

DiversaCut 2110A[®] Dicers

3 Models Provide High Capacity
& Precision Cutting Advantages



URSCHEL[®]

The Global Leader in Food Cutting Technology

DIVERSACUT 2110A[®] DICERS

The DiversaCut 2110A[®] Dicers produce precision dices, strips, and slices at high production capacities to maximize yield. The close proximity of each cutting station establishes a compact zone to increase exactness of each cut.

The dicers offer cost-savings by eliminating the need to pre-cut product. Sanitary, stainless steel design complete with hinged access panels and sloped surface areas.

Slice adjustment and lockdown features promote precise cutting tolerances. Fine tuning through adjustable collars are featured on both cutting spindles for ultimate precision. Machines are designed for uninterrupted production to provide high capacities in rugged food processing environments.

Widely sold to reduce vegetables/fruits, bakery ingredients, dairy inclusions, meat/poultry/seafood/pet food, and alternative protein products.



DiversaCut 2110A[®] Dicer (Standard)

- Accepts a maximum infeed product of 10" (254 mm) in any dimension.
- May be equipped with either a 5 (3.7 kW) or a 10 (7.5 kW) horsepower motor.



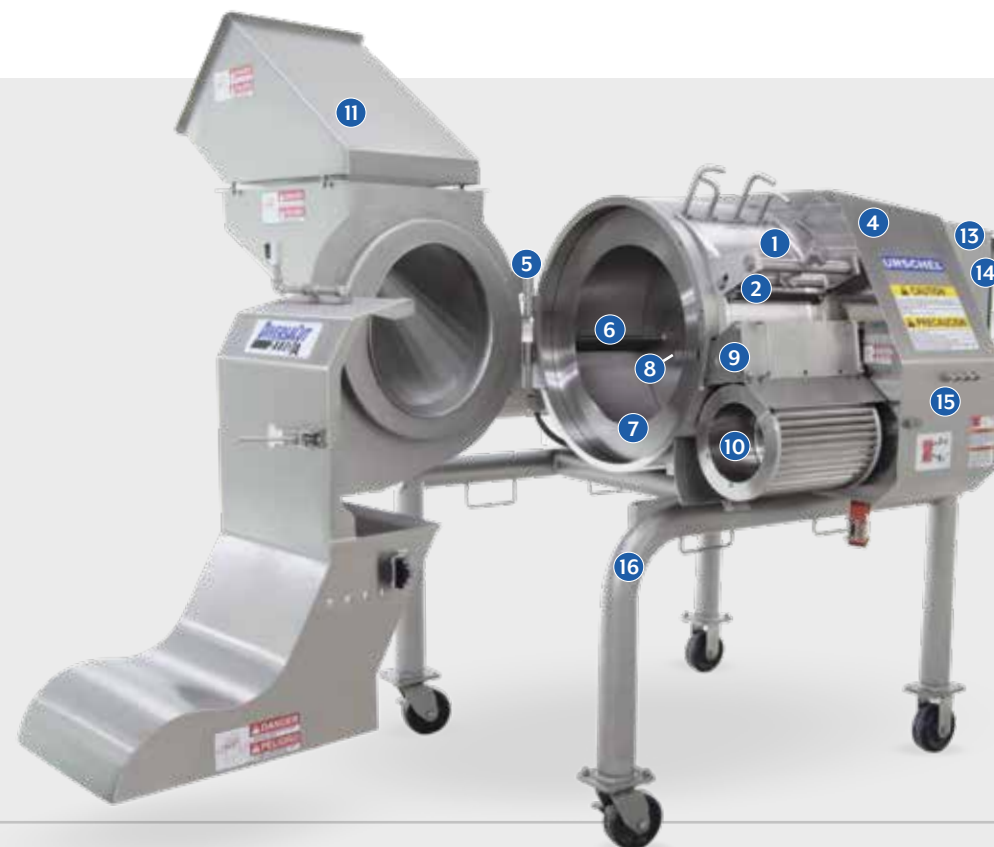
DiversaCut 2110A[®] Dicer with Discharge Conveyor

- Accepts a maximum infeed product of 10" (254 mm) in any dimension.
- The conveyor facilitates batch processing into totes or onto conveying systems or platforms.
- Eases routine servicing by maintaining the machine at floor level.
- Equipped with a 5 HP (3.7 kW) motor and 1/4 HP (.19 kW) conveyor motor.



DiversaCut 2110A[®] Dicer with Large Product Input (LPI)

- Accepts products as large as 14" (356 mm) in diameter to process whole heads of leafy vegetables.
- Available through the Urschel Engineering Certified Print Program – a specialty service geared toward producing ideal machines for individual processing lines/configurations.
- Equipped with a 5 HP (3.7 kW) motor featuring a VFD.



Features

- Dial-in slice adjustment knob (1) with lockdown knob (2) standard. Dial-in knob simplifies slice selection and eases changing over from one slice size to another. Lockdown knob ensures more precise tolerances are kept throughout production runs.
- Adjustable collars (3) are incorporated on both the circular and crosscut spindles. Processors are able to fine-tune spindle positions for exact precision.
- Stainless steel construction with sloped surface areas (4) and hinged access panels (5) promote sanitation and ease of maintenance.
- A variety of impellers (6) are available to suit different size products.
- Slice case (7) available in flat or crinkle.
- Available cost-saving, insert slicing knife (8).
- Circular knife spindle (9) mounted within removable support assembly for simple changeovers.
- Crosscut knife spindle (10) in conjunction with other cutting parts creates a compact cutting zone increasing cut quality.
- Accepts a large product up to 10" (254 mm) in any dimension (11).
- Stainless steel motor (12) resists rust and corrosion.
- Available with VFD (variable frequency drive) (13) or soft starter (fixed speed).
- Features continuous operation for uninterrupted production (14).
- Lubrication points easily accessible on the exterior of the machine (15).
- Rounded tube frame contributes to sanitary design and eases cleaning (16).



TYPES OF CUTS

FLAT OR CRINKLE SLICES

The machine can make a full range of slices by removing the crosscut and circular knife spindles.

Flat or crinkle slices: 1/16 – 1" (1.6 – 25.4 mm)

DICES/CRUMBLES/STRIPS

2- and 3- dimensional cutting involves adjusting the slice thickness, and adjustment or removal of the circular or crosscut spindles.

Circular Knife Cuts:
1/8 – 3" (3.2 – 76.2 mm)

Crosscut Knife Cuts:
3/32 – 3-1/2" (2.4 – 88.9 mm)

Crosscut Knife Crinkle Cuts:
(.076" (1.9 mm) depth):
9/32 – .583" (7.1 – 14.8 mm)

Crosscut Knife Deep Crinkle Cuts
(.125" or .145" (3.2 – 3.7 mm) depth):
3/8 – 1/2" (9.5 – 12.7 mm)

Crosscut Knife V-Cuts:
5/16 – 1/2" (7.9 – 12.7 mm)

SHREDS

Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products by using the shredding disc spindle in place of the crosscut knife spindle.

CUTTING OVERVIEW

A. DICING – STANDARD

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

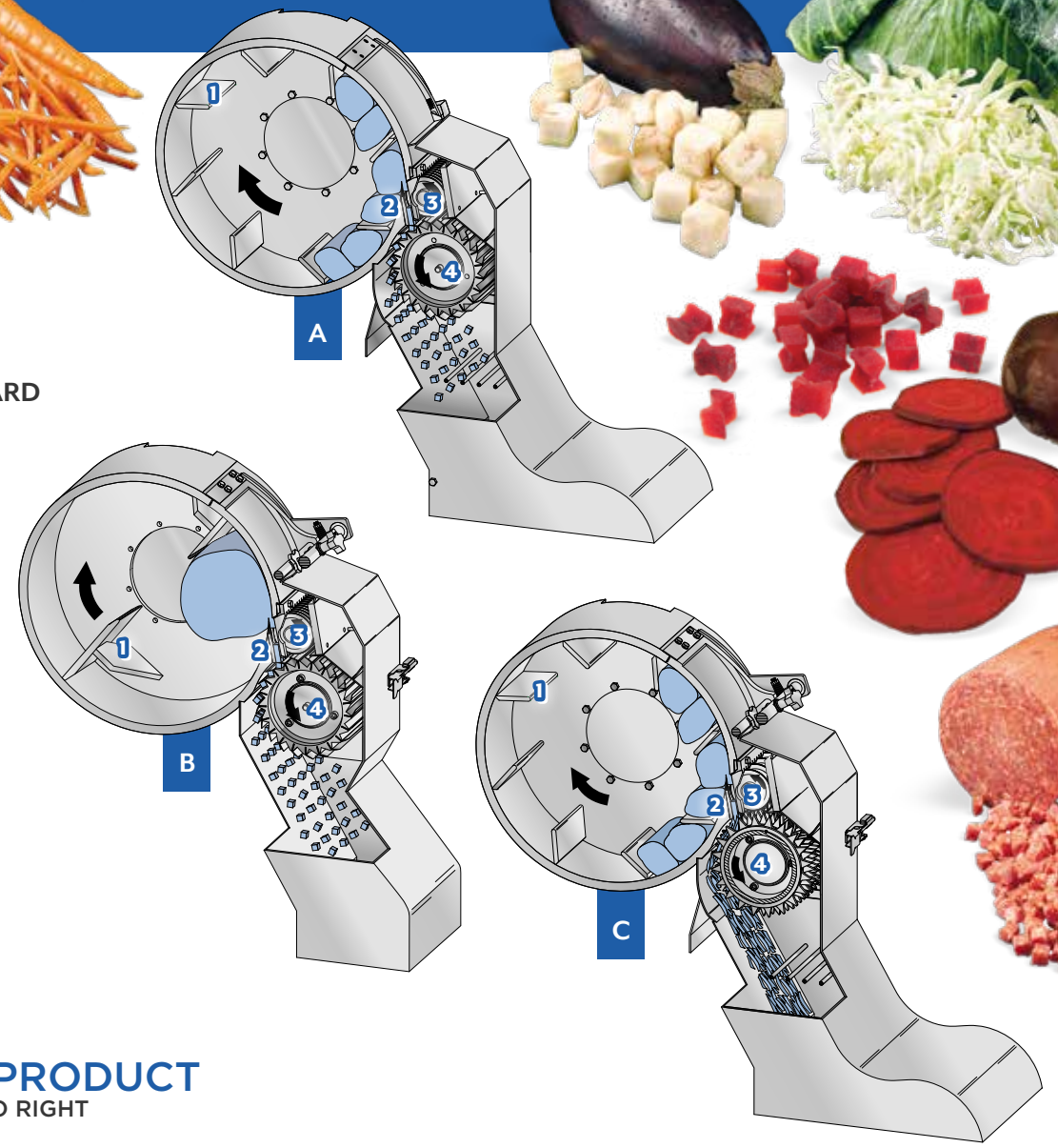
B. DICING – LPI

DiversaCut 2110A® Dicer (LPI) features a unique 2-paddle impeller.

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

C. SHREDDING

1. Impeller Paddles
2. Slicing Knife
3. Circular Knives
4. Shredding Discs



FEATURED PRODUCT CLOCKWISE, LEFT TO RIGHT

Sweet Potato and Zucchini
Crinkle Noodle Cut

Clam Tongue
1/4 x 1/4 x 3/8"
(6.4 x 6.4 x 9.5 mm)

Hard Shell Candy
Granulation

Honeydew Melon
1 x 3/4 x 1"
(25.4 x 19.1 x 25.4 mm)

Beef Liver (Pet Food)
1/2" (12.7 mm)

Jackfruit
1/8 x 3/16"
(3.2 x 4.8 mm)

Carrot
1/8" (3.2 mm) Strip

Eggplant
3/4" (19.1 mm) Dice

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

Beet
1/4" (6.4 mm)
Bowtie Cut

1/8" (3.2 mm) Slice

Pepperoni
1/4" (6.4 mm) Dice

Red Potato
1/4" (6.4 mm) Half
Moon Cut

Beet/Sweet Potato/Butternut Squash
3/4" (19.1 mm) Dice

Broccoli
.170" (4.3 mm)
Shred

Hard Candy
1/8" (3.2 mm)

Kale
1 x 1" (25.4 x 25.4 mm)

Tomato
5/8" (15.9 mm) Dice

Salmon/Tuna
3/4" (19.1 mm)

Cauliflower, Broccoli
1/8 x 3/16 x 1/8" (3.2 x 4.8 x 3.2 mm) Riced

Ham
3/8" (9.5 mm) Dice

Cabbage
1/4 x 3/16 x 1/4"
(6.4 x 4.8 x 6.4 mm)

Sweet Potato
1/8 x 1/2" (3.2 x 12.7 mm)
Wide Strip

7/16" (11.1 mm)
Crinkle Strip

1/8" (3.2 mm)
Straight Noodle

Poultry
Fine Shred

Onion
1/4" (6.4 mm)
Dice & Strip

Pepper
3/8" (9.5 mm)
Dice

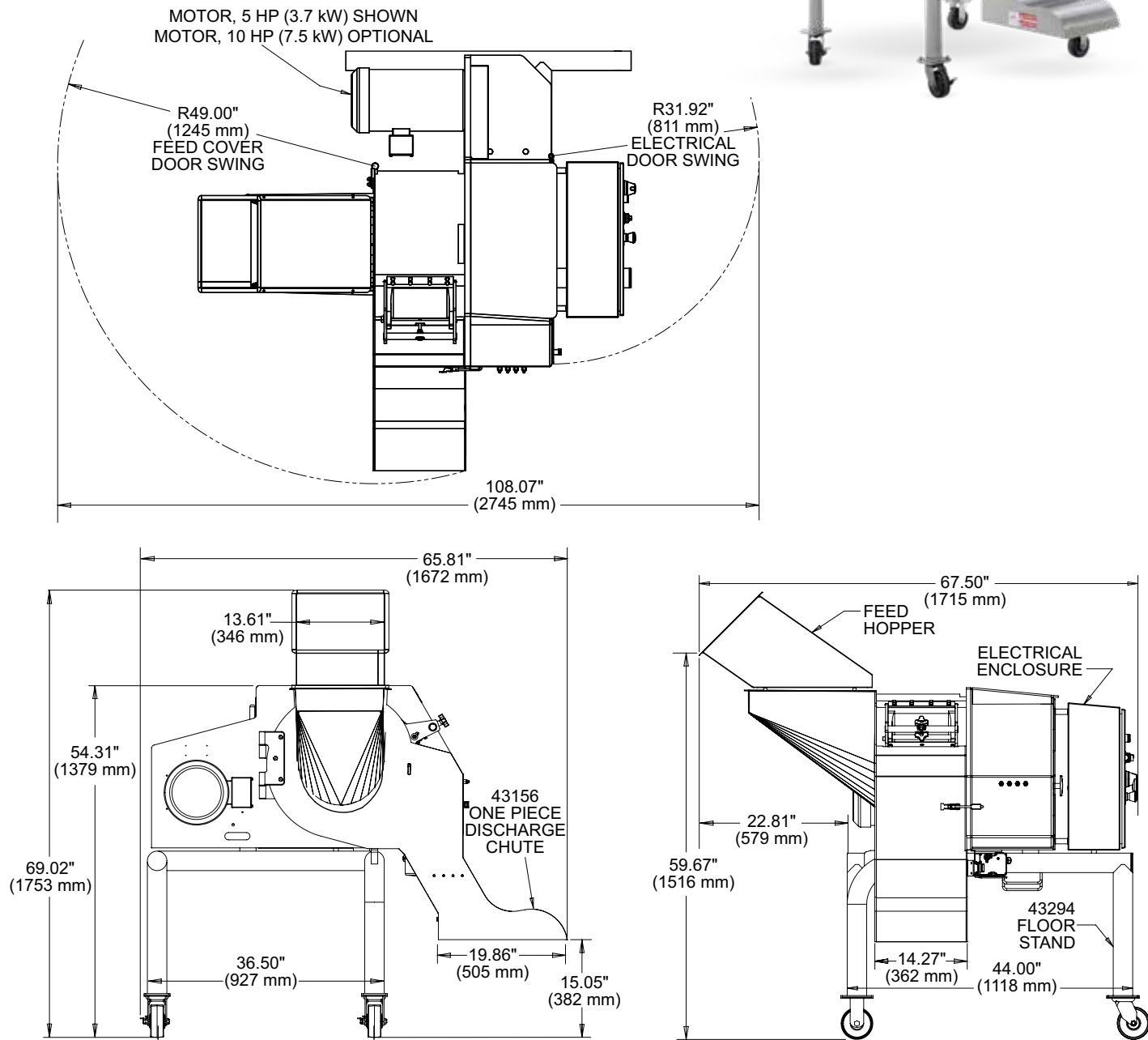
Potato
3/8 x 3/4" (9.5 x 19.1 mm) Wide Strip

.291" (7.4 mm) Strip

1/2 x 1/2"
(12.7 x 12.7 mm)
Crinkle Strip

DiversaCut 2110A Dicer

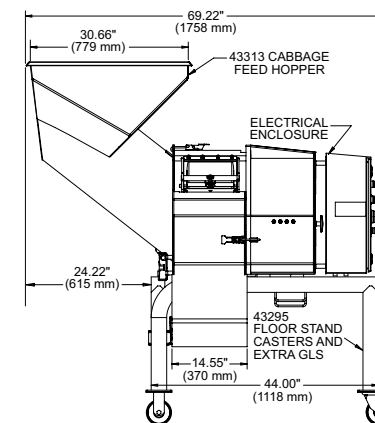
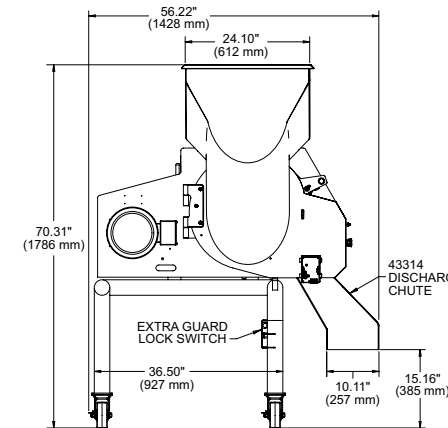
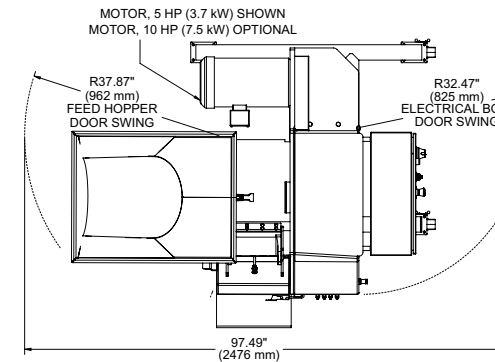
Length: 67.50" (1750 mm)
Width: 65.81" (1672 mm)
Height: 69.02" (1753 mm)
Net Weight: 1650 lb (749 kg)
Motor: 5 or 10 HP (3.7 or 7.5 kW)



The DiversaCut 2110A Dicer is available in an NSF (National Sanitation Foundation) International certified version.

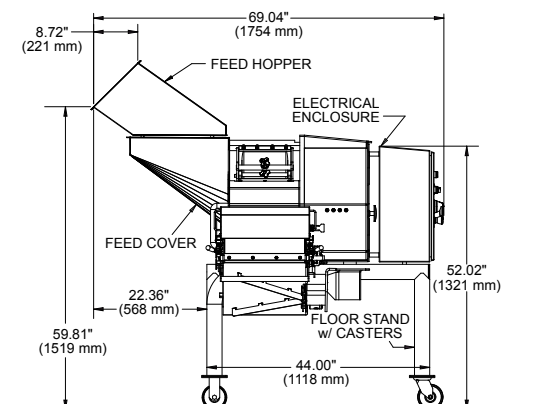
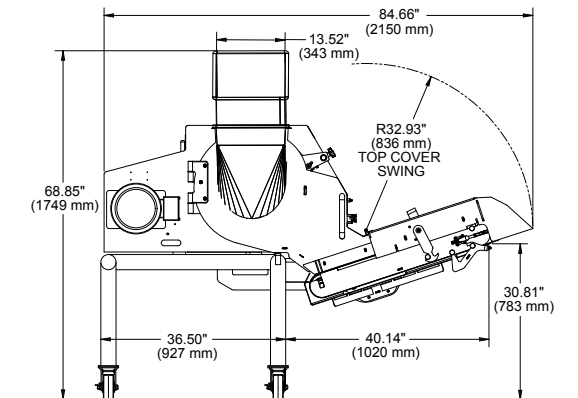
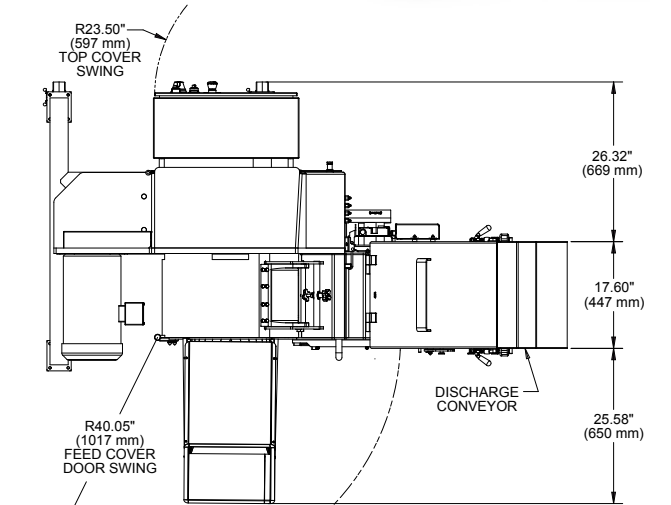
DiversaCut 2110A Large Product Input

Length: 69.22" (1758 mm)
Width: 56.22" (1428 mm)
Height: 70.31" (1786 mm)
Net Weight: 1700 lb (770 kg)
Motor: 5 HP (3.7 kW) with VFD



DiversaCut 2110A with Discharge Conveyor

Length: 69.04" (1754 mm)
Width: 84.66" (2150 mm)
Height: 68.85" (1749 mm)
Net Weight: 2025 lb (919 kg)
Motors: 5 HP (3.7 kW), 1/4 HP (.19 kW)
 Discharge Conveyor



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.



The Complete Line of 3-D DiversaCut® Dicers Designed to Meet Your Production Goals.



DiversaCut 2110A® Dicer (Standard)

10" (254 mm)
product infeed
5 or 10 HP
(3.7 or 7.5 kW) Motor



DiversaCut 2110A® Dicer - Large Product Input

14" (355.6 mm)
product infeed
5 HP (3.7 kW) Motor
Certified Print Process



DiversaCut 2110A® Dicer with Conveyor Discharge

10" (254 mm)
product infeed
5 HP (3.7 kW) Motor + 1/4
HP (.19 kW) Discharge
Conveyor Motor



Sprint 2® Dicer

6.5" (165.1 mm)
product infeed
3 or 1.5 HP
(2.2 or 1.1 kW) Motor



Sprint 2® Dicer with Discharge Conveyor

6.5" (165.1 mm)
product infeed
3 HP (2.2 kW) Motor



DiversaCut Sprint® Dicer

6.5" (165.1 mm)
product infeed
1.5 HP (1.1 kW) Motor

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® The DiversaCut 2110A Dicer may contain parts protected by U.S. Patent No. 6883411, and European Patent No. EP1377415.

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