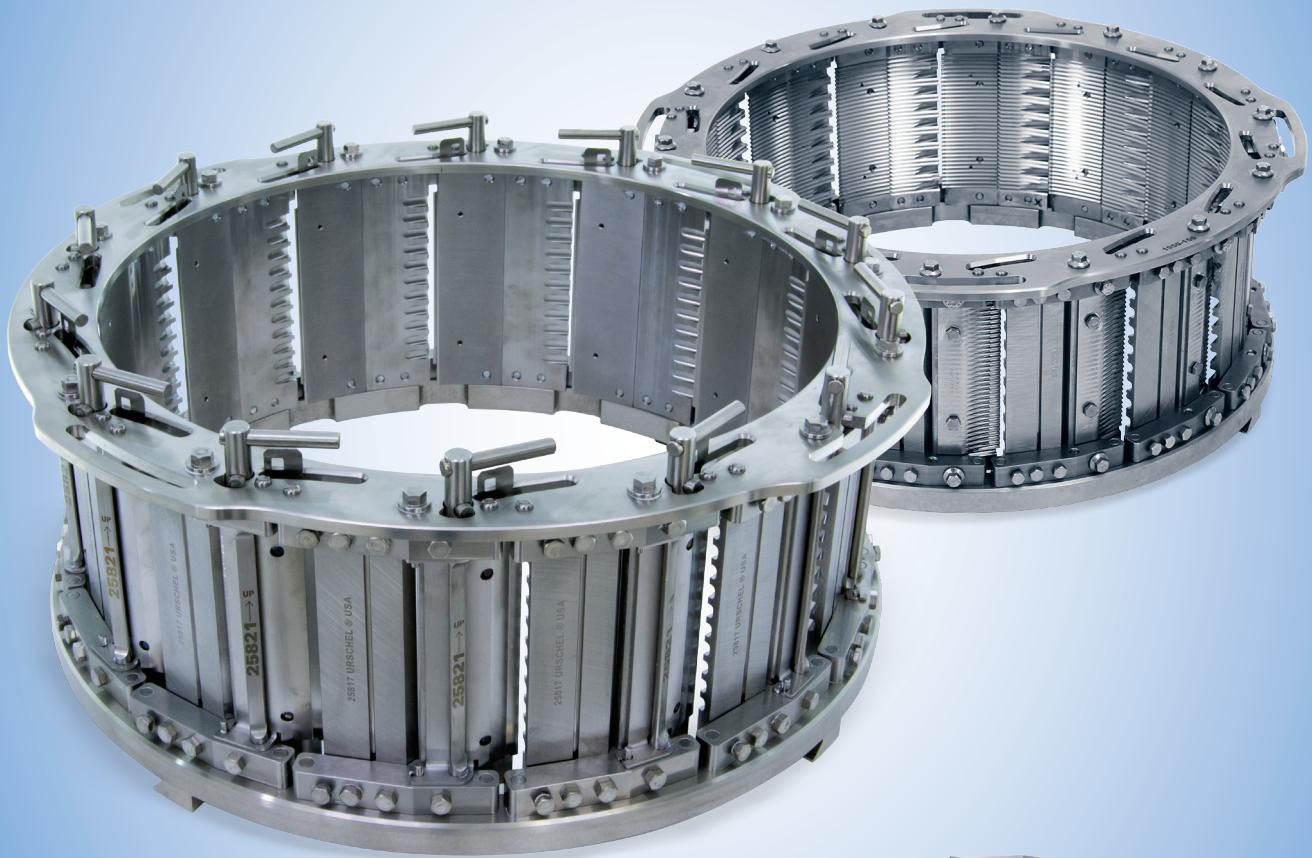


MICROADJUSTABLE®

SLICING HEAD



FOR THE MODEL CC SLICER



URSCHEL®

The Global Leader in Food Cutting Technology

Adaptive
Cutting
Technology
Delivers

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).

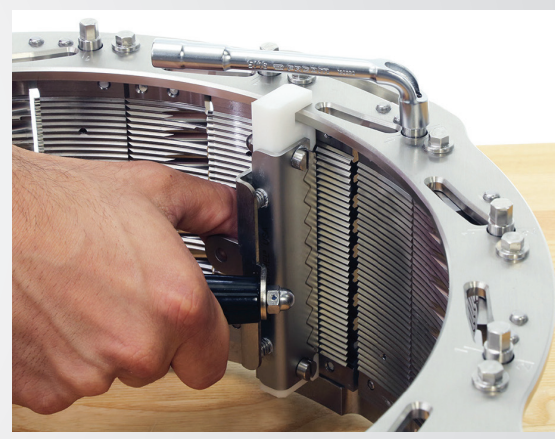
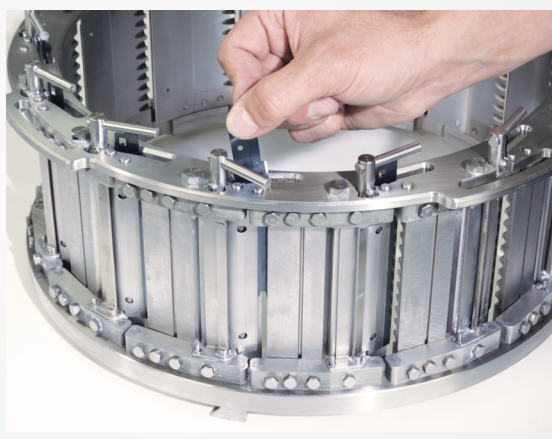
The SL-14 is offered in two styles — one features micro-adjustability (A), while the other features micro-adjustability plus quick-clamping technology (B) to expedite knife changeovers. This 14-station cutting head offers nearly double the capacity of an 8-shoe head. The new design incorporates ideal,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

TOOL-FREE AND 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.

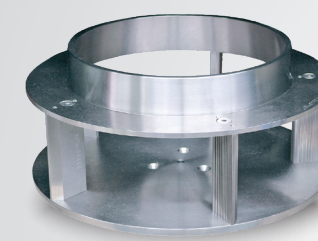


MICROADJUSTABLE DESIGN

- Tool-free and expedited knife changeovers — with no fasteners and little to no tools needed. With proven quick-clamping (patent pending) technology, changeovers are as fast or even faster than an 8-station head.
- At 35 lb (16 kg) with built-in lifting handles, the SL-14 is adeptly removed and replaced.
- 14 identical, ideally-spaced cutting stations maximize slice engagement to amplify productivity — almost double the capacity. Modular block design does not incorporate shims or shoes.
- Stationary (fixed) knife position — the knife holder and knife edge remain fixed during micro-adjustments and throughout production runs.

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.
- **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.
- **Smooth slice surface** leads to minimal micro-cracking, oil absorption, and starch loss.
- **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** improves feeding rate and minimizes scrap by reducing repeated misengagement with smaller potatoes, while also effectively stabilizing larger potatoes to deter tapered slices.



Impeller Option

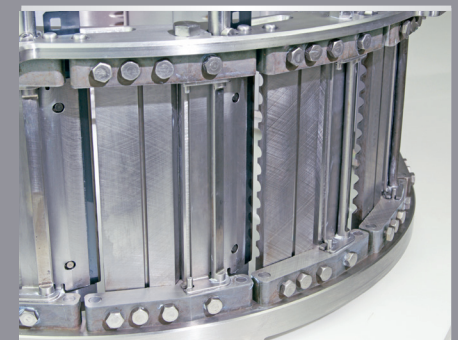
Grooves and angles on optional patented impeller design facilitate proper orientation and feeding

FEATURES

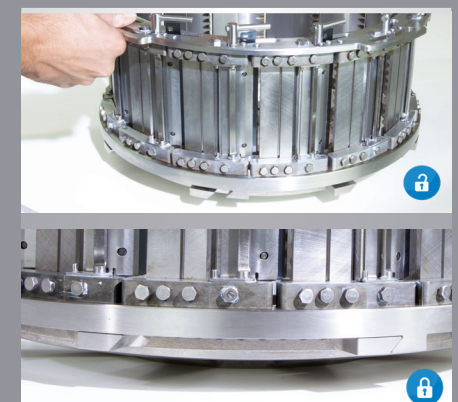


Adjustable gate flexes as top/bottom adjustable screws are turned to provide micro-adjustability of slice thickness.

Sand gate limits rock and sand damage.



Knife holder, clamp, knife, adjustable gate, and modular block with screws make up each of the 14 cutting stations



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

URSCHEL® MODEL CC

VERSATILE SLICER, SHREDDER, & GRANULATOR



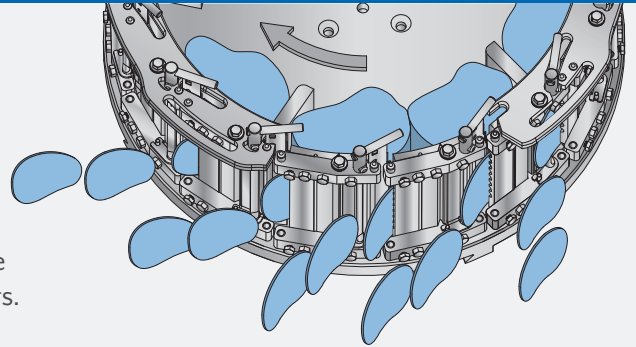
The Urschel Model CC uniformly slices, strip cuts, shreds and granulates a wide variety of food products at high production capabilities with excellent results. Among these products are potatoes for chips, shredded cheese for pizza topping, mushrooms, cabbage, lettuce, onions and carrots for salad ingredients, and a wide variety of nut meats for bakery ingredients. The Model CC features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance. The Model CC will accept products measuring up to 4" (101.6 mm) in any dimension.

TYPES OF CUTS

NEW!

14-STATION, MICROADJUSTABLE SLICING HEAD (SL-14)

MicroAdjustable Slicing Heads offer maximum flexibility. Choose to run in optimal, precision mode to yield ideal slices, or run in the extended mode, depending on targeted production requirements.



FLAT SLICE* **

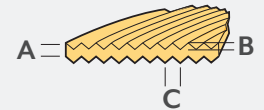


Slice thickness (A) ranging from .030 – .203" (.760 – 5.16 mm) are produced when a flat slicing head is used.

6 heads available in thickness ranges listed below:

- Optimal .040 – .060" (1.02 – 1.52 mm) or Extended .030 – .063" (.76 – 1.60 mm)
- Optimal .060 – .080" (1.52 – 2.03 mm) or Extended .050 – .083" (1.3 – 2.11 mm)
- Optimal .090 – .110" (2.29 – 2.79 mm) or Extended .080 – .113" (2.03 – 2.87 mm)
- Optimal .120 – .140" (3.05 – 3.56 mm) or Extended .110 – .143" (2.79 – 3.63 mm)
- Optimal .150 – .170" (3.81 – 4.32 mm) or Extended .140 – .173" (3.56 – 4.39 mm)
- Optimal .180 – .200" (4.57 – 5.08 mm) or Extended .170 – .203" (4.32 – 5.16 mm)

V SLICE



.125" V SLICE*

.125" (3.2 mm) V Slice has 8 complete "v's" to the inch. Depth of "v" (B) is .050" (1.3 mm). Slice thickness (A) ranges from .045 – .100" (1.0 – 2.5 mm); Centers (C): .125" (3.2 mm)

- Optimal .055 – .075" (1.40 – 1.91 mm) or
- Extended .045 – .078" (1.14 – 1.98 mm)

UNIQUE SLICES, STRIPS, AND GRATING OPTIONS

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

*Quick Clamping **Without Quick Clamping

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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