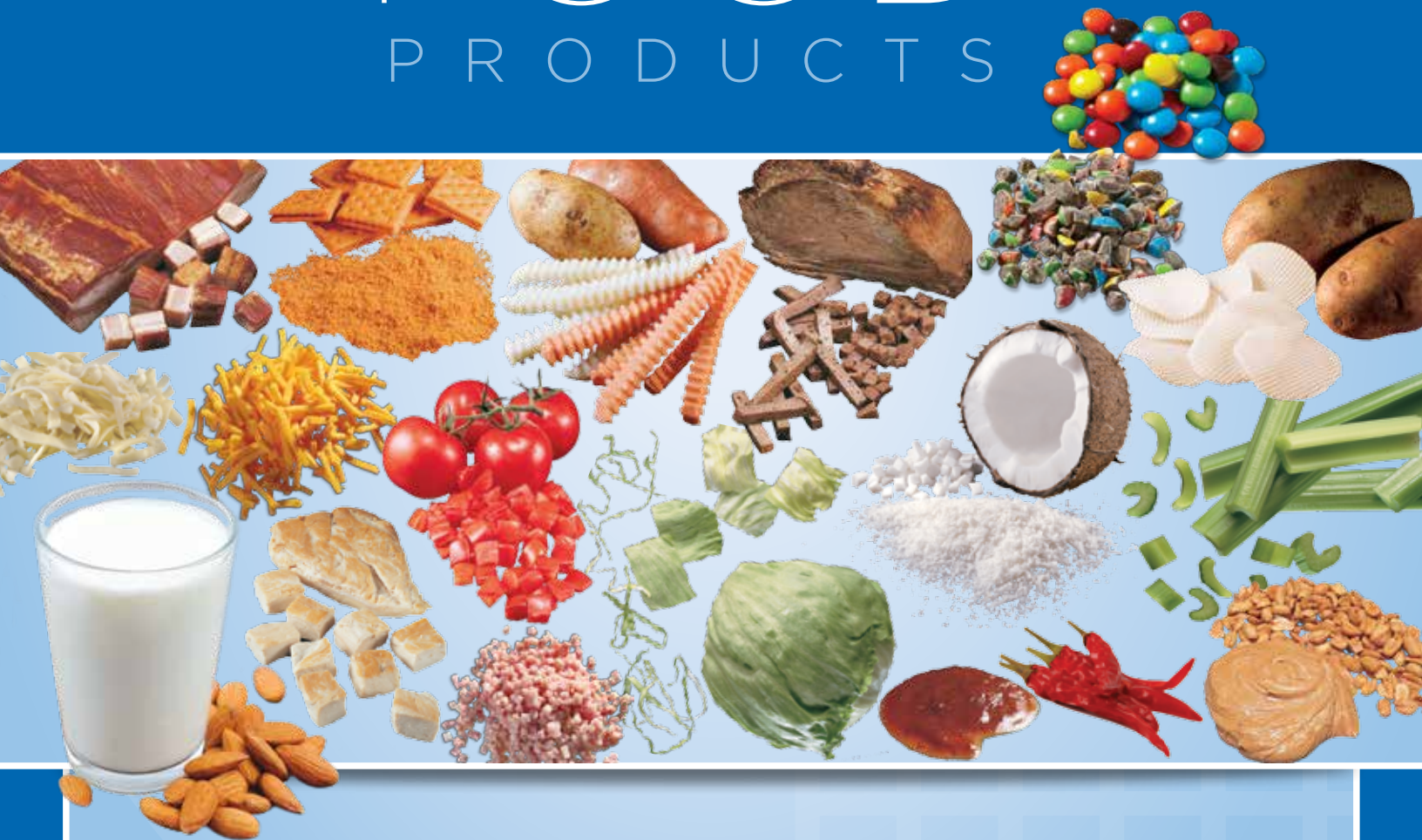


# HOW TO CUT

# FOOD PRODUCTS



**URSHEL**<sup>®</sup>

The Global Leader in Food Cutting Technology

# Sprint 2<sup>®</sup> Dicer

INSPIRED BY THE URSCHEL MODEL G



**PEPPERS**  
3/8 x 1" (9.5 x 25.4 mm)

The new <sup>®</sup>Sprint 2<sup>®</sup> Dicer builds on the popularity of the DiversaCut Sprint and is inspired by the longstanding success of the Urschel Model G Dicer. The Sprint 2 offers food processors an alternative to the industry-proven Urschel Model G Dicer and additional benefits compared to the DiversaCut Sprint. The Sprint 2 uniformly dices, strip cuts, granulates, or slices a wide variety of vegetables, fruits, bakery goods, and meats.



**ONIONS**  
1/4" (6.4 mm) Dice & Strip

Motor choices include a stainless steel 3 HP (2.2 kW) motor controlled by a VFD (variable frequency drive) - more power versus the standard Model G or DiversaCut Sprint. New dial-in slice adjustment with lock-down knob ensures closer tolerances throughout production runs. Sanitary in design, the food cutting zone is completely isolated from the mechanical zone; rounded tube frame and sloped sheet metal contribute to overall sanitation. Hinged access panels promote sanitation and ease of maintenance. The machine accepts product input up to 6.5" (165.1 mm) in any dimension.



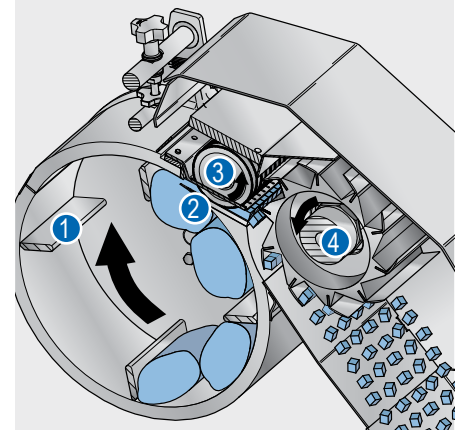
**LETTUCE**  
3/4" (9.1 mm) Chop

## NON-CONVEYOR VERSION

- Compact cutting zone and wide range of cuts
- Lower cost alternative versus conveyor version.
- Available with 3 HP (2.2 kW) VFD, 3 HP (2.2 kW) soft start, or 1.5 HP (1.1 kW) soft start motor.

## CUTTING OVERVIEW

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



## CONVEYOR VERSION

- Compact cutting zone and wide range of cuts
- Offers an upgraded, potential replacement of a Model G or H series dicer with a similar footprint.
- Built-in conveyor optimizes controlled, complete discharge of cut product to reduce waste.
- Available with 3 HP (2.2 kW) VFD or 3 HP (2.2 kW) soft start motor.
- One motor drives both the cutting parts and the conveyor.



**BEETS**  
1/8" (3.2 mm) Slice



**SANDWICH COOKIES**  
Small Granulation



**HAM**  
3/8" (9.5 mm) Dice



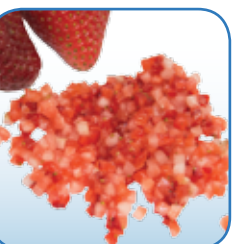
**PEPPERS**  
3/8" (9.5 mm) Dice



**OLIVES**  
1/8" (3.2 mm) Dice



**POTATOES**  
3/8" (3.2 mm) Strip



**STRAWBERRIES**  
1/8" (3.2 mm) Dice



# Sprint 2<sup>®</sup> with Conveyor Belt

CUTTING ADVANTAGES OF THE DIVERSACUT SPRINT<sup>®</sup>



## SPECIFICATIONS

### CONVEYOR VERSION

**Length:** ... 1786 mm  
**Width:** .... 1564 mm  
**Height:** ... 1548 mm  
**Net Weight:**... 476 kg  
**Motor:** .... 2.2 kW with VFD or  
 ..... 2.2 kW with soft start

### NON-CONVEYOR VERSION

**Length:** .. 1786 mm  
**Width:** .... 1481 mm  
**Height:** ... 1548 mm  
**Net Weight:**... 454 kg  
**Motor:** .... 2.2 kW with VFD  
 ..... 2.2 kW with soft start,  
 ..... or 1.1 kW with soft start  
 Electrical enclosure dimensions  
 will vary depending on motor

## TYPES OF CUTS

**Slices:** Produced by removing the crosscut spindle and the circular knife spindle.

**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 strips are made by removing either the crosscut knife spindle or the circular knife spindle assembly. Combinations of circular or crosscut knives can be used to shorten length of strips.

**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.

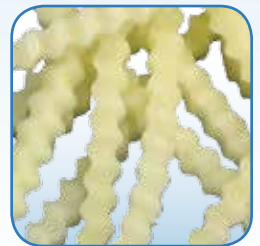
**Circular knife cuts:** 1/8 to 3" (3.2 to 76.2 mm)

**Crosscut knife cuts:** 3/32 to 1-1/2" (2.4 to 38.1 mm)

**Crosscut knife crinkle cuts:** 9/32 to 9/16" (7.1 to 14.3 mm)



**PEPPERONI**  
3/8" (9.5 mm) Dice



**POTATOES**  
9/32" (7.1 mm) Crinkle Strip



**MANGO**  
3/4" (19.1 mm) Dice



**POTATOES**  
1/4" (6.4 mm) Dice



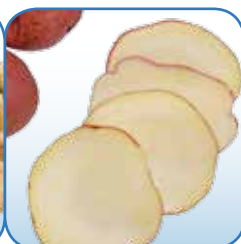
**MUSHROOMS**  
1/4" (6.4 mm) Slice



**CARROTS**  
1/4" (6.4 mm) Dice



**CHOCOLATE CHIP COOKIES**  
Large Granulation



**POTATOES**  
1/8" (3.2 mm) Slice



**CABBAGE**  
3/8" (9.5 mm) Dice



**STRAWBERRIES**  
1/4" (6.4 mm) Slice

# DiversaCut 2110A<sup>®</sup> Dicer

VERSATILE, HIGH CAPACITY SLICER, STRIP CUTTER & DICER



**ONIONS**  
1/4" (6.4 mm) Dice



**HARD SHELL CANDY**  
Granulation



**POTATOES**  
3/8" (9.5 mm) Crinkle Cut



**PEPPERS**  
1" (25.4 mm) Dice



**HAM**  
3/8" (9.5 mm) Dice



**CABBAGE**  
1/8 x 1-1/2 x 1-1/2"  
(3.2 x 38.1 x 38.1 mm)



**TOMATOES**  
5/8" (15.9 mm) Dice



**EGGPLANT**  
3/4" (19.1 mm) Dice



**PANINI BREAD**  
1 x 3/4 x 1"  
(25.4 x 19 x 25.4 mm)



**CARROTS**  
1/8" (3.2 mm) Strip Cut

The largest machine in the DiversaCut line, the <sup>®</sup>DiversaCut 2110A<sup>®</sup> 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:** ..... 1627 mm

**Width:** ..... \*1616 mm

**Height:** ..... 1738 mm

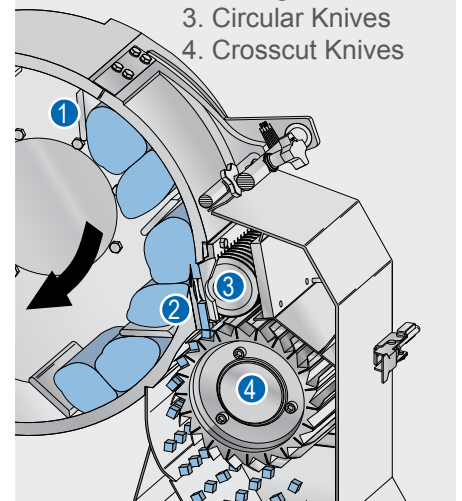
**Net Weight:**... 681 kg

**Motor:** ..... 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.

## CUTTING OVERVIEW

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







# DiversaCut Sprint® Dicer

HIGH PERFORMANCE SMALL DICER

## SPECIFICATIONS

**Length:** ..... 1367 mm  
**Width:** ..... 1368 mm  
**Height:** ..... 1666 mm  
**Net Weight:**... 390 kg  
**Motor:** ..... 1.1 kW

The <sup>®</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

**Slices:** 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)

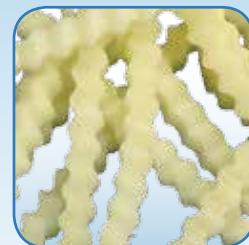
**Strip Cuts:** Flat and crinkle strip cuts in a variety of widths can be made by removing either the crosscut knife spindle or the circular knife spindle assembly.

**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" (2.4 to 25.4 mm)

**Crosscut knife crinkle cuts:** 9/32 to 9/16" (7.1 to 14.3 mm)



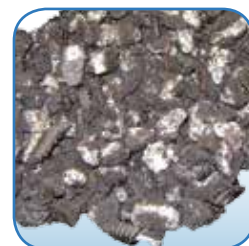
**POTATOES**  
9/32" (7.1 mm) Crinkle Strips



**TOMATOES**  
1/4" (6.4 mm) Dice



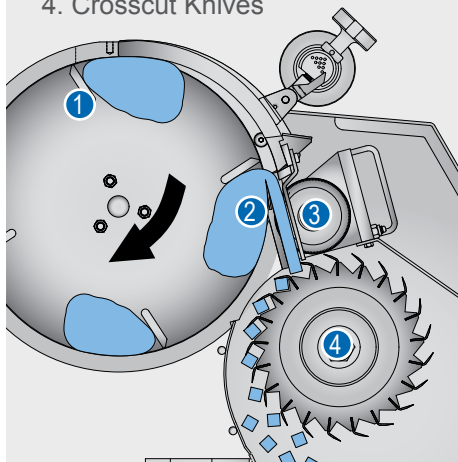
**SALMON**  
1/4" (6.4 mm) Strip



**CREAM FILLED COOKIES**  
5/16" (7.9 mm) Granulation

## CUTTING OVERVIEW

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



**GHERKINS**  
3/8" (9.5 mm) Dice



**STRAWBERRIES**  
1/8" (3.2 mm) Dice



**TOMATOES**  
3/4" (19.1 mm) Dice



**RAW MANGO**  
1/2" (12.7 mm) Dice



**CARROTS**  
1/8 x 1-1/2 x 1/8"  
(3.2 x 38.1 x 3.2 mm) Strip



**POTATOES**  
1/4" (6.4 mm) Strip Cut

View a full list of products cut on Urschel equipment: [www.urschel.com/cutting-applications](http://www.urschel.com/cutting-applications)

# Model CC Series

## 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" (88.9 mm) in any dimension.

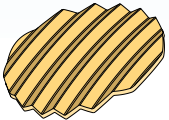
### TYPES OF CUTS



#### \*FLAT-V® SLICE

Slice thickness up to .180" (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 salability.



#### \*Z-CUT SLICE

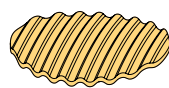
Slice thickness up to .325" (8.3 mm) with 2.1 corrugations per inch. Corrugation depth of .135" (3.4 mm); Centers: .394" (10 mm).

\*Limited availability based on customer application. Contact your local Urschel office to verify salability.



#### V SLICES

Slice thickness up to .500" (12.7 mm)  
**.125" Slice:** 8 "V"s per inch. "V" depth of .050" (1.3 mm); Centers: .125" (3.2 mm).  
**.212" Slice:** 4.7 "V"s per inch. "V" depth of .084" (2.1 mm); Centers: .212" (5.4 mm).



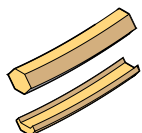
#### CRINKLE SLICES

Slice thickness up to .500" (12.7 mm) with 3-1/2 waves per inch.  
**.175 Slice:** Crinkle Depth .084" (2.1 mm), Centers .175" (4.4 mm),  
**.300 Slice:** Crinkle Depth .080" (2.0 mm), Centers .300" (7.6 mm).  
**.480 Slice:** Crinkle Depth .076" (1.9 mm), Centers .480" (12.2 mm).



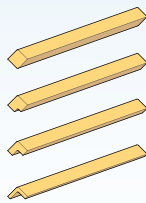
#### FLAT SLICES

Slice thickness up to .500" (12.7 mm)



#### FULL & REDUCED FLAT-V® SHREDS

**Full Flat-V Shred:** Hexagonal-shaped cross section approximately .150" (3.8 mm) on all sides.  
**Reduced Flat-V Shred:** Flattened top and bottom that form a corrugated shred.

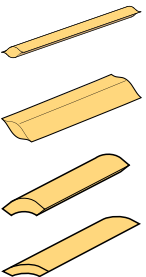


#### FULL SHREDS & REDUCED V SHREDS

**Full Shred:** Diamond-shaped cross section available in four thicknesses: .070, .097, or .125", \*285" (1.8, 2.5, 3.2, or \*7.2 mm).

**Reduced V Shred:** "V"-shaped cross section

\*Limited availability based on customer application. Contact your local Urschel office to verify salability.



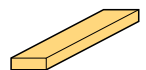
#### OVAL & REDUCED OVAL (CRESCENT) SHREDS

**.250 Oval Shred:** Oval-shaped cross section approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide.

**.480 Wide Oval Shred:** .152" (3.7 mm) thick by .480" (12.2 mm) wide.

**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.



**POTATOES**  
 .080" (2 mm) "V" Slice



**ALMONDS**  
 .080" (2 mm) and .125" (3.2 mm) "V" and Flat Slice



**COCONUT**  
 1/16" (1.6 mm) "V" Shred

# Model CC Series

VERSATILE SLICERS, SHREDDERS, & GRANULATORS



## MODEL CCX-D

**Length:** ..... 1488 mm, 609.6 mm diam. encl.  
 ..... 1659 mm, 812.8 mm diam. encl.  
**Width:** ..... 837 mm  
**Height:** ..... 822 mm, 609.6 mm diam. encl.  
 ..... 861 mm, 812.8 mm diam. encl.  
**Net Weight:** ... 454 kg  
**Motor:** ..... 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 7.5 kW motor, crank swingaway feed hopper, and is available with a 609.6 or 812.8 mm cutting chamber.



## MODEL CC-DL

**Length:** ..... 1585 mm  
**Width:** ..... 904 mm  
**Height:** ..... 862 mm  
**Net Weight:**... 318 kg  
**Motor:** ..... 7.5 kW  
**U.S.D.A., Dairy Division Accepted**

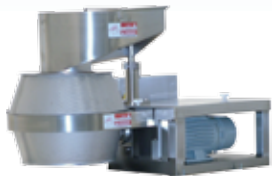
The CC-DL cheese shredder is similar to the CC-D, but is equipped with a crank swingaway feed hopper, 7.5 kW motor, and a 812.8 mm cutting chamber.



## MODEL CC-D

**Length:** .....1220 mm – 3.7 kW  
 .....1314 mm – 7.5 kW  
**Width:** .....904 mm  
**Height:** .....760 mm – 3.7 kW  
 .....797 mm – 7.5 kW  
**Net Weight:**...250 kg – 3.7 kW  
 .....310 kg – 7.5 kW  
**Motor:** .....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, 3.7 or 7.5 kW motor, and a 609.6 mm cutting chamber standard.



## MODEL CC STANDARD HOPPER

**Length:** ..... 1220 mm – 1.5 or 3.7 kW  
 ..... 1314 mm – 7.5 kW  
**Width:** ..... 896 mm  
**Height:** ..... 799 mm – 3.7 or 7.5 kW  
 ..... 769 mm – 7.5 kW  
**Net Weight:**...250 kg – 3.7 or 7.5 kW  
 .....310 kg – 7.5 kW  
**Motor:** ..... 1.5, 3.7, or 7.5 kW

The 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 1.5, 3.7, or 7.5 kW motor.



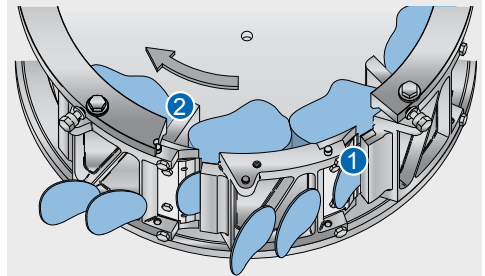
## MODEL CC FUNNEL HOPPER WITH EXTENSION

**Length:** ..... 1234 mm – 3.7 or 7.5 kW  
 ..... 1327 mm – 7.5 kW  
**Width:** ..... 904 mm  
**Height:** ..... 989 mm – 3.7 or 7.5 kW  
 ..... 1026 mm – 7.5 kW  
**Net Weight:**...250 kg – 3.7 or 7.5 kW  
 .....310 kg – 7.5 kW  
**Motor:** ..... 1.5, 3.7, or 7.5 kW

The CC with funnel hopper is widely used throughout Europe for cheese shredding and a wide variety of other applications. It features a swingaway hopper and is available with a 1.5, 3.7, or 7.5 kW motor.

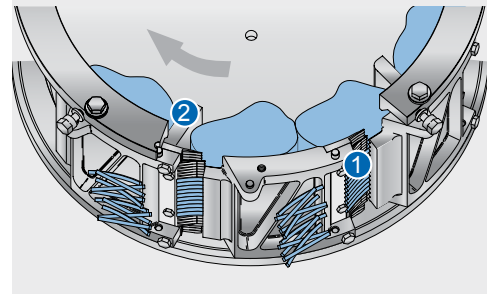
### SLICING OVERVIEW

1. Slicing Knife
2. Impeller



### SHREDDING OVERVIEW

1. Slicing Knife
2. Impeller



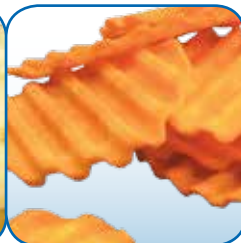
**CARROTS**  
1/4" (6.4 mm) Shred



**MOZZARELLA  
CHEESE**  
.070" (1.8 mm) Full Shred



**PARMESAN  
CHEESE**  
.480" (12.2mm) Wide Oval



**SWEET POTATOES**  
.076" (1.7 mm)  
Flat-V Slice



# Comitrol® Processors

UNIFORMLY MILL, GRANULATE, FLAKE CUT, OR PUREE



**GARLIC PASTE**  
Model 1700



**CHILI SAUCE**  
Model 1700



**PEANUT BUTTER**  
Model 1700



**JELLY-FILLED COOKIES**  
Model 1700



**CATSUP**  
Model 1500

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 .020 to .060" (.5 up to 1.5 mm)

### MODELS 1500 & 1700

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

### MODELS 1700 & 3600

Variety of 6" Cutting Heads offer sizes from .010 up to 1.5" (.254 up to 38.1 mm)

### MODEL 9300

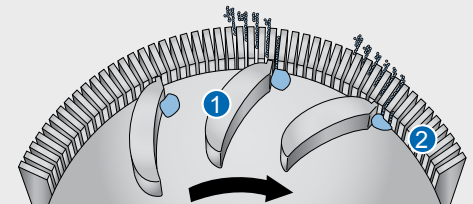
Variety of 12" Microcut Heads offer size range from micro-dimensions up to .0420" (1.1 mm).



## CUTTING OVERVIEW

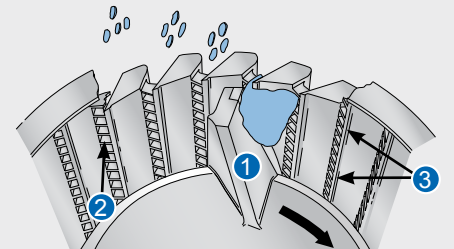
### Microcut Head

1. Impeller 2. Cutting Blades



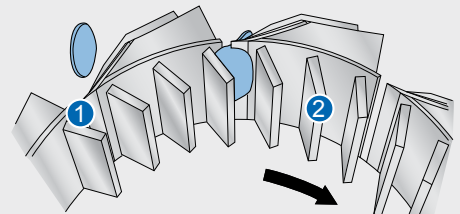
### Cutting Head

1. Impeller 2. Horizontal Separators 3. Vertical Knives



### Slicing Head

1. Impeller 2. Slicing Knife



**SOY MILK**  
Model 9300



**PEANUT BUTTER CRACKERS**  
Model 3600

▶ The Comitrol® Processor Model 9300 is the largest Comitrol, and uses up to a 200 HP (149 kW) motor.



# Comitrol® Processors

DRY, SEMI-DRY, AND LIQUID SIZE REDUCTION SOLUTIONS



## MODEL 1500

**Length:** .....1306 mm  
**Width:** .....846 mm  
**Height:** ..... \*1832 mm  
**Net Weight:**...500 kg  
**Motor:** ... 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:** ..... 1288 mm  
**Width:** ..... 846 mm  
**Height:** ..... \*1832 mm  
**Net Weight:**... 500 kg  
**Motor:** .... 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. It's wide range of 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 dependent on type of cutting head and impeller.



## MODEL 3600

**MODEL 3600 SLANT**  
**Length:** ..... \*907 mm  
**Width:** ..... \*742 mm  
**Height:** ..... \*981 mm  
**Net Weight:**... \*180 kg  
**Motor:** .. 7.5, 29.8, 44.8, or 56 kW

\*Denotes 3600 slant with 10 HP motor. Specifications will vary depending on motor.

### MODEL 3600F

**Length:** ..... 1554 mm  
**Width:** ..... 816 mm  
**Height:** ..... 1763 mm  
**Net Weight:**... 372 kg  
**Motors:** ..... Impeller-7.5 kW  
 .....Screw Feeder-1.5 kW

The compact size of the Comitrol® Processor Model 3600 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.

New!



## MODEL 3640A

**Length:** ..... 2283 mm  
**Width:** ..... 1174 mm  
**Height:** ..... 1647 mm  
**Net Weight:**... 670 kg  
**Motor:** ..... Impeller - 29.8 kW  
 ..... Screw Feeder -1.5 kW

The compact size of the Comitrol Processor Model 3640A with screw feeder is ideal for a wide range of small volume to high capacity production environments.

Processors benefit from the wide selection of cutting heads and impellers that are available for diverse applications such as chopping, flake cutting, granulating, pureeing, and emulsifying.

Foods such as baked goods, meats, poultry, fruits, vegetables, sauces, and nut butters can be processed as well as chemical and pharmaceutical applications. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.

**COMITROL®**  
 BY **URSCHEL** THE SIZE REDUCTION SPECIALISTS

# AFFINITY<sup>®</sup> Dicer

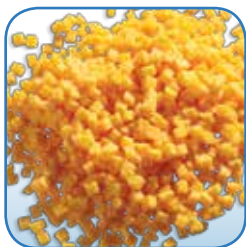
ULTIMATE ROBUST, HEAVY-DUTY DICER



**PROCESSED CHEESE**  
1" (25.4 mm) Strip



**FETA CHEESE**  
1/2" (12.8 mm) Crumble



**CHEDDAR CHEESE**  
1/8" (3.2 mm) Dice



**SWISS CHEESE**  
1/8 x 1/8 x 1-1/2"  
(3.2 x 3.2 x 38.1 mm) Strip



**DRIED CRANBERRIES**  
1/8" (3.2 mm) Strip



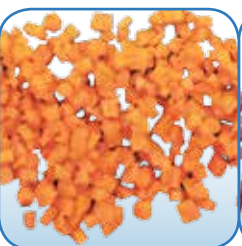
**HAM**  
1/8" (3.2 mm) Dice



**BREAD**  
1/4 x 1/8 x 1/8"  
(6.4 x 3.2 x 3.2 mm)



**PICKLE RELISH**  
1/8" (3.2 mm) Dice



**CARROTS**  
1/8" (3.2 mm) Dice



**SALAMI**  
1/8 x 1 x 1/8"  
(3.2 x 25.4 x 3.2 mm)

The Affinity Dicer is the largest cheese dicer Urschel manufactures. This heavy duty dicer delivers a sanitary design, maximized output, and precision cuts. The robust machine specializes in difficult-to-cut products such as cheese, imitation cheese, soft meats, candied fruits, cold temperature applications, and products with high fat content. It is available in two different models: one model features acceptance by the U.S.D.A. (A); the other model features a built-in conveyor feed chute (B), but is not accepted by the U.S.D.A. The Affinity accepts a wide range of infeed products 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 3/4" (3.2 to 19.1 mm)

**Dices:** 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, variable frequency drive, and cutting spindles as needed.

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

**Crosscut knife cuts:** 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

## SPECIFICATIONS

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

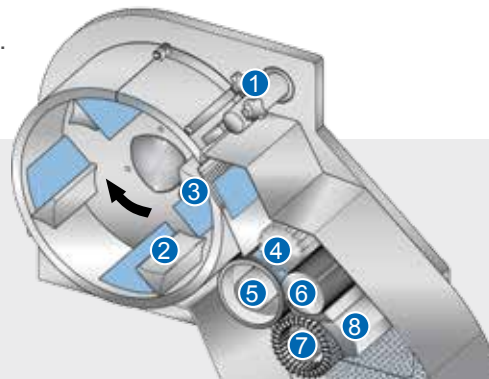
**Length:** ..... 1649 mm  
**Width:** ..... 1588 mm  
**Height:** ..... 1764 mm  
**Net Weight:**... 1270 kg  
**Motors:** ..... 3.7 kW, 18 kW

### BUILT-IN CONVEYOR FEED CHUTE VERSION

**Length:** ..... 1815 mm  
**Width:** ..... 1588 mm  
**Height:** ..... 1764 mm  
**Net Weight:**... 1315 kg  
**Motors:** ..... 3.7 kW, 18 kW

## CUTTING OVERVIEW

- |                          |                    |
|--------------------------|--------------------|
| 1. Adjustable Slice Gate | 5. Feed Drum       |
| 2. Impeller              | 6. Circular Knives |
| 3. Slicing Knife         | 7. Crosscut Knives |
| 4. Feed Roll             | 8. Stripper Plate  |





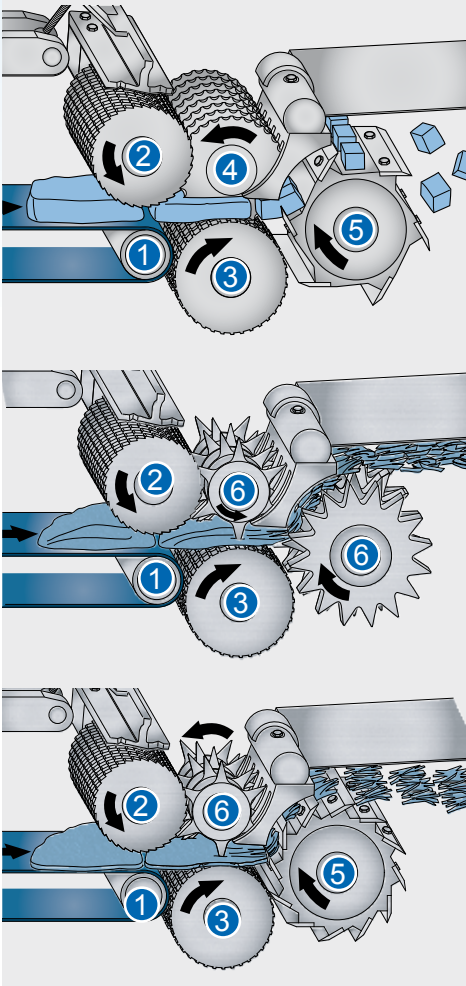


# Model M6 Dicer

## DICER, SHREDDER, AND STRIP CUTTER

### CUTTING OVERVIEW

1. Drive Roll
2. Feed Roll
3. Feed Drum
4. Circular Knives
5. Crosscut Knives
6. Shredding Discs



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 knife cuts:** 3/16 to 1-1/2" (4.8 to 38 mm)

**Crosscut knife 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.

### SPECIFICATIONS

**Length:** ..... 3023 mm

**Width:** ..... 850 mm

**Height:** ..... 1280 mm

**Net Weight:**... 745 kg

**Motor:** ..... 3.7 kW or 5.6 kW



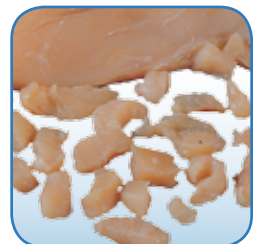
**CROUTONS**  
1" (25.4 mm) Dice



**SPINACH**  
3/4 x 1" (19.1 x 25.4 mm)



**BEEF BRISKET**  
Coarse Shred



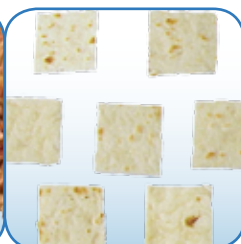
**FROZEN-TEMPERED CHICKEN BREAST**  
3/8 x 3/8" (9.5 x 9.5 mm)



**FRESH CHICKEN BREAST**  
3/16" (4.8 mm) Strip



**COOKED TANGLED BACON**  
1/4 x 3/8" (6.4 x 9.5 mm)



**FLAT BREAD**  
1" (25.4 mm) Squares



**BROWNIES**  
1/2 x 1/2" (12.7 x 12.7 mm)



**COOKED PORK**  
Medium Long Shred



**LEEK**  
1/4 x 3/8" (6.4 x 9.5 mm)

View a full list of products cut on Urschel equipment: [www.urschel.com/cutting-applications](http://www.urschel.com/cutting-applications)

# E TranSlicer® Cutter

PRECISION SLICING OF ELONGATED PRODUCTS



**CELERY**  
3" (76 mm) Stick  
1/2" (12.7 mm) Slice

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" (.8 to 76.2 mm)

**Julienne Wheel**  
1/2 x 1/2" to 2 x 2"  
(12.7 x 12.7 mm to 50.8 x 50.8 mm)

**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.

**MicroSlice® Wheel**  
**Flat Slices:** .020 to .240" (.5 to 6.4 mm)

**Julienne Strips:** 3/32 to 3/4" (2.4 to 19.1 mm) by .020 to .120" (.5 to 3.0 mm) thick



## SPECIFICATIONS

**Length:** .....2560 mm  
.....2978 mm with prep table

**Width:** .....897 mm

**Height:** ..... 1569 mm  
..... 1686 mm with remote stop

**Net Weight:**...600 kg

**Motor:** .....2.2 kW

**Feed Belt Motor:** ..... .75 kW



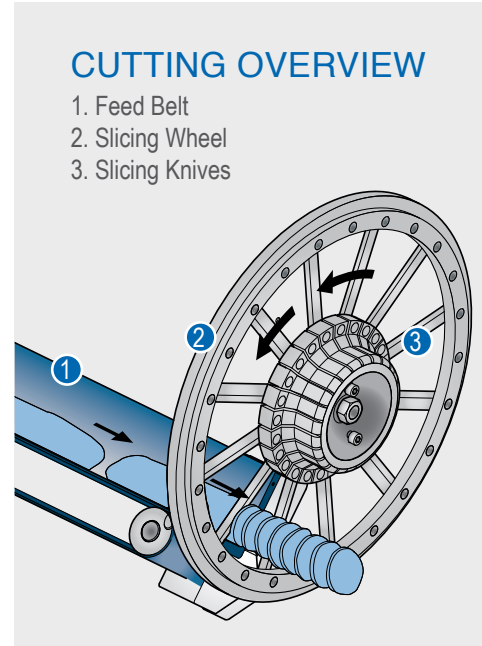
**ONIONS (HALVED)**  
3/8 x 1-1/2" (9.5 x 38.1 mm)



**PICKLES**  
1/8" (3.2 mm) Slice



**CARROTS**  
1/4" (6.4 mm) Slice



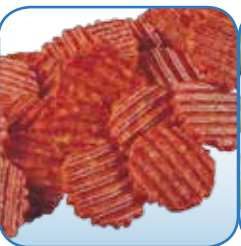
**PEPPERS (HALVED)**  
3/8 x 1-1/2" (9.5 x 38.1 mm)



**COOKED CHICKEN TENDERS**  
3/4" (19.1 mm)



**GREEN BEANS**  
1" (25.4 mm) Slice



**PEPPERONI WITHOUT PEPPERCORNS**  
1/8" (3.2 mm) Crinkle Slice



**BANANA PEPPERS**  
5/16" (7.9 mm) Crinkle Slice



**TARO ROOT**  
.060" (1.5 mm) Slice





# TranSlicer® 2510 Cutter

SPECIALIZES IN CUTTING LEAFY VEGETABLES

## SPECIFICATIONS

- Length:** ..... 3831 mm
- Width:** ..... 1267 mm
- Height:** ..... 1695 mm
- Net Weight:**.. 680 kg
- Motor:** ..... 2.2 kW
- Feed Belt Motors (2):** ..... .75 kW

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.



**ICEBERG LETTUCE**  
1-3/8 x 1-1/2" (34.9 x 38.1 mm)



**PAPAYA**  
3/4" (19.1 mm)



**LEEK**  
3/16" (4.8 mm) Slice



**SWISS CHARD & SPINACH**  
3/8" (9.5 mm) Strip

## TYPES OF CUTS

### Slicing Wheel

Flat or crinkle: 1/32 to 3-1/2" (.8 to 88.9 mm)

### Shredding Wheel

3/8 to 3" (9.5 to 76.2 mm) in length and 1/16 to 9/32" (1.6 to 7.1 mm) slice thickness.

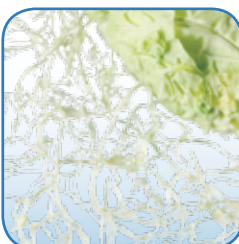
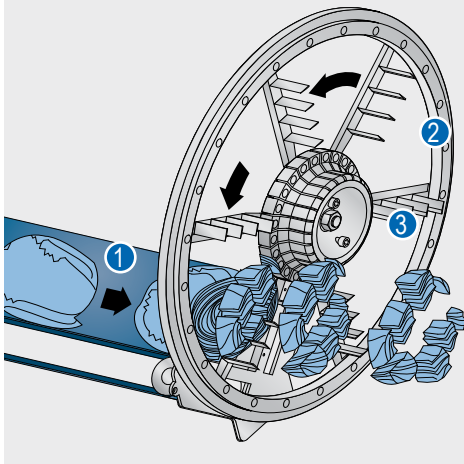
### Julienne Wheel

3/8 x 3/8" to 3 x 2"  
(9.5 x 9.5 mm to 76.2 x 50.8 mm)

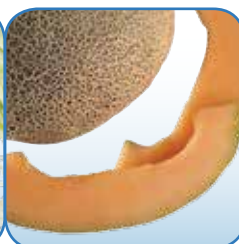


## CUTTING OVERVIEW

1. Feed Belt
2. Julienne Wheel
3. Julienne Knives



**CABBAGE**  
3/16" (4.8 mm) Slice



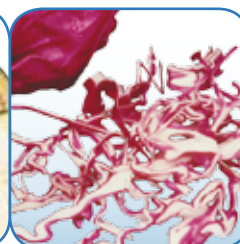
**CANTALOUPE (HALVED)**  
1/2" (12.7 mm) Slice



**ROMAINE LETTUCE**  
3/8" (9.5 mm) Julienne Strip



**EGGPLANT**  
3/16" (4.8 mm) Slice



**RED CABBAGE**  
1/8" (3.2 mm) Slice



**ROMAINE HEARTS**  
1" (25.4 mm) Chop

View a full list of products cut on Urschel equipment: [www.urschel.com/cutting-applications](http://www.urschel.com/cutting-applications)

# 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:** 1/16 to 3/4" (1.6 to 19.1 mm)

**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.

**Slice thickness:** 1/8 to 3/4" (3.2 to 19.1 mm)

**Crosscut knife cuts:** 9/32 to 7/8" (7.1 to 22.2 mm)

**Circular knife cuts:** 3/32 to 3" (2.4 to 76 mm)

**Strip Cuts:** Strip cuts can be made by removing the crosscut knife spindle from the machine. The length and thickness of the strips will depend upon the product size.



**BREAD**  
1/2" (12.7 mm) Dice



**PAPAYA**  
3/4" (19.1 mm) Dice



**APPLES**  
3/8" (9.5 mm) Dice



**ZUCCHINI**  
3/16" (4.8 mm) Julienne Strips  
(precut to 2" (51 mm) length)

# Model RA-A Dicer

## DICER & STRIP CUTTER



**CORN TORTILLA CHIPS**  
1/4" (6.4 mm) Dice



**SANDWICH COOKIES**  
3/4" (19 mm) Granulation



**STRAWBERRIES**  
1/4" (6.4 mm) Dice



**PICKLE RELISH**  
1/8 x 1/8 x 1/4" (3.2 x 3.2 x 6.4 mm)

The three-dimensional Model RA-A is capable of producing dices, strip cuts, or slices from a variety of products such as fruits, vegetables, nuts, and processed meats. Interchangeable drive parts provide maximum versatility and optimum results in the small to intermediate size range. Features continuous operation, 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

**Slices/Granulations**

**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:** .050 to 3" (1.3 to 76.2 mm)

**Strip Cuts:** Removal of the crosscut knife spindle will produce strips of different lengths depending on input product size. A circular spindle change may also be necessary.

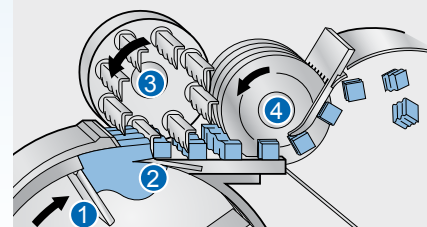


### SPECIFICATIONS

**Length:** ..... 1873 mm  
**Width:** ..... 1167 mm  
**Height:** ..... 1251 mm  
**Net Weight:**..... 349 kg  
**Motor:** ..... 1.5 kW

### CUTTING OVERVIEW

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

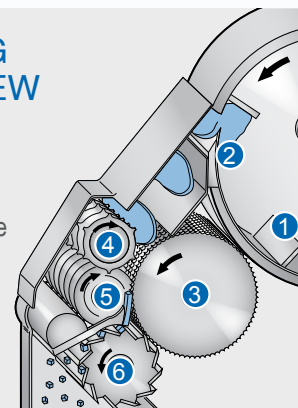


### SPECIFICATIONS

**Length:** ..... 1171 mm  
**Width:** ..... 938 mm  
**Height:** ..... 1833 mm  
**Net Weight:**..... 320 kg  
**Motor:** ..... 3.7 kW

### CUTTING OVERVIEW

1. Impeller
2. Slicing Knife
3. Feed Roll
4. Feed Spindle
5. Circular Knives
6. Crosscut Knives







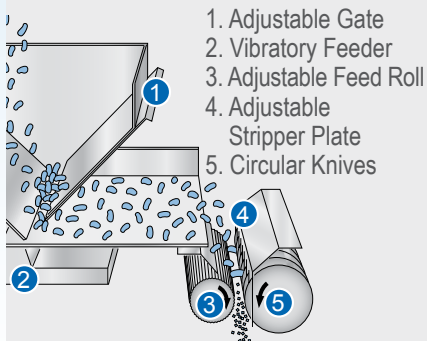
# Model N

## GRANULATOR & SCARIFIER

### SPECIFICATIONS

**Length:** ..... 1015 mm  
**Width:** ..... 677 mm  
**Height:** ..... 764 mm  
**Net Weight:**..... 200 kg  
**Motor:** ..... .56 kW

### CUTTING OVERVIEW



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)

**Strip Cuts:** Removal of the crosscut knife spindle will produce strips of different lengths depending on input product size.



**ALMONDS**  
1/8" (3.2 mm) Granulation



**GRAHAM CRACKERS**  
3/16" (4.8 mm) Granulation



**WALNUTS**  
1/4" (6.4 mm) Granulation



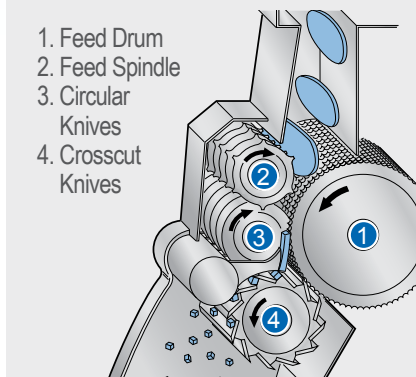
# Model CD-A

## DICER, GRANULATOR, AND STRIP CUTTER

### SPECIFICATIONS

**Length:** ..... 1051 mm  
**Width:** ..... 981 mm  
**Height:** ..... 1250 mm  
**Net Weight:**..... 250 kg  
**Motor:** ..... 1.5 kW

### CUTTING OVERVIEW



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)

**Strip Cuts:** Removal of the crosscut knife spindle will produce strips of different lengths depending on input product size.



**PECANS**  
3/16" (4.8 mm) Granulation



**CHOCOLATE COVERED TOFFEE**  
3/16" (4.8 mm) Granulation



**CREAM FILLED WAFER COOKIES**  
1/4" (6.4 mm) Granulation

# Model CCL

## LATTICE SLICER

The Model CCL produces a unique lattice cut. Both sides of the slice have interlaced crinkles. Uses involve lattice potato chips and thicker potato waffle fries. Model CC Slicers can be converted to Model CCL Lattice Slicers.



### SPECIFICATIONS

**Length:** .....1220 mm  
**Width:** .....896 mm  
**Height:** .....830 mm  
**Net Weight:**.....245 kg  
**Motor:**..... 1.5 or 3.7 kW



**POTATOES**  
Coarse Lattice



**POTATOES**  
Fine Lattice



**POTATOES**  
Deep Lattice



# Model OC

## BIAS SLICER

The Model OC specializes in crosscut bias slicing of elongated products including: pickles, carrots, celery, rhubarb, okra, potatoes, squash, etc. Model OC produces a variety of crinkle or flat bias slices.

### SPECIFICATIONS

**Length:** .....3641 mm  
**Width:** .....812 mm  
**Height:** ..... 1141 mm  
**Net Weight:**.....400 kg  
**Motor:** .....2.2 kW  
**Feed Belt Motor:** .... .56 kW



**PLANTAIN**  
1/16" (1.5 mm) Bias Flat Slice



**CARROTS**  
1/8" (3.2 mm) Bias Flat Slice



**ASPARGUS**  
3/8" (9.5 mm) Bias Flat Slice



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

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The Global Leader in Food Cutting Technology

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

No. EP1377415

††The E TranSlicer Cutter may contain parts protected by U.S. Patent Nos. 5992284, 6148702, 6792841, 6460444, and 61487094, European Patent Nos. EP1042107 and EP079837B1 and other foreign patents.

¥ The MicroSlice Wheel is protected by U.S. Patents nos. 5992284, 6148702, 6148709, 7178440, 7721637, European Patent No. EP1042107 and other foreign patents.

‡‡The Model CC Slicer may contain parts protected by U.S. Patent No. 5694824, 7658133, and European Patent No. EP0756534 and other foreign patents.