DIVERSACUT 2110A™ DICER

The largest machine in the DiversaCut line, the DiversaCut 2110A™ Dicer produces dices, strips, slices, granulates, and shreds at high production capacities. With a maximum infed of 10” (254 mm) in any dimension, the machine offers cost-savings by eliminating the need to pre-cut product. This new dicer promotes more precise cut tolerances with slice adjustment and lockdown features. The machine also features fine-tuning through adjustable collars on both cutting spindles for ultimate precision. Products widely processed include: potatoes, carrots, onions, cabbage, peppers, celery, tomatoes, aloe vera, apples, papaya, squash, cassava, kohlrabi, cucumbers, eggplant, zucchini, mango, ginger, kale, leek, peaches, pineapple, and strawberries.

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

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

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

Circular knife cuts: 1/8 to 3” (3.2 to 76.2 mm)
Crosscut knife cuts: 3/32 to 1-1/2” (2.4 to 38.1 mm)
Crosscut knife crinkle cuts (.076” depth): 9/32 to 5/32” (7.1 to 14.8 mm)
Crosscut knife deep crinkle cuts (.125” or .145” depth): 3/8 to 1/2” (9.5 to 12.7 mm)
Crosscut knife V-cuts: 5/16 to 1/2” (7.9 to 12.7 mm)

SPECIFICATIONS
Length: 84.07” (2136 mm)
Width: 63.62” (1671 mm)
Height: 68.37” (1739 mm)
Net Weight: 1500 lbs (680 kg)
Motor: 5 HP (3.7 kW) or 10 HP (7.5 kW)
*Various discharge chutes are available. Machine width varies depending on style of discharge chute. Width listed is the maximum machine width available.

CUTTING OVERVIEW
1. Impeller Paddles
2. Slicing Knife
3. Circular Knives
4. Crosscut Knives
5. Carrot
6. Onion
7. Eggplant
8. Zucchini
9. Tomato
10. Cabbage

SPECIFICATIONS
Length: 53.81” (1377 mm)
Width: 53.86” (1366 mm)
Height: 65.59” (1670 mm)
Net Weight: 860 lbs (390 kg)
Motor: 1.5 HP (1.1 kW)

With a small footprint, the DiversaCut Sprint® Dicer is a high performance dicer designed to uniformly dice, strip out, and slice a variety of products. Designed for small to mid-size processors, the dicer accepts a maximum infed of 6.5” (165.1 mm) in any dimension. Popular applications include: carrots, artichoke hearts, apples, peppers, cabbage, onions, pears, pineapple, coconut, parsley, zucchini, eggplant, cranberries, olives, garlic, tomatoes, potatoes, radishes, cucumbers, peaches, and strawberries. All lubrication points are conveniently located on the exterior of the machine. The design of the compact cutting zone enables a smooth, direct transition throughout the cutting stations to produce quality dices. Offering across-the-line start with a high and low speed to run a wide range of products and cuts, the machine features continuous operation for uninterrupted production and hinged access panels for easy cleanup and maintenance.

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

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

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

Circular knife cuts: 1/8 to 3” (3.2 to 76.2 mm)
Crosscut knife cuts: 3/32 to 1” (2.4 to 25.4 mm)
Crosscut knife crinkle cuts: 9/32 to 9/16” (7.1 to 14.3 mm)

Peaches
1/4” (6.4 mm) Dices

Potatoes
9/32” (7.1 mm) Crinkle Strips

Carrots
1/8 x 1/2 x 1/2” (3.2 x 38.1 x 38.1 mm)

Onion
1/4” (6.4 mm) Dices

Cabbage
1/8 x 1/2 x 1/2” (3.2 x 38.1 x 38.1 mm)

Eggplant
3/4” (19.1 mm) Dices

Zucchini
1/4” (6.4 mm) Dices

Tomato
1/2” (13.4 mm) Dices

Pepper
3/8” (9.5 mm) Strips Cuts

Onion
1/4” (6.4 mm) Dices
The efficient E Translicer® Cutter represents the smallest footprint of the Translicer line of cutting machinery. Ideally suited for elongated products, popular applications include: asparagus, carrots, cabbage, celery, leek, cucumbers, peppers, green beans, cassava, lettuce, plantain, and potatoes. Several different interchangeable 20" (508 mm) diameter cutting wheels (“MicroSlice®,” slicing, shredding, and julienne) produce a full range of slices, shreds, and julienne cuts at high capacities. Optional static hold down, non-powered top belt or powered top belt hold down assemblies offer feeding assistance. The E Translicer accepts firm products up to 4” (101.6 mm) in diameter and leafy-type products up to 6” (152.4 mm) in diameter. The machine is available with either a variable frequency drive (VFD) or across-the-line start. Optional preparation tables provide a cutting board surface to assist with processing. The feed zone is completely separate from the mechanical zone, and all surfaces are sloped to promote sanitation. Hinged and sliding panels provide full access to all areas of the machine for maintenance and cleaning procedures. The machine features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance.

**TYPES OF CUTS**

**SLICING WHEEL**
- Flat or crinkle slices from 1/32 to 3” (.8 to 76.2 mm)

**SHREDDING WHEEL**
- 3/8” (9.5 mm) to approximately 3” (76.2 mm) in length and 1/16 to 9/32” (1.6 to 7.1 mm) slice thickness

**JULIENNE WHEEL**
- 1/2 x 1/16” to 2 x 2” (12.7 x 12.7 mm to 50.8 x 50.8 mm)

**MICROSPLICE WHEEL**
- Flat slices: .020 to .240” (.5 to 6.4 mm)
- Crinkle slices: .369” (1.8 mm)
- Oval shred: .125” (3.2 mm) thick by .025” (6.4 mm) wide
- Julienne strips: 3/32, 1/8, 3/16, 1/4, and 3/4” (.2, .3, .4, 6.4, and 19.1 mm) wide by .020 to .122” (.5 to 3.0 mm) thickness

**SPECIFICATIONS**
- Length: 100.76” (2560 mm)
- Width: 117.28” (2980 mm) with prep table
- Height: 61.79” (1569 mm) with prep table
- Net Weight: 133 lb (60 kg)
- Motor: 3 HP (2.2 kW)
- Feed Belt Motor: 1 HP (.75 kW)

**TRANSLICER 2510 CUTTER**

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

**TYPES OF CUTS**

**SLICING WHEEL**
- Flat or crinkle slices from 1/32 to 3-1/2” (.8 to 88.9 mm)

**SHREDDING WHEEL**
- 3/8” (9.5 mm) to approximately 3” (76.2 mm) in length and 1/16 to 9/32” (1.6 to 7.1 mm) slice thickness

**JULIENNE WHEEL**
- 3/8 x 3/8” to 3 x 2” (9.5 x 9.5 mm to 76.2 x 50.8 mm)

**PAPAYA**
- 3/4” (19 mm)

**RED CABBAGE**
- 1/8” (3.2 mm)

**CABBAGE**
- 3” (76.2 mm)

**CELERI FINE**
- 1/2” (12.7 mm)
The Model CC uniformly slices, strip cuts, shreds, and granulates a wide variety of fruits and vegetables at high production capacities with excellent results. The versatile machine features interchangeable cutting heads that enable the processor to change the type of cut in minutes. Specially designed knives do not require sharpening and are inexpensive to replace. The Model CC features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance. Maximum input product size is 3-3/4” (87.3 mm) in any dimension.

**TYPES OF CUTS**

**GRATING HEAD OPTION:** Offers cuts including powders, coarse granules, and a variety of shreds.

**FULL SHREDS & REDUCED V SHREDS**

- **Full Shred:** Diamond-shaped cross section available in three thicknesses: .070, .097, .125, or .286 (.18, 2.15, 3.2, or 7.2 mm).
- **Reduced V Shred:** V-shaped cross section

**OVAL SHREDS**

- **Oval Shred:** Oval-shaped cross section, approximately, .125 (.3 mm) thickness by .250 (.6 mm) wide.
- **Wide Oval Shred:** Measures .125 (.3 mm) by .375 (.9 mm) wide.

**CRESCENT SHREDS**

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

**NEW! FULL & REDUCED FLAT-V SHREDS**

- **Full Flat-V Shred:** Hexagonal-shaped cross section measuring approximately 150 (.3 mm) on all sides.
- **Reduced Flat-V Shred:** Flat top and bottom that form a corrugated shred.

**STRIPE**

- **Rectangular cross section:** Widths: 3/32, 1/8, 3/16, 1/4, 1/2, 1/16, and 3/32 (.7, 2.4, 3.2, 4.8, 6.4, 9.5, 12.7, and 12.7 mm).

**V SLICES**

- **Slices:** Slice thickness up to .500 (.127 mm).

**FLAT SLICES**

- **Slices:** Slice thickness up to .500 (.127 mm).

- **V Shred:** Complete “V” per inch. The depth of each “V” is .050 (.13 mm). Centers: .125 (.3 mm), .212 (.5 mm), .375 (.9 mm).

- **Flat-V Shred:** Slices thickness up to .275 (7 mm) with 3-1/2 waves per inch. The depth of each corrugation is .080 (.2 mm). Centers: .300 (.7 mm).

**MODEL OC**

- **Standard Crinkle Slice:** Slices thickness up to .285 (7 mm) with 3-1/2 waves per inch. The depth of each corrugation is .080 (.2 mm).

- **Model CC**

**SPECIFICATIONS**

- **Length:** 48.0” (1220 mm), 2 or 5 HP
- **Width:** 61.7” (1514 mm)
- **Height:** 31.4” (799 mm)
- **Net Weight:** 360 lbs (163 kg)
- **Motor:** 2 or 5 HP, 1.5 kW

- **Length:** 143.3” (3641 mm)
- **Width:** 31.9” (812 mm)
- **Height:** 44.9” (1141 mm)
- **Net Weight:** 664 lbs (300 kg)
- **Motor:** 2 HP, 1.5 kW

**CUTTING OVERVIEW**

1. Infeed Belt
2. Slicing Wheel
3. Cutting Knives

**BIAS FLAT AND CRINKLE SLICES**

- A wide range from 1/16” to 1/32” (.15 to 4.5 mm). When specially equipped with a Microuse slice blade flat slices can range from .030 to .120” (.8 to 3 mm). Consult Urschel for further details.

**MODEL VSC**

- The Model VSC produces a wide variety of cuts including segments, crinkle or flat slabs, and square or rectangular strips from many food products including carrots, pickles, zucchinis, and potatoes. The Model VSC features a variable speed drive, hinged access panel for easy access, quick changeover of cutting heads, and is designed for easy cleanup and maintenance. Several different cutting heads are available including the standard cutting head, slab cutting head, and the VCrisper™ cutting head. Consult Urschel for the cutting head best-suited for your application. The Model VSC will accept product up to 4” (101.6 mm) in diameter.

**TYPES OF CUTS**

**SQUARE STRIPS:**

- .156” (4.0 mm) to 1” (25.4 mm)

**RECTANGULAR STRIPS:**

- .281 x .406” (.71 x 10.3 mm) up to .438 x .875” (.11 x 22.2 mm)

**SEGMENT CUTS:**

- 3, 4, 5, 6, 8, 10, or 12

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

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

**TYPES OF CUTS**

**MODELS 1700**
 Variety of 6" Sliding Heads offer thicknesses from about .020 to .060" (.5 up to 1.5 mm)

**MODEL 1500 & 1700**
 Variety of 9" Micronut Heads offer the smallest particle sizes from about .0012 up to .0237" (.03 up to 6 mm)

**MODELS 1700 & 3600**
 Variety of 8" Cutting Heads offer sizes from about .010 up to 1.5" (.254 up to 38.1 mm)

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**SPECIFICATIONS**

**MODEL 1500**
- **Length:** 81.42" (206 mm)
- **Width:** 33.17" (846 mm)
- **Height:** 72.13" (1832 mm)
- **Net Weight:** 1100 lb (500 kg)
- **Motors:** 15, 30, or 40 HP (11.2, 22.4, or 30 kW)

**MODEL 1700**
- **Length:** 85.69" (2183 mm)
- **Width:** 33.17" (846 mm)
- **Height:** 72.13" (1832 mm)
- **Net Weight:** 1100 lb (500 kg)
- **Motors:** 15, 30, or 40 HP (11.2, 22.4, or 30 kW)

**MODEL 3600 SLANT**
- **Length:** 96.69" (2457 mm)
- **Width:** 28.21" (717 mm)
- **Height:** 58.64" (1488 mm)
- **Net Weight:** 400 lb (180 kg)
- **Motors:** 10, 30, 40, 50, or 75 HP (7.5, 22.4, 28.8, 48.8, or 56 kW)

**MODEL 3900**
- **Length:** 89.74" (2277 mm)
- **Width:** 60.06" (1524 mm)
- **Height:** 88.00" (2235 mm)
- **Net Weight:** 1346 lb (614 kg)
- **Motors:** 150 or 200 HP (112 or 149 kW)

**MODEL 9300 WITH FEEDER**
- **Length:** 84.06" (2135 mm)
- **Width:** 60.06" (1524 mm)
- **Height:** 88.00" (2235 mm)
- **Net Weight:** 1350 lb (615 kg)
- **Motors:** 150 or 200 HP (112 or 149 kW)

**TEXTURED VEGETABLE PROTEIN MODEL 1700**
- Soy Milk Model 9300
- Potato Flaxseed Model 3600
- Del Mustard Model 9300

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**MODEL 1500**
The Comitrol Processor Model 1500 is recommended for specific applications refining or finishing free-flowing liquids or viscous slurries. Fruit/vegetable applications include: soy beans for soy milk, purées for fruit juices, pepper slurries for mash or hot sauce, tomatoes for catsup, fruits and vegetables for baby foods and soups.

The Model 1500 accommodates 6" (152.4 mm) micronut heads. Maximum infed dimension is 3/8" (9.5 mm), but may depend on micronut head and impeller used.

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**MODEL 1700**
The Comitrol Processor Model 1700 is the most versatile machine in the Comitrol line. The Model 1700’s wide range of fruit/vegetable applications include reductions of fruits, vegetables, and spices for flavorings, soups, pastes, salsas, sauces, and beverages.

The Model 1700 accommodates all three types of 6" (152.4 mm) diameter reduction heads - cutting heads, slicing heads, and micronut heads. The standard baffle-piece enclosure simplifies disassembly and cleaning. Optional parts assist in creating an enclosed cutting zone to deter escape of dust, vapor, and liquid when installed with a collection system. Maximum infed dimension varies depending on the type of head and impeller used.

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**MODEL 3600**
The compact size of the Comitrol Processor Model 3600 Slant makes it ideal for small volume to high capacity production. Fruit/vegetable applications include reductions of fruits and vegetables for pastes, flavorings, granulations, salsas, relishes, and bits.

The Model 3600 accommodates 6" (152.4 mm) diameter cutting heads. Maximum product infed is 2.5" (63.5 mm) in any dimension.

The Comitrol Processor Model 3600 is also available in a 30, 40, 50, or 75 horse power motor version, or with a suitable feeder (below). Suitable feeder is manufactured and installed by a third party.

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**MODEL 9300**
The Comitrol Processor Model 9300 is the largest in the Comitrol series. The machine is designed for one-pass particle size reduction when the final product will be a slurry, paste, liquid, or powder. The large machine also features a larger 12" (304.8 mm) micronut head and impeller, twice the size of micronut head assemblies found on the Model 1700. This makes it possible to achieve smaller particle sizes with greater efficiency.

By using as much as 200 HP (149 kW), much larger throughputs are possible. Standard soft start gradually powers up the machine by creating a reduced inrush current allowing more efficient utility management. Maximum product Infed is 3/8" (9.5 mm).
**MODEL M6**

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

**TYPES OF CUTS**

**DICES:** Many sizes available depending on the selection of circular knife spacers and crosscut knife spindle set-up. Circular knife cuts: 3/16 to 1-1/2" (4.8 to 38.1 mm) Crosscut knife cuts: 1/8 to 3" (3.2 to 76.2 mm) standard, up to 5.69" (144 mm) with alternate gearing.

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

**SPECIFICATIONS**

- **Length:** 119.03" (3023 mm)
- **Width:** 33.48" (850 mm)
- **Height:** 50.33" (1220 mm)
- **Net Weight:** 1600 lb (700 kg)
- **Motors:** 5 HP (3.7 kW) or 7.5 HP (5.6 kW)

**MODEL RA-A**

The Model RA-A is a versatile machine capable of producing a wide range of dice and strip cut sizes from a variety of fruits and vegetables. Interchangeable drive parts provide maximum versatility and optimum cutting results in the small to intermediate size range. The Model RA-A features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance. Maximum input product size is 3-1/2" (88.9 mm) in any dimension.

**TYPES OF CUTS**

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

- **Slice thickness:** 1/16 to 3/8" (1.6 to 9.5 mm)
- **Circular knife cuts:** 1/8 to 1" (3.2 to 25.4 mm)
- **Crosscut knife cuts:** 0.50 to 3" (1.3 to 76.2 mm)

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

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

**SPECIFICATIONS**

- **Length:** 46.11" (1171 mm)
- **Width:** 38.90" (989 mm)
- **Height:** 71.29" (1833 mm)
- **Net Weight:** 700 lb (320 kg)
- **Motor:** 5 HP (3.7 kW)

**MODEL G-A**

The versatile Model G-A uniformly cuts dices, straight french fry strips, and slices from a variety of soft ripe fruits and brittle root vegetables. A wide selection of interchangeable cutting parts enables the user to obtain gentle, clean cutting through a wide range of sizes at high production capacities. The Model G-A features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance. Maximum input product size is 5-1/2" (139.7 mm) in any dimension.

**TYPES OF CUTS**

**SLICES:** By removing the crosscut knife spindle, the circular knife spindle, and the stripper plate, the Model G-A can make slices up to 3/4" (19.1 mm) with the addition of optional parts.

**DICES:** A slicing knife, crosscut knife spindle, and circular knife spindle are used for dicing. Changing the size of the cubes is done by using the required cutting spindles and adjusting the slice thickness. Cubes up to 3/4" (19.1 mm) may be obtained.

**STRIP CUTS:** To make strip cuts, only the slicing knife and the crosscut knife spindle are used. Strip cuts up to 17/32" (13.5 mm) may be obtained.

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

**SPECIFICATIONS**

- **Length:** 73.73" (1873 mm)
- **Width:** 45.94" (1167 mm)
- **Height:** 49.20" (1251 mm)
- **Net Weight:** 770 lb (350 kg)
- **Motor:** 2 HP (1.5 kW)