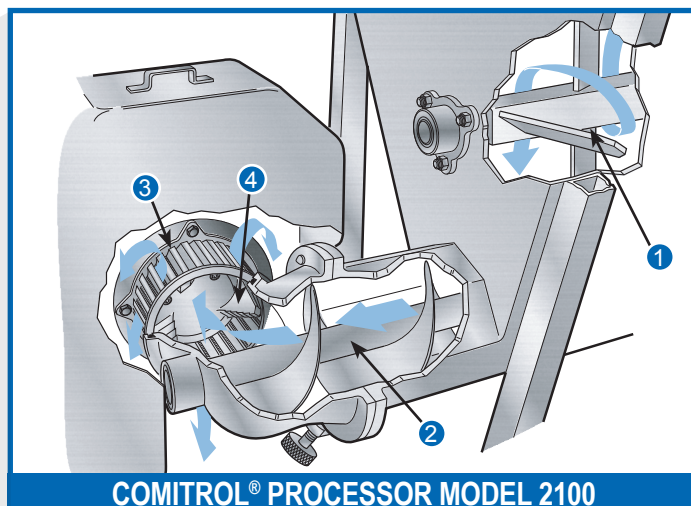


# Comitrol® Processor Model 2100

## Controlled Particle Size Reduction



COMITROL® PROCESSOR MODEL 2100

### SPECIFICATIONS

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)  
. . . . . Feed Screw - 5 HP (3.7 kW)  
. . . . . Agitator - 2 HP (1.5 kW)

### APPLICATIONS

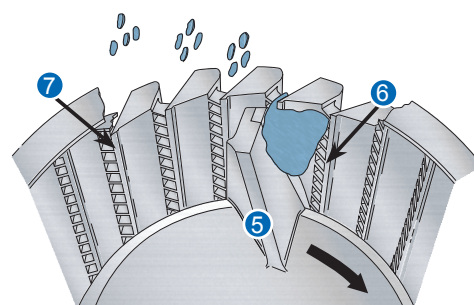
The Comitrol Processor Model 2100 features large hopper capacity and positive product feeding for cutting fresh and frozen tempered meat through a wide range of sizes.

The Model 2100 provides maximum utilization of all types of meat for flaked and formed products, as well as other applications including bakery rework. A wide range of cutting heads and impellers are available for tailor-made particle size requirements. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.



### OPERATING PRINCIPLE

Product received by a hopper is delivered by an agitator [ 1 ] and feed screw [ 2 ] to the cutting head [ 3 ] and impeller [ 4 ]. Once in the stationary cutting head, the heart of the Comitrol unit, product is revolved by the rotating impeller [ 5 ] at high speed with the resultant centrifugal force propelling the product outward. The impeller tips force the product against uniformly spaced horizontal separators [ 6 ]. Small portions of product projecting into the spaces between the separators are cut off into particles by spaced columns of vertical knives [ 7 ]. These particles fly outward and away from the cutting head. The wall surfaces between the vertical knives are relieved to eliminate friction that would produce heat. Motor power is effectively utilized to cleanly sever the product into uniform particles instead of producing destructive heat.



CUTTING HEAD ASSEMBLY

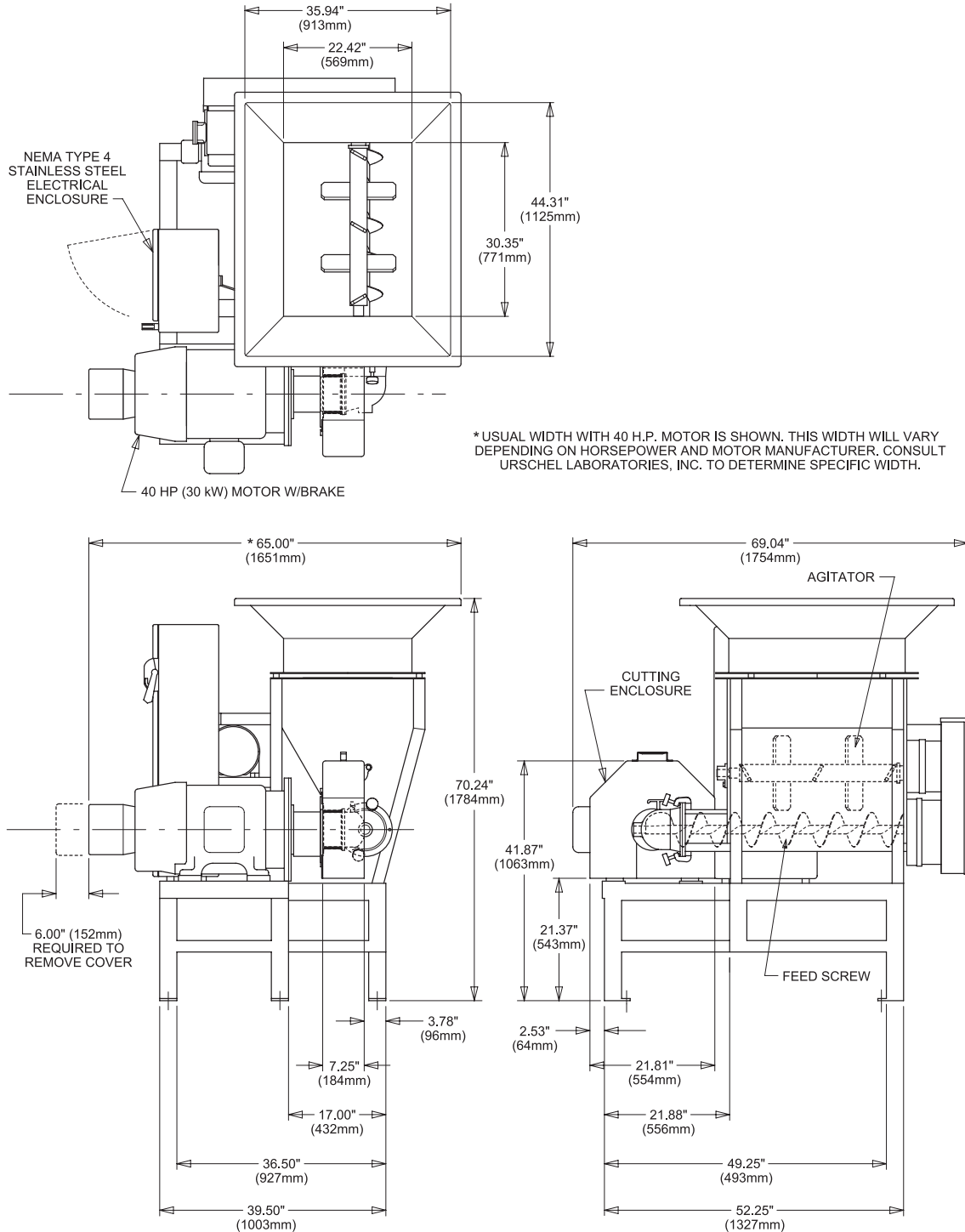
### TYPES OF CUTS

Particle sizes ranging from coarse to fine emulsions are possible. 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.

*If your product application is not mentioned on this page, contact your local Urschel representative to determine the most effective solution to your size reduction needs.*

# Comitol® Processor Model 2100

## Dimensional Drawing



### You Are Invited to Test Cut Your Product

Urschel Laboratories has a complete network of test facilities and experienced service and sales representatives around the world ready to work for you on any size reduction application. Contact your local Urschel Laboratories' representative to schedule a comprehensive, no-obligation test today at [www.urschel.com](http://www.urschel.com).



**URSCHEL®**  
THE SIZE REDUCTION SPECIALISTS

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