Urschel® Model N

Granulator/Slitter/Scarifier

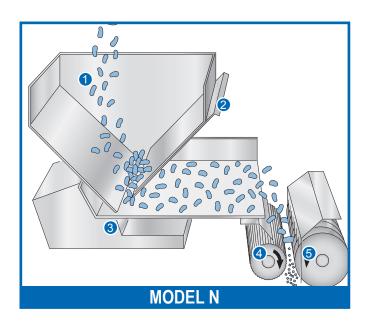


SPECIFICATIONS

Length:
Width:
Height:
Net Weight:
Motor:

APPLICATIONS

The Urschel® Model N is a versatile machine with the ability to granulate various nuts, cookies, and crackers. Controlled particle size reduction is accomplished by cutting the product instead of hammering, chopping, or grinding. Readjusting gate, stripper plate, and feed roll for additional passes to obtain smaller particle sizes is easily accomplished. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.



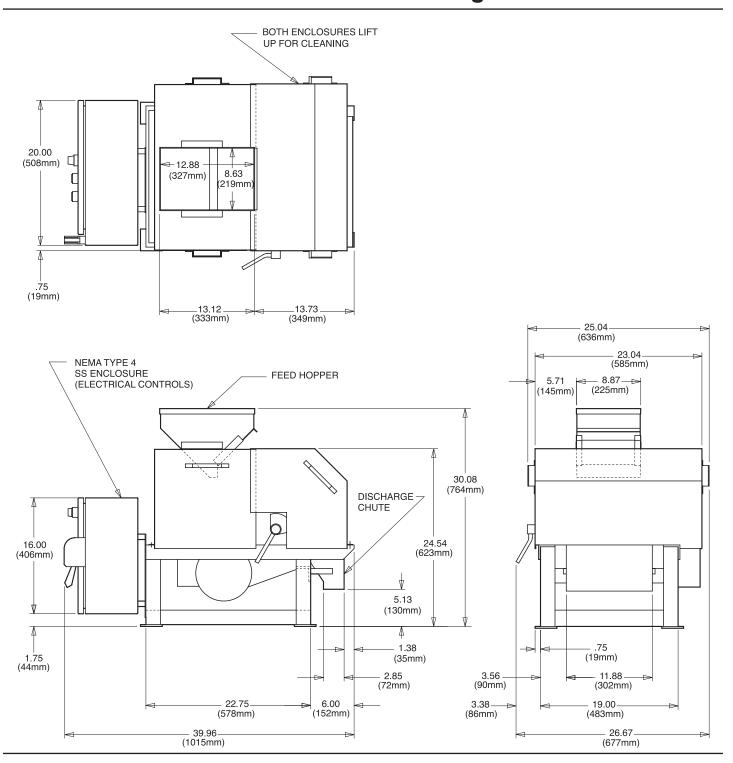
OPERATING PRINCIPLE

Product is delivered to a feed hopper [1]. The adjustable gate [2] in this hopper controls the amount of product dispensed onto a vibratory feeder pan [3]. By adjusting either the gate or the vibratory feeder control, the product is gently and evenly distributed across the entire length of the opening between the circular knife spindle [4] and feed roll [5]. The opening between the circular knife spindle and feed roll can easily be adjusted with one easily accessible lever to meet size requirements. This lever is calibrated to show the size of opening which determines the amount of knife penetration into the product. Changing this penetration will change the percentage of granular sizes produced. Using a minimum amount of knife penetration will result in the fewest fines.

TYPES OF CUTS

Granulations: 3/32 to 3/8" (2.4 to 9.5 mm) circular knife spindle spacing.

Urschel® Model N Dimensional Drawing



You Are Invited to Test Cut Your Product

Urschel 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 representative to schedule a comprehensive, no-obligation test today at www.urschel.com.

