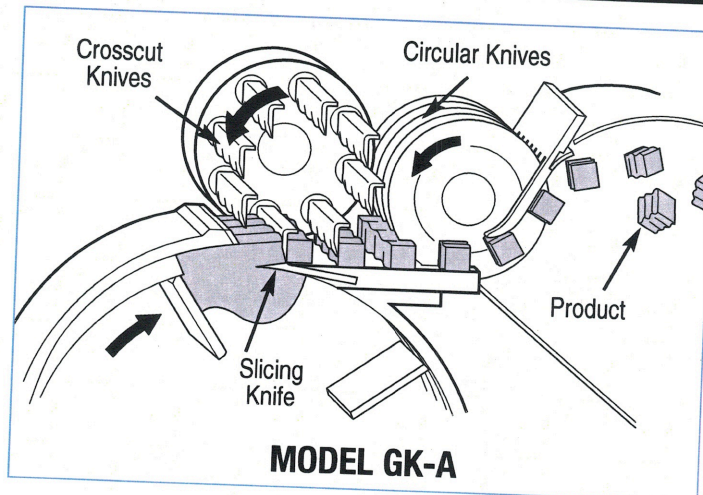
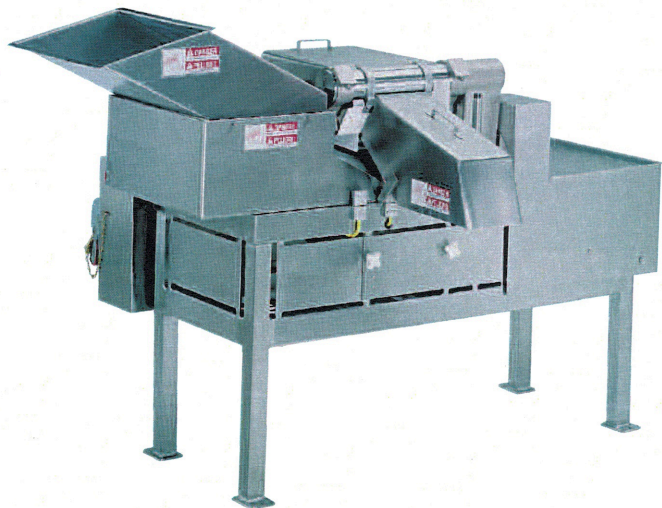


URSCHEL® Models G-A/GK-A

Straight or Crinkle Slices, Strip Cuts, or Dices



SPECIFICATIONS

Length:73.73" (1873 mm)
Width:45.94" (1167 mm)
Height:49.25" (1251 mm)
Net Weight:770 lb (349 kg)
Motor:2 HP (1.5 kW)

APPLICATIONS

The Model G-A produces uniform dices, straight french fry strips, and slices from a variety of soft ripe fruits and brittle root vegetables.

The Model GK-A produces crinkle slices, three-dimensional cuts having four crinkle surfaces, and plain cuts from a variety of fruits and vegetables. This machine is especially suited for the production of crinkle french fry strips from potatoes.

Maximum infeed product entering either machine should not exceed 5-1/2" (140 mm) in any dimension. A wide selection of interchangeable cutting parts enables the user to obtain gentle, clean cutting through a wide range of sizes at high production capacities. Both models feature continuous operation for uninterrupted production, and simplified design for easy cleanup and maintenance.

OPERATING PRINCIPLE

Product is delivered to a feed hopper, then enters a rotating impeller. Centrifugal force holds the product against the inside of the slice case as the impeller paddles carry the product past the slicing knife. An adjustable case gate 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.

As the slices emerge, crosscut knives move downward producing strips. Strips move without interruption across the top surface of the slicing knife holder into the circular knives where they are cut into cubes or other three-dimensional cuts of a selected size.

TYPES OF CUTS

SLICES: 1/8 to 3/4" (3.2 to 19.1 mm)

DICES: A slicing knife, crosscut knife spindle and circular knife spindle are used for dicing. Changing the size of the cubes is done by using the required cutting spindles and adjusting the slice thickness.

Slice thickness: 1/8 to 3/4" (3.2 to 19.1 mm)

Crosscut knives: 9/32 to 7/8" (7.1 to 22.2 mm)

Circular knives: 1/8 to 3" (3.2 to 76 mm)

STRIP CUTS: To make strip cuts, only the slicing knife and the cross-cut knife spindle are used to make two dimensional cuts.

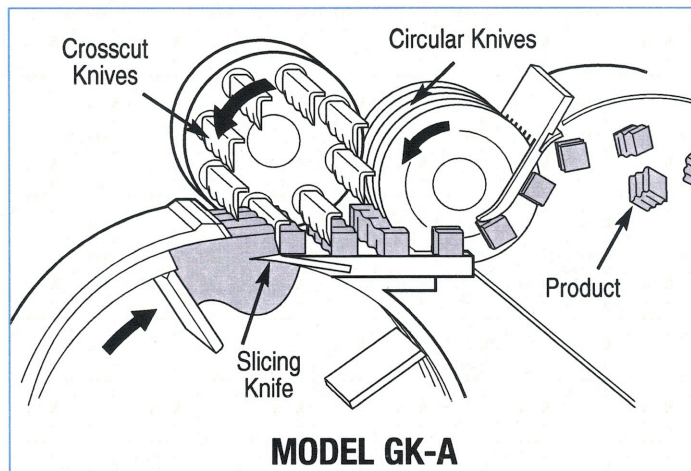
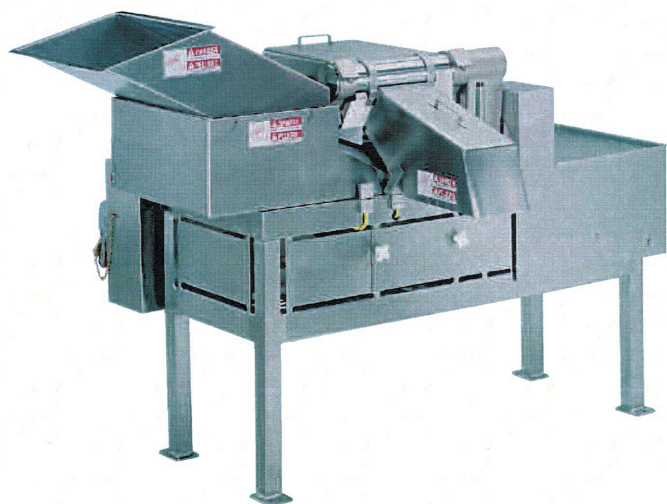
JULIENNE STRIPS: Julienne strips are also available. Contact your local Urschel sales representative for more information on the set-up for your application.

If the product that you want to cut is not mentioned on this page, contact your local Urschel representative at www.urschel.com

(over)

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