



POTATO CHIP CUTTING

WITH THE
MODEL CC



URSCHEL®

The Global Leader in Food Cutting Technology



MODEL CC

CHIP CUTTER

Quality and precision are built into every part Urschel engineers, and the CC Slicer honors the pinnacle of Urschel craftsmanship.

The Urschel Model CC remains the leading high yield potato slicer across the globe in use by over 90% of all commercial potato chippers. The Model CC features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance. The machine accepts infeed products measuring up to 4" (101.6 mm) in any dimension.

From the largest components to the smallest, each part is specifically manufactured to fit together meticulously. Strength in manufacturing and craftsmanship is what defines the CC Slicer.

FEED HOPPER

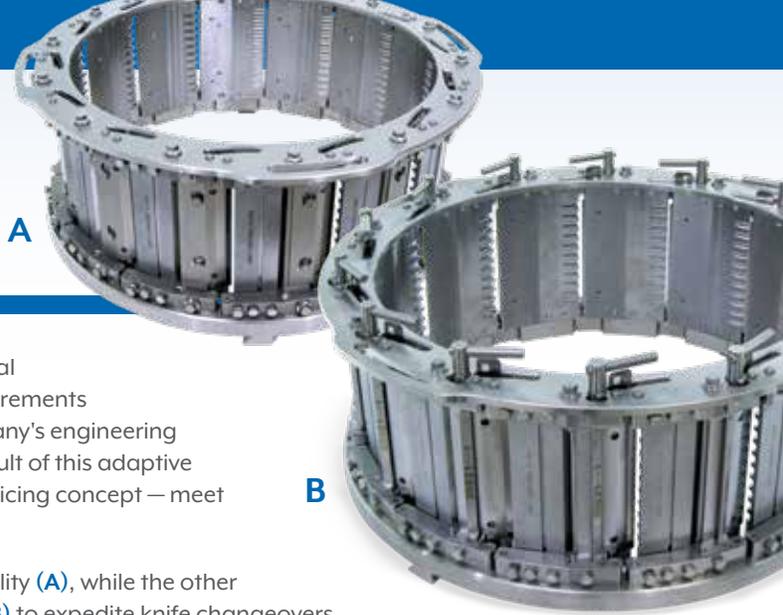
- **Alignment accuracy** – feed hopper initiates potato rotation to properly align product before entering impeller
- **Smooth transition** – designed to ease transition into the pocket of each impeller paddle to ensure active product engagement and deter impact damage.
- Swing-away feed hopper rotates for accessibility to cutting chamber
- **Options** – ask Urschel about additional feed hopper configurations. More options are available.



POTATO PHOTOS (left to right) -

Front Cover: V-Slice & Flat Slice

Pages 2-4: Flat Slice, Crinkle Slice, Deep V-Slice, Flat-V Slice; Wide Crinkle Slice; Coarse Lattice Slice & Deep Lattice Slice



ADVANCED SLICING SOLUTIONS

Urschel has long offered targeted cutting solutions to the global community of leading food processors — adapting to the requirements of individual applications and continuing to grow in the company's engineering and manufacturing expertise through each endeavor. As a result of this adaptive cutting technology approach, Urschel now introduces a new slicing concept — meet the MicroAdjustable® Slicing Head (SL-14).

The SL-14 is offered in two styles — one features micro-adjustability (A), while the other features micro-adjustability plus quick-clamping technology (B) to expedite knife changeovers. This 14-station cutting head offers nearly double the capacity of an 8-shoe head. The new design incorporates ideal, carefully crafted spacing of cutting stations to maximize slice engagement.

In addition to the new SL-14 head, the standard, fully-adjustable slicing head containing an 8-shoe cutting station set-up is also still available.

SLICING ADVANTAGES

- **Delivers maximum cutting action** with 14 cutting stations versus the fully-adjustable, standard head with 8 cutting stations — almost doubling the capacity.
- **Expedient knife changeovers** - quick-release clamping mechanism (patent pending) expedites changeovers — with little to no tools needed.
- **Quick-set slice thickness** with a simple turn of the adjustable screws.
- **Maintains strict tolerances** throughout production runs with the ability to easily micro-adjust slices using top/bottom adjustable screws by flexing the adjustable gate while the knife holder/knife edge remain in a fixed position.
- **Fits in place** of standard double-ring, double-adjustment heads using self-locking lower ring. No need for any special adapter. Uses standard impeller or new, optional grooved impeller.
- **Smooth slice surface** leads to minimal micro-cracking, oil absorption, and starch loss.
- **Lightweight** 35 lb (16 kg) with built-in handles to ease lifting
- **New modular block design** does not incorporate shims or shoes; 14 sets of identical blocks surround the head with ideal spacing to actively maximize slice engagement.
- **Slice range:** While the standard 8-shoe head offers a full range of slice thickness adjustment up to .500" (12.7 mm), the new SL-14 offers simple, micro-adjustability in a range of .033" (.8 mm) as outlined on back cover.
- **Different knives are available** to extend runtimes, and reduce the number of knife changes. Specially crafted sanitary stainless steel knife features increased production longevity through greater durability, corrosive-resistance, and sharpening capability.
- **Offers inexpensive knife holders and clamps** that are easily replaced when rock damage occurs.
- **Widely tested** on all sizes of potatoes and a variety of other products with successful results.
- **Patented, optional grooved-style impeller (C)** is recommended to increase the feeding rate and minimize scrap by improving engagement with smaller potatoes, while also effectively stabilizing larger potatoes to deter tapered slices.



TOOL-FREE & EXPEDITED KNIFE CHANGEOVERS

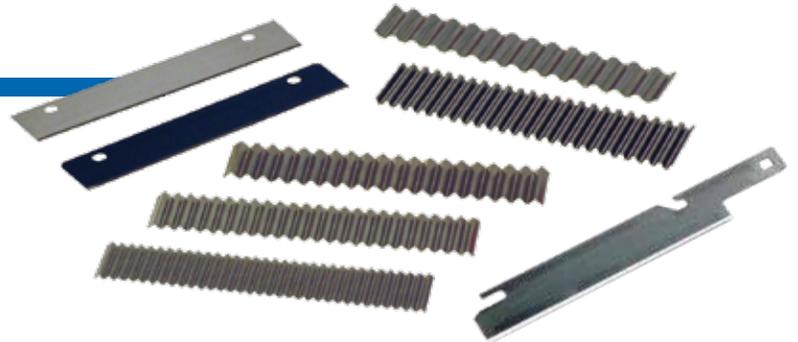


Flat slice setup features quick-release clamps, positive cam opening, and handled knives.

Shaped slice setup (.125" V Slice shown) features quick-release clamps and cams, and easy-to-use angled wrench, and knife installation tool.

KNIVES

- With Urschel's vast experience of understanding the potato and science of cutting, the slice tolerances from the low rake-off angled knife holder, knife, clamp assembly provides reduced scrap, and non-feathered, highest tolerance slices with minimal microcracking and starch loss.
- Urschel-crafted exacting edge crucial in consistent and persistent, precision cutting creates the perfect slice surface - both initially and throughout production runs - leading to minimal oil consumption and starch loss.
- **Hassle-free and inexpensive** - Low-cost knives are swapped-out with new knives when worn - no resharpening.
- Urschel continues to invent different styles of knives for new cuts and ease of use including handled knives.



GEAR BOX/DRIVE PARTS/MOTOR

- Robust motors and gear boxes designed for long-term use in production environments
- Your choice of 2, 5, or 10 HP (1.5, 3.7, or 7.5 kW) motor.



MAINTENANCE & SUPPORT

- Comprehensive operating manuals clearly define lubrication points and routine maintenance complete with photos.
- Support services over-the-phone and in-plant visits to answer technical questions and fully assist customers.

MODEL CCL

LATTICE SLICER

The Model CCL slicer produces lattice cuts of varying thickness. Both sides of the slice have crinkles, with the crinkles on each side of the slice running approximately 90° to each other. Uses involve lattice potato chips and thicker potato waffle fries. Lattice slicing is a unique application. Proper feeding of the machine is necessary to ensure continuous production. Tempered high quality oval or flat shaped potatoes measuring between 2 - 4 inches (51 - 102 mm) are best-suited.

Note: The Model CC Slicer can be converted to a Model CCL Lattice Slicer by purchasing the recommended set of parts. Contact your local Urschel representative for more information.



TYPES OF CUTS

MODEL CC

*FLAT-V® SLICES

Slice thickness up to .180" (4.6 mm) with 2.1 corrugations per inch.
Corrugation depth of .125" (3.2 mm); Centers: .473" (12 mm).

*Limited availability based on customer application.
Contact your local Urschel office to verify salability.

*Z-CUT SLICES

Slice thickness up to .325" (8.3 mm) with 2.1 corrugations per inch.
Corrugation depth of .135" (3.4 mm); Centers: .394" (10 mm).

*Limited availability based on customer application.
Contact your local Urschel office to verify salability.

V SLICES

Slice thickness up to .500" (12.7 mm)

.125" Slice: 8 "V's" per inch.

"V" depth of .050" (1.3 mm);

Centers: .125" (3.2 mm).

.212" Slice: 4.7 "V's" per inch.

"V" depth of .084" (2.1 mm);

Centers: .212" (5.4 mm).

CRINKLE SLICES

Slice thickness up to .500" (12.7 mm) with 3-1/2 waves per inch.

.175 Slice: Crinkle Depth .084" (2.1 mm), Centers .175" (4.4 mm),

.300 Slice: Crinkle Depth .080" (2.0 mm), Centers .300" (7.6 mm).

.480 Slice: Crinkle Depth .076" (1.9 mm), Centers .480" (12.2 mm).

FLAT SLICES

Slice thickness up to .500" (12.7 mm)

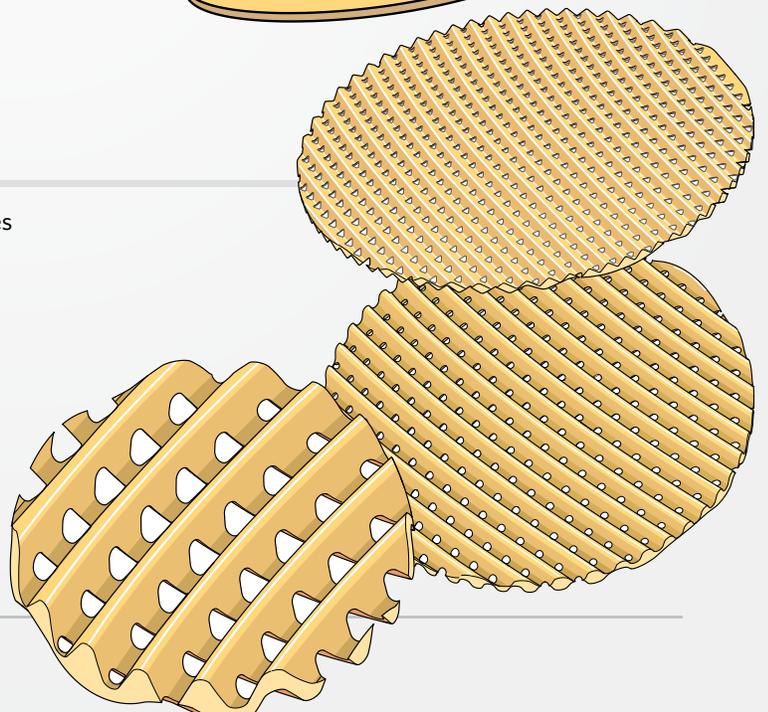
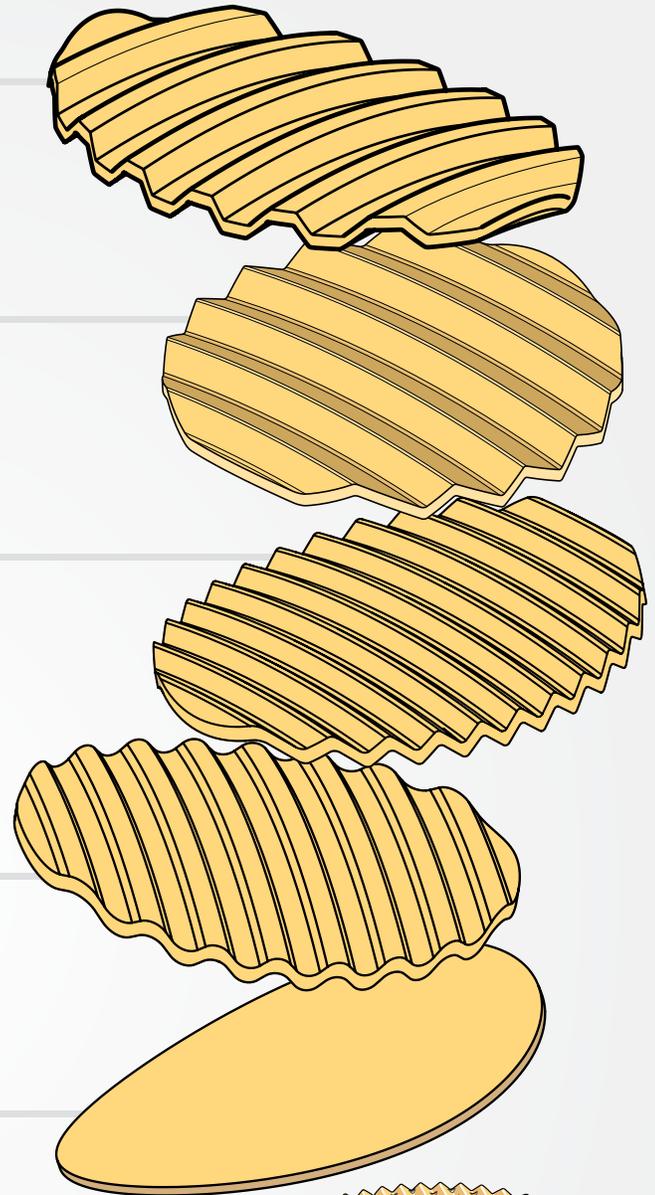
MODEL CCL

LATTICE SLICE

Fine Lattice: Translucent appearance with small lattice holes visible after frying. 8 corrugations per inch (25.4 mm).
Approximately .125" (3.2 mm) peak to peak.

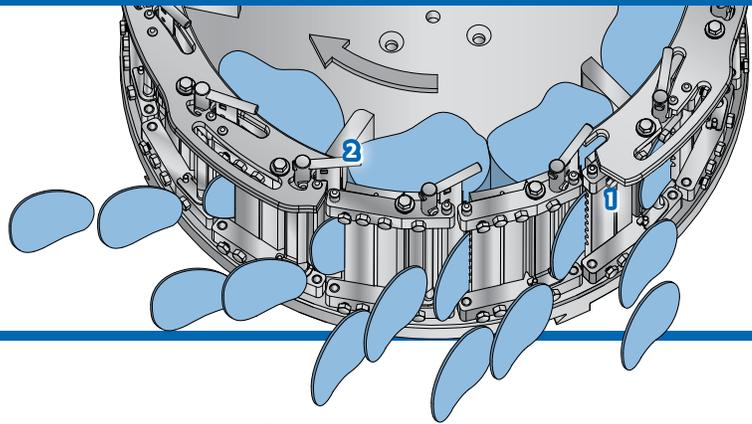
Coarse Lattice: Small lattice holes visible.
5.7 corrugations per inch (25.4 mm).
Approximately .175" (4.4 mm) peak to peak.

Deep Lattice: Slightly larger lattice holes.
2.25 corrugations per inch (25.4 mm).
Approximately .446" (11.2 mm) peak to peak.



CUTTING OVERVIEW

1. Slicing Knife
2. Impeller

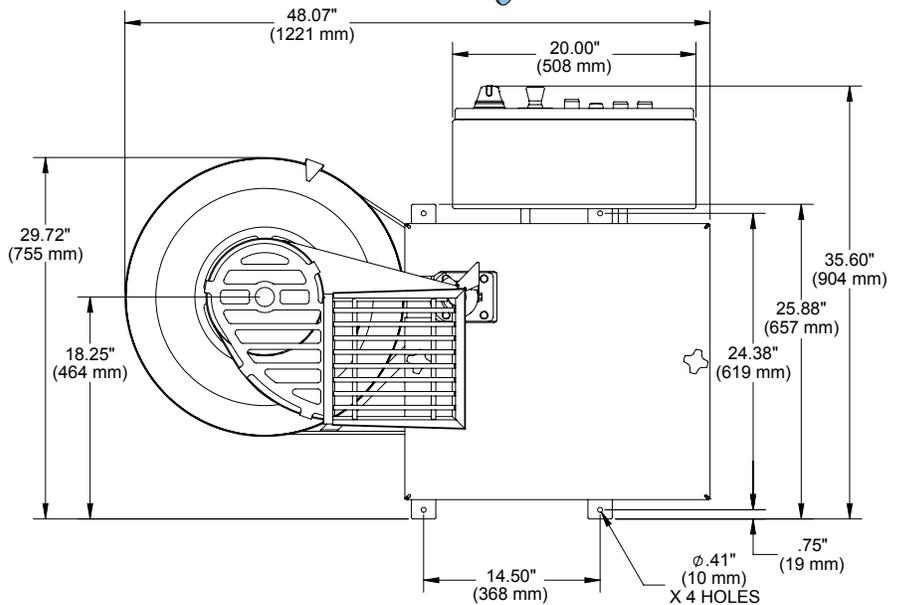


DIMENSIONAL DRAWING & SPECIFICATIONS

Measurements and weights may vary depending on machine configuration.

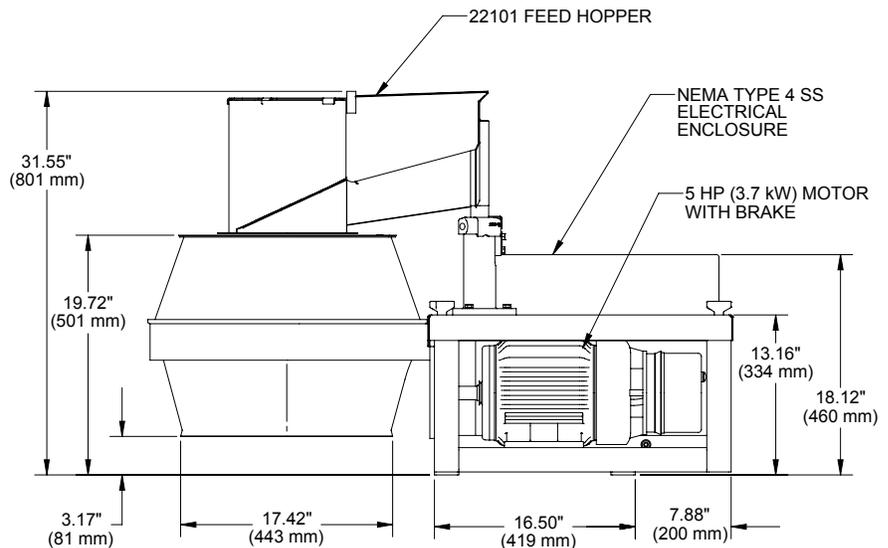
- Length:** 48.03" (1220 mm)
- Width:** 35.26" (896 mm)
- Height:** 31.47" (799 mm)
- Net Weight:** 550 lb (250 kg)
- Motor:** 2, 5, or 10 HP (1.5, 3.7, or 7.5 kW)

2 HP/5 HP with swing away hopper shown. Contact Urschel for 10 HP dimensional drawing.



YOU ARE INVITED TO TEST CUT YOUR PRODUCT

Urschel has a complete network of test cutting facilities and experienced service and sales representatives around the world ready to work with you on any size reduction application. Contact your local Urschel representative to schedule a comprehensive, no-obligation test cut today at www.urschel.com.



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info@urschel.com | www.urschel.com

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