

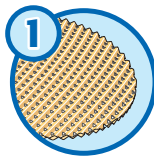
URSCHEL® MODEL CCL

UNIQUE LATTICE SLICER

The Model CCL delivers unique lattice slices of varying thickness. Both sides of the slice have crinkles, with the crinkles on each side of the slice running approximately 90° to each other to create potato lattice chips or thicker potato waffle fries. Slicing involves a revolving impeller made-up of 4 holding tubes — as the impeller rotates, so do the tubes, so potatoes rotate on both the vertical and radial axes simultaneously. Centrifugal force holds potatoes in place for precise crinkle slicing. Lattice slicing is a unique application. Proper feeding of the machine is necessary to ensure continuous production. Tempered high quality oval or flat shaped potatoes measuring between 2 – 4 inches (51 – 102 mm) are best-suited. Model CC Slicers can be converted to Model CCL Lattice Slicers.



TYPES OF CUTS



- 1 FINE LATTICE**
Translucent appearance with small lattice holes visible after frying. 8 corrugations per inch (25.4 mm). Approximately .125" (3.2 mm) peak to peak.

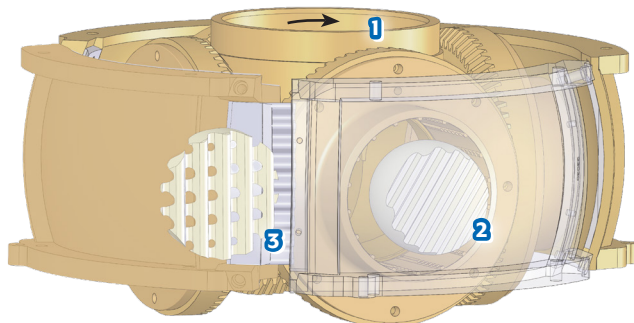


- 2 COARSE LATTICE**
Small lattice holes visible. 5.7 corrugations per inch (25.4 mm). Approximately .175" (4.4 mm) peak to peak.



- 3 DEEP LATTICE**
Slightly larger lattice holes. 2.25 corrugations per inch (25.4 mm). Approximately .446" (11.2 mm) peak to peak.

CUTTING OVERVIEW



1. Revolving impeller assembly
2. One of four rotating potato holding tubes
3. One of four crinkle knife stations

