MAKING THE CUT Flatbread Processing

CUTTING SOLUTIONS

The M6 delivers optimum cutting solutions in the reduction of flatbreads including pitas and wraps.

The belt-fed M6 accepts a maximum input product of a predetermined thickness up to 1" (25.4 mm). A 2-dimensional dicer, the machine delivers strips and squares. The final thickness of the strip or square will be the same thickness as the original product.

The 9.5" (241.3 mm) width of the belt is ideal for the processing of flatbread products. The M6 offers a sanitary, stainless-steel design. Operation at the push of a button. Hinged panels promote complete accessibility to assist in sanitation and routine maintenance. Lubrication points are easily serviced on the exterior of the machine. Available with a 5 or 7.5 HP (3.7 or 5.6 kW) motor.





Square Dices or Rectangular Strip Cuts

Many sizes of cuts are possible by combining the various selections of circular knife spacings with different crosscut knife spindles.

- Circular Knife Spindle: 5/32 1-1/2" (3.2 38.1 mm)
- Crosscut Knife Spindle: 1/8 3" (3.2 76.2 mm) standard sizes, up to 5.66" (144 mm) available with alternate gearing.

Strip cuts in a variety of widths can be made by removing either the crosscut knife spindle assembly or the circular knife spindle assembly.



MODEL M6 Flatbread Processing

M6 OPERATING PRINCIPLE

The feed belt (1) delivers infeed product into the cutting area. The drive roll (2) and adjustable, optional top belt (3) work together to actively advance the product into the circular knife spindle (4) which contains narrow grooves in the rotating feed drum. The feed drum (5) and circular spindle (4) produce strips. The circular spindle contains knives and spacers that determine strip width. The strips are then removed by the stripper plate (6) and sheared as the product enters the rotating crosscut knife spindle (7) to make the final cut into a square dice.





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Contact Urschel for more information.

9.5"

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