

E TranSlicer[®] Cutter

Specializing in Elongated Products



URSCHEL[®]
The Global Leader in Food Cutting Technology



The ^{††}E TranSlicer Cutter specializes in the processing of elongated products. Improvements to the machine offer increased sanitation, facilitated washdowns, and stainless steel motors.

E TRANSLICER[®] **CUTTER**

The standard E TranSlicer Cutter (**ETRS**) (shown above) accepts firm products up to 4" (101.6 mm) in diameter or leafy-type, compressible products up to 6" (152.4 mm). Interchangeable 20" (508 mm) diameter stainless steel cutting wheels reduce products with great precision and efficiency at high capacity. Wheels include slicing, patented ^βMicroSlice[®], and julienne. The number, placement, degree of pitch, and type of knives work with the cutting wheel and feed belt speed to determine the size of cut. Combination wheels equipped with slicing and julienne knives produce shreds. Available static hold-down, non-powered top belt, or powered top-belt hold-down assemblies maintain positive feeding assistance.

The machine is also available in the bias slicing version (**ETRS-B**) (shown below, left). The ETRS-B accepts products up to 2.5" (63.5 mm). Designed for batch processing. Both the standard ETRS and the bias ETRS-B may be built with an optional discharge conveyor (standard model with built-in conveyor shown below, right).



E TranSlicer[®] Bias Cutter

- The E TranSlicer Cutter is also available to produce 35 or 45 degree bias flat or crinkle slices.
- Available via a retrofit kit to standard machines or when ordering a new machine.
- Designed for hand-fed, batch processing (running at 30 Hz) equipped with a ^βMicroSlice[®] or slicing wheel set-up for flat or crinkle slicing.



E TranSlicer[®] Cutter with Discharge Conveyor

- Built-in discharge conveyor is available on both the standard and bias E TranSlicer models.
- Discharge conveyor facilitates dispensing into totes and promotes complete discharge and collection of cut products.



Machine Highlights

- Stainless steel materials; machine size designed to fit easily into existing processing lines.
- Cutting wheel retention assembly eases wheel changeovers with a built-in wheel rest and simple to maneuver retaining brackets that rotate and slide easily into place. Two pins on either side of the wheel work in conjunction with the brackets to keep the wheel in place in the event of a crash (1).
- Hinged discharge chute (2) features a polished internal slope to promote sanitation and facilitate flow of cut product.
- Divided discharge chute (3) features a removable baffle to include or separate fines.
- Extended shear edge (4) decreases clearance between belt and knives to promote precise cutting.
- Self-draining frame and sloped surfaces (5) throughout the machine to provide drip, drain, and draw design.
- Hinged/sliding panels (6) offer full access to key areas of the machine and are designed to stand off of the frame to minimize overlapping joints, improve inspection, and decrease cleaning.
- Offset, stainless steel wire loom system secures electrical cables (7) and alleviates trapped food particulates during washdowns.
- Open frame (8) standard to ease washdowns. Optional bottom pan also available (not shown).
- Optional additional stop button (9) conveniently positioned opposite the electrical enclosure.
- Sturdy stainless steel guardlocks and sensors (10) permit opening of access panels after all moving parts have come to a complete stop.
- The slicing wheel incorporates a manual locking pin (11) and sensor. When engaged, the locking pin prevents machine from running and secures the slicing wheel in a fixed position for cleaning and washdown.
- Indicator lights (12) on the electrical panel and guardlocks illuminate when guardlocks are properly engaged.
- Simple to use integrated electrical enclosure (13).
- Incorporates dynamic braking (14) to simplify maintenance.
- Equipped with two variable frequency drives (15), one controlling the belt(s) and one controlling the slicing wheel.
- Different interchangeable cutting wheel styles (16) (crinkle/flat slicing, julienne, and shredding) allow processing of a wide variety of cuts.
- One-piece belt guard overlaps feed belt (17) offers smooth feeding and is easily removed to change feed belts.
- Quick feed belt release lever (18) simplifies belt changeovers.
- Optional prep table (19) assists operators and can be easily folded down when not in use.
- Dynamic, stainless steel motors (20) specifically designed for demanding food production environments to withstand rigorous washdowns.
- Features continuous operation for uninterrupted production.



TYPES OF CUTS

A. SLICING WHEEL

Flat & Crinkle Slices: 1/32 to 3" (.8 to 76.2 mm)
Crinkle slices have 4-2/3 waves per inch and with a crinkle depth of 1/16" (1.6 mm).



B. JULIENNE WHEEL

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)



C. MICROSLICE® WHEEL

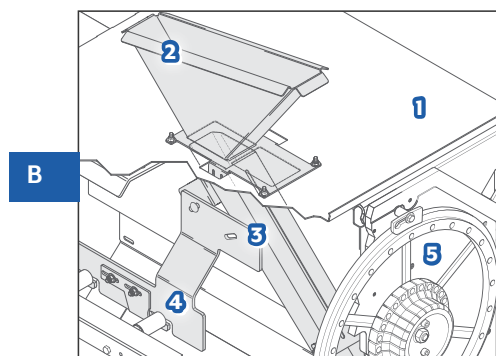
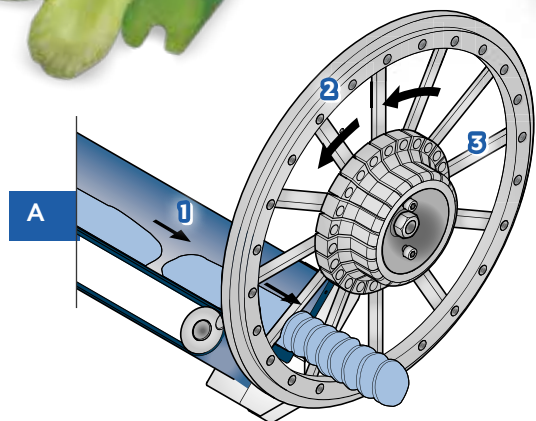
Flat Slices: .020 to .240" (.5 to 6 mm)

Crinkle Slice: .069" (1.8 mm) thickness with 3-1/3 waves per inch and 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.





CUTTING OVERVIEW

A. SLICING – STANDARD

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

B. SLICING – BIAS

1. Bias Sliding Hood
2. Infeed Bias Chute
3. Bias Chute Assembly
4. Bias Chute Mounting Bracket
5. Slicing Wheel

FEATURED PRODUCTS

CLOCKWISE, LEFT TO RIGHT

Cassava

.069" (1.8 mm)
Crinkle Slice

Sweet Potato

.065 (1.7 mm)
Slice

Zucchini

1/2" (12.7 mm)
Half Moon
Slice

Celery

1" (25.4 mm)
Bias Stick and
3/8" (9.5 mm)
Slice

Pepperoni

1/8" (3.2 mm)
Crinkle Slice

Pickle

1/8" (3.2 mm)
Flat and
Crinkle Slice

Beef Stick

3/8" (9.5 mm)
Slice

Romaine Lettuce

1 x 1-1/2"
(25.4 x 38.1 mm)
Square

Carrot

3/8" (9.5 mm)
Slice

Plantain

1/8" (3.2 mm)
Slice

Green Onion

1/8" (3.2 mm)
Slice

Eggplant

1/2" (12.7 mm)
Slice

Lemon

1/8" (3.2 mm)
Slice

Jalapeño

1/8" (3.2 mm)
Slice

Cucumber

1/8" (3.2 mm)
Slice

Mango

3/8" (9.5 mm)
Slice

Asparagus

1" (25.4 mm)
Slice

Banana Pepper

3/16" (4.8 mm)
Crinkle Slice

Carrot

3/16" (4.8 mm)
Bias Slice

Baguette

1/8" (3.2 mm)
Slice

Cilantro

3/8" (9.5 mm)
Slice

Pineapple

1/4" (6.4 mm)
Slice

Carrot

3/16" (4.8 mm)
Crinkle Slice

Green Bean

1" (25.4 mm)
Slice

Chicken

1/4" (6.4 mm)
Slice

Pepper

3/8" (9.5 mm)
Ring

Onion

1/4" (6.4 mm)
Silver

E TranSlicer® Cutter

Length: 100.78" (2560 mm)
117.26" (2978 mm)
with prep table

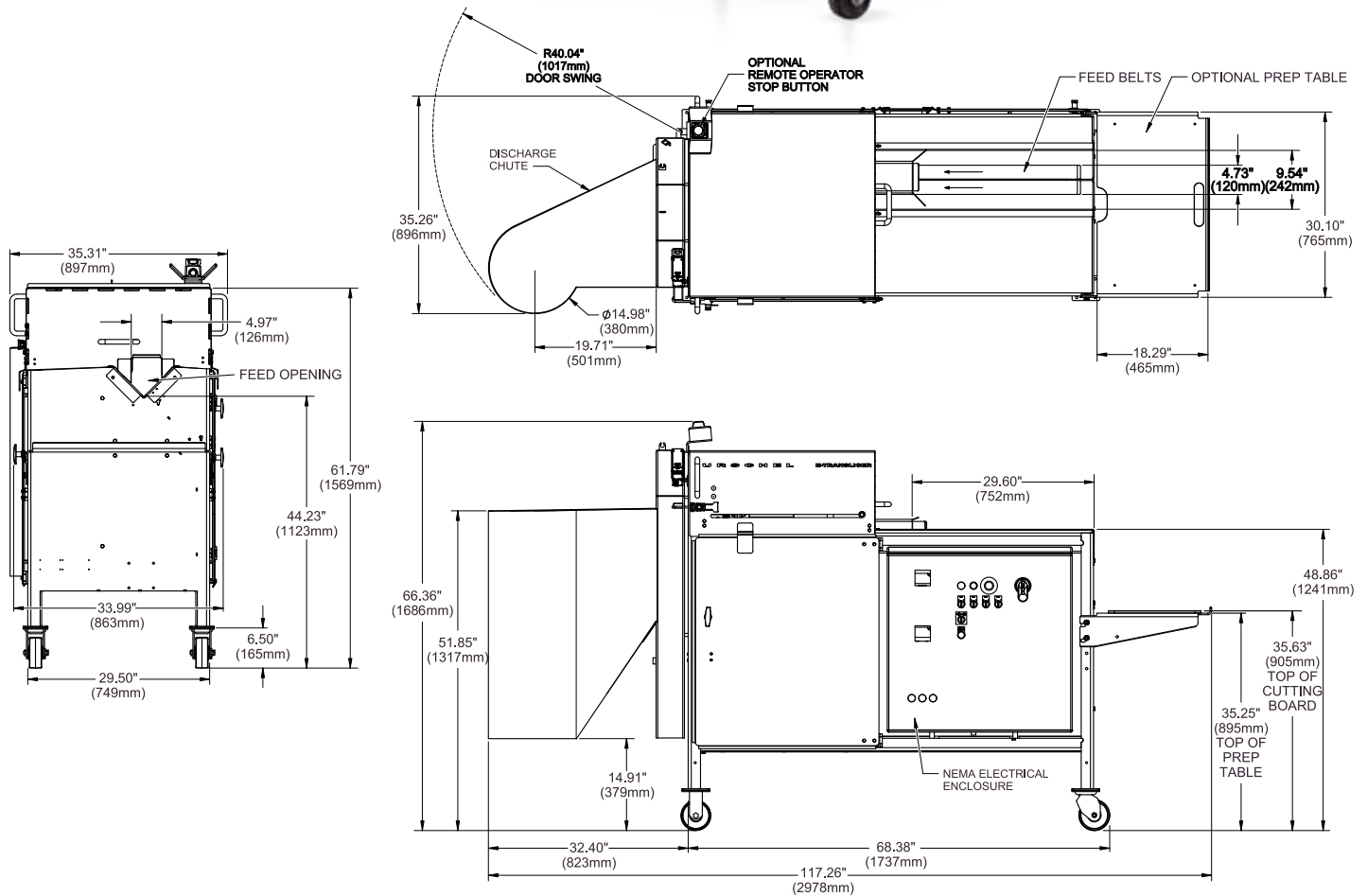
Width: 35.31" (897 mm)

Height: 61.79" (1569 mm)
66.36" (1686 mm)
with remote stop

Net Weight: 1300 lb (560 kg)

Cutting Wheel Motor: 3 HP (2.2 kW)

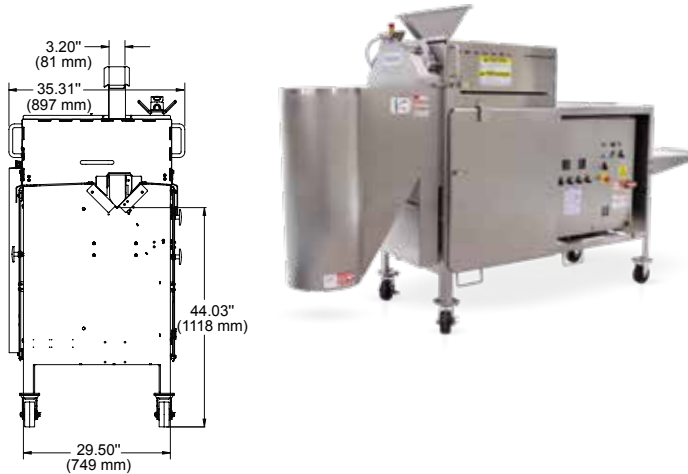
Feed Belt Motor: 1 HP (.75 kW)



The E TranSlicer Cutter is available in an NSF (National Sanitation Foundation) International certified version.

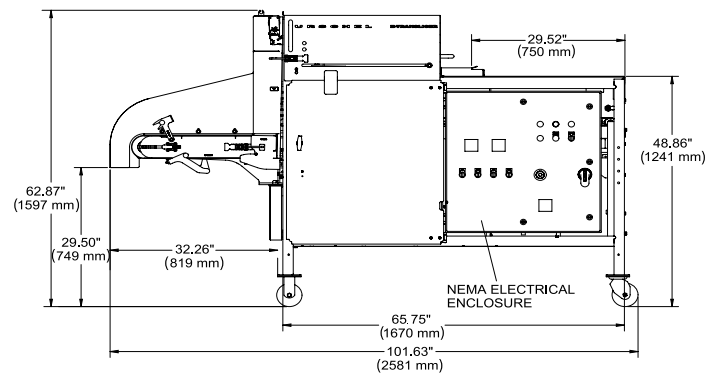
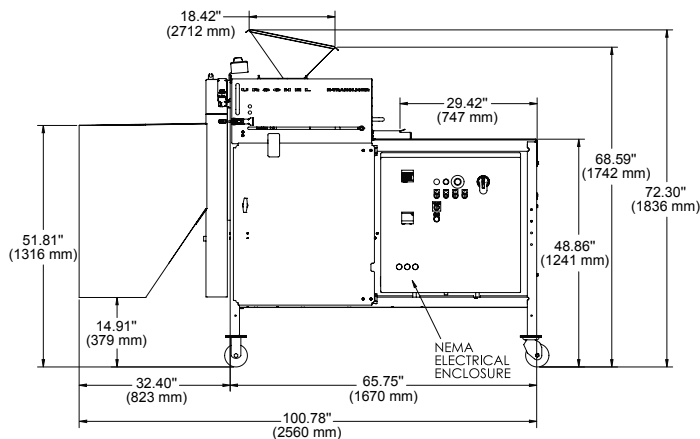
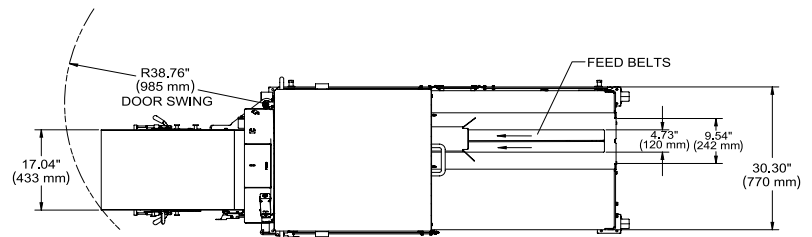
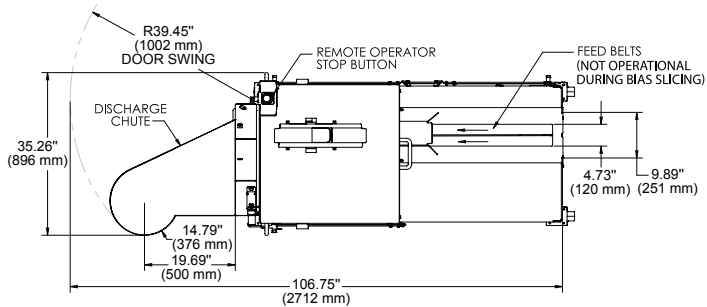
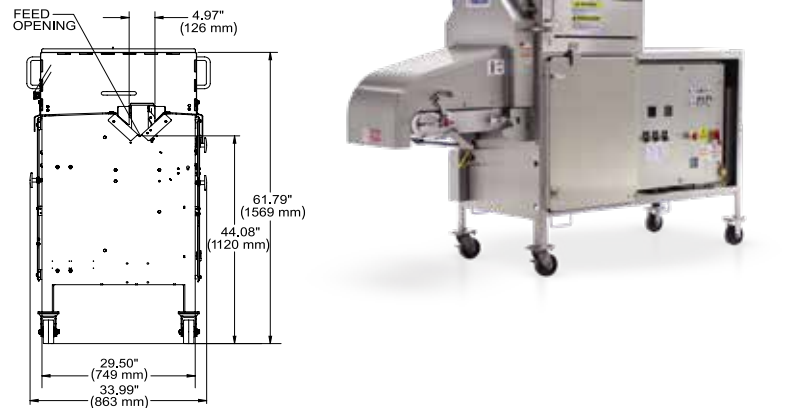
E TranSlicer® Bias Cutter

Length: 100.78" (2560 mm)
Width: 35.31" (897 mm)
Height: 72.30" (1836 mm)
Net Weight: 1300 lb (560 kg)
Cutting Wheel Motor: 3 HP (2.2 kW)
Feed Belt Motor: 1 HP (.75 kW)



E TranSlicer® Cutter with Discharge Conveyor

Length: 101.63" (2581 mm)
Width: 33.99" (863 mm)
Height: 62.87" (1569 mm)
Net Weight: 1540 lb (700 kg)
Cutting Wheel Motor: 3 HP (2.2 kW)
Feed Belt Motor: 1 HP (.75 kW)
Conveyor Belt Motor: 1/4 HP (.19 kW)





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. Test cutting of your product is available inperson, live remotely, or via video. Contact your local Urschel representative to schedule a comprehensive, no-obligation test today at www.urschel.com.



TranSlicer® Cutters Designed to Meet Your Production Goals.



E TranSlicer® Cutter

High capacity slicing of elongated products.



E TranSlicer® Bias Cutter

Capture the niche market of bias slices. Product is fed manually.



E TranSlicer® Cutter with Discharge Conveyor

Explore similar options to easily dispense into totes.



TranSlicer® 2520 Cutter

The ultimate design in sanitation and time-saving washdowns. Available in standard, short, or HMI.



TranSlicer® 2510 Cutter

Precursor to the 2520.

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†† TranSlicer series cutters and may contain parts protected by U.S. Patent nos. 6148702, 6460444, 6792841, 6920813, 8104391, and European and other foreign patents.

‡ The MicroSlice Wheel may contain parts protected by U.S. Patent nos. 6148709, 7178440, 7721637, 8033204, and European and other foreign patents.

• E TranSlicer is available in a NSF (National Sanitation Foundation) International specific certified version.

THE GLOBAL LEADER IN FOOD CUTTING TECHNOLOGY®

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provider of industrial cutting machinery throughout the world.