## QuantiCut ${ }^{\circledR}$ Dicer

Large Product, High Capacity Slicer/Dicer/Strip Cutter


SPECIFICATIONS

| Length: | 89.63" (2277 mm) |
| :---: | :---: |
| Width: | 80.06" (2034 mm) |
| Height: | 65.79" (1671 mm) |
| Net Weight: | $1865 \mathrm{lb}(847 \mathrm{~kg})$ |
| Motor: | 7.5 HP (5.6 kW) |

## APPLICATIONS

The ${ }^{\S}$ QuantiCut ${ }^{\oplus}$ Dicer by Urschel Laboratories uniformly dices, strip cuts, and slices a wide variety of food products at high production capacities including potatoes, carrots, turnips, rutabagas, celery, pineapple, peppers, and a variety of other products.

Further engineering innovations have simplified the changing of spindles and other parts. Specially designed changing tools accompany the machine including a patented crosscut spindle changing tool and a patented circular spindle changing tool which allow one person to change spindles without assistance.
Maximum product input size is $10^{\prime \prime}(254 \mathrm{~mm})$ in any dimension. The machine features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance.

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.


## OPERATING PRINCIPLE

Product delivered to the feed hopper continues into a rotating impeller. Centrifugal force holds the product against the inside of the case as the impeller blades [ 1 ] carry the product past the slicing knife [ 2 ]. An adjustable case gate [ 3 ] at the top of the case allows the product to move outward across the edge of the slicing knife. The distance between the edge of the slice gate and the slicing knife edge determines the slice thickness.

As the slices emerge, they enter the circular knives [ 4 ] and are guided between the slicing knife and an adjustable stripper plate [5] where they are cut into strips. The strips pass directly into the crosscut knives [6] which make the final cut.

## TYPES OF CUTS

SLICES: By removing the crosscut spindle, the circular knife spindle and the stripper plate, the machine can make slices thru the full range of slice thicknesses (optional discharge chute may be required).
STRIP CUTS: Strip cuts in a variety of widths can be made by removing either the crosscut knife spindle or the circular knife spindle assembly.
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.
CRINKLE CUTS: Any slice thickness listed may be obtained with crinkle slicing knives when measuring from peak to valley. Crinkle slices can be obtained by replacing the straight slicing knife with a crinkle slicing knife. Crinkle strip cuts can be made by substituting crinkle knives in place of the straight knives on the spindle.

Slice thickness (straight): $1 / 16$ to $1-1 / 8^{\prime \prime}$ ( 1.6 to 28.6 mm )
Slice thickness (crinkle): $1 / 8$ to $1^{\prime \prime}$ ( 3.2 to 25.4 mm )
Circular knife cuts: $5 / 32$ to $3^{\prime \prime}(4.0$ to 76.2 mm )
Crosscut knife cuts: $1 / 8$ to 2-5/8" ( 3.2 to 66.7 mm )

## QuantiCut ${ }^{\circledR}$ Dicer 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
 URSCHEL LABORATORIES INCORPORATED The Global Leader in Food Cutting Technology www.urschel.com | $\otimes$ info@urschel.com a comprehensive, no-obligation test today at www.urschel.com.

