

MODEL RA-D DICER

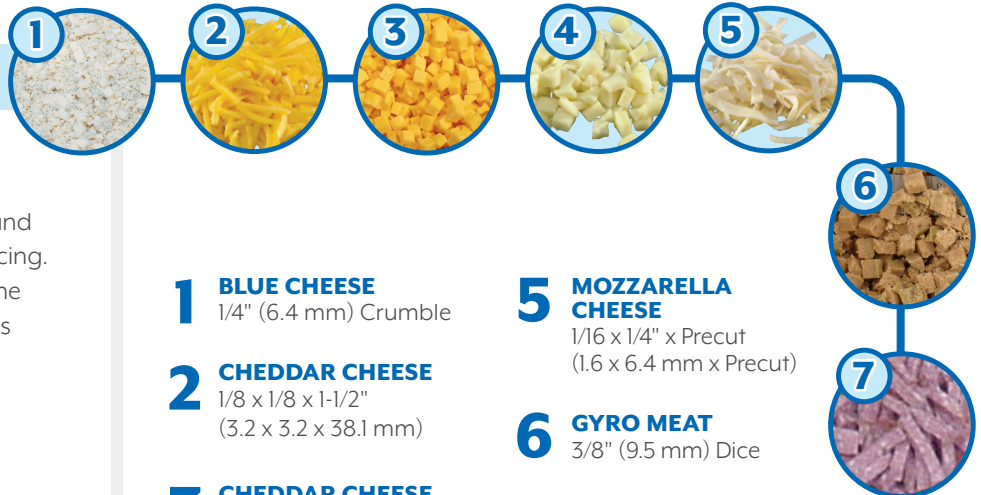
PRECURSOR TO THE INTEGRA

The Model RA-D is a versatile dicing machine capable of producing small to intermediate dices and strips. A positive method of cutting, together with a wide selection of speeds and knife styles enables the Model RA-D to give excellent results on a variety of cheeses and meats. Maximum input product is 3-1/2" (88.9 mm) in any dimension. Precut product if necessary.

The Model RA-D features sanitary, stainless steel product contact parts, continuous operation for uninterrupted production, and simplified design for easy cleanup and maintenance.



TYPES OF CUTS



DICES

A slicing knife, circular knife spindle and crosscut 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:

1/16 – 3/8" (1.6 – 9.5 mm)

Circular Knife Cuts:

1/8 – 1" (3.2 – 25.4 mm)

Crosscut Knife Cuts:

1/8 – 1-1/2" (3.2 – 38.1 mm)

STRIPS

Removal of crosscut knife spindle and shaft will enable the user to cut strips through a wide variety of dimensions.

1 BLUE CHEESE
1/4" (6.4 mm) Crumble

2 CHEDDAR CHEESE
1/8 x 1/8 x 1-1/2"
(3.2 x 3.2 x 38.1 mm)

3 CHEDDAR CHEESE
1/8" (3.2 mm) Dice

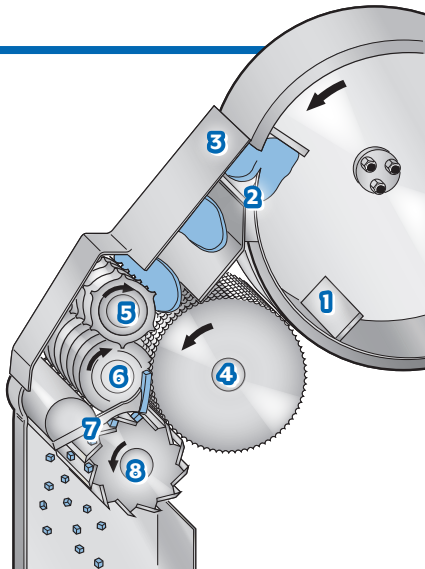
4 MOZZARELLA CHEESE
1/4 x 3/8 x 3/8"
(6.4 x 9.5 x 9.5 mm)

5 MOZZARELLA CHEESE
1/16 x 1/4" x Precut
(1.6 x 6.4 mm x Precut)

6 GYRO MEAT
3/8" (9.5 mm) Dice

7 SALAMI
3/8 x 3/8 x 2"
(9.5 x 9.5 x 50.8 mm)
Dice

CUTTING OVERVIEW



1. Impeller Paddles
2. Slicing Knife
3. Adjustable Case Gate
4. Feed Drum
5. Feed Spindle
6. Circular Knives
7. Stripper Plate
8. Crosscut Knives

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Measurements and weights may vary depending on machine configuration.

Length:..... 47.66" (1211 mm)

Net Weight: 740 lb (336 kg)

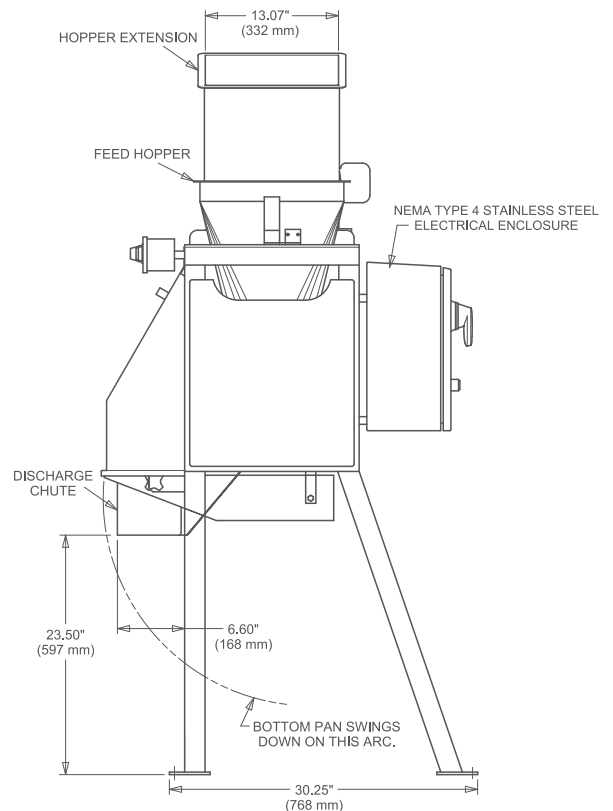
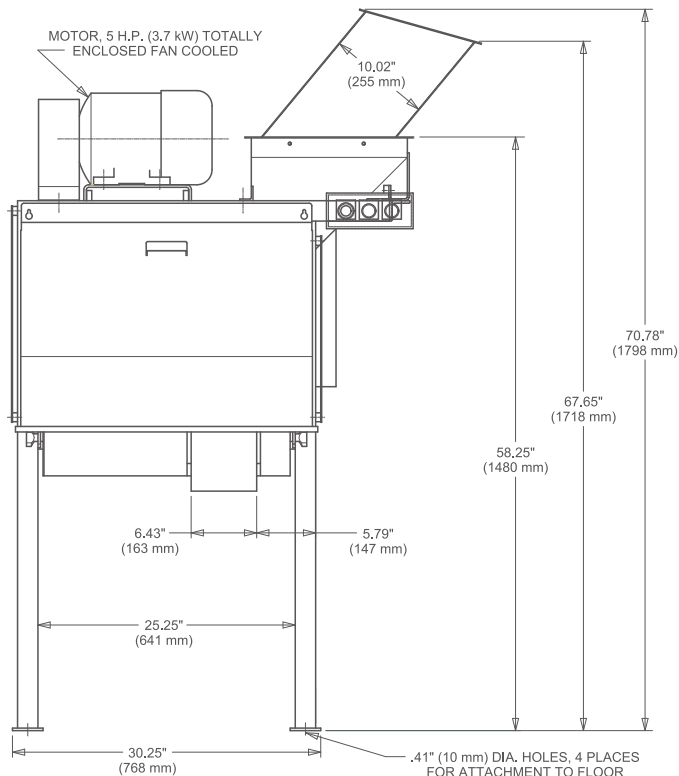
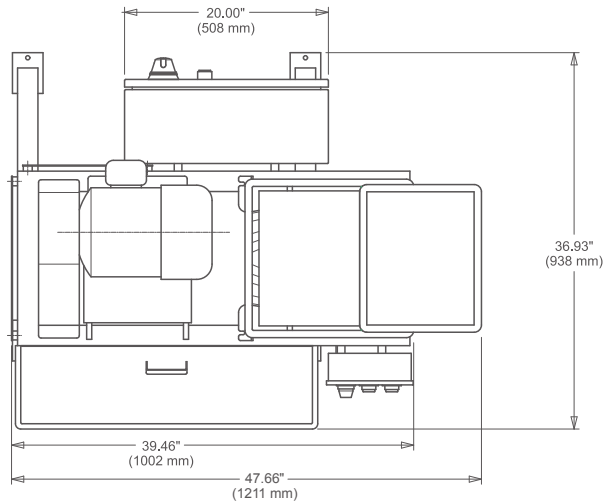
Width:..... 36.93" (938 mm)

Motor:..... 5 HP (3.7 kW)

Height:..... 70.78" (1798 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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