

MODEL M6

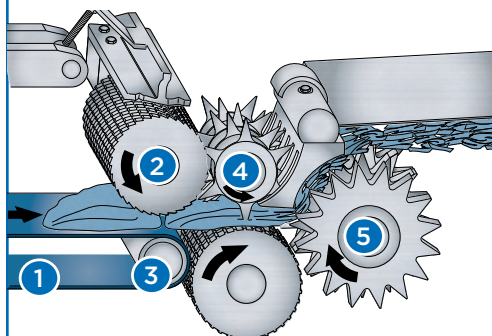
VERSATILE SHREDDER



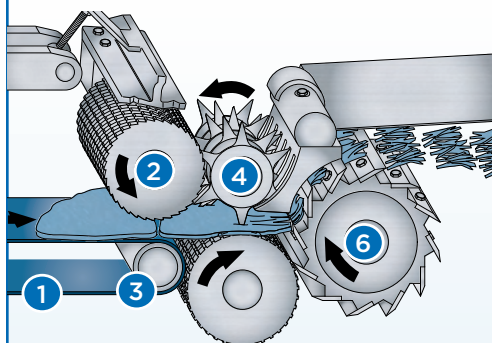
The Urschel® Model M6 offers a wide variety of hand-pulled look shreds from cooked-chilled or cooked-hot beef, pork, or poultry.

Feed discs work together with special shredding discs or blunt knives to produce a wide variety of shred consistencies from coarse to fine. Various shred lengths are also possible depending upon set-up.

The Model M6 operates continuously at high production capacities and is designed for easy cleanup and maintenance.



SHREDDING DISCS

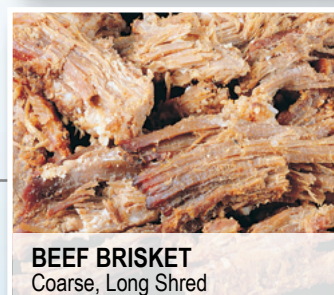
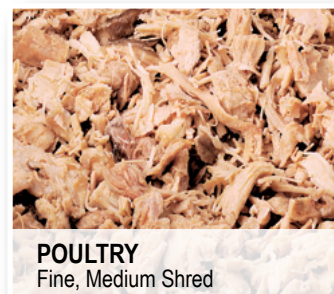


BLUNT CROSSCUT KNIVES

OPERATING PRINCIPLE

Shredding: Product is delivered onto a high speed feed belt [1]. This belt carries the product to the feed roll [2]. Product is pinched between the feed roll 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 shredding set-up while intentionally compressing the product. Product is forced into feed discs [4] and removed from the feed discs by the stripper plate, which acts as a shear edge for the shred spindle. The product then moves directly into the shredding discs [5] or blunt knives [6] producing desired shreds.

Due to application differences in product temperature and texture of your specific product, a no-cost product test in our Product Test Cutting Facility is strongly recommended. For more information on shredding set-ups regarding your application, contact your local Urschel representative.



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