

MODELS G-A/GK-A

STRAIGHT OR CRINKLE SLICES, STRIP CUTS, OR DICES

The Model G-A produces uniform dices, straight french fry strips, and slices from a variety of soft ripe fruits and brittle root vegetables. The Model GK-A produces crinkle slices, three-dimensional cuts having four crinkle surfaces, and plain cuts from a variety of fruits and vegetables. This machine is especially suited for the production of crinkle french fry strips from potatoes.

Maximum infeed product entering either machine should not exceed 5-1/2" (140 mm) in any dimension. A wide selection of interchangeable cutting parts enables the user to obtain gentle, clean cutting through a wide range of sizes at high production capacities. Both models feature stainless steel product contact parts, continuous operation for uninterrupted production, and are designed for easy cleanup and maintenance.



TYPES OF CUTS

SLICES

1/16 – 3/4" (1.6 – 19.1 mm)

DICES

A slicing knife, crosscut knife spindle and circular knife spindle are used for dicing. Changing the size of the cubes is done by using the required cutting spindles and adjusting the slice thickness.

Slice thickness:

1/8 – 3/4" (3.2 – 19.1 mm)

Crosscut knives:

9/32 – 7/8" (7.1 – 22.2 mm)

Circular knives:

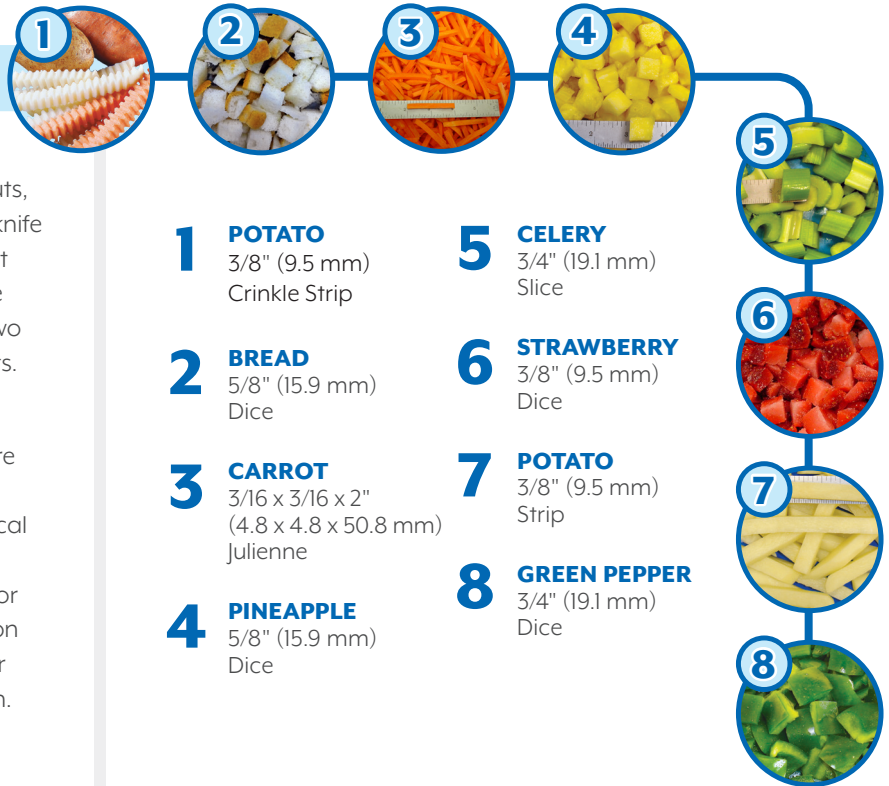
3/32 – 3" (2.4 – 76 mm)

STRIPS

To make strip cuts, only the slicing knife and the crosscut knife spindle are used to make two dimensional cuts.

JULIENNE

Julienne strips are also available. Contact your local Urschel sales representative for more information on the set-up for your application.



1 POTATO
3/8" (9.5 mm)
Crinkle Strip

2 BREAD
5/8" (15.9 mm)
Dice

3 CARROT
3/16 x 3/16 x 2"
(4.8 x 4.8 x 50.8 mm)
Julienne

4 PINEAPPLE
5/8" (15.9 mm)
Dice

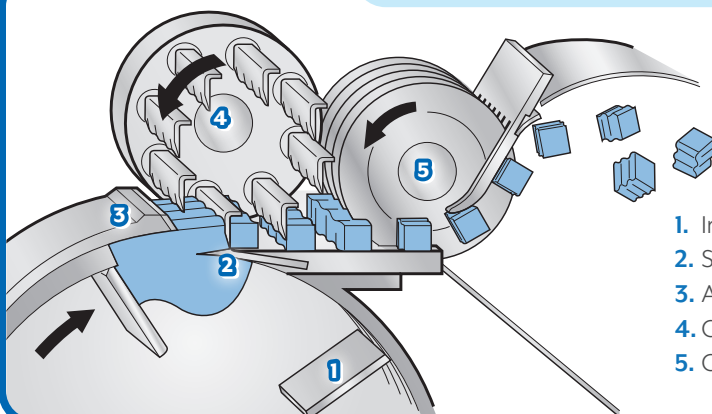
5 CELERY
3/4" (19.1 mm)
Slice

6 STRAWBERRY
3/8" (9.5 mm)
Dice

7 POTATO
3/8" (9.5 mm)
Strip

8 GREEN PEPPER
3/4" (19.1 mm)
Dice

CUTTING OVERVIEW



1. Impeller
2. Slicing Knife
3. Adjustable Case Gate
4. Crosscut Knives
5. Circular Knives

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.

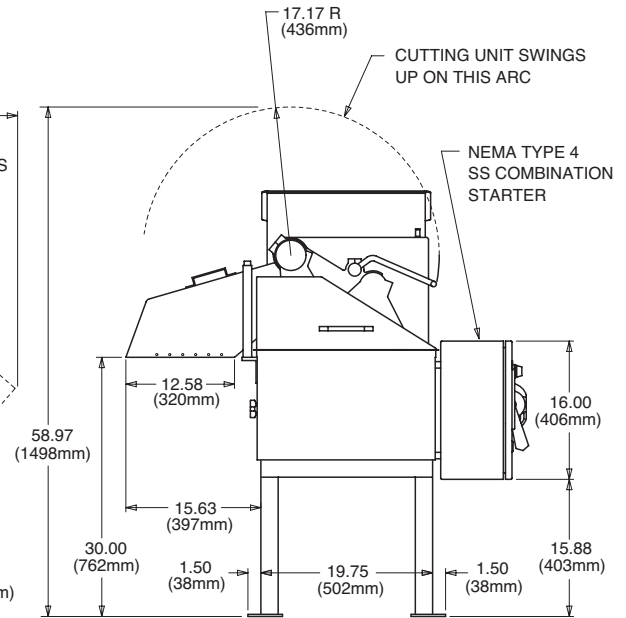
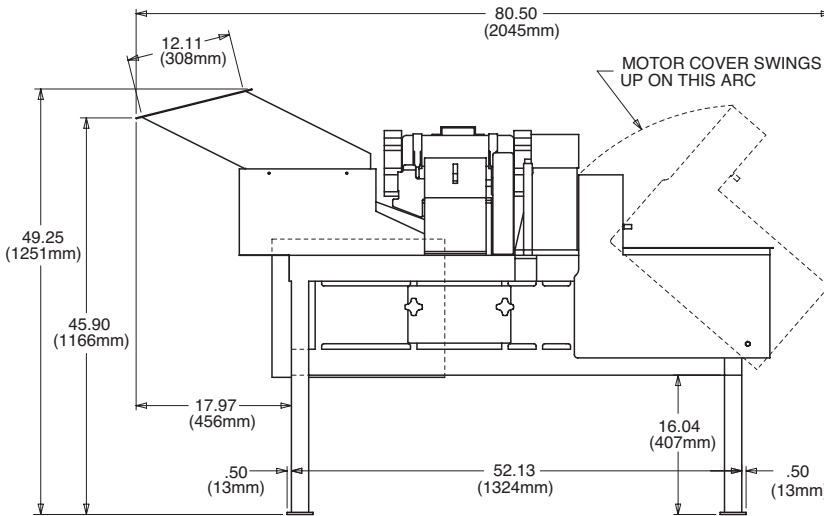
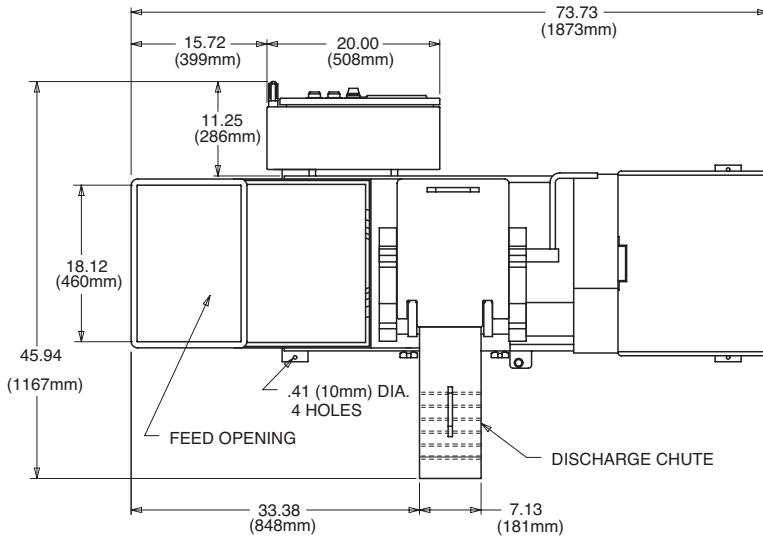
MODEL G-A/GK-A

Measurements and weights may vary depending on machine configuration.

Length: 73.73" (1873 mm) **Net Weight:** 770 lb (349 kg)
 Width: 45.94" (1167 mm) **Motor:** 2 HP (1.5 kW)
 Height: 49.25" (1251 mm)



SPECIFICATIONS & DIMENSIONS



TEST CUT YOUR PRODUCT

Contact your local Urschel representative to schedule a comprehensive, no-obligation test-cut of your product: www.urschel.com.



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