

DIVERSACUT 2110A[®] DICER

VERSATILE DICER/STRIP CUTTER/SHREDDER

The DiversaCut 2110A Dicer accepts a maximum infeed product of 10" (254 mm) in any dimension, and offers cost-savings by eliminating the need to precut products. Boundless versatility extends across food industries. Widely sold to reduce vegetables/fruits, bakery ingredients, dairy inclusions, meat/poultry/seafood/petfood, and alternative products.

This dicer may be equipped with either a 5 (3.7 kW) or a 10 (7.5 kW) horsepower motor. The machine features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance. The crosscut knife spindle in conjunction with the other cutting components create a compact cutting zone establishing precision cuts as product moves throughout the process.



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)

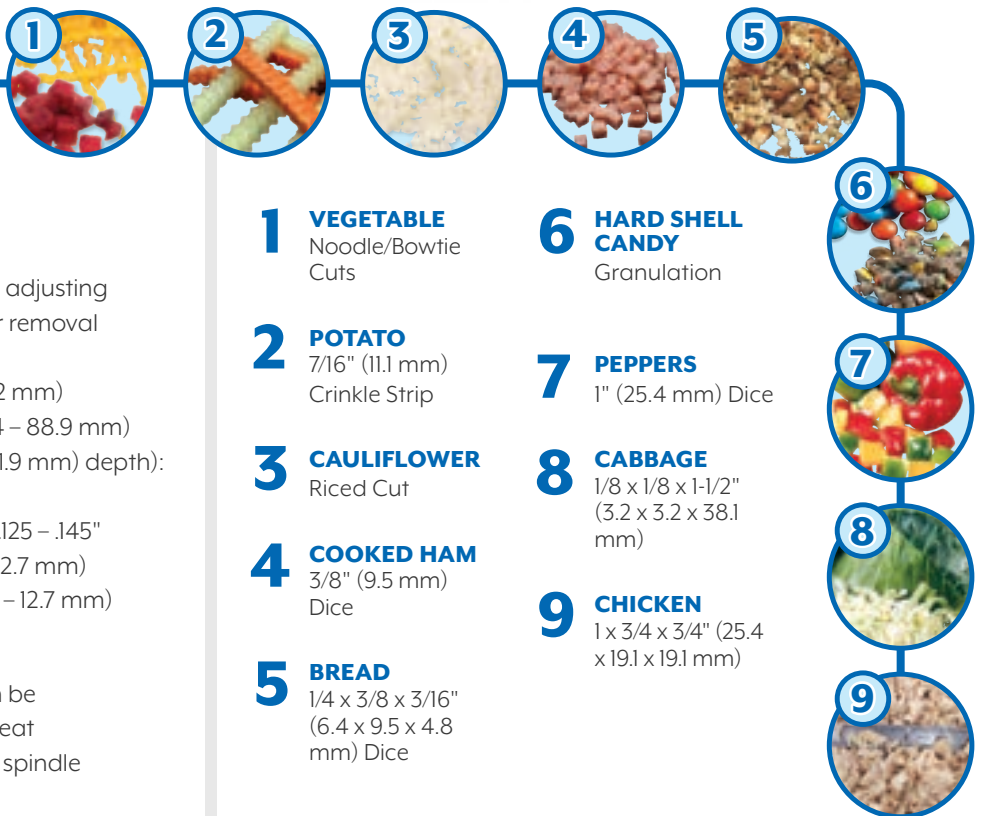
Crosscut Knife Crinkle Cuts: (.076" (1.9 mm) depth): 9/32 – .583" (7.1 – 14.8 mm)

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

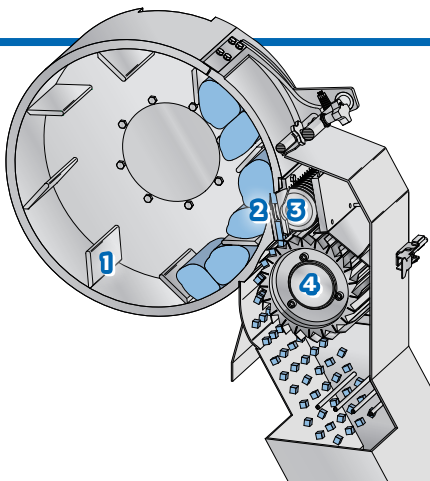
Crosscut Knife V-Cuts: 5/16 – 1/2" (7.9 – 12.7 mm)

SHREDS

Fine, medium, 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



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

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[®] DICER

Measurements and weights may vary depending on machine configuration.

Length:..... 67.50" (1750 mm)
Width:..... 65.81" (1672 mm)
Height:..... 69.02" (1753 mm)

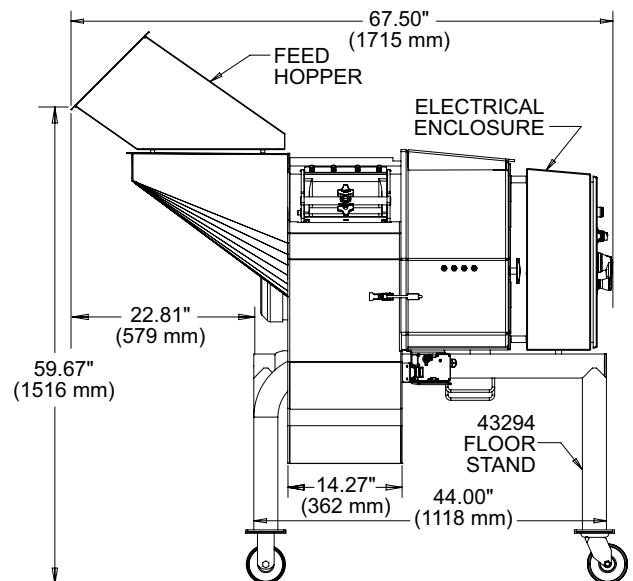
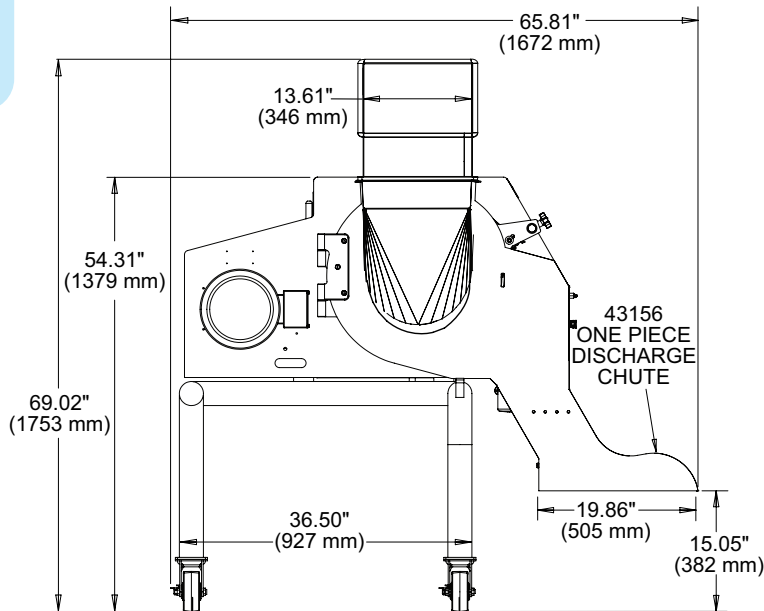
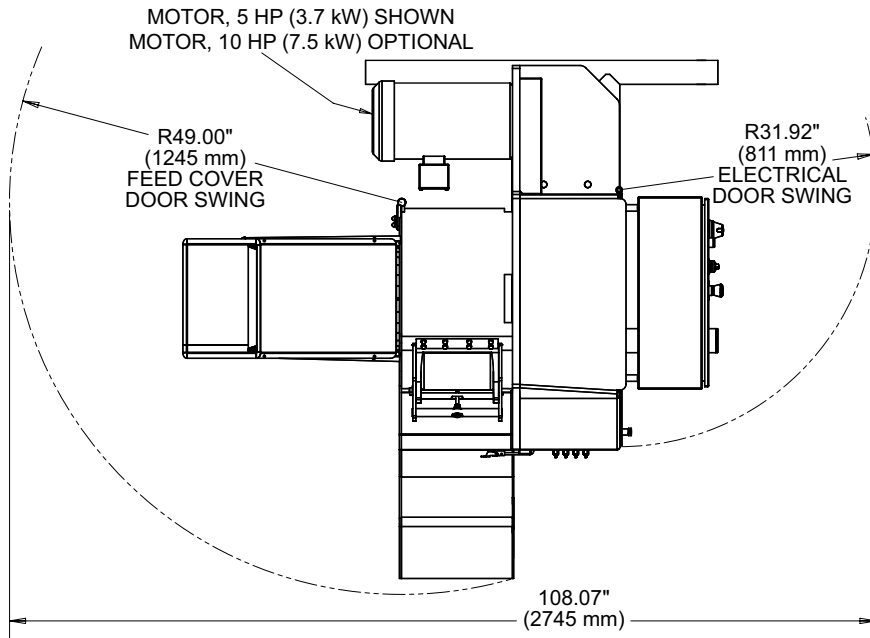
Net Weight: 1650 lb (749 kg)
Motor:..... 5 or 10 HP (3.7 or 7.5 kW)



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



SPECIFICATIONS & DIMENSIONS



TEST CUT YOUR PRODUCT

Contact your local Urschel representative to schedule a comprehensive, no-obligation test-cut of your product: www.urschel.com.



URSCHEL[®]

The Global Leader in Food Cutting Technology

www.urschel.com | ✉ info@urschel.com