

# TranSlicer<sup>®</sup> 2520 Cutter

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Next Generation Sanitation

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**URSCHTEL<sup>®</sup>**

The Global Leader in Food Cutting Technology



TranSlicer® 2510 Cutter

# TRANSLICER®

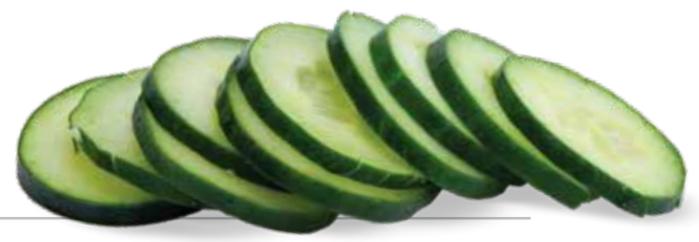
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**Meet the new  
TranSlicer® 2520  
Cutter.**

The 2520 takes the design of the TranSlicer 2510 to the next level. Every facet of the machine focuses on timesaving, therefore cost-saving, sanitation practices.

On average, customers incorporating the TranSlicer 2520 into their production line are saving 25 minutes per washdown/cleaning versus previously owned machines. Elements of the machine aid in visual inspections and assist with hygienic cleaning procedures.

Rely on the TranSlicer 2520 Cutter and other Urschel machinery for a wide variety of applications in the commercial, fresh-cut salad industry.



Building on the original TranSlicer that revolutionized the commercial, fresh-cut salad industry, Urschel introduces the new TranSlicer 2520 Cutter. The TranSlicer 2520 processes a variety of products for the commercial food processing industry such as leafy vegetables, celery, leek, carrots, cucumbers, and fruits.

The TranSlicer 2520 implements many of the features of the TranSlicer 2510 Cutter: 25" (635 mm) diameter interchangeable stainless steel cutting wheels; sanitary, stainless steel design; types of cut; accepts infeed of compressible food products up to 8" (203 mm) in diameter, or firm products up to 6-3/4" (171 mm) in diameter; and operates continuously to achieve high capacities with uninterrupted production. The number, placement, degree of pitch, and type of knives coordinate with the cutting wheel and feed belt speed to determine the size of cut.

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 more compact machine version featuring shorter primary belts. The machine operates via a variable frequency drive (VFD). The feed zone is completely separate from the mechanical zone to promote sanitation.

The overall design of the 2520 sets itself apart. The concept encompasses the next generation of sanitation to greatly reduce cleaning times. Accessibility to every area of the machine expedites washdowns. All surfaces are engineered to promote water drainage. Stand-offs located throughout minimize overlapping joints and improve inspection and decrease cleaning times. IP69K rated IEC (International Electrotechnical Commission) electrical components incorporated throughout machine withstand high-pressure, high-temperature washdowns. Rely on the TranSlicer 2520 to provide optimal, high capacity cutting with cost-savings related to reduced cleaning and inspection times.

## FEATURED PRODUCTS

- Parsley**  
1/2" (12.7 mm) Chop
- Iceberg Lettuce**  
1/8" (3.2 mm) Shred;  
1-3/8 x 1-1/2"  
(34.9 x 38.1 mm)  
Square
- Papaya**  
3/4" (19.1 mm)  
Julienne Dice
- Leek**  
1/8" (3.2 mm) Slice
- Romaine Lettuce**  
1 x 1-1/2" (25.4 x 38.1 mm)  
Square
- Cucumber**  
1/8" (3.2 mm)  
Slice





## MACHINE HIGHLIGHTS



- Weighing in at an approximate net 2,250 lb (1020 kg), the machine offers a solid design and outstanding performance. The frame features sanitation improvements to deter condensation build-up and bacterial growth.

- Self-draining, angled channel frame eliminates flat surfaces to deter bacterial build-up and ease washdowns. Open bottom design (1) readily evacuates water and residual waste to ease processing operations.

- Discharge chute (2) offers optional left or right hinge and may be completely removed from the machine for cleaning.

- Backplate (3) specially designed with added clearance for washdown assistance and may also be completely removed for cleaning.

- Cutting wheel retention fasteners serve as a built-in wheel rest to ease changeovers (4); also offer wheel stability to assist in the event of a crash.

- Cutting wheels provide flat/crinkle slices, shreds, or julienne cuts.

- Stainless steel handles are designed for increased sanitation and ease of use.

- Heavy-duty latches are easy to clean and are also removable from the machine for cleaning (5).

- Built-in handles (6) simplify opening of product contact guide area to expedite belt changeovers and other procedures.

- Sanitary, stainless steel design. All access with all doors fully opening for complete visual inspection and to ease cleaning and maintenance. Doors may also be completely removed for cleaning.

- Stand-offs minimize lap joints, and are located in optimal positions, including backplate, motors, gear boxes, and casters, to streamline visual inspection and washdowns (7).

- Durable stainless-steel guard locks designed to open only after the wheel has come to a complete stop (8).

- Handled, cover support post (9) readily pivots and glides into position to increase access to product feed belts.

- Solid, stainless steel quick belt release levers expedite changeovers (10).

- Product guides (11) offer increased relief by optimal spacing for washdowns and visual inspections.

- Control stations with IP69K button rating are located on both sides of machine to ease operation and washdowns (12).

- Allen-Bradley® VFD (Variable Frequency Drive) is equipped on stainless steel motors (13). Motors power the cutting wheel (3 HP, 2.2 kW with brake) and feed belt (1 HP, .75 kW). All motors are IP69K rated.

- Optional fanless motor may be purchased with machine.

- IP69K certified electrical enclosure features a double-sealed door (14) for extra protection during washdowns.

- Wire routing loops adapt to cleaning procedures (15). Wire loops allow individual strands to be washed and sanitized to reduce potential bacteria.





## 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

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

**Swiss Chard & Spinach**  
3/8" (9.5 mm) Strip

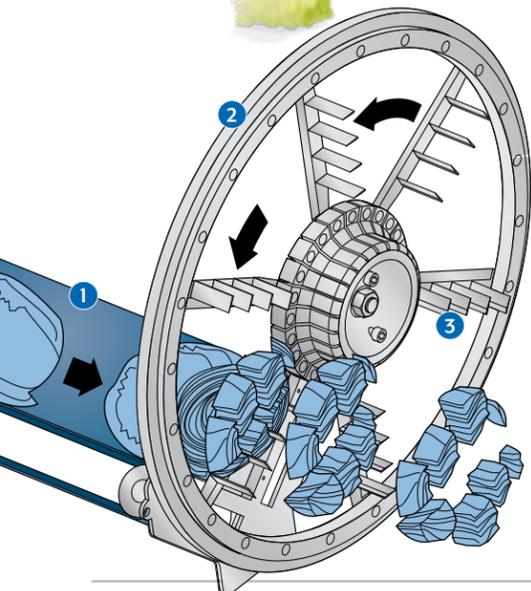
**Romaine Lettuce**  
1/8" (3.2 mm) Shred  
1-3/8 x 1-1/2" (34.9 x 38.1 mm) Square

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

**Romaine Lettuce**  
1" (25.4 mm) Chop

## CUTTING OVERVIEW

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



# TranSlicer® 2520 Cutter

## DIMENSIONAL DRAWING

### SPECIFICATIONS

**Length:** ..... 159.34" (4047 mm)

**Net Weight:** ..... 2,250 lb (1020 kg)

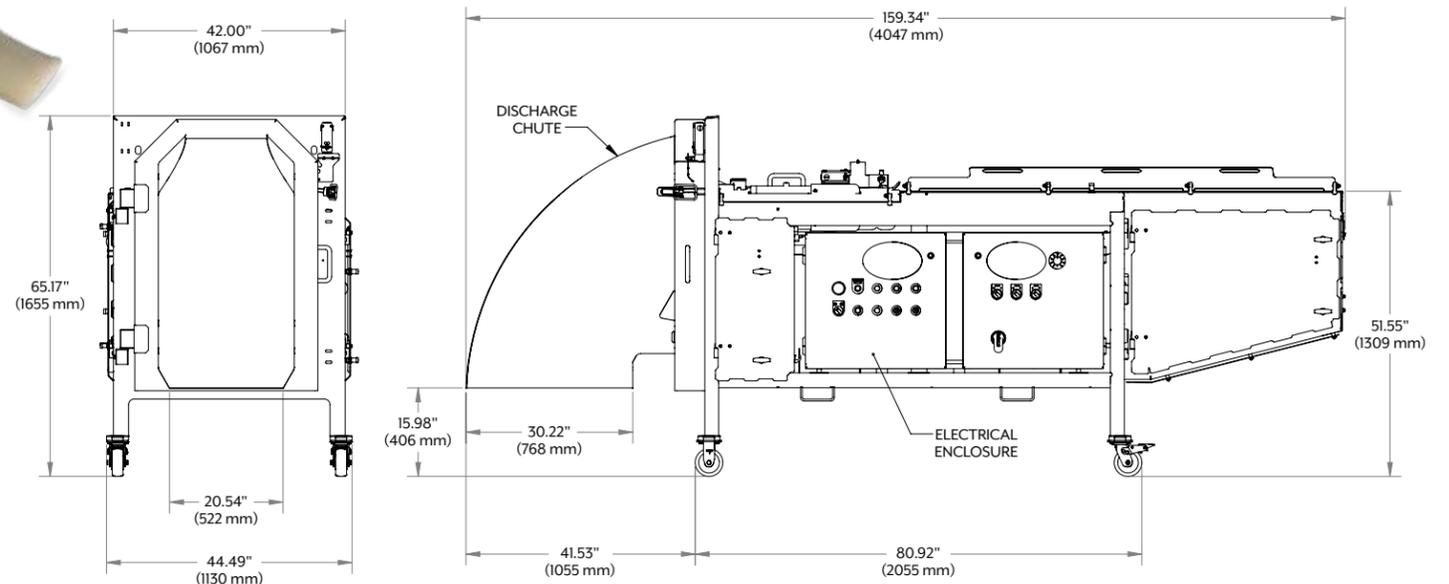
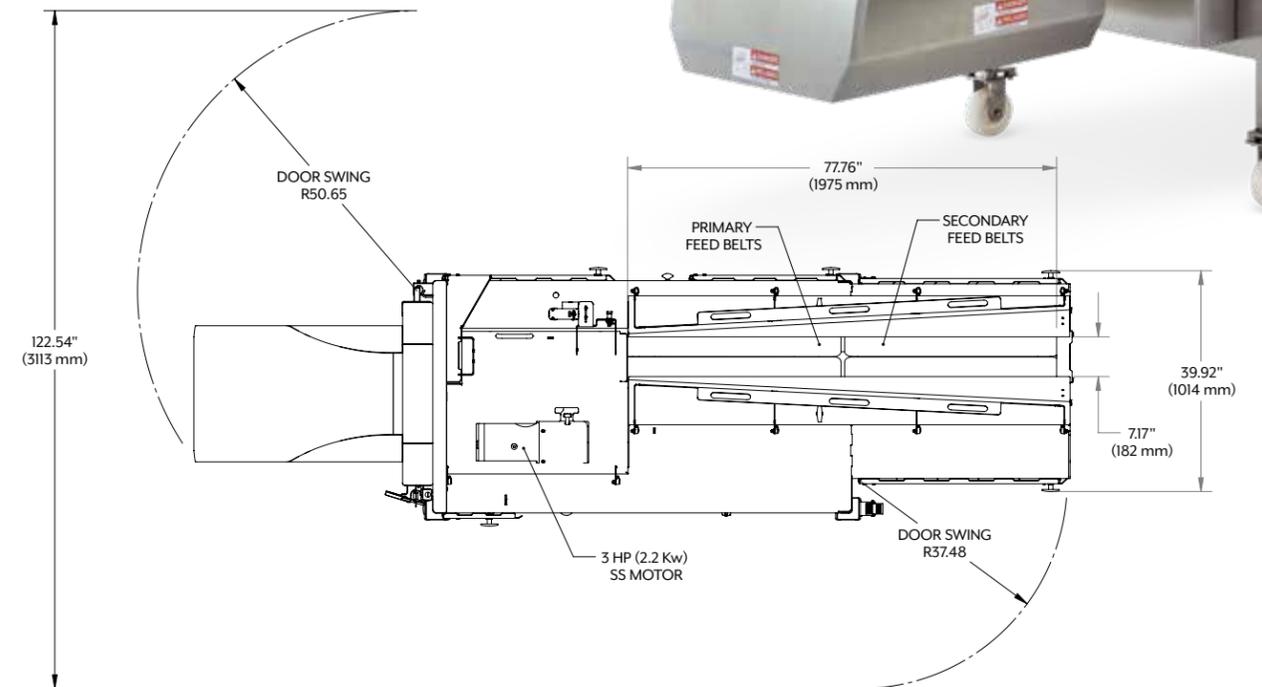
**Width:** ..... 44.49" (1130 mm)

**Cutting Wheel Motor:** 3 HP (2.2 kW)

**Height:** ..... 65.17" (1655 mm)

**Feed Belt Motors (2):** 1 HP (.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](http://www.urschel.com).



# URSCHEL®

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