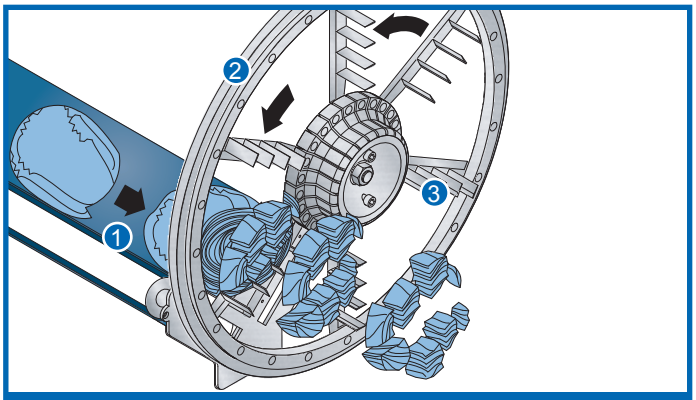
TranSlicer® 2510 Cutter

Large Product, High Capacity Slicer/Shredder



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SPECIFICATIONS

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

APPLICATIONS

The TranSlicer 2510 Cutter features valuable elements to ease maintenance, increase positive product flow, and decrease operational costs. The machine accepts the same types of products: input of compressible food products up to 8" (203 mm) in diameter, or firm, round products such as cabbage up to 6-3/4" (171 mm) in diameter (larger cabbage heads if cut in half).

The TranSlicer 2510 offers:

- Large discharge chute eases product flow and reduces product damage.
- Hinged panels offer full access to all key areas of the machine for maintenance and washdowns
- Sloped surfaces including electrical enclosure and bottom feed pan simplify cleaning.
- All stainless steel motors including dynamic brake used on the cutting wheel motor that enable the motor to smoothly stop.
- Quick feed belt release levers simplify servicing and belt changeovers.
- Additional stop button conveniently positioned opposite the electrical enclosure.
- Positive product feed and increased yield results from overlapping belt guards with optional lead-ins and belt slide extensions. These components help guide product on a clear path to the cutting wheel.
- Replaceable feed belt guide supports offer cost-savings by eliminating the need to replace an entire assembly.

OPERATING PRINCIPLE

The model TRS 2510 utilizes two sets of high speed feed belts sloped to form a “V” cross section **[1]**. Product delivered to the first set of belts is oriented and accelerated for passage to the second set of belts. The second set of belts are synchronized with the cutting wheel **[2]** to insure proper advance of product per revolution of the wheel. Top belt assemblies are also available to assist in feeding product.

Slightly twisted knives **[3]** (Julienne knives shown) placed under tension serve as uniform-pitched spokes positioned between the hub and rim. The pitch, number of knives and belt speed maintain the advance of product which determines cut thickness. One slice is made at a time which prevents any crushing of the product. The cut slices are then released into a hinged discharge chute to reduce their speed before exiting the machine.

TYPES OF CUTS

SLICING WHEELS

Flat and Crinkle Slices: 1/32 to 3"

JULIENNE WHEELS

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.

SHREDDING WHEELS

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.

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.

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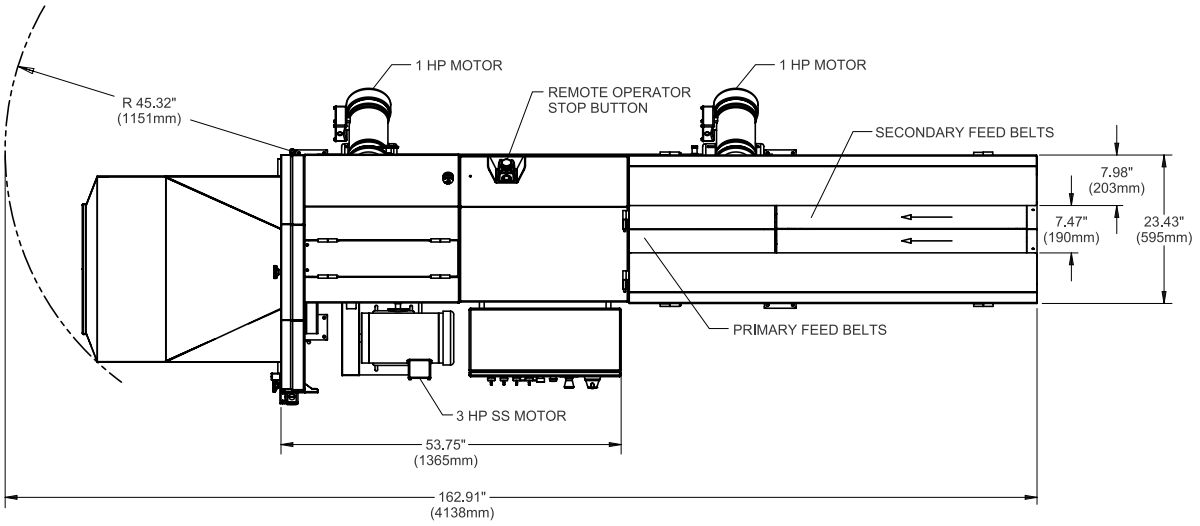
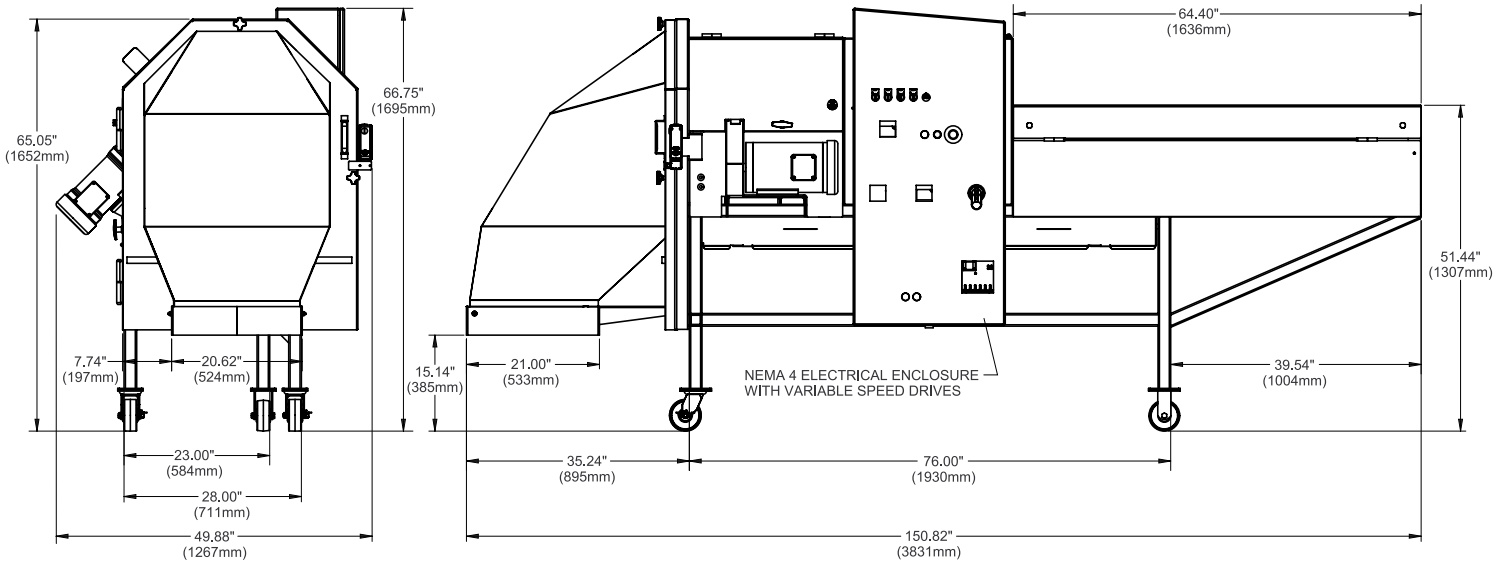
Urschel® TranSlicer® 2510 Cutter
Dimensional Drawing





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.

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www.urschel.com | info@urschel.com

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