COMITROL® PROCESSOR MODEL 3600F

SMALL VOLUME TO HIGH CAPACITY ENVIRONMENTS

The Model 3600F is popular in both small volume and large-scale production environments. The 3600F is equipped with a 10 HP (7.5 kW) motor and a screw feeder controlled by a VFD (variable frequency drive) for positive feeding assistance. This machine is commonly sold as a precutter used in conjunction with the Comitrol Processor Model 1700.

Common applications include rework of bakery items, beef/poultry/seafood and byproducts, and vegetable/fruit reductions. Stainless steel construction ensures maximum durability and sanitation. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance. Product input is dependent on the style of reduction head, impeller selection, and spacing within the head. Generally, maximum input size in any dimension should not exceed 2-1/2" (63.5 mm).



TYPES OF CUTS





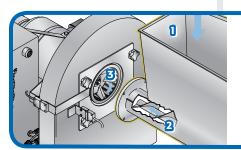
Cutting Head

Utilizes 6" (152.4 mm) diameter Cutting Heads paired with a variety of impellers to produce coarse to fine reductions.

- AVOCADO PASTE
- 2 BREAD GRANULATION
- **3** COARSE HUMMUS
- 4 COARSE PINEAPPLE PUREE
- GARLIC
- 6 GRANOLA/FRUIT/ NUT MIXTURE

- **7** POLYMER
- 8 KALE
- 9 FLOUR
 TORTILLA SHELL
- 10 TOMATILLO/ ONION PUREE
- FISH WASTE
- 12 DRIED CHILI PEPPERS

CUTTING OVERVIEW



- 1. Feed Hopper
- 2. Screw Feeder
- 3. Cutting Head
- 4. Horizontal Separators
- Vertical Knives
- 6. Impeller



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Measurements and weights may vary depending on machine configuration.

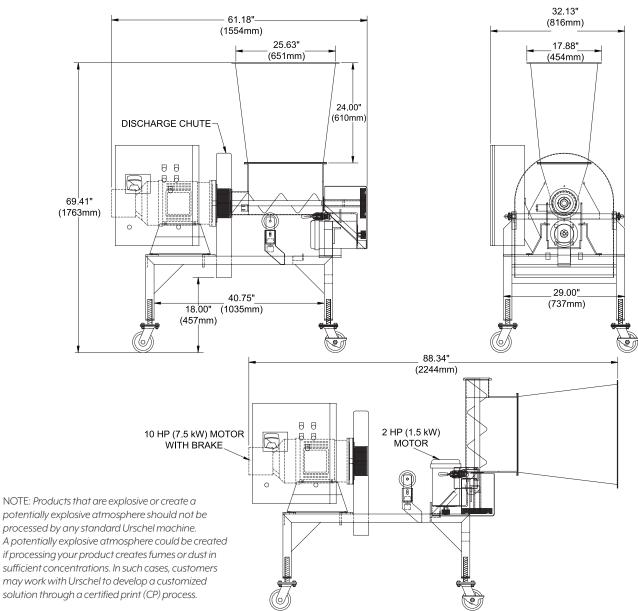
 Length:
 61.18" (1554 mm)
 Motors:
 Impeller –

 Width:
 32.13" (816 mm)
 10 HP (7.5 kW)

 Height:
 69.41" (1763 mm)
 Screw Feeder –

 Net Weight:
 800 lb (363 kg)





PUT URSCHEL TO THE TEST Schedule a comprehensive, no-obligation test cut of your product.



