

DicR® CLASSIC 90, 90+, 96, 96+**MULTI-PURPOSE DICER**

For dicing chops, roast beef, pork belly, smoked pork, bacon, fish, cheese, sausages, and a variety of other products.

UltraSource's Classic series features a rugged design and innovative technology giving you high performance in a compact footprint.

Features:

- Strongest Dicer of its class - motor power of 2.6 kW
- Unmatched hydraulic performance - more than double oil-volume as equivalent Dicers
- Extremely long grid blades - provide cleanest cut through meat and sinews to give separate cubes with perfect edges all-round
- Excellent machine handling - visual signal for loading readiness, double chamber system, single-handed operation with lengthwise chamber opening



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Features:

- Unique, four dimensional design ensures product is gently, but firmly held in place for precision cutting
- Adjustable piston advance for high production volumes
- Ergonomic operation for less fatigue
- Minimum set up time and easy operation
- High throughput - up to 560 cuts per minute
- 45mm infinitely adjustable cutting length
- Casters for mobility


DicR® Classic Technical Data:

	90	96	90+	96+
Power kW	2.6	2.6	2.6	2.6
Chamber Size (IN):		3.8x3.8x12.2		3.8x3.8x20.9
Cutting Length: (IN):	0-1.7	0-1.7	0-1.7	0-1.7
Length/Width/Height (IN):	51x26x44	51x26x44	67x26x44	67x26x44
Weight (LBS):	573	573	661	661
Slices Per Minute:	560	560	560	560

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