

M6 DICER

VERSATILE DICER, STRIP CUTTER, & SHREDDER



URSCHEL®

The Global Leader in Food Cutting Technology

M6 Dicer

A two-dimensional cutter, the 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. Ideally suited for cutting frozen-tempered, fresh-chilled, or hot cooked beef, pork, or poultry in addition to leafy vegetables and bakery/snack products. The Model M6 operates continuously at high production capacities, and is designed for easy cleanup and maintenance.



MACHINE HIGHLIGHTS

- Enhanced sanitation. All sheet metal access panels (1) are hinged eliminating the need of removal from the machine. This reduces cleaning cycle time and the chance that panels may be damaged.
- Integrated electrical enclosure with convenient operator stop/start station (2).
- Solid bar and angle frame design (3).
- Wide range of cuts available through different cutting/shredding set-ups (4).
- Maximum infeed thickness up to 1" (25.4 mm) (5).
- Stainless steel motor (6).
- Hinged belt guards (7) simplify servicing and changing of feed belt. Feed belt tensioning is easily set by turning one nut on the exterior of the machine.
- All grease fittings (8) are easily accessible on the exterior of the machine to facilitate maintenance.
- Overall stainless steel design (9).
- Available with single speed or equipped with a variable frequency drive (VFD). (10).



TYPES OF CUT

DICES

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

CIRCULAR CUTS

5/32 to 1-1/2" (3.2 to 38.1 mm)

CROSSCUT CUTS

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 in a variety of widths can be made by removing either the crosscut knife spindle assembly or the circular knife spindle assembly. The final thickness of the strip will be the same thickness as the original product.

SHREDS

To produce shreds from meat products, the crosscut knife spindle is replaced by a shredding spindle. The length of the shred can be controlled by orientation of the meat fibers of the incoming product and by the use of a circular knife spindle. Many variables can affect the final product; consult an Urschel representative for details.





FEATURED PRODUCTS

CLOCKWISE

BEEF BRISKET

Coarse Shred

CROUTON

1" Dice
(25.4 mm)

SPINACH

3/4 x 1"
(19.1 x 25.4 mm)

VEGAN CHICKEN

Shred

FROZEN-TEMPERED CHICKEN BREAST

3/4" Dice
(19.1 mm)

COOKED CHICKEN BREAST

1" Dice
(25.4 mm)

FROZEN-TEMPERED BACON

1" (25.4 mm)

BACON

1/4 x 3/8"
(6.4 x 9.5 mm)

COOKED BEEF

1/4 x 1/2"
(6.4 x 12.7 mm)

BEEF JERKY

3/4 x 1-1/4"
(19.1 x 31.8 mm)

FLOUR TORTILLA

1/4" (6.4 mm) Strip
1 x 1" (25.4 x 25.4 mm)

PORK RIND

3/4 x 3/4"
(19.1 x 19.1 mm)

FROZEN-TEMPERED FISH

3/4 x 1-1/4"
(19.1 x 31.8 mm)

PITA CHIP

2 x 2"
(50.8 x 50.8 mm)

HAM

1/16 x 1"
(1.6 x 25.4 mm)

LEEK

1/4 x 3/8"
(6.4 x 9.5 mm)

SEAWEED

1/2" Strip
(12.7 mm)

COOKED PORK

Medium,
Long Shred

FROZEN-TEMPERED PORK

1 x 1"
(25.4 x 25.4 mm)

BROWNIE

1/2" x 1/2"
(12.7 x 12.7 mm)

KALE

1 x 1"
(25.4 x 25.4 mm)

PROSCIUTTO

1-1/2"
(38.1 mm) Strip

COOKED POULTRY

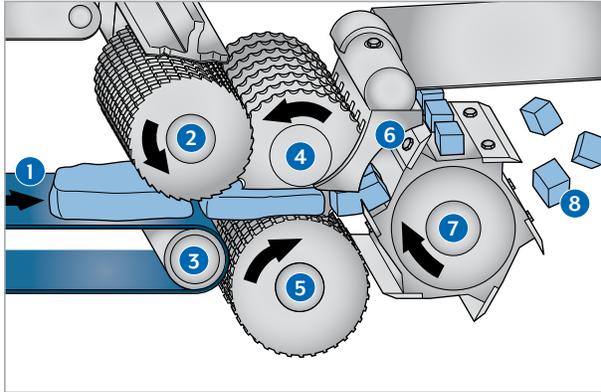
Fine Shred

SAUSAGE

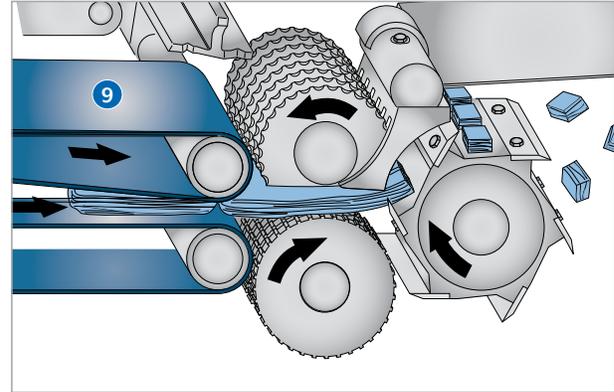
5/16 x 5/16"
(7.6 x 7.6 mm)



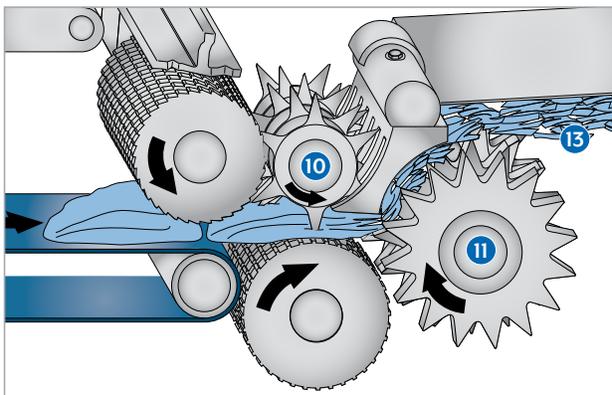
OPERATING PRINCIPLE



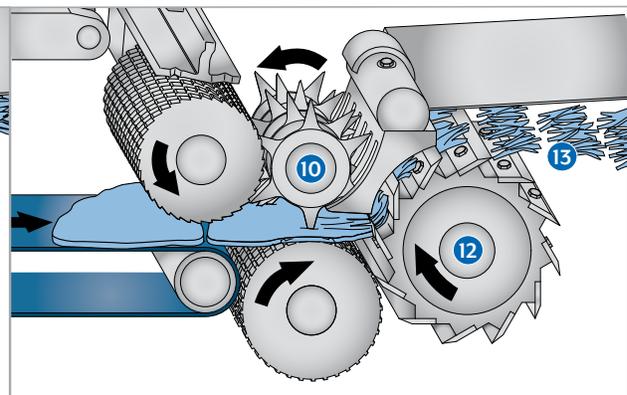
MODEL M6 (DICING)



MODEL M6 WITH OPTIONAL TOP BELT



MODEL M6 (SHREDDING)



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.



You are Invited to Test Cut Your Product

Urschel 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. Test cutting of your product is available in-person, live remotely, or via video. Contact your local Urschel representative to schedule a comprehensive, no-obligation test today at www.urschel.com.

SPECIFICATIONS

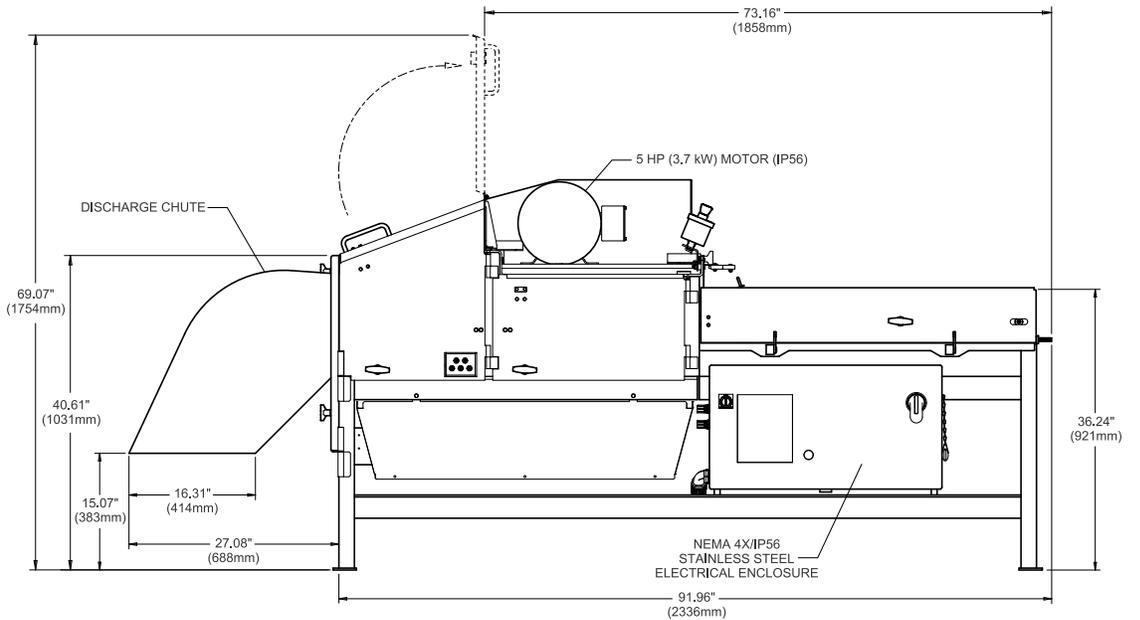
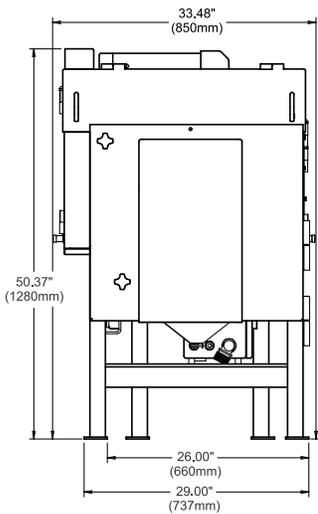
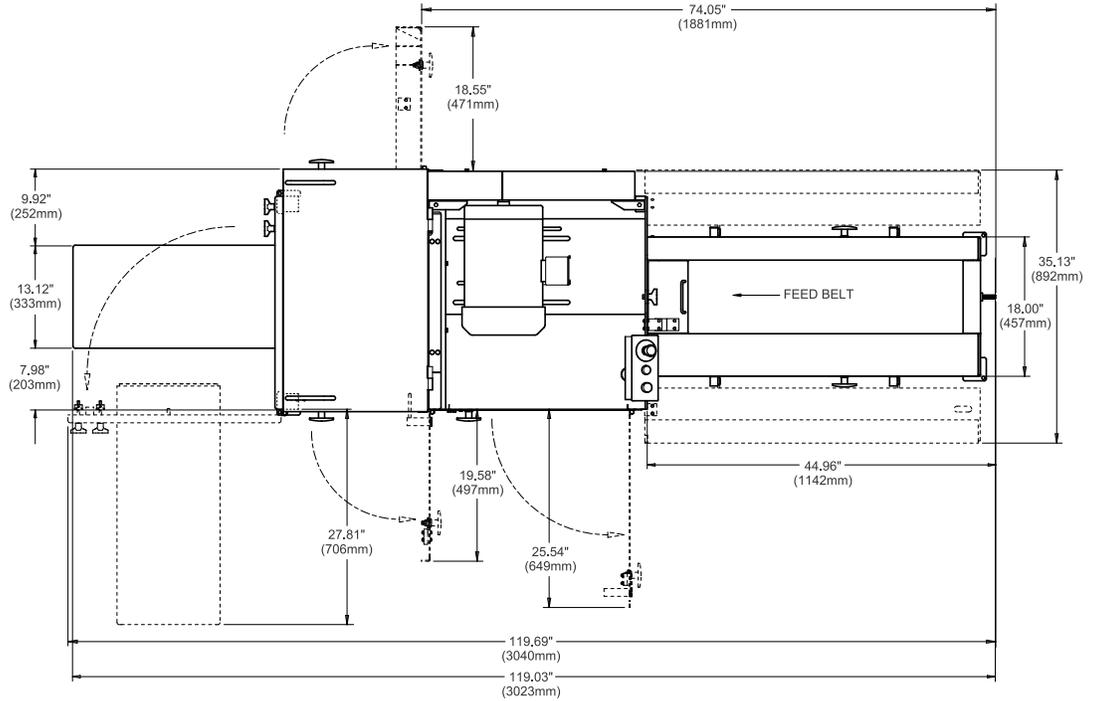
Length: 119.03" (3023 mm)

Width: 33.48" (850 mm)

Height: 50.37" (1280 mm)

Net Weight:... 1642 lb (745 kg)

Motor: 5 HP (3.7 kW)
or 7.5 HP (5.6 kW)



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