

HOW TO CUT PET FOOD

PRODUCTS



SLICE | DICE | STRIP CUT | PUREE



SLICE | DICE | SHRED | GRANULATE | MILL/PUREE

Your Partner in Productivity

Determining the right look and texture is important in marketing the best in pet food products — assisting you with this task is where we come in. Turn to Urschel cutting technology to discover just the right machine for your line.

Urschel crafts sanitary slicers, dicers, and milling equipment suited for every facet of size reduction. Each machine possesses precision cutting capabilities, continuous operation for uninterrupted production, and fluid, high capacity output. Machines are designed for operation in rugged production environments. Hinged and sliding panels promote hygienic stainless steel design. In addition to machines in this brochure, view even more Urschel cutting machinery at www.urschel.com.

FEATURED PRODUCTS

- | | | |
|---|---|---|
| <p>1. Sweet Potato
Crinkle Strip
DiversaCut 2110A® Dicer</p> <p>2. Chicken Log
1/4" (6.4 mm)
Crinkle Slice
E TranSlicer® Cutter</p> <p>3. TVP
Medium Shred
Model M6 Dicer</p> <p>4. Meat Product
3/8" (9.5 mm) Dice
DiversaCut 2110A® Dicer</p> <p>5. Fish
Mousse
Comitrol® Processor
Model 1700</p> | <p>6. Extruded Beef Product
3/4" (19.1 mm) Dice
DiversaCut 2110A® Dicer</p> <p>7. Sweet Potato
Slab & Crinkle Slab
DiversaCut 2110A® Dicer</p> <p>8. Jerky
1-1/2" (38.1) Strip
Model M6 Dicer</p> <p>9. Beef Based Concentrate
Fine Puree
Comitrol® Processor
Model 1700</p> <p>10. Chicken
Fine Shred
M VersaPro® Dicer</p> | <p>11. Lamb Product
3/8" (9.5 mm) Slice
E TranSlicer® Cutter</p> <p>12. Pet Treat
1-1/2" (38.1) Slice
E TranSlicer® Cutter</p> <p>13. Chicken
Pâté
Comitrol® Processor
Model 1700</p> <p>14. Chicken Vegetable Log
Shred
Affinity® Dicer
with Precutter</p> <p>15. Beef Liver
1/4" (6.4 mm) Dice
Affinity® Dicer</p> |
|---|---|---|

EXPLORE

Urschel Precision

As a 100% employee-owned company, Urschel maintains strict quality standards. Every critical component is created under one roof in an ergonomic work-flow employing state-of-the-art production to guarantee optimal function. Precision in manufacturing and in customer care. Urschel delivers a worldwide network of expertly-trained sales and service ready to assist you. Explore free-of-charge test cutting of your product available in-person,

live remotely, or via video. Benefit from on-demand shipment from the Urschel multi-million dollar inventory of commonly sold parts to keep your operation running smoothly. Rely on dedicated maintenance facilitated via the phone or via scheduled in-plant visits. Urschel service and support offers complete assistance before, during, and after the sale for the life of your Urschel machinery.

- | | | |
|--|---|---|
| <p>16. Beef Liver
1/2" (12.7 mm) Dice
DiversaCut 2110A® Dicer</p> <p>17. Beef
3/16 x 3/16 x 3/4"
(4.8 x 4.8 x 19.1 mm) Strip
DiversaCut 2110A® Dicer</p> <p>18. Beef Vegetable
1/8 x 1/4 x 3/16"
(3.2 x 6.4 x 4.8 mm)
Crumble
DiversaCut 2110A® Dicer</p> <p>19. Beef Jerky
3/16 x 3/8"
(4.8 x 9.5 mm) Dice
Model M6 Dicer</p> | <p>20. Chicken Jerky
3/8" (9.5 mm) Strip
Model M6 Dicer</p> <p>21. Chicken-based Log
1/4" (6.4 mm) Slice
E TranSlicer® Cutter</p> <p>22. Pet Food Cubes
Oval Shred
Model CC</p> <p>23. Chicken Roll
1/2" (12.7 mm) Dice
DiversaCut 2110A® Dicer</p> | <p>24. Dried Pellet Reduction
Comitrol® Processor
Model 3600</p> <p>25. Fish Waste
Comitrol® Processor
Model 3640</p> |
|--|---|---|

Meet the M VersaPro® (MVP) Dicer, the next generation protein processing powerhouse. Building on the Urschel Models M and M6, the M VersaPro (MVP) Dicer provides the best in sanitary design and the ultimate in versatile cutting of proteins. Available with optional HMI (shown).

M VERSAPRO DICER

NEXT GENERATION PROTEIN PROCESSING

The MVP offers 33% increased feeding capacity versus the standard M6 due to wider belts, optimized cutting, and increased horsepower. The belt-fed MVP delivers 2-dimensional dices, strips, or shreds from product of a predetermined thickness. The dicer offers infeed and takeaway belts to prevent product build-up. Takeaway belt facilitates discharging into totes. Ideally suited for cutting frozen-tempered, fresh-chilled, or hot-cooked beef, pork, protein alternatives, or poultry. Maximum input product size for firm products should not exceed 1-1/2" (38.1 mm).

TYPES OF CUTS

Dice

Many sizes of cuts are possible by combining the various selections of circular knife spacings with different crosscut knife spindles.

Circular Range: 3/16 to 1-1/2" (4.8 to 38.1 mm)

Crosscut Range: 1/8 to 3" (3.2 to 76.2 mm) standard sizes, fully adjustable up to 5.5" (140 mm) with variable speed crosscut motor.

Strip Cut

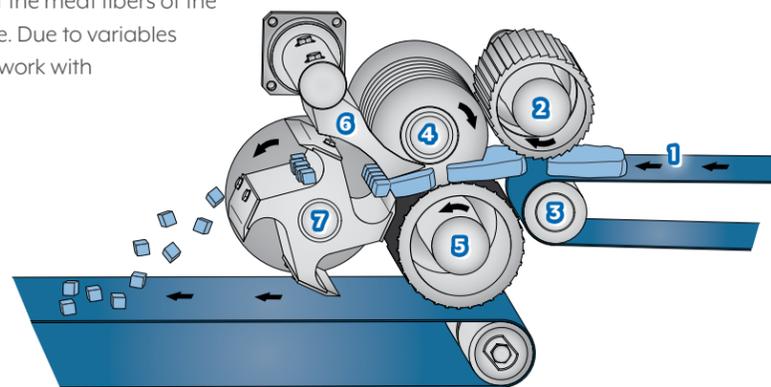
Strip cut a variety of widths by removing either the crosscut knife spindle assembly or the circular knife spindle assembly. The final thickness of the strip will be the same thickness as the original product.

Shred

To produce shreds, the crosscut knife spindle is replaced by a shredding spindle. The length of the shred can be controlled by orientation of the meat fibers of the incoming product and by the use of a circular knife spindle. Due to variables in applications, it is highly recommended that processors work with Urschel to achieve optimum results.

CUTTING OVERVIEW

- | | |
|--------------------|-------------------------------------|
| 1. Feed Belt | 6. Stripper Plate |
| 2. Feed Roll | 7. Crosscut Knives |
| 3. Drive Roll | (new †patented fluted design shown) |
| 4. Circular Knives | |
| 5. Feed Drum | |



SPECIFICATIONS^Y

Length:.....128.61" (3267 mm)
Width:.....33.90" (861 mm)
Height:.....70.07" (1780 mm)
Net Weight:...2700 lb (1225 kg)
Motor:.....5 or 10 HP (3.7 or 7.5 kW)
 5 HP (3.7 kW) Crosscut

The M6 is a versatile machine designed for dicing, strip cutting, or shredding a variety of products through a wide range of sizes from product of a predetermined thickness.

The Affinity Integra® Dicer delivers small to medium cuts. A slightly scaled-down version of the big Affinity, the Integra is designed to handle difficult high-fat and cold-temperature products.

MODEL M6 DICER

VERSATILE DICER/STRIP CUTTER/SHREDDER

Ideally suited for cutting frozen-tempered, fresh-chilled, or hot-cooked meat and poultry. The Model M6 operates continuously at high production capacities and is designed for easy cleanup and maintenance. Maximum infeed thickness of up to 1" (25.4 mm).

TYPES OF CUTS

Dice

Many sizes of cuts are possible by combining the various selections of circular knife spacings with different crosscut knife spindles.

Circular Range: 5/32 to 1-1/2" (4.0 to 38.1 mm)

Crosscut Range: 1/8 to 3" (3.2 to 76.2 mm) standard sizes, up to 5.66" (144 mm) available with alternate gearing.

Strip Cut

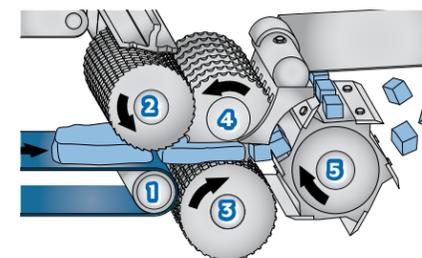
Strip cuts in a variety of widths can be made by removing either the crosscut knife spindle assembly or the circular knife spindle assembly. The final thickness of the strip will be the same thickness as the original product.

Shred

Many types available. Due to variables in applications, it is highly recommended that processors work with Urschel to achieve optimum results.

CUTTING OVERVIEW

- | |
|-----------------------|
| 1. Drive Roll |
| 2. Feed Roll |
| 3. Rotating Feed Drum |
| 4. Circular Knives |
| 5. Crosscut Knives |



AFFINITY INTEGRA DICER

PROCESSING DIFFICULT-TO-CUT PRODUCTS

The Affinity Integra processes challenging, difficult-to-cut applications, and the clean-cutting action achieves high yields of precise, targeted cut sizes well within customer parameters. The Affinity Integra Dicer accepts infeed product up to 4.75" (120 mm).

TYPES OF CUTS

Slice

1/8 to 1/2" (3.2 to 12.7 mm)

Dice/Crumble/Strip

2- and 3-dimensional cutting involves adjusting the slice thickness and using the required circular or crosscut knife spindles.

Circular Range: 1/8 to 2-1/2" (3.2 to 63.5 mm)

Crosscut Range: 1/8 to 1-1/2" (3.2 to 38.1 mm)

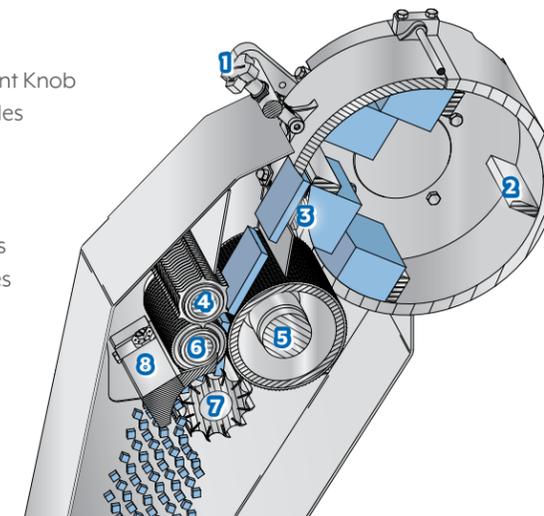
SPECIFICATIONS^Y

Length:.....55.98" (1422 mm)
Width:.....54.05" (1373 mm)
Height:.....70.97" (1803 mm)
Net Weight:...1500 lb (680 kg)
Motor:.....10 HP (7.5 kW)



CUTTING OVERVIEW

1. Slice Adjustment Knob
2. Impeller Paddles
3. Slicing Knife
4. Feed Spindle
5. Feed Drum
6. Circular Knives
7. Crosscut Knives
8. Stripper Plate



The Affinity® line of dicers sets itself apart with the ability to process high-fat, cold-temperature and otherwise normally difficult products. The advantage is in the additional feed assistance via the feed roll and feed drum delivered as the product transitions throughout the cutting zone.

The ^{RS}DiversaCut® line of dicers includes the DiversaCut 2110A® Dicer, the DiversaCut Sprint® Dicer, and the Sprint 2® Dicer. 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.

AFFINITY WITH CONVEYOR

ROBUST, HEAVY-DUTY DICER WITH FEED ASSIST

The Affinity Dicer with built-in conveyor feed chute assists in feeding and orientation of product. The Affinity accepts a wide range of infeed products in different shapes and sizes. Large infeed hopper accepts products up to 7" (178 mm) or up to 10" (254 mm) maximum in largest single dimension depending on the product. Large product infeed combined with a powerful 25 HP (18 kW) motor achieves maximum capacity.



AFFINITY WITH PRECUTTER

ALL-IN-ONE CUTTING SOLUTION

This [€]patented development reduces processing time and increases labor cost-savings by eliminating the need to cut meat logs before entering the dicer. Preformed meat logs are fed into the open-designed conical hopper and are then reduced via an affixed knife working with the motion of the impeller. The reduced product then proceeds through the other cutting stations to produce strips or dices. Optional outboard bearing supports cutting spindles to assist with heavy-duty applications. Other heavy-duty parts are also available.



SPECIFICATIONS^Y

Length: 60.33" (1533 mm)	Motors: 5 HP (3.7 kW) -
Width: 62.52" (1588 mm)	Crosscut Knife
Height: 69.64" (1769 mm)	Spindle Assembly
Net Weight: 2900 lb (1315 kg) 25 HP (18 kW)

TYPES OF CUTS

Slice

Slice Thickness: 1/8 to 3/4" (3.2 to 19.1 mm)

Dice/Crumble/Strip

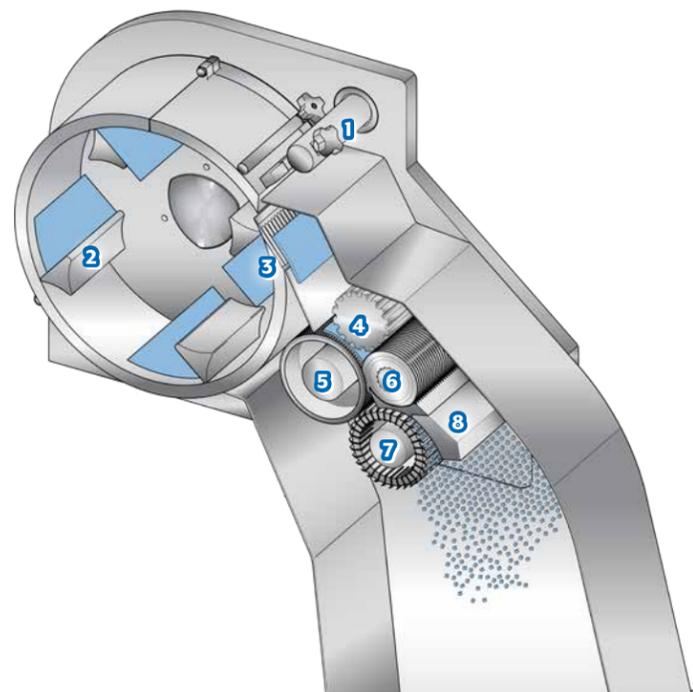
2 and 3-dimensional cutting involves adjusting the slice thickness and adjustment or removal of the circular or crosscut spindles.

Circular Range: 1/8 to 3" (3.2 to 76.2 mm)

Crosscut Range: 1/8 to 2" (3.2 to 50.8 mm)

Shred

Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products by using shredding disc spindle in place of the crosscut knife spindle.



SPECIFICATIONS

Length: 66.47" (1688 mm)
Width: 62.52" (1588 mm)
Height: 69.65" (1769 mm)
Net Weight: 2800 lb (1270 kg)
Motors: 25 HP (18 kW)
..... 5 HP (3.6 kW) -
Crosscut Knife
Spindle Assembly
..... 1/6 HP (.12 kW)
Infeed Conveyor

CUTTING OVERVIEW

1. Adjustable Slice Gate
2. Impeller Paddles
3. Slicing Knife
4. Feed Roll
5. Feed Drum
6. Circular Knives
7. Crosscut Knives
8. Stripper Plate

DIVERSACUT 2110A DICER

STANDARD OR BUILT-IN CONVEYOR

The DiversaCut 2110A Dicer accepts a maximum infeed product of 10" (254 mm) in any dimension. Built-in conveyor establishes a successful transfer point to maximize delivery of quality product. The conveyor facilitates batch processing into totes or onto conveying systems or platforms. The machine with conveyor also eases routine servicing by maintaining the machine at floor level.



^{NSF} The DiversaCut 2110A without discharge conveyor is available in an NSF (National Sanitation Foundation) International certified version.

TYPES OF CUTS

Slice

Flat or Crinkle: 1/16 to 1" (1.6 to 25.4 mm)

The machine can make a full range of slices by removing the crosscut and circular knife spindles.

Dice/Crumble/Strip

A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by using the required cutting spindles and adjusting the slice thickness.

Circular Range: 1/8 to 3" (3.2 to 76.2 mm)

Crosscut Range: 3/32 to 3-1/2" (2.4 to 88.9 mm)

Crosscut Crinkle Range: (.076" (1.9 mm) depth): 9/32 to .583" (7.1 to 14.8 mm)

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

Crosscut V-Cut Range: 5/16 to 1/2" (7.9 to 12.7 mm)

Shred

Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products by using shredding disc spindle in place of the crosscut knife spindle.

SPECIFICATIONS^Y

A. DiversaCut 2110A® Dicer

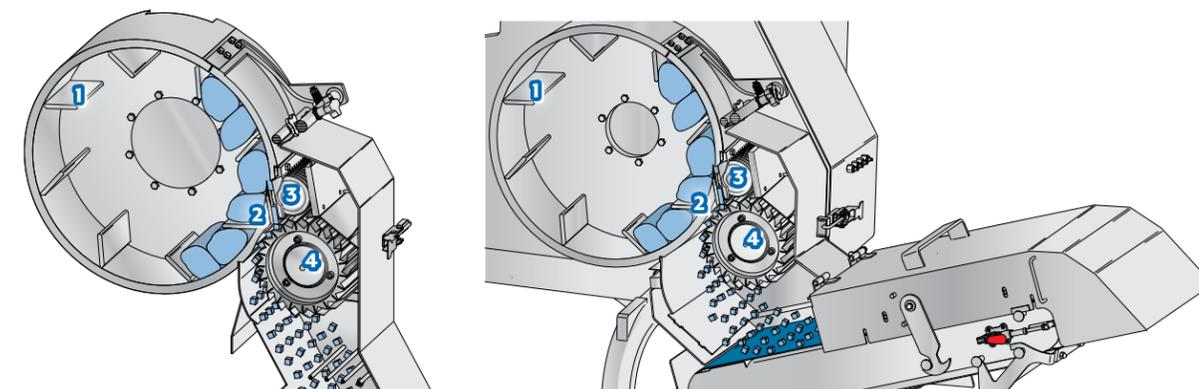
Length: ... 67.50" (1750 mm)
Width: 65.81" (1672 mm)
Height: ... 69.02" (1753 mm)
Net Weight: 1650 lb (749 kg)
Motor: 5 or 10 HP
(3.7 or 7.5 kW)

B. DiversaCut 2110A® Dicer with Discharge Conveyor

Length: ... 69.04" (1754 mm)
Width: 84.66" (2150 mm)
Height: ... 68.85" (1749 mm)
Net Weight: 2025 lb (919 kg)
Motor: 5 HP (3.7 kW)
Discharge Conveyor Motor:
1/4 HP (.19 kW)

CUTTING OVERVIEW

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



Similar to the other machines in the DiversaCut line, the [®]Sprint 2[®] Dicer rounded tube frame contributes to sanitary design and ease of cleaning. The slicing-only capability is available by removing the circular and crosscut knife spindles.

 The Sprint 2 is available in an NSF (National Sanitation Foundation) International certified version.

SPRINT 2[®] DICER

WITH OR WITHOUT DISCHARGE CONVEYOR

Both versions of the Sprint 2 Dicer accept a maximum infeed product of 6.5" (165 mm) in any dimension. Both versions may come equipped with VFD or with soft start in a 3 HP (1.5 kW) motor. Conveyor discharge version offers optimized, controlled complete discharge of cut product to reduce waste and facilitates use of totes.



TYPES OF CUTS

Slice

Flat or Crinkle: 1/16 to 1" (1.6 to 25.4 mm)

Dice/Crumble/Strip

2- and 3-dimensional cutting involves adjusting the slice thickness, and adjustment or removal of the circular or crosscut spindles.

Circular Range: 1/8 to 3" (3.2 to 76.2 mm)

Crosscut Range: 3/32 to 1" (2.4 to 25.4 mm)

Crosscut Crinkle Range:

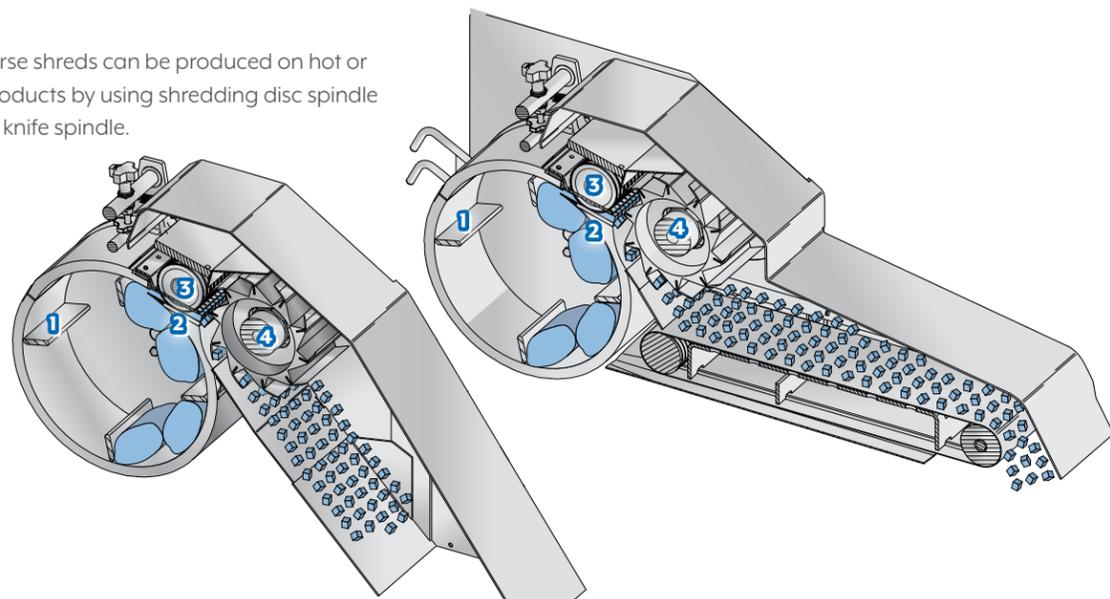
(.076" (1.9 mm) depth): 9/32 to 9/16" (7.1 to 14.3 mm)

Crosscut Deep Crinkle Range:

(.125 to .145" (3.2 to 3.7 mm) depth): 3/8 to 1/2" (9.5 to 12.7 mm)

Shred

Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products by using shredding disc spindle in place of the crosscut knife spindle.



CUTTING OVERVIEW

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

SPECIFICATIONS^Y

A. Sprint 2 Dicer

Length:... 70.31" (1786 mm)

Width:... 58.30" (1481 mm)

Height:... 60.95" (1548 mm)

Net Weight: 1000 lb (454 kg)

Motor:... 1.5 HP (1.1 kW) soft start,
3 HP (2.2 kW) soft start,
or 3 HP (2.2 kW) with VFD

B. Sprint 2 Dicer with Discharge Conveyor

Length:... 70.31" (1786 mm)

Width:... 61.56" (1564 mm)

Height:... 60.95" (1648 mm)

Net Weight: 1050 lb (476 kg)

Motor:... 3 HP (2.2 kW) soft start,
3 HP (2.2 kW) with VFD

The E TranSlicer[®] line offers different cutting wheel configurations to produce a full gamut of slices and shreds. Hinged and sliding access panels, and sloped surfaces assist in sanitation and maintenance. With the smallest footprint in this line, the E TranSlicer[®] Cutter uses interchangeable 20" (508 mm) diameter cutting wheels and is ideally suited for elongated, cooked meats.

 The E TranSlicer Cutter is available in an NSF (National Sanitation Foundation) International certified version.

E TRANSLICER CUTTER

STANDARD, DISCHARGE CONVEYOR, AND BIAS

The ^{††}patented E TranSlicer Cutter uniformly slices a wide variety of products including cooked and processed meats and various food products. Maximum product infeed of firm products is 4" (101.6 mm) in diameter. The E TranSlicer Cutter features continuous operation for uninterrupted production. Newly developed parts transform the E TranSlicer Cutter (METRS) from standard slicing to either 35 or 45 degree bias flat or crinkle slicing. Available when ordering a new machine, or as a retrofit kit for E TranSlicer machines in the field.



TYPES OF CUTS

Slicing Wheel

Flat or Crinkle: 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).

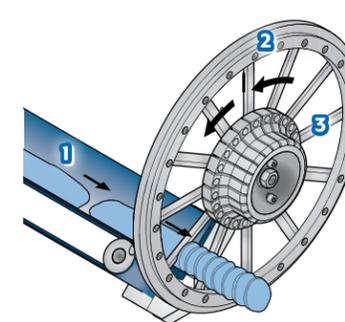
[®]MicroSlice Wheel

Flat Slice: .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)

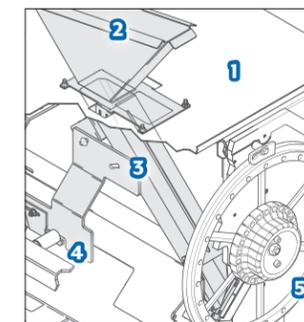
Oval Shred: This shred has an oval-shaped cross section measuring approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide.

Julienne Strip: A wide range of julienne strips can be made from firm products. Contact your local representative for more information



CUTTING OVERVIEW

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



BIAS PARTS OVERVIEW

1. Bias Sliding Hood
2. Infeed Bias Chute
3. Bias Chute Assembly
4. Bias Chute Mounting Bracket
5. Slicing Wheel

SPECIFICATIONS^Y

A. E TranSlicer[®] Cutter

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)

B. E TranSlicer[®] Cutter with Discharge Conveyor

Length: 101.63" (2581 mm)
119.92" (3046 mm) w/prep table
Width: 33.99" (863 mm)
Height: 62.87" (1569 mm)
Net Weight: 1540 lb (700 kg)
Cutting Wheel Motor: 3 HP (2.2 kW)
Feed Belt Motor: 1 HP (.75 kW)
Conveyor Belt Motor: 1/4 HP (.19 kW)

C. E TranSlicer[®] Bias Cutter

Length:... 100.78" (2560 mm),
117.26" (2978 mm) w/prep table
Width:... 35.31" (897 mm)
Height:... 72.30" (1836 mm)
Net Weight: 1300 lb (560 kg)
Motor:... 3 HP (2.2 kW)
Feed Belt Motor: 1 HP (.75 kW)

The CC Slicer features interchangeable cutting heads. MicroAdjustable® Slicing (SL-14), Shred (SH-14), and Julienne Heads feature 14 cutting stations with expedited maintenance. The cutting chamber, surrounding the cutting head, is available in a 22" (559 mm) or 32" (813 mm) diameter. New frame design delivers increased sanitation and flexibility.

#MODEL CC SLICER FUNNEL HOPPER WITH EXTENSION

VERSATILE SLICER, SHREDDER, & GRANULATOR

The CC Slicer accepts infeed product up to 4" (101.6 mm) in any dimension. Different feed options, motor choices, and set-ups including size of cutting chamber and options related to the new laser cut, flexible frame improve and optimize the addition of the CC into production lines.

TYPES OF CUTS

Flat Slice
up to .500" (12.7 mm)

V Slice
up to .500" (12.7 mm)

- .125" Slice:** 8 "V"s per inch.
"V" depth of .050" (1.3 mm);
Centers: .125" (3.2 mm).
- .212" Slice:** 4.7 "V"s per inch.
"V" depth of .084" (2.1 mm);
Centers: .212" (5.4 mm).

Crinkle Slice
up to .500" (12.7 mm) with 3-1/2 waves per inch.

- .175 Slice:** Crinkle Depth .084" (2.1 mm), Centers .175" (4.4 mm),
- .300 Slice:** Crinkle Depth .080" (2.0 mm), Centers .300" (7.6 mm).
- .480 Slice:** Crinkle Depth .076" (1.9 mm), Centers .480" (12.2 mm).

Full Shred & Reduced V Shred

- Full Shred:** Diamond-shaped cross section available in four thicknesses: .070, .097, or .125" (1.8, 2.5, or 3.2 mm).
- Reduced V Shred:** "V"-shaped cross section

Oval & Reduced Oval (Crescent) Shred

- .250 Oval Shred:** Oval-shaped cross section approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide.
- .480 Wide Oval Shred:** .152" (3.7 mm) thick by .480" (12.2 mm) wide
- Crescent Shred:** Crescent-shaped cross section.
- Wide Crescent Shred:** Wide crescent-shaped cross section.

Strip Cut
Rectangular cross section. **Widths:** 3/32, 1/8, 3/16, 1/4, 3/8, 1/2, 9/16, and 3/4" (2.4, 3.2, 4.8, 6.4, 9.5, 12.7, 14.3, and 19 mm)

Unique Slices, Grating Options
Contact your local Urschel office to explore more types of cuts.



SPECIFICATIONS^Y

**Model CC
Funnel Hopper with Extension
22" (559 mm) Cutting Chamber**

Length: 47.85" (1215 mm) – 2 or 5 HP
..... 51.31" (1303 mm) – 10 HP

Width:..... 35.80" (909 mm)

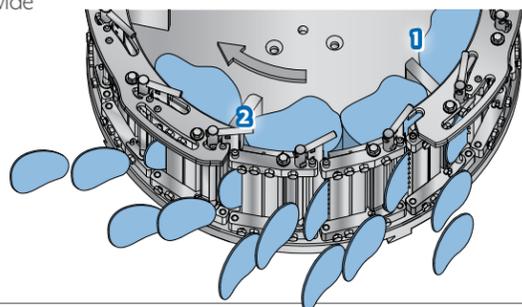
Height:..... 42.03" (1068 mm)

Net Weight: 550 lb (250 kg) – 2 or 5 HP
..... 680 lb (310 kg) – 10 HP

Motor: 2, 5, or 10 HP (1.5, 3.7, or 7.5 kW)



MicroAdjustable® SH-14 & SL-14 heads offer increased capacity with 14 cutting stations versus the standard 8 head. Innovative design delivers quick adjustments, increased sanitation, and time/labor savings. New SlideLocc™ clamping system expedites knife changeovers with limited tools necessary.



CUTTING OVERVIEW

1. Impeller Paddle
2. Slicing Knife

Routine uses for the ^{YY}Comitrol® Series include granulating, flaking, slicing, milling, shredding, liquefying, emulsifying, dispersing, blending, and pureeing. The operating principle relies on a gradual particle reduction as a high-speed impeller rotates product inside a stationary reduction head achieving consistent, uniform particle size reduction at high capacities. Different models accommodate different styles of reduction heads, feeding methods, and horsepower. View our complete 'Comitrol Reductions' brochure to explore other models not listed in this brochure. To discover your ideal set-up, a free-of-charge test-cut at one of our Product Test Cutting Facilities is advised.

COMITROL PROCESSOR MODEL 1700

CONTROLLED PARTICLE SIZE REDUCTION

The Comitrol Processor Model 1700 accommodates all three types of reduction heads. It is recommended for free-flowing dry and semi-dry product applications. Sealed enclosure deters escape of dust, vapor, and liquid when installed with a collection system. Use a Microcut head to produce the smallest particle sizes. Outfitted with either a 15 HP (11.2 kW), 30 HP (22.4 kW), or 40 HP (30 kW) motor.

SPECIFICATIONS^Y

Length:..... 49.62" (1260 mm)

Width:..... 34.62" (879 mm)

Height:..... 70.12" (1781 mm)

Net Weight: ...1100 lb (499 kg)

Motor:.....15, 30, or 40 HP
(11.2, 22.4, or 30 kW)



^ HMI option available.
Benefits include: identifies misaligned sensors, soft start faults and fixes, total machine runtime, motor loads and overfeeding issues, and remote start/stop when connected to a control center.

TYPES OF CUTS



MODEL 1700 SLICING HEAD:
Slices: .020 to .060" (.5 to 1.5 mm)



MODEL 1700 MICROCUT HEAD:
Offers the smallest in particle sizes from .0012 to .0237" (.03 to .6 mm)

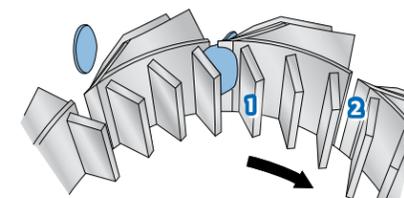


MODELS 1700 & 3640F CUTTING HEAD:
Offers sizes from .010 to 1.5" (.254 to 38.1 mm)

CUTTING OVERVIEW

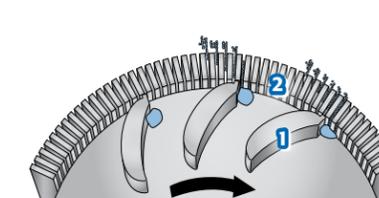
MODEL 1700 SLICING HEAD:

1. Impeller
2. Slicing Knife



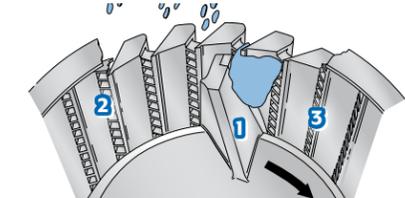
MODEL 1700 MICROCUT HEAD:

1. Impeller
2. Slicing Blades



MODELS 1700 & 3640F CUTTING HEAD:

1. Impeller
2. Horizontal Separators
3. Vertical Knives



COMITROL PROCESSOR MODEL 3640F

POSITIVE PRODUCT FEED LOW TO HIGH VOLUME PRODUCTION ENVIRONMENTS

The compact size of the Comitrol Processor Model 3640F is ideal for a wide range of small volume to high capacity production environments. Screw feeder assists with positive feeding of product.

Processors benefit from the wide selection of cutting heads and impellers that are available for diverse applications such as chopping, flake cutting, granulating, pureeing, and emulsifying. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.

SPECIFICATIONS^Y

Length:..... 82.25" (2089 mm)

Width:..... 48.00" (1219 mm)

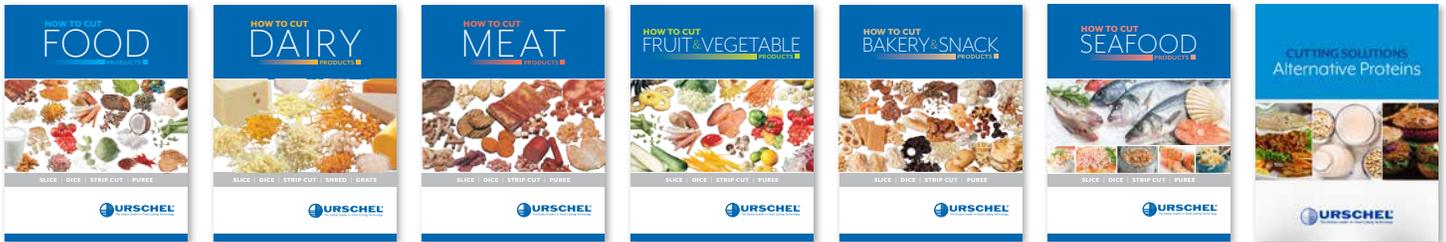
Height:..... 69.27" (1759 mm)

Net Weight: 1850 lb (840 kg)

Motors: 40 HP (29.8 kW)
..... Screw Feeder – 2 HP (1.5 kW)



DELIVERING TARGETED CUTTING SOLUTIONS AROUND THE WORLD



Urschel continues to develop new cutting methods by working closely with our customers. This brochure contains a range of Urschel cutting capabilities, and we are always open to new challenges. In addition to the machines in this brochure, view even more Urschel cutting machinery at www.urschel.com.

URSCHEL®

Set-up a free test-cut of your product:
info@urschel.com | www.urschel.com

THE GLOBAL LEADER IN FOOD CUTTING TECHNOLOGY®

NORTH AMERICA | EUROPE | SOUTH AMERICA | ASIA | AUSTRALIA | AFRICA

#1 Best Selling
provider of industrial cutting
machinery throughout the world.

- ¥ Measurements and weights may vary depending on machine configuration.
- ‡ M VersaPro may contain parts protected by U.S. Patent No. 10933550.
- € Affinity Dicers may contain parts protected by U.S. Patent Nos. 6883411, 9296119, D760992, and European and foreign patents.
- § Affinity Integra Dicers may contain parts protected by U.S. Patent Nos. 6883411, 9296119, 9604379, and 9855669.
- §§ The DiversaCut 2110A, DiversaCut Sprint, and Sprint 2 Dicers may contain parts protected by U.S. Patent No. 6883411 and European Patent No. EPI377415.
- †† TranSlicer series cutters may contain parts protected by U.S. Patent Nos. 6148702, 6460444, 6792841, 6920813, 8104391, and European and other foreign patents.
- β The MicroSlice Wheel may contain parts protected by U.S. Patent Nos. 6148709, 7178440, 7721637, 8033204, and European and other foreign patents.
- ‡‡ The Model CC series may contain parts protected by U.S. Patent Nos. 6968765, 7270040, 7314353, 7658133, 8161856, 9193086, 9469041, D701366, D701670, D701671, D701672, D702417, D704919, D706017, D711068, D717516, D716522, D716523, D723244, and European and foreign patents.
- ¥¥ The Comitrol Processor may contain parts protected by U.S. Patent No. 9033268.

NSF The DiversaCut 2110A, Sprint 2, and E TranSlicer are available in NSF (National Sanitation Foundation) International specific certified versions.

® Urschel symbol, Urschel, Sprint 2, E TranSlicer, M VersaPro, Affinity Integra, Affinity, DiversaCut 2110A, Comitrol, and The Global Leader in Food Cutting Technology are registered trademarks of Urschel Laboratories, Inc. U.S.A. ™SlideLocc pending.