
MICROADJUSTABLE®

SHREDDING HEAD



U.S.D.A., DAIRY DIVISION ACCEPTED.



URSCHEL®

The Global Leader in Food Cutting Technology

Adaptive
Cutting
Technology
Delivers

ADVANCED Shredding 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 introduces a new shredding concept — meet the MicroAdjustable® Shredding Head (SH-14).

U.S.D.A., Dairy Division accepted, the 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 shred engagement.

In addition to the new SH-14 head, the standard, fully-adjustable, U.S.D.A., Dairy Division accepted, 8-shoe head is also still available.

STREAMLINED, OPTIMIZED CLEANING

Expedited assembly and disassembly plus limited tools and minimal parts allow for complete sanitation of every part.

MICROADJUSTABLE DESIGN SHREDDING ADVANTAGES

- **Delivers maximum cutting action** with 14 cutting stations versus the fully-adjustable, standard head with 8 cutting stations — almost doubling the capacity.
- **Quick-set shred thickness** with a simple turn of labeled adjustment cams. Numerical values engraved on the top ring easily identify shred thickness.
- **Angle wrench and block** assist with knife changeovers and facilitate expedient assembly/disassembly for complete sanitation.
- **Maintains strict tolerances** throughout production runs with the ability to easily micro-adjust shreds using top/bottom adjustable cams 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.
- **Lightweight** 35 lb (16 kg) with built-in handles to ease lifting.
- **Shred range:** The new SH-14 offers simple, micro-adjustability as outlined on back cover.

Impeller Options

For cheese applications, rely on the stainless steel, U.S.D.A., Dairy Division accepted impeller (left). For other applications, explore the newly patented grooved/angled impeller (right) designed to facilitate proper product orientation.

FEATURES

Adjustable gate flexes as top/ bottom adjustable cams are turned to provide micro-adjustability of shred thickness.

Engraved numeric values are easy to define, and simple to set.

Self-locking lower ring mounts to standard Model CCX-D cutting head support.

URSHEL® MODEL CC

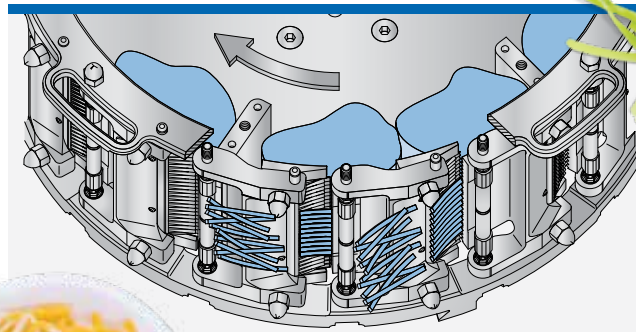
VERSATILE SLICER, SHREDDER, & GRANULATOR



The MicroAdjustable SH-14 shred head is available for use on the Model CCX-D in plants operating under U.S.D.A., Dairy Division guidelines. This head may also be utilized on other CC series models for shredding of products, including vegetables.

The Urschel® Model CC series uniformly slices, strip cuts, shreds and granulates a wide variety of food products at high production capabilities with excellent results. [Explore the CC series at www.urschel.com](http://www.urschel.com).

TYPES OF SHREDS



FULL SHREDS & REDUCED V SHREDS

Full Shred: Diamond-shaped cross section available in three thicknesses: .070, .097, or .125" (1.8, 2.5, or 3.2 mm).

Reduced V Shred: "V"-shaped cross section.

OVAL SHREDS & REDUCED OVAL (CRESCENT) SHREDS

.300 Oval Shred: Oval-shaped cross section approximately .125" (3.2 mm) thick by .300" (7.6 mm) wide.

Crescent Shred: Crescent-shaped cross section.

.070" (1.8 mm) Thickness .125" V Cut Knife	.097" (2.5 mm) Thickness .170" V Cut Knife	.125" (3.2 mm) Thickness .212" V Cut Knife	0 - .030" Oval	.020 - .050" Oval

UNIQUE SLICES, STRIPS, & GRATING OPTIONS

Discover even more cutting options for the versatile Model CC series on the Urschel website.

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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