Urschel® Model OC

Crosscut Bias Slicer

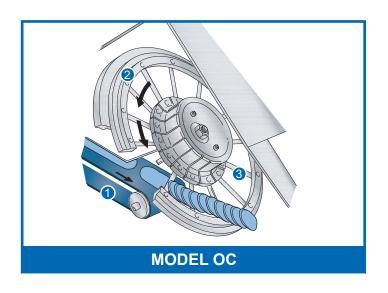


SPECIFICATIONS

Length:
Width:
Height: 44.70" (1135 mm)
Net Weight:
Motor: 2 HP (1.5 kW)
Feed Belt Motor: 3/4 HP (.56 kW)

APPLICATIONS

The Urschel \$Model OC specializes in crosscut bias slicing of elongated products including: pickles, carrots, celery, rhubarb, okra, potatoes, squash, etc. The machine features a wide selection of slice thicknesses, continuous operation for uninterrupted production, and simplified design for easy cleanup and maintenance. The Model OC will accommodate products up to 2.5" (63.5 mm) in diameter or width.



OPERATING PRINCIPLE

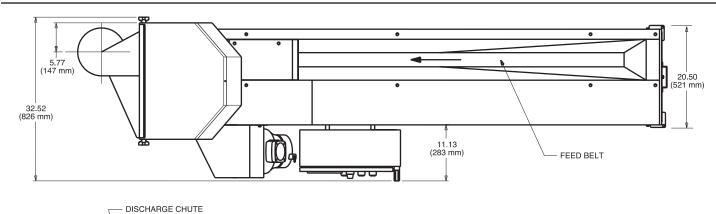
Product is fed onto a conveyor belt [1] which carries the product to the slicing wheel [2]. Knives [3] under tension serve as spokes and support the rim of the slicing wheel. The knives are slightly twisted to create a uniform pitch from the hub to the rim. Knife pitch serves to pull product through the slicing wheel and produce a precise slice thickness. One slice is made at a time which prevents crushing of the product. The cut slices are then discharged from the machine.

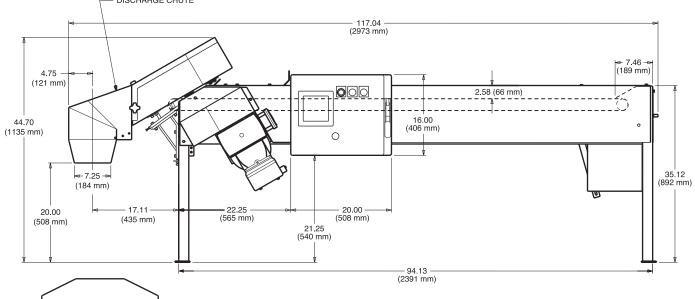
TYPES OF CUTS

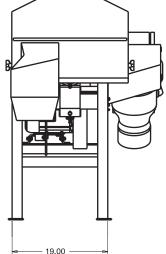
Bias Flat Slices & Bias Crinkle Slices: Wide range from 1/16 to 1-3/4" (1.6 to 44.5 mm)

Bias Flat Slices When Specially Equipped With a MicroSlice® Wheel: .030 to .120" (.8 to 3 mm). Consult factory. Requires certified print.

Urschel® Model OC 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.

