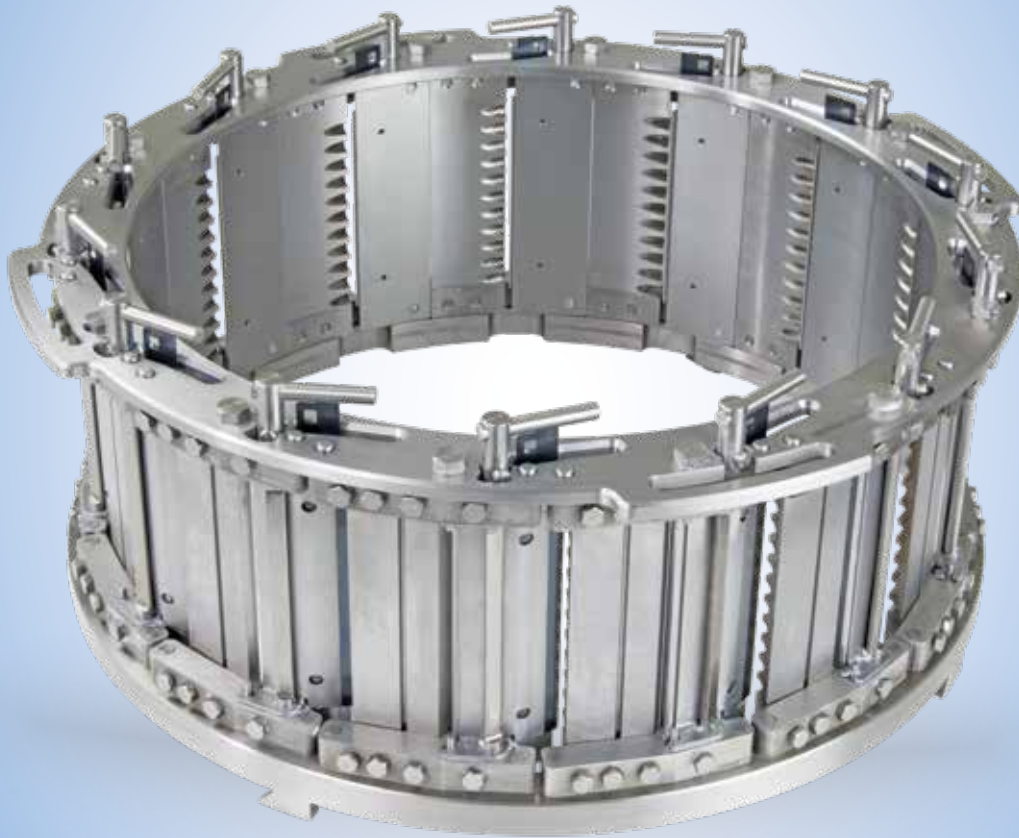

MICROADJUSTABLE™

SLICING HEAD



FOR THE MODEL CC SLICER



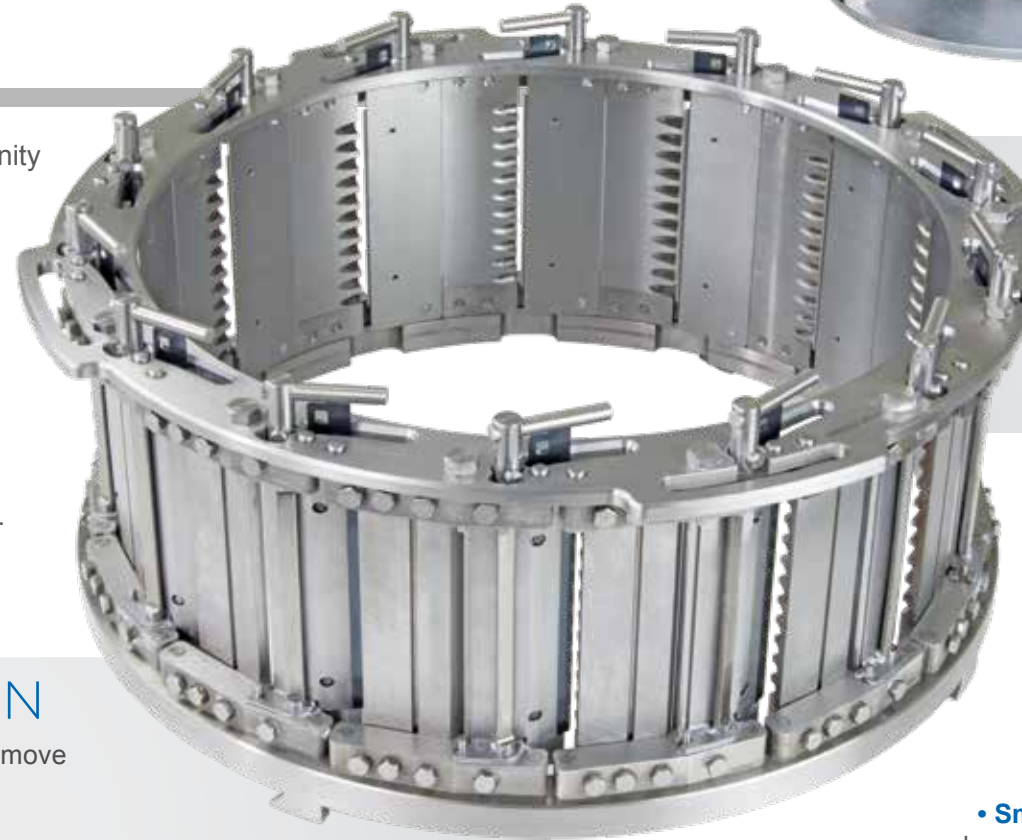
URSCHEL®

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). 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. The well-thought-out design carries through to every part and procedure and may limit use, reduce the need, or facilitate use of cut-protection gloves.

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.



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

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

Sand gate limits rock and sand damage.



NEW MICROADJUSTABLE DESIGN

- Tool-free knife changeovers — with no fasteners or tools needed to remove and reinstall, and proven quick-clamping (patent pending) technology, changeovers are as fast or even faster than an 8-station head.
- 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.
- At 35 lb (16 kg) with built-in lifting handles, the SL-14 is adeptly removed and replaced.
- 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.
- **Tool-free knife changeovers** - quick-release clamping mechanism (patent pending) expedites changeovers — without tools or fasteners.
- **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.



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

- **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 between a range of .020" (.5 mm).

- **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.

- **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.

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



TOOL-FREE KNIFE CHANGEOVERS

Quick-release clamps with a positive cam opening and handled knives make switching over of knives fast and convenient.



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)



FLAT SLICES

Two heads are currently available with the following slice thickness ranges:
.060 – .080" (1.5 – 2.0 mm) & .040 – .060" (1.0 – 1.5 mm)

ADDITIONAL SHAPES AND SHREDS IN THIS NEW STYLE HEAD COMING SOON!

STANDARD, 8-STATION, FULLY-ADJUSTABLE HEAD



FLAT SLICES

Slice thickness up to .500" (12.7 mm)



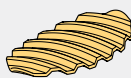
V SLICES

Slice thickness up to .500" (12.7 mm)
.125" Slice: 8 "V"s per inch. "V" depth of .050" (1.3 mm); Centers: .125" (3.2 mm).
.212" Slice: 4.7 "V"s per inch. "V" depth of .084" (2.1 mm); Centers: .212" (5.4 mm).



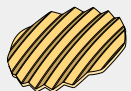
CRINKLE SLICES

Slice thickness up to .500" (12.7 mm) with 3-1/2 waves per inch.
.175 Slice: Crinkle Depth .084" (2.1 mm), Centers .175" (4.4 mm),
.300 Slice: Crinkle Depth .080" (2.0 mm), Centers .300" (7.6 mm).
.480 Slice: Crinkle Depth .076" (1.9 mm), Centers .480" (12.2 mm).



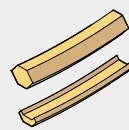
*FLAT-V® SLICES

Slice thickness up to .180" (4.6 mm) with 2.1 corrugations per inch. Corrugation depth of .125" (3.2 mm); Centers: .473" (12 mm).
*Limited availability based on customer application. Contact your local Urschel office to verify salability.



*Z-CUT SLICES

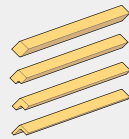
Slice thickness up to .325" (8.3 mm) with 2.1 corrugations per inch. Corrugation depth of .135" (3.4 mm); Centers: .394" (10 mm).
*Limited availability based on customer application. Contact your local Urschel office to verify salability.



FULL & REDUCED FLAT-V® SHREDS

Full Flat-V Shred: Hexagonal-shaped cross section approximately .150" (3.8 mm) on all sides.

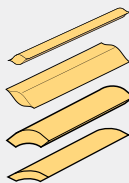
Reduced Flat-V Shred: Flattened top and bottom that form a corrugated shred.



FULL SHREDS & REDUCED V SHREDS

Full Shred: Diamond-shaped cross section available in four thicknesses: .070, .097, or .125" (1.8, 2.5, or 3.2 mm).

Reduced V Shred: "V"-shaped cross section



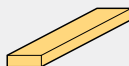
OVAL & REDUCED OVAL (CRESCENT) SHREDS

.250 Oval Shred: Oval-shaped cross section approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide.

.480 Wide Oval Shred: .152" (3.7 mm) thick by .480" (12.2 mm) wide.

Crescent Shred: Crescent-shaped cross section.

Wide Crescent Shred: Wide crescent-shaped cross section.



STRIP CUTS

Rectangular cross section. **Widths:** 3/32, 1/8, 3/16, 1/4, 3/8, 1/2, 9/16, and 3/4" (2.4, 3.2, 4.8, 6.4, 9.5, 12.7, 14.3, and 19 mm)

UNIQUE SLICES AND GRATING OPTIONS

Contact your local Urschel office to explore more types of cuts. Urschel continuously works to develop and discover additional cutting options.

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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