

# TRANSLICER 2000® CUTTER

## HIGH CAPACITY PRECISION SLICING

The TranSlicer 2000® Cutter by Urschel Laboratories uniformly slices with precision at high capacities and is ideally suited for elongated products. Products effectively cut on the machine include potatoes, plantain, celery, asparagus, beans, peppers, lettuce, bread sticks, carrots, zucchini, chicken tenders, wieners, citrus peel, extruded products, pickles, pepperoni, and many other applications.

The TranSlicer 2000 accepts firm products up to 4" (101.6 mm) in diameter and leafy-type, more compressible products up to 6" (152.4 mm) in diameter. Three interchangeable stainless steel cutting wheel styles are possible for maximum versatility: slicing wheel, MicroSlice® wheel, and julienne wheel. The TranSlicer 2000 offers simplified design with hinged and sliding access panels which ease maintenance and cleaning. The machine features sanitary, stainless steel design, and continuous operation for uninterrupted production.

The TranSlicer 2000 is available through Urschel's Certified Print (CP) process. Contact your local Urschel contact for information: [www.urschel.com](http://www.urschel.com).

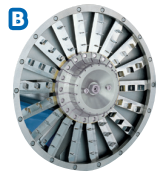


## TYPES OF CUTS



### A. SLICING WHEELS

**Flat & Crinkle Slices:** 1/32 to 3" (.8 to 76.2 mm) in thickness  
Crinkle slices have 4-2/3 waves per inch and with a crinkle depth of 1/16" (1.6 mm). Slicing wheels can be converted to crinkle slicing by replacing the straight knives with crinkle knives. A different shear edge must also be used for crinkle slicing.



### B. JULIENNE WHEELS

Julienne cuts ranging from 1/2 x 1/2" (12.7 x 12.7 mm) to 2 x 2" (50.8 x 50.8 mm) are produced by using julienne knives on the slicing wheel.



### C. MICROSLICE® WHEELS

**Flat Slices:** .020 to .240" (.5 to 6 mm)  
**Crinkle Slice:** .069" (1.8 mm) thickness with 3-1/3 waves per inch and with a crinkle depth of .080" (2.0 mm)  
**Oval Shred:** This shred has an oval-shaped cross section measuring approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide.  
**Julienne Strips:** A wide range of julienne strips can be made from firm products. Contact your local representative for more information.

**1 CELERY**  
3" (76.2 mm) Stick  
1/2" (12.7 mm) Slice

**2 CARROT**  
1/8" (3.2 mm)  
Crinkle Slice

**3 CHICKEN TENDER**  
1/2" (12.7 mm) Slice

**4 LETTUCE**  
1/8" (3.2 mm) Shred  
1-3/8 x 1-1/2"  
(35 x 38 mm) Square

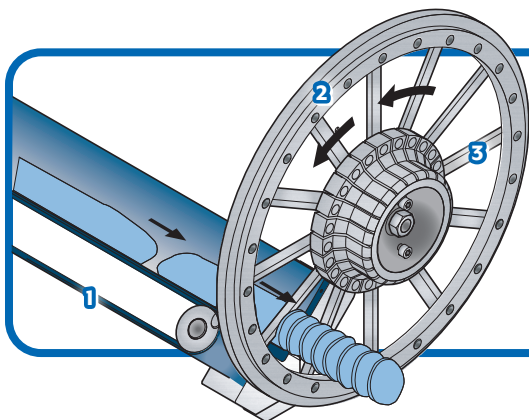
**5 PEPPERONI**  
1/8" (3.2 mm)  
Crinkle Slice

**6 LEEK**  
1/2" (12.7 mm) Slice

**7 PICKLE**  
1/8" (3.2 mm) Slice

**8 SWEET POTATO**  
.060" (1.5 mm) Slice

## CUTTING OVERVIEW



1. Feed Belt
2. Wheel
3. Slicing Knives

*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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Measurements and weights may vary depending on machine configuration.

**Length:**.....126.65" (3217 mm)

**Net Weight:**.....1288 lb (580 kg)

**Width:**.....34.12" (867 mm)

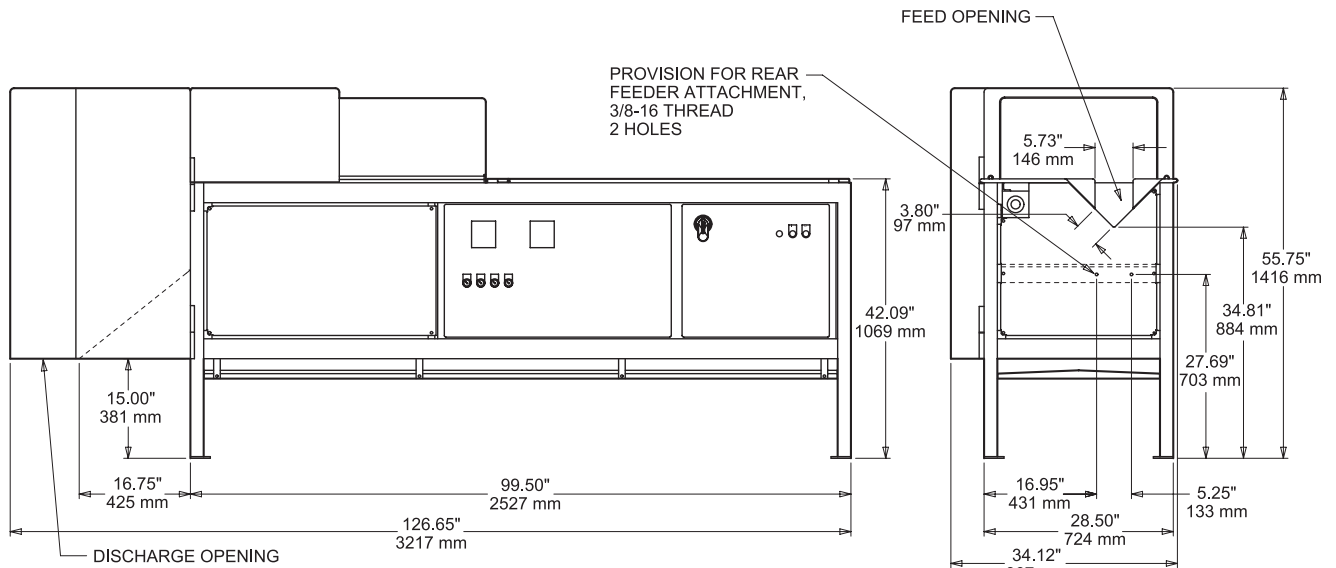
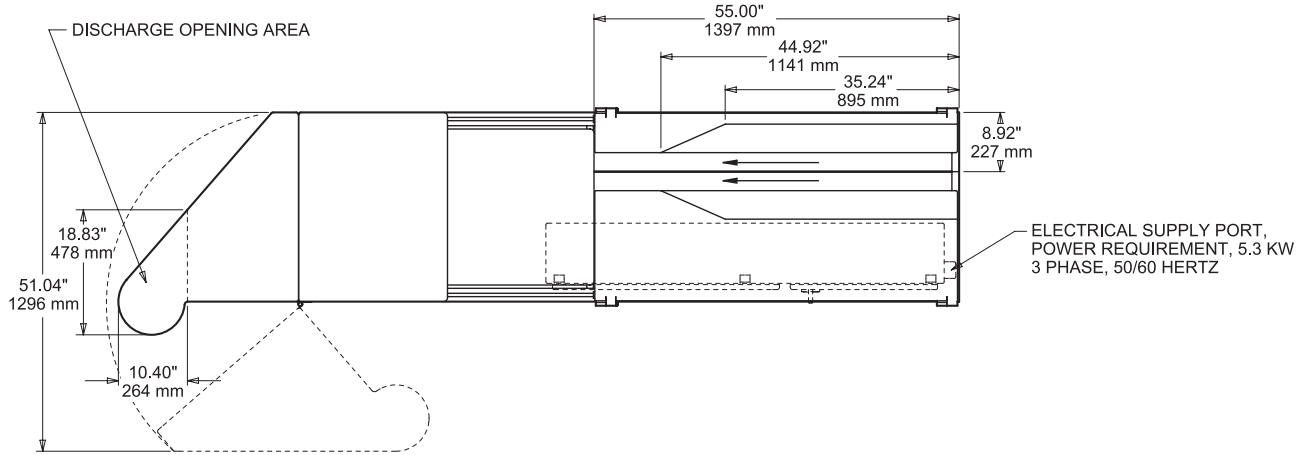
**Motor:**.....3 HP (2.2 kW)

**Height:**.....55.75" (1416 mm)

**Feed Belt Motor:**.....1 HP (.75 kW)



SPECIFICATIONS & DIMENSIONS



## TEST CUT YOUR PRODUCT

Contact your local Urschel representative to schedule a comprehensive, no-obligation test-cut of your product: [www.urschel.com](http://www.urschel.com).



**URSCHEL<sup>®</sup>**

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