

MODEL M6

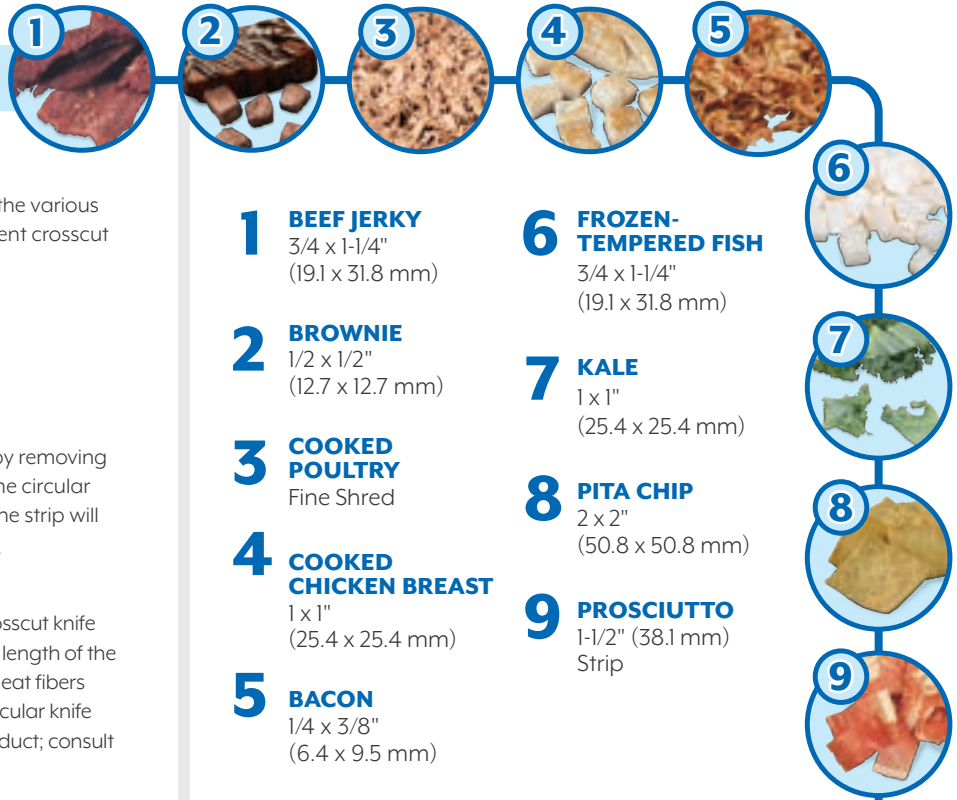
VERSATILE DICER, STRIP CUTTER, & SHREDDER

The Urschel Model M6 is a 2-dimensional, belt-fed dicer designed for dicing, strip cutting, or shredding a variety of products through a range of sizes from product of a predetermined thickness. Ideally suited for cutting frozen-tempered, fresh-chilled, or hot-cooked beef, pork, or poultry in addition to leafy vegetables and bakery/snack products. Maximum input product size for firm products should not exceed 1" (25.4 mm).



Common applications include processing of leafy products, bacon, beef brisket, jerky, brownies/cakes, poultry, leek, pet food, pork skins, seafood, texturized vegetable protein, extruded meats, meat slabs, and various bakery/snack items. Active feeding options include inner product guide to assist with feeding of flat or leafy products or use of a top belt assembly with an angled feed belt to gradually compress product before entering the cutting unit.

TYPES OF CUTS



DICES

Many sizes of cuts are possible by combining the various selections of circular knife spacings with different crosscut knife spindles.

Circular cuts: 5/32 to 1-1/2" (3.2 to 38.1 mm)

Crosscut cuts: 1/8 – 3" (3.2 – 76.2 mm) standard sizes, up to 5.66" (144 mm) available with alternate gearing.

STRIP CUTS

Strip cuts in a variety of widths can be made by removing either the crosscut knife spindle assembly or the circular knife spindle assembly. The final thickness of the strip will be the same thickness as the original product.

SHREDS

To produce shreds from meat products, the crosscut knife spindle is replaced by a shredding spindle. The length of the shred can be controlled by orientation of the meat fibers of the incoming product and by the use of a circular knife spindle. Many variables can affect the final product; consult an Urschel representative for details.

1 BEEF JERKY
3/4 x 1-1/4"
(19.1 x 31.8 mm)

2 BROWNIE
1/2 x 1/2"
(12.7 x 12.7 mm)

3 COOKED POULTRY
Fine Shred

4 COOKED CHICKEN BREAST
1 x 1"
(25.4 x 25.4 mm)

5 BACON
1/4 x 3/8"
(6.4 x 9.5 mm)

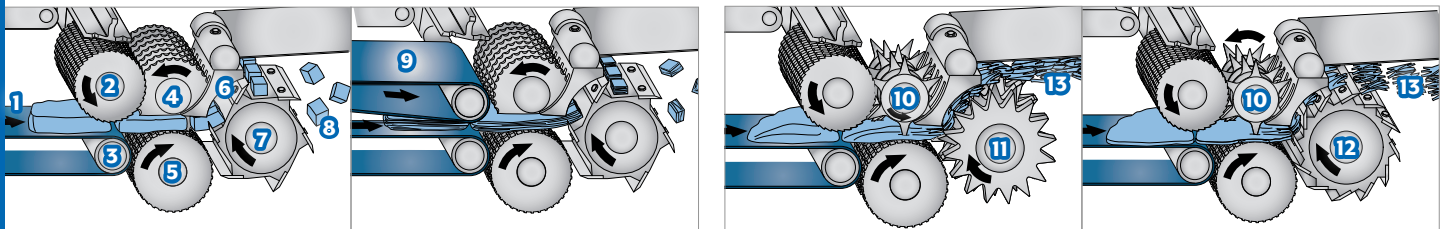
6 FROZEN-TEMPERED FISH
3/4 x 1-1/4"
(19.1 x 31.8 mm)

7 KALE
1 x 1"
(25.4 x 25.4 mm)

8 PITA CHIP
2 x 2"
(50.8 x 50.8 mm)

9 PROSCIUTTO
1-1/2" (38.1 mm)
Strip

CUTTING OVERVIEW



DICING

WITH OPTIONAL TOP BELT

SHREDDING

- 1. Feed Belt
- 2. Feed Roll
- 3. Drive Roll

- 4. Circular Knives
- 5. Rotating Feed Drum
- 6. Stripper Plate

- 7. Crosscut Knives
- 8. Product
- 9. Feed Belt

- 10. Feed Spindle
- 11. Shred Spindle

- 12. Blunt Edge Knives
- 13. Shredded Product

If your product application is not mentioned on this page, contact your local Urschel representative to determine the most effective solution to your size reduction needs.

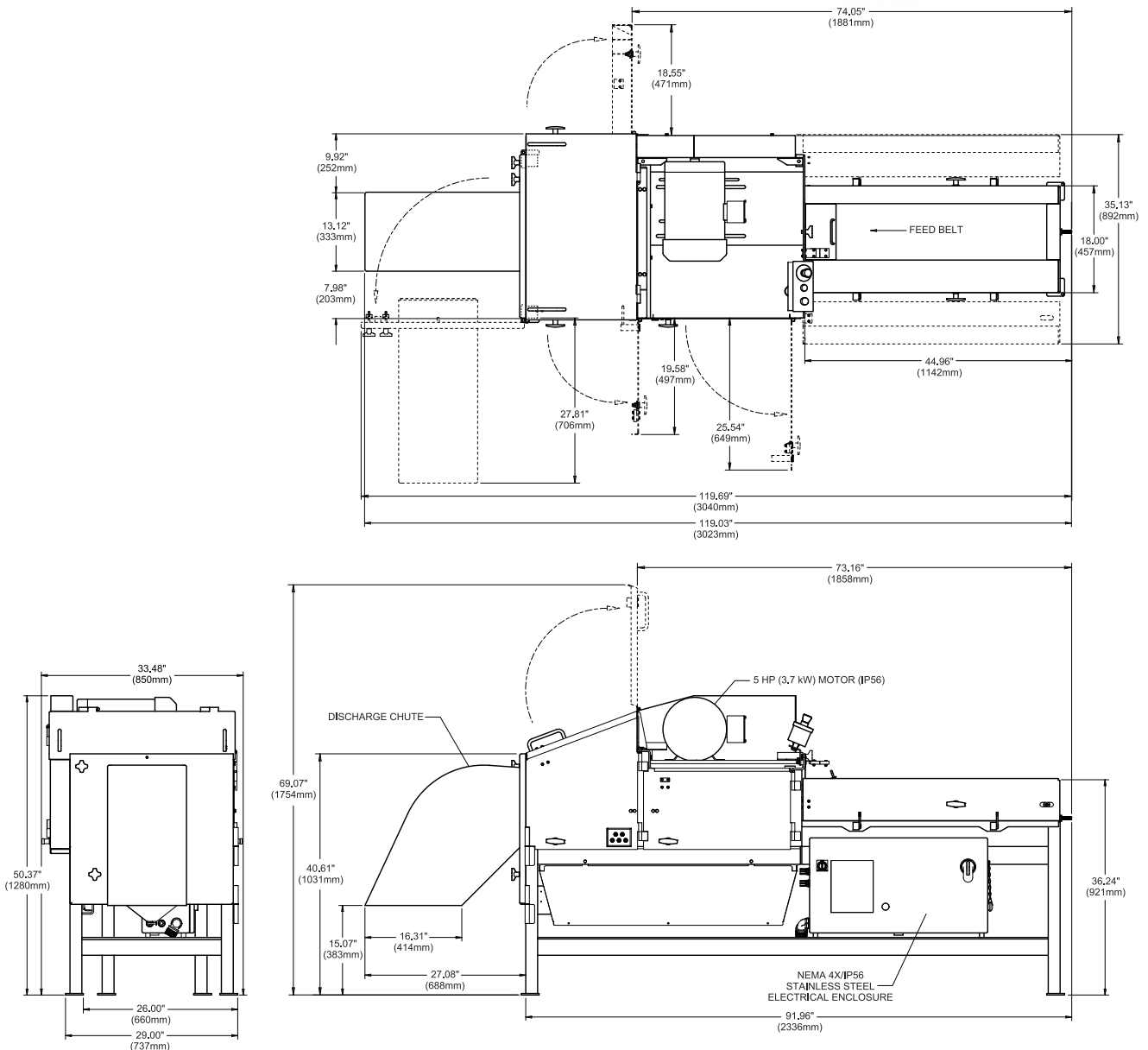
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Measurements and weights may vary depending on machine configuration.

Length:	119.03" (3023 mm)	Net Weight:	1642 lb (745 kg)
Width:	33.48" (850 mm)	Motor:	5 or 7.5 HP (3.7 or 5.6 kW)
Height:	50.37" (1280 mm)		



SPECIFICATIONS & DIMENSIONS



TEST CUT YOUR PRODUCT

Test cutting of your product is available in-person, live remotely, or via video. Contact your local Urschel representative to schedule a comprehensive, no-obligation test today at www.urschel.com.



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