel® Model W

French Style Bean Slicer



SPECIFICATIONS

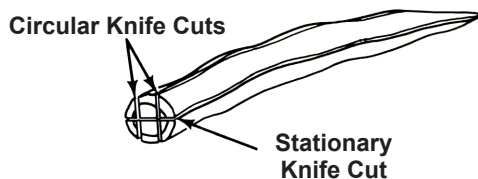
Length: 82.00" (2083 mm)
Width: 38.75" (984 mm)
Height: 57.75" (1467 mm)
Net Weight: 1016 lb (461 kg)
Motor: 5 HP (3.7 kW)

APPLICATIONS

The Urschel Model W Bean Slicer produces excellent french style cuts from round pod beans. This machine also produces attractive cuts from other pod bean varieties. The Model W features continuous operation for uninterrupted production and simplified design for easy cleanup and maintenance.

TYPES OF CUTS

Circular knife spaced centers of 5/32" (4 mm), 3/16" (4.8 mm), and 1/4" (6.4 mm) on round pod beans.



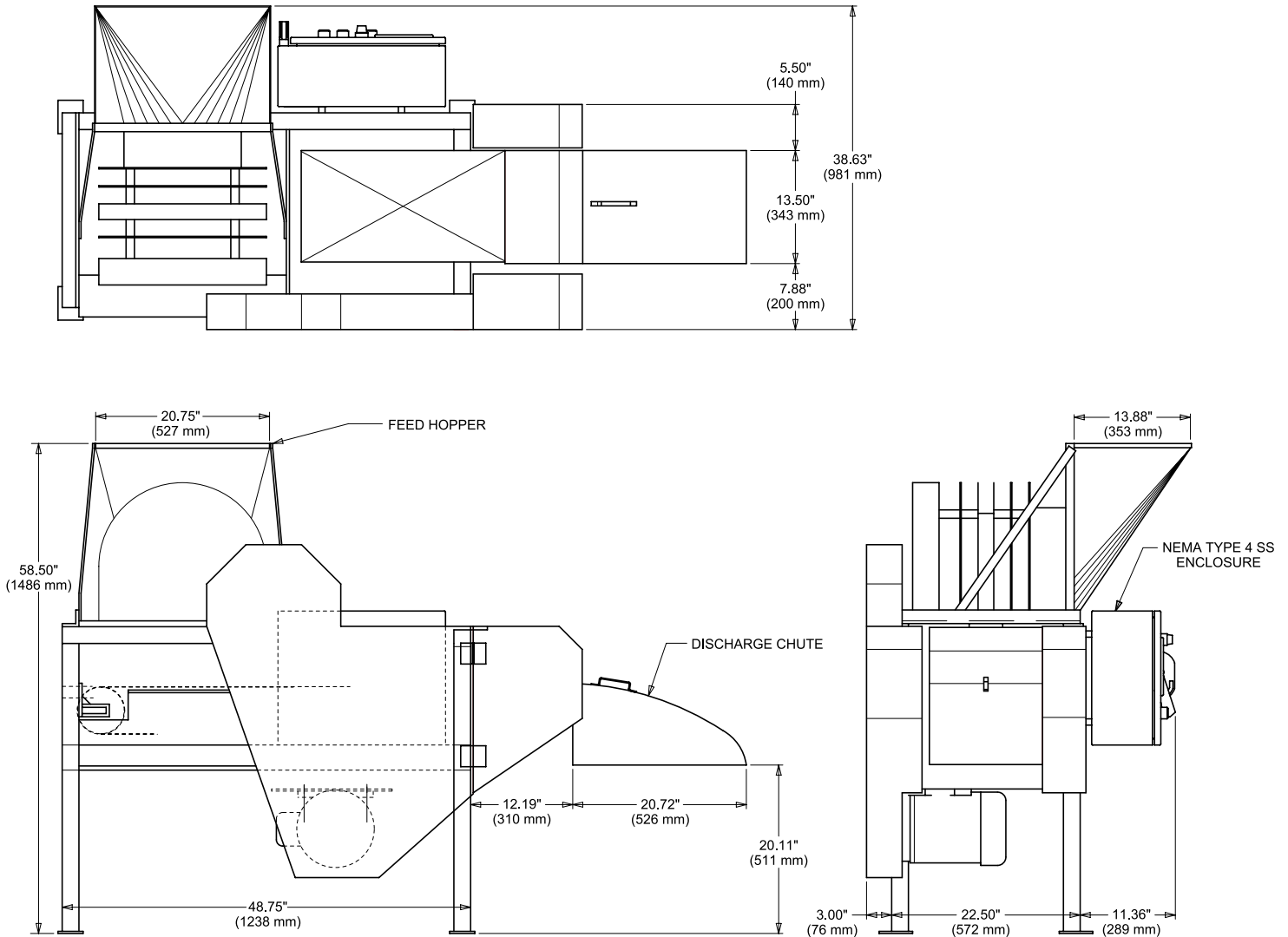
OPERATING PRINCIPLE

Blanched beans enter the feed hopper in a uniform flow from a distribution belt or elevator, and slide by gravity into a rotating feed cylinder [1]. The feed cylinder consists of a number of narrow parallel rings, uniformly spaced to permit beans to drop between sides of the rings onto a high speed belt [2] below. After beans have reached the feed belt, they are further straightened by the oscillating motion of parallel guides [3] which correspond to the spacing of the feed cylinder rings. This important final straightening of the beans is achieved by continuously varying the spacing of the guides from wide to narrow as the beans are carried toward the circular knives. The oscillating action of the guides helps to keep the variable openings between the guides from plugging.

Beans are projected endwise from the feed belt into the cutting head, which consists of a circular knife spindle [4], stripper plate assembly [5], and stationary knife [6]. Accurately spaced circular knives mesh with corresponding slots in the cutting roll [7]. The surface of the cutting roll is fluted to insure positive feeding of the beans through the circular knives. The beans, cut lengthwise by the circular knives, are removed from between the knives by the stripper plate and guided into a horizontal stationary knife. Beans enter the stationary knife at high speed, causing them to be cut through the center at right angles to the cuts made previously by the circular knives. Cut beans are then discharged from the machine.

If your product application is not mentioned on this page, contact your local Urschel representative to determine the most effective solution to your size reduction needs.

Urschel® Model W Dimensional Drawing



You Are Invited to Test Cut Your Product

Urschel Laboratories has a complete network of test facilities and experienced service and sales representatives around the world ready to work for you on any size reduction application. Contact your local Urschel Laboratories' representative to schedule a comprehensive, no-obligation test today at www.urschel.com.



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LABORATORIES INCORPORATED
The Global Leader in Food Cutting Technology
www.urschel.com | ✉ info@urschel.com