Urschel® Model J9-A

Belt-fed Dicer & Strip Cutter



OPERATING PRINCIPLE

Product is delivered to a high speed conveyor belt [1] which carries the product to the dicing unit. The feed roll [2], mounted directly over the end of the feed belt, serves to compress some types of products and assists in feeding these products into the knives. The product is cut into strips by circular knives [3] that run in narrow slots in the stationary feed plate [4]. The strips of product move directly into the rotating crosscut knives [5] where the product discharges as cubes or rectangular pieces.

MODEL J9-A

SPECIFICATIONS

| Length: | 99.08" (2517 mm) |
|-------------|------------------|
| Width: | 44.34" (1126 mm) |
| Height: | 61.92" (1573 mm) |
| Net Weight: | 930 lb (420 kg) |
| Motor: | 5 HP (3.7 kW) |

APPLICATIONS

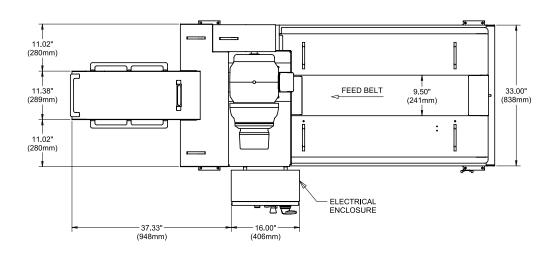
The Urschel Model J9-A produces dices or strip cuts from various products including spinach, greens, peppers, citrus peel, celery, broccoli, parsley, and frozen-tempered meats. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.

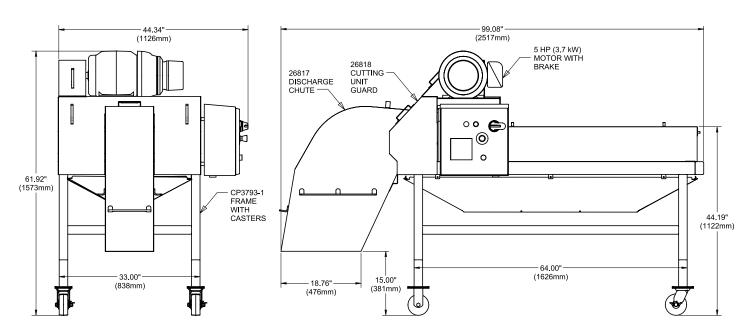
When feeding a firm product using the Model J9-A equipped with standard parts, maximum infeed thickness is 3/8" (9.5 mm). When feeding a firm product using the Model J9-A equipped with an optional feed roll, maximum infeed thickness is 1/2" (12.7 mm). The Model J9-A will also accept thicker products depending on the product's degree of compressibility.

TYPES OF CUTS

Circular Knife Cuts: 3/16 to 3" (4.8 to 76.2 mm) Crosscut Knife Cuts: 3/16 to 3" (4.8 to 76.2 mm)

Urschel® Model J9-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.

