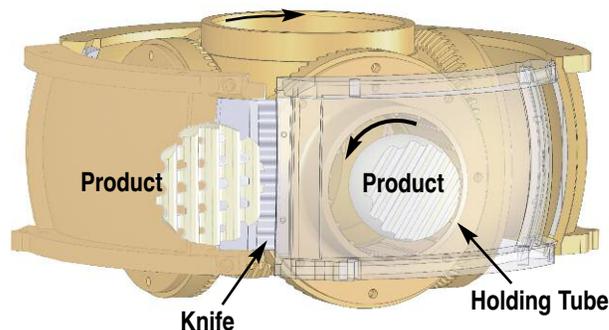


# URSCHEL NOW OFFERS A 3-PIECE DEEP LATTICE KNIFE



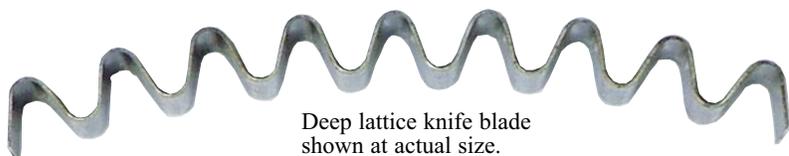
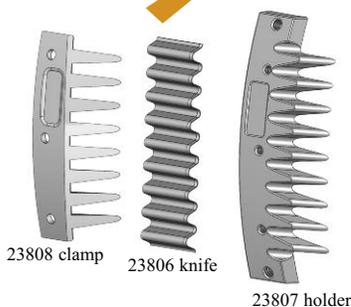
Urschel now offers a three-piece deep lattice knife set-up made specifically for the Urschel Model CCL Lattice Slicer. Parts 23808 clamp, 23806 knife blade, and 23807 knife holder make-up the three-piece knife and deliver maximum performance. Over time, the Urschel three-piece knife also offers cost-savings over single-piece knives. Only the inexpensive blade needs to be replaced with the three-piece configuration. This ensures optimal cut quality and lessens the possibility of machine jamming.

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. Average capacity is approximately 4,000 lbs. per hour.



Potatoes are fed into a revolving impeller assembly consisting of four rotating potato holding tubes. The tubes allow the potato to be rotated in a vertical axis while being revolved in a radial direction. Centrifugal force holds the potatoes tightly against the inside surface of the spherical-shaped slicing head. As the potatoes rotate inside the slicing head, they make an approximate one-quarter turn between each of the four crinkle knife stations. This results in intersecting crinkles on each side of the slice.

**For more information on Urschel's new deep lattice knife, contact your local Urschel representative.**



Deep lattice knife blade shown at actual size.



Deep Lattice Cut Potatoes

**URSCHEL®**  
THE SIZE REDUCTION SPECIALISTS

Urschel Laboratories, Inc. • 2503 Calumet Ave. • P.O. Box 2200 • Valparaiso, Indiana 46384-2200 USA

E-mail: [info@urschel.com](mailto:info@urschel.com) • Phone: (219) 464-4811 • [www.urschel.com](http://www.urschel.com)

® Urschel is a registered trademark of Urschel Laboratories, Inc. • © 2009 Urschel Laboratories, Inc. L2250 SEP 2009