





# 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.

## FEATURED PRODUCTS

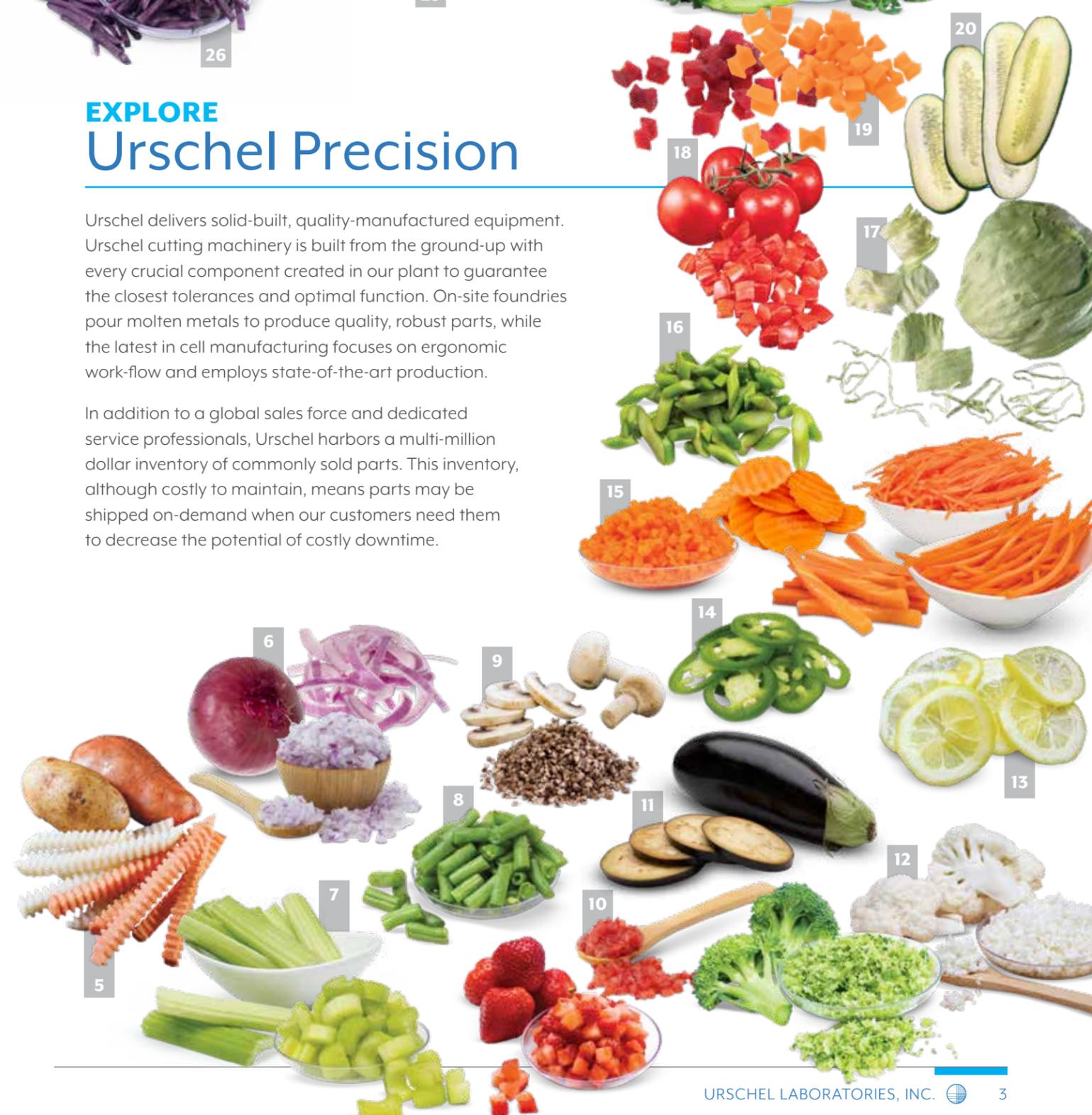


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|--|---|---|--|
| <p><b>1. Squash</b><br/>Wavy Crinkle Noodle Cut<br/>DiversaCut 2110A® Dicer</p> <p><b>2. Garlic</b><br/>1/8" (3.2 mm) Cut &amp; Puree<br/>Comitrol Processor<br/>Model 3600SL</p> <p><b>3. Red Cabbage</b><br/>1/8" (3.2 mm) Slice<br/>E Translicer® Cutter</p> <p><b>4. Green Onion</b><br/>1/8" (3.2 mm) Slice<br/>E Translicer® Cutter</p> <p><b>5. Potato</b><br/>9/32" (7.1 mm) Deep Crinkle Strip Cut<br/>DiversaCut Sprint® Dicer</p> <p><b>6. Red Onion</b><br/>1/8" (3.2 mm) Dice &amp; 1/4 x 2" (6.4 x 50.8 mm) Strip<br/>Sprint 2® Dicer</p> <p><b>7. Celery</b><br/>3" (76.2 mm) Stick &amp; 3/8" (9.5 mm) Slice<br/>Translicer® 2520 Cutter</p> <p><b>8. Green Bean</b><br/>1" (25.4 mm) Cut<br/>E Translicer® Cutter</p> | <p><b>9. Mushroom</b><br/>1/8" (3.2 mm) Dice<br/>Affinity Integra® Dicer</p> <p><b>10. Strawberry</b><br/>1/8" (3.2 mm) &amp; 3/8" (9.5 mm) Dice<br/>Sprint 2® Dicer</p> <p><b>11. Eggplant</b><br/>1/4" (6.4 mm) Slice<br/>E Translicer® Cutter</p> <p><b>12. Cauliflower &amp; Broccoli</b><br/>Rice Cut<br/>DiversaCut 2110A® Dicer</p> <p><b>13. Lemon</b><br/>1/8" (3.2 mm) Slice<br/>E Translicer® Cutter</p> <p><b>14. Jalapeño</b><br/>1/8" (3.2 mm) Slice<br/>E Translicer® Cutter</p> <p><b>15. Carrot</b><br/>1/8" (3.2 mm) Dice<br/>Sprint 2® Dicer</p> <p><b>16. Carrot</b><br/>1/8" (3.2 mm) Crinkle Slice<br/>E Translicer® Cutter</p> <p><b>17. Carrot</b><br/>1/4 x 3" (6.4 x 76.2 mm) Strip<br/>Sprint 2® Dicer</p> <p><b>18. Kale</b><br/>.070" (1.8 mm) Full Shred<br/>Model CC</p> | <p><b>19. Asparagus</b><br/>1/4" (6.4 mm) Bias Flat Slice, Model CC</p> <p><b>20. Iceberg Lettuce</b><br/>1/8" (3.2 mm) Shred &amp; 1-3/8 x 1-1/2" (34.9 x 38.1 mm) Square<br/>Translicer® 2510 Cutter</p> <p><b>21. Tomato</b><br/>5/8" (15.9 mm) Dice<br/>DiversaCut 2110A® Dicer</p> <p><b>22. Carrot &amp; Beet</b><br/>Bow-tie Crinkle Cut<br/>DiversaCut 2110A® Dicer</p> <p><b>23. Pickle</b><br/>3/16" (4.8 mm) Slab Cut<br/>Model VSC Cutter</p> <p><b>24. Cucumber</b><br/>1/8" (3.2 mm) Crinkle Slice<br/>E Translicer® Cutter</p> <p><b>25. Potato &amp; Sweet Potato</b><br/>3/8" (9.5 mm) Crinkle Strip<br/>Sprint 2® Dicer</p> <p><b>26. Kale</b><br/>1/4" (6.4 mm) Full Shred<br/>Sprint 2® Dicer</p> | <p><b>27. Banana Pepper</b><br/>9/32" (7.1 mm) Crinkle Slice<br/>E Translicer® Cutter</p> <p><b>28. Mango</b><br/>3/8" (9.5 mm) Slice<br/>E Translicer® Cutter</p> <p><b>29. Purple Potato</b><br/>.212" (5.4 mm) Full Shred<br/>Model CCX-D</p> <p><b>30. Olive</b><br/>1/8" (3.2 mm) Slice<br/>Model CC Slicer</p> <p><b>31. Iceberg &amp; Romaine</b><br/>1/4" (6.4 mm) Chop<br/>E Translicer® Cutter</p> <p><b>32. Pickle</b><br/>1/8" (3.2 mm) Dice<br/>Affinity® Dicer</p> <p><b>33. Pepper</b><br/>1/8" (3.2 mm) Slice<br/>E Translicer® Cutter</p> <p><b>34. Squash</b><br/>3/8" (9.5 mm) Slice<br/>E Translicer® Cutter</p> |
|--|---|---|--|

## 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. 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.

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.

We accept technical questions to assist customers over-the-phone, and also offer convenient, cost-effective in-plant maintenance to completely assist processors.

Certified Urschel service reduces costly downtime, keeps machinery running at peak performance to increase machine life, and eases your peace-of-mind.

## FEATURED PRODUCTS

- 1. Bread**  
1/2 x 1" (12.7 x 25.4 mm) Dice  
M VersaPro® Dicer
- 2. Pretzel**  
Granulation  
Model CC
- 3. Plantain**  
1/8" (3.2 mm) Slice  
E TranSlicer® Cutter  
.080" (2 mm) Slice  
Model CC
- 4. Cookie Dough**  
1/2" (12.7 mm) Dice  
Sprint 2® with Conveyor
- 5. Brownie**  
1/4" (6.4 mm) Dice  
DiversaCut 2110A® Dicer
- 6. Chocolate Chip Cookie**  
Comitrol Processor  
Model 3600F
- 7. Sandwich Cookie**  
3/8" (9.5 mm) Granulation  
DiversaCut 2110A® Dicer
- 8. Dried Cranberry**  
3/16 x 5/32" (4.8 x 4 mm)  
Granulation  
Affinity® CD-L Dicer
- 9. Pork Rind**  
3/4 x 1-1/4" (19.1 x 31.8 mm)  
Model M6
- 10. Flour Tortilla**  
Comitrol Processor  
Model 3600F
- 11. Cassava**  
.069" (1.8 mm)  
Crinkle Slice  
E TranSlicer® Cutter
- 12. Dried Apricot**  
1/4" (6.4 mm)  
Affinity CD-L Dicer
- 13. Vanilla Bean**  
Granulation  
Comitrol Processor  
Model 1700
- 14. Beef Jerky**  
Crumble  
Comitrol Processor  
Model 1700
- 15. Citrus Peel**  
1/4" (6.4 mm)  
DiversaCut 2110A® Dicer
- 16. Jelly-filled Cookie**  
Comitrol Processor  
Model 1700
- 17. Coconut**  
Granulation  
Comitrol Processor  
Model 1700
- 18. Potato**  
Coarse & Deep Lattice  
Slice  
Model CCL Slicer
- 19. Potato**  
Flat Slice, Crinkle Slice  
Model CC
- 20. Potato**  
Flat-V® Slice  
Model CC
- 21. Pecan**  
3/16" (4.8 mm)  
Granulation  
Affinity® CD-L Dicer
- 22. Walnut**  
1/4" (6.4 mm) Granulation  
Model N
- 23. Peanut Butter Cup**  
3/8" (9.5 mm) Granulation  
DiversaCut 2110A® Dicer
- 24. French Bread**  
1/8" (3.2 mm) &  
1/4" (6.4 mm) Slice  
E TranSlicer® Cutter
- 25. Chocolate Bar**  
3/8" (9.5 mm) Granulation  
DiversaCut 2110A® Dicer
- 26. Graham Cracker**  
Comitrol Processor  
Model 3600F
- 27. Almond**  
.080" (2.0 mm)  
Flat & "V" Slice  
Model CC Slicer
- 28. Hard Shell Candy**  
Granulation  
DiversaCut 2110A® Dicer
- 29. Candy Bar**  
1/4" (6.4 mm) Granulation  
Affinity Integra® Dicer
- 30. Bread Stuffing**  
3/8 x 1/4 x 3/8"  
(9.5 x 6.4 x 9.5 mm)  
DiversaCut 2110A® Dicer
- 31. Bread**  
1/2 x 1/4 x 9/32"  
(12.7 x 6.4 x 7.1 mm)  
Affinity® Dicer



# 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. Test cutting is available in-person, live remotely, or via video. Customers may schedule test cutting via their local Urschel contact.

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.



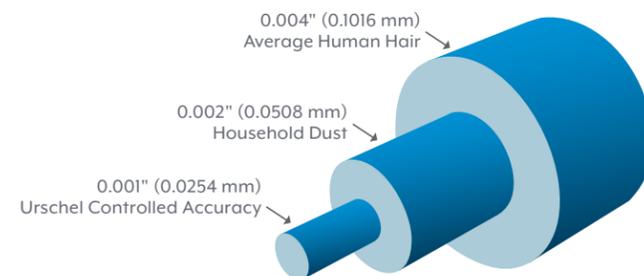


## SPECIFY URSCHEL PARTS: Precision in Manufacturing



Urschel machines and critical parts are manufactured under one roof to make sure strict quality standards are enforced. The form and function of every Urschel cutting machine is the sum of the components and craftsmanship.

*With advanced Urschel manufacturing methods, accuracy may be controlled down to ten-thousandth of an inch (0.0001" = 0.00254 mm) holding traditionally aerospace engineering technology standards throughout the millions of critical knives and parts produced.*



It all centers around precision food cutting at high speeds and keeping tolerances. All parts are manufactured to work together in proper geometry and balance to deliver uniform cuts.

By specifying Urschel parts, customers are assured the successful same fit and operation as the originals. Imitation parts may cause issues leading to misaligned components, costly downtime, and product waste.



## Processing Ingenuity Across Markets

*Fruit, Vegetable, Cheese, Potato, Meat, Poultry, Bakery, Snack, Seafood, Pet Food, Pharm/Chem/Bulk*





## ADVANCING INTO THE FUTURE Over 100 Years & 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, as a 100% employee-owned company, Urschel employees 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.

### FEATURED PRODUCTS



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|---|---|--|
| <p><b>1. Cheddar Cheese</b><br/>.212" (5.4 mm) Shred<br/>Model CCX-D<br/>1/8" (3.2 mm) Dice<br/>Affinity® Dicer<br/>1/2" (12.7 mm) Dice<br/>Affinity® Dicer<br/>Flat-V® Full Shred<br/>Model CCX-D</p> <p><b>2. Cheese Blend</b><br/>Fine Shred, Model CCX-D</p> <p><b>3. Feta &amp; Blue Cheese</b><br/>1/4 x 3/8" (6.4 x 9.5 mm)<br/>Crumble<br/>Affinity Integra® Dicer</p> <p><b>4. Cheddar Cheese</b><br/>.480" (12.2 mm)<br/>Crinkle Slice, Model CCX-D</p> <p><b>5. Mozzarella Cheese</b><br/>1/2" (12.7 mm) Dice<br/>Affinity Integra® Dicer</p> <p><b>6. White Cheddar Cheese</b><br/>3/8 x 1-1/4 x 3/8" (9.5 x 31.8 x 9.5 mm) Crinkle Strip<br/>Affinity® Dicer</p> | <p><b>7. Mozzarella Cheese</b><br/>1/8 x 1-3/8" (3.2 x 34.9 mm) Dice<br/>Affinity Integra® Dicer</p> <p><b>8. Parmesan Cheese</b><br/>1/4" (6.4 mm) Dice<br/>Affinity Integra® Dicer<br/>Grated<br/>Model CCX-D Shredder</p> <p><b>9. Beef</b><br/>1/2" (12.7 mm) Dice<br/>Affinity® Integra-D Dicer</p> <p><b>10. Poultry</b><br/>Fine Shred<br/>M VersaPro® Dicer</p> <p><b>11. Beef</b><br/>3/8" (9.5 mm) Dice<br/>DiversaCut 2110A® Dicer</p> <p><b>12. Pork Belly</b><br/>1/4" (6.4 mm) Dice<br/>Affinity Integra® Dicer</p> | <p><b>13. Cooked Bacon</b><br/>1/4" (6.4 mm) Crumble<br/>Affinity Integra® Dicer</p> <p><b>14. Salmon &amp; Tuna</b><br/>3/4" (19.1 mm) Dice<br/>DiversaCut 2110A® Dicer</p> <p><b>15. Pepperoni</b><br/>1/8" (3.2 mm) Flat &amp; Crinkle Slice<br/>E Translicer® Cutter</p> <p><b>16. Chicken Breast</b><br/>3/4" (19.1 mm) Dice<br/>M VersaPro® Dicer</p> <p><b>17. Cooked Chicken</b><br/>1/2" (12.7 mm) Slice<br/>M VersaPro® Dicer</p> <p><b>18. Pork Butt</b><br/>Coarse Shred<br/>DiversaCut 2110A® Dicer</p> <p><b>19. Salami</b><br/>1/8 x 1 x 1/8" (3.2 x 25.4 x 3.2 mm) Strip<br/>Affinity® Dicer</p> |
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## TIMELINE >>> Growth Through the Years

**1910**  
Inventor William E. Urschel establishes the Urschel Gooseberry Snipper Factory. The patented Gooseberry Snipper removed stems and blossoms from the then popular berry. William continues to invent other types of machinery for the canning and food processing industry.

**1920's >>** Second Urschel generation (Joe & Gerald) begin designing food cutting machinery, and are awarded more than 70 patents during their lifetime.



**'30's, '40's, '50's >>** Urschel manufacturing continues with the Model 30 Green Bean Cutter, Model 6 Veg./Fruit Dicer, Model M Mushroom Slicer, Model B Vegetable Dicer; Poultry/meat slicers Model L & SL, Model R for relish, Model G fruit/vegetable Dicer, Model OV Slicer, and original Model CC Potato Chip Slicer which continues as the best-selling potato chip slicer in its present style today.

**1957 >>** Urschel moves from Napoleon Street to a newly-built 22,250 s.f. facility on Calumet Ave. in Valparaiso, Indiana, U.S.A.



**'60's >>** MG mill which evolved into our Comitrol® Process line of milling equipment; Vast growth as U.S. regional sales offices and international sales agents are formed.

**'70's >>** Company leadership shifts to the capable third Urschel generation (Dan, Bob, and Elena Urschel); Urschel International Limited is formed and subsidiary offices open throughout Europe; After a series of additions, Urschel Laboratories now exceeds 110,000 s.f.



**'80's & '90's >>** Model M meat/poultry dicer/shredder, Models CC-D & RA-D for cheese shredding & dicing, Comitrol® Processor Model 9300 peanut butter mill, Translicer® 2500 fresh salad cutter, Translicer® 2000, and QuantiCut® Dicer; Expansion into Asia begins.

**2000's >>** The fourth Urschel generation (Rick and Andy Urschel and Heather Lynch) attain key roles in the company.

**Early 2000's >>** DiversaCut 2110® Dicer, M6 Dicer replaces the M, CCX-D Cheese Shredder, DiversaCut Sprint® Dicer, and Translicer® 2510 Cutter; Direct offices open throughout Asia;

Building additions continue at the U.S.A. headquarters in Valparaiso; Urschel Equipment opens dedicated to the purchasing and selling of refurbished Urschel machinery.

**2010 >>** Urschel celebrates 100 years

**2011 >>** Urschel Latinoamérica S.R.L. opens in Argentina; Urschel Italia opens in Italy

**2012 >>** Affinity® Dicer and continued sales and service growth around the world

**2013 >>** Rick Urschel takes the helm as president/CEO, and Bob Urschel becomes chairman of the board; Expansion of direct offices and continued growth as more sales agents and subagents are formed in all parts of the world. Urschel maintains quality, longstanding relationships with their sales team. They are a valued resource and add strength to our company.

**2014 >>** DiversaCut 2110A® Dicer, Sprint 2" Dicer; After years of continuous expansion, the U.S.-based headquarters/manufacturing facility is now land-locked, so Urschel selects a 160-acre parcel of land in nearby Coffee Creek - Chesterton, Indiana, and begins the building process.

**2015 >>** Urschel makes the gradual move, department by department, to 1200 Cutting Edge Drive, Chesterton, Indiana. The new 385,000 s.f. building will allow streamlined, cell manufacturing practices.



**2016 >>** The Urschel Family converts the business from a privately-held company to a 100% Urschel employee-owned company.



**2017-2022 >>** Developments include: Affinity Integra®, Affinity® Integra-D, and Affinity® with Precutter Dicers, built-in discharge conveyors for the DiversaCut® line and the E Translicer® Cutter, Bias E Translicer® Cutter,

Translicer® 2520 Cutter, M VersaPro® Dicer, and Comitrol® Processor 9310. MicroAdjustable® Heads for the CC series including SlideLocc™ technology.

**2022-2023 >>** Acquisition of JIFCO (Urschel South); Urschel's largest expansion in the history of the company. A record 115,000 s.f. is added to the 410,000 s.f. facility.



**Meet the M VersaPro® (MVP) Dicer**, the next generation protein processing powerhouse. Building on the Urschel Models M and M6, the M VersaPro® (MVP) Dicer provides the best in sanitary design and the ultimate in versatile cutting of proteins. Available with optional HMI (shown).

## M VERSAPRO® DICER

### NEXT GENERATION PROTEIN PROCESSING

The MVP offers 33% increased feeding capacity versus the standard M6 due to wider belts, optimized cutting, and increased horsepower. The belt-fed MVP delivers 2-dimensional dices, strips, or shreds from product of a predetermined thickness. The dicer offers infeed and takeaway belts to prevent product build-up. Takeaway belt facilitates discharging into totes. Ideally suited for cutting frozen-tempered, fresh-chilled, or hot-cooked beef, pork, protein alternatives, or poultry. Maximum input product size for firm products should not exceed 1-1/2" (38.1 mm).



#### SPECIFICATIONS<sup>Y</sup>

**Length:** .....128.61" (3267 mm)  
**Width:** .....33.90" (861 mm)  
**Height:** .....70.07" (1780 mm)  
**Net Weight:** ...2700 lb (1225 kg)  
**Motor:** .....5 or 10 HP (3.7 or 7.5 kW)  
 5 HP (3.7 kW) Crosscut

#### TYPES OF CUTS

##### Dice

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

**Circular Range:** 3/16 to 1-1/2" (4.8 to 38.1 mm)

**Crosscut Range:** 1/8 to 3" (3.2 to 76.2 mm) standard sizes, fully adjustable up to 5.5" (140 mm) with variable speed crosscut motor.

##### Strip Cut

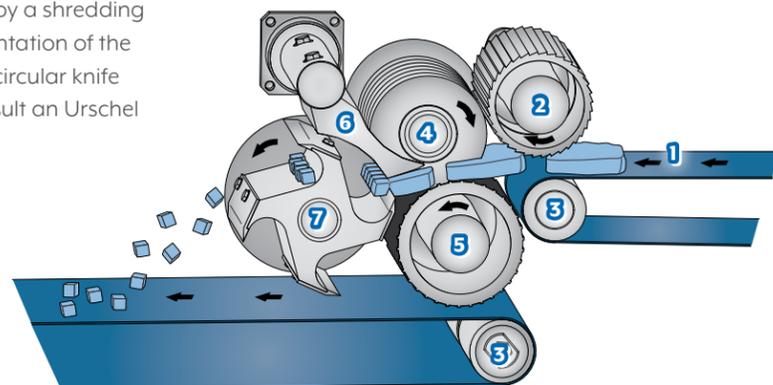
Strip cut a variety of widths by removing either the crosscut knife spindle assembly or the circular knife spindle assembly. The final thickness of the strip will be the same thickness as the original product.

##### Shred

To produce shreds, the crosscut knife spindle is replaced by a shredding spindle. The length of the shred can be controlled by orientation of the meat fibers of the incoming product and by the use of a circular knife spindle. Many variables can affect the final product; consult an Urschel representative for details.

#### CUTTING OVERVIEW

- |                    |                                 |
|--------------------|---------------------------------|
| 1. Feed Belt       | 6. Stripper Plate               |
| 2. Feed Roll       | 7. Crosscut Knives              |
| 3. Drive Roll      | (†patented fluted design shown) |
| 4. Circular Knives |                                 |
| 5. Feed Drum       |                                 |



**The M6** is a belt-fed, two-dimensional dicer offering stainless steel contact parts. The M6 offers hinged access panels and alternate gearing for heavy duty applications.

## MODEL M6

### VERSATILE DICER/STRIP CUTTER/SHREDDER

The 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. Ideally suited for cutting frozen-tempered, fresh-chilled, or hot-cooked meat and poultry. The Model M6 operates continuously at high production capacities, and is designed for easy cleanup and maintenance. Maximum infeed thickness of up to 1" (25.4 mm).



#### TYPES OF CUTS

##### Dice

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

**Circular Range:** 5/32 to 1-1/2" (4.0 to 38.1 mm)

**Crosscut Range:** 1/8 to 3" (3.2 to 76.2 mm) standard sizes, up to 5.66" (144 mm) available with alternate gearing.

##### Strip Cut

Strip cuts in a variety of widths can be made by removing either the crosscut knife spindle assembly or the circular knife spindle assembly. The final thickness of the strip will be the same thickness as the original product.

##### Shred

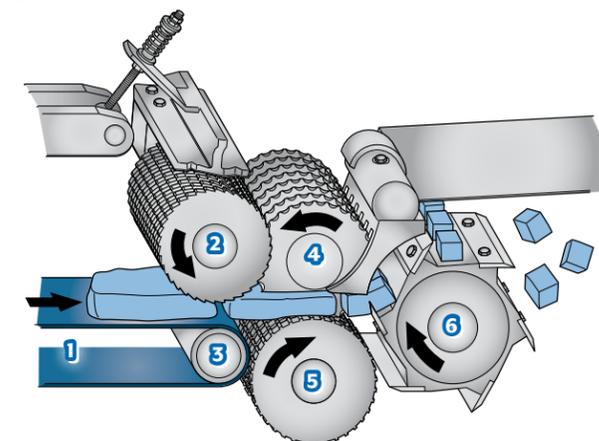
To produce shreds, the crosscut knife spindle is replaced by a shredding spindle. The length of the shred can be controlled by orientation of the meat fibers of the incoming product and by the use of a circular knife spindle. Many variables can affect the final product; consult an Urschel representative for details.

#### SPECIFICATIONS<sup>Y</sup>

**Length:** .....119.03" (3023 mm)  
**Width:** .....33.48" (850 mm)  
**Height:** .....50.37" (1280 mm)  
**Net Weight:** .....1642 lb (745 kg)  
**Motor:** .....5 or 10 HP (3.7 or 7.5 kW)

#### CUTTING OVERVIEW

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



The Affinity® line sets itself apart with the ability to process high-fat, cold-temperature and otherwise normally difficult products. Additional feed assistance is provided by the feed roll and feed drum as the product transitions throughout the cutting zone.

## AFFINITY® DICERS

### ROBUST, HEAVY-DUTY DICER WITH FEED ASSIST

The Affinity Dicer configurations include (A) U.S.D.A., Dairy Division accepted, (B) built-in conveyor, and (C) built-in precutter versions. The built-in conveyor assists in feeding and orientation of product. Patented precutter is specially designed to process preformed meat logs and chubs. 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

#### Slice

1/8 to 3/4" (3.2 to 19.1 mm)

#### Dice/Crumble/Strip

2 and 3-dimensional cutting involves adjusting the slice thickness, and adjustment or removal of the circular or crosscut spindles.

**Circular Range:** 1/8 to 3" (3.2 to 76.2 mm)

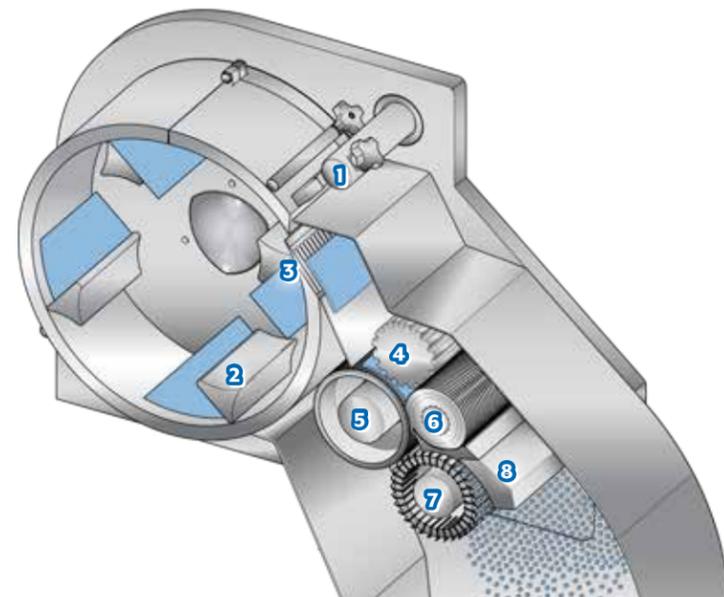
**Crosscut Range:** 1/8 to 2" (3.2 to 50.8 mm)

#### Shred

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



### SPECIFICATIONS<sup>Y</sup>

#### A. Affinity, U.S.D.A., Dairy Division Accepted

**Length:** ..60.33" (1533 mm)  
**Width:** .....62.52" (1588 mm)  
**Height:**...69.64" (1769 mm)  
**Net Weight:** 2800 lb (1270 kg)  
**Motors:** ..25 HP (18 kW)  
 .....5 HP (3.6 kW) -  
 Crosscut Knife  
 Spindle Assembly

#### B. Affinity with Conveyor Feed Chute

**Length:** ..66.47" (1688 mm)  
**Width:** .....62.52" (1588 mm)  
**Height:**...69.65" (1769 mm)  
**Net Weight:** 2800 lb (1270 kg)  
**Motors:** ..25 HP (18 kW)  
 .....5 HP (3.6 kW) -  
 Crosscut Knife Spindle Assembly  
 .....1/6 HP (.12 kW) Infeed  
 Conveyor

The Affinity® Dicer with Precutter presents an all-in-one solution for the processing of logs.

## AFFINITY® DICER WITH PRECUTTER

### ALL-IN-ONE CUTTING SOLUTION

The €patented Affinity with Precutter Dicer reduces processing time and increases labor cost-savings by eliminating the need to cut meat logs before entering the dicer. Infeed log products must be measurably smaller than the 5" (127 mm) diameter conical hopper machine opening for proper feeding. Proper feeding is also dependent on product characteristics: compressibility, temperature, texture, and overall shape.

Preformed meat logs are fed into the open-designed conical hopper and are then reduced via an affixed knife working with the motion of the impeller. The reduced product then proceeds through the other cutting stations to produce strips or dices. Optional outboard bearing supports cutting spindles to assist with heavy-duty applications. Other heavy-duty parts are also available. Sanitary stainless steel design.

### TYPES OF CUTS

#### Slice

1/8 to 3/4" (3.2 to 19.1 mm)

#### Dice/Crumble/Strip

2 and 3-dimensional cutting involves adjusting the slice thickness, and adjustment or removal of the circular or crosscut spindles.

**Circular Range:** 1/8 to 3" (3.2 to 76.2 mm)

**Crosscut Range:** 1/8 to 2" (3.2 to 50.8 mm)

#### Shred

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<sup>Y</sup>

**Length:**.....60.33" (1533 mm)  
**Width:**.....62.52" (1588 mm)  
**Height:**.....69.64" (1769 mm)  
**Net Weight:**.....2900 lb (1315 kg)  
**Motor** .....5 HP (3.7 kW) Crosscut  
 Knife Spindle Assembly  
 .....25 HP (18 kW)

**A slightly scaled-down version** of the big Affinity, the Integra is designed to handle difficult products such as high-fat, cold-temperature cheeses. This dicer incorporates design elements from the longstanding RA series and the Affinity. The Integra is designed to replace in-line RA series machines – offering processors a beneficial upgrade with a larger infeed, larger impeller case, newer design, increased sanitation, and potentially 20 to even 50 percent higher capacities.

## AFFINITY INTEGRA® DICER

### PROCESSING DIFFICULT-TO-CUT PRODUCTS

The Affinity Integra processes challenging, difficult-to-cut applications, and the clean-cutting action achieves high yields of precise, targeted cut sizes well within customer parameters. The Affinity Integra Dicer accepts infeed product up to 4.75" (120 mm).

#### SPECIFICATIONS<sup>Y</sup>

**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)

### TYPES OF CUTS

#### Slice

1/8 to 1/2" (3.2 to 12.7 mm)

#### Dice/Crumble/Strip

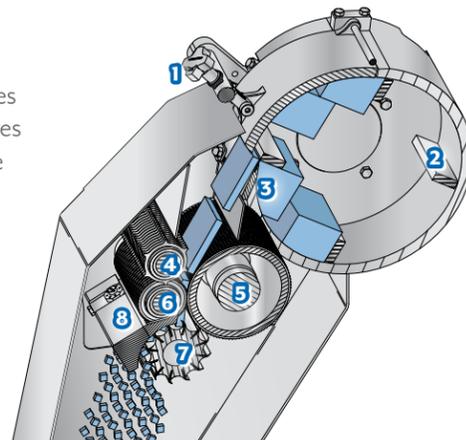
2- and 3-dimensional cutting involves adjusting the slice thickness and using the required circular or crosscut knife spindles.

**Circular Range:** 1/8 to 2-1/2" (3.2 to 63.5 mm)

**Crosscut Range:** 1/8 to 1-1/2" (3.2 to 38.1 mm)

### 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



## AFFINITY INTEGRA-D DICER

### U.S.D.A., DAIRY DIVISION ACCEPTED

The Affinity® Integra-D Dicer is the newest U.S.D.A., Dairy Division accepted model. The dicer accepts infeed product up to 4.75" (120 mm). The Integra-D's turnkey approach fits easily into production lines, and offers processors a beneficial upgrade with the ultimate in sanitation, a larger infeed, larger impeller case and newer design.

#### SPECIFICATIONS<sup>Y</sup>

**Length:**..... 55.53" (1411 mm)  
**Width:**..... 58.50" (1486 mm)  
**Height:**..... 71.03" (1804 mm)  
**Net Weight:** 1500 lb (680 kg)  
**Motor:**..... 10 HP (7.5 kW)  
**U.S.D.A., Dairy Division Accepted**

### TYPES OF CUTS

#### Slice

1/8 to 1/2" (3.2 to 12.7 mm)

#### Dice/Crumble/Strip

2- and 3-dimensional cutting involves adjusting the slice thickness and using the required circular or crosscut knife spindles.

**Circular Range:** 1/8 to 2-1/2" (3.2 to 63.5 mm)

**Crosscut Range:** 1/8 to 1-1/2" (3.2 to 38.1 mm)

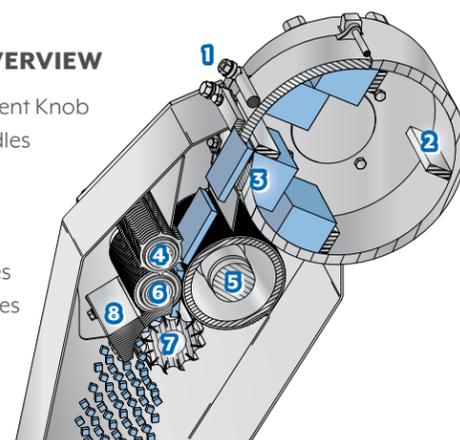
#### Strip/Shred

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



## AFFINITY® CD-L DICER

### DICER, GRANULATOR, STRIP CUTTER

The Affinity® CD-L Dicer produces uniform dices in the small to intermediate size range. The CD-L combines the utility of Urschel Models CD-A and L-A, plus working design elements from the Affinity Integra® Dicer. Processors replacing Model L-A's with the CD-L achieved more than twice the capacity.

Feed spindle, feed drum, and 5 HP (3.7 kW) motor work effectively with the cutting components in the successful processing of dried fruits and other products. Optional integrated oil spray system lubricates circular knives to assist in the processing of sticky products. Simple operation at the push of a button with high and low speeds. The dicer features continuous operation and is designed for easy cleanup and maintenance. Maximum infeed product should not exceed 1/2" (12.7 mm) depending on the compressibility of the product.

### TYPES OF CUTS

#### Dice/Strip/Granulate

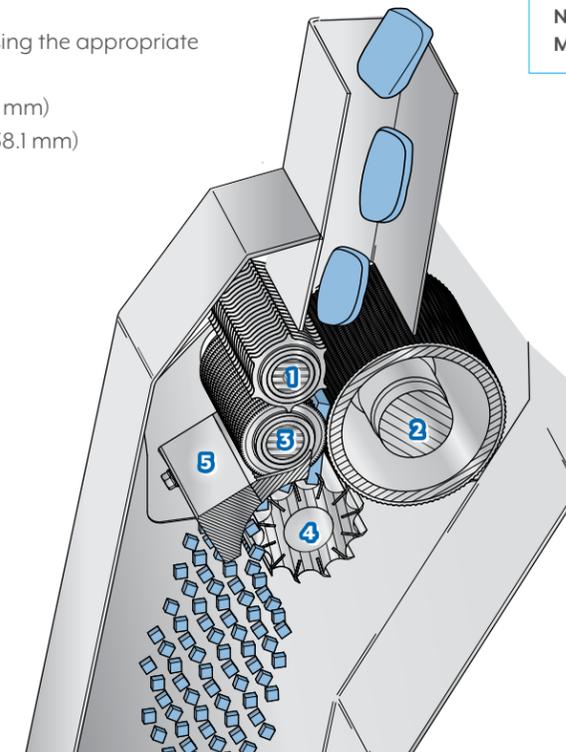
2-dimensional cutting is achieved by using the appropriate circular and crosscut spindle set-up.

**Circular Range:** 1/8 to 2" (3.2 to 50.8 mm)

**Crosscut Range:** 1/8 to 1-1/2" (3.2 to 38.1 mm)

### CUTTING OVERVIEW

1. Feed Spindle
2. Feed Drum
3. Circular Knives
4. Crosscut Knives
5. Stripper Plate



#### SPECIFICATIONS<sup>Y</sup>

**Length:**..... 42.25" (1073 mm)  
**Width:**..... 45.89" (1166 mm)  
**Height:**..... 67.53" (1715 mm)  
**Net Weight:**..... 1100 lb (499 kg)  
**Motor:**..... 5 HP (3.7 kW)

The <sup>®</sup>DiversaCut<sup>®</sup> line of dicers feature 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<sup>®</sup> Dicer is available in an NSF (National Sanitation Foundation) International certified version.

**Designed with cutting zone completely separate from the mechanical zone.** Rounded tube frame contributes to sanitary design and eases cleaning. Provides slicing-only capability and 2- or 3-dimensional cutting for a full range of dices, crumbles/granulations, or strips. A variety of shreds are also available.

## DIVERSACUT 2110A<sup>®</sup> DICER

### STANDARD OR BUILT-IN CONVEYOR

The <sup>®</sup>DiversaCut 2110A<sup>®</sup> Dicer accepts a maximum infeed product of 10" (254 mm) in any dimension.

Built-in conveyor establishes a successful transfer point to maximize delivery of quality product. The conveyor facilitates batch processing into totes or onto conveying systems or platforms. The machine with conveyor also eases routine servicing by maintaining the machine at floor level.



## DIVERSACUT 2110A<sup>®</sup> DICER LARGE PRODUCT INPUT



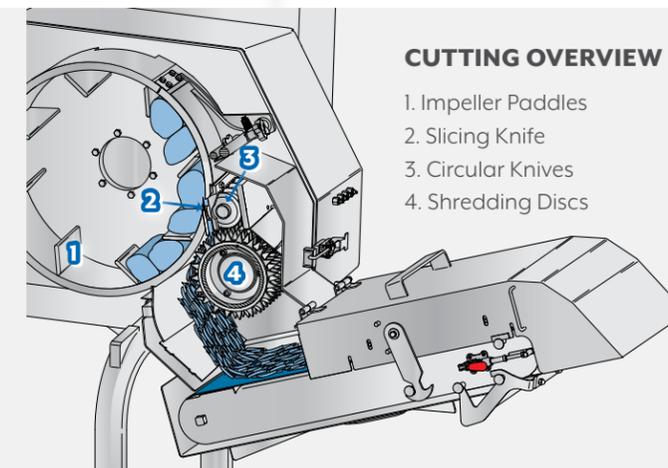
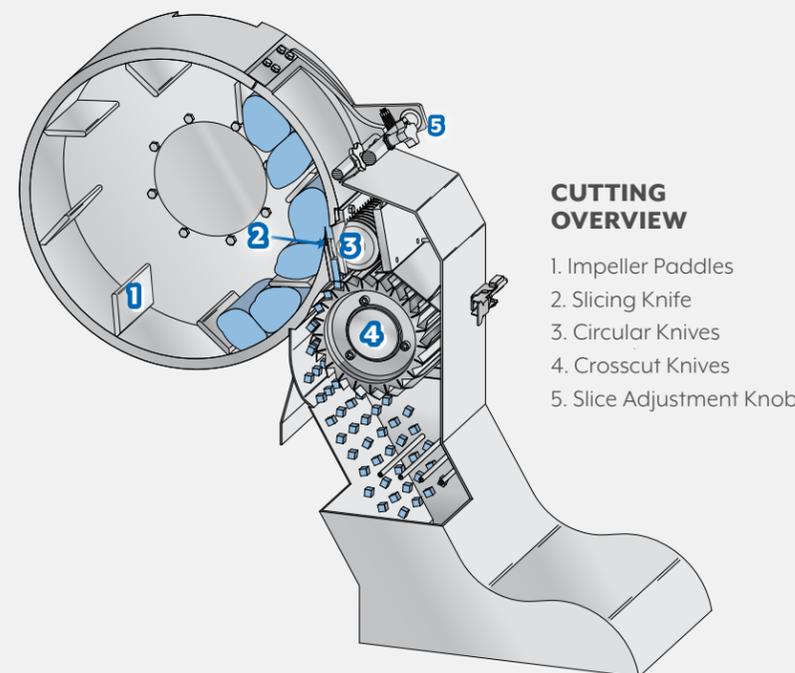
### PROCESS WHOLE HEADS OF LEAFY VEGETABLES

Urschel delivers a targeted solution to processing leafy products — the <sup>®</sup>DiversaCut 2110A<sup>®</sup> Dicer specially equipped with a large feed hopper and new type of impeller. Working with leading fresh cut processors, this development alleviates precutting 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

- Flat or Crinkle Slices:** 1/16 to 1" (1.6 to 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 to 3" (3.2 to 76.2 mm)
- Crosscut Knife Cuts:** 3/32 to 3-1/2" (2.4 to 88.9 mm)
- Crosscut Knife Crinkle Cuts:** (.076" (1.9 mm) depth): 9/32 to .583" (7.1 to 14.8 mm)
- Crosscut Knife Deep Crinkle Cuts:** (.125" to .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)

**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<sup>Y</sup>**

STANDARD VERSION	CONVEYOR VERSION
<b>Length:</b> .....67.50" (1750 mm)	<b>Length:</b> .....69.04" (1754 mm)
<b>Width:</b> .....65.81" (1672 mm)	<b>Width:</b> .....84.66" (2150 mm)
<b>Height:</b> .....69.02" (1753 mm)	<b>Height:</b> .....68.85" (1749 mm)
<b>Net Weight:</b> ..1650 lb (749 kg)	<b>Net Weight:</b> 2025 lb (919 kg)
<b>Motor:</b> .....5 or 10 HP (3.7 or 7.5 kW)	<b>Motors:</b> .....5 HP (3.7 kW), 1/4 HP (.19 kW) Discharge Conveyor

### TYPES OF CUTS

- Slice**  
Slice thickness: up to 1" (25.4 mm)
- Dice**  
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.

### SPECIFICATIONS<sup>Y</sup>

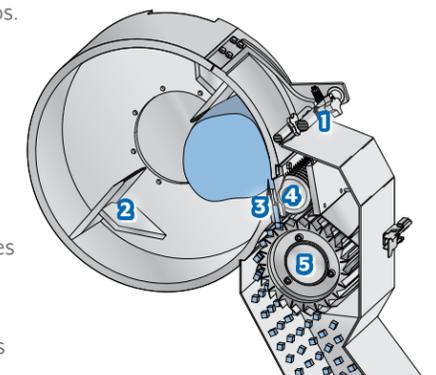
- Length:**.....69.22" (1758 mm)
- Width:**.....56.22" (1428 mm)
- Height:**.....70.31" (1786 mm)
- Net Weight:**..1700 lb (770 kg)
- Motor:**.....5 HP (3.7 kW) with VFD

- Circular Knife Cuts:** 1/8 to 3" (3.2 to 76.2 mm)
- Crosscut Knife Cuts:** 3/32 to 3-1/2" (2.4 to 88.9 mm)

**Strip Cut/Shred**  
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



**Cutting zones are completely separate from mechanical zones.** Rounded tube frames contribute to sanitary design and eases cleaning. Provides slicing-only capability by removing the circular and crosscut knife spindles. 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. A variety of shreds are also available.

 The Sprint 2 with Discharge Conveyor is available in an NSF (National Sanitation Foundation) International certified version.

## SPRINT 2® DICER

### WITH DISCHARGE CONVEYOR OR WITHOUT

Both versions of the <sup>86</sup>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

#### Slice

**Flat or Crinkle:** 1/16 to 1" (1.6 to 25.4 mm)

#### Dice/Crumble/Strip

2- and 3-dimensional cutting involves adjusting the slice thickness, and adjustment or removal of the circular or crosscut spindles.

**Circular Range:** 1/8 to 3" (3.2 to 76.2 mm)

**Crosscut Range:** 3/32 to 1" (2.4 to 25.4 mm)

**Crosscut Crinkle Range:**

(.076" (1.9 mm) depth): 9/32 to 9/16" (7.1 to 14.3 mm)

**Crosscut Deep Crinkle Range:**

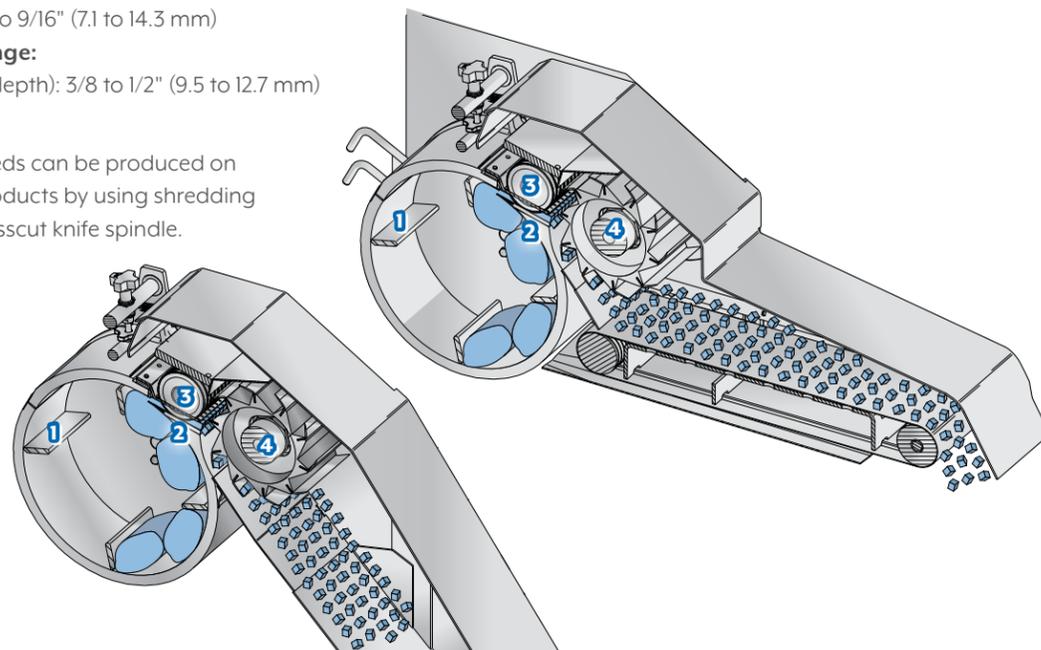
(.125 to .145" (3.2 to 3.7 mm) depth): 3/8 to 1/2" (9.5 to 12.7 mm)

#### Shred

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. Crosscut Knives



### SPECIFICATIONS<sup>Y</sup>

#### A. Sprint 2 Dicer

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

#### B. Sprint 2 Dicer with Discharge Conveyor

**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) soft start,  
 3 HP (2.2 kW) with VFD

## DIVERSACUT SPRINT® DICER

### HIGH PERFORMANCE SMALL DICER

The <sup>86</sup>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.

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

#### Slice

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 Cut

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.

#### Dice/Granulate

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)

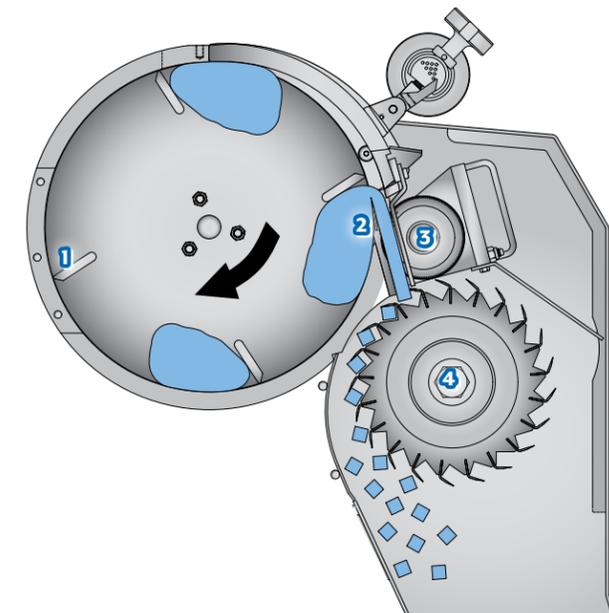
### CUTTING OVERVIEW

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



### SPECIFICATIONS<sup>Y</sup>

**Length:** .....53.81" (1367 mm)  
**Width:** .....53.86" (1368 mm)  
**Height:** .....65.59" (1666 mm)  
**Net Weight:** ...860 lb (390 kg)  
**Motor:** ..... 1.5 HP (1.1 kW)



**The CC Slicer features interchangeable cutting heads.** MicroAdjustable® Slicing (SL-14), Shred (SH-14), and Julienne Heads feature 14 cutting stations with expedited maintenance. The cutting chamber, surrounding the cutting head, is available in a 22" (559 mm) or 32" (813 mm) diameter. New frame design delivers increased sanitation and flexibility.

**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 CC**

**VERSATILE SLICER, SHREDDER, & GRANULATOR**

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.



**SPECIFICATIONS<sup>Y</sup>**

**Model CC**  
**32" (813 mm) Cutting Enclosure (standard hopper)**  
**Length:** .....58.64" (1489 mm) – 2 or 5 HP  
 .....62.10" (1577 mm) – 10 HP  
**Width:** .....35.73" (908 mm)  
**Height:** .....36.83" (935 mm)  
**Net Weight:** 700 lb (318 kg) – 10 HP  
**Motor:** 2, 5, or 10 HP (1.5, 3.7, or 7.5 kW)

**Model CC**  
**22" (559 mm) Cutting Enclosure (funnel hopper with extension)**  
**Length:** .....48.59" (1234 mm) – 2 or 5 HP  
 .....52.23" (1327 mm) – 10 HP  
**Width:** .....35.80" (909 mm)  
**Height:** .....42.03" (1068 mm)  
**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)

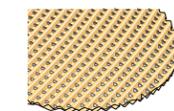
**MODEL CCL**

**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 to 4 inches (51 to 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.

**SPECIFICATIONS<sup>Y</sup>**

**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)

8 corrugations per inch (25.4 mm).  
 Approximately .125" (3.2 mm) peak to peak.



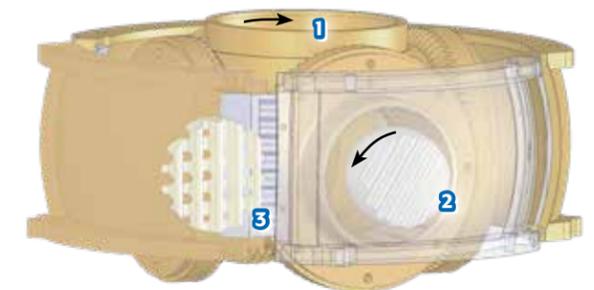
**Coarse Lattice:** Small lattice holes visible. 5.7 corrugations per inch (25.4 mm).  
 Approximately .175" (4.4 mm) peak to peak.



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

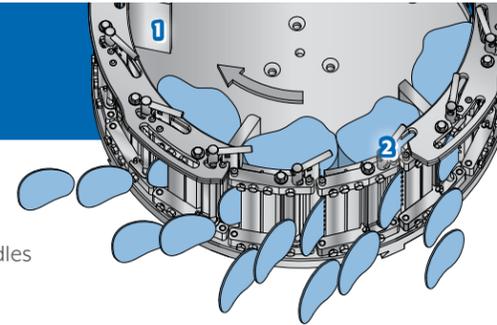
**CUTTING OVERVIEW**

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



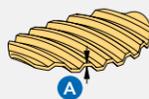
**CUTTING OVERVIEW**

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](http://www.urschel.com).

**TYPES OF CUTS: MODEL CC SERIES**



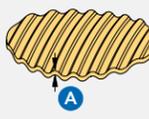
**\*FLAT-V SLICES**  
 Slice thickness (A) range of .040 to .180" (1.0 to 4.6 mm) with 2.1 (25.4 mm) corrugations per inch. Corrugation depth of .125" (3.2 mm); Center depth: .473" (12 mm).



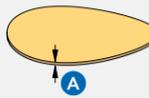
**\*\*Z-CUT SLICES**  
 Slice thickness (A) range is .030 to .115" (0.8 to 2.9 mm) with 2.54 corrugations per inch (25.4 mm). Corrugation depth is .135" (3.4 mm); Center depth: .394" (10 mm).



**V SLICES**  
 Slice thickness (A) range is .040 to .500" (1.0 to 12.7 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).



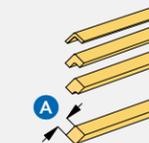
**CRINKLE SLICES**  
 Slice thickness (A) range is .040 to .500" (1.0 to 12.7 mm). Available in three different crinkle depths:  
**.175" Slice:** Crinkle depth .084" (2.1 mm), Center depth .175" (4.4 mm),  
**.300" Slice:** Crinkle depth .080" (2.0 mm), Center depth .300" (7.6 mm),  
**.480" Slice:**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



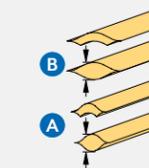
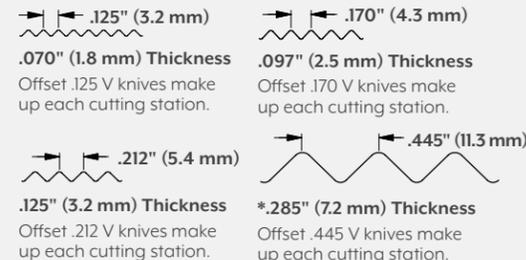
**FLAT SLICES**  
 Slice thickness (A) range is .030 to .500" (0.8 to 12.7 mm).



**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.

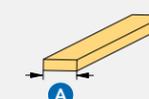
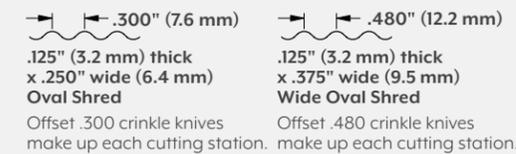


**FULL SHREDS & REDUCED V SHREDS**  
**Full Shred:** Diamond-shaped cross section available in four thicknesses (A): .070" (1.8 mm) using the .125 V knife, .097" (2.5 mm) using the .170 V knife, .125" (3.2 mm) using the .212 V knife, or \*.285" (7.2 mm) using the .445 V knife.  
**Reduced V Shred:** "V"-shaped cross section



**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" (3.2 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.



**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.



<sup>Y</sup>Limited availability based on customer application. Contact your local Urschel office to verify salability.

\*\*Z-Cut is only available in non-European countries.

**U.S.D.A., Dairy Division Accepted Model CCX-D** produces high capacity shreds. Combining a powerful 10 HP motor with a large 32-inch cutting chamber, this cheese shredder delivers optimal, precision cuts in a sanitary, hygienic stainless steel design. **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. Available 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 CCX-D

### U.S.D.A. DAIRY DIVISION ACCEPTED VERSATILE SLICER/SHREDDER

2-piece enclosure allows easy access for complete cleaning and maintenance. The versatile CCX-D features interchangeable quick locking double ring, single adjustment cutting heads enabling the changeover to different cuts in just minutes. Specially designed knives do not require sharpening, and are inexpensive to replace. To promote sanitation, the machine features an attached swingaway feed hopper, hinged access panels, sloped surfaces, and stainless steel highly polished to U.S.D.A., Dairy Division accepted standards. The machine features continuous operation for uninterrupted production, and is designed for easy clean-up and maintenance. The Model CCX-D will accept products measuring up to 3-1/2" (88.9 mm) in any dimension.



#### SPECIFICATIONS<sup>Y</sup>

**Model CCX-D**  
**32" (813 mm) Cutting Enclosure**  
**Length:**.....66.28" (1684 mm)  
**Width:**.....32.95" (837 mm)  
**Height:**.....34.11" (866 mm)  
**Net Weight:**.....1000 lb (454 kg)  
**Motor:**.....10 HP (7.5 kW)

**U.S.D.A., Dairy Division Accepted**  
 (visit [www.urschel.com](http://www.urschel.com) for dimensions of the CCX-D with 24" Cutting Chamber)



## MODELS CC-D, CC-DL

### VERSATILE SLICERS & SHREDDERS

Food processors choose the Models CC-D and CC-DL to shred, slice, strip cut, or granulate a variety of products including cheese, coconut, cranberries, potatoes, other fruits/vegetables, cooked meats, surimi, and pet food. Available in all stainless steel, the machine features continuous operation for uninterrupted production and is designed for easy clean-up and maintenance. Both models accept products measuring up to 3-1/2" (88.9 mm) in any dimension.

## Streamlined, Optimized Design

U.S.D.A., Dairy Division accepted MicroAdjustable® SH-14 Shredding 14-station Head offers nearly double the capacity of an 8-shoe head. The SH-14 features adjustable top/bottom cams to quickly and easily adjust shred thickness. Expedited assembly/disassembly allow for complete sanitation of every part.



#### SPECIFICATIONS<sup>Y</sup>

**Model CC-D**  
**22" (559 mm) Cutting Enclosure**  
**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)

**Model CC-DL**  
**32" (813 mm) Cutting Enclosure**  
**Length:**.....61.66" (1566 mm)  
**Width:**.....35.60" (904 mm)  
**Height:**.....33.89" (861 mm)  
**Net Weight:**...700 lb (318 kg)  
**Motor:**.....10 HP (7.5 kW)

## TYPES OF CUTS: MODEL CC SERIES

### 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.

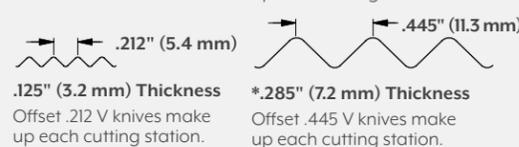
**Reduced Flat-V Shred:** Flattened top and bottom that form a corrugated shred.



### 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



### 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" (3.2 mm) thick by .375" (9.5 mm) wide using the .480 crinkle knife.

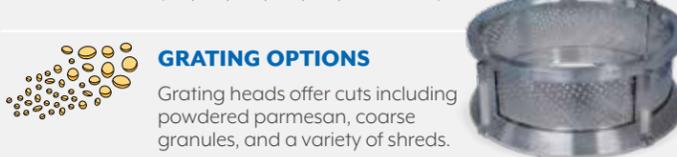
**Crescent Shred:** Crescent-shaped cross section.

**Wide Crescent Shred:** Wide crescent-shaped cross section.



### 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.

### \*FLAT-V® SLICES

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

### \*\*Z-CUT SLICES

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

### V SLICES

Slice thickness (A) range is .040 to .500" (1.0 to 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 to .500" (1.0 to 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

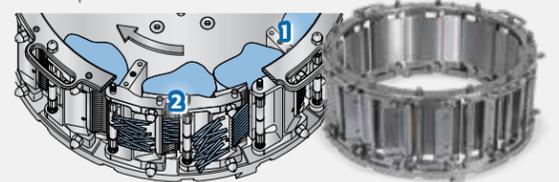
Slice thickness (A) range is .030 to .500" (0.8 to 12.7 mm).

## CUTTING OVERVIEW

### MicroAdjustable® SH-14 Head

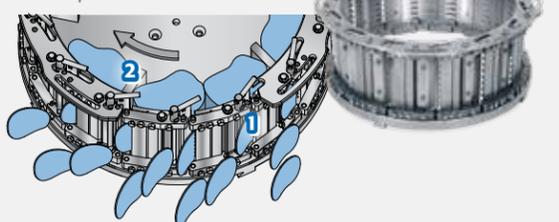
U.S.D.A., Dairy Division Accepted

1. Shredding Knife
2. Impeller



### MicroAdjustable® SL-14 Head

1. Slicing Knife
2. Impeller



MicroAdjustable® SH-14 & SL-14 heads offer increased capacity with 14 cutting stations versus the standard 8 head. To determine the availability of specific thicknesses and styles, visit [www.urschel.com](http://www.urschel.com).

The belt-fed <sup>††</sup>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. With the smallest footprint in this line, the E TranSlicer® Cutter uses interchangeable 20" (508 mm) diameter cutting wheels.

<sup>NSF</sup> The E TranSlicer Cutter® is available in an NSF (National Sanitation Foundation) International certified version.

## E TRANSLICER® CUTTER

### STANDARD AND DISCHARGE CONVEYOR

The <sup>††</sup>patented E TranSlicer Cutter uniformly slices a wide variety of products including cooked and processed meats and various food products. The cutter is ideally suited for elongated products. Maximum product infeed of firm products is 4" (101.6 mm) in diameter. An optional hold-down top belt is available for additional positive feeding assistance.

Different styles of cutting wheels are available, including the slicing wheel and the <sup>®</sup>patented MicroSlice® Wheel. Of the two wheels, the slicing wheel is currently the most widely used in the meat industry. For processors seeking thinner slices, the patented MicroSlice Wheel is also an option. This wheel offers inexpensive, cost-saving knives which are easily replaceable. Meat processors who also process other types of products may find the other cutting wheels a valuable option.



#### TYPES OF CUTS

##### A. Slicing Wheel

**Flat or Crinkle:** 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. 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)



##### C. <sup>®</sup>MicroSlice Wheel

**Flat Slice:** .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)

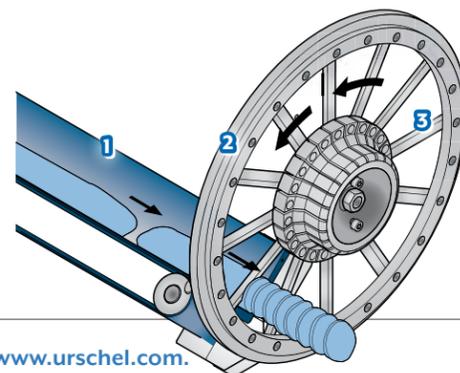
**Oval Shred:** This shred has an oval-shaped cross section measuring approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide.

**Julienne Strip:** A wide range of julienne strips can be made from firm products. Contact your local representative for more information.



#### CUTTING OVERVIEW

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



#### SPECIFICATIONS<sup>Y</sup>

##### A. E TranSlicer® Cutter

**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)

##### B. E TranSlicer® Cutter with Discharge Conveyor

**Length:** ..... 101.63" (2581 mm)

**Width:** ..... 33.99" (863 mm)

**Height:** ..... 62.87" (1569 mm)

**Net Weight:** ... 1540 lb (700 kg)

**Cutting Wheel Motor:** 3 HP (2.2 kW)

**Feed Belt Motor:** 1 HP (.75 kW)

**Conveyor Belt Motor:** 1/4 HP (.19 kW)

**E TranSlicer Bias Cutter** produces either 35 or 45 degree bias flat or crinkle slice, and is available for hand-fed, batch processing.

## E TRANSLICER BIAS CUTTER

### 35 OR 45 DEGREE BIAS CUTS

Available parts transform the <sup>††</sup>E TranSlicer® Cutter (METRS) from standard slicing to either 35 or 45 degree bias flat or crinkle slicing. Purchase 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 <sup>®</sup>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

##### Slicing Wheel

**Flat or Crinkle:** 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).

##### <sup>®</sup>MicroSlice Wheel

**Flat Slice:** .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<sup>Y</sup>

**Length:** ..... 100.78" (2560 mm),  
117.26" (2978 mm) w/prep table

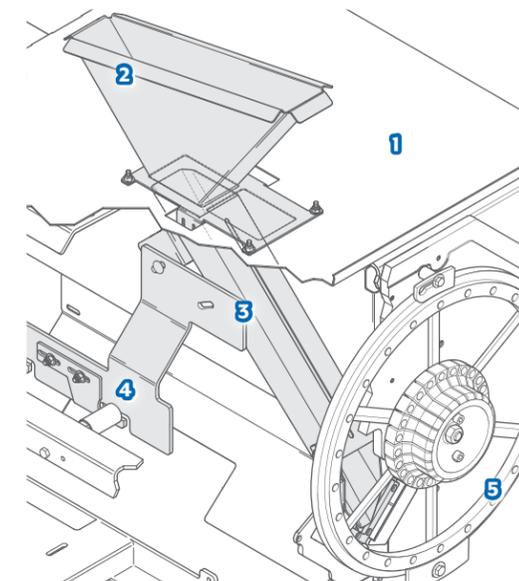
**Width:** ..... 35.31" (897 mm)

**Height:** ..... 72.30" (1836 mm)

**Net Weight:** ..... 1300 lb (560 kg)

**Motor:** ..... 3 HP (2.2 kW)

**Feed Belt Motor:** 1 HP (.75 kW)



#### PARTS OVERVIEW

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

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

### 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<sup>Y</sup>

##### STANDARD VERSION

**Length:** .....159.34" (4047 mm)  
**Width:** .....44.49" (1130 mm)  
**Height:** .....65.17" (1655 mm)  
**Net Weight:** .....2250 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:** .....1785 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<sup>Y</sup>

**Length:** .....150.82" (3831 mm)  
**Width:** .....49.88" (1267 mm)  
**Height:** .....66.75" (1695 mm)  
**Net Weight:** .....1500 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

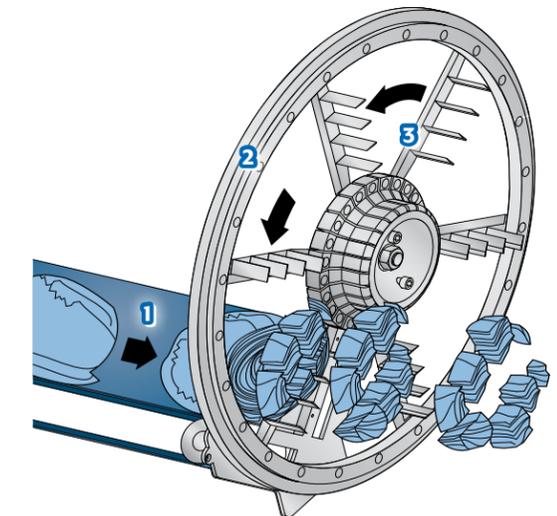
Flat and Crinkle Slices:  
 1/32 to 3" (.8 to 76.2 mm)

##### 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.

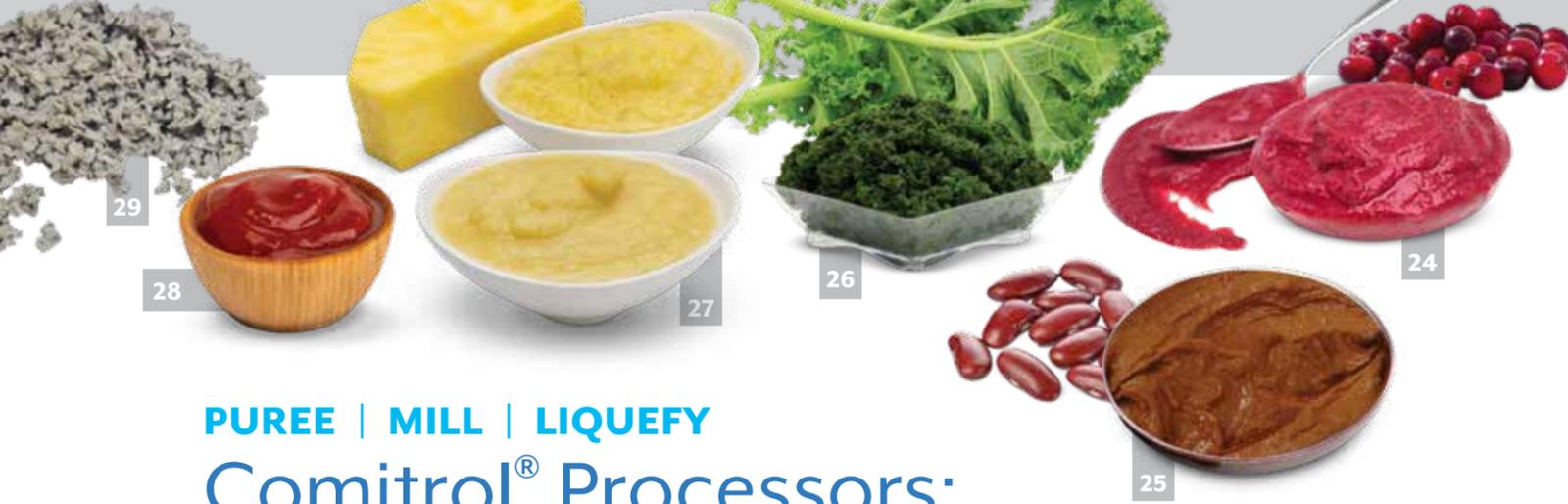
##### C. Shredding Wheel

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



## PUREE | MILL | LIQUEFY

# Comitrol® Processors: Size Reduction Specialists

The Comitrol® Processor provides a revolutionary approach to controlled particle size reduction. Routine operations include granulating, milling, flaking, shredding, slicing, liquefying, dispersing, emulsifying, blending, homogenizing, and pureeing.

High capacity throughput aligns with incremental, precision cutting to gradually reduce ingredients while supporting end-product integrity. Thousands of proven, targeted successes around the globe. Effective solution for dry, semi-dry, and liquid applications.

To ensure the proper combination of cutting parts, Urschel Laboratories, Inc. recommends your product be tested in one of our worldwide product test facilities free-of-charge to find the most efficient solution to your size reduction needs.

### FEATURED PRODUCTS

Comitrol Processor model indicated below each product listed.

- |   |  |  |
|---|--|--|
| <b>1. Carrot, Apple, Broccoli</b><br>Model 9310                           | <b>10. Coffee Bean</b><br>Model 1700       | <b>20. Chewable Tablets</b><br>Model 1700          |
| <b>2. Bread</b><br>Model 3600F  | <b>11. Almond</b><br>Model 1700            | <b>21. Seaweed</b><br>Model 1700                   |
| <b>3. Garlic</b><br>Model 3600SL  | <b>12. Peanut</b><br>Model 1700            | <b>22. Fish Waste</b><br>Model 3640                |
| <b>4. Ginger</b><br>Model 1700  | <b>13. Onion</b><br>Model 3600SL           | <b>23. Polymer</b><br>Model 3600F                  |
| <b>5. Chicken Nugget</b><br>Model 2100                                    | <b>14. Cricket Slurry</b><br>Model 1700    | <b>24. Cranberry</b><br>Model 1700                 |
| <b>6. Salisbury Steak</b><br>Model 2100                                   | <b>15. Chili Pepper</b><br>Model 1700      | <b>25. Red Bean</b><br>Model 3000                  |
| <b>7. Alternative Milk: Soy, Rice, Oat, Almond, Coconut</b><br>Model 9310 | <b>16. Mango</b><br>Model 1500             | <b>26. Kale</b><br>Model 3600F                     |
| <b>8. Potato</b><br>Model 1700  | <b>17. Clay-based Grease</b><br>Model 1700 | <b>27. Pineapple</b><br>Model 1700                 |
| <b>9. Orange</b><br>Model 3600F   | <b>18. Tobacco Leaves</b><br>Model 3640    | <b>28. Ketchup</b><br>Model 1500                   |
|   | <b>19. Benzoyl Peroxide</b><br>Model 1500  | <b>29. Rubber Flooring Reduction</b><br>Model 1700 |



## PROVEN SIZE REDUCTION

# Comitrol Versatility

The entire Comitrol line is available to meet your production needs. Each model features continuous operation with no operator adjustments, and offers a wide range of feed and discharge configurations. Stainless steel construction and other corrosive-resistant materials ease clean-up and promote sanitary operation. A wide range of reduction heads and impellers are available for tailor-made particle size requirements.

Comitrol models accommodate different styles of 6" (152.4 mm) diameter reduction heads: (1) Cutting Head, (2) Microcut Head, or (3) Slicing Head. The largest, the Comitrol Processor Model 9310 versions accommodate the 12" (304.8 mm) diameter Microcut Head.

The styles of reduction heads provide different cuts, but utilize the same operating principle: Product enters the stationary reduction head. A rotating impeller engages the product through centrifugal force moving the product outward and against the inner periphery of the cutting edges to precisely and incrementally reduce the product.



**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.

**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 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.



^ **HMI option available.**  
Benefits include: identifies misaligned sensors, soft start faults and fixes, total machine runtime, motor loads and overfeeding issues, and remote start/stop when connected to a control center.

### TYPES OF CUTS



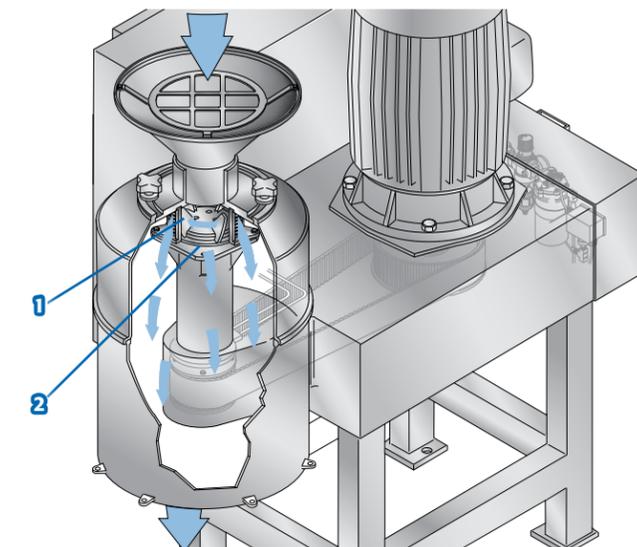
**Slicing Head:**  
Slices: .020 to .060" (.5 to 1.5 mm)



**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<sup>Y</sup>

- Length:** ..... 49.62" (1280 mm)
- Width:** ..... 34.62" (879 mm)
- Height:** ..... \*70.12" (1781 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.

## 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<sup>Y</sup>

- Length:** ..... 51.90" (1318 mm)
- Width:** ..... 33.03" (839 mm)
- Height:** ..... \*72.17" (1833 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.



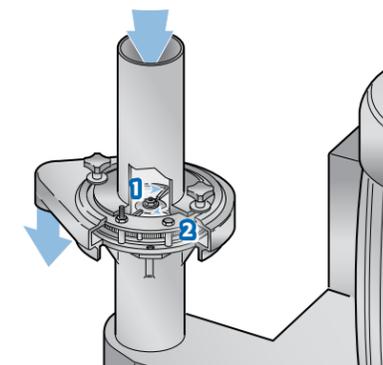
### TYPES OF CUTS

**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<sup>Y</sup>

- Length:** ..... 51.69" (1313 mm)
- Width:** ..... 32.92" (836 mm)
- Height:** ..... \*71.75" (1822 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.



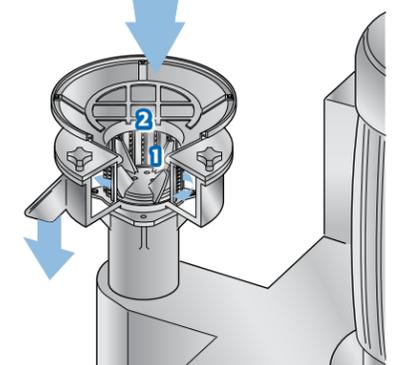
### TYPES OF CUTS

**Cutting Head:**  
Offers sizes from .010 to 1.5" (.254 to 38.1 mm)



### CUTTING OVERVIEW

1. Impeller
2. Cutting Head



**The 3600 Slant models** are popular in both small volume and large-scale production environments. 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.

**The 3600F models** are popular in both small volume and large-scale production environments. The 3600F models are equipped with a screw feeder for positive feeding. Processors benefit from the wide selection of cutting heads and impellers for diverse applications such as chopping, flake cutting, granulating, pureeing, and emulsifying. The series is often used in conjunction with other Comitrol models as a precutter in tandem with a Microcut Head-equipped model Comitrol processor.

## COMITROL® PROCESSOR MODELS 3600 SLANT AND 3640 SLANT

### 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).

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)



#### SPECIFICATIONS<sup>Y</sup>

##### A. MODEL 3600 SLANT

**Length:**.....36.72 (933 mm)  
**Width:**.....29.76" (756 mm)  
**Height:**.....38.80" (985 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)

#### TYPES OF CUTS

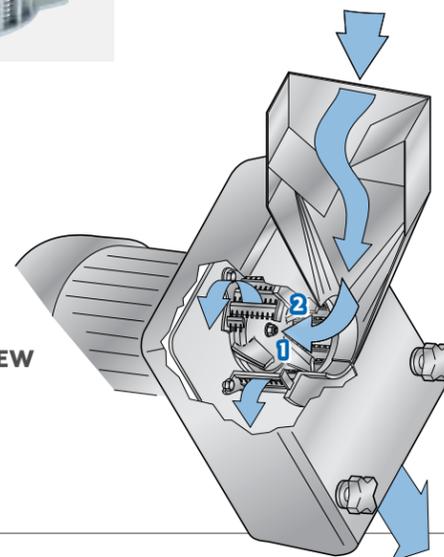
##### CUTTING HEAD:

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



#### CUTTING OVERVIEW

1. Impeller
2. Cutting Head



## COMITROL® PROCESSOR MODELS 3600F AND 3640F

### 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).



#### SPECIFICATIONS<sup>Y</sup>

##### 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)

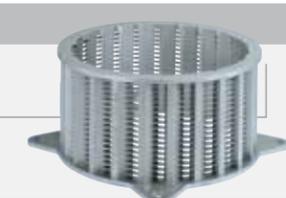
##### D. MODEL 3640F

**Length:**.....82.25" (2089 mm)  
**Width:**.....48.00" (1219 mm)  
**Height:**.....69.27" (1759 mm)  
**Net Weight:**...1850 lb (840 kg)  
**Motors:** Impeller 40 HP (29.8 kW), Screw Feeder 2 HP (1.5 kW)

#### TYPES OF CUTS

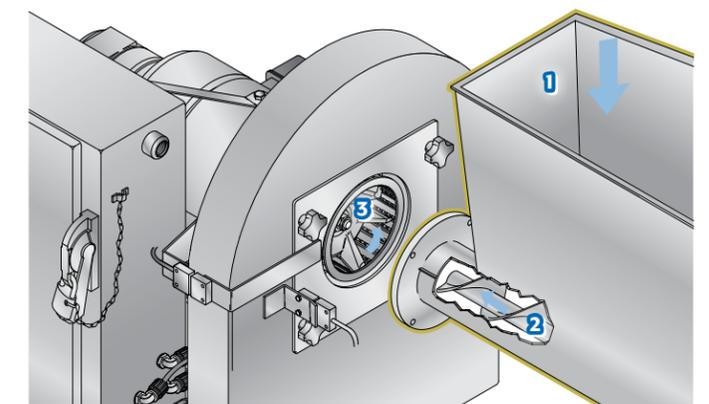
##### CUTTING HEAD:

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



#### CUTTING OVERVIEW

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



**The Model 2100 and 5600 both utilize 6" (152.4 mm) diameter Cutting Heads.** Each model employs additional feed assistance through use of screw feeders controlled by a VFD. While the Model 5600 maximizes capacity using a large 100 HP (75 kW) with a 2 HP (1.5 kW) screw feeder, the Model 2100 offers a larger feed hopper, incorporates up to a 60 HP (44.7 kW) with a larger 5 HP (3.7 kW) screw feeder plus an agitator. Both machines feature continuous operation for uninterrupted production, and are designed for easy cleanup and maintenance.

### COMITROL® PROCESSOR MODEL 2100

#### LARGE HOPPER CAPACITY, POSITIVE FEED ASSISTANCE

The Comitrol Processor Model 2100 features a large hopper capacity and positive product feeding.

Common applications include vegetable processing, beef, poultry, seafood, beef and poultry byproducts, chili/garlic/ginger/bean pastes, biscuit/bakery rework, and seaweed.

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).



#### SPECIFICATIONS<sup>Y</sup>

**Length:** ..... 69.04" (1754 mm)  
**Width:** ..... \*65.00" (1651 mm)  
**Height:** ..... 70.24" (1784 mm)  
**Net Weight:** 2260 lb (1025 kg)  
**Motors:** Impeller – 40 HP (30 kW) or optional 30 or 60 HP (22.4 or 44.7 kW)  
 Screw Feeder – 5 HP (3.7 kW)  
 Agitator – 2 HP (1.5 kW)

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

#### TYPES OF CUTS

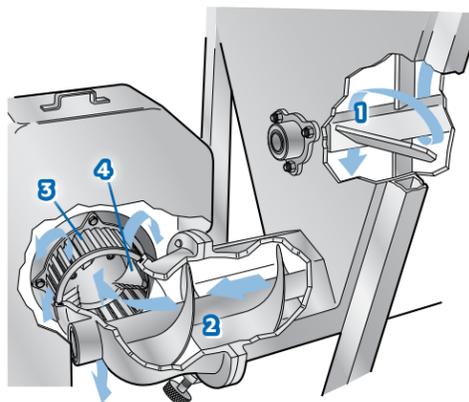
##### CUTTING HEAD:

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



#### CUTTING OVERVIEW

1. Agitator
2. Screw Feeder
3. Cutting Head
4. Impeller



### COMITROL® PROCESSOR MODEL 5600

#### LARGE MOTOR PLUS SCREW FEEDER

The Comitrol Processor Model 5600 has all of the benefits of the unique Comitrol size reduction principle, plus close cutting tolerances at an increased impeller speed of 5,600 revolutions per minute.

Common applications include: coconut meat, seafood byproducts, beef and poultry, textured vegetable protein, reconstituted steak, cooked turkey roasts, and cheese curd.

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).



#### SPECIFICATIONS<sup>Y</sup>

**Length:** ..... 91.38" (2321 mm)  
**Width:** ..... 56.57" (1437 mm)  
**Height:** ..... 67.63" (1718 mm)  
**Net Weight:** ..... 3126 lb (1418 kg)  
**Motors:**.....Impeller – 100 HP (75 kW)  
 .....Screw Feeder – 2 HP (1.5 kW)

#### TYPES OF CUTS

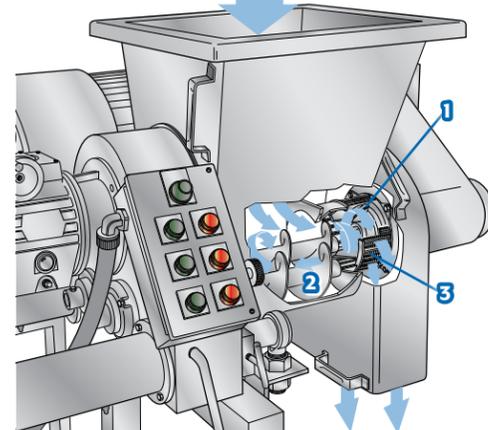
##### CUTTING HEAD:

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



#### CUTTING OVERVIEW

1. Impeller
2. Screw Feeder
3. Cutting Head



**The Comitrol Processor Model 9310** 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 9310

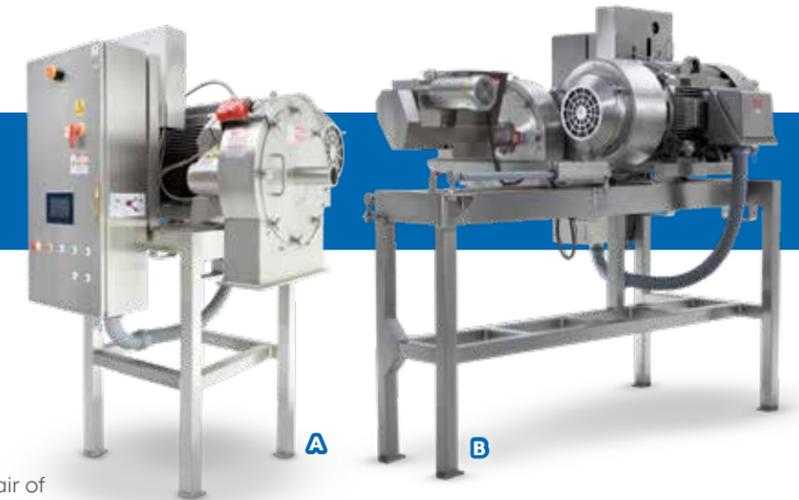
#### HIGH CAPACITY CONTROLLED PARTICLE SIZE REDUCTION

The <sup>YY</sup>patented Comitrol Processor Model 9310 replaces the Model 9300. Features include an integrated HMI, improved airflow system, newly designed cutting enclosure, and an extended shaft spindle. Integrated standard HMI monitors amperage, temperature of the motor bearings and inside air of the support housing, identifies misaligned safety sensors, and flags machine runtime, motor loads, and overfeeding issues.

The airflow system incorporates a new screened-in fan within a support housing working to consistently cool the motor and belt and deter the support housing from thermally expanding. Air ducts divert warm air away from the product zone. Stainless steel mesh on fan screen may be easily removed for routine cleaning.

Robust cutting enclosure is contoured to alleviate product pressure inside the impeller with seals firmly seated for containment of processed products. Different bolt-on discharge designs are available to suit different production lines. Extended shaft spindle inserts additional space between the spindle and cutting enclosure and maintains a primary and labyrinth seal to deter product from entering the spindle bearings. It is also outfitted with a bypass to prevent build-up and back-up of product.

The Comitrol Processor Model 9310 is recommended for particle size reduction when the final product will be a slurry, paste, or liquid. The 9310 is designed for one-pass size reduction due to the rapid velocity speed of the impeller. Vegetables, fruits, and meats for baby food, as well as nut milks and butters are routinely processed implementing this machine.



#### SPECIFICATIONS<sup>Y</sup>

**A. MODEL 9310**  
**Length:** ..... 66.57" (1691 mm)  
**Width:** ..... 58.97" (1498 mm)  
**Height:** ..... 94.00" (2388 mm)  
**Net Weight:** ..... 3800 lb (1724 kg)  
**Motor:** ..... 150 or 200 HP (112 or 149.1 kW)

**B. MODEL 9310 WITH FEEDER**  
**Length:** ..... 107.00" (2718 mm)  
**Width:** ..... 60.90" (1547 mm)  
**Height:** ..... 94.00" (2388 mm)  
**Net Weight:** ..... 4000 lb (1814 kg)  
**Motor:** ..... 150 or 200 HP (112 or 149.1 kW)  
 ..... Screw feeder: 2 HP (1.5 kW)

#### TYPES OF CUTS

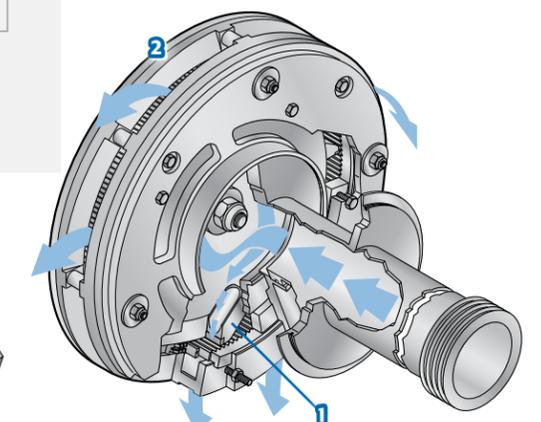
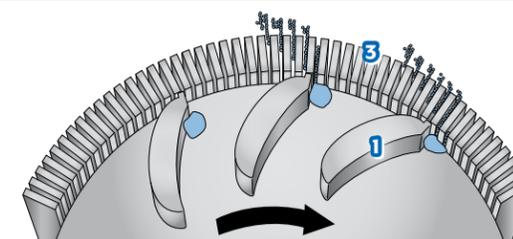
##### MICROCUT HEAD:

12" (304.8 mm) Diameter Microcut Head  
 Coarse to fine emulsions



#### CUTTING OVERVIEW

1. Impeller
2. Microcut Head
3. Microcut Blades



**The Model N remains a go-to solution for the granulating and scarifying** a wide range of nuts, bakery/biscuit items, candies, berries, seeds, and pretzels among other applications. A simple design that is easy to use, the N takes up a small footprint and utilizes a 3/4 HP (.56 kW) motor.

## MODEL N

### GRANULATOR, SLITTER, & SCARIFIER

The Model N granulates nuts, cookies, and crackers, and scarifies frozen or dehydrated vegetables or fruits such as blueberries, cranberries, raisins, and peas. An adjustable gate, feed roll, and stripper plate accommodate changes in graded product size. By cutting the product, instead of hammering or chopping, fewer fines are produced and tighter product specifications are achieved.

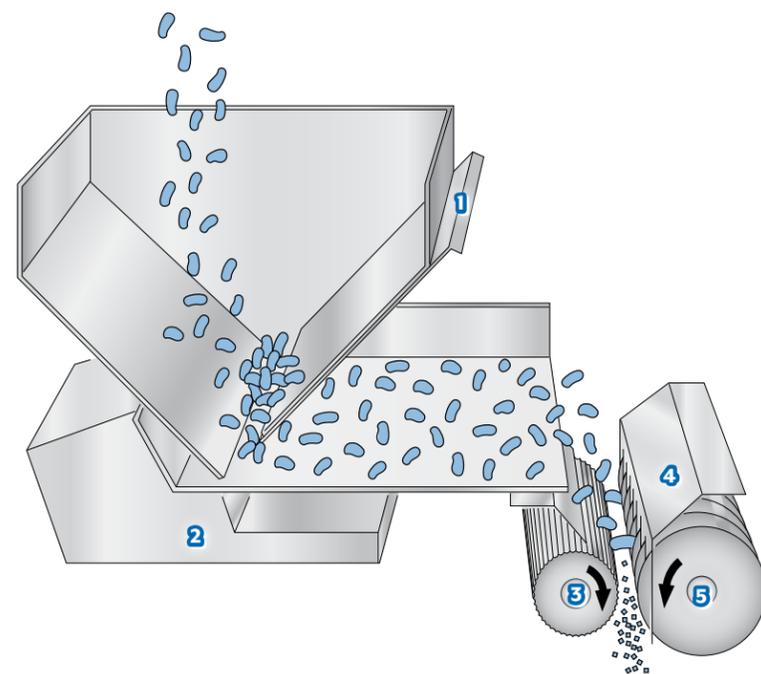
The Model N features simplified operation for uninterrupted production, and is designed for easy cleanup and maintenance. Readjusting gate, stripper plate, and feed roll for additional passes to obtain smaller particle sizes is easily accomplished depending on desired end product dimension.

### TYPES OF CUTS

**Granulate**  
3/32 to 3/8" (2.4 to 9.5 mm)

### CUTTING OVERVIEW

1. Adjustable Gate
2. Vibratory Feeder
3. Adjustable Feed Roll
4. Adjustable Stripper Plate
5. Circular Knives



### SPECIFICATIONS<sup>Y</sup>

**Length:**.....39.96" (1015 mm)  
**Width:**.....26.67" (677 mm)  
**Height:**.....30.08" (764 mm)  
**Net Weight:**.....450 lb (204 kg)  
**Motor:**.....3/4 HP (.56 kW)

## MODEL OC

### CROSSCUT BIAS SLICER

The Model OC specializes in crosscut bias slicing of elongated products including: pickles, carrots, celery, rhubarb, okra, potatoes, squash, etc. The machine features a wide selection of slice thicknesses, continuous operation for uninterrupted production, and simplified design for easy cleanup and maintenance. The Model OC will accommodate products up to 2.5" (63.5 mm) in diameter or width.

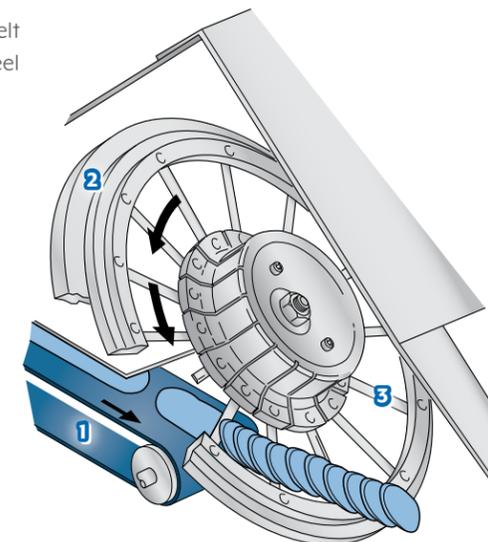
### TYPES OF CUTS

**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.

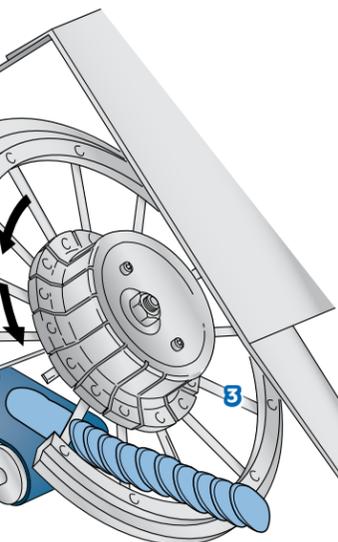
### CUTTING OVERVIEW

1. Conveyor Belt
2. Slicing Wheel
3. Knives



### SPECIFICATIONS<sup>Y</sup>

**Length:**.....117.04" (2973 mm)  
**Width:**.....31.38" (797 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)



## MODEL VSC

### CUTS SEGMENTS, SLABS, & STRIPS

The <sup>SS</sup>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.

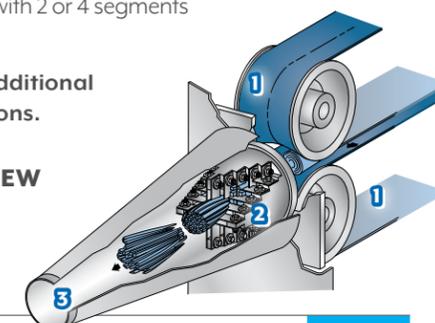
### TYPES OF CUTS

- Square:** .156 to 1" (4.0 to 25.4 mm)
- Segment:** 3, 4, 5, 6, 8, 10, or 12
- Bi-Slab:** .125 to .313" (3.2 to 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 to .625" (3.2 to 15.9 mm), Crinkle: .188 to .250" (4.8 to 6.4 mm)
- Coring with Segment:** .375 to 2" (9.5 to 50.8 mm) with 2 or 4 segments

>> See page 38 for additional cutting head options.

### CUTTING OVERVIEW

1. Conveyor Belt
2. Knives
3. Discharge Cone



The <sup>SS</sup>Velocut® Head and the Flo-Cut® Model 360 Head may be used in conjunction with the Urschel Model VSC Cutter, or integrated into an existing watergun system. A variety of cuts may be produced including square, rectangular, slab, bi-slab, cross slab, and segment cuts. A free-of-charge test cut of your application may assist with your purchasing decision and provide information on specific head set-up to attain your targeted specifications.

## VELOCICUT® HEAD



### STRIP CUTTING HEAD

The <sup>SS</sup>Velocut 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 Velocut 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. The Velocut head may be used in conjunction with the Model VSC Cutter, or on types of water propelled systems.

### TYPES OF CUTS

.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" (12.0 mm)
.285" (7.2 mm)	.500" (12.7 mm)
.290" (7.4 mm)	.512" (13.0 mm)
.294" (7.5 mm)	.560" (14.2 mm)
.297" (7.5 mm)	.591" (15.0 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)

### RECTANGULAR STRIPS

Any combination of square strip sizes is available to produce cuts such as .290 x .313" (7.4 x 8.0 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)	.469" (11.9 mm)	.500" (12.7 mm)	.563" (14.3 mm)	.625" (15.9 mm)	.750" (19.1 mm)
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#### 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)	.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)
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### SEGMENT CUTS

4, 8, or 12

### SLABS

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

### SPECIFICATIONS<sup>Y</sup>

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

Urschel offers a variety of honers to increase knife life and promote cost-savings. Each honer relates to specific types of knives. Many customers choose to have multiple honers set to different knife sizes to expedite the sharpening process.

## MODELS CKG, JKH, & WG

### A. MODEL CKG: CIRCULAR KNIFE HONER

The Model CKG Honer specializes in resharpening circular knives used on Urschel machines. The CKG will sharpen 3, 3-1/2, 4, and 5" (76.2, 88.9, 101.6, 127 mm) diameter knives with plain (non-serrated), serrated, and scalloped edges, as well as knives beveled on both sides (double bevel) and heavy duty circular knives.

### B. MODEL JKH: JULIENNE KNIFE HONER

The Urschel Model JKH Honing Machine is designed to sharpen the slicing knife edge and individual tabs on julienne knives spaced 3/4" (19.1 mm) and greater that are used on the Translicer series cutters.

### C. MODEL WG: CROSSCUT & SLICING KNIFE HONER

The Urschel Model WG Honing Machine offers customers an accurate means of sharpening a wide range of Urschel slicing knives and crosscut knives.

### Knives used on the following machines may be sharpened on the Model WG:

#### Slicing knives (straight cut)

Model 30, Affinity Dicer, Affinity Integra Dicer, DiversaCut 2110 Dicer, DiversaCut 2110A Dicer, DiversaCut Sprint Dicer, E Translicer Cutter, G-A, OC, Sprint 2 Dicer, Translicer 2500 Cutter, Translicer 2510 Cutter, Translicer 2520 Cutter, VSC, and Flo-Cut 360 & 475.

#### Crosscut knives (straight cut)

Affinity CD-L Dicer, Affinity Dicer, Affinity Integra Dicer, DiversaCut 2110 Dicer, DiversaCut 2110A Dicer, DiversaCut Sprint Dicer, G-A, M6, M VersaPro Dicer, and Sprint 2 Dicer.



### SPECIFICATIONS<sup>Y</sup>

#### A. MODEL CKG

**Length:** .....15.50" (394 mm)  
**Width:** .....13.00" (330 mm)  
**Height:** .....10.00" (254 mm)  
**Net Weight:** .....56 lb (25 kg)  
**Motor:** .....1/6 HP (.13 kW)

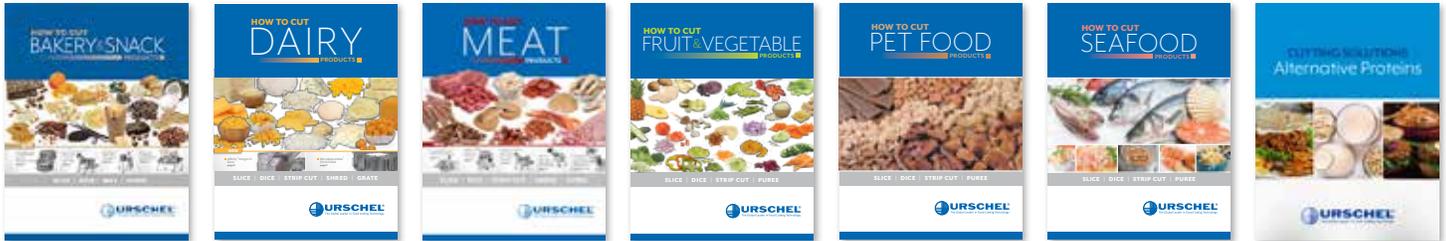
#### B. MODEL JKH

**Length:** .....12" (305 mm)  
**Width:** .....11" (280 mm)  
**Height:** .....7" (178 mm)  
**Net Weight:** .....25 lb (11 kg)  
**Motor:** .....1/6 HP (.13 kW)

#### C. MODEL WG

**Length:** .....17.25" (438 mm)  
**Width:** .....9.25" (235 mm)  
**Height:** .....8.25" (210 mm)  
**Net Weight:** .....29 lb (13 kg)  
**Motor:** .....1/6 HP (.13 kW)

# 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](http://www.urschel.com).

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∨ Measurements and weights may vary depending on machine configuration.

‡ M VersaPro may contain parts protected by U.S. Patent No. 10933550.

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

β The MicroSlice Wheel may contain parts protected by U.S. Patent Nos. 6148709, 7178440, 7721637, 8033204, and European and other 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 U.S. Patent Nos. 6883411, 9296119, 9604379, and 9855669.

ββ The DiversaCut 2110A, DiversaCut Sprint, and Sprint 2 Dicers may contain parts protected by U.S. Patent No. 6883411 and European Patent No. EPI377415.

‡‡ 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 VSC and Velocicut may contain parts protected by U.S. Patent No. 6553885, and European and foreign patents.

∞∞ The Comitrol Processor may contain parts protected by U.S. Patent No. 9033268.

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

® Urschel, Urschel logo symbol, The Global Leader in Food Cutting Technology, Affinity, Affinity Integra, DiversaCut, DiversaCut 2110A, Sprint 2, DiversaCut Sprint, E TranSlicer, Flat-V, MicroAdjustable, M VersaPro, TranSlicer, MicroSlice, Comitrol, Velocicut, and Flo-Cut (U.S. only) are registered trademarks of Urschel Laboratories, Inc. U.S.A. ™ SlideLocc pending.