

# DIVERSACUT 2110A® (WITH CONVEYOR) DICER

## VERSATILE DICER/SHREDDER

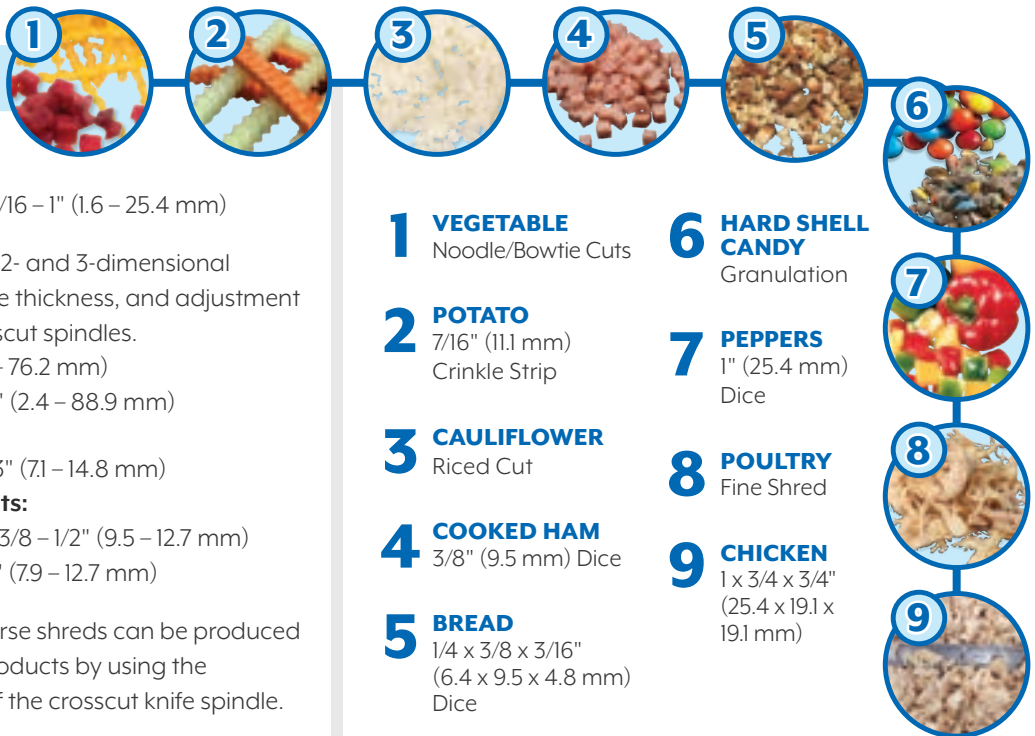
The DiversaCut 2110A (with Conveyor) Dicer offers a turnkey approach to processors. It accepts a maximum infeed product of 10" (254 mm) in any dimension and offers cost-savings by eliminating the need to precut products. The built-in conveyor guarantees a successful transfer point to maximize product quality and improve yield. The conveyor facilitates batch processing into totes or onto conveying systems or platforms. The new machine also eases routine servicing by maintaining the machine at floor level.

The DiversaCut series offers boundless versatility across food industries. DiversaCut models are widely sold to reduce vegetables/fruits, bakery ingredients, dairy inclusions, meat/poultry/seafood/pet food, and alternative plant-based products.

The dicer is equipped with a 5 HP (3.7 kW) motor and 1/4 HP (.19 kW) conveyor motor. The machine features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance. The tight proximity of each cutting station in relation to the next creates a compact cutting zone. This results in precision cuts as the product moves throughout the process. The dicer may be setup for a variety of cuts (listed below). The shredding cutting overview is depicted below. For dicing operations, step 4 would incorporate a crosscut spindle in place of shredding discs.



## TYPES OF CUTS



**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 – .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, or 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.

**1 VEGETABLE**  
Noodle/Bowtie Cuts

**6 HARD SHELL CANDY**  
Granulation

**2 POTATO**  
7/16" (11.1 mm)  
Crinkle Strip

**7 PEPPERS**  
1" (25.4 mm)  
Dice

**3 CAULIFLOWER**  
Riced Cut

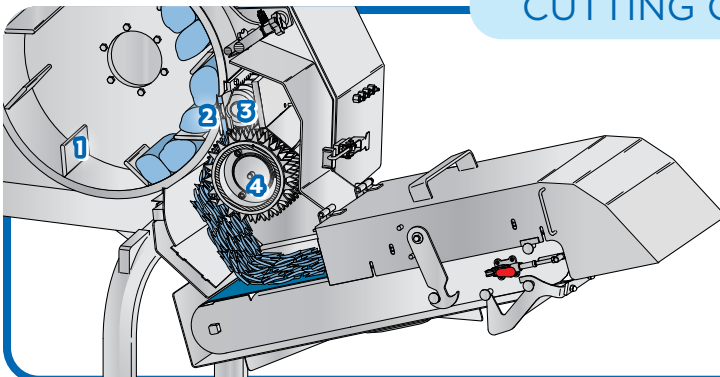
**8 POULTRY**  
Fine Shred

**4 COOKED HAM**  
3/8" (9.5 mm) Dice

**9 CHICKEN**  
1 x 3/4 x 3/4"  
(25.4 x 19.1 x 19.1 mm)

**5 BREAD**  
1/4 x 3/8 x 3/16"  
(6.4 x 9.5 x 4.8 mm)  
Dice

## CUTTING OVERVIEW



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

If your product application is not mentioned on this page, contact your local Urschel representative to determine the most effective solution to your size reduction needs.

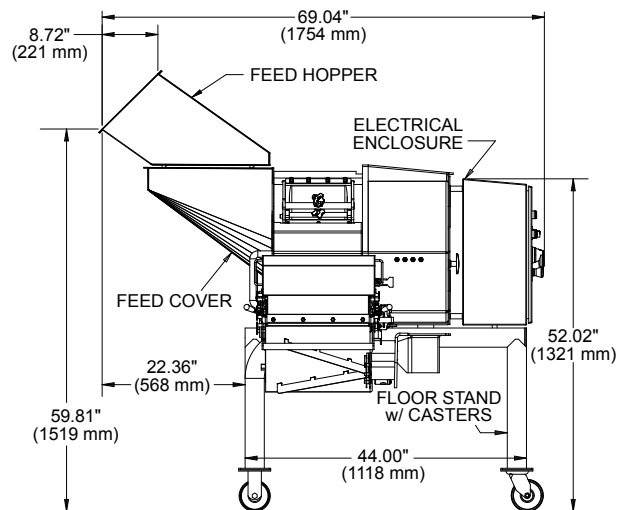
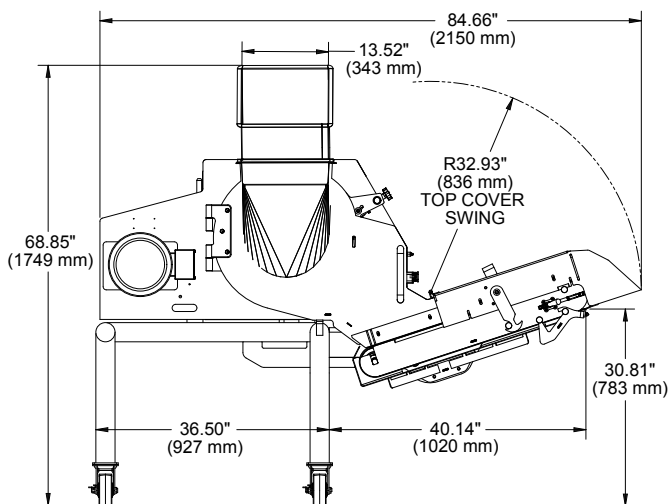
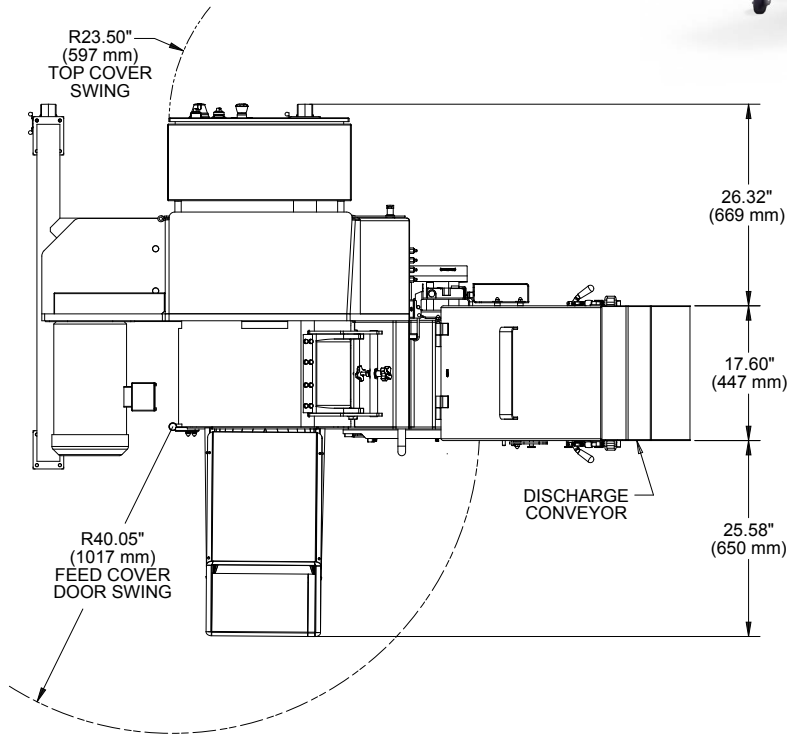
# DIVERSACUT 2110A<sup>®</sup> (WITH CONVEYOR) DICER

SPECIFICATIONS & DIMENSIONS

Measurements and weights may vary depending on machine configuration.

**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



## TEST CUT YOUR PRODUCT

Contact your local Urschel representative to schedule a comprehensive, no-obligation test-cut of your product: [www.urschel.com](http://www.urschel.com).



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