MODEL J9-A

BELT-FED DICER & STRIP CUTTER

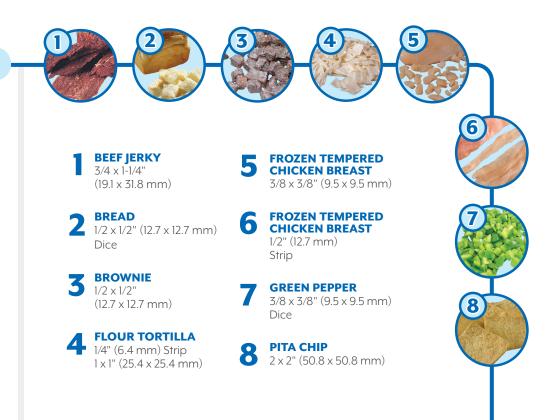
The Model J9-A produces dices or strip cuts from various products including bakery/snack products, spinach, greens, peppers, citrus peel, celery, broccoli, parsley, and frozen-tempered meats.

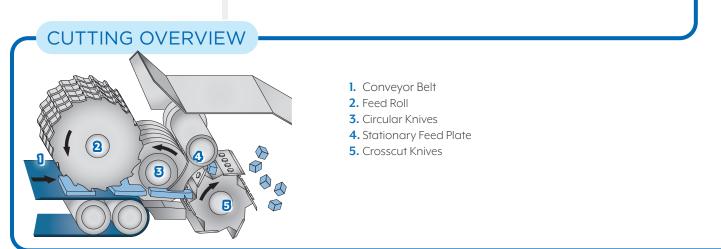
When feeding a firm product using the Model J9-A equipped with standard parts, maximum infeed thickness is 3/8" (9.5 mm). When feeding a firm product using the Model J9-A equipped with an optional feed roll, maximum infeed thickness is 1/2" (12.7 mm). The Model J9-A will also accept thicker products depending on the product's degree of compressibility. The machine features stainless steel product contact parts, continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.



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)

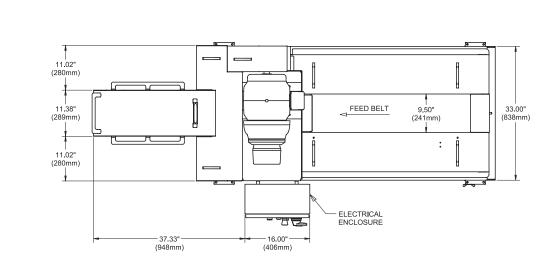




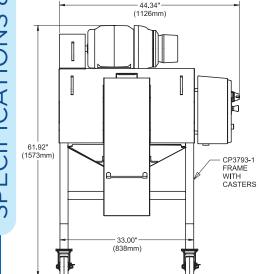
If your product application is not mentioned on this page, contact your local Urschel representative to determine the most effective solution to your size reduction needs.

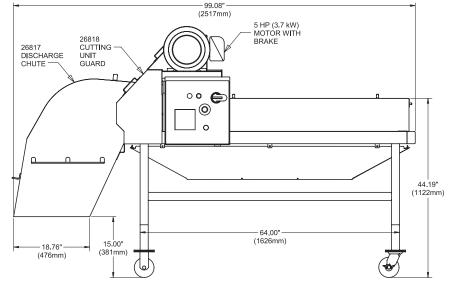
MODEI 10 А

MODEL J9-A			
Measurements and weights may vary depending on machine configuration.			
Length:		Net Weight:	
Width:	44.34" (1126 mm)	Motor:	
Height:	61.92" (1573 mm)		
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TEST CUT YOUR PRODUCT

Contact your local Urschel representative to schedule a comprehensive, no-obligation test-cut of your product: www.urschel.com.

