

Sprint 2™ Dicer with Discharge Conveyor Belt

Straight or Crinkle Slices, Strip Cuts, or Dices



SPECIFICATIONS

Length: 70.31" (1786 mm)
 Width:..... 61.56" (1564 mm)
 Height:..... 60.95" (1548 mm)
 Net Weight:..... 1050 lb (476 kg)
 Motor: 3 HP (2.2 kW) with VFD
 3 HP (2.2 kW) with soft start

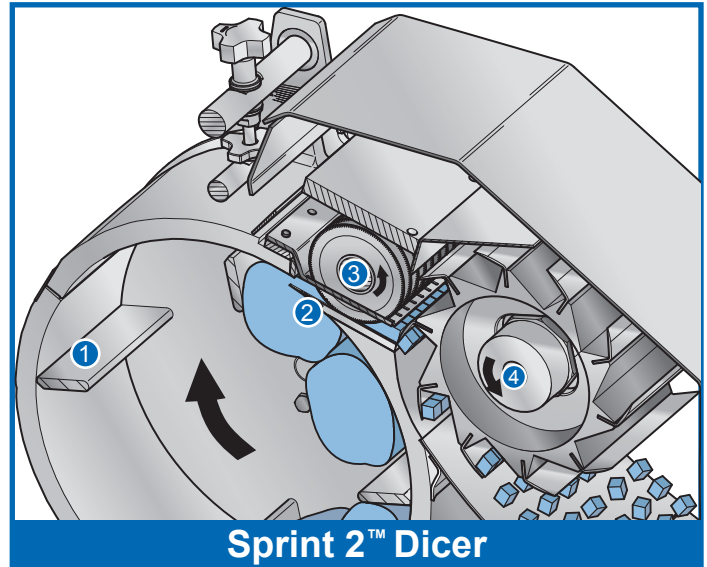
APPLICATIONS

The Sprint 2 offers food processors an alternative to the industry-proven Urschel Model G Dicer and additional benefits compared to the DiversaCut Sprint®. The Sprint 2 uniformly dices, strip cuts, granulates, or slices a wide variety of vegetables, fruits, bakery goods, and meats.

Benefits of the Sprint 2 Dicer with Conveyor Belt:

- Compact cutting zone and wide range of cuts
- Offers an upgraded, potential replacement of a Model G or H series dicer with a similar footprint.
- Built-in conveyor optimizes controlled, complete discharge of cut product to reduce waste.
- Available with 3 HP (2.2 kW) VFD or 3 HP (2.2 kW) soft start motor.
- One motor drives both the cutting parts and the conveyor.

Motor choices include a stainless steel 3 HP (2.2 kW) motor controlled by a VFD (variable frequency drive) - more power versus the standard Model G or DiversaCut Sprint. New dial-in slice adjustment with lock-down knob ensures closer tolerances throughout production runs. Sanitary in design, the food cutting zone is completely isolated from the mechanical zone; rounded tube frame and sloped sheet metal contribute to overall sanitation. Hinged access panels promote sanitation and ease of maintenance. The machine accepts product input up to 6.5" (165.1 mm) in any dimension.



OPERATING PRINCIPLE

Product is delivered to a feed hopper, then enters a rotating impeller [1]. The resulting centrifugal force holds the product against the inside of the slicing case as the impeller paddles carry the product past the slicing knife [2]. An adjustable case gate on the slicing case allows product to move outward across the edge of the slicing knife. The distance between the edge of the slice gate and the slicing knife edge determines the slice thickness.

As the slices emerge, they are guided between the slicing knife and stripper plate before entering circular knives [3] where they are cut into strips. The strips pass directly into the crosscut knives [4] which make the final cut.

TYPES OF CUTS

Slices: Produced by removing the crosscut spindle and the circular knife spindle.

Flat Slices: 1/16 to 1" (1.6 to 25.4 mm)

Crinkle Slices: 1/8 to 1" (3.2 to 25.4 mm)

Strip Cuts: Flat and crinkle strips are made by removing either the crosscut knife spindle or the circular knife spindle assembly. Combinations of circular or crosscut knives can be used to shorten length of strips.

Dices/Granulations: A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by using the required cutting spindles and adjusting the slice thickness.

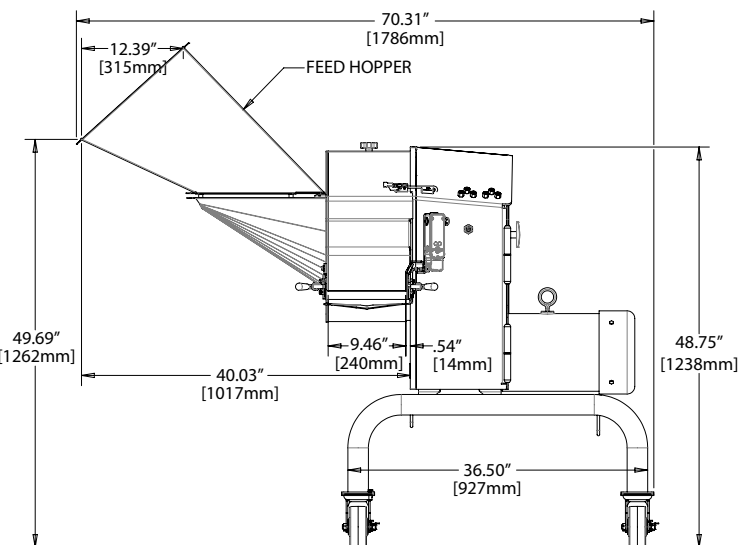
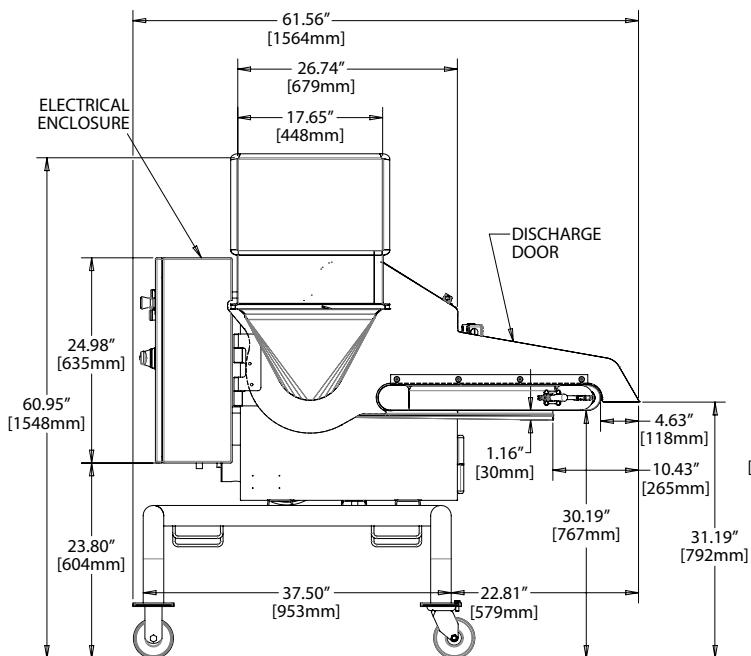
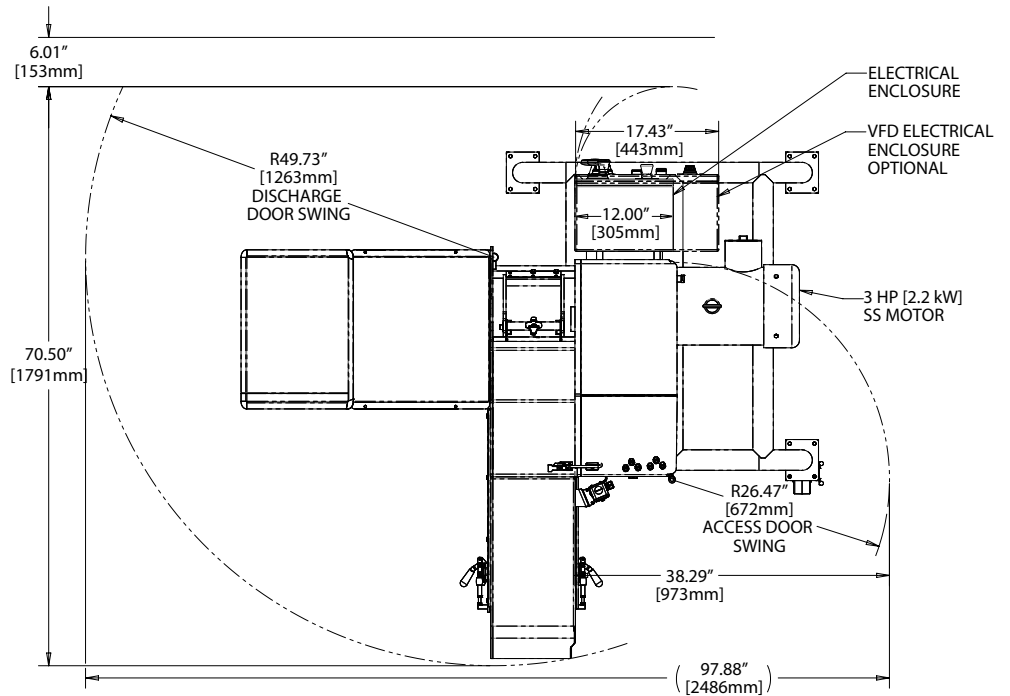
Circular knife cuts: 1/8 to 3" (3.2 to 76.2 mm)

Crosscut knife cuts: 3/32 to 1" (2.4 to 25.4 mm)

Crosscut knife crinkle cuts: 9/32 to 9/16" (7.1 to 14.3 mm)

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.

Sprint 2™ Dicer with Discharge Conveyor Belt Dimensional Drawing



You Are Invited to Test Cut Your Product

Urschel's complete network of test cutting facilities and experienced service and sales representatives around the world are ready to work with you on your application. Schedule a comprehensive, no-obligation test cut today at www.urschel.com.



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