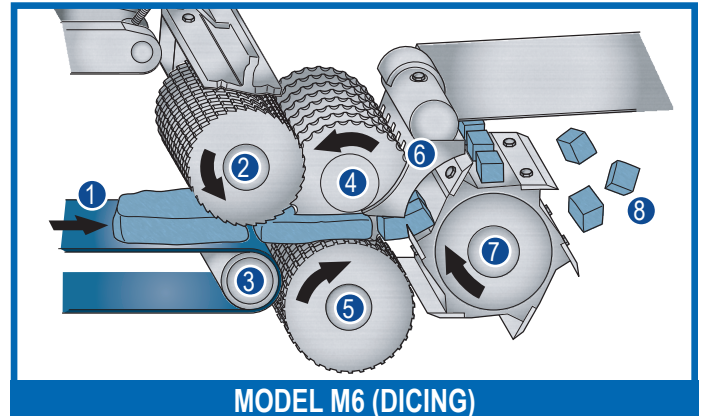


# Urschel® Model M6 Dicer

## Versatile Dicer/Strip Cutter/Shredder



### APPLICATIONS

The two-dimensional cutter, Urschel Model M6, is a versatile machine designed for dicing, strip cutting, or shredding a variety of products through a wide range of sizes from product of a predetermined thickness. In addition to cutting frozen-tempered, fresh-chilled, or hot-cooked meat and poultry, the M6 also processes leafy vegetables, pork skins, pet food, fish, bread for croutons, and bakery goods. The Model M6 operates continuously at high production capacities, and is designed for easy cleanup and maintenance.

### TYPES OF CUTS

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

- Circular knives: 3/16 to 1-1/2" (4.8 to 38 mm)
- Crosscut knives: 1/8 to 3" (3.2 to 76.2 mm) standard sizes, up to 5.66" (144 mm) available with alternate gearing.

**STRIP CUTS:** Strip cuts can be made by removing the crosscut knife spindle from the machine. The length and thickness of the strips will depend upon the size of the original product.

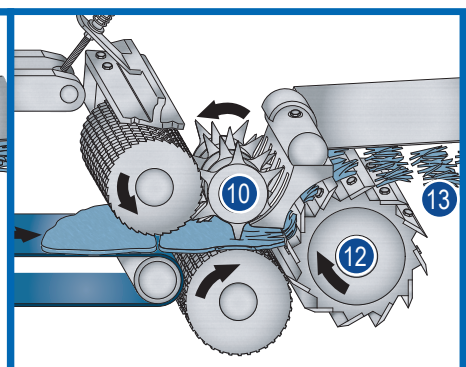
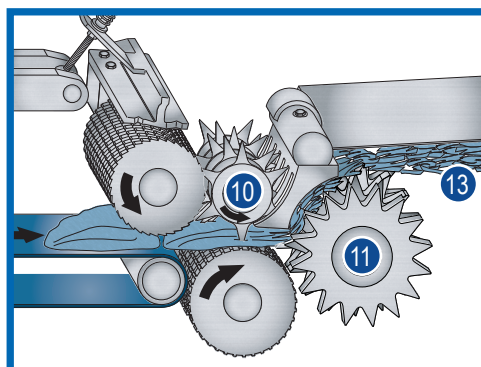
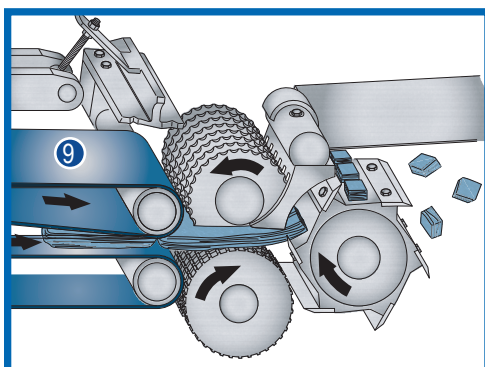
**SHREDS:** Many types available. Due to variables in applications, it is highly recommended that processors work with Urschel Laboratories to achieve optimum results.

### OPERATING PRINCIPLE

Product of predetermined thickness is delivered onto a high speed feed belt [ 1 ]. This belt carries the product to the dicing unit. Product is pinched between a feed roll [ 2 ] and the drive roll [ 3 ] at the end of the feed belt. The feed roll, which is spring loaded and adjustable, allows product of varying thicknesses to move through the dicing unit without being crushed. Product is forced into circular knives [ 4 ] which run in narrow grooves in the rotating feed drum [ 5 ]. The resulting strips are then removed from the circular knives by a stripper plate [ 6 ] which also acts as a shear edge for the crosscut knives [ 7 ]. The strips move directly into the rotating crosscut knives producing cubes or rectangular pieces [ 8 ] of predetermined size.

The machine can also be equipped with a top belt assembly. With this assembly, the feed roll is replaced by the top belt drive roll and top feed belt [ 9 ].

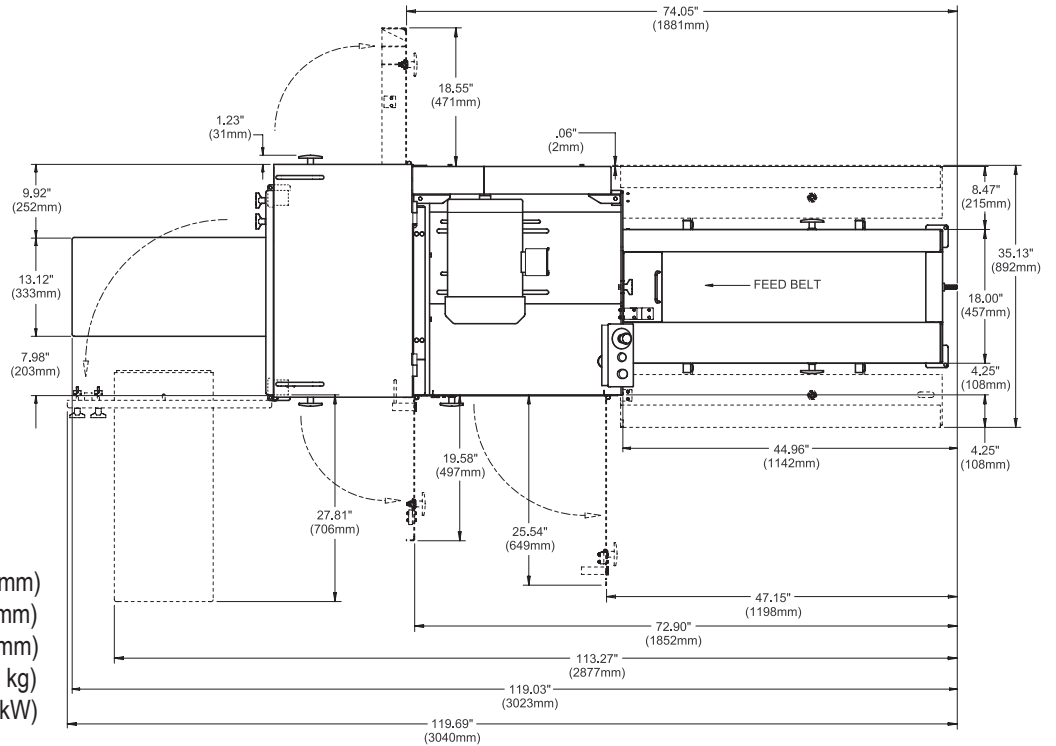
The machine can also be set up for shredding. In this application, a feed spindle [ 10 ] replaces the circular knife spindle, and a shredding spindle replaces the crosscut knife spindle. There are two types of shredding spindles. One spindle design uses shredding discs [ 11 ] and spacers stacked on a spindle. The other spindle design uses blunt edge knives [ 12 ] on a crosscut spindle. Both spindles will produce shreds [ 13 ] on various meat products.



**MODEL M6 (SHREDDING)**

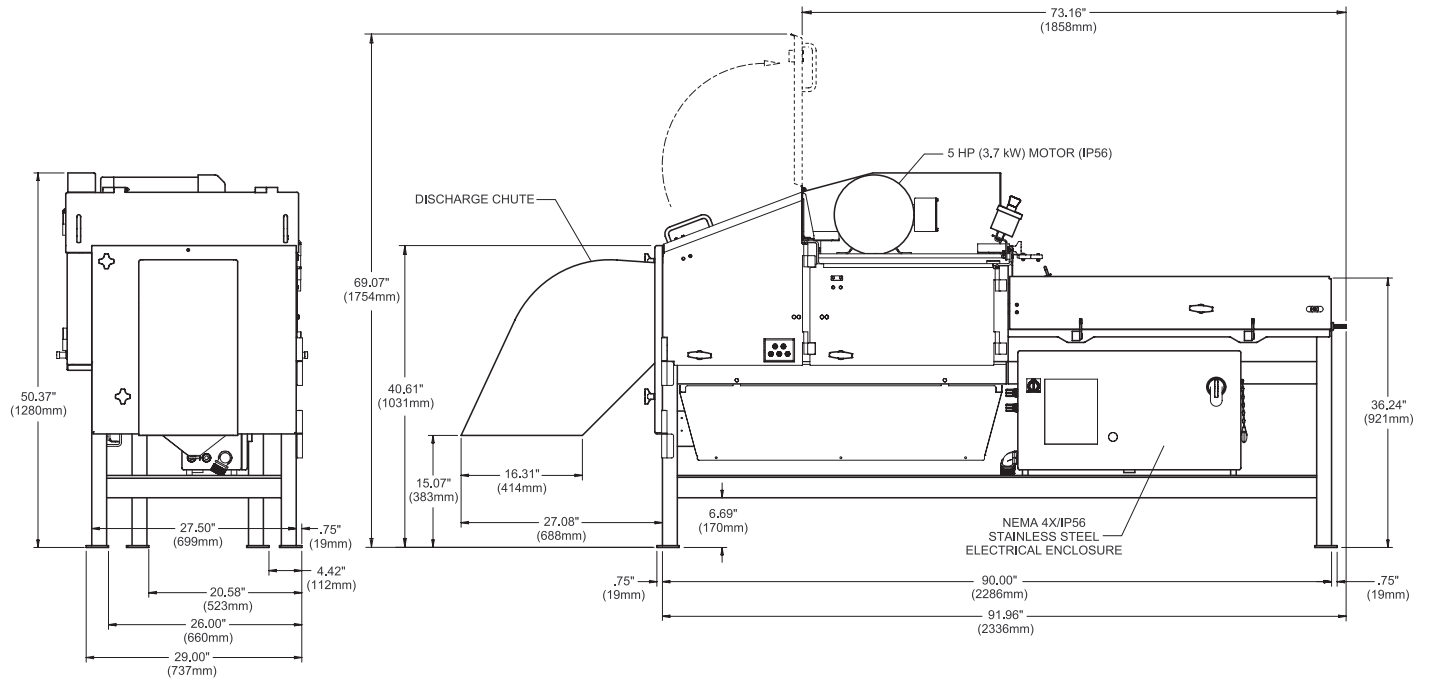
If your product application is not mentioned on this page, contact your local Urschel representative to determine the most effective solution to your size reduction needs.

# Urschel® Model M6 Dimensional Drawing



## SPECIFICATIONS

Length . . . . . 119.03" (3023 mm)  
 Width . . . . . 33.48" (850 mm)  
 Height . . . . . 50.37" (1280 mm)  
 Net Weight . . . . . 1642 lb (745 kg)  
 Motor . . . . . .5 or 7.5 HP (3.7 or 5.6 kW)



## 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](http://www.urschel.com).



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