Food processors rely on the Urschel Model CC (MCC) to produce precise, uniform slices, strips cuts, shreds, and granules at high production capabilities with excellent results. Products processed on the Model CC include: potatoes for chips, shredded cheese, mushrooms, cabbage, lettuce, other vegetables/fruits, nut reductions for bakery ingredients, and pet food ingredients. The Model CC features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance. The Model CC will accept products measuring up to 4” (101.6 mm) in any dimension. NEW MicroAdjustable® Slicing Head increases capacity with 14 cutting stations, and offers tool-free knife changeovers to greatly reduce time and effort during switching-over of heads. Contact Urschel to learn more.

**VERIFIED**

**NEW!** 14-STATION, MICROADJUSTABLE SLICING HEAD (SL-14)

**1. FLAT SLICES**

Two Flat Adjustable Slicing Heads are currently available. Optimal, precision slice thickness ranges: .060 – .080” (1.5 – 2.0 mm) & .040 – .060” (1.0 – 1.5 mm)

Fully-extended range of slice thickness: .050 – .083” (1.3 – 2.1 mm) & .030 – .063” (.76 – 1.6 mm)

**2. .125 V SLICE**

Optimal, precision slice thickness range: .055 – .075” (1.4 – 1.91 mm)

Fully-extended slice thickness range: .045 – .078” (1.14 – 1.98 mm)

**Note:** The optimal slice thickness range is designed to produce the best cut quality. Cut quality may be affected if the extended slice thickness range is used.

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URSCHEL® MODEL CC

Specifications & Dimensions

Measurements and weights may vary depending on machine configuration.

**Length:**
- 2 or 5 HP: 48.03" (1220 mm)
- 10 HP: 51.74" (1314 mm)

**Width:**
- 2 or 5 HP: 35.26" (896 mm)
- 10 HP: 31.47" (799 mm)

**Height:**
- 2 or 5 HP: 30.82" (782 mm)
- 10 HP: 30.28" (769 mm)

**Net Weight:**
- 2 or 5 HP: 550 lb (250 kg)
- 10 HP: 680 lb (310 kg)

**Motor:**
- 2, 5, or 10 HP (1.5, 3.7, or 7.5 kW)

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

*Urschel logo symbol, Urschel, The Global Leader in Food Cutting Technology, MicroAdjustable, and Flat-V are registered trademarks of Urschel Laboratories, Inc. © L3318 JUL 2019 (s.s. L3119)

‡‡ The Model CC series may contain parts protected by U.S. Patent nos. 6968765, 7270040, 7314353, 7658133, 8151856, 9153086, 9409041, D701366, D701670, D701671, D701672, D702417, D704919, D708017, D711068, D717516, D716522, D723244, and European and foreign patents.*