

HOW TO CUT FRUIT & VEGETABLE PRODUCTS



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SLICE | DICE | STRIP CUT | PUREE

EVALUATE

SLICE | DICE | SHRED | GRANULATE | MILL/PUREE

Your Partner in Productivity

Urschel has developed a worldwide reputation for excellence by working in partnership with customers over the years to meet the wide array of challenges facing today's processors. Turn to Urschel cutting technology to discover just the right machine for your line.

Urschel crafts sanitary slicers, dicers, and milling equipment suited for every facet of size reduction. Each machine possesses precision cutting capabilities, continuous operation for uninterrupted production, and fluid, high capacity output. Machines are designed for operation in rugged production environments. Hinged and sliding panels promote hygienic stainless steel design. In addition to machines in this brochure, view more Urschel cutting machinery at www.urschel.com.

FEATURED PRODUCTS

1. Tomato

1/2" (12.7 mm) Dice
Sprint 2® Dicer

2. Carrot

1/8" (3.2 mm) Crinkle Slice
E Translicer® Cutter
1/8 x 1-1/2 x 1/8"
(3.2 x 38.1 x 3.2 mm)
Sprint 2® Dicer
1/8 x 2 x 1/8"
(3.2 x 50.8 x 3.2 mm)
Crinkle Strip
DiversaCut Sprint® Dicer

3. Mango

3/4" (19.1 mm)
E Translicer® Cutter
Puree
Comitrol® Processor
Model 1700

4. Pineapple

1/4" (6.4 mm) Slice
E Translicer® Cutter

5. Onion

1/8 x 2"
(3.2 x 50.8 mm)
Strip
Sprint 2® Dicer
1/8" (3.2 mm) Dice
Sprint 2® Dicer

6. Ginger

Granulation
Comitrol Processor
Model 1700

7. Romaine Lettuce

1 x 1-1/2" (25.4 x 38.1 mm)
Square
TranSlicer® 2520 Cutter

8. Avocado

5/8" (15.9 mm) Dice
Sprint 2® Dicer
Coarse Puree
Comitrol® Processor
Model 1700

9. Jackfruit

1/8 x 3/16"
(3.2 x 4.8 mm)
DiversaCut 2110A® Dicer

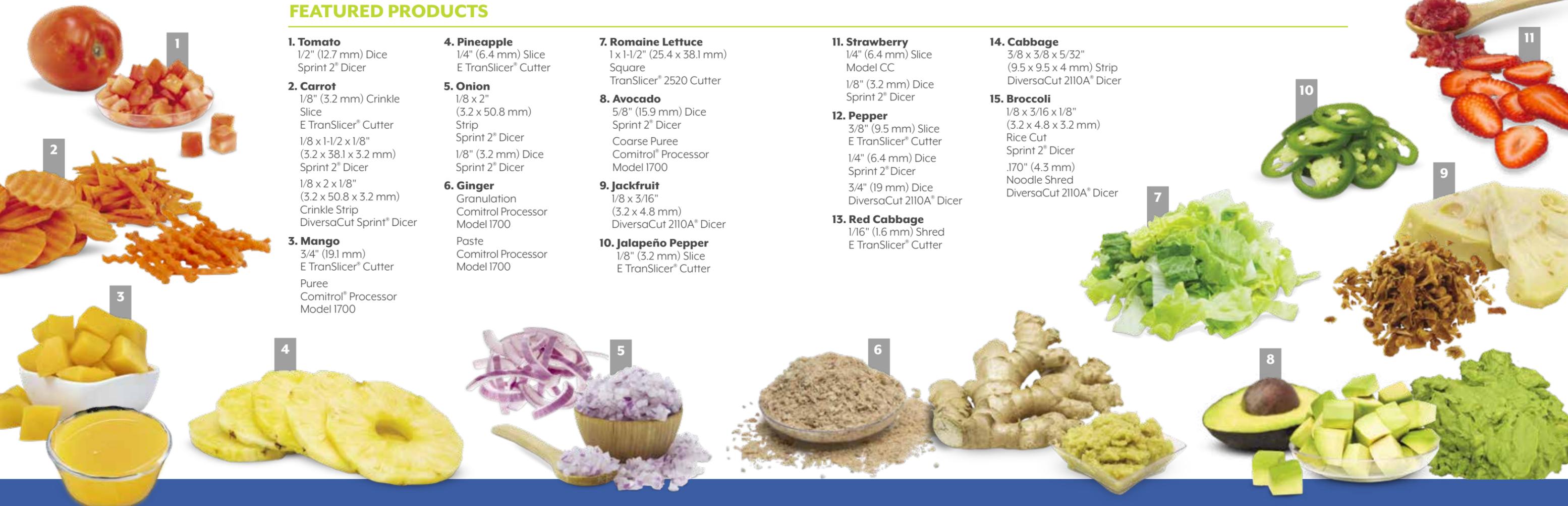
10. Jalapeño Pepper

1/8" (3.2 mm) Slice
E Translicer® Cutter

EXPLORE URSCHEL PRECISION

Urschel delivers solid-built, quality-manufactured equipment. Urschel cutting machinery is built from the ground-up with every crucial component created in our plant to guarantee the closest tolerances, and optimal function of each cutting machine. From sheet metal to intricate cutting heads - every critical part comes together under one roof. On-site foundries pour molten metals to produce quality, robust parts, while the latest in cell manufacturing focuses on ergonomic work-flow and employs state-of-the-art production methods.

In addition to a global sales force and dedicated service professionals, Urschel harbors a multi-million dollar inventory of commonly sold parts. This inventory, although costly to maintain, means parts may be shipped on-demand when our customers need them to decrease the potential of costly downtime.



COMMITMENT TO EXCELLENCE

Global Network of Sales & Service

see back cover for map of locations

Our worldwide network of expertly-trained sales and service staff has experience with literally thousands of processing applications and is ready to assist with any unique size reduction requirements. Count on Urschel for quality service both before and after the sale. Urschel is your partner in productivity for the long-term.

From installation and initial start-up to training, our machinery is fully supported with in-depth instruction manuals and competent service technicians.

FEATURED PRODUCTS

- 1. Cauliflower**
3/4" (19.1 mm) Dice
DiversaCut
2110A® Dicer
Rice Cut
Comitrol®
Processor Model 3600
- 2. Eggplant**
3/4" (19.1 mm) Slice
Sprint 2® Dicer
- 3. Sweet Potato/Potato**
.076" (1.9 mm) Flat-V® Slice
Model CC
.055" (1.4 mm) Z-Cut Slice
Model CC
- 4. Relish**
3/8" (9.5 mm) Dice
Affinity® Integra Dicer
- 5. Orange**
Coarse Puree
Comitrol® Processor
Model 3600F
Dried Orange Peel
Reduction
Comitrol® Processor
Model 1700
- 6. Asparagus**
1-1/2 (38.1 mm) Slice
E TranSlicer® Cutter
- 7. Garlic**
1/8" (3.2 mm) Dice
Affinity® Integra Dicer
- 8. Blueberry**
Puree
Comitrol® Processor
Model 1700
- 9. Cucumber**
1/8" (3.2 mm) Slice
TranSlicer® 2520 Cutter
1/8 x 2" (3.2 x 50.8 mm)
Strip
Sprint 2® Dicer
- 10. Pickle**
4 Segment
Model VSC
3/16" (4.8 mm)
Slab Cut
Model VSC
- 11. Plantain**
.080" (2 mm) Slice
Model CC
1/16" (1.6 mm)
Bias Slice
Model OC
- 12. Cassava**
.065" (1.7 mm)
E TranSlicer® Cutter
- 13. Leek**
1/8" (3.2 mm) Slice
TranSlicer® 2520 Cutter
- 14. Green Bean**
Halved
Sprint 2® Dicer
- 15. Butternut Squash**
3/4" (19.1 mm) Dice
DiversaCut
2110A® Dicer
- 16. Coconut**
Cream
Comitrol® Processor
Model CC
3/4" (19.1 mm) Dice
DiversaCut 2110A® Dicer
Granulation
Comitrol® Processor
Model 1700
- 17. Beet**
12 Segment Cut
Model VSC Cutter
1/4 x .300 x 1/4"
(6.4 x 7.6 x 6.4 mm)
Bow-tie Cut
DiversaCut 2110A® Dicer
- 18. Carrot**
1/4 x 3" (6.4 x 76.2 mm)
Strip
Model CC

EVALUATE TEST CUT YOUR PRODUCT

With ever-changing consumer trends, products being processed are more diverse than ever. Characteristics vary greatly as well as customer objectives.

Urschel provides product test cutting facilities in key locations around the globe. This service assists you in determining the best Urschel machine to suit your application and processing line.

This is a free-of-charge benefit to our customers. Customers deliver their products for test cutting. It is recommended, but not mandatory, that customers are present, so any processing questions may be addressed. Customers may also want to explain product characteristics and relate their specific end-goals.

A comprehensive test lab report is generated and delivered to the customer. Photos and videos may accompany this report based on customer preferences.

This service is a great way to explore research and development, new machine purchases, or try-out new cutting components/methods for your existing Urschel machine.



ADVANCING INTO THE FUTURE

Over 100 Years and Counting...

Invention meets innovation as the Urschel story continues. Founded by inventor, William E. Urschel in 1910, his dynamic spirit has remained a central part of our company.

Today's Urschel engineers embrace innovation and work with state-of-the-art manufacturing technology. Urschel has continued to expand alongside our long-time customers. From a CAD drawing to mapping out every phase a new component travels to its completion, dedicated Urschel employees work together to create each crucial part under one roof.

This dedication was recently rewarded in 2016 as the Urschel Family proudly converted their privately-held company to an ESOP 100% Urschel employee-owned company.



FEATURED PRODUCTS

- 1. Papaya**
3/4" (19.1 mm)
Julienne Dice
TranSlicer® 2510 Cutter
- 2. Peach**
1/4" (6.4 mm) Dice
DiversaCut
Sprint® Dicer
- 3. Zucchini/Squash**
Wavy Crinkle
Noodle Cut
DiversaCut 2110A® Dicer
- 4. Hot Sauce**
Comitrol® Processor
Model 9300
- 5. Zucchini**
.290" (7.4 mm)
Square Strip
Model VSC
- 6. Parsley**
1/2" (12.7 mm) Chop
TranSlicer® 2520 Cutter
- 7. Aloe Fillet**
1/4 x 3/16 x 1"
(6.4 x 4.8 x 25.4 mm)
Dice
Sprint 2® Dicer
- 8. Mushroom**
1/8" (3.2 mm) Dice
Affinity Integra® Dicer
1/4" (6.4 mm) Slice
Sprint 2® Dicer
- 9. Ketchup**
Comitrol® Processor
Model 1500
- 10. Red Bean Paste**
Comitrol® Processor
Model 3600
- 11. Cranberry**
3/16" (4.8 mm) Dice
Affinity Integra® Dicer
- 12. Celery**
3/8" (9.5 mm) Dice
DiversaCut 2110A® Dicer
- 13. Textured Vegetable Protein**
Comitrol® Processor
Model 1700
- 14. Seaweed**
1/2" (12.7 mm)
Strip
Model M6
- 15. Smoothie**
Comitrol® Processor
Model 1700
- 16. Sweet Potato/Potato**
1/4" (6.4 mm)
Half Moon Slice
DiversaCut 2110A® Dicer
3/8" (9.5 mm) Dice
Sprint 2® Dicer
3/8" (9.5 mm)
Deep Crinkle Strip
DiversaCut 2110A® Dicer
3/8" (9.5 mm) Strip
Sprint® 2 Dicer
.060" (1.5 mm) Slice
Model CC
Deep Lattice Slice
Model CCL
- 17. Swiss Chard & Spinach**
3/8" (9.5 mm) Strip
TranSlicer® 2510 Cutter
- 18. Banana Pepper**
9/32" (7.1 mm)
Crinkle Slice
E TranSlicer® Cutter
- 19. Spinach**
3/4 x 1"
(19.1 x 25.4 mm)
Strip
Model M6



The **TranSlicer® 2520 Cutter** takes the design of the TranSlicer 2510 to the next level. Every facet of the machine focuses on time saving, therefore cost-saving, sanitation practices. On average, customers incorporating the TranSlicer 2520 into their production line are saving 25 minutes per washdown/cleaning versus previously owned machines. Elements of the machine aid in visual inspections and assist with hygienic cleaning procedures.

TRANSLICER® 2520 CUTTER

2 MODELS: STANDARD AND SHORT FRAME

Building on the original TranSlicer that revolutionized the commercial, fresh-cut salad industry, Urschel introduces the new TranSlicer 2520 Cutter. The TranSlicer 2520 processes a variety of products for the commercial food processing industry such as leafy vegetables, celery, leek, carrots, cucumbers, and fruits.

The TranSlicer 2520 implements many of the features of the TranSlicer 2510 Cutter: 25" (635 mm) diameter interchangeable stainless steel cutting wheels; sanitary, stainless steel design; types of cut; accepts infeed of compressible food products up to 8" (203 mm) in diameter, or firm products up to 6-3/4" (171 mm) in diameter; and operates continuously to achieve high capacities with uninterrupted production. The number, placement, degree of pitch, and type of knives coordinate with the cutting wheel and feed belt speed to determine the size of cut.



SPECIFICATIONS

STANDARD VERSION

Length:.....159.34" (4047 mm)
Width:.....44.49" (1130 mm)
Height:65.17" (1655 mm)
Net Weight:2,250 lb (1020 kg)
Cutting Wheel Motor:...3 HP (2.2 kW)
Feed Belt Motors (2):.....1 HP (.75 kW)

SHORT FRAME VERSION

Length:.....120.81" (3069 mm)
Width:.....46.75" (1187 mm)
Height:65.17" (1655 mm)
Net Weight:1,785 lb (810 kg)
Cutting Wheel Motor:...3 HP (2.2 kW)
Feed Belt Motor:.....1 HP (.75 kW)



The **TranSlicer® 2510 Cutter** is the precursor to the new 2520. Both machines offer the same styles of 25" (635 mm) cutting wheels. To accommodate different products, customers have a choice between three different feed belt configurations: primary belts only, primary and secondary belts, or full-length primary belts. The machine operates via a VFD (variable frequency drive).

TRANSLICER® 2510 CUTTER

LARGE PRODUCT, HIGH CAPACITY SLICER/SHREDDER

The TranSlicer 2510 Cutter accepts the same input product feed sizes as the 2520 and uses the same interchangeable cutting wheels. Optional static hold-down assembly is available to maintain positive feeding assistance.



SPECIFICATIONS

Length:.....150.82" (3831 mm)
Width:.....49.88" (1267 mm)
Height:66.75" (1695 mm)
Net Weight:1,500 lb (680 kg)
Cutting Wheel Motor:...3 HP (2.2 kW)
Feed Belt Motors (2):.....1 HP (.75 kW)

TYPES OF CUTS

A. SLICING WHEEL

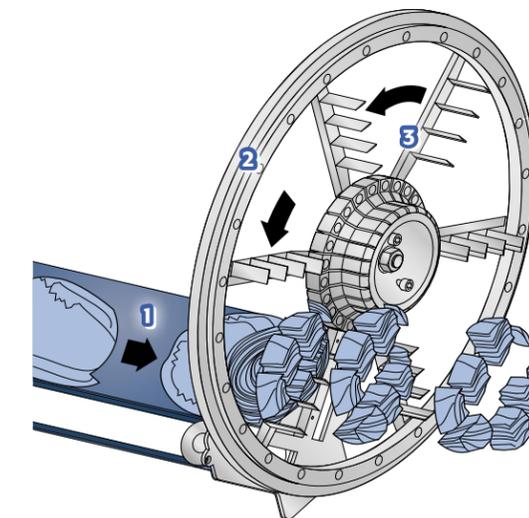
Flat and Crinkle Slices: 1/32 to 3" (.8 to 76.2 mm)

B. JULIENNE WHEEL

Julienne cuts ranging from 3/8 x 3/8" to 3 x 2" (9.5 x 9.5 mm to 76.2 x 50.8 mm) can be produced by using julienne knives on the cutting wheel.

C. SHREDDING WHEEL

Shred cuts ranging from 3/8" (9.5 mm) to approximately 3" (76.2 mm) in length and 1/32 to 9/32" (.8 to 7.1 mm) in slice thickness can be produced by using a combination of julienne and slicing knives to make up the shredding wheel.



CUTTING OVERVIEW

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

The belt-fed ^{††}TranSlicer[®] line offers different cutting wheel configurations to produce a full gamut of slices and shreds. Feed belts synchronize with the cutting wheel for proper forward movement and cutting accuracy. Mechanical zone completely separate from the cutting zone. Hinged and sliding access panels, and sloped surfaces assist in sanitation and maintenance. With the smallest footprint in this line, the E TranSlicer[®] Cutter uses interchangeable 20" (508 mm) diameter cutting wheels and is ideally suited for elongated vegetables, fruits, bakery items, and cooked meats. Options include foldable prep table and remote stop (both shown).

NSF The E TranSlicer[®] Cutter is available in an NSF (National Sanitation Foundation) International certified version.

E TRANSLICER[®] CUTTER



SPECIALIZING IN ELONGATED PRODUCTS

The ^{††}E TranSlicer accepts firm products up to 4" (101.6 mm) in diameter and leafy-type, compressible products up to 6" (152.4 mm) in diameter. Optional static hold-down, non-powered top belt, or powered top-belt hold-down assemblies are available to maintain positive feeding assistance.

Interchangeable stainless steel cutting wheels include: slicing wheel, patented [®]MicroSlice[®] wheel, and julienne wheel. The number, placement, degree of pitch, and type of knives coordinate with the cutting wheel and feed belt speed to determine the size of cut. The unique MicroSlice delivers ultra-thin slices for popular applications such as cassava and taro chips. The machine features continuous operation for uninterrupted production.

TYPES OF CUTS

A. SLICING WHEEL

Flat & Crinkle Slices: 1/32 to 3" (.8 to 76.2 mm) Crinkle slices have 4-2/3 waves per inch and with a crinkle depth of 1/16" (1.6 mm).

B. MICROSILICE[®] WHEEL
Flat Slices: .020 to .240" (.5 to 6 mm)

Crinkle Slice: .069" (1.8 mm) thickness with 3-1/3 waves per inch and a crinkle depth of .080" (2.0 mm)

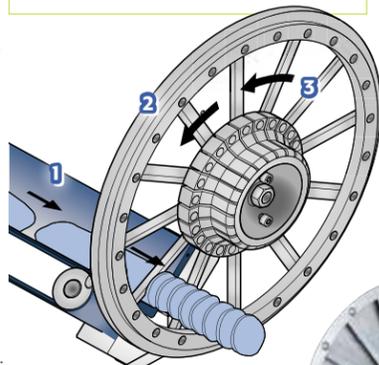
Oval Shred: This shred has an oval-shaped cross section measuring approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide.

Julienne Strips: A wide range of julienne strips can be made from firm products.

C. JULIENNE WHEEL
Julienne cuts ranging from 1/2 x 1/2" (12.7 x 12.7 mm) to 2 x 2" (50.8 x 50.8 mm)

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:.....1300 lb (560 kg)
Cutting Wheel Motor: 3 HP (2.2 kW)
Feed Belt Motor: 1 HP (.75 kW)



CUTTING OVERVIEW

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

E TRANSLICER[®] BIAS CUTTER



BATCH PROCESSING FOR NICHE MARKETS

Newly developed parts transform the ^{††}E TranSlicer[®] Cutter (METRS) from standard slicing to either 35 or 45 degree bias flat or crinkle slicing. Available when ordering a new machine, or as a retrofit kit for E TranSlicer machines in the field.

Once retrofitted, switching over from straight to bias slicing is accomplished in as little as 10 minutes. Designed for hand-fed, batch processing (running at 30 Hz) equipped with a [®]MicroSlice[®] or slicing wheel set-up. Product is fed through a top chute that delivers product to the slicing wheel to produce bias slices. Infeed product should not exceed 2.5" (63.5 mm) in diameter.

TYPES OF CUTS

A. SLICING WHEEL

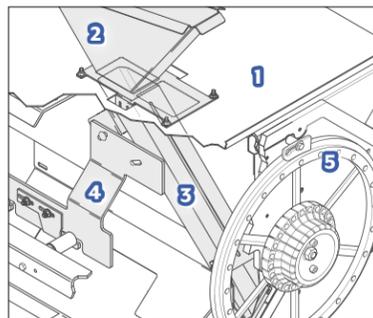
Flat & Crinkle Slices: 1/32 to 3" (.8 to 76.2 mm) Crinkle slices have 4-2/3 waves per inch and with a crinkle depth of 1/16" (1.6 mm).

B. MICROSILICE[®] WHEEL

Flat Slices: .020 to .240" (.5 to 6 mm)
Crinkle Slice: .069" (1.8 mm) thickness with 3-1/3 waves per inch and a crinkle depth of .080" (2.0 mm)

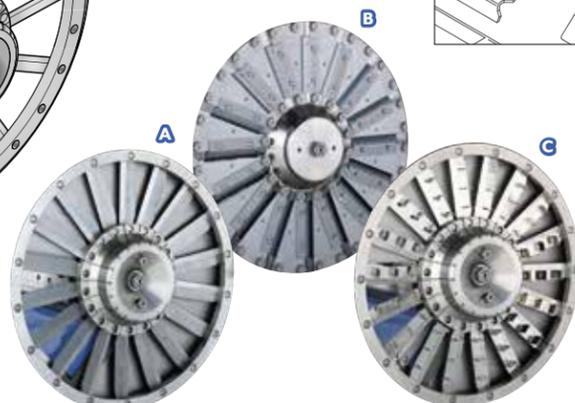
SPECIFICATIONS

Length:.....100.78" (2560 mm)
Width:.....35.31" (897 mm)
Height:.....72.30" (1836 mm)
Net Weight:.....1300 lb (560 kg)
Cutting Wheel Motor: 3 HP (2.2 kW)
Feed Belt Motor: 1 HP (.75 kW)



CUTTING OVERVIEW

1. Bias Sliding Hood
2. Infeed Bias Chute
3. Bias Chute Assembly
4. Bias Chute Mounting Bracket
5. Slicing Wheel



The [®]DiversaCut[®] line of dicers includes the DiversaCut 2110A[®] Dicer, the DiversaCut Sprint[®] Dicer, and two versions of the Sprint 2[®] – Sprint 2 non-conveyor and Sprint 2 with conveyor discharge. The crosscut knife spindle in conjunction with the other cutting components create a compact cutting zone establishing precision cuts as product moves throughout the process.

NSF The Sprint 2[®] with Conveyor and the DiversaCut Sprint[®] Dicer are individually available in an NSF (National Sanitation Foundation) International certified version.

SPRINT 2[®] DICER



2 MODELS: WITH DISCHARGE CONVEYOR BELT OR WITHOUT

Both versions of the Sprint 2[®] Dicer accept a maximum infeed product of 6.5" (165 mm) in any dimension. Both versions may come equipped with VFD or with soft start in a 3 HP (1.5 kW) motor. Another option on the non-conveyor version is a 1.5 HP (1.1 kW) soft start motor. Conveyor discharge version offers optimized, controlled complete discharge of cut product to reduce waste.

TYPES OF CUTS

Flat or Crinkle Slices: 1/16 – 1" (1.6 – 25.4 mm)

Dices/Crumbles/Strips: 2- and 3-dimensional cutting involves adjusting the slice thickness, and using the required circular or crosscut spindles.

Circular Knife Cuts: 1/8 – 3" (3.2 – 76.2 mm)

Crosscut Knife Cuts: 3/32 – 1" (2.4 – 25.4 mm)

Crosscut Knife Crinkle Cuts: (.076" depth): 9/32 – 9/16" (7.1 – 14.3 mm)

Crosscut Knife Deep Crinkle Cuts: (.125" – .145" depth): 3/8 – 1/2" (9.5 – 12.7 mm)

Shreds: Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products by using shredding disc spindle in place of the crosscut knife spindle.

SPECIFICATIONS

NON-CONVEYOR VERSION

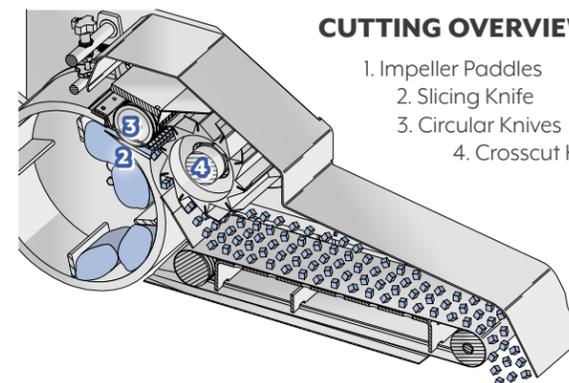
Length:.....70.31" (1786 mm)
Width:.....58.30" (1481 mm)
Height:.....60.95" (1548 mm)
Net Weight: 1000 lb (454 kg)
Motor: 3 HP (2.2 kW) with VFD, 3 HP (2.2 kW) with soft start, or 1.5 HP (1.1 kW) with soft start

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

CUTTING OVERVIEW

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



DIVERSACUT[®] SPRINT[®] DICER



HIGH PERFORMANCE SMALL DICER

The [®]DiversaCut Sprint Dicer is a high performance dicer designed to uniformly dice, strip cut, and slice a wide variety of vegetables, fruits, and meats. Efficiency and flexibility are key traits of the Sprint. The compact machine size combined with the ease of switching over from one cut size or type to another deliver infinite production possibilities.

Sanitary, stainless steel design. The machine features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance. Maximum product input size is approximately 6.5" (165.1 mm) in any dimension.

TYPES OF CUTS

Flat or Crinkle Slices: By removing the crosscut spindle and the circular knife spindle, the machine can make slices through the full range of slice thicknesses.

- Flat slices:** 1/16 to 1" (1.6 to 25.4 mm)
- Crinkle slices:** 1/8 to 1" (3.2 to 25.4 mm)

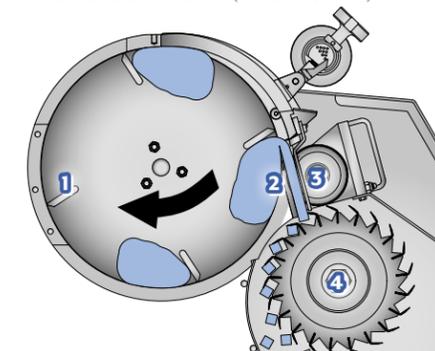
Strip: Flat and crinkle strip cuts in a variety of widths can be made by removing either the crosscut knife spindle or the circular knife spindle assembly.

Dices/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)

CUTTING OVERVIEW

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



The [®]DiversaCut® line of dicers feature three different models. All three offer cost-savings by limiting the need for pre-cutting. Standard DiversaCut 2110A and Conveyor Discharge both accept products up to 10" (254 mm) in any dimension. Large Product Input machine accepts products as large as 14" (356 mm) in diameter.

 The DiversaCut 2110A® Dicer is available in an NSF (National Sanitation Foundation) International certified version.

DIVERSACUT 2110A® DICER

2 MODELS: STANDARD OR WITH CONVEYOR

The [®]DiversaCut 2110A® and DiversaCut 2110A® (with Conveyor) Dicer offers a turnkey approach to processors. It accepts a maximum infeed product of 10" (254 mm) in any dimension and offers cost-savings by eliminating the need to pre-cut products. This dicer may be equipped with either a 5 or 10 HP (3.7 or 7.5 kW) motor.

The optional built-in conveyor guarantees a successful transfer point to maximize product quality and improve yield. The conveyor facilitates batch processing into totes or onto conveying systems or platforms. The new machine with conveyor also eases routine servicing by maintaining the machine at floor level.



TYPES OF CUTS

Flat or Crinkle Slices: 1/16 – 1" (1.6 – 25.4 mm)

Dices/Crumbles/Strips: 2- and 3-dimensional cutting involves adjusting the slice thickness and using the required circular or crosscut spindles.

Circular Knife Cuts: 1/8 – 3" (3.2 – 76.2 mm)

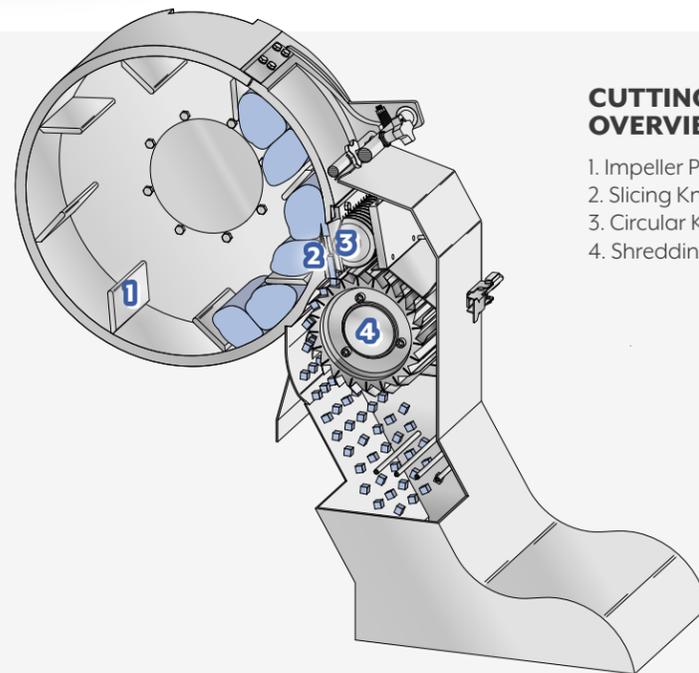
Crosscut Knife Cuts: 3/32 – 3-1/2" (2.4 – 88.9 mm)

Crosscut Knife Crinkle Cuts: (.076" depth): 9/32 – .583" (7.1 – 14.8 mm)

Crosscut Knife Deep Crinkle Cuts: (.125" – .145" depth): 3/8 – 1/2" (9.5 – 12.7 mm)

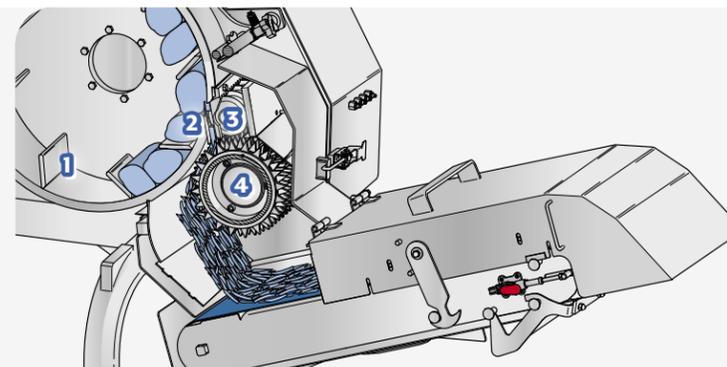
Crosscut Knife V-Cuts: 5/16 – 1/2" (7.9 – 12.7 mm)

Shreds: Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products by using shredding disc spindle in place of the crosscut knife spindle.



CUTTING OVERVIEW

1. Impeller Paddles
2. Slicing Knife
3. Circular Knives
4. Shredding Discs



SPECIFICATIONS

STANDARD VERSION

Length:..... 67.50" (1750 mm)
Width:..... 65.81" (1672 mm)
Height:..... 69.02" (1753 mm)
Net Weight: 1650 lb (749 kg)
Motor:..... 5 or 10 HP (3.7 or 7.5 kW)

CONVEYOR VERSION

Length:..... 69.04" (1754 mm)
Width:..... 84.66" (2150 mm)
Height:..... 68.85" (1749 mm)
Net Weight: 2025 lb (919 kg)
Motor:..... 5 HP (3.7 kW), 1/4 HP (19 kW) Discharge Conveyor

DIVERSACUT 2110A® DICER LARGE PRODUCT INPUT

FOR WHOLE HEADS OF LEAFY VEGETABLES

Urschel delivers a targeted solution to processing leafy products – the [®]DiversaCut 2110A® Dicer specially equipped with a large feed hopper and new type of impeller. Working with leading fresh cut processors, this new development alleviates pre-cutting and minimizes product handling. This DiversaCut 2110A Large Product Input (MDCA, LPI) accepts products as large as 14" (356 mm) in diameter. This machine is available through our Engineering Certified Print Program – a specialty service geared toward producing ideal machines for individual processing lines/configurations. This machine is designed to interlock with product takeaway devices.



TYPES OF CUTS

Slices: Slice thickness: up to 1" (25.4 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 and cutting spindles as needed.

Circular Knife Cuts: 1/8 – 3" (3.2 – 76.2 mm)

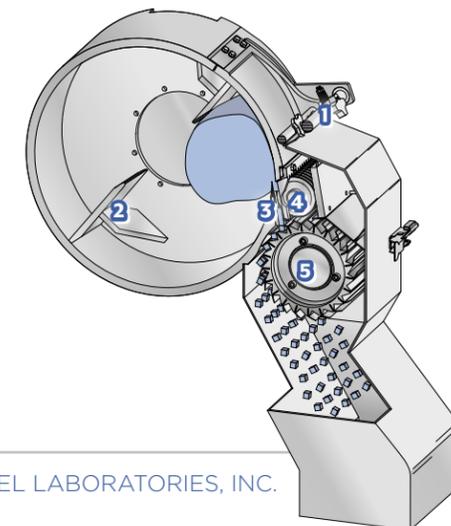
Crosscut Knife Cuts: 3/32 – 1-1/2" (2.4 – 38.1 mm)

Strip Cuts/Shreds

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.

CUTTING OVERVIEW

1. Slice Adjustment Knob
2. Impeller Paddles
3. Slicing Knife
4. Circular Knives
5. Crosscut Knives



SPECIFICATIONS

Length:..... 69.22" (1758 mm)
Width:..... 56.22" (1428 mm)
Height:..... 70.31" (1786 mm)
Net Weight: 1700 lb (770 kg)
Motor:..... 5 HP (3.7 kW) with VFD

The **CC Series** is comprised of the CCX-D and the CC, CC-D, and CC-DL. Each model operates using centrifugal force using a rotating impeller within a fixed cutting head to uniformly reduce ingredients as the product becomes engaged with a slicing or shredding station, or grating surface. All models also offer inexpensive knives and quick-changeover of cutting heads. These models vary in a number of ways, most notably in terms of infeed hopper options, ways to access cutting components, dimension of cutting chamber, motor options, and alloys used. A larger cutting chamber allows for greater alleviation of space surrounding the cutting head, and promotes positive discharge of product, while deterring product build-up.

MODEL CC

VERSATILE SLICERS, SHREDDERS, & GRANULATORS

The **Model 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. 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.



SPECIFICATIONS

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)

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)

TYPES OF CUTS: MODEL CC SERIES

***FLAT-V* SLICES**
 Slice thickness (A) range of .040"-.180" (1.0-4.6 mm) with 2.1 (25.4 mm) corrugations per inch. Corrugation depth of .125" (3.2 mm); Center depth: .473" (12 mm).

****Z-CUT SLICES**
 Slice thickness (A) range is .030"-.115" (0.8 - 2.9 mm) with 2.54 corrugations per inch (25.4 mm). Corrugation depth is .135" (3.4 mm); Center depth: .394" (10 mm).

V SLICES
 Slice thickness (A) range is .040" (1.0 mm) to .500" (12.7 mm) available in two different "V" depths:
.125" Slice: 8 "V's" per inch, "V" depth of .050" (1.3 mm), Center depth: .125" (3.2 mm).
.212" Slice: 4.7 "V's" per inch, "V" depth of .084" (2.1 mm), Center depth: .212" (5.4 mm).

CRINKLE SLICES
 Slice thickness (A) range is .040" (1.0 mm) to .500" (12.7 mm). Available in three different crinkle depths:
.175" Slice: Crinkle depth .084" (2.1 mm), Center depth .175" (4.4 mm),
.300" Slice: Crinkle depth .080" (2.0 mm), Center depth .300" (7.6 mm),
.480" Slice: Crinkle depth .076" (1.9 mm), Center depth .480" (12.2 mm).

FLAT SLICES
 Slice thickness (A) range is .030" (0.8 mm) to .500" (12.7 mm).

FULL & REDUCED FLAT-V* SHREDS
Full Flat-V Shred: Hexagonal-shaped cross section thickness (A) approximately .150" (3.8 mm) on each side using the .473 V knife.
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 (A): .070" (1.8 mm) using the .125 V knife, .097" (2.5 mm) using the .170 V knife, .125" (3.2 mm) using the .212 V knife, or *.285" (7.2 mm) using the .445 V knife.
Reduced V Shred: "V"-shaped cross section

Offset .473 V knives make up each cutting station. .473" (12 mm)

.125" (3.2 mm) Thickness
 Offset .125 V knives make up each cutting station.
.170" (4.3 mm) Thickness
 Offset .170 V knives make up each cutting station.

.070" (1.8 mm) Thickness
 Offset .125 V knives make up each cutting station.
.097" (2.5 mm) Thickness
 Offset .170 V knives make up each cutting station.
.212" (5.4 mm) Thickness
 Offset .212 V knives make up each cutting station.
***.285" (7.2 mm) Thickness**
 Offset .445 V knives make up each cutting station.

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.

MODEL CCL

UNIQUE LATTICE SLICER



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

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.

Coarse Lattice: Small lattice holes visible. 5.7 corrugations per inch (25.4 mm). Approximately .175" (4.4 mm) peak to peak.

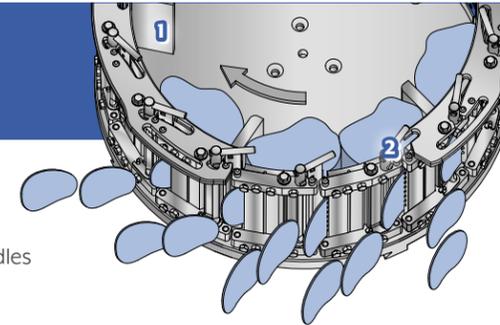
Deep Lattice: Slightly larger lattice holes. 2.25 corrugations per inch (25.4 mm). Approximately .446" (11.2 mm) peak to peak.

SPECIFICATIONS

Length:48.03" (1220 mm)
Width:35.26" (896 mm)
Height:32.68" (830 mm)
Net Weight: 540 lb (245 kg)
Motor: 2 or 5 HP (1.5 or 3.7 kW)

CUTTING OVERVIEW

1. Impeller Paddles
2. Slicing Knife



MicroAdjustable® SH-14 & SL-14 heads offer increased capacity with 14 cutting stations versus the standard 8 head. Innovative design deliver quick adjustments, increased sanitation, and time/labor savings. To determine the availability of specific thicknesses and styles, visit www.urschel.com.



OVAL & REDUCED OVAL (CRESCENT) SHREDS

Oval Shred: Oval-shaped cross section (A) approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide using the .300 crinkle knife.
Wide Oval Shred: Wide oval-shaped cross section (B) .125" (3.7 mm) thick by .375" (9.5 mm) wide using the .480 crinkle knife.
Crescent Shred: Crescent-shaped cross section.
Wide Crescent Shred: Wide crescent-shaped cross section.

.300" (7.6 mm) Offset .300 crinkle knives make up each cutting station.
.480" (12.2 mm) Offset .480 crinkle knives make up each cutting station.

STRIP CUTS

Rectangular cross section available in a variety of widths (A): 3/32, 1/8, 3/16, 1/4, 1/2, or 3/4" (2.4, 3.2, 4.8, 6.4, 12.7, or 19.1 mm)

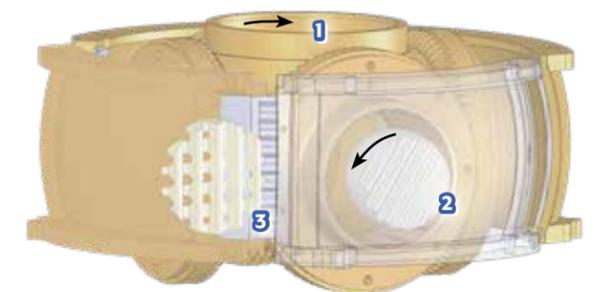
GRATING OPTIONS

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



CUTTING OVERVIEW

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



**Z-Cut is only available in non-European countries. *Limited availability based on customer application. Contact your local Urschel office to verify salability.

The ^{6S}Affinity[®] line sets itself apart with the ability to process high-fat, cold-temperature and otherwise normally difficult products. The advantage is in the additional feed assistance via the feed roll and feed drum as the product transitions throughout the cutting zone. Cutting zones are completely separate from mechanical zones. Rounded tube frames limit microbial surface area and promote self-draining. Provides 2- or 3-dimensional cutting by adjusting the slice thickness, crosscut, and circular knife spindles for a full range of dices, crumbles/granulations, or strips.

AFFINITY[®] DICER

ROBUST, HEAVY-DUTY DICER WITH FEED ASSIST

The ⁴Affinity Dicer is manufactured in two different models – (1) standard and (2) with a built-in conveyor (shown). The built-in conveyor assists in feeding and orientation of product. The Affinity accepts a wide range of infeed products in different shapes and sizes. Large infeed hopper accepts products up to 7" (178 mm), or up to 10" (254 mm) maximum in largest single dimension depending on the product. Large product infeed combined with a powerful 25 HP (18 kW) motor achieves maximum capacity.

TYPES OF CUTS

Flat Slices: 1/8 – 3/4" (3.2 – 19.1 mm)

Dices/Crumbles/Strips: 2 and 3-dimensional cutting involves adjusting the slice thickness and using the required circular or crosscut spindles.

Circular Knife Cuts: 1/8 – 2" (3.2 – 50.8 mm)
Crosscut Knife Cuts: 1/8 – 2" (3.2 – 50.8 mm)

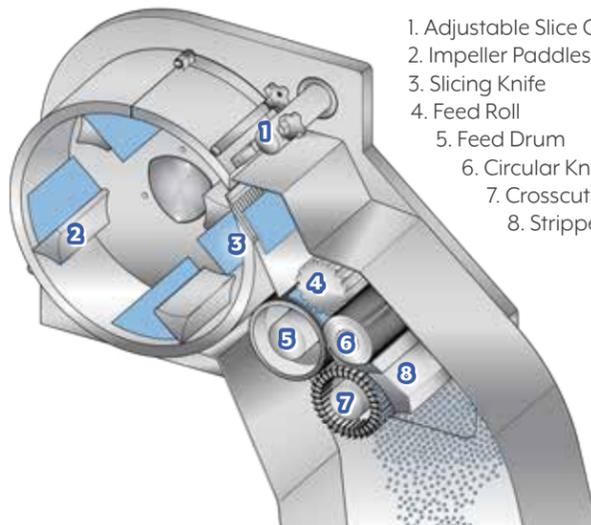
Shreds: Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products by using shredding disc spindle in place of the crosscut knife spindle.

SPECIFICATIONS

Length:.....71.46" (1815 mm)
Width:.....62.52" (1588 mm)
Height:.....69.45" (1764 mm)
Net Weight:.....2900 lb (1315 kg)
Motors:.....1/6 HP (.12 kW);
 5 HP (3.6 kW); 25 HP (18 kW)

CUTTING OVERVIEW

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



AFFINITY INTEGRA[®] DICER

PROCESSING DIFFICULT-TO-CUT PRODUCTS

The ⁵Affinity Integra Dicer accepts infeed product up to 4.75" (120 mm). With similar characteristics as the large Affinity, it also takes on the challenge of difficult applications. Outfitted with a 10 HP (7.5 kW) motor.

TYPES OF CUTS

Slices

Flat Slices: up to 1/2" (12.7 mm)

Dices/Granulations/Crumbles:

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 and cutting spindles as needed.

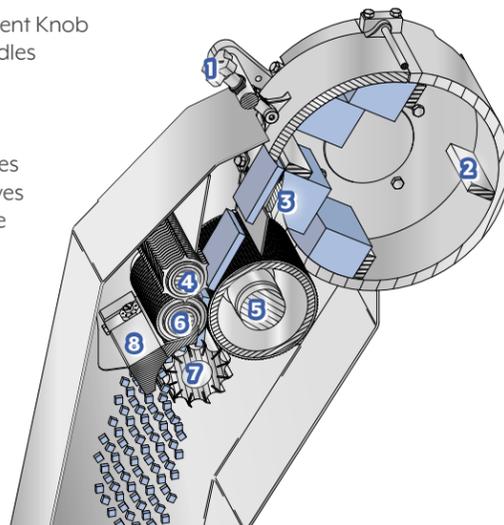
Circular Knife Cuts: 1/8 – 2-1/2" (3.2 – 63.5 mm)
Crosscut Knife Cuts: 1/8 – 1-1/2" (3.2 – 38.1 mm)

Strip Cuts/Shreds:

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.

CUTTING OVERVIEW

1. Slice Adjustment Knob
2. Impeller Paddles
3. Slicing Knife
4. Feed Spindle
5. Feed Drum
6. Circular Knives
7. Crosscut Knives
8. Stripper Plate



SPECIFICATIONS

Length:.....55.98" (1422 mm)
Width:.....54.05" (1373 mm)
Height:.....70.97" (1803 mm)
Net Weight:.....1500 lb (680 kg)
Motor:.....10 HP (7.5 kW)

The **Model M6** provide dependable, precise dices, has been production-proven for a wide range of products. Look to Urschel to supply new ideas in cutting solutions and to support long-running machinery. Solid bar and angled frame design. Feed-belt offers positive feeding assistance.

MODEL M6

BELT-FED, 2-DIMENSIONAL DICER

The M6 Dicer accepts infeed product up 1" (25.4 mm) in thickness. Equipped with a either a 5 HP (3.7 kW) or a 7.5 HP (5.6 kW) motor, the two-dimensional cutter produces dices, strips, or shreds through a wide range of sizes from product of a predetermined thickness.

TYPES OF CUTS

Dices

Many sizes of cuts are possible by combining the various selections of circular knife spacings with different crosscut knife spindles.

Circular knives: 3/16 – 1-1/2" (4.8 – 38.1 mm)
Crosscut knives: 1/8 – 3" (3.2 – 76.2 mm) standard sizes, up to 5.66" (144 mm) available with alternate gearing.

Strips

Strip cuts can be made by removing the crosscut knife spindle from the machine. The length and thickness of the strips will depend upon the size of the original product.

Shreds

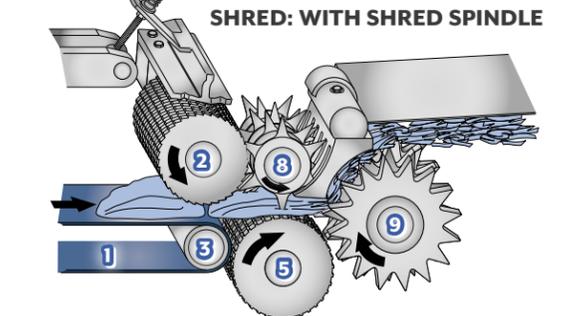
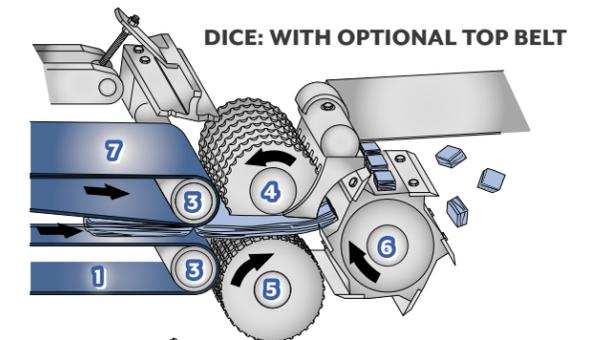
Different shredding set-ups are available. Due to variables in applications, it is highly recommended that processors work with Urschel Laboratories to achieve optimum results.

SPECIFICATIONS

Length:.....119.03" (3023 mm)
Width:.....33.48" (850 mm)
Height:.....50.37" (1280 mm)
Net Weight: 1642 lb (745 kg)
Motor:.....5 or 7.5 HP (3.7 or 5.6 kW)

CUTTING OVERVIEW

1. Feed Belt
2. Feed Roll
3. Drive Roll
4. Circular Knives
5. Rotating Feed Drum
6. Crosscut Knives
7. Top Belt
8. Shred Spindle
9. Shred Discs



RA SERIES DICERS

PRECURSOR TO THE INTEGRA



MODELS G-A/GK-A DICERS

PRECURSOR TO THE DIVERSACUT SERIES

Visit www.urschel.com to learn more.

The Model 3600F and various 3600 Slant models are popular in both small volume and large-scale production environments. All of these rely on 6" (152 mm) diameter Cutting Heads. The 3600 Slant and 3600F both offer a 10 HP (7.5 kW) motor. In addition, the 3600F also is equipped with a screw feeder for positive feeding. For increased capacity, turn to either the 3640, 3660, or 3675 slant models (view www.urschel.com for additional specifications). Processors benefit from the wide selection of cutting heads and impellers for diverse applications such as chopping, flake cutting, granulating, pureeing, and emulsifying. The 3600 series is often used in conjunction with other Comitrol models as a precutter in tandem with a Microcut Head-equipped model Comitrol processor. Machines featured below all feature continuous operating for uninterrupted production, and are designed for easy cleanup and maintenance.

COMITROL® PROCESSOR MODELS 3600 SLANT, 3640 SLANT, 3600F

SMALL VOLUME TO HIGH CAPACITY ENVIRONMENTS

These machines offer a compact size ideal for small volume to high capacity production environments. Different size motors support a wide array of production lines - from a 10 HP (7.5 kW) up to a 75 HP (56 kW). The 3600F comes equipped with a screw feeder controlled by a VFD (variable frequency drive) for positive feeding assistance.

Common applications include rework of bakery items including nuts, bread, biscuits, cake mix, and reductions of candy, vegetables, cheese, cereal, beef, chicken processing of nuts, bakery/biscuit/noodle rework, beef, poultry, beef and poultry byproducts, pet foods, fish, fish waste, bio-pharmaceutical materials, tablets, polymers, herbs, potatoes, potato flakes, reformed meat products, and other products.

Product input is dependent on the style of reduction head, impeller selection, and spacing within the head. Generally, maximum input size in any dimension should not exceed 2-1/2" (63.5 mm)

TYPES OF CUTS

CUTTING HEAD:

Offers sizes from .010 to 1.5" (.254 to 38.1 mm)



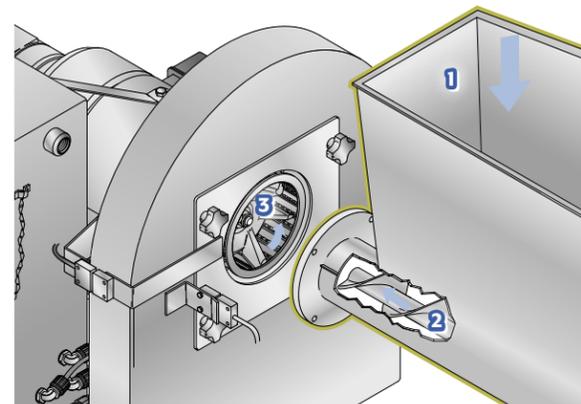
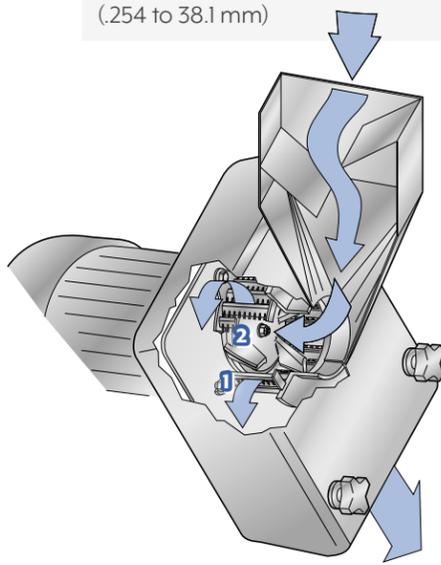
CUTTING OVERVIEW

MODEL 3600 SLANT

1. Impeller
2. Cutting Head

MODEL 3600F >

1. Feed Hopper
2. Screw Feeder
3. Cutting Head



SPECIFICATIONS

A. MODEL 3600 SLANT

- Length:**.....35.69 (907 mm)
- Width:**.....29.21" (742 mm)
- Height:**.....38.64" (981 mm)
- Net Weight:** 400 lb (181 kg)
- Motor:** Impeller – 10 HP (7.5 kW)

B. MODEL 3640 SLANT

- Length:**.....51.30" (1303 mm)
- Width:**.....40.98" (1041 mm)
- Height:**.....62.43" (1586 mm)
- Net Weight:** 1196 lb (542 kg)
- Motor:** Impeller – 40 HP (29.8 kW)

C. MODEL 3600F

- Length:**.....61.18" (1554 mm)
- Width:**.....32.13" (816 mm)
- Height:**.....69.41" (1763 mm)
- Net Weight:** 800 lb (363 kg)
- Motors:** Impeller – 10 HP (7.5 kW)
.....Screw Feeder – 2 HP (1.5 kW)

The Comitrol Processor Model 9300 is equipped with the 12" (304.8 mm) diameter Microcut Head and is available in a pump-fed or screw-fed model. This ample-size Microcut Head combined with up to 200 HP (149.1 kW) powerful motor creates the ultimate in particle size reduction in terms of precision output and highest capacity.

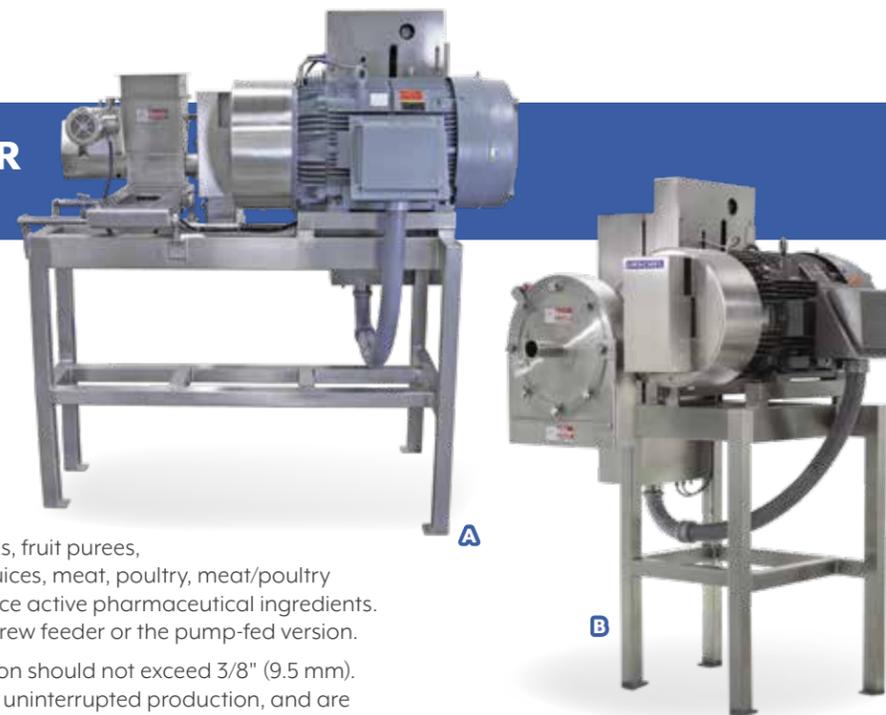
COMITROL® PROCESSOR MODEL 9300

HIGH CAPACITY CONTROLLED PARTICLE SIZE REDUCTION

The Comitrol Processor Model 9300 is recommended for particle size reduction when the final product will be a slurry, paste, or liquid. Equipped with a 12" (304.8 mm) Microcut Head and impeller, the 9300 is designed for one-pass size reduction.

Widely sold for applications including nut milks, fruit purees, baby food, nut butters, polymers, vegetable juices, meat, poultry, meat/poultry byproducts, soy bean reductions, and to reduce active pharmaceutical ingredients. Choose between the 9300 equipped with a screw feeder or the pump-fed version.

Generally, maximum input size in any dimension should not exceed 3/8" (9.5 mm). Both models feature continuous operation for uninterrupted production, and are designed for easy cleanup and maintenance.



TYPES OF CUTS

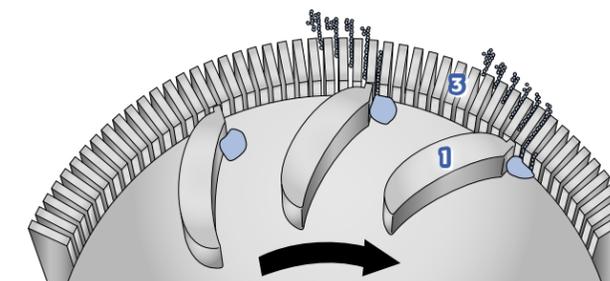
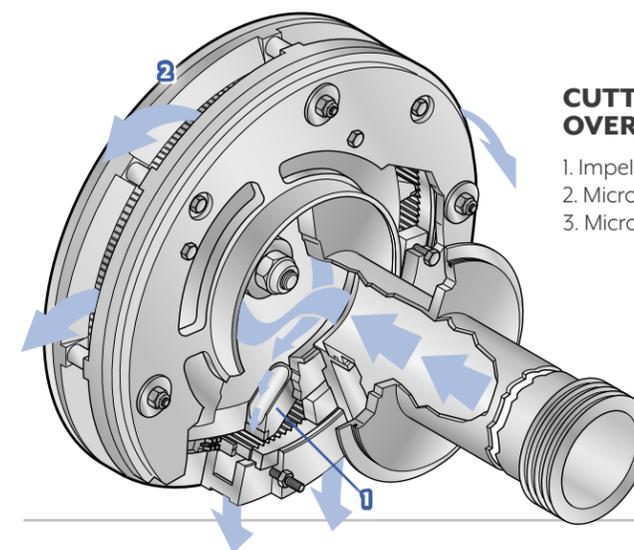
MICROCUT HEAD:

12" (304.8 mm) Diameter Microcut Head



CUTTING OVERVIEW

1. Impeller
2. Microcut Head
3. Microcut Blades



SPECIFICATIONS

A. MODEL 9300 WITH FEEDER

- Length:**.....94.06" (2389 mm)
- Width:**.....60.06" (1526 mm)
- Height:**.....88.00" (2235 mm)
- Net Weight:**.....3500 lb (1588 kg)
- Motors:**.....150 or 200 HP (112 or 149.1 kW)
.....Screw feeder: 2 HP (1.5 kW)

B. 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)

The Model 1700 accommodates the three different styles of 6" (152.4 mm) diameter reduction heads. Recommended for free-flowing dry and semi-dry product applications including textured vegetable protein, peanut butter, chicken slurries, surimi, baby food, and other products. This model is the most widely sold Comitrol.

COMITROL® PROCESSOR MODEL 1700

ALLOWS THE MOST VERSATILITY

The Comitrol Processor Model 1700 offers the most versatility in the Comitrol line capable of using any of the three styles of reduction heads and a variety of infeed options. Product input is dependent on the style of reduction head, impeller selection, and spacing within the head. Generally, maximum input size in any dimension should not exceed:

- Cutting Head:** 2-1/2" (63.5 mm)
- Microcut Head & Slicing Head:** 3/8" (9.5 mm)

Sealed enclosure deters escape of dust, vapor, and liquid when the Comitrol Processor is installed in conjunction with a collection system. Stainless steel construction ensures maximum durability and sanitation. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.

TYPES OF CUTS



SLICING HEAD:

Slices: .020 to .060" (.5 to 1.5 mm)



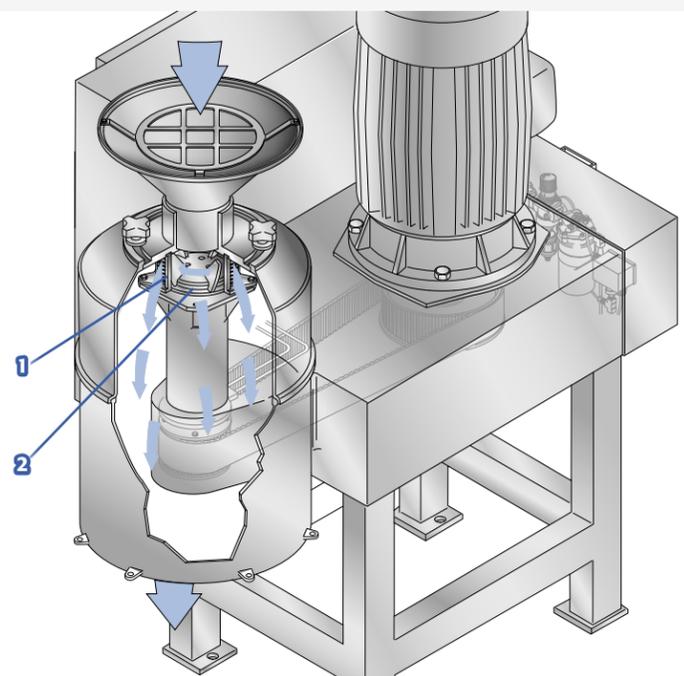
MICROCUT HEAD:

Offers the smallest in particle sizes from .0012 to .0237" (.03 to .6 mm)



CUTTING HEAD:

Offers sizes from .010 to 1.5" (.254 to 38.1 mm)



CUTTING OVERVIEW

1. Impeller
2. Reduction Head

SPECIFICATIONS

- Length:**..... 50.69" (1288 mm)
- Width:**..... 33.31" (846 mm)
- Height:**..... *72.13" (1832 mm)
- Net Weight:**..... 1100 lb (499 kg)
- Motor:**..... 15, 30, or 40 HP (11.2, 22.4, or 30 kW)

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



The Model 1500 utilizes Microcut 6" (152.4 mm) diameter style reduction heads. Recommended for specific applications where refining or finishing of free-flowing liquids or viscous slurries is desired.

The Model 3000 employs 6" (152.4 mm) diameter Cutting Heads. This model focuses on high moisture content applications.

COMITROL® PROCESSOR MODEL 1500

LIQUID & FINISHING APPLICATIONS

The Comitrol Processor Model 1500 is specifically designed for viscous and liquid product applications including finishing. Product input is dependent on the style of reduction head, impeller selection, and spacing within the head. Generally, maximum input size in any dimension should not exceed 3/8" (9.5 mm).

The Model 1500 is equipped with the microcut cutting head and corresponding impeller to process a variety of products including fruit nectars, soy beans, tomato catsup, barbecue sauce, vegetable purees, beverage concentrates, and creams and ointments. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.

SPECIFICATIONS

- Length:**..... 51.42" (1306 mm)
- Width:**..... 33.31" (846 mm)
- Height:**..... *72.13" (1832 mm)
- Net Weight:** 1100 lb (499 kg)
- Motor:**..... 15, 30, or 40 HP (11.2, 22.4, or 30 kW)

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



TYPES OF CUTS

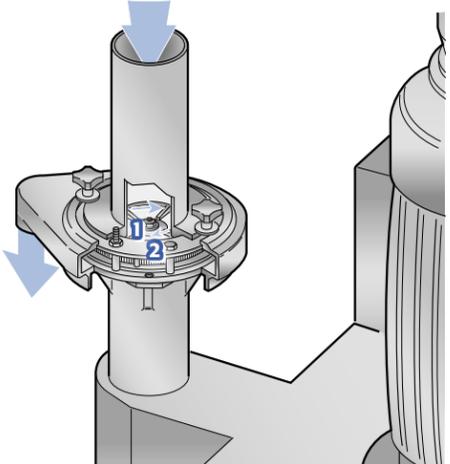
MICROCUT HEAD:

Offers the smallest in particle sizes from .0012 to .0237" (.03 to .6 mm)



CUTTING OVERVIEW

1. Impeller
2. Microcut Head



COMITROL® PROCESSOR MODEL 3000

HIGH MOISTURE CONTENT APPLICATIONS

The Comitrol Processor Model 3000 is ideally suited for milling products with a high-moisture content such as whole kernel sweet corn, cooked meats, and vegetables. Product input is dependent on the style of reduction head, impeller selection, and spacing within the head. Generally, maximum input size in any dimension should not exceed 2-1/2" (63.5 mm).

The two-piece enclosure simplifies disassembly, cleaning, and care of the cutting parts. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.

SPECIFICATIONS

- Length:**..... 50.69" (1288 mm)
- Width:**..... 33.31" (846 mm)
- Height:**..... *72.13" (1832 mm)
- Net Weight:** 1100 lb (499 kg)
- Motor:**..... 15, 30, or 40 HP (11.2, 22.4, or 30 kW)

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



TYPES OF CUTS

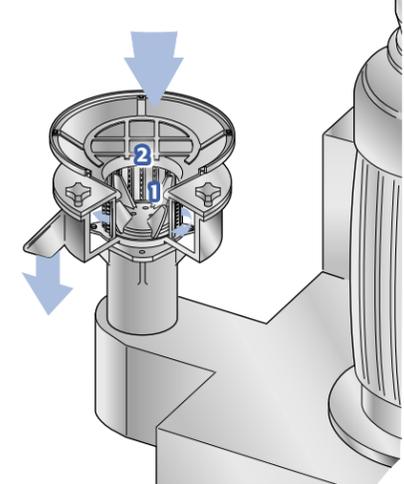
CUTTING HEAD:

Offers sizes from .010 to 1.5" (.254 to 38.1 mm)



CUTTING OVERVIEW

1. Impeller
2. Cutting Head



The Model VSC produces a wide range of segments, slabs, or rectangular strips. The §Velocicut® Head and the Flo-Cut® Model 360 Head may be used in conjunction with the Model VSC Cutter, or integrated into an existing watergun system.



MODEL VSC

CUTS SEGMENTS, SLABS, & STRIPS

The Model VSC produces ranges of segments, slabs, and square or rectangular strips from many food products such as carrots, pickles, zucchini, potatoes. The Model VSC features an available variable speed drive, hinged access panel, quick changeover of a wide variety of cutting heads, and simplified design for easy cleanup and maintenance. Maximum input product size is 4" (101.6 mm) in diameter, and the machine easily adapts to automated belt feeding.

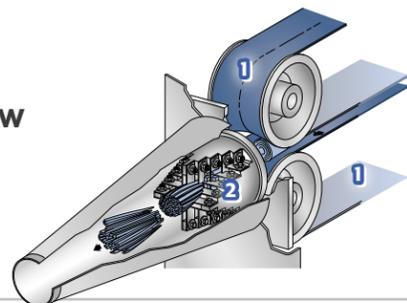
TYPES OF CUTS

- Square:** .156" (4.0 mm) – 1" (25.4 mm)
- Segment:** 3, 4, 5, 6, 8, 10, or 12
- Bi-Slab:** .125" (3.2 mm) – .313" (8.0 mm)
- Cross Slab:** including .125 x 1.125" (3.2 x 28.6 mm), .188 x 1" (4.8 x 25.4 mm), .281 x 1.6" (7.1 x 39.9 mm), .344 x 1.25" (8.7 x 31.8 mm)
- Rectangular:** .250 x .438" (6.35 x 11.1 mm) – .438 x .875 (11.1 x 19.1 mm)
- Slab:** Straight .125" (3.2 mm) – .625" (15.9 mm), Crinkle: .188" (4.8 mm) – .250" (6.4 mm)
- Coring with Segment:** .375 – 2" (9.5 – 50.8 mm) with 2 or 4 segments

SPECIFICATIONS	
Length:116.42" (2957 mm)
Width:32.41" (823 mm)
Height:54.81" (1392 mm)
Net Weight:	1028 lb (466 kg)
Motor:5 HP (3.7 kW)

CUTTING OVERVIEW

1. Conveyor Belt
2. Knives



The Model OC produces bias crosscut slices from elongated products. Rely on Urschel to provide cutting solutions to niche markets. Free-of-charge test cutting is available upon request.



MODEL OC

CROSSCUT BIAS SLICER

The Model OC specializes in crosscut bias slicing of elongated products including bread, carrots, celery, okra, and plantain. The machine offers a variety of slice options, continuous operation for uninterrupted production, and simplified design for easy cleanup and maintenance.

TYPES OF CUTS

Bias Flat Slices & Bias Crinkle Slices: Wide range from 1/16 to 1-3/4" (1.6 to 44.5 mm)

Bias Flat Slices When Specially Equipped With a MicroSlice® Wheel: .030 to .120" (.8 to 3 mm). Consult factory. Requires certified print.

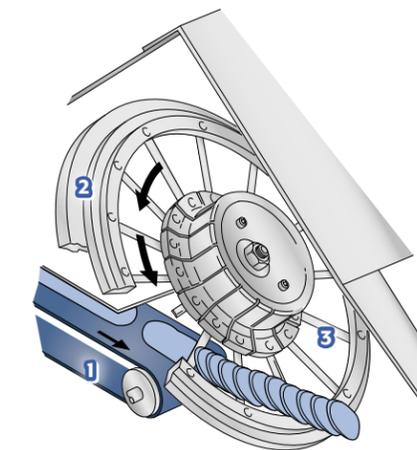
45-Degree Angle Cutting Model OC-45 is also available to slice at a 45-degree angle.

SPECIFICATIONS

Length:117.04" (2973 mm)
Width:35.08" (891 mm)
Height:44.70" (1135 mm)
Net Weight:	770 lb (349 kg)
Motor:3 HP (2.2 kW)
Feed Belt Motor:	3/4 HP (.56 kW)

CUTTING OVERVIEW

1. Conveyor Belt
2. Slicing Wheel
3. Knives



VELOCICUT® HEAD

STRIP CUTTING HEAD



The §Velocicut cutting head strip cuts carrots or potatoes. The unique blade design substantially reduces feathering on preheated or unpreheated potatoes.

The blades are held together by tension and do not have a sharp knife edge. The Velocicut produces clean, accurate cuts and reduces feathered edges and downstream breakage. Use the same blade and block to produce different sizes of square, rectangular strips, or slices.

TYPES OF CUTS

RECTANGULAR STRIPS

Any combination of square strip sizes is available to produce cuts such as .290 x .313" (7.4 x 8.0 mm).

.156" (4.0 mm)	.344" (8.7 mm)
.188" (4.8 mm)	.375" (9.5 mm)
.218" (5.5 mm)	.394" (10.0 mm)
.250" (6.4 mm)	.406" (10.3 mm)
.276" (7.0 mm)	.438" (11.1 mm)
.281" (7.1 mm)	.472" (12 mm)
.285" (7.2 mm)	.500" (12.7 mm)
.290" (7.4 mm)	.512" (13 mm)
.294" (7.5 mm)	.560" (14.2 mm)
.297" (7.5 mm)	.591" (15 mm)
.305" (7.7 mm)	.750" (19.1 mm)
.313" (8.0 mm)	.875" (22.2 mm)
.330" (8.4 mm)	1.0" (25.4 mm)

SLAB CUTS

A wide range of slab cut sizes is available to meet your product requirements.

FLO-CUT® MODEL 360 HEAD

CLEAN, ACCURATE WATERGUN CUTTING



The Flo-Cut Model 360 cutting head is designed for use in large volume watergun systems. This unit can be integrated into watergun systems and offers fast, easy cutting head replacement for changing knives or sizes of cuts. Infeed diameter measures 3.375" (86 mm) and a discharge diameter measures 5.820" (148 mm). The Model 360 is designed for easy cleanup and maintenance.

TYPES OF CUTS

SQUARE STRIPS

- .250" (6.4 mm)
- .281" (7.1 mm)
- .290" (7.4 mm)
- .300" (7.6 mm)
- .313" (8.0 mm)
- .344" (8.7 mm)
- .375" (9.5 mm)
- .406" (10.3 mm)
- .438" (11.1 mm)

RECTANGULAR STRIPS

- .281 x .406" (7.1 x 10.3 mm)
- .281 x .594" (7.1 x 15.1 mm)
- .290 x .313" (7.4 x 8.0 mm)
- .313 x .375" (8.0 x 9.5 mm)
- .313 x .750" (8.0 x 19.1 mm)
- .315 x .385" (8.0 x 9.8 mm)

SEGMENT CUTS

4, 8, or 12

SLABS

A wide range of slab cut sizes is available to meet your product requirements

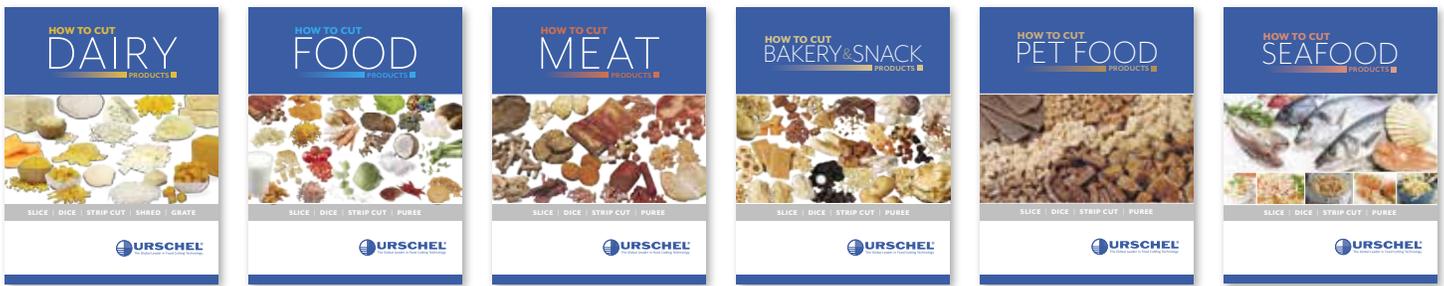
SPECIFICATIONS

Length:21.75" (552 mm)
Width:14.50" (368 mm)
Height:11.00" (279 mm)
Net Weight:92 lb (42 kg)

.469" (11.9 mm)
.500" (12.7 mm)
.563" (14.3 mm)
.625" (15.9 mm)
.750" (19.1 mm)

.330 x .395" (8.4 x 10 mm)
.344 x .469" (8.7 x 11.9 mm)
.375 x .750" (9.5 x 19.1 mm)
.438 x .750" (11.1 x 19.1 mm)
.438 x .875" (11.1 x 22.2 mm)

DELIVERING TARGETED CUTTING SOLUTIONS AROUND THE WORLD



Urschel continues to develop new cutting methods by working closely with our customers. This brochure contains a range of Urschel cutting capabilities, and we are always open to new challenges. In addition to the machines in this brochure, view even more Urschel cutting machinery at www.urschel.com.

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

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

ℬℬ The DiversaCut 2110A Dicer may contain parts protected by U.S. Patent No. 6883411, and European Patent No. EP1377415.

‡‡ 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.

¥ Affinity Dicers may contain parts protected by U.S. Patent nos. 6883411, 9296119, D760992, and European and foreign patents.

§ Affinity Integra Dicers may contain parts protected by patent nos. 6883411, 9296119, 9604379, and 9855669.

NSF The DiversaCut 2110A, DiversaCut Sprint, Sprint 2, and E TranSlicer are available in NSF (National Sanitation Foundation) International specific certified versions.