

HOW TO CUT

# FOOD

& RELATED PRODUCTS



SLICE | DICE | STRIP | SHRED | GRANULATE | MILL | PUREE



# SLICE | DICE | SHRED | GRANULATE | MILL/PUREE Your Partner in Productivity

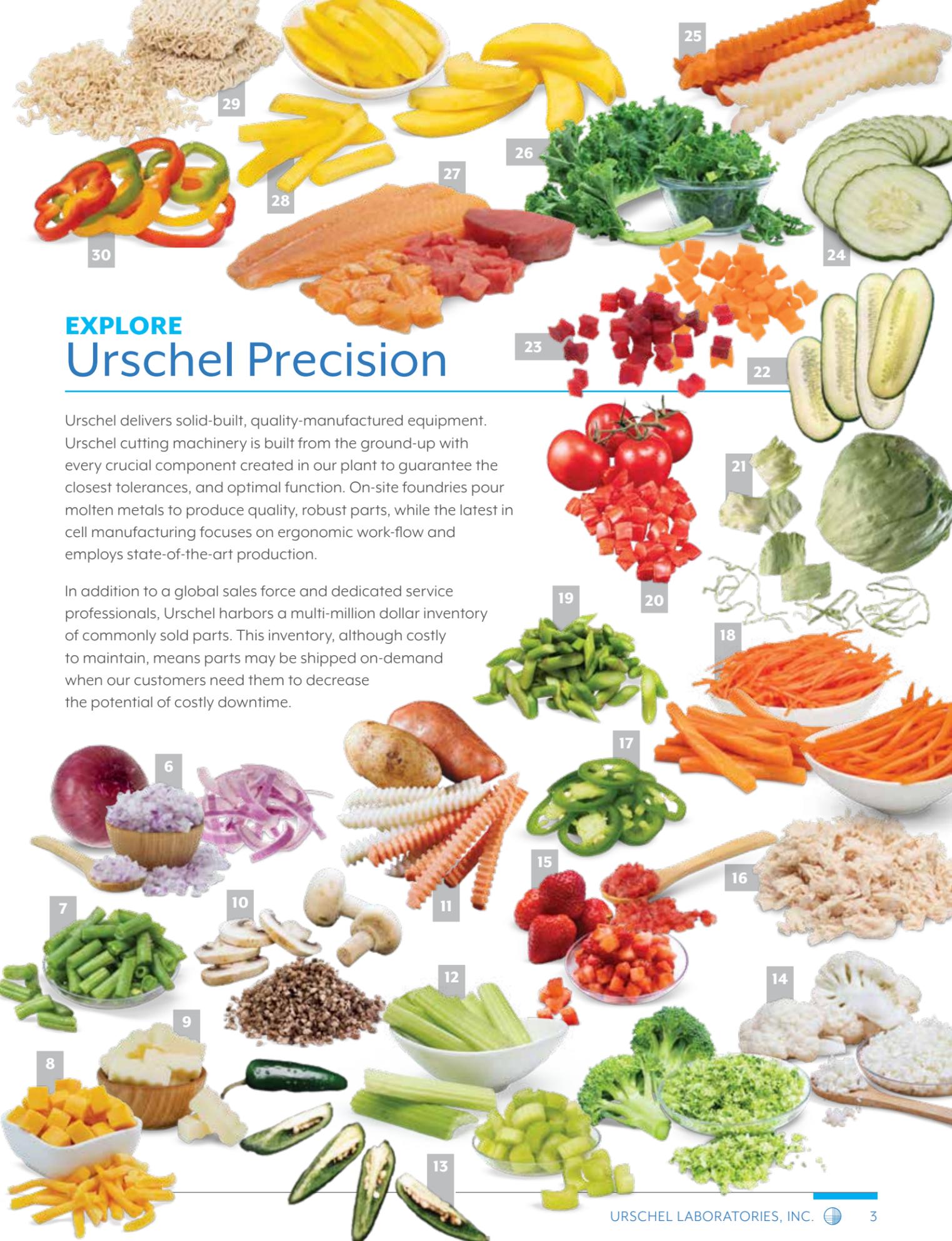
Urschel has developed a worldwide reputation for excellence by working in partnership with customers over the years to meet the wide array of challenges facing today's processors. Turn to Urschel cutting technology to discover just the right machine for your line.

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.

## FEATURED PRODUCTS



- |   |   |  |  |
|---|---|--|--|
| <p><b>1. Squash</b><br/>Wavy Crinkle Noodle Cut<br/>DiversaCut 2110A* Dicer</p> <p><b>2. Potato</b><br/>Flat Slice, Model CC</p> <p><b>3. Garlic</b><br/>1/8" (3.2 mm) Cut<br/>Comitrol Processor Model 3600SL</p> <p><b>4. Red Cabbage</b><br/>1/8" (3.2 mm) Flat Slice<br/>E Translicer Cutter</p> <p><b>5. Green Onion</b><br/>1/8" (3.2 mm) Slice<br/>E Translicer Cutter</p> <p><b>6. Red Onion</b><br/>1/8" (3.2 mm) Dice &amp; 1/4 x 2" (6.4 x 50.8 mm) Strip<br/>Sprint 2* Dicer</p> <p><b>7. Green Bean</b><br/>1" (25.4 mm) Slice<br/>E Translicer* Cutter</p> <p><b>8. Cheddar Cheese</b><br/>1/2" (12.7 mm) Dice<br/>Affinity* Dicer</p> <p>Flat-V* Full Shred<br/>Model CCX-D</p> <p><b>9. White Cheddar Cheese</b><br/>3/8 x 1-1/4 x 3/8" (9.5 x 31.8 x 9.5 mm)<br/>Crinkle Strip<br/>Affinity* Dicer</p> | <p><b>10. Mushroom</b><br/>1/4" (6.4 mm) Slice<br/>Sprint 2* Dicer</p> <p>1/8" (3.2 mm) Dice<br/>Affinity Integra* Dicer</p> <p><b>11. Potato</b><br/>3/8" (9.5 mm)<br/>Deep Crinkle Strip<br/>DiversaCut 2110A* Dicer</p> <p><b>12. Celery</b><br/>3" (76.2 mm) Stick &amp; 1/2" (12.7 mm) Slice,<br/>Translicer* 2510 Cutter</p> <p><b>13. Serrano Pepper</b><br/>4 Segment Cut<br/>Model VSC Cutter</p> <p><b>14. Riced Cauliflower &amp; Broccoli</b><br/>DiversaCut 2110A* Dicer</p> <p><b>15. Strawberry</b><br/>1/8" (3.2 mm) &amp; 3/8" (9.5 mm)<br/>Sprint 2* Dicer</p> <p><b>16. Poultry</b><br/>Fine Shred<br/>M VersaPro* Dicer</p> <p><b>17. Jalapeño</b><br/>1/8" (3.2 mm) Slice<br/>E Translicer* Cutter</p> <p><b>18. Carrot</b><br/>1/4 x 3" (6.4 x 76.2 mm) Strip<br/>Sprint 2* Dicer</p> | <p>1/8" (1.8 mm)<br/>Full Shred<br/>Model CC</p> <p>.212" (5.4 mm)<br/>Full Shred<br/>Model CCX-D</p> <p><b>19. Asparagus</b><br/>3/8" (9.5 mm)<br/>Bias Flat Slice<br/>Model OC</p> <p><b>20. Tomato</b><br/>5/8" (15.9 mm) Dice<br/>DiversaCut 2110A* Dicer</p> <p><b>21. Iceberg Lettuce</b><br/>1/8" (3.2 mm) Shred &amp; 1-3/8 x 1-1/2" (34.9 x 38.1 mm) Square<br/>Translicer* 2510 Cutter</p> <p><b>22. Pickle</b><br/>3/16" (4.8 mm)<br/>Slab Cut<br/>Model VSC Cutter</p> <p><b>23. Carrot &amp; Beet</b><br/>Bow-tie Crinkle Cut<br/>DiversaCut 2110A Dicer</p> <p><b>24. Cucumber</b><br/>1/8" (3.2 mm)<br/>Crinkle Slice<br/>E Translicer* Cutter</p> <p><b>25. Potato</b><br/>9/32" (7.1 mm)<br/>Crinkle Strip Cut<br/>DiversaCut Sprint* Dicer</p> | <p><b>26. Kale</b><br/>1/4" (6.4 mm)<br/>Sprint 2* Dicer</p> <p><b>27. Salmon &amp; Tuna</b><br/>3/4" (19.1 mm)<br/>DiversaCut 2110A* Dicer</p> <p><b>28. Mango</b><br/>3/8" (9.5 mm) Slice<br/>E Translicer* Cutter</p> <p>3/8" (9.5 mm) Strip<br/>DiversaCut 2110A* Dicer</p> <p><b>29. Noodle</b><br/>1/4" (6.4 mm)<br/>Sprint 2* Dicer</p> <p><b>30. Pepper</b><br/>1/4" (6.4 mm) Slice<br/>E Translicer Cutter</p> <p><b>31. Iceberg &amp; Romaine</b><br/>1/4" (6.4 mm) Chop<br/>E Translicer* Cutter</p> <p><b>32. Pickle</b><br/>1/8" (3.2 mm) Dice<br/>Affinity* Dicer</p> <p>1/8" (3.2 mm) Slice<br/>E Translicer* Cutter</p> <p><b>33. Cheese Blend</b><br/>Fine Shred<br/>Model CCX-D</p> <p><b>34. Pork Butt</b><br/>Coarse Shred<br/>DiversaCut 2110A* Dicer</p> |
|---|---|--|--|



## EXPLORE Urschel Precision

Urschel delivers solid-built, quality-manufactured equipment. Urschel cutting machinery is built from the ground-up with every crucial component created in our plant to guarantee the closest tolerances, and optimal function. On-site foundries pour molten metals to produce quality, robust parts, while the latest in cell manufacturing focuses on ergonomic work-flow and employs state-of-the-art production.

In addition to a global sales force and dedicated service professionals, Urschel harbors a multi-million dollar inventory of commonly sold parts. This inventory, although costly to maintain, means parts may be shipped on-demand when our customers need them to decrease the potential of costly downtime.

**Cutting zones are completely separate from mechanical zones.** Rounded tube frames contribute to sanitary design and eases cleaning. Provides slicing-only capability by removing the circular and crosscut knife spindles. Provides 2- or 3-dimensional cutting by adjusting the slice thickness, crosscut, and circular knife spindles for a full range of dices, crumbles/granulations, or strips. A variety of shreds are also available.

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

## SPRINT 2® DICER

### WITH DISCHARGE CONVEYOR OR WITHOUT

Both versions of the <sup>66</sup>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. Another option on the non-conveyor version is a 1.5 HP (1.1 kW) soft start motor. Conveyor discharge version offers optimized, controlled complete discharge of cut product to reduce waste.



### 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:**

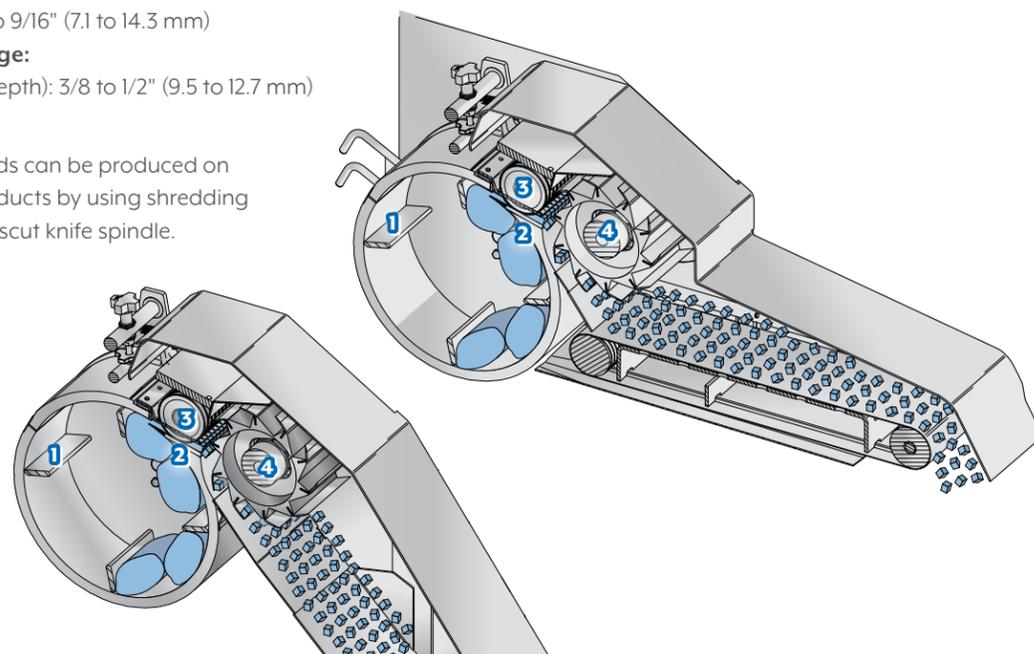
(.125 to .145" (3.2 to 3.7 mm) depth): 3/8 to 1/2" (9.5 to 12.7 mm)

#### 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<sup>Y</sup>

#### 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" (1548 mm)  
**Net Weight:** 1050 lb (476 kg)  
**Motor:** ....3 HP (2.2 kW) soft start,  
 3 HP (2.2 kW) with VFD

## DIVERSACUT SPRINT® DICER

### HIGH PERFORMANCE SMALL DICER

The <sup>66</sup>DiversaCut Sprint Dicer is a high performance dicer designed to uniformly dice, strip cut, and slice a wide variety of vegetables, fruits, and meats. Efficiency and flexibility are key traits of the Sprint. The compact machine size combined with the ease of switching over from one cut size or type to another deliver infinite production possibilities.

The machine features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance. Maximum product input size is approximately 6.5" (165.1 mm) in any dimension.



### TYPES OF CUTS

#### Slice

By removing the crosscut spindle and the circular knife spindle, the machine can make slices through the full range of slice thicknesses.

**Flat slices:** 1/16 to 1" (1.6 to 25.4 mm)

**Crinkle slices:** 1/8 to 1" (3.2 to 25.4 mm)

#### Strip Cut

Flat and crinkle strip cuts in a variety of widths can be made by removing either the crosscut knife spindle or the circular knife spindle assembly.

#### Dice/Granulate

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 knife cuts:** 1/8 to 3" (3.2 to 76.2 mm)

**Crosscut knife cuts:** 3/32 to 1" (2.4 to 25.4 mm)

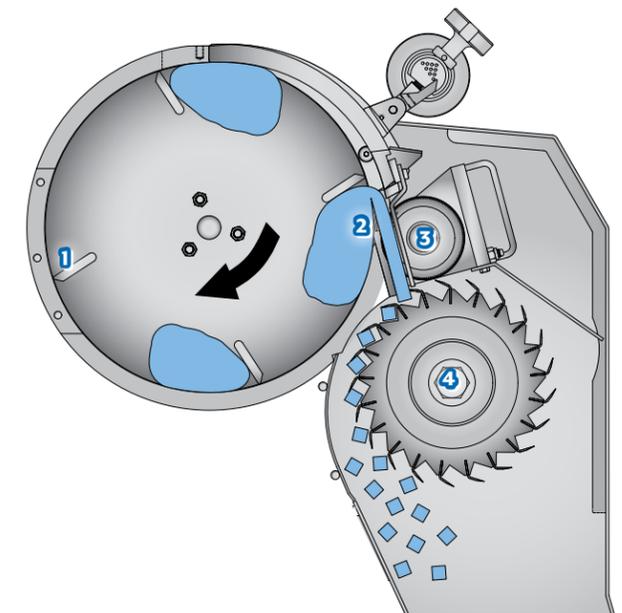
**Crosscut knife crinkle cuts:** 9/32 to 9/16" (7.1 to 14.3 mm)

### SPECIFICATIONS<sup>Y</sup>

**Length:**.....53.81" (1367 mm)  
**Width:**.....53.86" (1368 mm)  
**Height:**.....65.59" (1666 mm)  
**Net Weight:**...860 lb (390 kg)  
**Motor:**.....1.5 HP (1.1 kW)

### CUTTING OVERVIEW

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



The <sup>®</sup>DiversaCut<sup>®</sup> line of dicers feature cost-savings by limiting the need for pre-cutting. Standard DiversaCut 2110A and Conveyor Discharge both accept products up to 10" (254 mm) in any dimension. Large Product Input machine accepts products as large as 14" (356 mm) in diameter.

 The DiversaCut 2110A<sup>®</sup> Dicer is available in an NSF (National Sanitation Foundation) International certified version.

## DIVERSACUT 2110A<sup>®</sup> DICER

### STANDARD OR BUILT-IN CONVEYOR

The <sup>®</sup>DiversaCut 2110A<sup>®</sup> 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.

### TYPES OF CUTS

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

**Dices/Crumbles/Strips:** 2- and 3-dimensional cutting involves adjusting the slice thickness and using the required circular or crosscut spindles.

**Circular Knife Cuts:** 1/8 to 3" (3.2 to 76.2 mm)

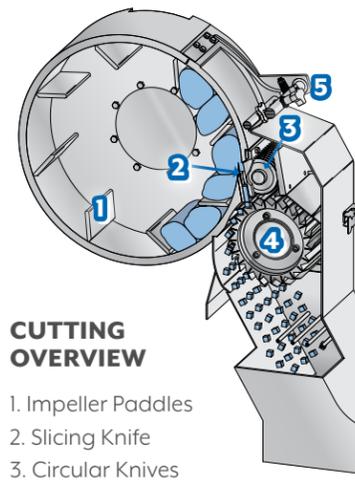
**Crosscut Knife Cuts:** 3/32 to 3-1/2" (2.4 to 88.9 mm)

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

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

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

**Shreds:** 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
5. Slice Adjustment Knob

### SPECIFICATIONS<sup>Y</sup>

#### STANDARD VERSION

**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)

A slightly scaled-down version of the big Affinity, the Integra is designed to handle difficult products such as high-fat, cold-temperature cheeses. This dicer incorporates design elements from the longstanding RA series and the Affinity. The Integra is designed to replace in-line RA series machines – offering processors a beneficial upgrade with a larger infeed, larger impeller case, newer design, increased sanitation, and potentially 20 to even 50 percent higher capacities.

## AFFINITY INTEGRA<sup>®</sup> DICER

### PROCESSING DIFFICULT-TO-CUT PRODUCTS

The Affinity Integra Dicer accepts infeed product up to 4.75" (120 mm).

### TYPES OF CUTS

#### Slice

**Flat Slice Range:**  
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 Knife Range:** 1/8 to 2-1/2" (3.2 to 63.5 mm)

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



### SPECIFICATIONS<sup>Y</sup>

**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)



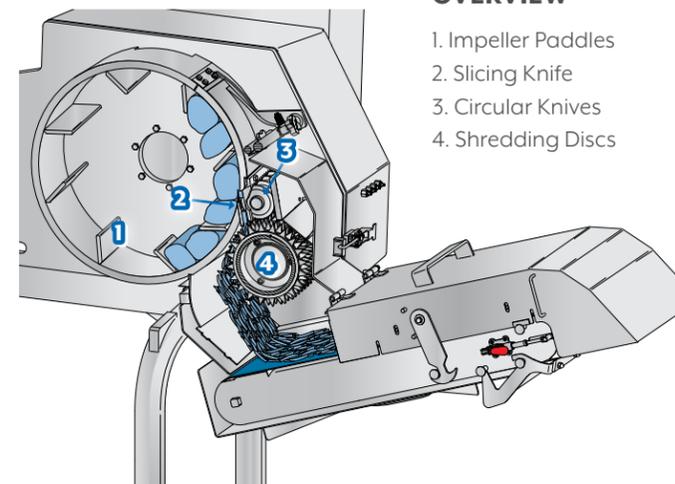
### SPECIFICATIONS<sup>Y</sup>

#### CONVEYOR VERSION

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

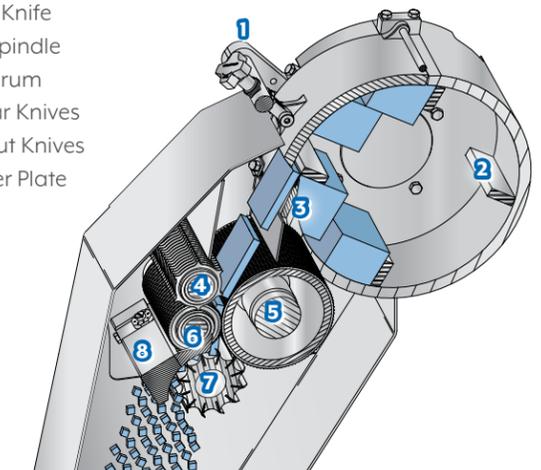
### CUTTING OVERVIEW

1. Impeller Paddles
2. Slicing Knife
3. Circular Knives
4. Shredding Discs



### 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



## DIVERSACUT 2110A<sup>®</sup> DICER LARGE PRODUCT INPUT

Urschel delivers a targeted solution to processing leafy products – the <sup>®</sup>DiversaCut 2110A<sup>®</sup> Dicer specially equipped with a large feed hopper and new type of impeller. Working with leading fresh cut processors, this development alleviates precutting and minimizes product handling. This DiversaCut 2110A Large Product Input (MDCA, LPI) accepts products as large as 14" (356 mm) in diameter. This machine is available through our Engineering Certified Print Program – a specialty service geared toward producing ideal machines for individual processing lines/configurations. This machine is designed to interlock with product takeaway devices.

The Affinity® line sets itself apart with the ability to process high-fat, cold-temperature and otherwise normally difficult products. Additional feed assistance is provided by the feed roll and feed drum as the product transitions throughout the cutting zone.

The Affinity® Dicer with Precutter presents an all-in-one solution for the processing of logs.

## AFFINITY® DICERS

### ROBUST, HEAVY-DUTY DICER WITH FEED ASSIST

The Affinity Dicer configurations include (A) U.S.D.A., Dairy Division accepted, (B) built-in conveyor, and (C) built-in precutter versions. The built-in conveyor assists in feeding and orientation of product. \*Patented precutter is specially designed to process preformed meat logs and chubs. 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.

### 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<sup>Y</sup>

#### A. Affinity, U.S.D.A., Dairy Division Accepted

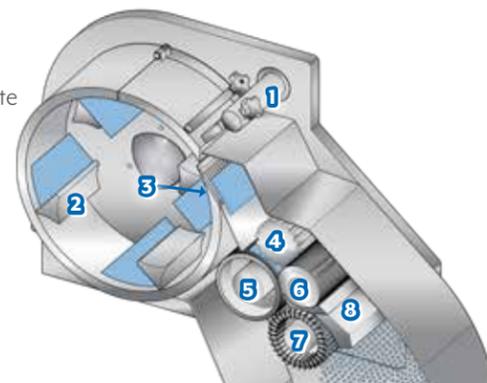
**Length:** ..60.33" (1533 mm)  
**Width:** .....62.52" (1588 mm)  
**Height:**...69.64" (1769 mm)  
**Net Weight:** 2800 lb (1270 kg)  
**Motors:** ..25 HP (18 kW)  
 .....5 HP (3.6 kW) -  
 Crosscut Knife  
 Spindle Assembly

#### B. Affinity with Conveyor Feed Chute

**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



## AFFINITY DICER WITH PRECUTTER

The new †patented Affinity with Precutter Dicer reduces processing time and increases labor cost-savings by eliminating the need to cut meat logs before entering the dicer. Infeed log products must be measurably smaller than the 5" (127 mm) diameter conical hopper machine opening for proper feeding.



Meet the new 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).

The M6 is a belt-fed, two-dimensional dicer offering stainless steel contact parts. The M6 offers hinged access panels and alternate gearing for heavy duty applications.

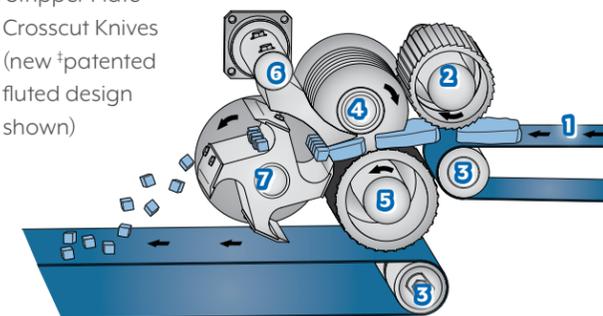
## M VERSAPRO® DICER

### 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. Maximum input product size for firm products should not exceed 1-1/2" (38.1 mm).

### CUTTING OVERVIEW

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



### SPECIFICATIONS<sup>Y</sup>

**Length:** .....129.36" (3286 mm)  
**Width:**.....33.90" (861 mm)  
**Height:**.....68.38" (1737 mm)  
**Net Weight:**...2600 lb (1179 kg)  
**Motor:**.....5 or 10 HP (3.7 or 7.5 kW)  
 5 HP (3.7 kW) Crosscut

### TYPES OF CUTS

#### Dice/Strip

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 6" (152 mm) with variable speed crosscut motor.

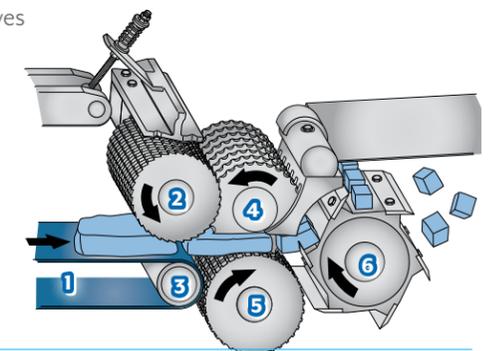
## MODEL M6

### VERSATILE DICER/STRIP CUTTER/SHREDDER

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. 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).

### CUTTING OVERVIEW

1. Feed Belt
2. Feed Roll
3. Drive Roll
4. Circular Knives
5. Rotating Feed Drum
6. Crosscut Knives



### SPECIFICATIONS<sup>Y</sup>

**Length:** ..... 119.03" (3023 mm)  
**Width:**..... 33.48" (850 mm)  
**Height:**..... 50.37" (1280 mm)  
**Net Weight:** 1642 lb (745 kg)  
**Motor** ..... 5 or 10 HP (3.7 or 7.5 kW)

#### Shred

To produce shreds from meat products, 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. Many variables can affect the final product; consult an Urschel representative for details.

The belt-fed <sup>††</sup>TranSlicer® line offers different cutting wheel configurations to produce a full gamut of slices and shreds. Feed belts synchronize with the cutting wheel for proper forward movement and cutting accuracy. With the smallest footprint in this line, the E TranSlicer® Cutter uses interchangeable 20" (508 mm) diameter cutting wheels.

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

## E TRANSLICER® CUTTER

### STANDARD AND DISCHARGE CONVEYOR

The <sup>††</sup>patented E TranSlicer Cutter uniformly slices a wide variety of products including cooked and processed meats and various food products. The cutter is ideally suited for elongated products. Maximum product infeed of firm products is 4" (101.6 mm) in diameter. An optional hold-down top belt is available for additional positive feeding assistance.

Different styles of cutting wheels are available, including the slicing wheel and the <sup>®</sup>patented MicroSlice® Wheel. Of the two wheels, the slicing wheel is currently the most widely used in the meat industry. For processors seeking thinner slices, the patented MicroSlice Wheel is also an option. This wheel offers inexpensive, cost-saving knives which are easily replaceable. Meat processors who also process other types of products may find the other cutting wheels a valuable option.



### TYPES OF CUTS

- A. 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).
- B. <sup>®</sup>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.
- C. 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)

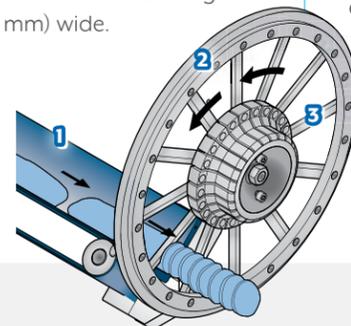


### SPECIFICATIONS<sup>Y</sup>

- 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)  
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)

### CUTTING OVERVIEW

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



## E TRANSLICER BIAS CUTTER

Available parts transform the <sup>††</sup>E TranSlicer® Cutter (METRS) from standard slicing to either 35 or 45 degree bias flat or crinkle slicing. Purchase when ordering a new machine, or as a retrofit kit for E TranSlicer machines in the field.

Designed for hand-fed, batch processing (running at 30 Hz) equipped with a <sup>®</sup>MicroSlice® or slicing wheel set-up. Product is fed through a top chute that delivers product to the slicing wheel to produce bias slices. Infeed product should not exceed 2.5" (63.5 mm) in diameter.



The TranSlicer® 2510 Cutter is the precursor to the new 2520. Both machines offer the same styles of 25" (635 mm) cutting wheels. To accommodate different products, customers have a choice between three different feed belt configurations: primary belts only, primary and secondary belts, or full-length primary belts. The machine operates via a VFD (variable frequency drive).

## TRANSLICER® 2510 CUTTER

### LARGE PRODUCT, HIGH CAPACITY SLICER/SHREDDER

The TranSlicer 2510 Cutter accepts the same input product feed sizes as the 2520 and uses the same interchangeable cutting wheels. Optional static hold-down assembly is available to maintain positive feeding assistance.

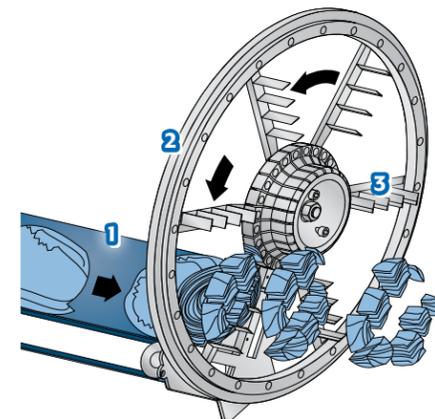


### TYPES OF CUTS

- A. Slicing Wheel**  
Flat and Crinkle Slices:  
1/32 to 3" (.8 to 76.2 mm)
- B. Julienne Wheel**  
Julienne cuts ranging from 3/8 x 3/8" to 3 x 2" (9.5 x 9.5 mm to 76.2 x 50.8 mm) can be produced by using julienne knives on the cutting wheel.
- C. Shredding Wheel**  
Shred cuts ranging from 3/8" (9.5 mm) to approximately 3" (76.2 mm) in length and 1/32 to 9/32" (.8 to 7.1 mm) in slice thickness can be produced by using a combination of julienne and slicing knives to make up the shredding wheel.

### SPECIFICATIONS<sup>Y</sup>

- Length: .....150.82" (3831 mm)
- Width: .....49.88" (1267 mm)
- Height: .....66.75" (1695 mm)
- Net Weight: .....1500 lb (680 kg)
- Cutting Wheel Motor: ...3 HP ( 2.2 kW)
- Feed Belt Motors (2):.....1 HP (.75 kW)



### CUTTING OVERVIEW

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

## TRANSLICER® 2520 CUTTER

### INCREASED SANITATION

The TranSlicer® 2520 Cutter takes the design of the TranSlicer 2510 to the next level. Every facet of the machine focuses on time saving, therefore cost-saving, sanitation practices. On average, customers incorporating the TranSlicer 2520 into their production line are saving 25 minutes per washdown/cleaning versus previously owned machines. Elements of the machine aid in visual inspections and assist with hygienic cleaning procedures.



**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.

**The Model CCL delivers unique lattice slices of varying thickness.** Both sides of the slice have crinkles, with the crinkles on each side of the slice running approximately 90° to each other to create potato lattice chips or thicker potato waffle fries. Slicing involves a revolving impeller made-up of 4 holding tubes — as the impeller rotates, so do the tubes, so potatoes rotate on both the vertical and radial axes simultaneously. Centrifugal force holds potatoes in place for precise crinkle slicing.

## MODEL CC

### VERSATILE SLICER, SHREDDER, & GRANULATOR

The #1 Model CC is the industry standard in potato slicing, and is also used for a wide variety of other products. It features a swingaway hopper and is available with a 2, 5, or 10 horsepower motor. The CC with funnel hopper is widely used throughout Europe.



#### SPECIFICATIONS<sup>Y</sup>

##### MODEL CC

**22" (559 mm) Cutting Enclosure (standard hopper)**

**Length:**.....48.03" (1220 mm) – 2 or 5 HP  
.....51.74" (1314 mm) – 10 HP

**Width:**.....35.26" (896 mm)

**Height:**.....31.47" (799 mm) – 2 or 5 HP  
.....30.28" (769 mm) – 10 HP

**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)

##### Model CC

**22" (559 mm) Cutting Enclosure (funnel hopper with extension)**

**Length:**..... 48.59" (1234 mm) – 2 or 5 HP  
..... 52.23" (1327 mm) – 10 HP

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

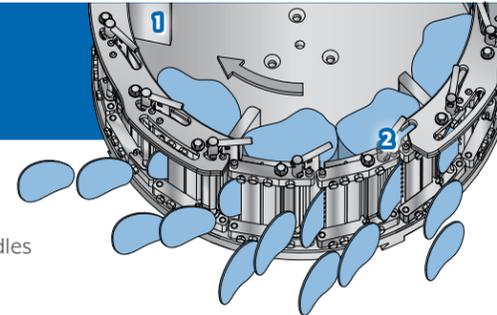
**Height:**..... 42.03" (1068 mm)

**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)

#### CUTTING OVERVIEW

1. Impeller Paddles
2. Slicing Knife



**MicroAdjustable® SH-14 & SL-14 heads** offer increased capacity with 14 cutting stations versus the standard 8 head. Innovative design deliver quick adjustments, increased sanitation, and time/labor savings. To determine the availability of specific thicknesses and styles, visit [www.urschel.com](http://www.urschel.com).

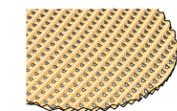
## MODEL CCL

### UNIQUE LATTICE SLICER



Lattice slicing is a unique application. Proper feeding of the machine is necessary to ensure continuous production. Tempered high quality oval or flat shaped potatoes measuring between 2 – 4 inches (51 – 102 mm) are best-suited. Model CC Slicers can be converted to Model CCL Lattice Slicers.

#### TYPES OF CUTS



**Fine Lattice:** Translucent appearance with small lattice holes visible after frying.

8 corrugations per inch (25.4 mm).  
Approximately .125" (3.2 mm) peak to peak.

#### SPECIFICATIONS<sup>Y</sup>

**Length:**..... 48.03" (1220 mm)  
**Width:**..... 35.26" (896 mm)  
**Height:**..... 32.68" (830 mm)  
**Net Weight:** 540 lb (245 kg)  
**Motor:** 2 or 5 HP (1.5 or 3.7 kW)



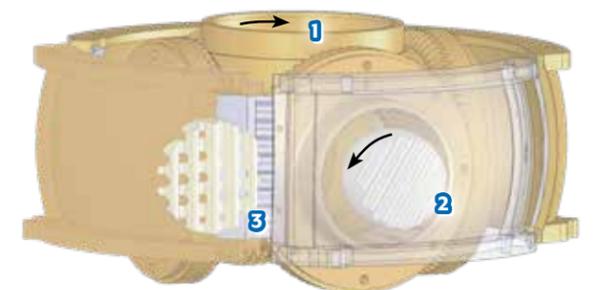
**Coarse Lattice:** Small lattice holes visible. 5.7 corrugations per inch (25.4 mm).  
Approximately .175" (4.4 mm) peak to peak.



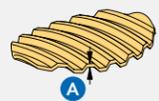
**Deep Lattice:** Slightly larger lattice holes. 2.25 corrugations per inch (25.4 mm).  
Approximately .446" (11.2 mm) peak to peak.

#### CUTTING OVERVIEW

1. Revolving impeller assembly
2. One of four rotating potato holding tubes
3. One of four crinkle knife stations

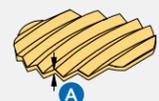


#### TYPES OF CUTS: MODEL CC SERIES



##### \*FLAT-V® SLICES

Slice thickness (A) range of .040"-.180" (1.0-4.6 mm) with 2.1 (25.4 mm) corrugations per inch. Corrugation depth is .125" (3.2 mm); Center depth: .473" (12 mm).



##### \*\*Z-CUT SLICES

Slice thickness (A) range is .030"-.115" (0.8 - 2.9 mm) with 2.54 corrugations per inch (25.4 mm). Corrugation depth is .135" (3.4 mm); Center depth: .394" (10 mm).



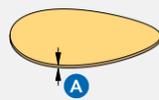
##### V SLICES

Slice thickness (A) range is .040" (1.0 mm) to .500" (12.7 mm) available in two different "V" depths:  
**.125" Slice:** 8 "V's" per inch, "V" depth of .050" (1.3 mm), Center depth: .125" (3.2 mm).  
**.212" Slice:** 4.7 "V's" per inch, "V" depth of .084" (2.1 mm), Center depth: .212" (5.4 mm).



##### CRINKLE SLICES

Slice thickness (A) range is .040" (1.0 mm) to .500" (12.7 mm). Available in three different crinkle depths:  
**.175" Slice:** Crinkle depth .084" (2.1 mm), Center depth .175" (4.4 mm).  
**.300" Slice:** Crinkle depth .080" (2.0 mm), Center depth .300" (7.6 mm).  
**.480" Slice:** Crinkle depth .076" (1.9 mm), Center depth .480" (12.2 mm).



##### FLAT SLICES

Slice thickness (A) range is .030" (0.8 mm) to .500" (12.7 mm).



##### FULL & REDUCED FLAT-V® SHREDS

**Full Flat-V Shred:** Hexagonal-shaped cross section thickness (A) approximately .150" (3.8 mm) on each side using the .473 V knife.

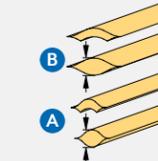
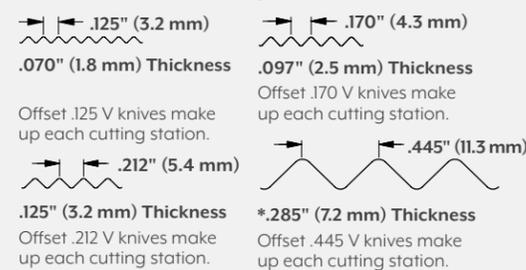
**Reduced Flat-V Shred:** Flattened top and bottom that form a corrugated shred.



##### FULL SHREDS & REDUCED V SHREDS

**Full Shred:** Diamond-shaped cross section available in four thicknesses (A): .070" (1.8 mm) using the .125 V knife, .097" (2.5 mm) using the .170 V knife, .125" (3.2 mm) using the .212 V knife, or \*.285" (7.2 mm) using the .445 V knife.

**Reduced V Shred:** "V"-shaped cross section



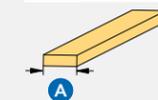
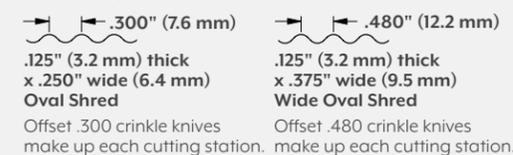
##### OVAL & REDUCED OVAL (CRESCENT) SHREDS

**Oval Shred:** Oval-shaped cross section (A) approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide using the .300 crinkle knife.

**Wide Oval Shred:** Wide oval-shaped cross section (B) .125" (3.2 mm) thick by .375" (9.5 mm) wide using the .480 crinkle knife.

**Crescent Shred:** Crescent-shaped cross section.

**Wide Crescent Shred:** Wide crescent-shaped cross section.



##### STRIP CUTS

Rectangular cross section available in a variety of widths (A): 3/32, 1/8, 3/16, 1/4, 1/2, or 3/4" (2.4, 3.2, 4.8, 6.4, 12.7, or 19.1 mm)



##### GRATING OPTIONS

Grating heads offer cuts including powdered parmesan, coarse granules, and a variety of shreds.



<sup>Y</sup>Limited availability based on customer application. Contact your local Urschel office to verify salability.

\*\*Z-Cut is only available in non-European countries.



PUREE | MILL | LIQUEFY  
**Comitrol® Processors:  
 Size Reduction Specialists**

The Comitrol® Processor provides a revolutionary approach to controlled particle size reduction. Routine operations include granulating, milling, flaking, shredding, slicing, liquefying, dispersing, emulsifying, blending, homogenizing, and pureeing.



**FEATURED PRODUCTS**

Comitrol Processor model indicated below each product listed.

- |   |   |                                       |
|---|---|---------------------------------------|
| <b>1. Garlic</b><br>Model 3600SL                | <b>7. Red Bean</b><br>Model 3000  | <b>12. Kale</b><br>Model 3600F        |
| <b>2. Carrot, Apple, Broccoli</b><br>Model 9310 | <b>8. Alternative Milk: Soy, Rice, Oat, Almond, Coconut</b><br>Model 9310 | <b>13. Pineapple</b><br>Model 1700    |
| <b>3. Bread</b><br>Model 3600F                  | <b>9. Peanut</b><br>Model DM380   | <b>14. Ketchup</b><br>Model 1500      |
| <b>4. Salisbury Steak</b><br>Model 2100         | <b>10. Fish Waste</b><br>Model 3640                                       | <b>15. Cranberry</b><br>Model 1700    |
| <b>5. Ginger</b><br>Model 1700                  | <b>11. Seaweed</b><br>Model 1700  | <b>16. Chili Pepper</b><br>Model 1700 |
| <b>6. Mango</b><br>Model 1500                   |   |                                       |

The Comitrol® Processor Line delivers high capacity throughput with incremental, precision cutting to gradually reduce ingredients. Thousands of proven, targeted successes around the globe. Effective solution for dry, semi-dry, and liquid applications.

**COMITROL PROCESSOR MODEL DM380**



**SUCCESSFUL MILLING OF NUTS & SEEDS**

The Comitrol® Disc Mill 380 (DM380) is ideal for processing nuts in small batches or high-volume continuous production. The unique disc plate design and adjustable gap setting allow for a wide variety of nuts to be processed.

**SPECIFICATIONS<sup>Y</sup>**

**Length:**..... 65.35" (1660 mm)  
**Width:**..... 43.31" (1100 mm)  
**Height:**..... 29.92" (760 mm)  
**Net Weight:** 1722 lb (781 kg)  
**Motor:** 40 HP (29.8 kW)  
 Screw Feeder - 2 HP (.75 kW)  
 gearmotor equipped with VFD (variable frequency drive)

DM380 can be employed as a high-capacity pre-mill in conjunction with one of the Comitrol Processor machines to produce a smooth finished product. The DM380 may also be used on its own to produce coarse to fine products including 'homestyle' nut butter.



Product texture is controlled through the type of plates used and the gap adjustment

**COMITROL PROCESSOR MODEL 3640A**



**CONTROLLED PARTICLE SIZE REDUCTION**

The Comitrol® Processor Model 3640A High Speed (M3640A-HS) is ideal for processing tough or fibrous products in small volume to high capacity production environments. Equipped with VFDs (variable frequency drives) on both the impeller motor and the screw feeder motor, this allows increased speeds to be achieved for greater processing versatility.

**SPECIFICATIONS<sup>Y</sup>**

**Length:**..... 95.67" (2430 mm)  
**Width:**..... 45.28" (1150 mm)  
**Height:**..... 71.26" (1810 mm)  
**Net Weight:** 1770 lb (803 kg)  
**Motor:** Impeller - 40 HP (29.8 kW), Screw Feeder - 2 or 3 HP (1.5 or 2.2 kW)

**TYPES OF CUTS MODELS 3640A & 3600 SLANT**

**CUTTING HEAD:**

Offers sizes from .010 to 1.5" (.254 to 38.1 mm)



**COMITROL PROCESSOR MODEL 3600 SLANT**

The Model 3600 Slant is popular in both small volume and large-scale production environments. The 3600 Slant is equipped with a 10 HP (7.5 kW) impeller motor for speeds up to 3600 RPM. The gravity fed machine offers a compact size. The machine is often used as a pre-cutter in conjunction with a Comitrol Processor Model 1500 or 1700. Common applications include rework of bakery items, beef/poultry/seafood and byproducts, and vegetables/fruits.

**SPECIFICATIONS<sup>Y</sup>**

**Length:**..... 36.72 (933 mm)  
**Width:**..... 29.76" (756 mm)  
**Height:**..... 38.80" (985 mm)  
**Net Weight:** 400 lb (181 kg)  
**Motor:** Impeller - 10 HP (7.5 kW)



**The Model 1500 utilizes** Microcut 6" (152.4 mm) diameter style reduction heads. Recommended for specific applications where refining or finishing of free-flowing liquids or viscous slurries is desired.

**The Model 1700 accommodates** the three different styles of 6" (152.4 mm) diameter reduction heads. Recommended for free-flowing dry and semi-dry product applications including textured vegetable protein, peanut butter, chicken slurries, surimi, baby food, and other products. This model is the most widely sold Comitrol.

## COMITROL® PROCESSOR MODEL 1500

### LIQUID & FINISHING APPLICATIONS

The Comitrol Processor Model 1500 is specifically designed for viscous and liquid product applications including finishing. 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 3/8" (9.5 mm).

The Model 1500 processes fruit nectars, soy beans, tomato catsup, barbecue sauce, vegetable purees, beverage concentrates, and creams and ointments.



#### SPECIFICATIONS<sup>Y</sup>

**Length:** .....51.90" (1318 mm)  
**Width:** .....33.03" (839 mm)  
**Height:** .....\*72.17" (1833 mm)  
**Net Weight:** .....1100 lb (499 kg)  
**Motor:** .....15, 30, or 40 HP  
 (11.2, 22.4, or 30 kW)

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

#### TYPES OF CUTS

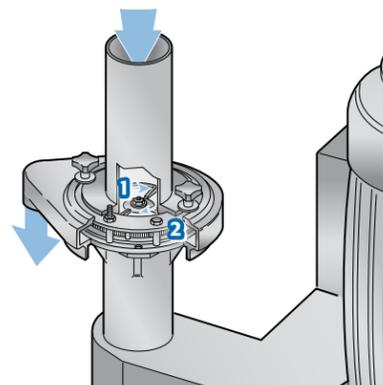
##### Microcut Head:

Offers the smallest in particle sizes from .0012 to .0237" (.03 to .6 mm)



### CUTTING OVERVIEW

1. Impeller
2. Microcut Head



## COMITROL® PROCESSOR MODEL 1700

### ALLOWS THE MOST VERSATILITY

The Comitrol Processor Model 1700 offers the most versatility in the Comitrol line capable of using any of the three styles of reduction heads and a variety of infeed options. 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:

**Cutting Head:** 2-1/2" (63.5 mm)  
**Microcut Head & Slicing Head:** 3/8" (9.5 mm)

#### TYPES OF CUTS

##### Slicing Head:

**Slices:** .020 to .060" (.5 to 1.5 mm)

##### Microcut Head:

.0012 to .0237" (.03 to .6 mm)

##### Cutting Head:

.010 to 1.5" (.254 to 38.1 mm)



^ HMI option available.  
 Benefits include:  
 identifies misaligned sensors, total machine runtime, motor loads and overfeeding issues.

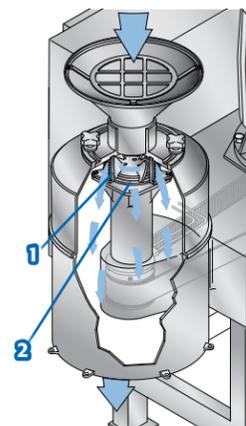
#### SPECIFICATIONS<sup>Y</sup>

**Length:** .....49.62" (1280 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)

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

#### CUTTING OVERVIEW

1. Impeller
2. Reduction Head



**The Comitrol Processor Model 9310** is equipped with the 12" (304.8 mm) diameter Microcut Head and is available in a pump-fed or screw-fed model. This ample-size Microcut Head combined with up to 200 HP (149.1 kW) powerful motor creates the ultimate in particle size reduction in terms of precision output and highest capacity.

## COMITROL® PROCESSOR 9310

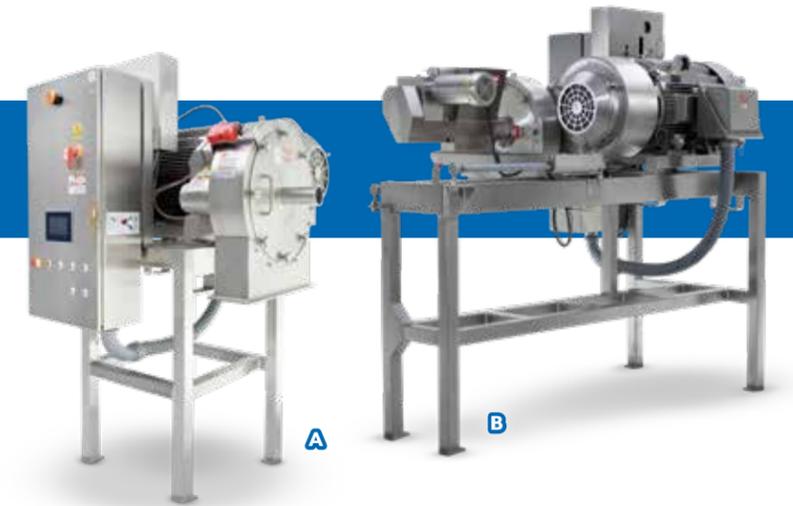
### HIGH CAPACITY CONTROLLED PARTICLE SIZE REDUCTION

The <sup>YY</sup>patented Comitrol Processor Model 9310 replaces the model 9300. Features include an integrated HMI, improved airflow system, newly designed cutting enclosure, and an extended shaft spindle. Integrated standard HMI monitors amperage, temperature of the motor bearings and inside air of the support housing, identifies misaligned safety sensors, and flags machine runtime, motor loads, and overfeeding issues.

The airflow system incorporates a new screened-in fan within a support housing working to consistently cool the motor and belt and deter the support housing from thermally expanding. Air ducts divert warm air away from the product zone. Stainless steel mesh on fan screen may be easily removed for routine cleaning.

Robust cutting enclosure is contoured to alleviate product pressure inside the impeller with seals firmly seated for containment of processed products. Different bolt-on discharge designs are available to suit different production lines.

The Comitrol Processor Model 9310 is recommended for particle size reduction when the final product will be a slurry, paste, or liquid.



#### SPECIFICATIONS<sup>Y</sup>

**A. MODEL 9310**  
**Length:** ..... 66.57" (1691 mm)  
**Width:** ..... 58.97" (1498 mm)  
**Height:** ..... 94.00" (2388 mm)  
**Net Weight:**... 3800 lb (1724 kg)  
**Motor:** ..... 150 or 200 HP  
 (112 or 149.1 kW)

**B. MODEL 9310 WITH FEEDER**  
**Length:** .....107.00" (2718 mm)  
**Width:** ..... 60.90" (1547 mm)  
**Height:** ..... 94.00" (2388 mm)  
**Net Weight:**... 4000 lb (1814 kg)  
**Motor:** ..... 150 or 200 HP  
 (112 or 149.1 kW)  
 ..... Screw feeder: 2 HP (1.5 kW)

#### TYPES OF CUTS

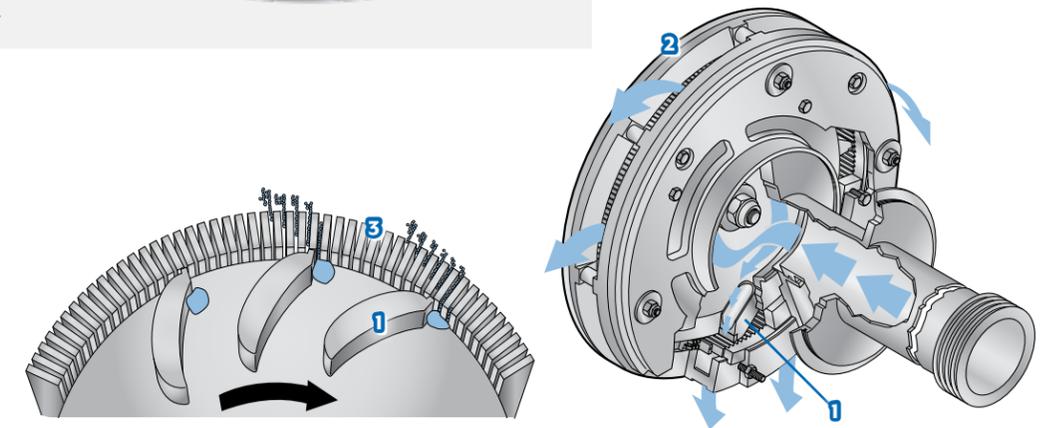
##### MICROCUT HEAD:

12" (304.8 mm)  
 Diameter Microcut Head  
 Coarse to fine emulsions.



### CUTTING OVERVIEW

1. Impeller
2. Microcut Head
3. Microcut Blades



The Affinity® CD-L Dicer delivers 2-dimensional cutting in an updated design. Affinity technology offers twice the capacity of previous CD-A and L-A models.

The Model N remains a go-to solution for the granulating and scarifying a wide range of nuts, bakery/biscuit items, candies, berries, seeds, and pretzels among other applications. A simple design that is easy to use, the N takes up a small footprint and utilizes a 3/4 HP (.56 kW) motor.

The Models OC is a belt-fed cutter. The Model OC produces bias crosscut slices from elongated products.

### AFFINITY® CD-L DICER

#### DICER, GRANULATOR, STRIP CUTTER

The Affinity® CD-L Dicer produces uniform dices in the small to intermediate size range. The CD-L combines the utility of Urschel Models CD-A and L-A, plus working design elements from the Affinity Integra® Dicer. Processors replacing Model L-A's with the CD-L achieved more than twice the capacity.

Feed spindle, feed drum, and 5 HP (3.7 kW) motor work effectively with the cutting components in the successful processing of dried fruits and other products. Optional integrated oil spray system lubricates circular knives to assist in the processing of sticky products. Simple operation at the push of a button with high and low speeds. The dicer features continuous operation and is designed for easy cleanup and maintenance. Maximum infeed product should not exceed 1/2" (12.7 mm) depending on the compressibility of the product.



#### SPECIFICATIONS<sup>Y</sup>

- Length: ..... 42.25" (1073 mm)
- Width: ..... 45.89" (1166 mm)
- Height: ..... 67.53" (1715 mm)
- Net Weight: ..1100 lb (499 kg)
- Motor: .....5 HP (3.7 kW)

#### TYPES OF CUTS

##### Dice/Strip/Granulate

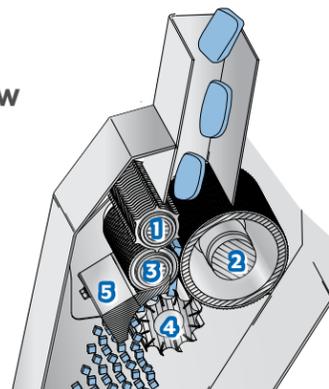
2-dimensional cutting is achieved by using the appropriate circular and crosscut spindle set-up.

**Circular Knife Range:** 1/8 to 2" (3.2 to 50.8 mm)

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

#### CUTTING OVERVIEW

1. Feed Spindle
2. Feed Drum
3. Circular Knives
4. Crosscut Knives
5. Stripper Plate



### MODEL N

#### GRANULATOR, SLITTER, & SCARIFIER

The Model N granulates nuts, cookies, and crackers, and scarifies frozen or dehydrated vegetables or fruits such as blueberries, cranberries, raisins, and peas. An adjustable gate, feed roll, and stripper plate accommodate changes in graded product size. By cutting the product, instead of hammering or chopping, fewer fines are produced and tighter product specifications are achieved.

The Model N features simplified operation for uninterrupted production, and is designed for easy cleanup and maintenance. Readjusting gate, stripper plate, and feed roll for additional passes to obtain smaller particle sizes is easily accomplished depending on desired end product dimension.



#### SPECIFICATIONS<sup>Y</sup>

- Length: ..... 39.96" (1015 mm)
- Width: ..... 26.67" (677 mm)
- Height: ..... 30.08" (764 mm)
- Net Weight: .. 450 lb (204 kg)
- Motor: ..... 3/4 HP (.56 kW)

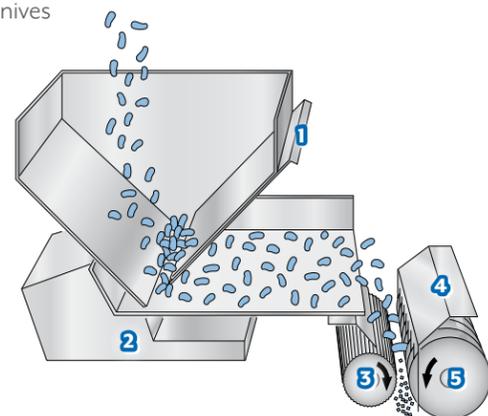
#### TYPES OF CUTS

##### Granulate

3/32 to 3/8" (2.4 to 9.5 mm)

#### CUTTING OVERVIEW

1. Adjustable Gate
2. Vibratory Feeder
3. Adjustable Feed Roll
4. Adjustable Stripper Plate
5. Circular Knives



### MODEL OC

#### CROSSCUT BIAS SLICER

The Model OC specializes in crosscut bias slicing of elongated products including: pickles, carrots, celery, rhubarb, okra, potatoes, squash, etc. The machine features a wide selection of slice thicknesses, continuous operation for uninterrupted production, and simplified design for easy cleanup and maintenance. The Model OC will accommodate products up to 2.5" (63.5 mm) in diameter or width.

#### TYPES OF CUTS

##### Bias Flat Slices & Bias Crinkle Slices:

Wide range from 1/16 to 1-3/4" (1.6 to 44.5 mm)

##### Bias Flat Slices When Specially Equipped With a MicroSlice® Wheel:

.030 to .120" (.8 to 3 mm).

Consult factory. Requires certified print.

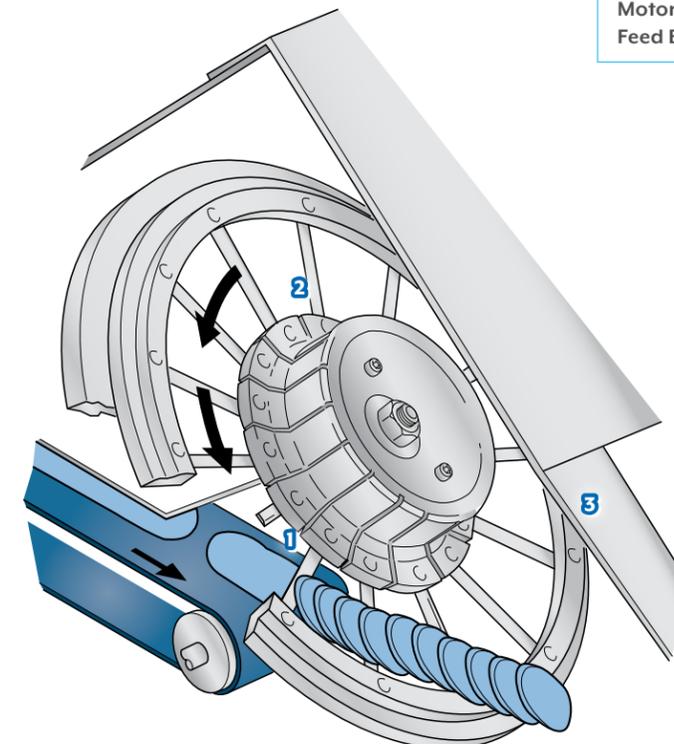


#### SPECIFICATIONS<sup>Y</sup>

- Length: ..... 117.04" (2973 mm)
- Width: ..... 31.38" (797 mm)
- Height: ..... 44.70" (1135 mm)
- Net Weight: ... 770 lb (349 kg)
- Motor: ..... 3 HP (2.2 kW)
- Feed Belt Motor: 3/4 HP (.56 kW)

#### CUTTING OVERVIEW

1. Conveyor Belt
2. Slicing Wheel
3. Knives



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## URSCHEL ASIA PACIFIC PTE. LTD.

10 Tagore Lane, Singapore 787473  
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## URSCHEL (THAILAND) LTD.

11/3 J.S.P. Place (Sathorn-Narathiwas),  
Ratchadapisek Road, Kwaeng Chongnonsee,  
Khet Yannawa, Bangkok 10120, Thailand  
Tel: +66 2 285-3952 | [thailand@urschel.com](mailto:thailand@urschel.com)

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101, 1st floor, Navale IT Zone, Phase -2, S. No. 51/2A/2,  
Near Navale Bridge NH4, Pune - Bangalore Highway, Narhe Gaon,  
Taluka Haveli, Pune 411041, India  
Tel: +91-20-6680 3400 | [india@urschel.com](mailto:india@urschel.com)

## URSCHEL CHINA LTD.

C107-C109, C-1F, No.1200, Feng Hua Gong Road,  
Jiading District, 201803, Shanghai, China  
上海市嘉定区丰华路1200号C幢C107-C109 上海 201803 中国  
Tel: 86-21-5265 3971 | [china@urschel.com](mailto:china@urschel.com) | [www.urschel.net.cn](http://www.urschel.net.cn)

## URSCHEL ASIA PACIFIC PTE. LTD. - PHILIPPINE REPRESENTATIVE OFFICE

Unit 1101, ALogis Artico Biñan 2, 107 North Main Ave,  
Laguna Technopark, Binan City, Laguna 4024, Philippines  
Tel: +63 (49) 530 1567 | [philippines@urschel.com](mailto:philippines@urschel.com)

## CONTACT IN INDONESIA

Tel: +62-813-1475 9000

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∨ Measurements and weights may vary depending on machine configuration.

‡ M VersaPro may contain parts protected by U.S. Patent No. 10933550.

†† 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.

€ 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.

ββ The DiversaCut 2110A, DiversaCut Sprint, and Sprint 2 Dicers may contain parts protected by U.S. Patent No. 6883411 and

European Patent No. EPI377415.

‡‡ The Model CC series may contain parts protected by U.S. Patent Nos. 6968765, 7270040, 7314353, 7658133, 8161856, 9195086, 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, DiversaCut Sprint, and E TranSlicer are available in NSF (National Sanitation Foundation) International specific certified versions.

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