

MODEL N

GRANULATOR, SLITTER, & SCARIFIER

The Model N granulates nuts, cookies, and crackers, and scarifies frozen or dehydrated vegetables or fruits such as blueberries, cranberries, raisins, and peas. An adjustable gate, feed roll, and stripper plate accommodate changes in graded product size. By cutting the product, instead of hammering or chopping, fewer fines are produced and tighter product specifications are achieved.

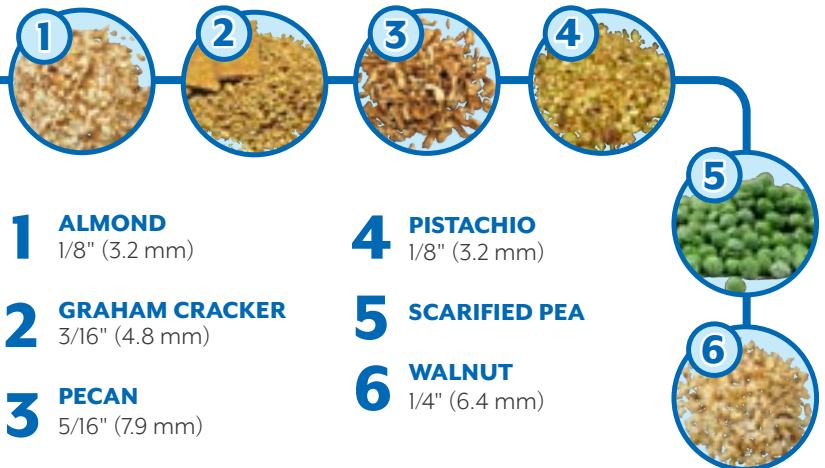
The Model N features simplified operation for uninterrupted production, and is designed for easy cleanup and maintenance. Readjusting gate, stripper plate, and feed roll for additional passes to obtain smaller particle sizes is easily accomplished depending on desired end product dimension.



TYPES OF CUTS

GRANULATIONS

3/32 to 3/8" (2.4 to 9.5 mm)



1 ALMOND
1/8" (3.2 mm)

2 GRAHAM CRACKER
3/16" (4.8 mm)

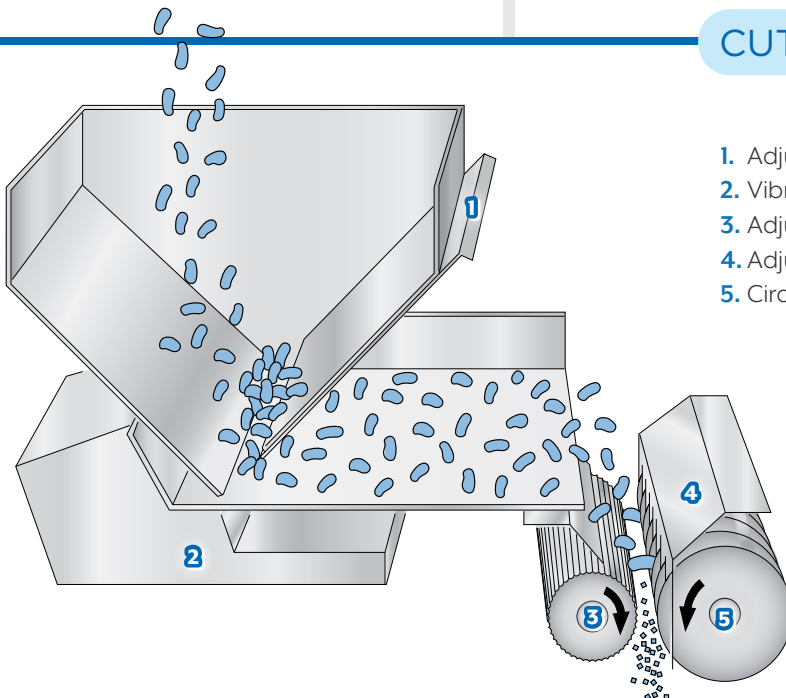
3 PECAN
5/16" (7.9 mm)

4 PISTACHIO
1/8" (3.2 mm)

5 SCARIFIED PEA

6 WALNUT
1/4" (6.4 mm)

CUTTING OVERVIEW



1. Adjustable Gate
2. Vibratory Feeder
3. Adjustable Feed Roll
4. Adjustable Stripper Plate
5. Circular Knives

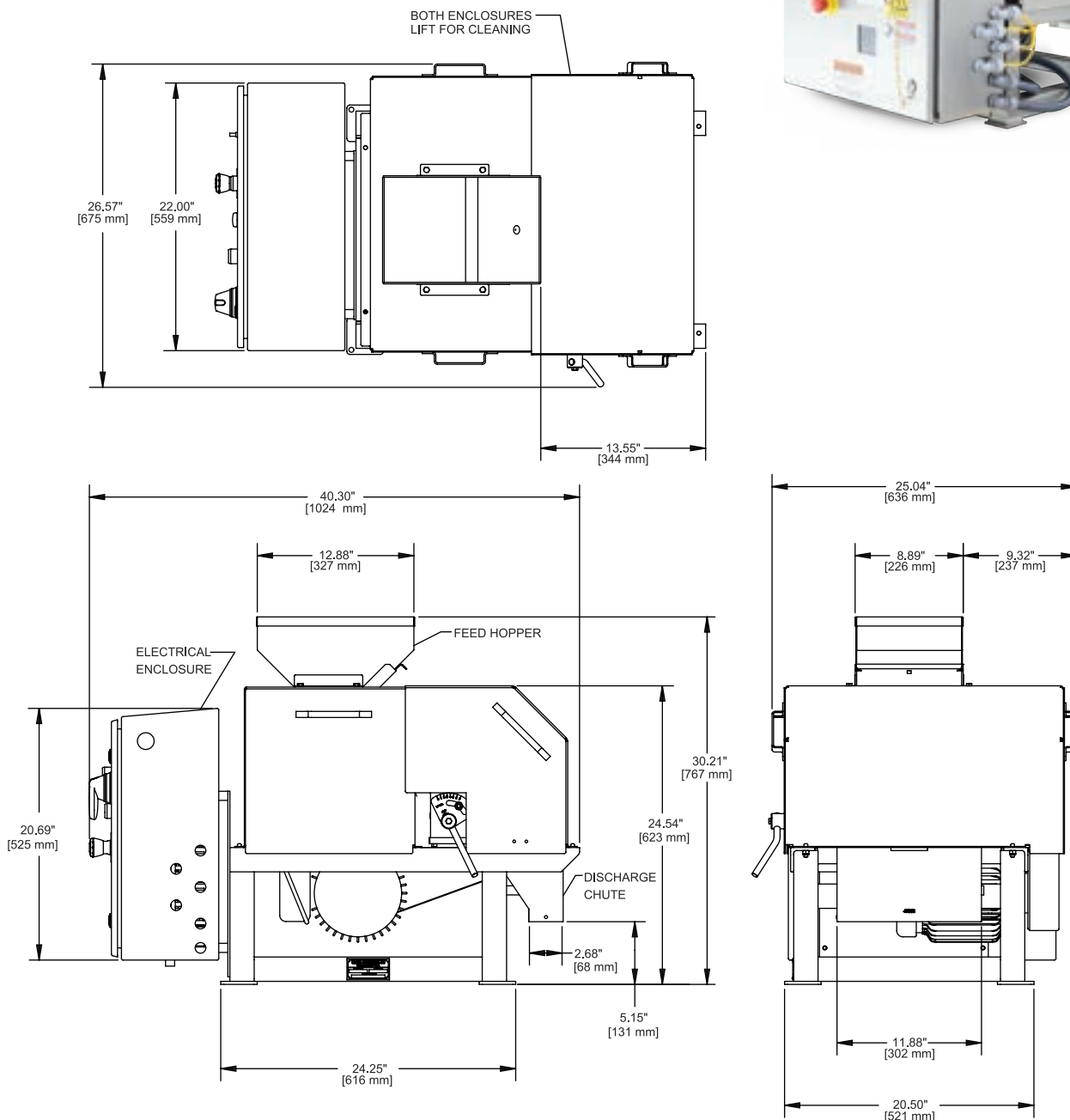
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Measurements and weights may vary depending on machine configuration.

Length:..... 40.30" (1024 mm) **Net Weight:** 450 lb (204 kg)
 Width:..... 26.57" (675 mm) **Motor:**..... 3/4 HP (.56 kW)
 Height:..... 30.21" (767 mm)



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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