



**Comitrol® Processor
Model 9300**



**Comitrol® Processor
Model 9300 (with Screw Feeder)**

New Single Pass Mill Improves Particle Size Reduction Efficiency

The new Comitrol® Processor Model 9300, by Urschel Laboratories, is one of the most efficient milling machines available today for the uniform particle size reduction of a variety of products. For example, the unit uses a new patented design that has enabled the machine to replace six mills for the production of smooth creamy peanut butter.

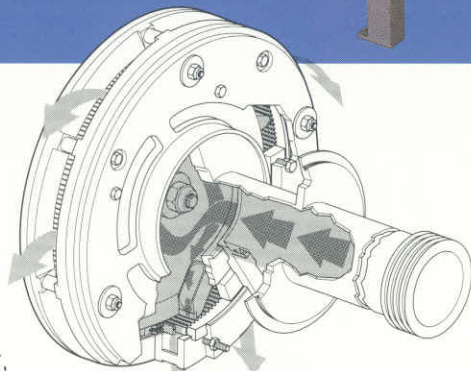
Although the machine may appear similar to other Comitrol Processors, the Model 9300 uses extremely high speeds and a two stage particle size reduction principle to mill a variety of products in a single pass. A wide range of cutting parts is available to achieve a variety of particle sizes for the production of slurries, pastes, free-flowing dry, semi-dry and viscous

product applications such as meat and vegetable purees, peanut butter, tomato paste and many others. Depending on your production requirements, the Model 9300 can be pump-fed or sold equipped with a screw feeder.

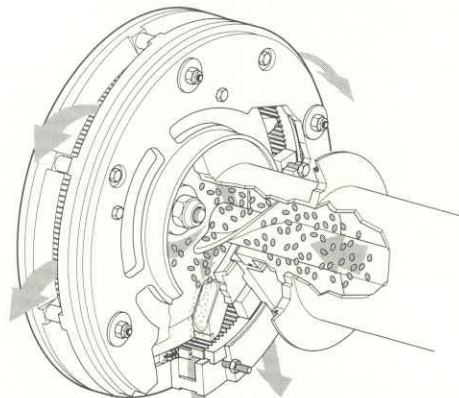
Take advantage of our confidential product testing facility to evaluate your product. For more information contact Urschel Laboratories or your Urschel Sales Engineer.

Urschel Laboratories, Inc.
2503 Calumet Ave., P.O. Box 2200
Valparaiso, IN 46384-2200 USA
Phone: 219/464-4811
Fax: 219/462-3879

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Model 9300 Operating Principle



**Model 9300 (with Screw Feeder)
Operating Principle**

URSCHEL®
THE SIZE REDUCTION SPECIALISTS