

Urschel

AMPLIFY CHEESE SHREDDING WITH THE NEW SH-14 MICROADJUSTABLE HEAD FROM URSCHEL

Urschel unveils a new concept in cheese shredding. The new MicroAdjustable® Shredding Head (SH-14) features 14 cutting stations versus the standard 8-station cutting head. For use on the Model CC series, switching over to the SH-14 from the standard 8 requires no special adapters. This development allows processors the ability to increase productivity without the expense of purchasing an additional shredder. Available. 212 V Head produces a variety of .125" (3.2 mm) full and V shreds. Amplify your production with this latest innovation from Urschel.

Rely on Urschel for developing new cutting technology, and continuously improving on existing cutting machinery designs. Recent improvements to the U.S.D.A., Dairy Division accepted CCX-D Cheese Shredder include a new 2-piece cutting chamber enclosure. This enclosure is available in either a 24" or 32" diameter design. Benefits include greater, easier access to the cutting components to simplify changeovers, maintenance, and sanitation. This ergonomic design keeps your line running smoothly.

Both the 24" and 32" incorporate a sanitary, stainless steel design with swing-away hopper and sloped sheet metal. All stainless steel surfaces are highly polished to an Ra32 finish for ultimate hygiene.

Processors may choose the 24" diameter option for lines with space constraints, or the larger 32" diameter version. The 32" option promotes increased throughputs and continuous feeding of



all types of cheese from very hard, low moisture cheese varieties to hard/semi-hard, medium moisture cheeses. This large cutting zone combined with the powerful 10 horsepower motor promotes increased capacities and decreases potential product build-up.

The production-proven CCX-D operating principle incorporates a high-speed rotating impeller and a stationary cutting head with several cutting

stations. Infeed product is held by centrifugal force as the impeller rotates and the product moves throughout inner surfaces of the cutting stations.

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