

# E TRANSLICER® CUTTER WITH DISCHARGE CONVEYOR

## SPECIALIZING IN ELONGATED PRODUCTS

New "E TranSlicer Cutter with Discharge Conveyor (ETRS-C) standard version (shown) accepts firm products up to 4" (101.6 mm) in diameter or leafy-type, compressible products up to 6" (152.4 mm). The machine is also available in the bias slicing version (not shown) that accepts products up to 2.5" (63.5 mm). Built-in conveyor facilitates batch processing into totes or onto platforms. Conveyor eases routine servicing by maintaining the machine at floor level and promotes optimized, controlled complete discharge of cut product to reduce waste.

Interchangeable stainless steel cutting options include slicing, patented "MicroSlice", and julienne wheels. The number, placement, degree of pitch, and type of knives coordinate with the cutting wheel and feed belt speed to determine the size of cut. Combination wheels made-up of slicing and julienne knives are used to produce shreds. The machine features continuous operation for uninterrupted production. Products listed under 'Types of Cuts' reflect standard and bias machine models.

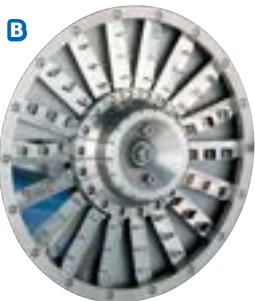


## TYPES OF CUTS



### 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. MICROSLEE® 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.



**1 ASPARAGUS**  
1-1/2" (38.1 mm)  
Cut



**2 CARROT**  
1/8" (3.2 mm)  
Crinkle Slice



**3 GREEN ONION**  
1/4" (6.4 mm)  
Slice



**4 CELERY**  
1" (25.4 mm)  
Bias Slice



**5 PEPPER**  
1/4" (6.4 mm)  
Slice



**6 GREEN BEAN**  
1" (25.4 mm)  
Bias Slice

**7 ZUCCHINI**  
3/16" (4.8 mm)  
Slice

**8 PICKLE**  
3/16" (4.8 mm)  
Bias Crinkle Slice

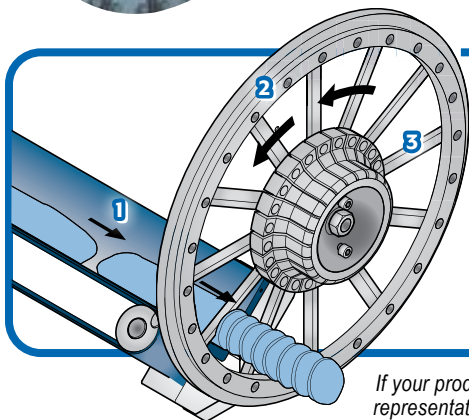
**9 JALAPEÑO**  
3/16" (4.8 mm)  
Bias Slice

**10 CARROT**  
3/16" (4.8 mm)  
Bias Slice

**11 PEPPERONI**  
1/8" (3.2 mm)  
Crinkle Slice



## CUTTING OVERVIEW



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

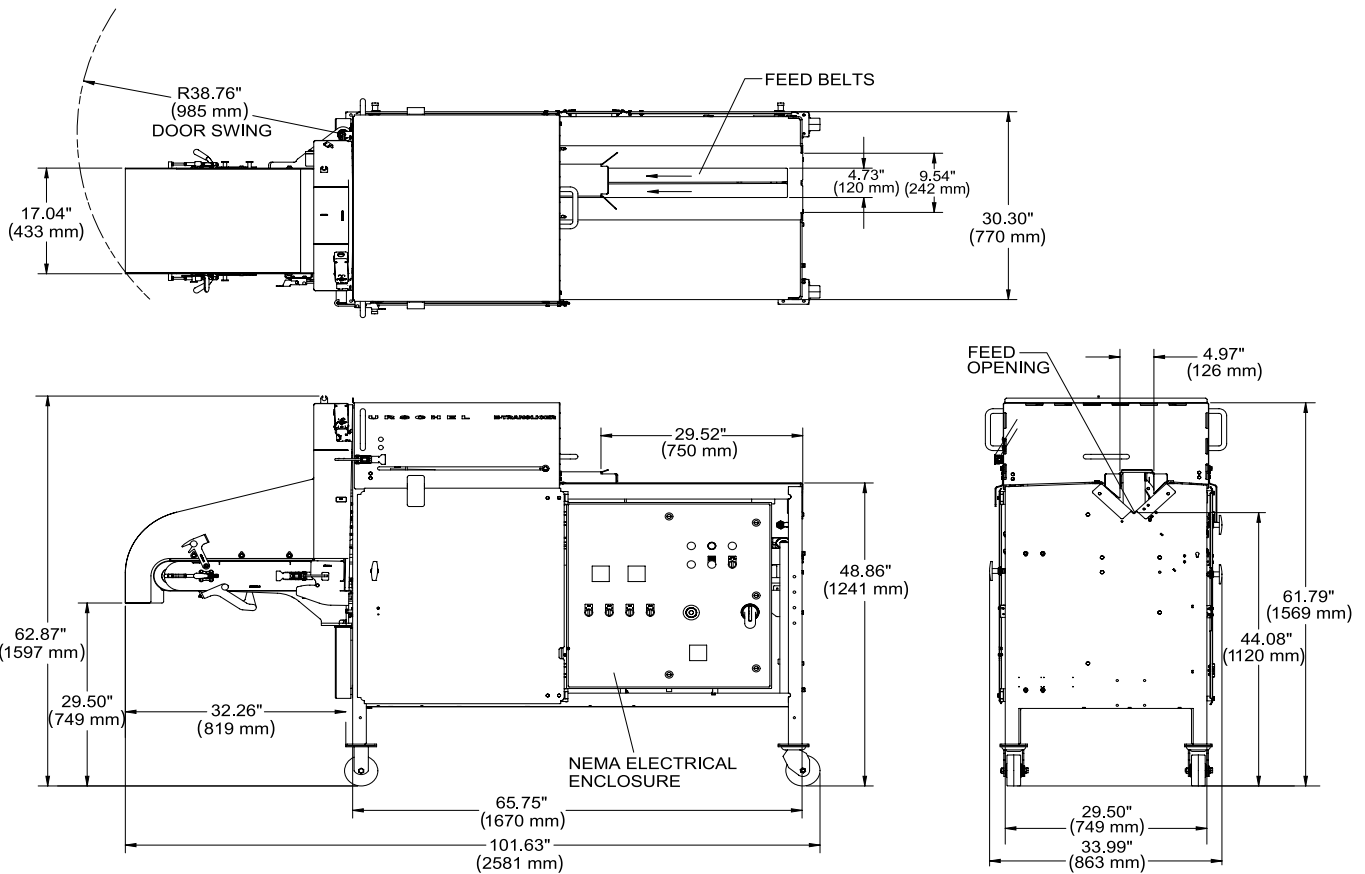
# E TRANSLICER® CUTTER WITH DISCHARGE CONVEYOR

Measurements and weights may vary depending on machine configuration.

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



## 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](http://www.urschel.com).



**URSCHEL®**

The Global Leader in Food Cutting Technology

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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.