

HOW TO CUT

FRUIT & VEGETABLE PRODUCTS



URSCHTEL[®]

The Global Leader in Food Cutting Technology



SPRINT 2[®] DICER



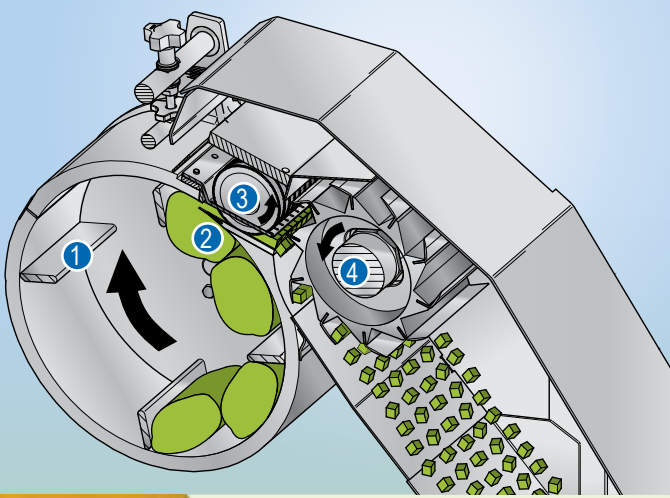
SPRINT 2[®] DICER WITH CONVEYOR BELT

The new ^{BS} Sprint 2[®] Dicer builds on the popularity of the DiversaCut Sprint and is inspired by the longstanding success of the Urschel Model G Dicer. The Sprint 2 offers food processors an alternative to the industry-proven Urschel Model G Dicer and additional benefits compared to the DiversaCut Sprint. The Sprint 2 uniformly dices, strip cuts, granulates, or slices a wide variety of vegetables, fruits, bakery goods, and meats.

Motor choices include a stainless steel 3 HP (2.2 kW) motor controlled by a VFD (variable frequency drive) - more power versus the standard Model G or DiversaCut Sprint. New dial-in slice adjustment with lock-down knob ensures closer tolerances throughout production runs. Sanitary in design, the food cutting zone is completely isolated from the mechanical zone; rounded tube frame and sloped sheet metal contribute to overall sanitation. Hinged access panels promote sanitation and ease of maintenance. The machine accepts product input up to 6.5" (165.1 mm) in any dimension.

CUTTING OVERVIEW

- 1. Impeller Paddles
- 2. Slicing Knife
- 3. Circular Knives
- 4. Crosscut Knives



NON-CONVEYOR VERSION

- Compact cutting zone and wide range of cuts
- Discharge height of 15" (381 mm) from the floor, or 24" (610 mm) to mate with a conveyor system.
- Lower cost alternative versus conveyor version.
- Available with 3 HP (2.2 kW) VFD, 3 HP (2.2 kW) soft start, or 1.5 HP (1.1 kW) soft start motor.

CONVEYOR VERSION

- Compact cutting zone and wide range of cuts
- Discharge height of 30" (792 mm) from the floor
- Offers an upgraded, potential replacement of a Model G or H series dicer with a similar footprint.
- Built-in conveyor optimizes controlled, complete discharge of cut product to reduce waste.
- Available with 3 HP (2.2 kW) VFD or 3 HP (2.2 kW) soft start motor.
- One motor drives both the cutting parts and the conveyor.

- (LEFT TO RIGHT)**
- Potatoes
3/4" (19.1 mm) Dice
3/8" (9.5 mm) Strip
 - Peppers
3/8" (9.5 mm) Dice
3/8 x 1 (9.5 x 25.4 mm) Strip

- (LEFT TO RIGHT)**
- Onions
1/4" (6.4 mm) Dice & Strip
 - Carrots
1/4" (6.4 mm) Dice
 - Cabbage
1/8" (3.2 mm) Dice

TYPES OF CUTS

- Slices:** Produced by removing the crosscut spindle and the circular knife spindle.
- Flat Slices:** 1/16 to 1" (1.6 to 25.4 mm)
- Crinkle Slices:** 1/8 to 1" (3.2 to 25.4 mm)
- Strip Cuts:** Flat and crinkle strips are made by removing either the crosscut knife spindle or the circular knife spindle assembly. Combinations of circular or crosscut knives can be used to shorten length of strips.
- Dices/Granulations:** A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by using the required cutting spindles and adjusting the slice thickness.
- Circular knife cuts:** 1/8 to 3" (3.2 to 76.2 mm)
- Crosscut knife cuts:** 3/32 to 1" (2.4 to 25.4 mm)
- Crosscut knife crinkle cuts:** 9/32 to 9/16" (7.1 to 14.3 mm)

SPECIFICATIONS

CONVEYOR VERSION

- Length:** 70.31" (1786 mm)
- Width:** 61.56" (1564 mm)
- Height:** 60.95" (1548 mm)
- Net Weight:** 1050 lb (476 kg)
- Motor:**...3 HP (2.2 kW) with VFD
.....or 3 HP (2.2 kW) with soft start

NON-CONVEYOR VERSION

- Length:** 70.31" (1786 mm)
- Width:** 58.30" (1481 mm)
- Height:** 60.95" (1548 mm)
- Net Weight:** 1000 lb (454 kg)
- Motor:**...3 HP (2.2 kW) with VFD
.....3 HP (2.2 kW) with soft start, or 1.5 HP (1.1 kW) with soft start
- Electrical enclosure dimensions will vary depending on motor



Potatoes
9/32" (7.1 mm)
Crinkle Strip



- (LEFT TO RIGHT)**
- Mango
3/4" (19.1 mm) Dice
 - Mushrooms
1/4" (6.4 mm) Slice

- Olives
1/8" (3.2 mm) Dice
- Lettuce
3/4" (19.1 mm) Chop

- Beets
1/8" (3.2 mm) Slice



DIVERSACUT SPRINT® DICER

A precursor to the new Sprint 2, the [®]DiversaCut Sprint® Dicer is a high performance dicer designed to uniformly dice, strip cut, and slice a variety of products. Compared to the Sprint 2, this machine offers a discharge height of 15" (381 mm) and a 1.5 HP (1.1 kW) motor. Designed for small to mid-size processors, the dicer accepts a maximum infeed of 6.5" (165.1 mm) in any dimension.

TYPES OF CUTS

SLICES: The machine can make a full range of slices by removing the crosscut and circular knife spindles. **Flat or crinkle slices:** 1/16 to 1" (1.6 to 25.4 mm)

STRIP CUTS: Flat and crinkle strip cuts in a variety of widths can be made by removing either the crosscut knife spindle or the circular knife spindle assembly.

DICES: A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by using the required cutting spindles and adjusting the slice thickness.

Circular knife cuts: 1/8 to 3" (3.2 to 76.2 mm)

Crosscut knife cuts: 3/32 to 1" (2.4 to 25.4 mm)

Crosscut knife crinkle cuts: 9/32 to 9/16" (7.1 to 14.3 mm)

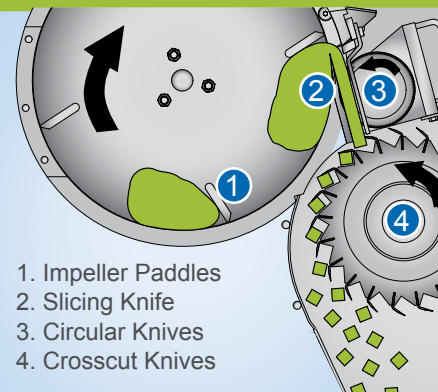


- (LEFT TO RIGHT)**
- Eggplant
3/4" (19.1 mm) Dice
 - Carrots
1/8 x 2 x 1/8"
(3.2 x 50.8 x 3.2 mm)
Flat Crinkle Strip
 - Potatoes
1/4" (6.4 mm) Strip
 - Peaches
1/4" (6.4 mm) Dice

SPECIFICATIONS

- Length:**53.81" (1367 mm)
- Width:**53.86" (1386 mm)
- Height:**65.59" (1666 mm)
- Net Weight:** ...860 lb (390 kg)
- Motor:**1.5 HP (1.1 kW)

CUTTING OVERVIEW



1. Impeller Paddles
2. Slicing Knife
3. Circular Knives
4. Crosscut Knives



DIVERSACUT 2110A® DICER



SPECIFICATIONS

- Length:** 64.07" (1627 mm)
- Width:** *63.62" (1616 mm)
- Height:** 68.44" (1738 mm)
- Net Weight:**... 1500 lb (680 kg)
- Motor:** 5 HP (3.7 kW) or 10 HP (7.5 kW)

*Various discharge chutes are available. Machine width varies depending on style of discharge chute. Width listed is the maximum machine width available.

The largest machine in the DiversaCut line, the [®]DiversaCut 2110A® Dicer produces dices, strips, slices, granulates, and shreds at an increased production capacity versus the Sprint 2 Dicer. With a maximum infeed of 10" (254 mm) in any dimension, the machine offers cost-savings by eliminating the need to pre-cut product. Products widely processed include: potatoes, carrots, onions, cabbage, peppers, celery, tomatoes, aloe vera, apples, papaya, squash, cassava, kohlrabi, cucumbers, eggplant, zucchini, mango, ginger, kale, leek, peaches, pineapple, and strawberries.

TYPES OF CUTS

SLICES

The machine can make a full range of slices by removing the crosscut and circular knife spindles.

Flat or crinkle slices: 1/16 to 1" (1.6 to 25.4 mm)

STRIP CUTS

Flat and crinkle strip cuts in a variety of widths can be made by removing either the crosscut knife spindle or circular knife spindle assembly.

DICES

A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by using the required cutting spindles and adjusting the slice thickness.

Circular knife cuts: 1/8 to 3" (3.2 to 76.2 mm)

Crosscut knife cuts: 3/32 to 1-1/2" (2.4 to 38.1 mm)

Crosscut knife crinkle cuts (.076" depth): 9/32 to .583" (7.1 to 14.8 mm)

Crosscut knife deep crinkle cuts (.125" or .145" depth): 3/8 to 1/2" (9.5 to 12.7 mm)

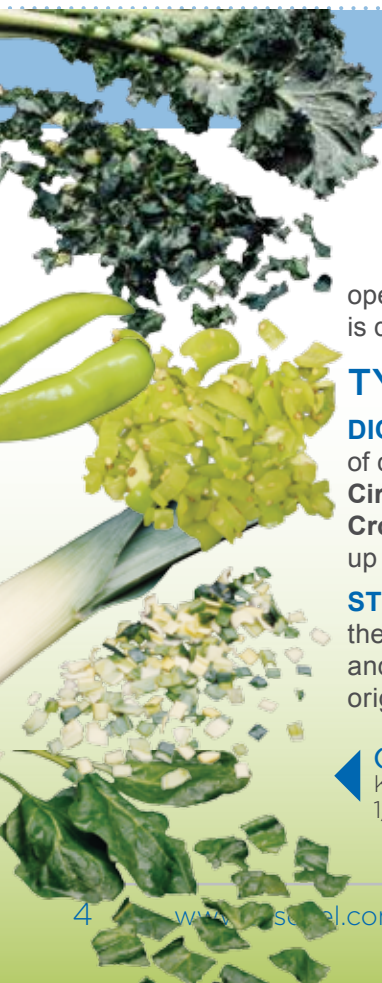
Crosscut knife V-cuts: 5/16 to 1/2" (7.9 to 12.7 mm)

- (LEFT TO RIGHT)**
- Tomatoes
5/8" (15.9 mm) Dice

- Potatoes
3/8" (9.5 mm)
Deep Crinkle Strips

- Zucchini
1/8" (3.2 mm)
Noodle-like Shred

- Cabbage
1/8 x 1-1/2 x 1-1/2"
(3.2 x 38.1 x 38.1 mm)



MODEL M6

The Model M6 is a versatile machine designed for dicing, strip cutting, or shredding a variety of products through a wide range of sizes from product of a predetermined thickness. The Model M6 operates continuously at high production capacities, and is designed for easy cleanup and maintenance.

TYPES OF CUTS

DICES: Many sizes available depending on the selection of circular knife spacers and crosscut knife spindle set-up.

Circular knife cuts: 3/16 to 1-1/2" (4.8 to 38.1 mm)

Crosscut knife cuts: 1/8 to 3" (3.2 to 76.2 mm) standard, up to 5.66" (144 mm) with alternate gearing.

STRIP CUTS: Strip cuts can be made by removing the crosscut knife spindle from the machine. The length and thickness of strips depends on the size of the original product.

(TOP TO BOTTOM)

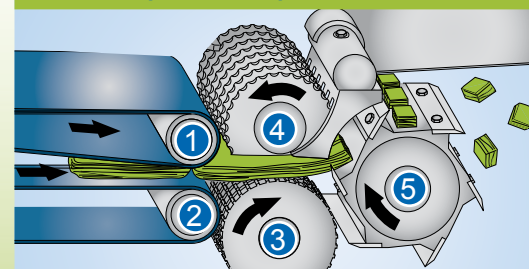
- | | | | |
|-----------------------|---|--------------------------------------|---|
| Kale
1/4" (6.4 mm) | Banana Pepper
3/8 x 3/8"
(9.5 x 9.5 mm) | Leek
1/4 x 3/8"
(6.4 x 9.5 mm) | Spinach
3/4 x 1"
(19.1 x 25.4 mm) |
|-----------------------|---|--------------------------------------|---|



SPECIFICATIONS

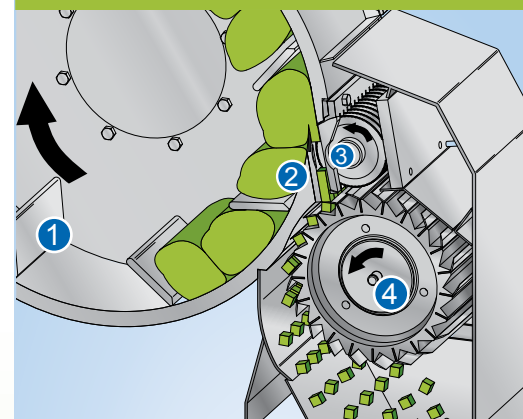
- Length:** 119.03" (3023 mm)
- Width:** 33.48" (850 mm)
- Height:** 50.37" (1280 mm)
- Net Weight:**... 1600 lb (700 kg)
- Motor:** 5 HP (3.7 kW) or 7.5 HP (5.6 kW)

CUTTING OVERVIEW (with optional top belt)



1. Drive Roll
2. Feed Roll
3. Feed Drum
4. Circular Knives
5. Crosscut Knives

CUTTING OVERVIEW



1. Impeller Paddles
2. Slicing Knife
3. Circular Knives
4. Crosscut Knives





AFFINITY[®] DICER

The Affinity Dicer delivers a sanitary design, maximized output, and precision cuts. Specifically designed for products that are normally difficult to cut including hard to feed vegetables, sticky fruit applications, or acidic/varnished products such as pickles, this robust machine accepts in-feed products up to 7" (178 mm), or up to 10" (254 mm) in largest single dimension depending on the product. The Affinity is available in two versions: with built-in conveyor (shown), and without built-in conveyor.

TYPES OF CUTS

SLICES: Slice thickness: 1/8 to 3/4" (3.2 to 19.1 mm)

DICES

A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by adjusting the slice thickness, variable frequency drive, and cutting spindles as needed. **Circular Knife Cuts:** 1/8 to 2" (3.2 to 50.8 mm) **Crosscut Knife Cuts:** 1/8 to 2" (3.2 to 50.8 mm)

STRIP CUTS

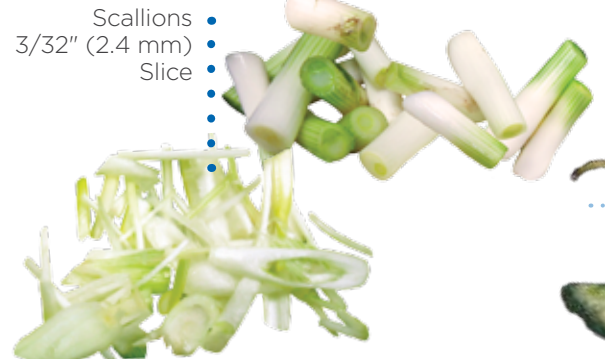
Flat strips can be made by removing either the crosscut knife spindle or the circular knife spindle. Combinations of circular knives or crosscut knives can be used to shorten the length of the strips. 1/8 to 2" (3.2 to 50.8 mm) in length

(Left to Right)
Pickles
3/16 x 1/8 x 5/32"
(4.7 x 3.2 x 3.9 mm)
Tomatoes
1/4" (6.4 mm) Dice



SPECIFICATIONS

Length: 71.46" (1815 mm)
Width: 62.52" (1588 mm)
Height: 69.46" (1764 mm)
Net Weight: 2900 lb (1315 kg)
Motors: 1/6 HP (.12 kW)
..... 5 HP (3.6 kW)
..... 25 HP (18 kW)



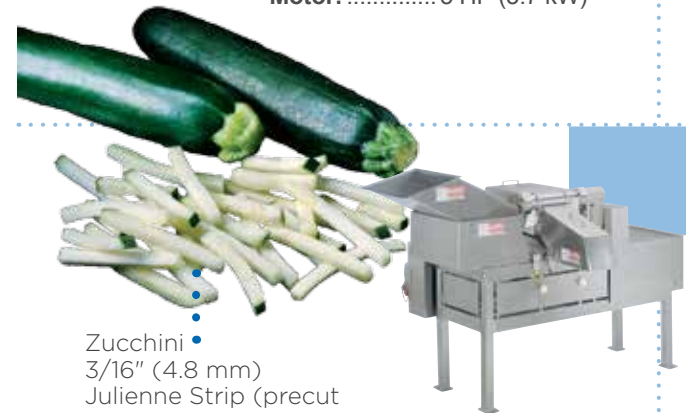
Scallions
3/32" (2.4 mm) Slice



Pickle Relish
1/8 x 1/8 x 1/4"
(3.2 x 3.2 x 6.4 mm)

SPECIFICATIONS

Length: 46.11" (1171 mm)
Width: 36.93" (938 mm)
Height: 71.39" (1833 mm)
Net Weight: 700 lb (320 kg)
Motor: 5 HP (3.7 kW)



Zucchini
3/16" (4.8 mm) Julienne Strip (precut to 2" (51 mm) length)

SPECIFICATIONS

Length: 73.73" (1873 mm)
Width: 45.94" (1167 mm)
Height: 49.25" (1251 mm)
Net Weight: 770 lb (350 kg)
Motor: 2 HP (1.5 kW)



Serrano Pepper
4 Segment Cut

SPECIFICATIONS

Length: 116.48" (2959 mm)
Width: 32.61" (828 mm)
Height: 54.81" (1392 mm)
Net Weight: 1030 lb (460 kg)
Motor: 5 HP (3.7 kW)

Carrots
3/8" (9.5 mm) Sticks

MODEL RA-A

Maximum input product size is 3-1/2" (88.9 mm) in any dimension. The RA-A specializes in applications such as hard to feed vegetables, sticky fruits, or acidic/varnished products such as pickles. For a cutting overview, and to learn more about this machine, visit www.urschel.com.

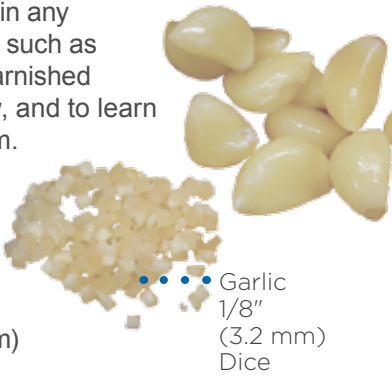
TYPES OF CUTS

DICES

Slice thickness: 1/16 to 3/8" (1.6 to 9.5 mm)
Circular knife cuts: 1/8 to 1" (3.2 to 25.4 mm)
Crosscut knife cuts: .050 to 3" (1.3 to 76.2 mm)

STRIP CUTS

Removing the crosscut knife spindle and shaft enables strip cutting; producing strips of different lengths as determined by product size. A circular spindle change may also be required.



Garlic
1/8" (3.2 mm) Dice

MODEL G-A

Maximum input product size is 5-1/2" (139.7 mm) in any dimension. For a cutting overview, and to learn more about this machine, visit www.urschel.com.

TYPES OF CUTS

SLICES: Up to 3/4" with optional parts.

DICES: Up to 3/4" (19.1 mm).

STRIP CUTS: Up to 17/32" (13.5 mm).

JULIENNE STRIPS: Julienne strips are available by using only the slicing knife and circular knife spindle.



Broccoli Stems
3/16" (4.8 mm) (precut to 2" (51 mm) length)

Peaches
3/8" (9.5 mm) Dice

MODEL VSC

The Model VSC produces a wide variety of cuts including segments, crinkle or flat slabs, and square or rectangular strips from many food products including carrots, pickles, zucchini, and potatoes. The Model VSC will accept product up to 4" (101.6 mm) in diameter. For a cutting overview, and to learn more about this machine, visit www.urschel.com.

TYPES OF CUTS

SQUARE STRIPS: .156" (4.0 mm) to 1" (25.4 mm)

RECTANGULAR STRIPS: .281 x .406" (7.1 x 10.3 mm) up to .438 x .875" (11.1 x 22.2 mm)

SEGMENT CUTS: 3, 4, 5, 6, 8, 10, or 12

SLABS: Crinkle and flat slab cut sizes are available to meet your product requirements.



Onions
3/16" (4.8 mm) Slices with Rings Intact



Pickles 3/16" (4.8 mm) Slab Cut

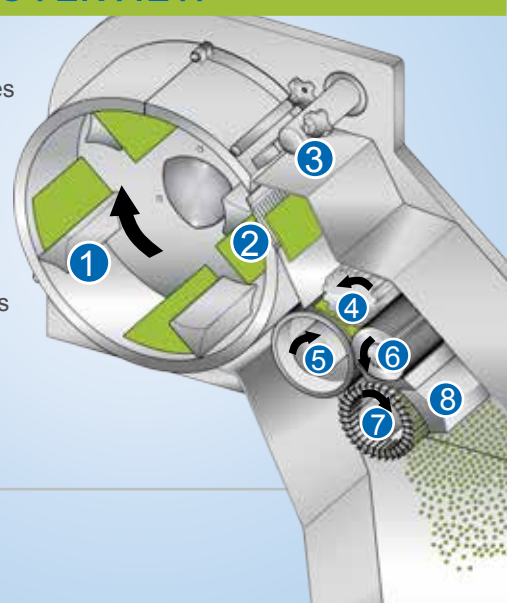
(Left to Right)

Carrots
1/8" (3.2 mm) Dice
Garlic
1/16" (1.6 mm) Slice
1/8" (3.2 mm) Dice
Dried Cranberries
1/8" (3.2 mm) Strip



CUTTING OVERVIEW

1. Impeller Paddles
2. Slicing Knife
3. Adjustable Slice Gate
4. Feed Drum
5. Feed Roll
6. Circular Knives
7. Crosscut Knives
8. Stripper Plate

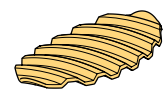


MODEL CC SERIES

The #Model CC Series of machines uniformly slice, strip cut, shred and granulate a wide variety of food products at high production capabilities with excellent results. Among these products are potatoes for chips, shredded cheese for pizza topping, mushrooms, cabbage, lettuce, onions and carrots for salad ingredients, and a wide variety of nut meats for bakery ingredients. Each machine features interchangeable cutting heads that enable the processor to change

the type of cut in just minutes. Specially designed disposable knives do not require sharpening and are inexpensive to replace. Each model features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance. The Model CC will accept products measuring up to 4" (101.6 mm) in any dimension. The Models CCX-D, CC-DL, and CC-D will accept products measuring up to 3-1/2" (88.9 mm) in any dimension.

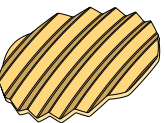
TYPES OF CUTS



*FLAT-V® SLICES

Slice thickness up to .180" (4.6 mm) with 2.1 corrugations per inch. Corrugation depth of .125" (3.2 mm); Centers: .473" (12 mm).

*Limited availability based on customer application. Contact your local Urschel office to verify salability.



*Z-CUT SLICES

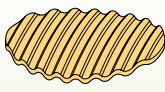
Slice thickness up to .325" (8.3 mm) with 2.1 corrugations per inch. Corrugation depth of .135" (3.4 mm); Centers: .394" (10 mm).

*Limited availability based on customer application. Contact your local Urschel office to verify salability.



V SLICES

Slice thickness up to .500" (12.7 mm)
.125" Slice: 8 "V"s per inch. "V" depth of .050" (1.3 mm); Centers: .125" (3.2 mm).
.212" Slice: 4.7 "V"s per inch. "V" depth of .084" (2.1 mm); Centers: .212" (5.4 mm).



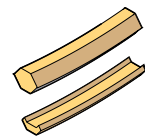
CRINKLE SLICES

Slice thickness up to .500" (12.7 mm) with 3-1/2 waves per inch.
.175 Slice: Crinkle Depth .084" (2.1 mm), Centers .175" (4.4 mm),
.300 Slice: Crinkle Depth .080" (2.0 mm), Centers .300" (7.6 mm).
.480 Slice: Crinkle Depth .076" (1.9 mm), Centers .480" (12.2 mm).



FLAT SLICES

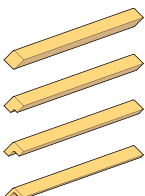
Slice thickness up to .500" (12.7 mm)



FULL & REDUCED FLAT-V® SHREDS

Full Flat-V Shred: Hexagonal-shaped cross section approximately .150" (3.8 mm) on all sides.

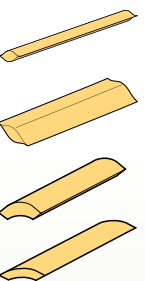
Reduced Flat-V Shred: Flattened top and bottom that form a corrugated shred.



FULL SHREDS & REDUCED V SHREDS

Full Shred: Diamond-shaped cross section available in four thicknesses: .070, .097, .125", or *285" (1.8, 2.5, 3.2, or *7.2 mm).

Reduced V Shred: "V"-shaped cross section
 *Limited availability based on customer application. Contact your local Urschel office to verify salability.



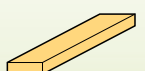
OVAL & REDUCED OVAL (CRESCENT) SHREDS

.250 Oval Shred: Oval-shaped cross section approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide.

.480 Wide Oval Shred: .152" (3.7 mm) thick by .480" (12.2 mm) wide.

Crescent Shred: Crescent-shaped cross section.

Wide Crescent Shred: Wide crescent-shaped cross section.



STRIP CUTS

Rectangular cross section.
Widths: 3/32, 1/8, 3/16, 1/4, 3/8, 1/2, 9/16, and 3/4" (2.4, 3.2, 4.8, 6.4, 9.5, 12.7, 14.3, and 19 mm)



GRATING OPTIONS

Grating heads offer cuts including powdered parmesan, coarse granules, and a variety of shreds.

(Left to Right)

- Carrots 1/4" (6.4 mm) Shred
- Broccoli Stems .125" (3.2 mm) V-Shred
- Sweet Potatoes .076" (1.7 mm) Flat-V® Slice
- Red Cabbage .090" (2.3 mm) Flat Slice
- Mushrooms 3/16" (4.8 mm) Slice

- Strawberries 1/4" (6.4 mm) Slice

- Potatoes .080" (2 mm) "V" Slice

- Potatoes Coarse Lattice Slice

VERSATILE SLICERS, SHREDDERS, & GRANULATORS



MODEL CCX-D

Length: .58.58" (1488 mm), 24" diam. encl.
 65.33" (1659 mm), 32" diam. encl.
Width: ... 32.95" (837 mm)
Height:... 32.35" (822 mm), 24" diam. encl.
 33.91" (861 mm), 32" diam. encl.
Net Weight: 1,000 lb (454 kg)
Motor: ... 10 HP (7.5 kW)
U.S.D.A., Dairy Division Accepted

The CCX-D is the premium cheese shredder in the CC line. It combines a fully-enclosed 10 horsepower motor, crank swingaway feed hopper, and is available with a 24 or 32 inch cutting chamber.



MODEL CC-DL

Length: 62.40" (1585 mm)
Width: 35.59" (904 mm)
Height: 33.93" (862 mm)
Net Weight:... 700 lb (318 kg)
Motor: 10 HP (7.5 kW)
U.S.D.A., Dairy Division Accepted

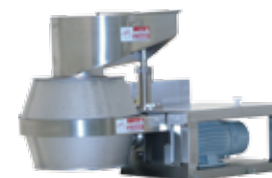
The CC-DL cheese shredder is similar to the CC-D, but is equipped with a crank swingaway feed hopper, 10 horsepower motor, and a 32 inch cutting chamber.



MODEL CC-D

Length: 48.03" (1220 mm) – 5 HP
 51.74" (1314 mm) – 10 HP
Width: 35.59" (904 mm)
Height: 29.92" (760 mm) – 5 HP
 31.36" (797 mm) – 10 HP
Net Weight:.. 550 lb (250 kg) – 5 HP
 680 lb (310 kg) – 10 HP
Motor: 5 or 10 HP (3.7 or 7.5 kW)
U.S.D.A., Dairy Division Accepted

The CC-D cheese shredder is the industry standard. It is equipped with a lift-off feed hopper, 5 or 10 horsepower motor, and a 24 inch cutting chamber standard.



MODEL CC STANDARD HOPPER

Length:.....48.03" (1220 mm) – 2 or 5 HP
 51.74" (1314 mm) – 10 HP
Width: 35.26" (896 mm)
Height: 31.47" (799 mm) – 2 or 5 HP
 30.28" (769 mm) – 10 HP
Net Weight: 550 lb (250 kg) – 2 or 5 HP
 680 lb (310 kg) – 10 HP
Motor: 2, 5, or 10 HP
 (1.5, 3.7, or 7.5 kW)

The CC is the industry standard in potato slicing, and is also used for a wide variety of other products. It features a swingaway hopper and is available with a 2, 5, or 10 horsepower motor.



MODEL CC FUNNEL HOPPER WITH EXTENSION

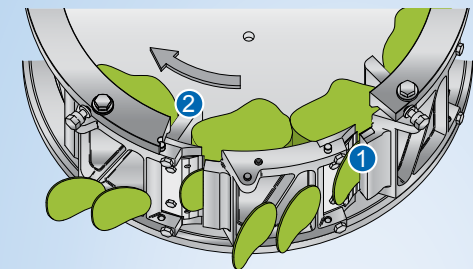
Length: 48.59" (1234 mm) – 2 or 5 HP
 52.23" (1327 mm) – 10 HP
Width: 35.60" (904 mm)
Height: 38.95" (989 mm) – 2 or 5 HP
 40.39" (1026 mm) – 10 HP
Net Weight: 550 lb (250 kg) – 2 or 5 HP
 680 lb (310 kg) – 10 HP
Motor: 2, 5, or 10 HP
 (1.5, 3.7, or 7.5 kW)

The CC with funnel hopper is widely used throughout Europe for cheese shredding and a wide variety of other applications. It features a swingaway hopper and is available with a 2, 5, or 10 horsepower motor.

CUTTING OVERVIEW

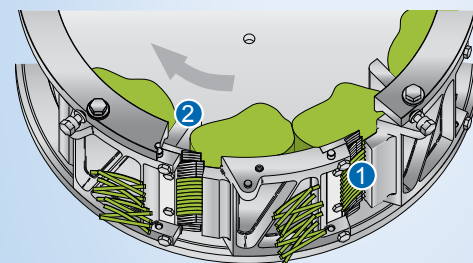
SLICING

1. Slicing Knife
2. Impeller



SHREDDING

1. Slicing Knife
2. Impeller



E TRANSLICER® CUTTER

The efficient **E TranSlicer® Cutter represents the smallest footprint of the TranSlicer line of cutting machinery. Ideally suited for elongated products, popular applications include: asparagus, carrots, cabbage, celery, leek, cucumbers, peppers, green beans, cassava, lettuce, plantain, and potatoes. Several different interchangeable 20" (508 mm) diameter cutting wheels (®MicroSlice®, slicing, shredding, and julienne) produce a full range of slices, shreds, and julienne cuts at high capacities. Optional static hold down, non-powered top belt or powered top belt hold down assemblies offer feeding assistance. The E TranSlicer accepts firm products up to 4" (101.6 mm) in diameter and leafy-type products up to 6" (152.4 mm) in diameter. The machine



SPECIFICATIONS

Length: 100.78" (2560 mm)
 117.26" (2978 mm)
 with prep table
Width: 35.31" (897 mm)
Height: 61.79" (1569 mm)
 66.36" (1686 mm)
 with remote stop
Net Weight:..... 1328 lb (600 kg)
Motor: 3 HP (2.2 kW)
Feed Belt Motor: .. 1 HP (.75 kW)

(Left to Right)
 Taro Root
 .060" (1.5 mm)
 Slice
 Peppers
 1/4" (6.4 mm) Slice

Zucchini
 3/8" (9.5 mm)
 Half Moon
 Banana Peppers
 5/16" (7.9 mm)
 Crinkle Slice



TYPES OF CUTS

SLICING WHEEL

Flat or crinkle slices from 1/32 to 3" (.8 to 76.2 mm)

SHREDDING WHEEL

3/8" (9.5 mm) to approximately 3" (76.2 mm) in length and 1/16 to 9/32" (1.6 to 7.1 mm) slice thickness.

JULIENNE WHEEL

1/2 x 1/2" to 2 x 2"
 (12.7 x 12.7 mm to 50.8 x 50.8 mm)

MICROSLICE WHEEL

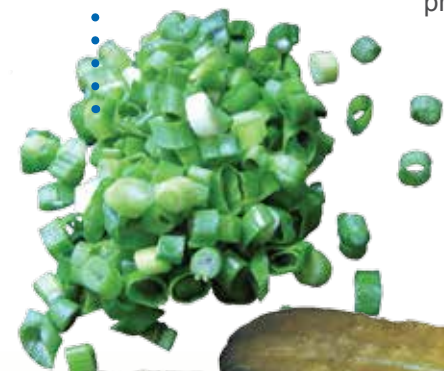
Flat slices: .020 to .240"
 (.5 to 6.4 mm)
Crinkle slice: .069" (1.8 mm)
Oval shred: .125" (3.2 mm) thick
 by .250" (6.4 mm) wide
Julienne strips: 3/32, 1/8, 3/16, 1/4, and 3/4" (2.4, 3.2, 4.8, 6.4, and 19.1 mm) wide
 by .020 to .120" (.5 to 3.0 mm) thickness



Green Beans
 1" (25.4 mm)
 Slice



Green Onion
 1/4" (6.4 mm) Slice

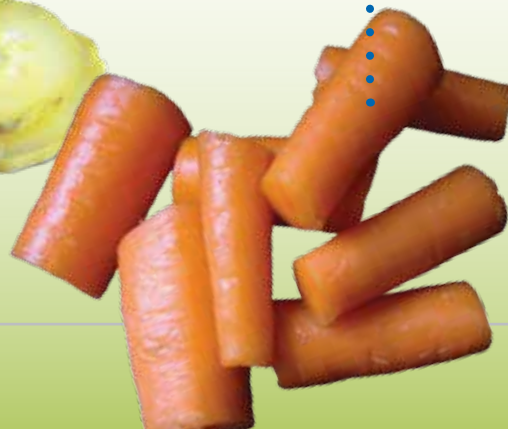


is available with either a variable frequency drive (VFD) or across-the-line start. Optional preparation table provides a cutting board surface to assist with processing. The feed zone is completely separate from the mechanical zone, and sloped surfaces promote sanitation. Hinged and sliding panels provide full access to all areas of the machine for maintenance and cleaning procedures. The machine features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance.

Pickles
 1/8"
 (3.2 mm)
 Flat Slice



Carrots
 2" (50.8 mm)
 Cut



Jalapeño
 Peppers
 1/4" (6.4 mm)
 Slice



Lemons
 1/8"
 (3.2 mm)
 Slice

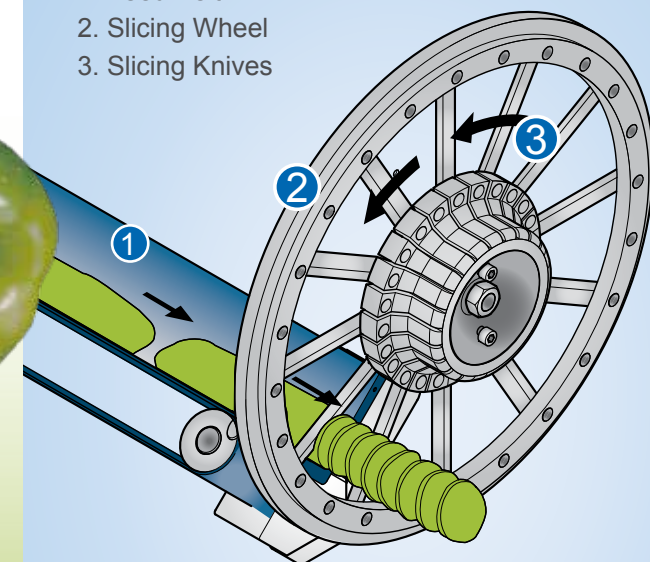


Peppers
 (HALVED)
 3/8 x 1-1/2"
 (9.5 x 38.1 mm)



CUTTING OVERVIEW

1. Feed Belt
2. Slicing Wheel
3. Slicing Knives





(Left to Right)
 Red Cabbage
 1/8" (3.2 mm) Shred
 Swiss Chard & Spinach
 3/8" (9.5 mm)
 Strip



• Iceberg Lettuce
 1/8" (3.2 mm) Shred
 1-3/8 x 1-1/2"
 (34.9 x 38.1 mm)

• Leek
 1/2" (12.7 mm)
 Slice

• Lettuce
 3/8" (9.5 mm)
 Julienne Strip

TRANSLICER® 2510 CUTTER

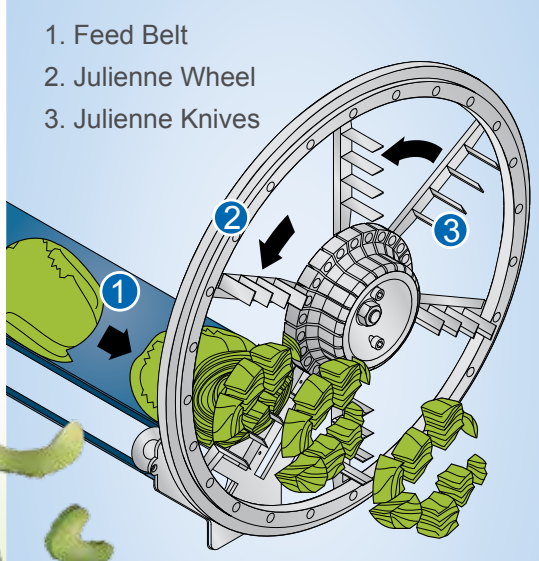
The capable **TranSlicer® 2510 Cutter represents the largest footprint of the TranSlicer line of cutting machinery. Ideally suited for leafy vegetables, popular applications include: romaine, iceberg, kale, radicchio, cabbage, spinach, celery, cucumbers, eggplant, honeydew, cantaloupe, and leek. Several different interchangeable 25" (635 mm) diameter cutting wheels (slicing, crinkle slicing, shredding, and julienne) produce a full range of slices, shreds, and julienne cuts at the highest capacities found in the TranSlicer line. An optional static hold down assembly is available for feeding assistance. The TranSlicer 2510 accepts firm products up to 6-3/4" (171 mm) in diameter and leafy-type products up to 8" (203 mm) in diameter. To accommodate different types of products, the machine offers a choice between three feed belt configurations: primary belts only, primary and secondary belts, or full length primary belts. The machine operates via a variable frequency drive (VFD). Hinged panels provide full access to all areas of the machine for maintenance and cleaning procedures. The machine features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance.



SPECIFICATIONS

- Length:**150.82" (3831 mm)
- Width:**49.88" (1267 mm)
- Height:**66.75" (1695 mm)
- Net Weight:**.....1500 lb (680 kg)
- Motor:**3 HP (2.2 kW)
- Feed Belt Motors (2):** 1 HP (.75 kW)

CUTTING OVERVIEW



(Left to Right)
 Papaya
 3/4"
 (19.1 mm)
 Celery
 3" (76.2 mm) Stick,
 1/2" (12.7 mm) Slice

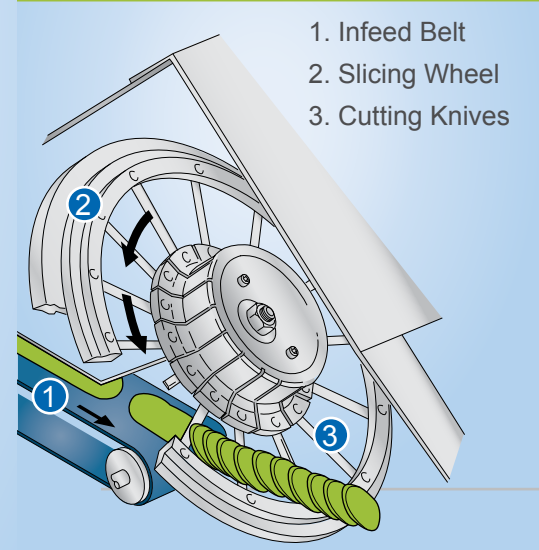


MODEL OC

SPECIFICATIONS

- Length:**143.34" (3641 mm)
- Width:**31.96" (812 mm)
- Height:**44.92" (1141 mm)
- Net Weight:** .884 lb (400 kg)
- Motor:**3 HP (2.2 kW)
- Feed Belt Motor:** 3/4 HP (.56 kW)

CUTTING OVERVIEW

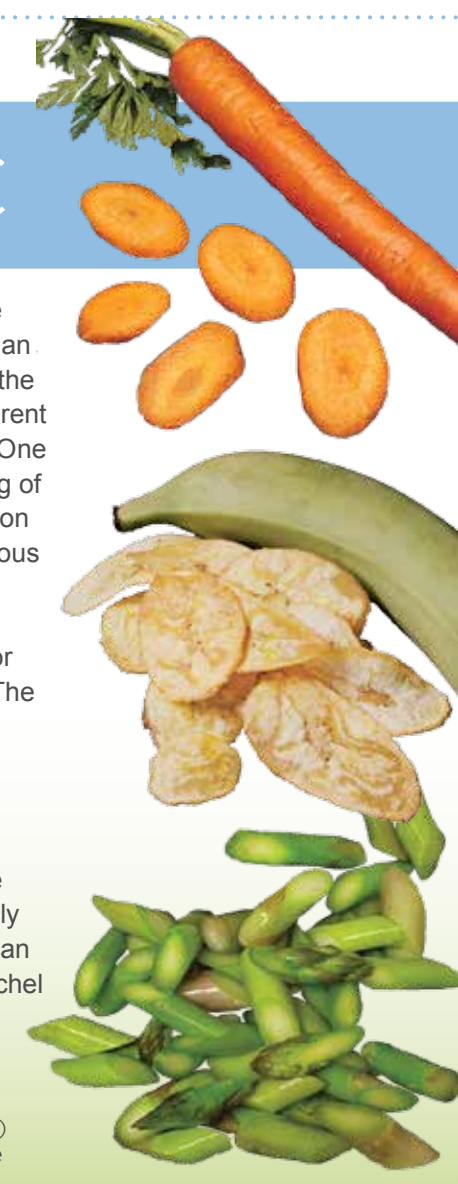


The *Model OC Slicer is used to make a distinctive bias cut on elongated products. The machine cuts an included angle of 30 degrees with the long axis of the product. This causes the slices to be radically different in appearance than the standard crosscut pieces. One slice is made at a time which prevents any crushing of the product. The Model OC features a wide selection of slice thicknesses from which to choose, continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance. The machine is not suitable for slicing sticky products or products that have a high concentration of sugar. The Model OC will accommodate products up to 2-3/4" (69.9 mm) in diameter or width.

TYPES OF CUTS

BIAS FLAT AND CRINKLE SLICES: A wide range from 1/16 to 1-3/4" (1.6 to 44.5 mm). When specially equipped with a [®]MicroSlice wheel bias flat slices can range from .030 to .120" (.8 to 3 mm). Consult Urschel for further details.

(Top to Bottom)
 Carrots
 1/8" (3.2 mm)
 Bias Flat Slice
 Plantain
 1/16" (1.5 mm)
 Bias Flat Slice
 Asparagus
 3/8" (9.5 mm)
 Bias Flat Slice



COMITROL® PROCESSORS

The Comitrol® Processor is widely used throughout the world as an effective solution for a multitude of dry, paste, and liquid size reduction applications. Several different models are available to accommodate different applications. Comitrol Processors vary in feed/discharge configurations, cutting head and impeller options, and horsepower. Every model features continuous operation for high capacity throughputs and simple cleanup. Standard operations include: granulating, flaking, slicing, milling, shredding, liquefying, pureeing, and dispersing.

The word "Comitrol" means controlled comminution. Comminution is the process of reducing something to a smaller size. The Comitrol uses the principle of incremental shear; the product is efficiently and uniformly reduced gradually as it continues to rotate and pass through a stationary reduction head.

TYPES OF CUTS

MODEL 1700

Variety of 6" diameter Slicing Heads offer thicknesses from about .020 to .060" (.5 up to 1.5 mm)

MODELS 1500 & 1700

Variety of 6" diameter Microcut Heads offer the smallest particle sizes from about .0012 up to .0237" (.03 up to .6 mm)

MODELS 1700 & 3600

Variety of 6" diameter Cutting Heads offer sizes from about .010 up to 1.5" (.254 up to 38.1 mm)

MODEL 9300

Variety of 12" Microcut Heads offer approximate size range from micro-dimensions up to .0420" (1.1 mm).

The 12" (304.8 mm) diameter microcut head/impeller (left) is twice the size of the microcut head/impeller used on the Model 1700 (right).



• Mango Puree
• Model 1700

• Ginger Paste
• Model 1700

• Kale
• Model 1700

(Left to Right)

Dehydrated Lemon Peel
Model 1700

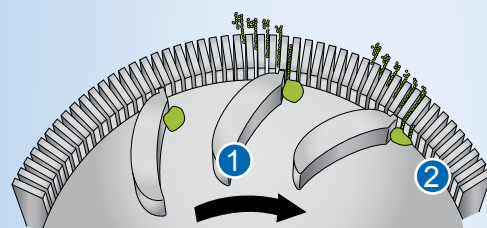
Tomato Catsup
Model 1500

Red Bean Paste
Model 3600

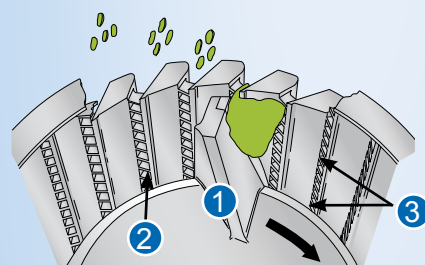
Baby Food, Peas
Model 9300

Broccoli
Model 1700

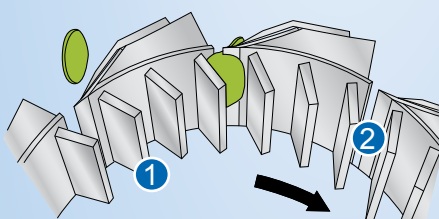
CUTTING OVERVIEW



Microcut Head
1. Impeller 2. Cutting Blades



Cutting Head
1. Impeller
2. Horizontal Separators
3. Vertical Knives



Slicing Head
1. Impeller 2. Slicing Knife

• Textured Vegetable Protein
• Model 1700



MODEL 1500

Length: ...51.42" (1306 mm)
Width:33.31" (846 mm)
Height: ...*72.13" (1832 mm)
Net Weight:..1100 lb (500 kg)
Motor: 15, 30, or 40 HP
..... (11.2, 22.4, or 30 kW)

*Height with 40 HP motor.
This height will vary depending on horsepower and motor manufacturer.

The Comitrol® Processor Model 1500 is recommended for specific applications refining or finishing free-flowing liquids or viscous slurries. Applications include: peanut butter, nut milks, soy beans for soy milk, purees for fruit juices, pepper slurries for mash or hot sauce, tomatoes for catsup, fruits and vegetables for baby foods and soups.

Maximum infeed dimension is 3/8" (9.5 mm), but may depend on microcut head and impeller used.

• Soy Milk
• Model 9300



MODEL 1700

Length: ...50.69" (1288 mm)
Width:33.31" (846 mm)
Height: ...*72.13" (1832 mm)
Net Weight:..1100 lb (500 kg)
Motor: ... 15, 30, or 40 HP
..... (11.2, 22.4, or 30 kW)

*Height with 40 HP motor.
This height will vary depending on horsepower and motor manufacturer.

The Comitrol® Processor Model 1700 is the most versatile machine in the Comitrol line. It's wide range of applications include reductions for spices, flavorings, soups, pastes, salsas, sauces, and beverages. Two-piece enclosure eases disassembly and cleaning. Optional parts assist in creating an enclosed cutting zone to deter escape of dust, vapor, and liquid when installed with a collection system. Maximum infeed dimension is dependent on type of cutting head and impeller.

• Potato Flakes
• Model 3600



MODEL 3600

MODEL 3600 SLANT
Length: ...*35.69" (907 mm)
Width:*29.21" (742 mm)
Height: ...*38.64" (981 mm)
Net Weight:...*400 lb (180 kg)
Motor: ... 10, 40, 60, or 75 HP
..... (7.5, 29.8, 44.8, or 56 kW)

*Denotes 3600 slant with 10 HP motor. Specifications will vary depending on motor.

MODEL 3600F

Length: 61.18" (1554 mm)
Width: 32.13" (816 mm)
Height: 69.41" (1763 mm)
Net Weight:..820 lb (372 kg)
Motors:
.....Impeller-10 HP (7.5 kW)
..Screw Feeder-2 HP (1.5 kW)

The compact size of the Comitrol® Processor Model 3600 is ideal for small volume to high capacity production. Applications include reductions of bakery goods, fruits and vegetables for pastes, flavorings, granulations, salsas, relishes, and bits.

Maximum product infeed is 2.5" (63.5 mm) in any dimension.

• Deli Mustard
• Model 9300

• Chili Sauce
• Model 1500



MODEL 9300

MODEL 9300
Length:59.74" (1517 mm)
Width:60.06" (1526 mm)
Height:88.00" (2235 mm)
Net Weight:..3146 lb (1427 kg)
Motor: 150 or 200 HP
..... (112 or 149.1 kW)

MODEL 9300 WITH FEEDER (shown)

Length:94.06" (2389 mm)
Width:60.06" (1526 mm)
Height:88.00" (2235 mm)
Net Weight:..3500 lb (1590 kg)
Motors: 150 or 200 HP
..... (112 or 149.1 kW)
..Screw Feeder-2 HP (1.5 kW)

The Comitrol® Processor Model 9300 is the largest in the Comitrol series. The machine is designed for one-pass particle size reduction when the final product will be a slurry, paste, liquid, or powder.

By using as much as 200 HP (149 kW), much larger throughputs are possible. Standard soft start gradually powers up the machine by creating a reduced inrush current allowing more efficient utility management. Maximum product infeed is 3/8" (9.5 mm).

• Garbanzo Bean Paste
• Model 1700

DESIGNERS AND MANUFACTURERS OF PRECISION SIZE REDUCTION EQUIPMENT



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†† TranSlicer series cutters and may contain parts protected by U.S. Patent nos. 6148702, 6148709, 6460444, 6792841, 6920813, 8104391, and European and other foreign patents.

β The MicroSlice Wheel may contain parts protected by U.S. Patent nos. 5992284, 6148709, 7178440, 7721637, 8033204, and European and other foreign patents.

ββ Affinity, DiversaCut 2110A, DiversaCut Sprint, and Sprint 2 Dicers may contain parts protected by U.S. Patent nos. 6883411, 9296119, D760992, and European and foreign patents.


‡‡ The Model CC series may contain parts protected by U.S. Patent nos.

6968765, 7270040, 7314353, 7658133, 8161856, 9193086, 9469041, D701366, D701670, D701671, D701672, D702417, D704919, D706017, D711068, D717516, D716522, D716523, D723244, and European and foreign patents.

¥ The Model OC may contain parts protected by U.S. Patent No. 5992284.

§ The Model VSC and Velocicut may contain parts protected by U.S. Patent no. 6553885, and European and foreign patents.

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