

# Sprint 2<sup>®</sup> Dicer

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**Choose from 2 Models:** with and without discharge conveyor.  
Compact cutting zone delivers optimum cuts.

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**URSHEL<sup>®</sup>**  
The Global Leader in Food Cutting Technology



# Sprint 2<sup>®</sup> Dicers

The Sprint 2<sup>®</sup> Dicer builds on the popularity of the DiversaCut Sprint and is inspired by the longstanding success of the Urschel Model G Dicer. The Sprint 2 offers food processors an alternative to the industry-proven Urschel Model G Dicer and additional benefits compared to the DiversaCut Sprint. The Sprint 2 uniformly dices, strip cuts, granulates, or slices a wide variety of vegetables, fruits, bakery goods, and meats.

Motor choices include a stainless steel 3 HP (2.2 kW) motor controlled by a VFD (variable frequency drive) – more power versus the standard Model G or DiversaCut Sprint. New dial-in slice adjustment with lock-down knob ensures closer tolerances throughout production runs. Sanitary in design, the food cutting zone is completely isolated from the mechanical zone; rounded tube frame and sloped sheet metal contribute to overall sanitation. Hinged access panels promote sanitation and ease of maintenance. The machine accepts product input up to 6.5" (165.1 mm) in any dimension.



## ◀ NON-CONVEYOR DISCHARGE VERSION

- Compact cutting zone and wide range of cuts
- Lower cost alternative versus conveyor version.
- Available with 3 HP (2.2 kW) VFD, 3 HP (2.2 kW) soft start, or 1.5 HP (1.1 kW) soft start motor.







## CONVEYOR DISCHARGE ► VERSION

- Compact cutting zone and wide range of cuts
- Offers an upgraded, potential replacement of a Model G or H series dicer with a similar footprint.
- Built-in conveyor optimizes controlled, complete discharge of cut product to reduce waste.
- Available with 3 HP (2.2 kW) VFD or 3 HP (2.2 kW) soft start motor.
- One motor drives both the cutting parts and the conveyor.



## MACHINE HIGHLIGHTS

- Facilitates convenient replacement of existing Models G, G-A, GK-A, H, and H-A Dicers.
- Dial-in slice adjustment with lock-down knob standard. (1) Ability to dial-in slice selection simplifies switching slice sizes. Lock-down knob ensures closer tolerances are kept throughout production runs. Slice adjusts from 1/16 up to 1" (1.6 up to 25.4 mm)
- Guard locking switch designed (2) to mate directly with a product collection device when required.
- Available cost-saving, insert slicing knife (3).
- Stainless steel construction and hinged access panels facilitate sanitation and maintenance.
- Available stainless steel motor options include: 3 HP (2.2 kW) motor equipped with VFD, 3 HP (2.2 kW) soft start motor, or 1.5 HP (1.1 kW) soft start motor.
- Changeover advantage: Change of cutting parts is easily achieved by simple removal/replacement of the circular knife and crosscut knife spindle assemblies.
- Compact cutting zone (4): Calculated close proximity of all cutting areas create a compact cutting zone to smoothly transition cut product throughout the cutting pathway to attain increased cut quality.
- Food cutting zone (5) completely isolated from the drive train area; rounded tube frame, and sloped sheet metal surfaces assist in cleaning procedures and contribute to sanitary design.
- Accepts products approximately 6.5" (165.1 mm) in any dimension
- Offers a wide range of cut sizes including slices, strips, dices, and granulations.
- 14" (355.6 mm) impeller diameter by 6.5" (165.1 mm) (6)
- Lubrication points (7) are easily accessible on the exterior of the machine.
- Features continuous operation for uninterrupted production.





## TYPES OF CUT

### FLAT OR CRINKLE SLICES

1/16 – 1" (1.6 – 25.4 mm)

### DICES/CRUMBLES/STRIPS

2- and 3-dimensional cutting involves adjusting the slice thickness, and adjustment or removal of the circular or crosscut spindles.

**Circular Knife Cuts:** 1/8 – 3" (3.2 – 76.2 mm)

**Crosscut Knife Cuts:** 3/32 – 1" (2.4 – 25.4 mm)

**Crosscut Knife Crinkle Cuts:**

(.076" (1.9 mm) depth): 9/32 – 9/16" (7.1 – 14.3 mm)

**Crosscut Knife Deep Crinkle Cuts:**

(.125" – .145" (3.2 – 3.7 mm) depth): 3/8 – 1/2" (9.5 – 12.7 mm)

### SHREDS

Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products by using shredding disc spindle in place of the crosscut knife spindle.

## FEATURED PRODUCTS

(COUNTERCLOCKWISE)

#### Lettuce

3/4" (19.1 mm) Chop

#### Tofu

1/2" (12.8 mm) Dice

#### Chocolate Chip Cookie

Large Granulation

#### Sandwich Cookie

Small Granulation

#### Cauliflower

Riced cut

#### Pepper

3/8" (9.5 mm) Dice and  
3/8 x 1" (9.5 x 25.4) Strip Cut

#### Mushroom

1/8 x 1/8 x 1/4"  
(3.2 x 3.2 x 6.4 mm) Dice

#### Ham

3/8" (9.5 mm) Dice

#### Olive

1/8" (3.2 mm) Dice

#### Tomato

1/2" (12.8 mm) Dice

#### Cracker

Small Granulation

#### Hard Boiled Egg

7/8 x 5/8 x 7/8"  
(22.2 x 15.9 x 22.2 mm) Dice

#### Carrot

1/4" (6.4 mm) Dice

#### Mushroom

1/4" (6.4 mm) Slice

#### Beet

1/8" (3.2 mm) Slice

#### Kale

1/8" (3.2 mm) Chop

#### Tuna

1/4" (6.4 mm) Dice

#### Cabbage

3/8" (9.5 mm) Dice

#### Pepperoni

3/8" (9.5 mm) Dice

#### Onion

1/4" (6.4 mm)  
Dice and Strip Cut

#### Seitan

3/8" (9.5 mm) Dice

#### Strawberry

1/4" (6.4 mm) Slice  
1/8" (3.2 mm) Dice

#### Mango

3/4" (19.1 mm) Dice

#### Potato

3/8" (9.5 mm) Strip Cut  
3/4" (19.1 mm) Dice  
1/4" (6.4 mm) Dice

#### Beet

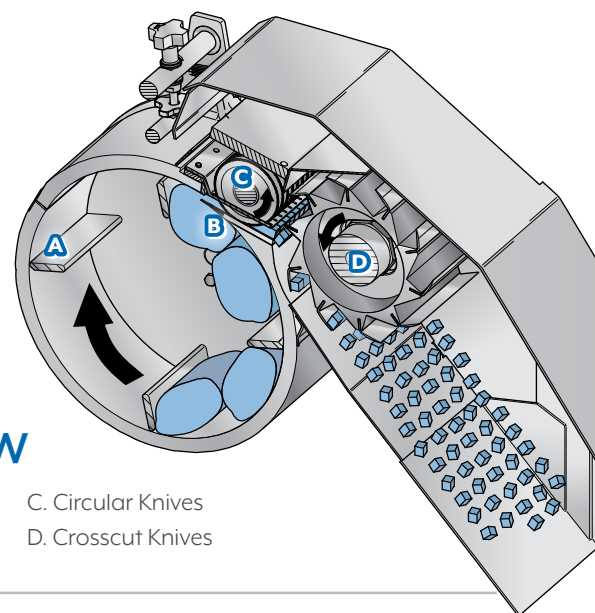
1/4" (6.4 mm) Bowtie Cut

#### Avocado

1/4" (6.4 mm) Dice

#### Zucchini

Crinkle Vegetable Noodle



## CUTTING OVERVIEW

A. Impeller Paddles

B. Slicing Knife

C. Circular Knives

D. Crosscut Knives





# SPRINT 2® WITH CONVEYOR

## DIMENSIONAL DRAWING

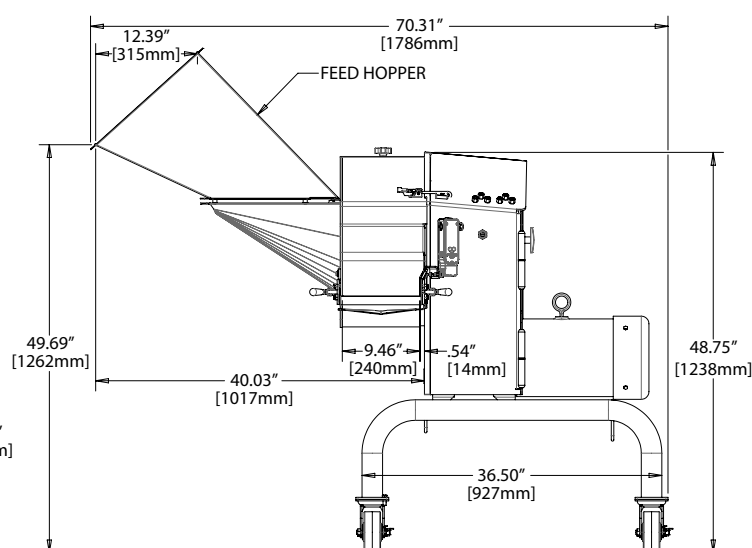
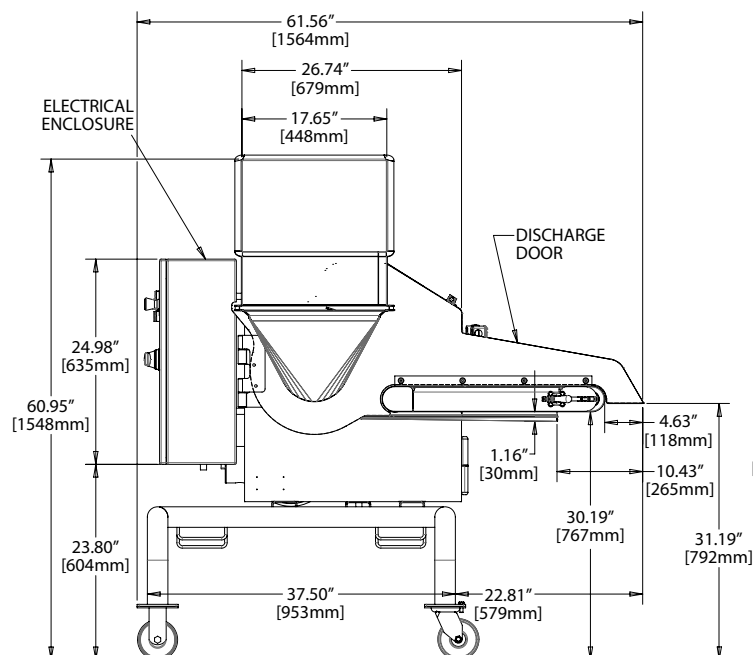
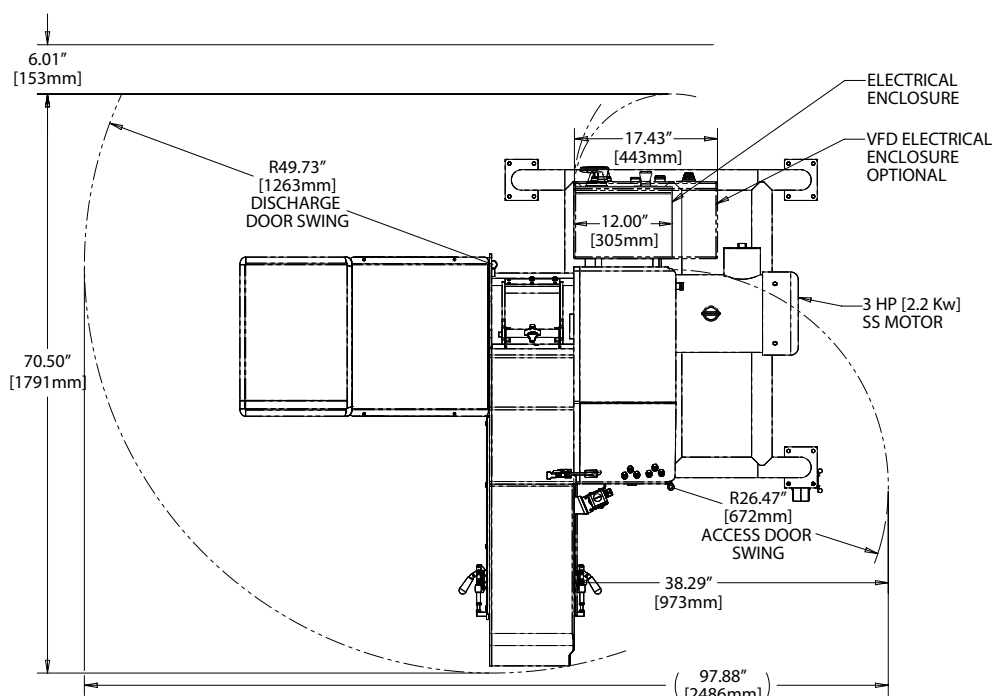


### SPECIFICATIONS

**Length:**.....70.31" (1786 mm)  
**Width:**.....61.56" (1564 mm)  
**Height:**.....60.95" (1548 mm)  
**Net Weight:**...1050 lb (476 kg)  
**Motor:**.....3 HP (2.2 kW) with VFD  
 .....or 3 HP (2.2 kW) with soft start



The Sprint 2 with conveyor discharge is available in an NSF (National Sanitation Foundation) International certified version.



### 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. Contact your local Urschel representative to schedule a comprehensive, no-obligation test today at [www.urschel.com](http://www.urschel.com).

# SPRINT 2<sup>®</sup> DICER

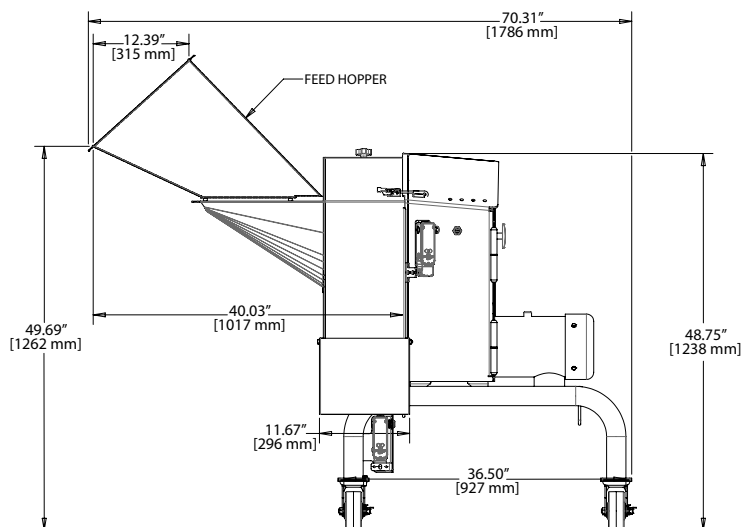
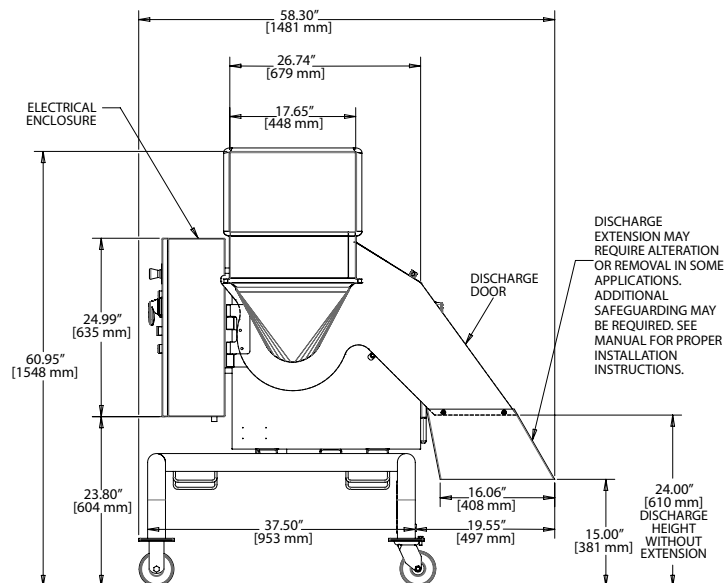
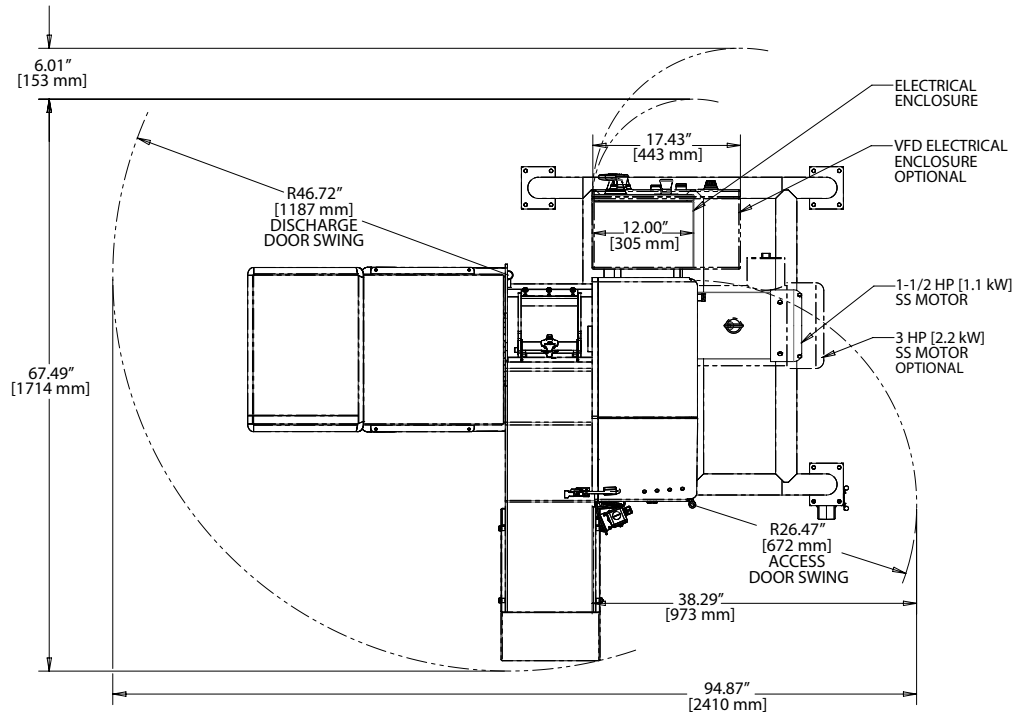
## DIMENSIONAL DRAWING



### SPECIFICATIONS

**Length:** ..... 70.31" (1786 mm)  
**Width:** ..... 58.30" (1481 mm)  
**Height:** ..... 60.95" (1548 mm)  
**Net Weight:** .. 1000 lb (454 kg)  
**Motor:** ..... 3 HP (2.2 kW) with VFD  
 ..... 3 HP (2.2 kW) with soft start  
 ..... or 1.5 HP (1.1 kW) with soft start

Electrical enclosure dimensions  
 will vary depending on motor



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