

E TRANSLICER® CUTTER

SPECIALIZING IN ELONGATED PRODUCTS

The "E TranSlicer® Cutter (METRS) accepts firm products up to 4" (101.6 mm) in diameter and leafy-type, compressible products up to 6" (152.4 mm) in diameter. Optional static hold-down, non-powered top belt, or powered top-belt hold-down assemblies are available to maintain positive feeding assistance.

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.

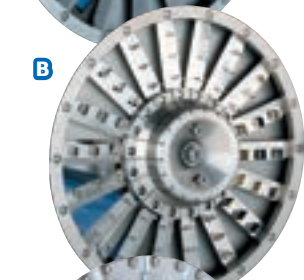


TYPES OF CUTS



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 LEMON
1/8" (3.2 mm) Slice

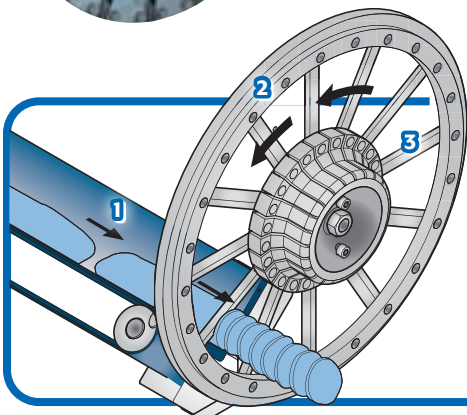
5 PEPPER
1/4" (6.4 mm) Slice

6 PEPPERONI
1/8" (3.2 mm)
Crinkle Slice

7 PLANTAIN
.080" (2.0 mm)

8 ZUCCHINI
3/16" (4.8 mm) 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

Measurements and weights may vary depending on machine configuration.

Length:.....100.78" (2560 mm)
.....117.26" (2978 mm)
with prep table

Width:.....35.31" (897 mm)

Height:.....61.79" (1569 mm)
.....66.36" (1686 mm)
with remote stop

Net Weight:.....1300 lb (560 kg)

Cutting Wheel Motor: 3 HP (2.2 kW)

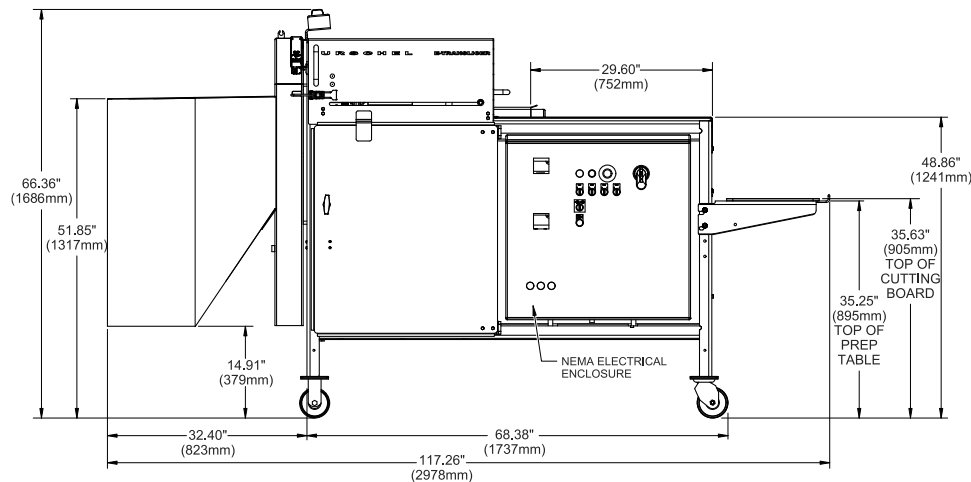
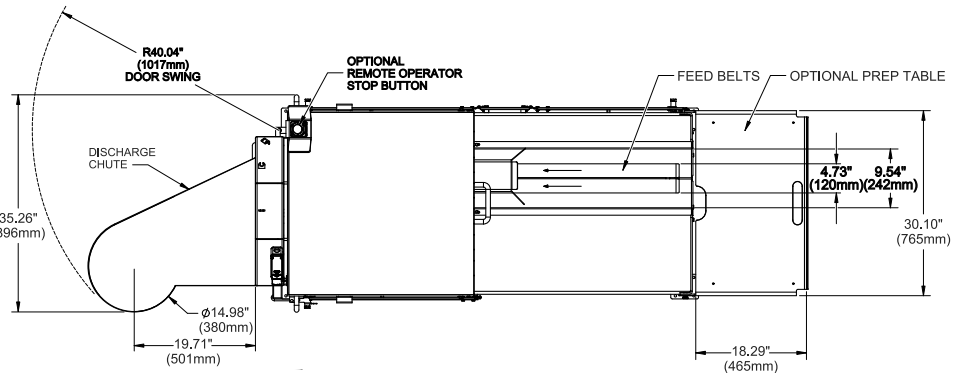
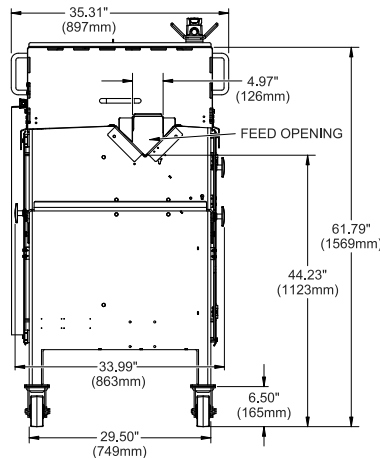
Feed Belt Motor:.....1 HP (.75 kW)



The E TranSlicer Cutter 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®

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www.urschel.com | ✉ info@urschel.com

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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.

Ⓢ E TranSlicer is available in a NSF (National Sanitation Foundation) International specific certified version.

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