

URSCHEL® MODEL CCLL

LARGE LATTICE SLICER

An improved version of the CCL, the CCLL (Chip Cutter Large Lattice) Slicer features five cutting stations, in place of the 4, a larger 32" (813 mm) cutting chamber, and is powered by a ten horsepower stainless steel motor. Both sides of the lattice slice are corrugated. The corrugations run approximately 90° to each other to create potato lattice chips or thicker potato waffle fries.

The CCLL delivers more than twice the capacity of the CCL (dependent on feeding method). Improved, gentler cutting action promotes higher yields.

†Patented stainless steel impeller has a larger central feed opening for extended runtime and now with five, instead of four, longer feed tubes for increased capacity and improved slice quality. Each feed tube features: individually replaceable bearing tubes; sealed extended-life, hybrid stainless/ceramic ball bearings with rotary seals on either side of each bearing to promote extended runtime.

Centrifugal force holds potatoes in place for precise crinkle slicing. The proper feeding of tempered round or elongated potatoes between 2 – 4 inches (51 – 102 mm) provides continuous production. Model CC Slicers equipped with a 32" (813 mm) cutting chamber and 10 HP (7.5 kW) motor may be adapted to a CCLL with necessary parts. Knives may be replaced without removing the head from the machine. Electrical enclosure may be mounted on either side of the machine.



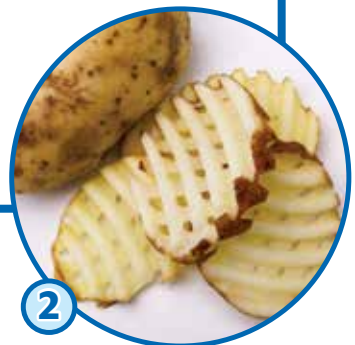
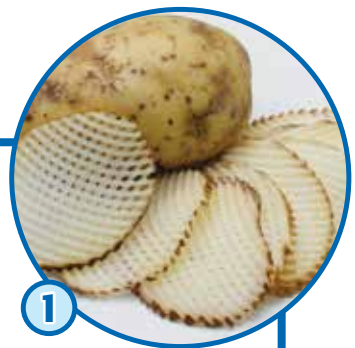
TYPES OF CUTS

1 COARSE LATTICE

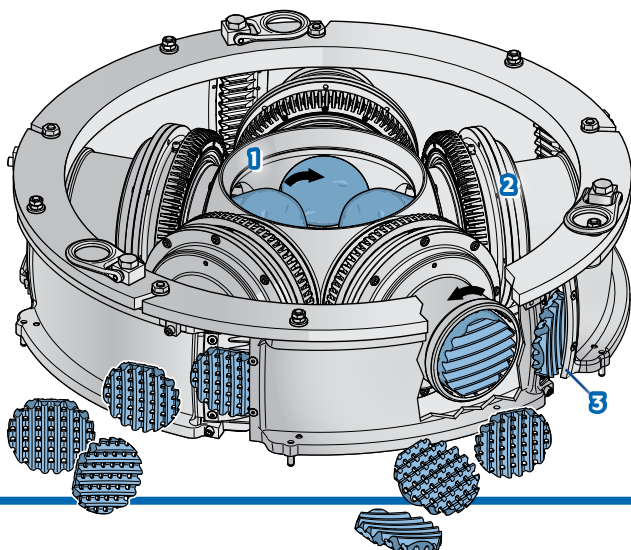
Small lattice holes visible. 5.7 corrugations per inch (25.4 mm).
Approximately .175" (4.4 mm) peak to peak.

2 DEEP LATTICE

Larger lattice holes. 2.25 corrugations per inch (25.4 mm).
Approximately .446" (11.2 mm) peak to peak.



CUTTING OVERVIEW



1. Revolving impeller assembly
2. One of five rotating potato holding tubes
3. One of five crinkle knife stations

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.

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Specifications may vary depending on machine configuration.

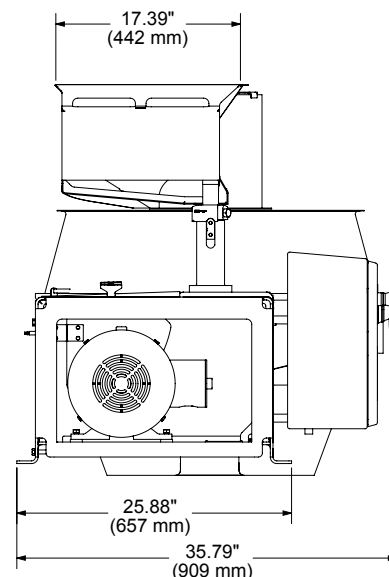
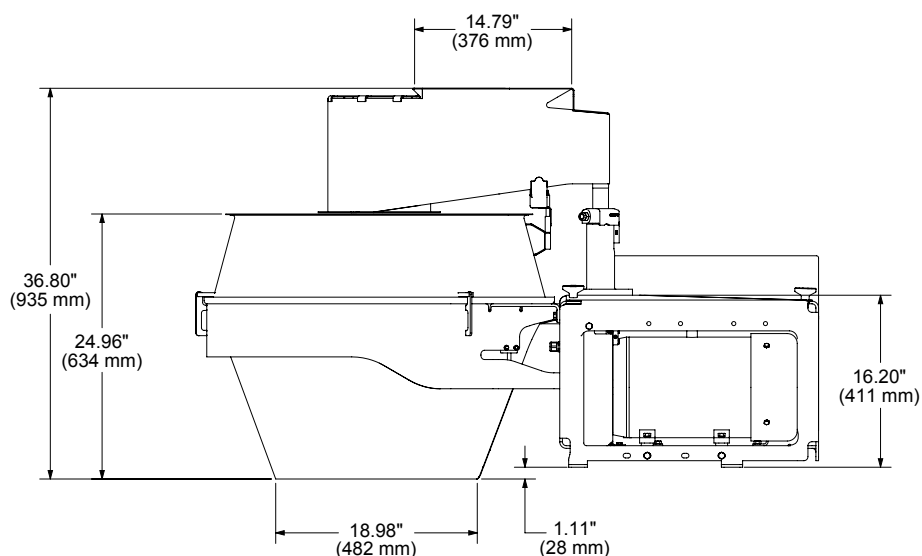
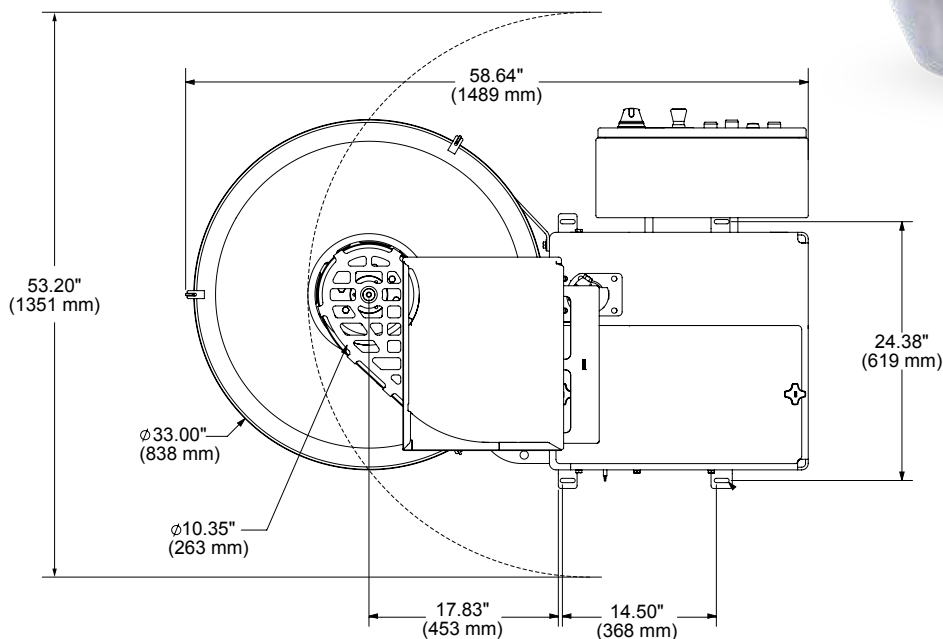
Length:.....58.64" (1489 mm)

Width:.....35.79" (909 mm)

Height:.....36.80" (935 mm)

Net Weight:1300 lb (590 kg)

Motor:.....10 HP (7.5 kW)



SPECIFICATIONS & DIMENSIONS

TEST CUT YOUR PRODUCT

Contact your local Urschel representative to schedule a comprehensive, no-obligation test-cut of your product: www.urschel.com.



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