

# COMITROL® PROCESSOR MODEL 2100

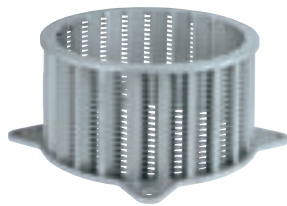
## LARGE HOPPER CAPACITY PLUS POSITIVE FEED ASSISTANCE

The Comitrol® Processor Model 2100 features a large feed hopper. The impeller may be equipped with a 40 or 60 HP (30 or 44.7 kW) motor. An agitator and screw feeder work together to provide positive feeding assistance. Stainless steel construction ensures maximum durability and sanitation. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance. Common applications include vegetable processing, beef/poultry/seafood and byproducts, chili/garlic/ginger/bean pastes, biscuit/bakery rework, and seaweed.

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).

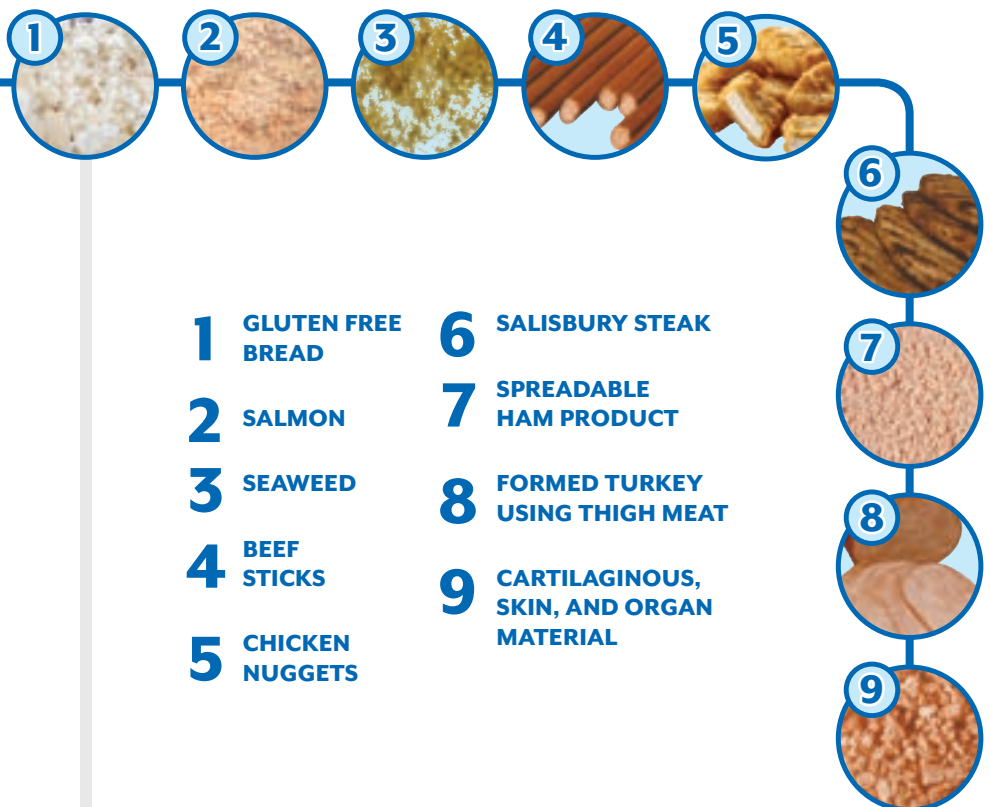


### TYPES OF CUTS



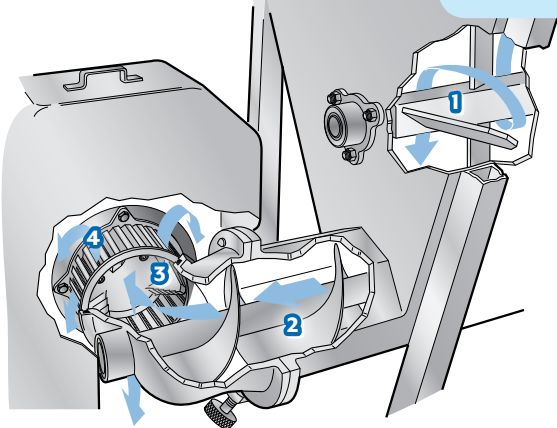
#### Cutting Head

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

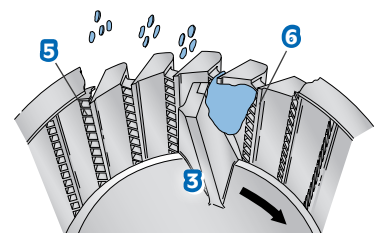


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|----------------------------|--|
| <b>1</b> GLUTEN FREE BREAD | <b>6</b> SALISBURY STEAK                         |
| <b>2</b> SALMON            | <b>7</b> SPREADABLE HAM PRODUCT                  |
| <b>3</b> SEAWEED           | <b>8</b> FORMED TURKEY USING THIGH MEAT          |
| <b>4</b> BEEF STICKS       | <b>9</b> CARTILAGINOUS, SKIN, AND ORGAN MATERIAL |
| <b>5</b> CHICKEN NUGGETS   |  |

### CUTTING OVERVIEW



1. Agitator
2. Screw Feeder
3. Impeller
4. Cutting Head
5. Horizontal Separators
6. Vertical Knives



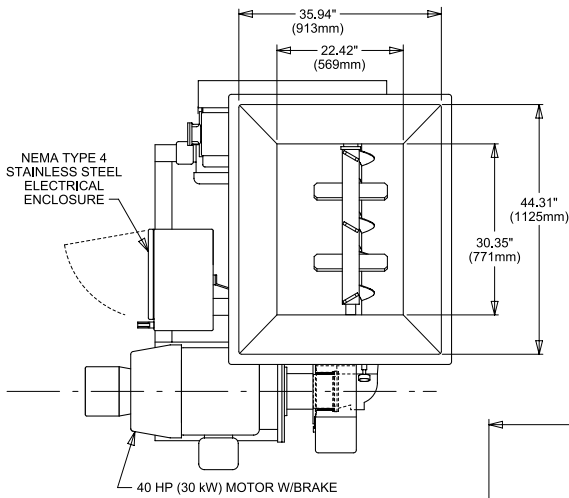
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SPECIFICATIONS & DIMENSIONS

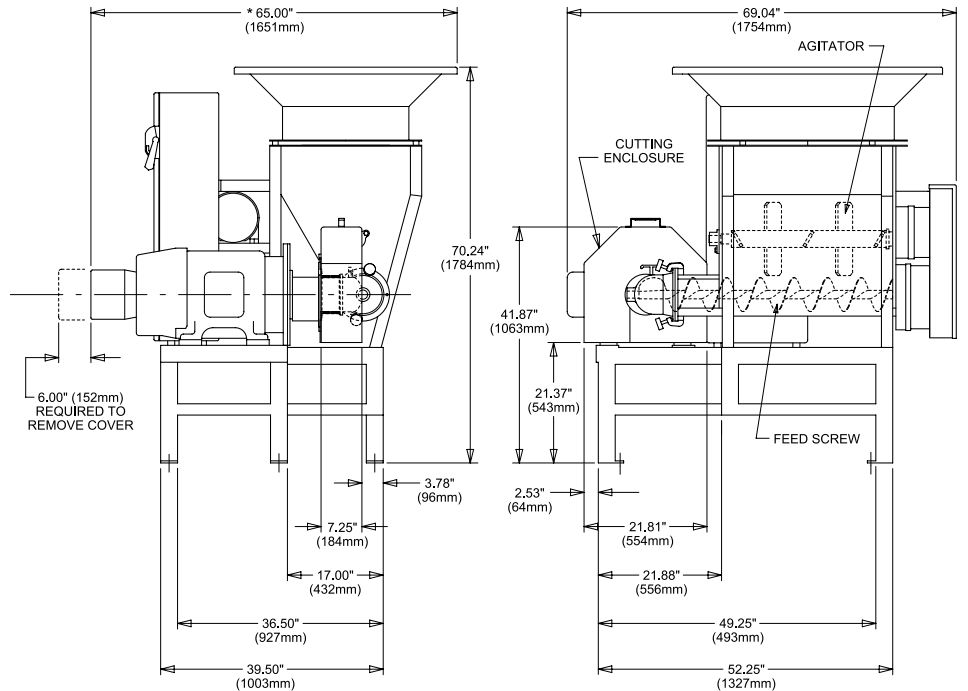
Measurements and weights may vary depending on machine configuration.

<b>Length:</b> .....	69.04" (1754 mm)	.....	Screw Feeder –
<b>Width:</b> .....	*65.00" (1651 mm)	.....	5 HP (3.7 kW)
<b>Height:</b> .....	70.24" (1784 mm)	.....	Agitator –
<b>Net Weight:</b> .....	2260 lb (1025 kg)	.....	2 HP (1.5 kW)
<b>Motors:</b> .....	Impeller –		
	40 HP (30 kW) or		
	60 HP (44.7 kW)		

\*Usual width with 40 HP motor. This width will vary depending on horsepower and motor manufacturer.



NOTE: Products that are explosive or create a potentially explosive atmosphere should not be processed by any standard Urschel machine. A potentially explosive atmosphere could be created if processing your product creates fumes or dust in sufficient concentrations. In such cases, customers may work with Urschel to develop a customized solution through a certified print (CP) process.



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

**COMITROL®**  
BY URSCHEL THE SIZE REDUCTION SPECIALISTS



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The Global Leader in Food Cutting Technology

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