

# SPRINT 2® DICER WITH BUILT-IN CONVEYOR DISCHARGE

## PRECISION CUTS WITH OPTIMIZED PRODUCT OUTFLOW

The Sprint 2® Dicer with discharge conveyor belt accepts a maximum infeed product of 6.5" (165 mm) in any dimension. Conveyor discharge offers optimized, controlled complete discharge of cut product to reduce waste. Features continuous operation for uninterrupted production.

Cutting zones are completely separate from mechanical zones. Rounded tube frame contributes to sanitary design and ease cleaning. Provides slicing-only capability by removing the circular and crosscut knife spindles. Provides 2- or 3-dimensional cutting by adjusting the slice thickness, crosscut, and circular knife spindles for a full range of dices, crumbles/granulations, or strips. A variety of shreds are also available. The crosscut knife spindle in conjunction with the other cutting components create a compact cutting zone establishing precision cuts as product moves throughout the process.



## TYPES OF CUTS

### 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.



**1 LETTUCE**  
3/4" (19.1 mm)  
Chop

**2 HARD BOILED EGG**  
7/8 x 5/8 x 7/8"  
(22.2 x 15.9 x 22.2 mm)  
Dice

**3 OLIVE**  
1/8" (3.2 mm)  
Dice

**4 TOMATO**  
1/2" (12.8 mm)  
Dice

**5 KALE**  
1/8" (3.2 mm) Chop

**6 TOFU**  
1/2" (12.8 mm)  
Dice

**7 CARROT**  
1/4" (6.4 mm)  
Dice

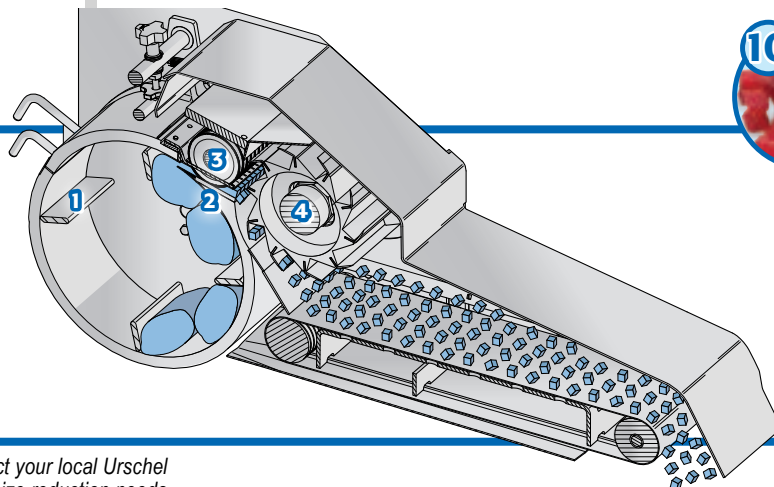
**8 AVOCADO**  
1/4" (6.4 mm)  
Dice

**9 CAULIFLOWER**  
Riced Cut

**10 BEET**  
1/4" (6.4 mm)  
Bowtie Cut

## CUTTING OVERVIEW

1. Impeller Paddles
2. Slicing Knife
3. Circular Knives
4. Crosscut Knives



*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.*

# SPRINT 2<sup>®</sup> DICER WITH DISCHARGE CONVEYOR BELT

Measurements and weights may vary depending on machine configuration.

**Length:**..... 70.31" (1786 mm)

**Width:**..... 61.56" (1564 mm)

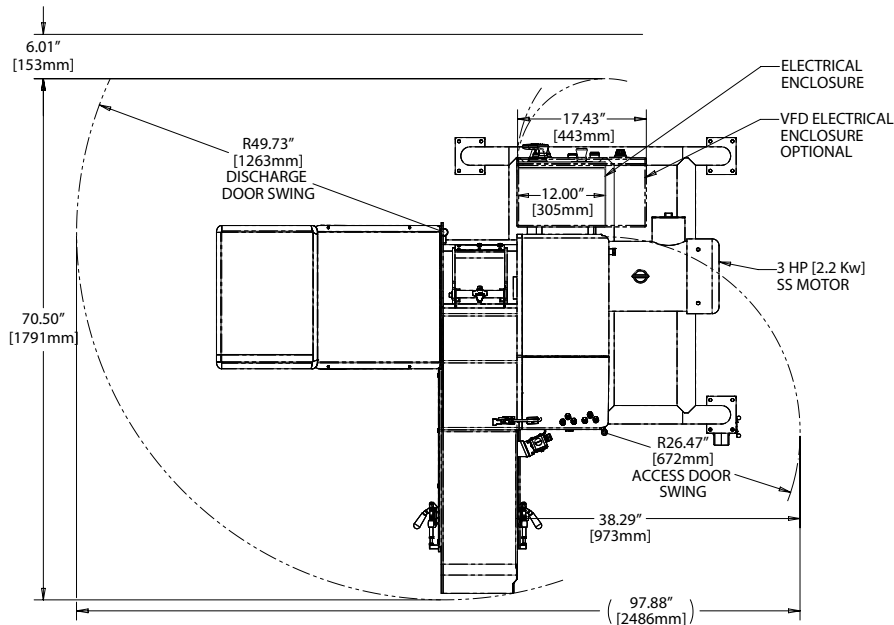
**Height:**..... 60.95" (1548 mm)

**Net Weight:** ..... 1050 lb (476 kg)

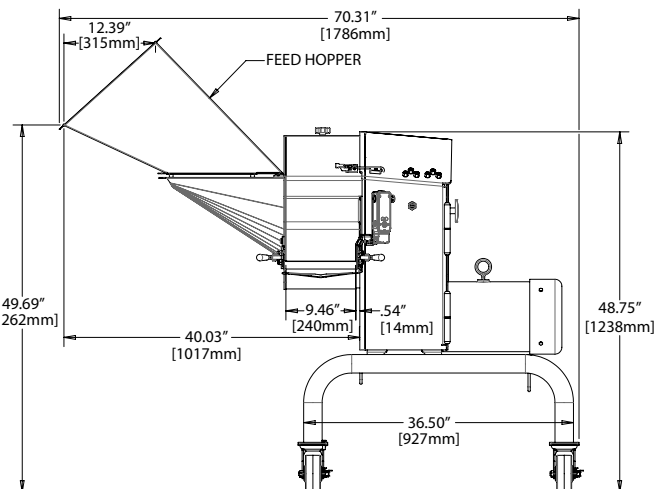
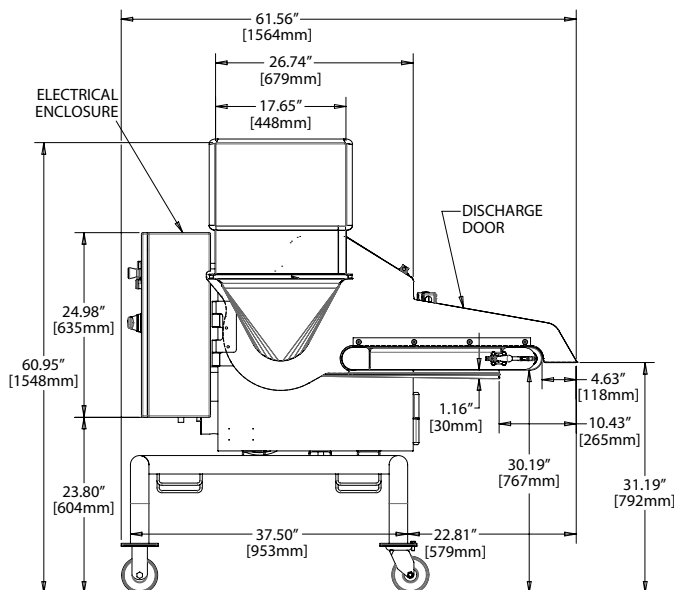
**Motors:**..... 3 HP (2.2 kW)  
with VFD or  
3 HP (2.2 kW)  
with soft start



## SPECIFICATIONS & DIMENSIONS



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



## TEST CUT YOUR PRODUCT

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



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