
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. The revolutionary design of the MicroAdjustable® Slicing Heads (SL-14) evolved through this process.

The SL-14 series features micro-adjustability plus quick-clamping technology to expedite knife changeovers. **14-station cutting head offers up to twice the capacity of an 8-shoe head.**

The design incorporates ideal, carefully crafted spacing of cutting stations to maximize slice engagement.

SLICING ADVANTAGES

- **Maximizes cutting action** with 14 cutting stations versus the fully-adjustable, standard head with 8 cutting stations — almost doubling the capacity.
- **Expedites knife changeovers** - [§]patented, quick-release clamping mechanism expedites changeovers — with little to no tools required.
- **Maintains strict tolerances** throughout production runs with the ability to easily micro-adjust slices using

- top/bottom adjustable screws by flexing the **adjustable gate (1)** while the **knife holder/ knife edge (2)** remain in a fixed position.
- **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.
- **Fits in place** of standard double-ring, double-adjustment heads using

- self-locking lower ring (3)**. No need for any special adapter. Uses standard impeller or new, optional grooved impeller.
- **Highly accurate, quick-set slice thickness.**
- **Lightweight** 35 lb (16 kg) with built-in handles to ease lifting.
- **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.

stainless steel knife features increased production longevity through greater durability, corrosive-resistance, and sharpening capability.

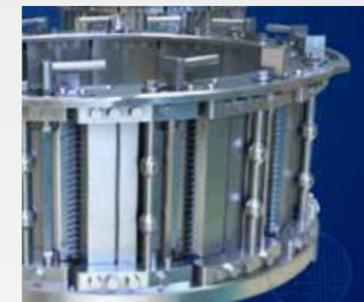
- **Inexpensive knife holders and clamps** are easily replaced when rock damage occurs.
- **Widely tested** on all sizes of potatoes and a variety of other products with successful results.
- [§]**Patented, optional grooved-style impeller** improves feeding rate and minimizes scrap by reducing repeated misengagement with smaller potatoes, while also effectively stabilizing larger potatoes to deter tapered slices.

- **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



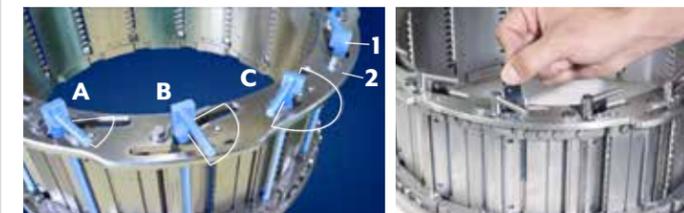
Flat Slices

Flat slice cutting heads are equipped with quick release clamps and positive cam opening to allow slicing knives to be replaced quickly without tools and without removing the head from the machine.



Julienne Cutting Head

Now available, the new **MicroAdjustable** [§]**Julienne Head**. Head incorporates quick release cams and new top ring design. Another way to increase your cutting capacity with 14 cutting stations while reducing time spent changing out knives and maintenance costs.



Newly available one-piece cam (1) and top ring design (2) available on **flat** and **new julienne head**. Cams may be quarter turned (A) for knife changeovers. Cams may also be lifted and opened wider (B) up to 180° (C). The ability to vastly increase the opening up to 180° expedites and facilitates cleaning procedures especially when processing products, such as potatoes, known to have starch build-up.



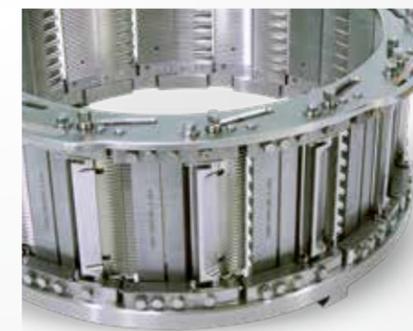
SlideLocc™

.212" V Cutting Head

Newly developed **MicroAdjustable SL-14 .212 V Head** features patented [§]**SlideLocc™ design**. It offers increased capacity and facilitates speedy knife changeovers in a fast 3-step process.



SLIDE LOCK IN PLACE TIGHTEN



Shaped Slices

.125 V (shown) and crinkle slice heads offer quick release clamps and cams. The knives are simply replaced with available angled wrench and knife installation tool. Also available in SlideLocc design.



Urschel® Model CC

VERSATILE SLICER, SHREDDER, & GRANULATOR



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.

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

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

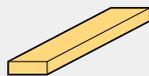


Slice thickness (A) ranging from .030 – .203" (.760 – 5.16 mm) are produced when a flat slicing head is used.

6 heads available in thickness ranges listed below:

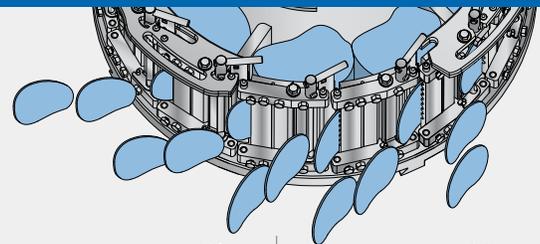
- Optimal .040 – .060" (1.02 – 1.52 mm) or Extended .030 – .063" (.76 – 1.60 mm)
- Optimal .060 – .080" (1.52 – 2.03 mm) or Extended .050 – .083" (1.3 – 2.11 mm)
- Optimal .090 – .110" (2.29 – 2.79 mm) or Extended .080 – .113" (2.03 – 2.87 mm)
- Optimal .120 – .140" (3.05 – 3.56 mm) or Extended .110 – .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)

JULIENNE STRIP CUTS



Rectangular cross section.

Width: 3/32, 1/8, 3/16, 1/4, 3/8, 1/2, 9/16, or 3/4" (2.4, 3.2, 4.8, 6.4, 9.5, 12.7, 14.3, or 19.1 mm)



V SLICE



.125" V SLICE SLIDELOCC OR QUICK CLAMP

.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)

.212" V SLICE SLIDELOCC

.212" (5.4 mm) V Slice has 4.7 "v's" to the inch. Depth of "v" (B) is .084" (2.1 mm). Slice thickness (A) ranges from .040 – .100" (1.0 – 2.5 mm); Centers (C): .212" (5.4 mm).

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

CRINKLE SLICE



CRINKLE SLICE SLIDELOCC OR QUICK CLAMP

3-1/3 waves to the inch; depth of crinkle (B) is .080" (2.0 mm). Slice thickness (A) from .040 – .285" (1.0 – 7.2 mm); Centers (C): .300" (7.62 mm).

- Optimal .050 – .070" (1.27 – 1.91 mm) or Extended .040 – .073" (1.02 – 1.85 mm)
- Optimal .070 – .090" (1.78 – 2.27 mm) or Extended .060 – .093" (1.52 – 2.36 mm)

UNIQUE SLICES, STRIPS, AND GRATING OPTIONS

Discover even more cutting options for the versatile Model CC series at urschel.com.

URSCHEL®

info@urschel.com | www.urschel.com

Protected patents related to the contents of this brochure may include: 7178,440, 7270,040, 10,780,602, 10,807,268, D706,017, and D702,417.

© Urschel, The Global Leader in Food Cutting Technology, MicroAdjustable, and Flat-V are registered trademarks of Urschel Laboratories, Inc. U.S.A. L3880 (s.s. L3594) JUL 2022

THE GLOBAL LEADER IN FOOD CUTTING TECHNOLOGY®

NORTH AMERICA | EUROPE | SOUTH AMERICA | ASIA | AUSTRALIA | AFRICA

#1 Best Selling

provider of industrial cutting machinery throughout the world.