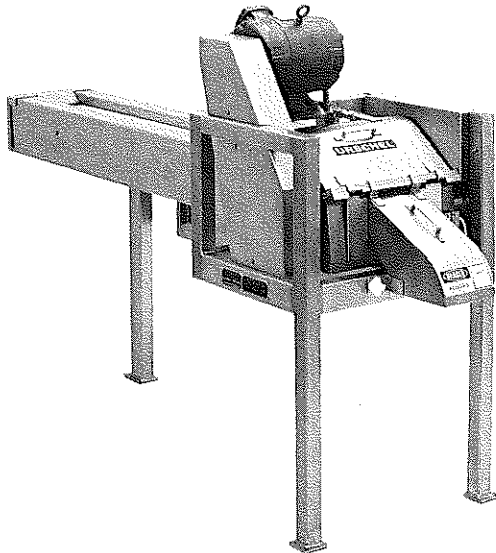


MODELS GX-A & HX-A



SPECIFICATIONS

Length:84.63" (2,150 mm)
 Width:27.00" (686 mm)
 Height:52.50" (1,334 mm)
 Net Weight:630 lbs. (286 kg)
 Motor:2 H.P.

The Models GX-A and HX-A are approved for use in plants operating under U.S.D.A. inspection.

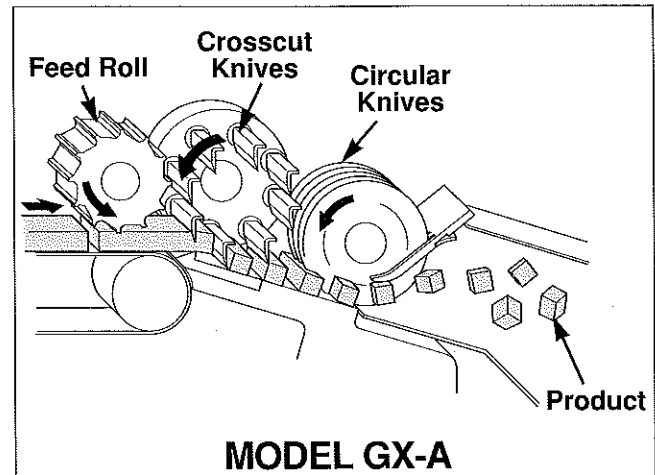
APPLICATIONS

The Urschel Models GX-A and HX-A operate exactly alike, but differ in the size of cutting parts and ranges of sizes that can be produced. These machines are ideally suited for cutting soft or fragile products which cannot generally be diced without excessive waste and damage, including cooked or frozen tempered beef, eggplant, table-ready meats, onions, peaches, pears, pineapple and cooked, boned poultry. Rapid changes in the direction of the product movement are avoided, making gentle, high speed cutting possible without crushing. The Models GX-A and HX-A feature continuous operation for uninterrupted production, and simplified design for easy cleanup and maintenance.

OPERATING PRINCIPLE

Product of a controlled maximum thickness of 1/2" (13 mm) on the GX-A and 1-1/8" (28 mm) on the HX-A is cut into squares or rectangular shapes by the action of crosscut and circular knife edges positioned at right

angles to each other. A moving feed belt carries product to the dicing mechanism where strips are produced by the crosscut knife spindle. These strips move a short distance and enter parallel edges of the circular knives to complete the second dimension cut. Rotation of the circular knife spindle and action of the stripper plate gently removes cut product from between the knives, guiding it into the discharge chute.



TYPES OF CUTS

Model GX-A

DICES: Many sizes of cuts are possible by combining the various selections of circular knife spacing with different crosscut knife spindles. Product structure, firmness and thickness may cause variation in the size of cut. Thickness of dices will be the thickness of product fed to the machine.

Crosscut knives: 9/32 to 1-1/2" (7.1 to 38 mm)

Circular knives: 3/16 to 5/8" (4.8 mm to 16 mm)

STRIP CUTS: Produced by using only the crosscut knife spindle and removing the circular knife spindle and stripper plate.

Model HX-A

DICES: Many sizes of cuts are possible by combining the various selections of circular knife spacing with different crosscut knife spindles. Product structure, firmness and thickness may cause a variation in the size of cut. Thickness of squares will be the thickness of product fed to the machine.

Crosscut knives: 5/8 to 2-1/2" (16 to 64 mm)

Circular knives: 3/16 to 1-1/2" (4.8 to 38 mm)

STRIP CUTS: Produced by using only the crosscut knife spindle and removing the circular knife spindle and stripper plate.

Beans (Green Or Wax)

W SLICER — French style 5/32" (4.0 mm) wide. Two-directional, lengthwise cutting provides greatest uniformity possible. Use blanched, round pod beans for most attractive cuts and highest production. Capacity is 1,500 to 2,000 lbs. (680 to 900 kg) hourly depending upon size and variety of beans, feeding efficiency and fiber content.

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30 CUTTER — 1/2, 1, 1-1/2 or 2" (13, 25, 38 or 51 mm) long cuts from snapped, unblanched beans. Machines can be furnished to cut 3/4 or 1-1/4" (19 or 32 mm) lengths. Hoppers are available to accommodate smaller bean varieties and longer pole-type beans. Capacity is 500 to 1,600 lbs. (220 to 725 kg) hourly depending upon size and straightness of beans and uniformity of feed.

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OV SLICER — 1/8, 1/4 or 1/2" (3.2, 6.4 or 13 mm) or other lengths of cut. Capacity is 1,000 to 6,000 lbs. (220 to 2,700 kg) hourly using wide top feed belt.

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OC SLICER — Beans are sliced at an angle of 30° or 45° to the long axis producing distinctive bias cuts. Slice any thickness shown for the OV Slicer. Capacity is 1,500 lbs. (680 kg) hourly.

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Note: OC and OV Slicers require uniform product delivery from a conveyor or vibratory shaker which aligns beans in the direction of the feed belts. Beans must be well snapped and free from clusters or frequent obstruction will occur.

COMITROL® PROCESSOR — A wide range of particle sizes suitable for soups, infant feeding, and special diet requirements can be obtained from raw, canned or frozen beans. Choose from a wide selection of cutting head opening sizes for particle sizes larger than 1/64" (0.4 mm). Capacity is 7,500 lbs. (3,400 kg) of 1/16" (1.6 mm) particles hourly using 5,634 revolutions per minute impeller speed and 17" cutting enclosure.

Use microcut heads for finest degree of reduction at capacities up to 12,000 lbs. (5,500 kg) hourly using 9,390 revolutions per minute impeller speed and 30 horsepower motor. Chop or grind product 1/4" (6.4 mm) or smaller and pump into the Processor for minimum aeration.

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Beef

SL-A DICER — 1/4, 3/8 or 1/2" (6.4, 9.5 or 13 mm) cubes or pieces such as 1/4 x 3/4 x 3/4" (6.4 x 19 x 19 mm) and 1/2 x 1 x 1" (13 x 25 x 25 mm). Use cooked or raw, frozen tempered beef at uniform temperature of 25 to 28° F (-4 to -2° C). Pieces of meat should not exceed 4" (102 mm) in any dimension for rapid feeding and peak production. Capacity is 4,000 lbs. (1,800 kg) of 1/4" (6.4 mm) cubes, or 8,000 lbs. (3,600 kg) of 1/2" (13 mm) cubes hourly.

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M DICER — 3/16 to 3" (4.8 to 76 mm) squares or pieces such as 3/8 x 1" (9.5 x 25 mm) or 3/4 x 1-1/2" (19 x 38 mm) from fresh, frozen tempered or cooked meat at temperatures from 28° F (-2° C) to hot cooked. Beef must be presliced so thickness does not exceed 1" (25 mm). Capacity is 4,500 lbs. (2,000 kg) and may easily exceed this depending on the thickness of the product and the method of feeding. Consult Urschel Laboratories for optimum knife configuration and cutting speed.

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J9-A DICER — 1/4 to 3" (6.4 to 76 mm) squares or pieces such as 3/8 x 1" (9.5 x 25 mm) or 5/8 x 2" (16 x 51 mm) from cooked or frozen raw beef uniformly tempered in range between 25 and 28° F (-4 and -2° C). Beef must be presliced so thickness does not exceed 7/16" (11 mm). Capacity is 1,500 to 3,500 lbs. (680 to 1,500 kg) hourly.

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HX-A DICER — 5/8, 3/4 or 7/8" (16, 19 or 22 mm) and larger squares or pieces such as 3/4 x 1-1/4" (19 x 32 mm) or 1-1/2 x 1-1/2" (38 x 38 mm) from cooked product. Beef must be presliced so thickness does not exceed 3/4 or 1-1/8" (19 or 32 mm) depending upon the crosscut knife spindle selected. Capacity is 1,500 to 5,000 lbs. (680 to 2,200 kg) hourly, dependent upon slice thickness, overall slice dimensions and method of feeding.

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COMITROL® PROCESSOR — 1/16 to 1/4" (1.6 to 6.4 mm) flakes with flavor, texture and processing properties superior to ground beef. Patties and meat balls resist shrinkage, crumbling and have the bite of choice cuts. Choose from a wide selection of cutting heads. Precut into 1/2 or 3/4" (13 or 19 mm) pieces for uniform blending of lean and fat using a coarse Comitrol head or conventional chopper. Frozen meat must be thawed or uniformly tempered to 25° F (-3.8° C) or above before entering the Comitrol Processor. Capacity is 5,000 to 12,000 lbs. (2,200 to 5,500 kg) hourly using Comitrol Processor Model 2100 with 40 horsepower motor or 10,000 to 25,000 lbs. (4,356 to 11,000 kg) using Comitrol Processor Model 5600 with 100 horsepower motor.

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Write for special publications describing applications of the Comitrol Processor in meat processing.

COMITROL® PROCESSOR — Infant foods, soup bases, and special diet recipes require smaller particles and maximum cutting of fibers.

Use microcut heads for finest degree of reduction at capacities up to 12,000 lbs. (5,500 kg) hourly using 9,390 revolutions per minute impeller speed and 30 horsepower motor. Chop or grind product 1/4" (6.4 mm) or smaller and pump into the Processor for minimum aeration.

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COMITROL® PROCESSOR MODEL 9300 — Single pass thru the Comitrol Processor Model 9300 can eliminate several other pieces of equipment while producing smoother end product at capacities exceeding