

TranSlicer® 2510 Cutter

Large Product, High Capacity
Slicer/Shredder



URSCHEL®

The Global Leader in Food Cutting Technology

TRANSLICER[®]

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The capable TranSlicer[®] 2510 Cutter is 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. An optional static hold down assembly is available for feeding assistance.

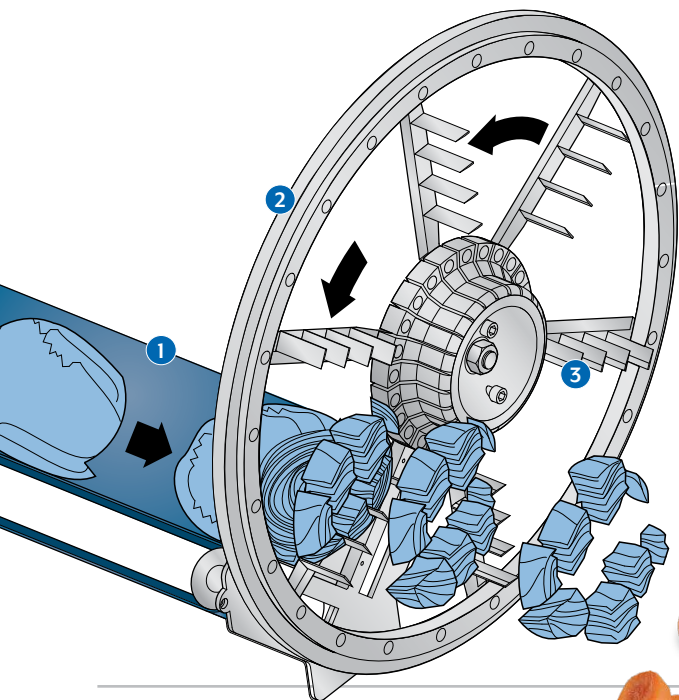
The TranSlicer 2510 accepts firm products up to 6-3/4" (171 mm) in diameter and leafy-type products up to 8" (203 mm) in diameter.

To accommodate different types of products, the machine offers a choice between three feed belt configurations: primary and secondary belts, full length primary belts, or the compact machine version featuring a shorter, primary belt. The machine operates via a variable frequency drive (VFD). The feed zone is completely separate from the mechanical zone to promote sanitation.



CUTTING OVERVIEW

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



MACHINE HIGHLIGHT

- Large discharge chute (1) assists product flow.
- Full accessibility with hinged compartments and panels (2) to ease maintenance and reduce cleaning time.
- Sloped surfaces including electrical enclosure (3) and bottom feed pan support washdown procedures.
- All stainless steel motors (4).
- Quick feed belt release levers facilitate belt changeovers (5).
- Additional stop button (6) conveniently positioned opposite the electrical enclosure.
- Sturdy stainless steel guardlocks (7) permit opening of access panels after all moving parts have come to a complete stop.

TYPES OF CUTS

A. SLICING WHEEL

Flat and Crinkle Slices:
1/32 - 3" (.8 - 76.2 mm)

B. JULIENNE WHEEL

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.

C. SHREDDING WHEEL

Shred cuts ranging from 3/8" (9.5 mm) to approximately 3" (76.2 mm) in length and 1/32 - 9/32" (.8 - 7.1 mm) in slice thickness can be produced by using a combination of julienne and slicing knives to make up the shredding wheel.



FEATURED PRODUCTS

(CLOCKWISE)

Red Cabbage
1/8" (3.2 mm) Shred

Papaya
3/4" (19.1 mm)
Julienne Dice

Leek
3/16" (4.8 mm) Slice

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

Eggplant
3/16" (4.8 mm) Slice

Iceberg Lettuce
1/8" (3.2 mm) Shred
1-3/8 x 1-1/2" (34.9 x 38.1 mm)
Square

Carrot
1/4" (6.4 mm) Slice

- Optional overlapping belt guards, belt lead-ins, and belt slide extensions (8) assist with positive product feed and increased yield.
- Replaceable feed belt guide (9) supports offer cost savings by eliminating the need to replace an entire assembly.
- VFD (variable frequency drive) (10) offers precise speed control and optimum energy savings.
- Different interchangeable cutting wheel styles (crinkle/flat slicing, julienne, and shredding) (11) allow processing of a variety of cuts.
- Features continuous operation for uninterrupted production (12).

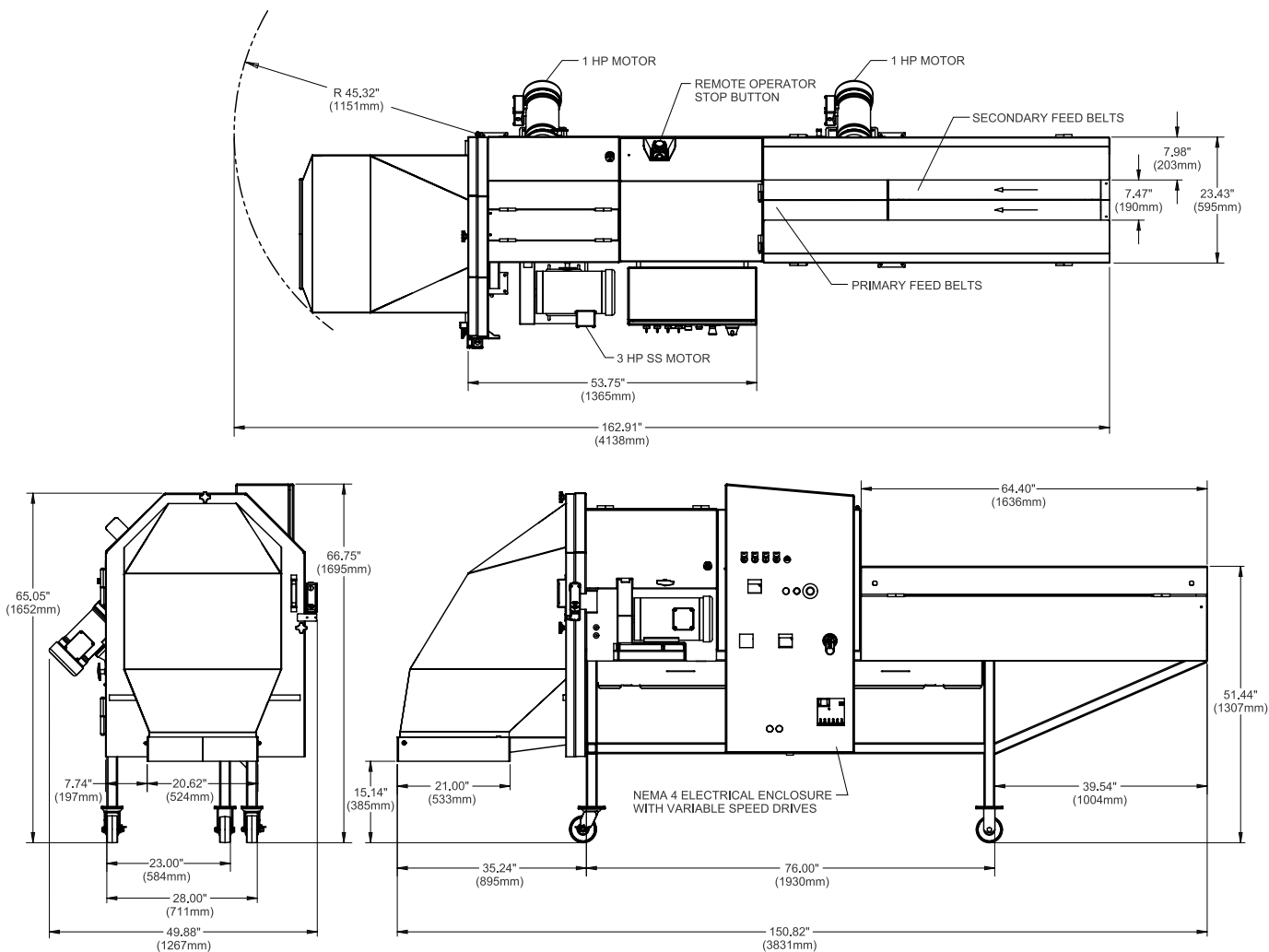
TRANSLICER® 2510 CUTTER

DIMENSIONAL DRAWING

SPECIFICATIONS

Length:.....150.82" (3831 mm) **Net Weight:**.....1500 lb (680 kg)
Width:.....49.88" (1267 mm) **Cutting Wheel Motor:** ...3 HP (2.2 kW)
Height:.....66.75" (1695 mm) **Feed Belt Motors (2):**1 HP (0.75 kW)

Measurements and weight may vary depending on machine configuration.



You are Invited to Test Cut Your Product

Urschel 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 representative to schedule a comprehensive, no-obligation test today at www.urschel.com.

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