HOW TO CUT FOOD PRODUCTS

The Global Leader in Food Cutting Technology

URSCHEL®
www.urschel.com
NEW DiversaCut 2110A™ Dicer

VERSATILE, HIGH CAPACITY SLICER, STRIP CUTTER & DICER

The largest machine in the DiversaCut line, the DiversaCut 2110A™ Dicer produces dices, strips, slices, granulations, and shreds at high production capacities. With a maximum infeed 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, cooked bacon, cooked turkey or beef roasts, candy granulations, papaya, breads, cookie granulations, ham, fish, pepperoni, squash, pet food, 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)

Dices/Granulations: A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by using the required cutting spindles and adjusting the slice thickness.
Circular knife cuts: 1/8 to 3” (3.2 to 76.2 mm)
Crosscut knife cuts: 3/32 to 1-1/2” (2.4 to 38.1 mm)
Crosscut knife crinkle cuts (.076” depth): 9/32 to .583” (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)
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.
Shreds: Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products.

SPECIFICATIONS

Length: 64.07” (1627 mm)
Width: *63.62” (1616 mm)
Height: 68.44” (1738 mm)
Net Weight: 1500 lb (681 kg)
Motor: 5 or 10 HP (3.7 or 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.

DiversaCut Sprint® Dicer

HIGH PERFORMANCE SMALL DICER

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

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

Slices: By removing the crosscut spindle and the circular knife spindle, the machine can make slices through the full range of slice thickessnes.
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 cuts: Flat and crinkle strip cuts in a variety of widths can be made by removing either the crosscut knife spindle or the circular knife spindle assembly.

Dices/Granulations: A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by using the required cutting spindles and adjusting the slice thickness.
Circular knife cuts: 1/8 to 3” (3.2 to 76.2 mm)
Crosscut knife cuts: 3/32 to 1-1/2” (2.4 to 25.4 mm)
Crosscut knife crinkle cuts: 9/32 to 9/16” (7.1 to 14.3 mm)

SPECIFICATIONS

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)

*63.62” (1616 mm)
53.86” (1368 mm)
53.81” (1367 mm)
68.44” (1738 mm)
1500 lb (681 kg)
5 or 10 HP (3.7 or 7.5 kW)

www.urschel.com
VERSATILE SLICERS, SHREDDERS, & GRANULATORS

The Model CC Series of machines uniformly slice, strip cut, shred and granulate a wide variety of food products at high production capabilities with excellent results. Among these products are potatoes for chips, shredded cheese for pizza topping, mushrooms, cabbage, lettuce, onions and carrots for salad ingredients, and a wide variety of nut meats for bakery ingredients. Each machine features interchangeable cutting heads that enable the processor to change the type of cut in just minutes. Specially designed disposable knives do not require sharpening and are inexpensive to replace. Each model features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance. The Model CC will accept products measuring up to 4” (101.6 mm) in any dimension. The Models CCX-D, CC-DL, and CC-D will accept products measuring up to 3-1/2” (89.9 mm) in any dimension.

**NEW!**

**VERSATILE SLICERS, SHREDDERS, & GRANULATORS**

**Types of Cuts**

- **Flat-V Slice**
  - Slice thickness up to .160” (4.6 mm) with 2.1 corrugations per inch. Corrugation depth of .125” (3.2 mm); Centers: .473” (12 mm).
  - Limited availability based on customer application. Contact your local Urschel office to verify salary.

- **Z-Cut Slice**
  - Slice thickness up to .325” (8.3 mm) with 2.1 corrugations per inch. Corrugation depth of .212” (5.4 mm).
  - Limited availability based on customer application. Contact your local Urschel office to verify salary.

- **V Slices**
  - Slice thickness up to .500” (12.7 mm).
  - 8” V’s per inch. “V” depth of .070” (1.8 mm); Centers: .125” (3.2 mm).

- **Standard Crinkle Slice**
  - Slice thickness up to .500” (12.7 mm) with 3-1/2 waves per inch. Crinkle depth of .080” (2 mm); Centers: .300” (7.6 mm).

- **Flat Slices**
  - Slice thickness up to .500” (12.7 mm).

**Full & Reduced Flat-V Shreds**

- **Full Shred**
  - Diamond-shaped cross section available in four thicknesses: .070, .097, or .125”, and .250” (6.4 mm) wide.
  - Reduced V Shred: “V”-shaped cross section

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

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

- **Strip Cuts**
  - Rectangular cross section. Widths: 3/32, 1/8, 3/16, 1/4, 3/8, 1/2, 9/16, and 3/4” (2.4, 3.2, 4.8, 6.4, 9.5, 12.7, 14.3, and 19 mm).

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

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  - Diamond-shaped cross section available in four thicknesses: .070, .097, or .125”, and .250” (6.4 mm) wide.
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- **Grating Options**
  - Grating heads offer cuts including powdered parmesan, coarse granules, and a variety of shreds.

**Model CC Series**

**Model CCX-D**

- **Length:** 58.58” (1486 mm), 24” diam. encl.
- **Width:** 65.33” (1660 mm), 32” diam. encl.
- **Height:** 32.95” (837 mm), 24” diam. encl.
- **Net Weight:** 33.91” (861 mm), 32” diam. encl.
- **Motor:** 1,000 lb (454 kg)
- **Motor:** 10 HP (7.5 kW)
- **U.S.D.A., Dairy Division Accepted**

The CCX-D is the premium cheese shredder in the CC line. It combines a fully-enclosed 10 horsepower motor, crank swageway feed hopper, and is available with a 24 or 32 inch cutting chamber.

**Model CC-DL**

- **Length:** 62.40” (1585 mm)
- **Width:** 35.59” (904 mm)
- **Height:** 33.93” (862 mm)
- **Net Weight:** 700 lb (318 kg)
- **Motor:** 10 HP (7.5 kW)
- **U.S.D.A., Dairy Division Accepted**

The CC-DL cheese shredder is similar to the CC-D, but is equipped with a crank swageway feed hopper, 10 horsepower motor, and a 32 inch cutting chamber.

**Model CC-D**

- **Length:** 48.03” (1220 mm)
- **Width:** 51.74” (1314 mm)
- **Height:** 35.59” (904 mm)
- **Net Weight:** 29.82” (760 mm)
- **Motor:** 5 or 10 HP (3.7 or 7.5 kW)
- **U.S.D.A., Dairy Division Accepted**

The CC-D cheese shredder is the industry standard. It is equipped with a lift-off feed hopper, 5 or 10 horsepower motor, and a 24 inch cutting chamber standard.

**Slicing Overview**

1. Slicing Knife
2. Impeller

**Shredding Overview**

1. Slicing Knife
2. Impeller
Comitrol® Processors

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, pureeing, 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

MODEL 1700

Variety of 6” Slicing Heads offer thicknesses from about .020 to .060” (.5 up to 1.5 mm)

MODELS 1500 & 1700

Variety of 6” Microcut Heads offer the smallest particle sizes from about .0012 up to .0237” (.03 up to .6 mm)

MODELS 1700 & 3600

Variety of 6” Cutting Heads offer thicknesses from about .020 to .060” (.5 up to 1.5 mm)

MODEL 9300

Variety of 12” Microcut Heads offer approximate size range from micro-dimensions up to .0420” (1.1 mm).

The 12” (304.8 mm) diameter microcut head and impeller used on Model 9300 (left) is twice the size of the microcut head/impeller used on the Model 1700 (right).

MODEL 1500

Length: 51.42” (1306 mm)
Width: 33.31” (846 mm)
Height: *72.13” (1832 mm)
Net Weight: 1100 lb (500 kg)
Motor: 15, 30, or 40 HP
(11.2, 22.4, or 30 kW)
*Height with 40 HP motor. This height will vary depending on horsepower and motor manufacturer.

The Comitrol® Processor Model 1500 is recommended for specific applications refining or finishing free-flowing liquids or viscous slurries. Applications include; peanut butter, nut milks, soy beans for soy milk, purees for fruit juices, pepper slurries for mash or hot sauce, tomatoes for catsup, fruits and vegetables for baby foods and soups. Maximum infeed dimension is 3/8” (9.5 mm), but may depend on microcut head and impeller used.

MODEL 1700

Length: 50.68” (1288 mm)
Width: 33.31” (846 mm)
Height: *72.13” (1832 mm)
Net Weight: 1100 lb (500 kg)
Motor: 15, 30, or 40 HP
(11.2, 22.4, or 30 kW)
*Height with 40 HP motor. This height will vary depending on horsepower and motor manufacturer.

The Comitrol® Processor Model 1700 is the most versatile machine in the Comitrol line. The Model 1700’s wide range applications include reductions for spices, flavorings, soups, pastes, salsas, sauces, and beverages.

Two-piece enclosure eases 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 infeed dimension is 2.5” (63.5 mm) in any dimension.

The Comitrol Processor Model 3000 is also available with a suitable feeder (A). Suitable feeder is manufactured and installed by a third party.

The compact size of the Comitrol® Processor Model 3600 Slant is ideal for small volume to high capacity production. Applications include reductions of bakery goods, fruits and vegetables for pastes, flavorings, granulations, salsas, relishes, and bits. Maximum product infeed is 2.5” (63.5 mm) in any dimension.

MODEL 3600 Slant

Length: 35.69” (907 mm)
Width: 29.21” (742 mm)
Height: *58.64” (1481 mm)
*Denotes 3600 slant with 10 HP motor. Specifications will vary depending on motor.

MODEL 9300

Length: 59.74” (1517 mm)
Width: 60.06” (1526 mm)
Height: 88.00” (2235 mm)
Net Weight: 3146 lb (1427 kg)
Motors: 150 or 200 HP (112 or 149 kW)

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. 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 infeed is 3.8” (9.5 mm).
NEW! AFFINITY® DICER

U.S.D.A., DAIRY DIVISION ACCEPTED LARGE CHEESE DICER

The new Affinity Dicer is the largest dicer Urschel manufactures. The machine comes in two versions: U.S.D.A. accepted (shown) and conveyor fed. The heavy duty dicer delivers a sanitary design, optimal high capacity output, and precision cuts. The Affinity accepts a wide range of inlet foods in different shapes and sizes. The U.S.D.A. accepted version accepts a maximum product size up to 7” (178 mm). The conveyor fed version accepts maximum blocks up to 7” (178 mm) or up to 10” (254 mm) in largest single product dimension.

TYPES OF CUTS

- Slice thickness: 1/8 to 5.66” (3.2 to 144 mm)
- Crosscut Cuts:
  - 3/16 to 1-1/2” (4.8 to 38 mm)
- Circular Cuts:
  - 1/8 to 2” (3.2 to 50.8 mm)
  - 1/8 to 3/4” (3.2 to 19.1 mm)
  - 1/8 to 2” (3.2 to 50.8 mm)
- Strip Cuts: 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.
  - 1/8 to 2” (3.2 to 50.8 mm) in length

Model M6 Dicer

The two-dimensional cutter Model M6 is a versatile machine designed for dicing, strip cutting, or shredding from product of a predetermined thickness. Ideally suited for cutting frozen-tempered, fresh-chilled, or hot cooked beef, pork, or poultry in addition to leafy vegetables and bakery/snack products.

TYPES OF CUTS

- Dices: Defined by circular knife spacings and set-up of crosscut knife spindle.
  - Circular Cuts: 3/16 to 1-1/2” (4.8 to 38 mm)
  - Crosscut Cuts: 1/8 to 5.66” (3.2 to 144 mm)
- Strip Cuts: Made by removing the crosscut knife spindle from the machine. The length and thickness of the strips will depend upon the size of the original product.
- Shreds: Feed discs work together with special shredding discs or blunt knives to produce coarse to fine shred consistencies. Various shred lengths are possible.
- Julienne strips: 3/8 x 1-1/2” (9.5 x 38.1 mm)
- Flat slices: 3/8” (9.5 mm) to 3” (76.2 mm) in length
- Julienne sticks: 1” (25.4 mm) to 3” (76.2 mm) in length

E TranSlicer® Cutter

PRECISION SLICING OF ELONGATED PRODUCTS

The E TranSlicer Cutter is ideally suited for elongated products such as cassava, plantain, taro root, potatoes, and bread sticks. Interchangeable stainless steel cutting wheels offer maximum versatility. The machine features continuous operation for uninterrupted production. The E TranSlicer accepts firm products up to 4” (101.6 mm) in diameter and flexible, compressible products up to 6” (152.4 mm) in diameter.

TYPES OF CUTS

- SLICING WHEEL
  - Flat or crinkle 1/32 to 3” (0.8 to 76.2 mm)
  - JULIENNE WHEEL
  - 3/8” (9.5 mm) to 3” (76.2 mm) in length and 1/16 to 9/32” (1.6 to 7.1 mm) slice thickness.
- SHREDDING WHEEL
  - 3/8” (9.5 mm) to 3” (76.2 mm) in length and 1/16 to 9/32” (1.6 to 7.1 mm) slice thickness.
- JULIENNE WHEEL
  - 3/8” (9.5 mm) to 3” (76.2 mm) in length and 1/16 to 9/32” (1.6 to 7.1 mm) slice thickness.
- MICSLOSICLE WHEEL
  - Flat slices: 0.20” to 2.40” (5.0 to 6.4 mm)
  - Julienne strips: 3/32 to 3/4” (2.4 to 19.1 mm)

TranSlicer® 2510 Cutter

SPECIALIZES IN CUTTING LEAFY VEGETABLES

The TranSlicer® 2510 Cutter is the largest in 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. Interchangeable 25” (635 mm) diameter cutting wheels 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.

TYPES OF CUTS

- SLICING WHEEL
  - Flat or crinkle 1/32 to 3-1/2” (0.8 to 88.9 mm)
- SHREDDING WHEEL
  - 3/8” (9.5 mm) to 3” (76.2 mm) in length
- JULIENNE WHEEL
  - 3/8” (9.5 mm) to 3” (76.2 mm) in length and 1/16 to 9/32” (1.6 to 7.1 mm) slice thickness.
**Model G-A Dicer**

**DICER & STRIP CUTTER**

The three-dimensional Model G-A Dicer uniformly slices, strip cuts, and dices a variety of products including fruits and breads. The machine features continuous operation, and is designed for easy cleanup and maintenance. Maximum product input is 5-1/2” (140 mm) in any dimension.

**TYPES OF CUTS**

**Slices:**
- product size is 3-1/2” (88.9) mm in any dimension.

**Strip Cuts:**
- Crosscut knife cuts: .050 to 3” (1.3 to 76.2 mm)
- Circular knife cuts: 1/8 to 1” (3.2 to 25.4 mm)

**Dices/granulations:**
- Types of Cuts
- Slices/granulations with different crosscut knife spindles.
- Dices:
  - 1/16 to 3/4” (1.6 to 19.1 mm)
- Slices:
  - 1/16 to 3/8” (1.6 to 9.5 mm)

**Models**
- Model RA-A Dicer
- Model G-A Dicer
- Model CD-A

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Length</th>
<th>Width</th>
<th>Height</th>
<th>Net Weight</th>
<th>Motor</th>
</tr>
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<tbody>
<tr>
<td>RA-A</td>
<td>46.11” (1171 mm)</td>
<td>36.93” (938 mm)</td>
<td>71.39” (1833 mm)</td>
<td>700 lb (320 kg)</td>
<td>5 HP (3.7 kW)</td>
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<tr>
<td>G-A</td>
<td>39.96” (1015 mm)</td>
<td>26.67” (677 mm)</td>
<td>30.08” (764 mm)</td>
<td>450 lb (200 kg)</td>
<td>7.5 HP (5.6 kW)</td>
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<tr>
<td>CD-A</td>
<td>41.33” (1051 mm)</td>
<td>38.60” (981 mm)</td>
<td>49.21” (1250 mm)</td>
<td>556 lb (250 kg)</td>
<td>2 HP (1.5 kW)</td>
</tr>
</tbody>
</table>

**Cutting Overview**

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

**Model N**

**GRANULATOR & SCARIFIER**

The Model N granulates nuts, cookies, and crackers, and scarifies frozen or dehydrated fruits. 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**

- Dices/Granulations:
  - Circular knife cuts: 1/8 to 1” (3.2 to 25.4 mm)
  - Crosscut knife cuts: 1/16 to 3” (1.6 to 76.2 mm)

**Models**
- Model N
- Model CD-A

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**Cutting Overview**

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

**Model CD-A**

**DICER, GRANULATOR, AND STRIP CUTTER**

The two-dimensional Model CD-A uniformly dices and strip cuts in the small to intermediate size range. The Model CD-A cuts raw or brined citrus peel, nuts, dried prunes, and raisins. The machine features continuous operation, and is designed for easy cleanup and maintenance. Maximum input product thickness is 3/8” (9.5 mm).

**TYPES OF CUTS**

- Dices/Granulations:
  - Circular knife cuts: 1/8 to 1” (3.2 to 25.4 mm)
  - Crosscut knife cuts: 1/16 to 3” (1.6 to 76.2 mm)

**Models**
- Model CD-A

**SPECIFICATIONS**

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<td>556 lb (250 kg)</td>
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**Cutting Overview**

1. Feed Drum
2. Feed Spindle
3. Circular Knives
4. Crosscut Knives

**Diagram References**

- Models and types of cuts are illustrated.

**Images**

- Product images: BREAD, PAPAYA, APPLE, ZUCCHINI, CORN TORTILLA CHIPS, SANDWICH COOKIES, STRAWBERRIES, PECAN RELISH, PickLE RELISH, GRIFFIN & STRIP CUTTER, Model RA-A Dicer, Model G-A Dicer, Model CD-A, Model N.

**Website**

www.urschel.com
MODEL CCL LATTICE SLICER

The Model CCL produces a unique lattice cut. Both sides of the slice have interlaced crinkles. Model CC Slicers can be converted to Model CCL Lattice Slicers.

MODEL OC BIAS SLICER

Ideally suited for elongated products, the Model OC produces a variety of crinkle of flat bias slices.

YOU ARE INVITED TO TEST CUT YOUR PRODUCT

Urschel has a complete network of test cutting facilities and experienced service and sales representatives around the world ready to work with you on any size reduction application. Contact your local Urschel representative to schedule a comprehensive, no-obligation test cut today at www.urschel.com.

CONTACT URSCHEL TO LEARN MORE ABOUT THESE AND OTHER CUTTING OPTIONS.

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™DiversaCut 2110A pending.


The Global Leader in Food Cutting Technology


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