

# MODEL M6

VERSATILE STRIP CUTTER



The Urschel® Model M6 offers quality strip cutting of cured meats including ham and bacon.

Precut slabs presented to the M6 at a controlled rate produce ideal strips. The M6 accepts a maximum infeed product thickness of 1" (25.4 mm).

Other cutting set-ups enable the M6 to produce a variety of dices and shreds. Contact Urschel to learn more.



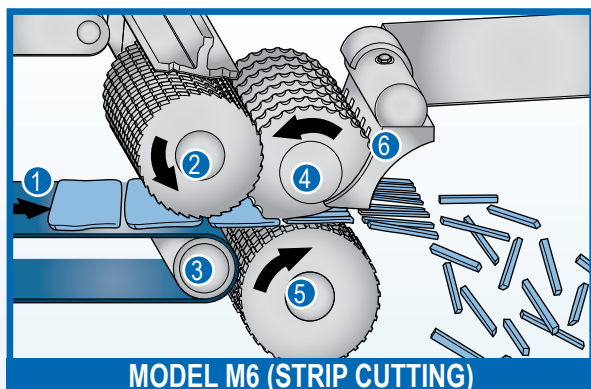
**PROSCIUTTO**  
1-1/2" (38.1 mm) Strips



**HAM**  
3/8" (9.5 mm) Strips



**PANCETTA**  
3/16" (4.8 mm) Strips



MODEL M6 (STRIP CUTTING)

## OPERATING PRINCIPLE

Product of predetermined thickness is delivered onto a high speed feed belt [ 1 ]. This belt carries the product to the cutting unit. Product is pinched between a feed roll [ 2 ] and the drive roll [ 3 ] at the end of the feed belt. The feed roll, which is spring loaded and adjustable, allows product of varying thicknesses to move through the cutting unit without being crushed. Product is forced into circular knives [ 4 ] which run in narrow grooves in the rotating feed drum [ 5 ]. The circular knives cut the product into strips. The resulting strips are then removed from the circular knives by a stripper plate [ 6 ].



**URSCHEL®**

The Global Leader in Food Cutting Technology

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