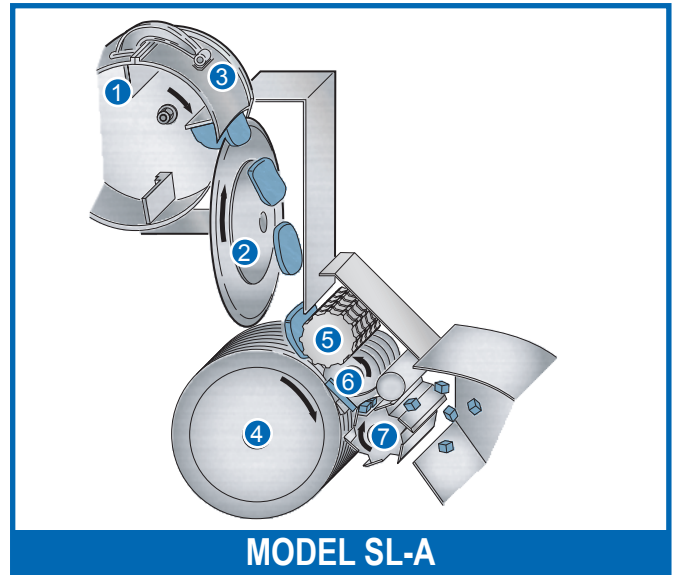


Urschel® Model SL-A

Uniformly Dices, Strip Cuts, or Slices



SPECIFICATIONS

Length:	67.57" (1716 mm)
Width:	52.87" (1343 mm)
Height:	64.63" (1642 mm)
Net Weight:	1270 lb (576 kg)
Dicer Motor:	2 HP (1.5 kW)
Slicer Motor:	2 HP (1.5 kW)

APPLICATIONS

The Urschel Model SL-A is designed for cutting cooked or raw frozen-tempered meats such as beef, ham, mutton, chicken, and liver, as well as onions and cabbage. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.

Maximum infeed of firm products on a Model SL-A is 4" (101.6 mm) in any dimension.

OPERATING PRINCIPLE

Product delivered to the feed hopper continues into a rotating impeller. Centrifugal force holds the product against the inside of the slice case as the impeller paddles [1] carry the product past the slicing knife [2]. An adjustable case gate [3] at the top of the case allows the product to move outward across the edge of the slicing knife. The distance between the end of the case gate and the slicing knife edge determines the slice thickness.

Slices then drop onto a revolving feed drum [4]. The drum and an opposing feed roll [5] transfer the slices to the circular knife spindle [6] where the product is cut into strips. The strips then move directly into the rotating crosscut knives [7]. The crosscut knives produce the final cut of cubes or rectangular pieces, and discharge the finished cut.

TYPES OF CUTS

SLICES: Up to 1/2" (12.7 mm)

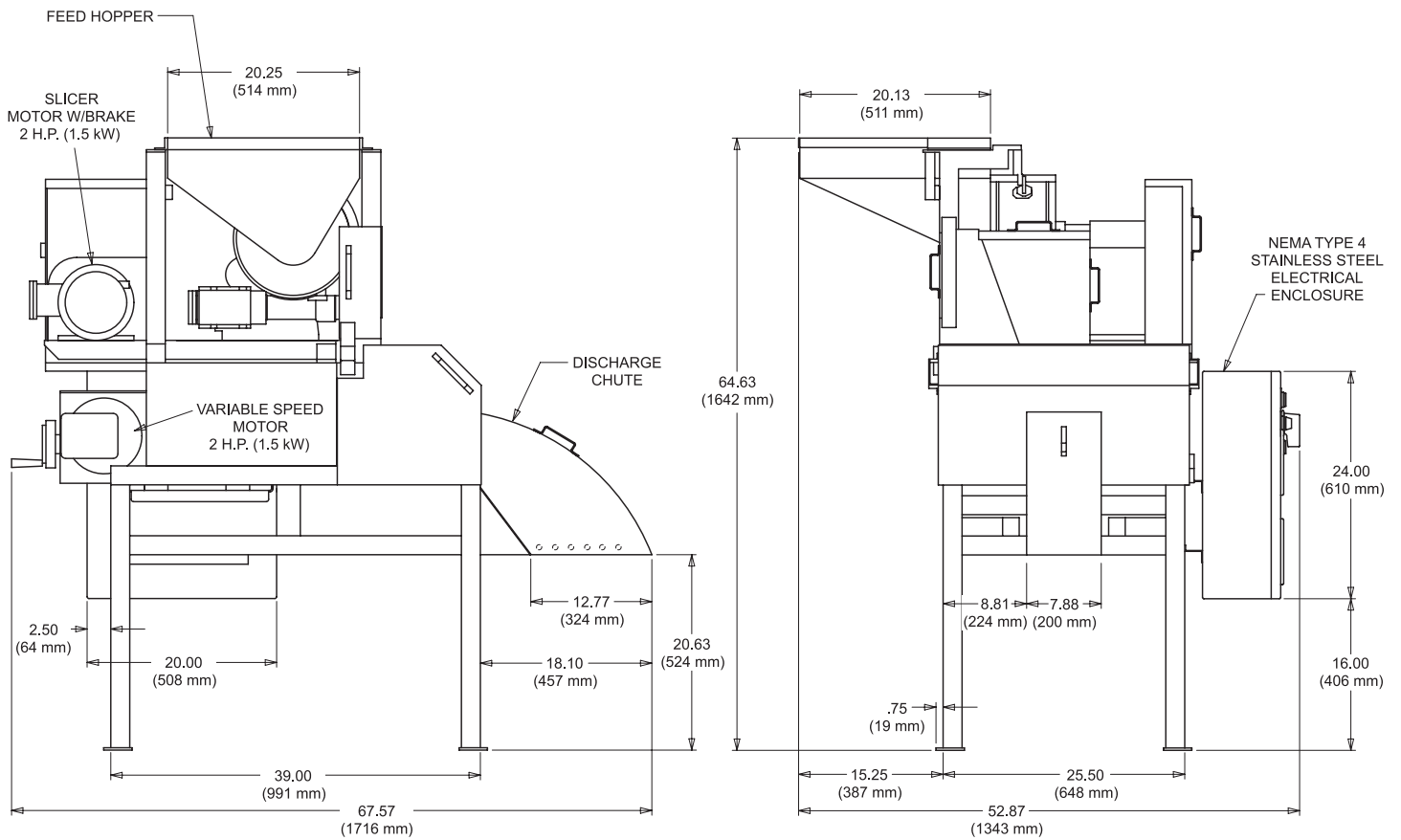
STRIP CUTS & DICES:

Crosscut Knife Cuts: 1/8 to 3" (3.2 to 76.2 mm)

Circular Knife Cuts: 1/8 to 2" (3.2 to 50.8 mm)

product to travel past the slicing knife determining product thickness.

Urschel® Model SL-A Dimensional Drawing



You Are Invited to Test Cut Your Product

Urschel Laboratories has a complete network of test facilities and experienced service and sales representatives around the world ready to work for you on any size reduction application. Contact your local Urschel Laboratories' representative to schedule a comprehensive, no-obligation test today at www.urschel.com.



URSCHEL
LABORATORIES INCORPORATED

The Global Leader in Food Cutting Technology

www.urschel.com | ✉ info@urschel.com