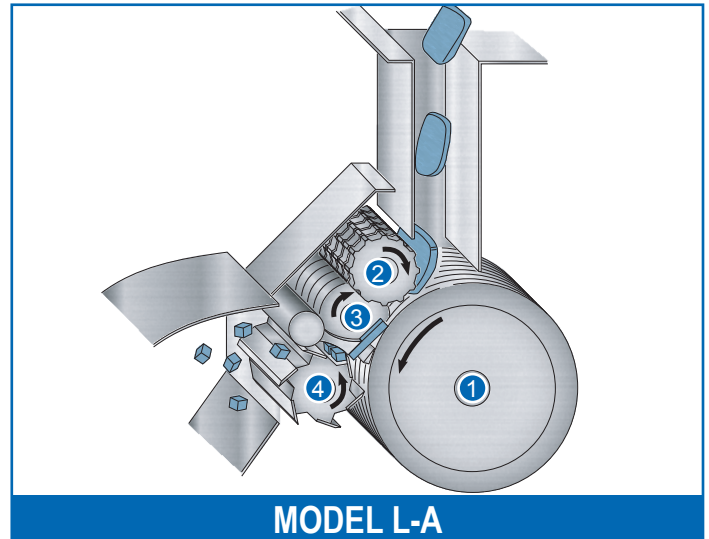


Urschel® Model L-A

Uniformly Dices or Strip Cuts



SPECIFICATIONS

Length: 67.28" (1709 mm)
Width: 38.04" (966 mm)
Height: 49.31" (1252 mm)
Net Weight: 630 lb (286 kg)
Motor: 2 HP (1.5 kW)

APPLICATIONS

The Urschel Model L-A is ideally suited for dicing chicken and turkey, celery, fresh or brined peppers, mushrooms, and citrus peel. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.

Maximum infeed should not exceed 1/2" (12.7 mm) in thickness.

OPERATING PRINCIPLE

Product delivered to an opening in the feed pan falls onto the outside surface of a feed drum [1]. A feed roll [2], located over the feed drum is adjustable to suit product thickness. This feed roll meshes with the circular knives [3] to insure a positive transfer of product to the knives. The product is held flat between the drum and roll and forced into the rotating circular knives which cut strips from it. The circular knives engage slots in the surface of the large feed drum, creating clean cutting and separation of strips. The strip cut product is removed from the circular knives by a stripper plate which also acts as a shear edge for the crosscut knives. Product then moves into the crosscut knives [4] for the second, and final cut. The crosscut action also discharges product.

TYPES OF CUTS

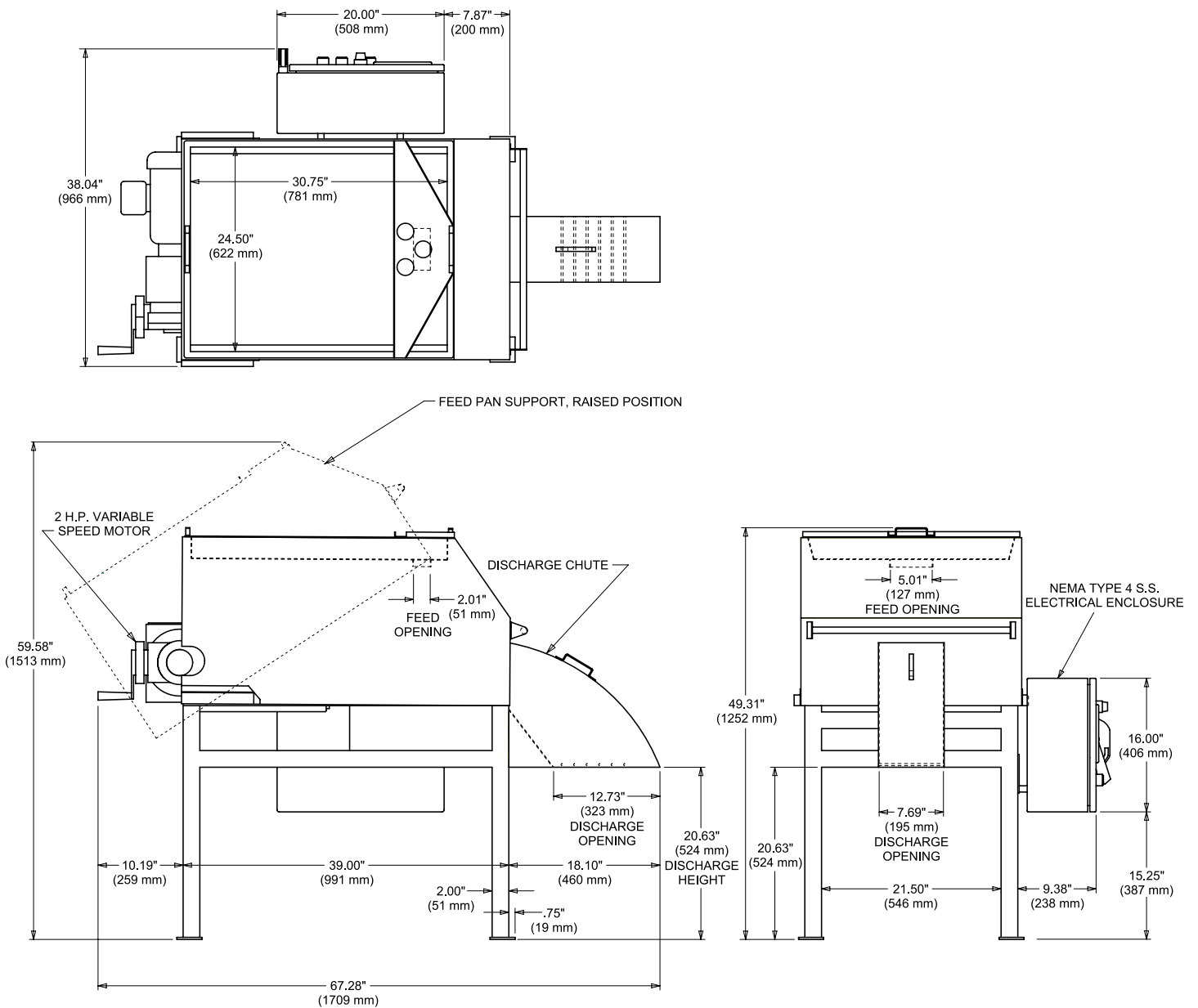
DICES

- Circular Knife Cuts: 1/8 to 2" (3.2 to 50.8 mm)
- Crosscut Knife Cuts: 1/8 to 3" (3.2 to 76.2 mm)

STRIP CUTS

Strip cuts can be made by removing the crosscut knives from the machine.

Urschel® Model L-A Dimensional Drawing



You Are Invited to Test Cut Your Product

Urschel Laboratories has a complete network of test facilities and experienced service and sales representatives around the world ready to work for you on any size reduction application. Contact your local Urschel Laboratories' representative to schedule a comprehensive, no-obligation test today at www.urschel.com.



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