

HOW TO CUT FOOD PRODUCTS

Quick Reference Guide



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



Explore All of Our
Food Cutting Solutions
urschel.com





Processing Ingenuity Across Markets

Fruit | Vegetable | Potato | Cheese
Meat | Poultry | Bakery | Snack
Seafood | Pet Food | Pharm/Chem/Bulk





DiversaCut 2110A® Dicer Large Product Input



Net Weight: 1700 lb (770 kg)
Motor: 5 HP (3.7 kW) with VFD

- Max infeed is 14" (356 mm) in diameter.
- Alleviates precutting and product handling.
- A targeted solution to processing leafy products.



Slice: Slice thickness: up to 1" (25.4 mm)

Dice/Crumble/Strip:

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)



DiversaCut 2110A®^{BB} Dicer



Net Weight: 1650 lb (749 kg)
Motor: 5 HP (3.7 kW) or 10 HP (7.5 kW)



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

- Max infeed is 10" (254 mm) in any dimension.
- Precise cutting tolerances with compact cutting zone.
- Alleviates precutting and product handling.



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

Dice/Crumble/Strip:

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

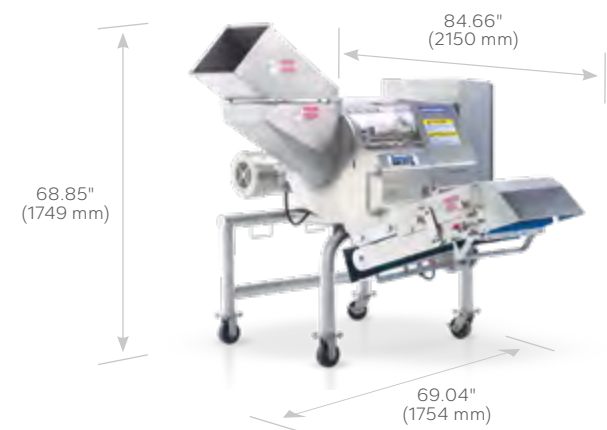
Crosscut Range: 3/32 to 3-1/2" (2.4 to 88.9 mm)

Crosscut Crinkle Range (.076" (1.9 mm) depth): 9/32 to .583" (7.1 to 14.3 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)

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

Shred: Fine, medium, and coarse shreds.



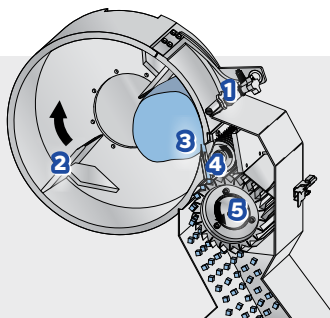
DiversaCut 2110A® Dicer Discharge Conveyor



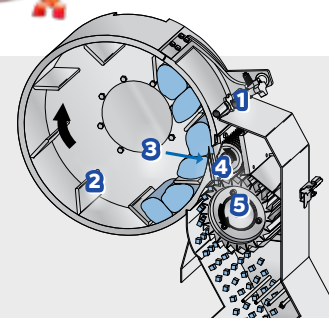
Net Weight: 2025 lb (919 kg)
Motors: 5 HP (3.7 kW)
1/4 HP (.19 kW) - Discharge Conveyor

- Max infeed is 10" (254 mm) in any dimension.
- Conveyor facilitates batch processing into totes.
- Precision cutting tolerances with compact cutting zone.
- Alleviates precutting and product handling.

1. Slice Adjustment Knob
2. Impeller Paddles
3. Slicing Knife
4. Circular Knives
5. Crosscut Knives



1. Slice Adjustment Knob
2. Impeller Paddles
3. Slicing Knife
4. Circular Knives
5. Crosscut Knives





Sprint 2[®] Dicer



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

- Max infeed is 6.5" (165 mm) in any dimension.
- Precision cutting with a compact cutting zone.



Sprint 2[®] Dicer Discharge Conveyor



Net Weight: 1050 lb (576 kg)
Motor: 3 HP (2.2 kW) Soft Start or
 3 HP (2.2 kW) with VFD



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

- Max infeed is 6.5" (165 mm) in any dimension.
- Precision cutting with a compact cutting zone.
- Optimized, controlled discharge of cut product into totes.



DiversaCut Sprint[®] Dicer



Net Weight: 860 lb (390 kg)
Motor: 1.5 HP (1.1 kW)



The DiversaCut Sprint[®] Dicer is available in an NSF (National Sanitation Foundation) International certified version.

- Max infeed is 6.5" (165 mm) in any dimension.
- Precision cutting with a compact cutting zone.
- Small footprint.



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

Dice/Crumble/Strip:

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

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

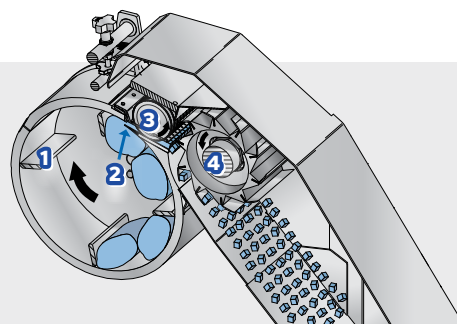
Crosscut Crinkle Range (.076" (1.9 mm) depth):

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.



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



Slice:

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

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

Dice/Crumble/Strip:

Circular Range:

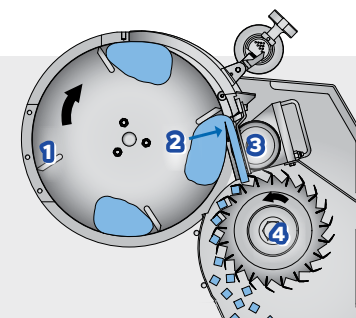
1/8 to 3" (3.2 to 76.2 mm)

Crosscut Range:

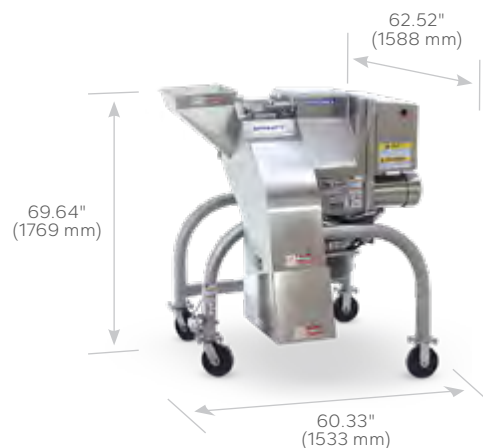
3/32 to 1" (2.4 to 25.4 mm)

Crosscut Crinkle Range:

9/32 to 9/16" (7.1 to 14.3 mm)



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

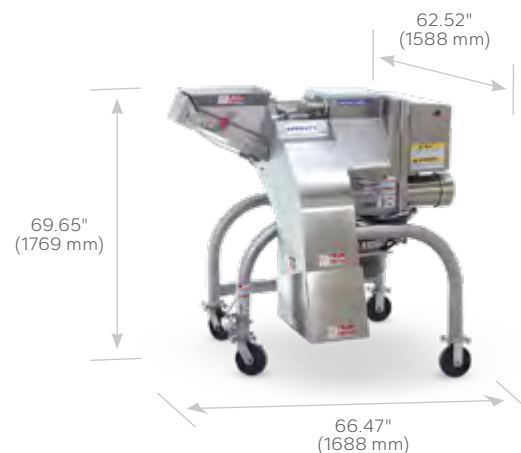


Affinity® Dicer[™] U.S.D.A., Dairy Division Accepted



Net Weight: 2800 lb (1270 kg)
Motors: 25 HP (18 kW)
 5 HP (3.7 kW) - Crosscut

- Max infeed is 7" (178 mm) in any dimension.
- Ideally suited for high-fat, cold-temperature and otherwise normally difficult-to-cut products.
- The ultimate in sanitation including highly-polished Ra32 stainless steel finish.
- Outboard bearing not available on U.S.D.A., Dairy Division Accepted model.

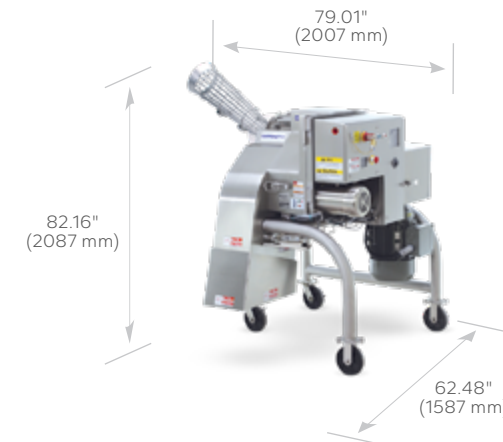


Affinity® Dicer[™] with Conveyor Feed Chute



Net Weight: 2800 lb (1270 kg)
Motors: 25 HP (18 kW)
 5 HP (3.7 kW) - Crosscut
 1/6 HP (.12 kW) - Conveyor

- Max infeed is 7" (178 mm) or up to 10" (254 mm) in largest single dimension.
- Ideally suited for high-fat, cold-temperature and otherwise normally difficult-to-cut products.
- Optional outboard bearing for heavy-duty applications.



Affinity® Dicer[™] with Precutter



Net Weight: 2025 lb (919 kg)
Motors: 25 HP (18 kW)
 5 HP (3.7 kW) - Crosscut

- Max infeed log must be smaller than 5" (127 mm) in diameter.
- Optional outboard bearing for heavy-duty applications.
- An all-in-one solution for the processing of meat logs.



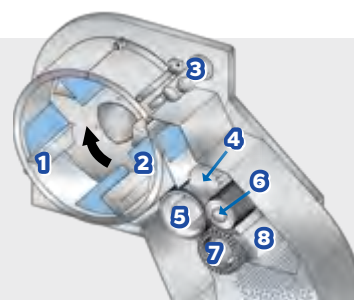
Slice: 1/8 to 3/4" (3.2 to 19.1 mm)

Dice/Crumble/Strip:

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

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

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





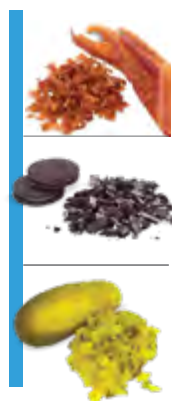
Affinity Integra^{®S} Dicer



Net Weight: 1500 lb (680 kg)

Motor: 10 HP (7.5 kW)

- Max infeed is 4.75" (120 mm) in any dimension.
- Optional outboard bearing reinforces cutting spindles.
- Can replace existing in-line Model RA series machines.
- Produces high yields of precise, targeted cut sizes.



Flat Slice: Up to 1/2" (12.7 mm)

Dice/Crumble/Strip:

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)



Affinity Integra-D Dicer



Net Weight: 1500 lb (680 kg)

Motor: 10 HP (7.5 kW)

- Max infeed is 4.75" (120 mm) in any dimension.
- Effectively process cold-temperature, high-fat cheeses.
- Meets USDA Dairy Division standards with Ra32 stainless steel finish for ultimate sanitation.
- Built-in cooler maintains optimum machine temperature.



Flat Slice: Up to 1/2" (12.7 mm)

Dice/Crumble/Strip:

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)



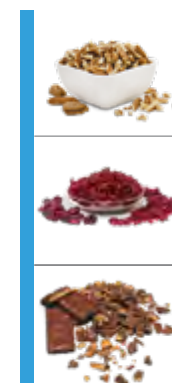
Affinity CD-L Dicer



Net Weight: 1100 lb (499 kg)

Motor: 5 HP (3.7 kW)

- Max infeed thickness should not exceed 1/2" (12.7 mm).
- Ideally suited for dried fruits and other products that are difficult to process.
- Optional integrated oil spray system lubricates circular knives to assist in the processing of sticky products.



Dice/Strip/Granulate:

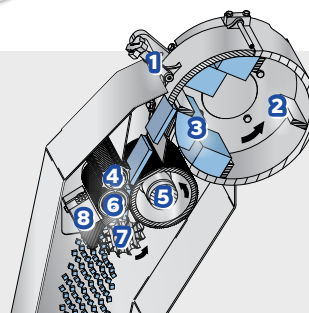
Circular Range:

1/8 to 2" (3.2 to 50.8 mm)

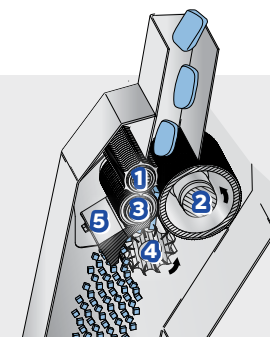
Crosscut Range:

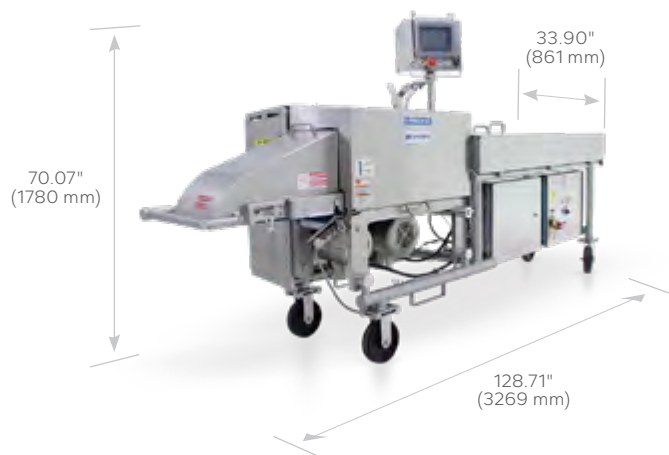
1/8 to 1-1/2" (3.2 to 38.1 mm)

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



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





M VersaPro[®] Dicer



Net Weight: 2700 lb (1225 kg)

Motors: 5 HP (3.7 kW) or 10 HP (7.5 kW)

5 HP (3.7 kW) - Crosscut

- Max infeed thickness 1-1/2" (38.1 mm).
- Offers the latest technology in protein processing including an optional HMI.
- Delivers 33% increased feeding capacity versus the standard M6.
- Optional outboard bearing reinforces cutting spindles.



Dice/Strip Cut/Shred:

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.



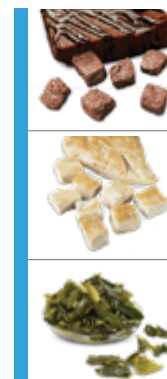
Model M6 Dicer



Net Weight: 1642 lb (745 kg)

Motor: 5 HP (3.7 kW) or 10 HP (7.5 kW)

- Max infeed thickness 1" (25.4 mm).
- Precursor to the M VersaPro Dicer.
- Available with a single speed motor or multi-speed motor.



Dice/Strip Cut/Shred:

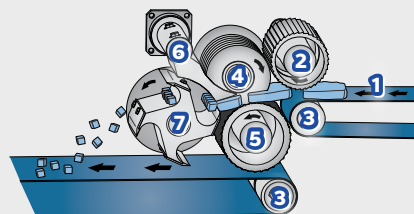
Circular Range:

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

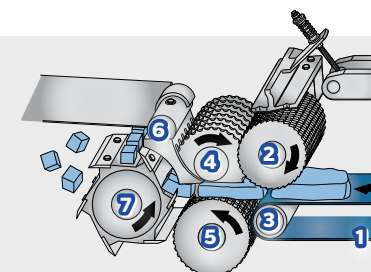
Crosscut Range:

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

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



1. Feed Belt
2. Feed Roll
3. Drive Roll
4. Circular Knives
5. Feed Drum
6. Stripper Plate
7. Crosscut Knives





Model CC# Slicer 32" (813 mm) Cutting Enclosure



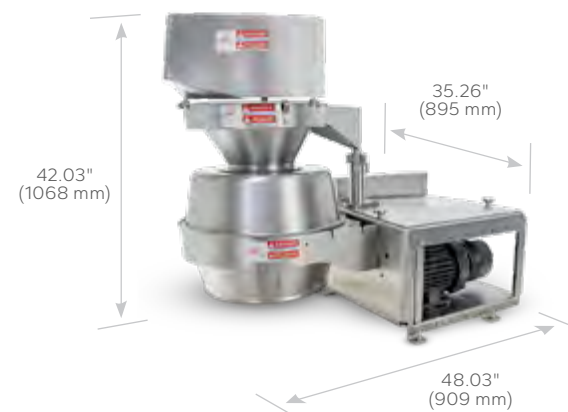
Net Weight: 700 lb (318 kg) with 10 HP (7.5 kW) Motor

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

- Max infeed is 4" (102 mm) in largest single dimension.
- Employ the 14-station MicroAdjustable® slicing or shredding heads to deliver the highest capacities.



Slice:
Flat
*Flat-V® Slice
**Z-Cut
V Slice
Crinkle



Model CC# Slicer 22" (559 mm) Cutting Enclosure



Net Weight: 550 lb (249 kg)

Motor: 2 HP (1.5 kW) or 5 HP (3.7 kW)

- Max infeed is 4" (102 mm) in largest single dimension.
- CC Series frame design delivers increased sanitation and flexibility.

Shred:
Full & Reduced V



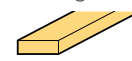
Full &
Reduced Flat-V



Full &
Reduced Oval



Strip:
Rectangular cross section



Grating Option:

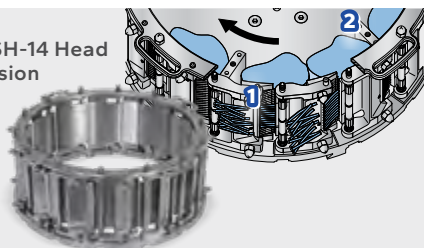


* Limited availability based on customer application.
Contact your local Urschel office to verify salability.

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

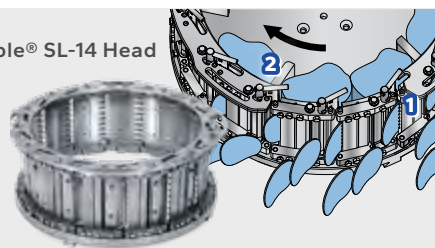
MicroAdjustable® SH-14 Head
U.S.D.A., Dairy Division
Accepted

1. Shredding Knife
2. Impeller



MicroAdjustable® SL-14 Head

1. Slicing Knife
2. Impeller

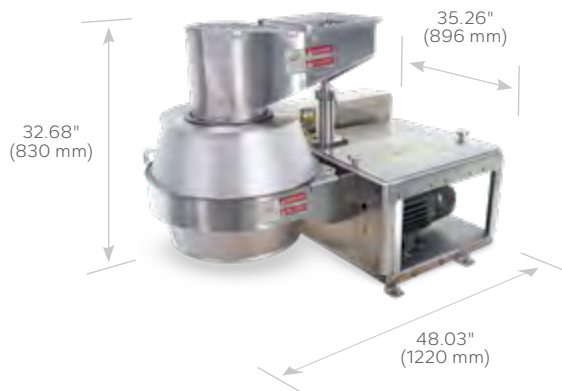


ROCKREPELLER™

The NEW patented
RockRepeller impeller
repels rocks and stones to
promote overall cost savings.



NEW



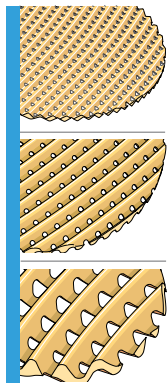
Model CCL Lattice Slicer



Net Weight: 540 lb (245 kg)

Motor: 2 HP (1.5 kW) or 5 HP (3.7 kW)

- Infeed accepts tempered round or elongated potatoes between 2 to 4" (51 to 102 mm) in largest single dimension.
- Features 4 cutting stations.
- 22" (559 mm) cutting chamber.



Lattice:

Fine Lattice:

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

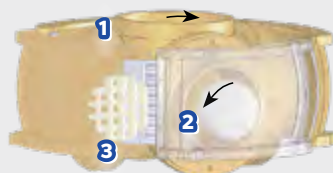
Coarse Lattice:

5.7 corrugations per inch (25.4 mm). Approximately .175" (4.4 mm) peak to peak.

Deep Lattice:

Larger lattice holes. 2.25 corrugations per inch (25.4 mm). Approximately .446" (11.2 mm) peak to peak.

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



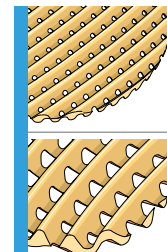
Model CCLL Lattice Slicer



Net Weight: 700 lb (318 kg)

Motor: 10 HP (7.5 kW)

- Infeed accepts tempered round or elongated potatoes between 2 to 4" (51 to 102 mm) in largest single dimension.
- Features 5 cutting stations.
- 32" (813 mm) cutting chamber.
- Delivers more than twice the capacity of the CCL.



Lattice:

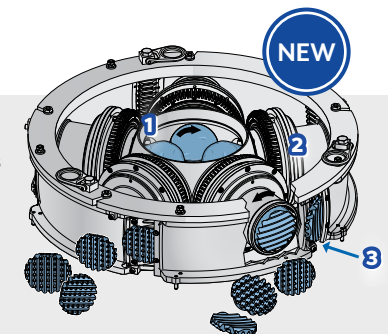
Coarse Lattice:

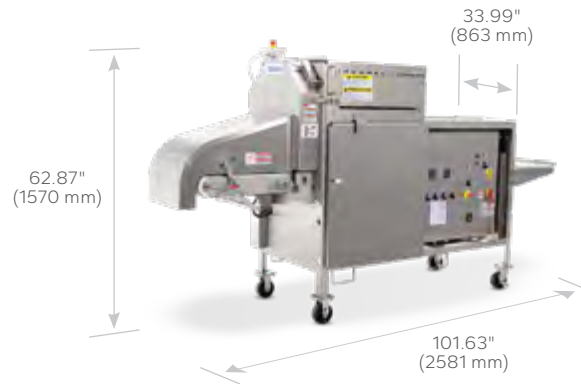
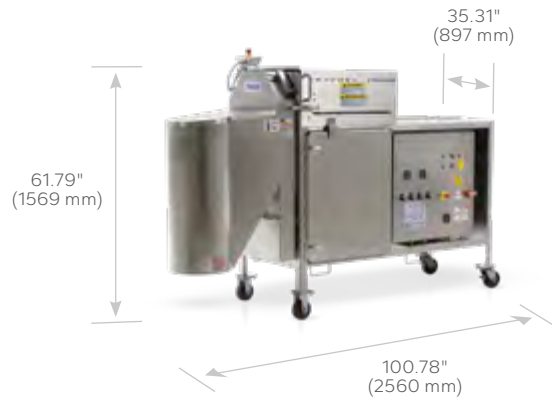
5.7 corrugations per inch (25.4 mm). Approximately .175" (4.4 mm) peak to peak.

Deep Lattice:

Larger lattice holes. 2.25 corrugations per inch (25.4 mm). Approximately .446" (11.2 mm) peak to peak.

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





E TranSlicer® Cutter



Net Weight: 1300 lb (560 kg)
Motors: 3 HP (2.2 kW) - Cutting Wheel
 1 HP (.75 kW) - Feed Belt



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

- Max diameter infeed is 4" (101.6 mm).
- Interchangeable 20" (508 mm) diameter cutting wheels.
- Ideally suited for elongated products.

E TranSlicer® with Discharge Conveyor



Net Weight: 1540 lb (700 kg)
Motors: 3 HP (2.2 kW) - Cutting Wheel
 1 HP (.75 kW) - Feed Belt
 1/4 HP (.19 kW) - Conveyor

- Max diameter infeed is 4" (101.6 mm).
- Interchangeable 20" (508 mm) diameter cutting wheels.
- Built-in discharge conveyor for dispensing into totes.

E TranSlicer® Bias Cutter



Net Weight: 1300 lb (560 kg)
Motors: 3 HP (2.2 kW) - Cutting Wheel
 1 HP (.75 kW) - Feed Belt

- Max diameter infeed is 2-1/2" (63.5 mm).
- 35 or 45 degree bias flat or crinkle slice.
- Product is fed through a top chute.
- Designed for hand-fed batch processing.



Slicing Wheel:
Flat or Crinkle:
 1/32 to 3"
 (.8 to 76.2 mm)

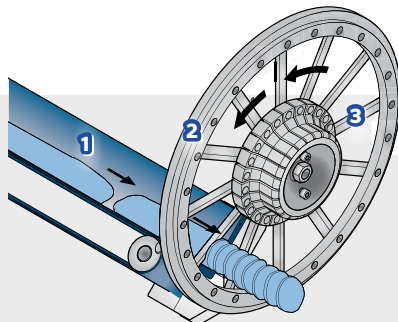


Julienne Wheel:
Julienne:
 1/2 x 1/2" (12.7 x 12.7 mm)
 to 2 x 2" (50.8 x 50.8 mm)



MicroSlice® Wheel[®]:
Flat Slice:
 .020 to .240"
 (.5 to 6 mm)
Crinkle Slice:
 .069" (1.8 mm)
 with 3-1/3 waves
 per inch.

Oval Shred:
 .125" (3.2 mm)
 thick x .250"
 (6.4 mm) wide.
Julienne Strip:
 Wide range.



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

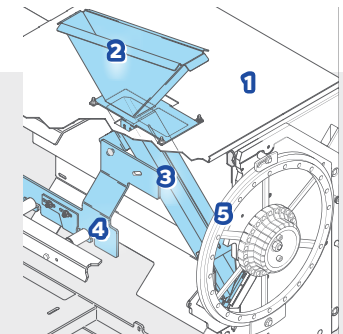


Slicing Wheel:
Flat or Crinkle: 1/32 to 3" (.8 to 76.2 mm)

MicroSlice® Wheel[®]:

Flat Slice:
 .020 to .240" (.5 to 6 mm)

Crinkle Slice:
 .069" (1.8 mm) with 3-1/3 waves per inch.



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



TranSlicer® 2510 Cutter



Net Weight: 1500 lb (680 kg)
Motors: 3 HP (2.2 kW) - Cutting Wheel
 1 HP (.75 kW) - Feed Belt (2)

- Max diameter infeed of compressible food is 8" (203 mm).
- Max diameter infeed of firm product is 6-3/4" (171 mm).
- 25" (635 mm) interchangeable cutting wheels.
- Precursor to the TranSlicer® 2520 Cutter.



TranSlicer® 2520 Cutter Next Generation Sanitation



Net Weight: 2250 lb (1020 kg)
Motors: 3 HP (2.2 kW) - Cutting Wheel
 1 HP (.75 kW) - Feed Belt (2)

- Max diameter infeed of compressible food is 8" (203 mm).
- Max diameter infeed of firm product is 6-3/4" (171 mm).
- 25" (635 mm) interchangeable cutting wheels.
- Designed to greatly reduce cleaning times.
- Optional HMI.



TranSlicer® 2520 Cutter Short Frame Next Generation Sanitation



Net Weight: 1785 lb (810 kg)
Motors: 3 HP (2.2 kW) - Cutting Wheel
 1 HP (.75 kW) - Feed Belt

- Max diameter infeed of compressible food is 8" (203 mm).
- Max diameter infeed of firm product is 6-3/4" (171 mm).
- 25" (635 mm) interchangeable cutting wheels.
- Optional HMI.



Slicing Wheel:
Flat or Crinkle:
 1/32 to 3" (.8 to 76.2 mm)

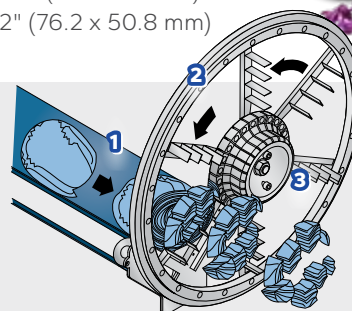


Julienne Wheel:
Julienne:
 3/8 x 3/8" (9.5 x 9.5 mm)
 to 3 x 2" (76.2 x 50.8 mm)



Shredding Wheel:
Shreds:
 3/8" (9.5 mm) to 3" (76.2 mm) in length
 and 1/32 to 9/32" (.8 to 7.1 mm) in thickness

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





Model CCX-D Cheese Shredder U.S.D.A., Dairy Division Accepted



Net Weight: 700 lb (318 kg)
Motor: 10 HP (7.5 kW)

- Max Infeed is 3-1/2" (88.9 mm) in largest single dimension.
- Attached, swing away hopper.
- 32" (813 mm) cutting enclosure.
- U.S.D.A., Dairy Division accepted.



Streamlined, Optimized Design

U.S.D.A., Dairy Division accepted MicroAdjustable® SH-14 Shredding 14-station Head offers nearly double the capacity of an 8-shoe head.



Model CC-D Shredder



Net Weight: 680 lb (308 kg) with 10 HP (7.5 kW) Motor
Motor: 5 HP (3.7 kW) or 10 HP (7.5 kW)

- Max infeed is 3-1/2" (88.9 mm) in largest single dimension.
- 22" (559 mm) cutting enclosure.
- Available in 5 or 10 HP (3.7 or 7.5 kW) motor.



Slice:
Flat



***Flat-V® Slice**



****Z-Cut**



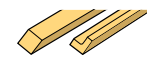
V Slice



Crinkle



Shred:
Full & Reduced V



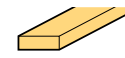
Full & Reduced Flat-V



Full & Reduced Oval



Strip:
Rectangular cross section



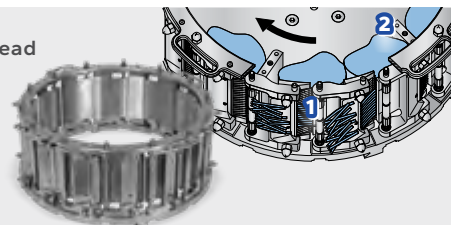
Grating Option:

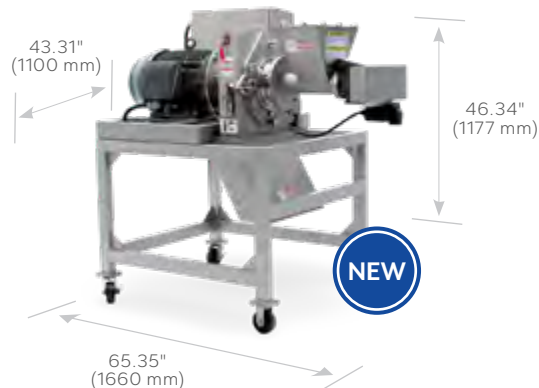


^{*} Limited availability based on customer application. Contact your local Urschel office to verify salability.

^{**} The Z-Cut is only available in non-European countries.

MicroAdjustable® SH-14 Head
U.S.D.A., Dairy Division Accepted
1. Shredding Knife
2. Impeller





Comitol® Processor DM380



Net Weight: 1722 lb (781 kg)
Motors: 40 HP (29.8 kW) - Grind Plate
2 HP (1.5 kW) - Screw Feeder

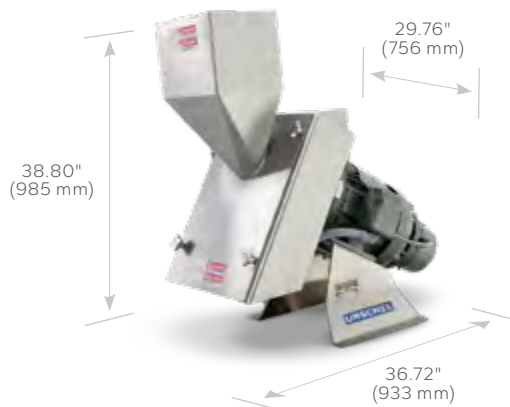
- Adjustable gap setting and unique plate design allow for a wide variety of nuts to be processed.
- May be paired with a Comitol® Processor Model 1700 to produce ultra smooth products.



Coarse/Fine Reductions:

Particle size ranging from coarse to fine are possible. Please contact your local Urschel Representative for a free-of-charge test-cut to fit the most efficient solution to your size reduction needs.

Product texture is controlled through the plate and the gap adjustment



Comitol® Processor Model 3600 Slant



Net Weight: 400 lb (181 kg)
Motor: 10 HP (7.5 kW)

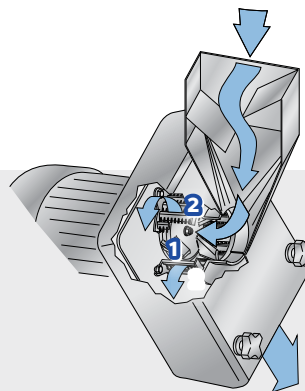
- Large motor for speeds up to 3600 RPM.
- Compact size.
- Often used as a precutter.
- Ideal for the rework of bakery items, beef/poultry seafood and byproducts, and vegetables/fruits.



Coarse/Fine Reductions:

Particle size ranging from coarse to fine are possible. Please contact your local Urschel Representative for a free-of-charge test-cut to fit the most efficient solution to your size reduction needs.

1. Impeller
2. Cutting Head



Comitol® Processor Model 3640A



Net Weight: 1770 lb (803 kg)
Motors: 40 HP (29.8 kW) - Impeller
2 or 3 HP (1.5 or 2.2 kW) - Screw Feeder

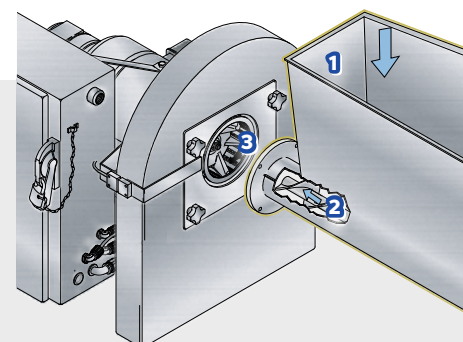
- Ideal for processing tough or fibrous products.
- Equipped with VFDs (variable frequency drives) on both the impeller motor and the screw feeder motor.
- Controlled particle size reduction.

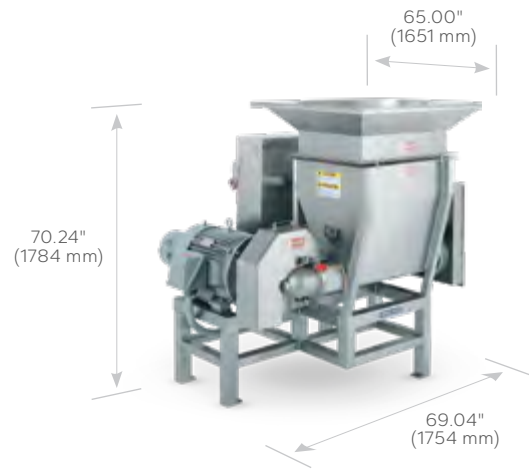


Coarse/Fine Reductions:

Particle size ranging from coarse to fine are possible. Please contact your local Urschel Representative for a free-of-charge test-cut to fit the most efficient solution to your size reduction needs.

1. Feed Hopper
2. Screw Feed
3. Cutting Head





Comitol® Processor Model 2100



Net Weight: 2260 lb (1025 kg)

Motors: 40 or 60 HP (30 or 44.7 kW) - Impeller

5 HP (3.7 kW) - Screw Feeder

2 HP (1.5 kW) - Agitator

- Max infeed is 2-1/2" (63.5 mm) in any dimension.
- Large hopper capacity.
- Positive product feeding.



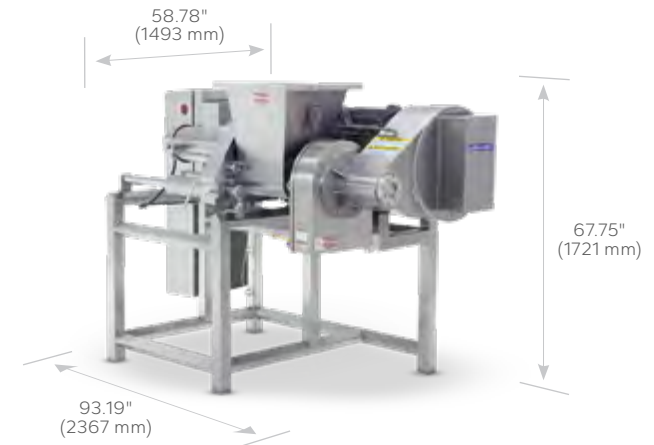
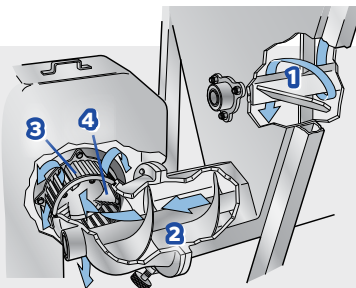
Cutting Head:

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

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.

1. Agitator
2. Screw Feeder
3. Cutting Head
4. Impeller



Comitol® Processor Model 5600



Net Weight: 3300 lb (1497 kg)

Motors: 100 HP (75 kW) - Impeller

5 HP (3.7 kW) - Screw Feeder

- Max infeed is 2-1/2" (63.5 mm) in any dimension.
- Close cutting tolerances at and increased impeller speed of 5600 RPM.
- Maximizes capacity using a powerful 100 HP (75 kW) motor.



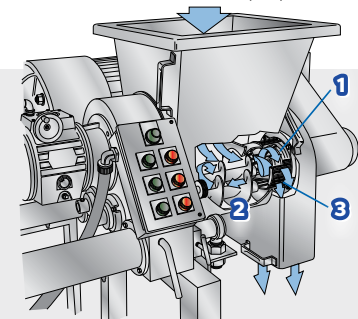
Cutting Head:

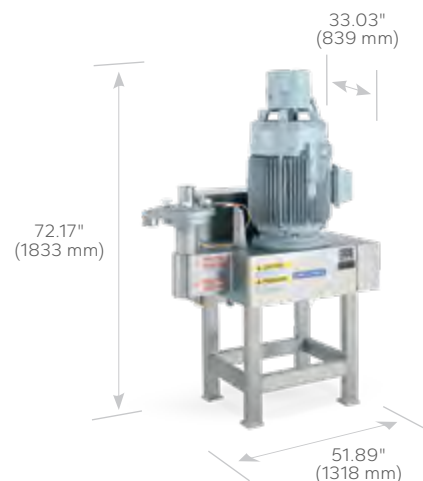
Utilizes 6" (152.4 mm) diameter cutting heads paired with a variety of impellers to produce coarse to fine reductions.

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.

1. Impeller
2. Screw Feeder
3. Cutting Head





Comitol® Processor Model 1500



Net Weight: 1100 lb (499 kg)

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

- Max infeed is 3/8" (9.5 mm) in any dimension.
- Specifically designed for viscous and liquid product applications.
- Equipped with Microcut heads.
- Designed for easy cleanup and maintenance.



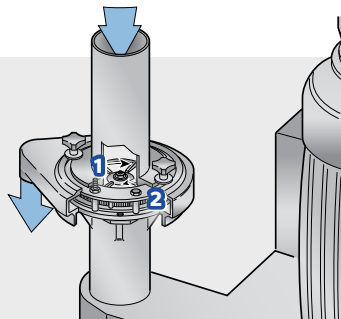
Microcut Head:

Utilizes 6" (152.4 mm) diameter heads paired with a variety of impellers to produce free-flowing liquids or viscous slurries.

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.

1. Impeller
2. Microcut Head



Comitol® Processor Model 3000



Net Weight: 1100 lb (499 kg)

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

- Max infeed is 2-1/2" (63.5 mm) in any dimension.
- Ideally suited for milling products with a high moisture content.
- Two piece enclosure simplifies disassembly.
- Stainless steel construction ensures sanitation and durability.



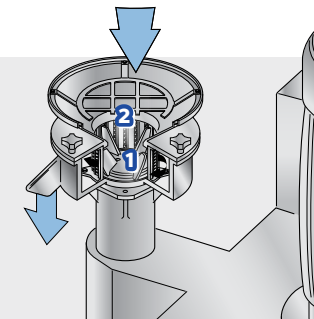
Cutting Head:

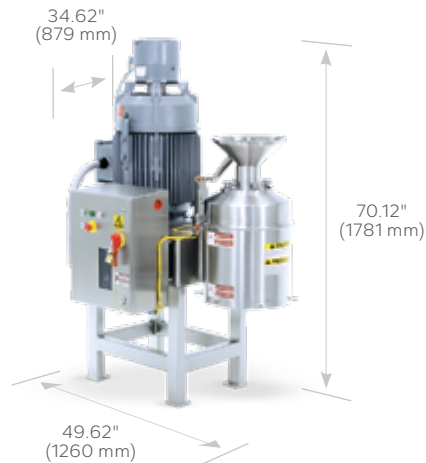
Utilizes 6" (152.4 mm) diameter cutting heads paired with a variety of impellers to produce coarse to fine reductions.

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.

1. Impeller
2. Cutting Head





Comitol® Processor Model 1700



Net Weight: 1100 lb (499 kg)

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

- Accommodates all three styles of 6" (152.4 mm) diameter reduction heads.
 - Max Infeed Cutting Head:** 2-1/2" (63.5 mm) in any dimension.
 - Max Infeed Microcut Head and Slicing Head:** 3/8" (9.5 mm) in any dimension.
- Most versatile in the Comitol line.
- Optional HMI.



Cutting Head:

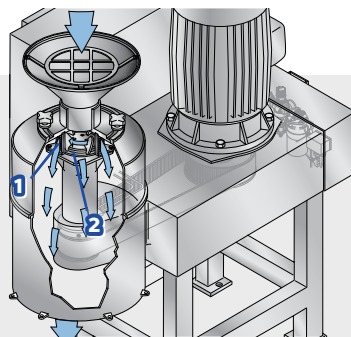
Offers particle size from .010 to 1.5" (.254 to 38.1 mm)

Microcut Head:

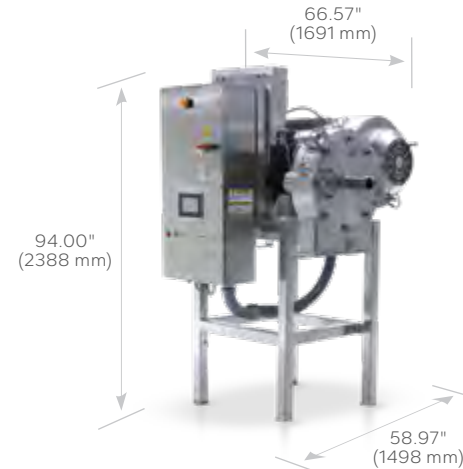
Offers the smallest in particle size from .0012 to .0237" (.03 to .6 mm)

Slicing Head:

.020 to .060" (.5 to 1.5 mm)



1. Impeller
2. Reduction Head



Comitol® Processor Model 9310¥¥



Net Weight: 3800 lb (1724 kg)

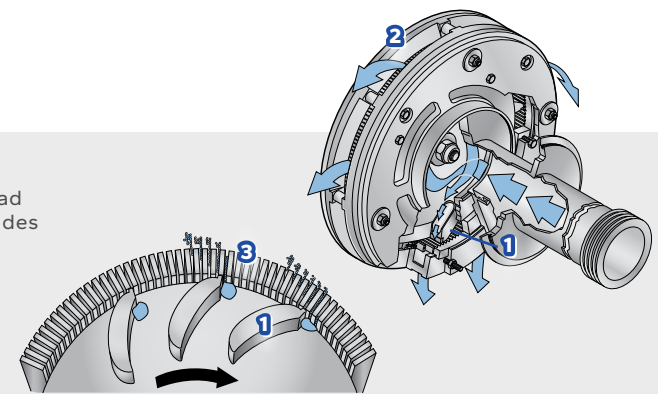
Motor: 150 or 200 HP (112 or 149.1 kW)

- Accommodates 12" (304.8 mm) Microcut Head.
 - Max Infeed Cutting Head:** 3/8" (9.5 mm) in any dimension.
- Available in two different Models (1) Pump-fed or (2) Hopper-fed Screw feeder.
- Designed for one-pass size reduction.
- Optional HMI.



Microcut Head:

Utilizes 12" (304.8 mm) diameter Microcut Head to produce particle sizes ranging from coarse to fine emulsions.



1. Impeller
2. Microcut Head
3. Microcut Blades



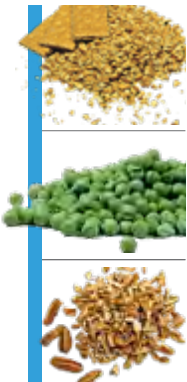
Model N Granulator



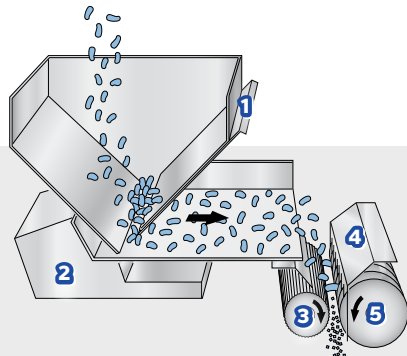
Net Weight: 450 lb (204 kg)

Motor: 3/4 HP (.56 kW)

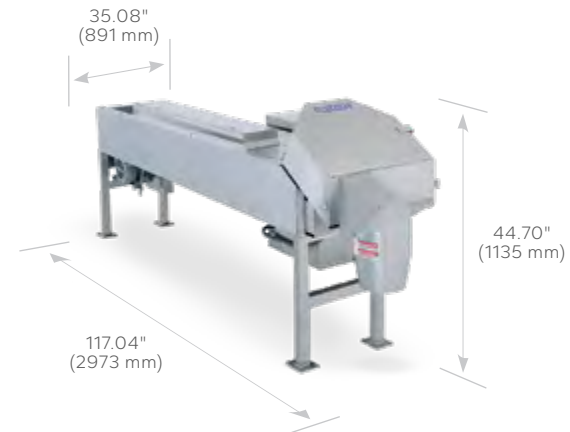
- Granulates nut meats, cookies, and crackers.
- Scarifies various frozen, dehydrated, and rehydrated vegetables and fruits.
- Slits capsules and other products.
- Fewer fines and tighter product specifications achieved.
- Simplified design for easy cleanup and maintenance.



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



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



Model OC Crosscut Bias Slicer

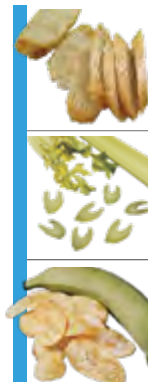


Net Weight: 770 lb (349 kg)

Motors: 3 HP (2.2 kW)

3/4 HP (.56 kW) - Feed Belt

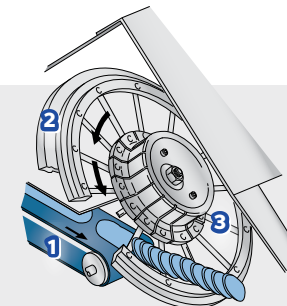
- Max diameter infeed is 2-1/2" (63.5 mm).
- Ideally suited for elongated products.
- 16.625" (422.5 mm) diameter bias slicing wheel.
- Produces a variety of crinkle or flat bias slices.



Bias Flat and Bias Crinkle Slices:
Wide range from 1/16 to 1-3/4" (1.6 to 44.5 mm)

Bias Flat Slices with MicroSlice® Wheel:
.030 to .120" (.8 to 3 mm)
(Requires Certified Print)

45-Degree Angle Cut:
Model OC-45 available to slice at a 45-degree angle.



1. Conveyor Belt
2. Slicing Wheel
3. Knives

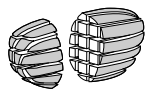


Model VSC^{SS} Segment Cutter

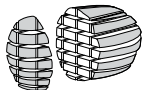


Net Weight: 1028 lb (466 kg)
Motor: 5 HP (3.7 kW)

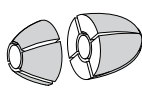
- Max diameter infeed is as follows:
3" (76.5 mm) Cutting Parts: 3" (76.5 mm)
4" (101.6 mm) Cutting Parts: 4" (101.6 mm)
- Produces segments, slabs, and square or rectangular strips.



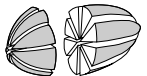
Square



Cross Slab



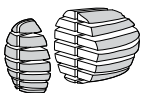
Coring with Segment



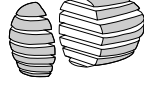
Segment



Rectangle

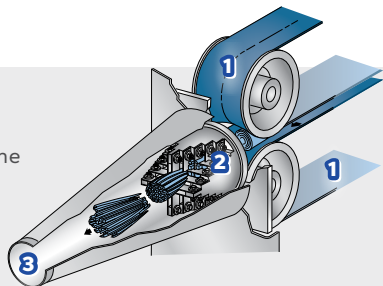


Bi-Slab



Slab

1. Conveyor Belt
2. Knives
3. Discharge Cone



Velocicut^{SS} Cutting Head



- May be used in conjunction with the Model VSC.
- The head may also be integrated into an existing watergun system.
- Strip cut carrots or potatoes.



Square Strips:

.156" (4.0 mm) to 1.0" (25.4 mm)

Rectangular Strips: Any combination of square strip sizes is available to produce cuts such as .290 x .313" (7.4 x 8.0 mm).

Slab Cuts: Wide range available.

Flo-Cut[®] Model 360 Watergun Cutting Head



- May be used in conjunction with the Model VSC.
- The head may also be integrated into an existing watergun system.

Square Strip:

.250" (6.4 mm) to .750" (19.1 mm)

Rectangular Strip:

.281 x .406" (7.1 x 10.3 mm)
 to .438 x .875" (11.1 x 22.2 mm)

Segment: 4, 8, or 12

Slab: Wide range available.



SPECIFY URSCHEL PARTS: Precision in Manufacturing

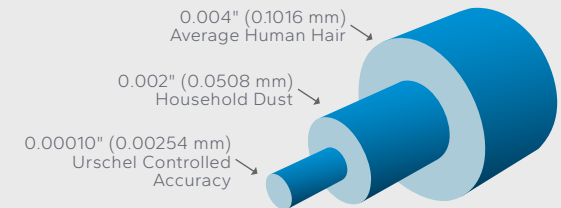
Urschel machines and critical parts are manufactured under one roof to make sure strict quality standards are enforced. The form and function of every Urschel cutting machine is the sum of the components and craftsmanship.

It all centers around precision food cutting at high speeds and maintaining exacting tolerances. All parts are manufactured to work together in proper geometry and balance to deliver uniform cuts.

By specifying Urschel parts, customers are assured the successful same fit and operation as the originals. Imitation parts may cause issues leading to misaligned components, costly downtime, and product waste.

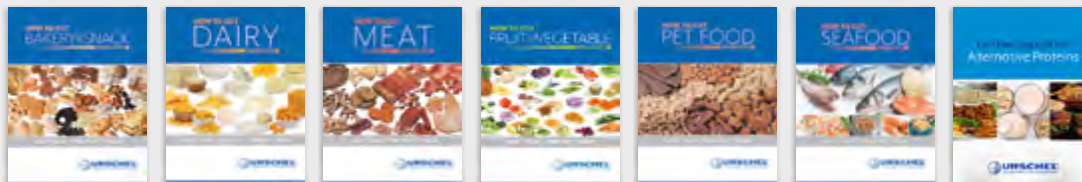


With advanced Urschel manufacturing methods, accuracy may be controlled down to one ten-thousandth of an inch (0.00010" = 0.00254 mm) holding traditionally aerospace engineering technology standards throughout the millions of critical knives and parts produced.



URSCHEL MACHINES: Food and Industry Applications

Fruit / Vegetable / Beverage	Potato	Bakery / Snack / Confectionery	Cheese	Meat/ Poultry / Pet Food / Seafood / Alternative Protein	Bulk / Chemical / Pharmaceutical
<ul style="list-style-type: none"> Affinity Series CC Series Comitrol Series DiversaCut Series Flo-Cut 360 Head M Series OC Slicer TranSlicer Series Velocicut Head VSC Cutter 	<ul style="list-style-type: none"> CC Series Comitrol Series DiversaCut Series Flo-Cut 360 Head TranSlicer Series Velocicut Head VSC Cutter 	<ul style="list-style-type: none"> Affinity Series Comitrol Series CC Series DiversaCut Series M Series N Granulator OC Slicer TranSlicer Series 	<ul style="list-style-type: none"> Affinity Series CC Series Comitrol Series DiversaCut Series M Series TranSlicer Series 	<ul style="list-style-type: none"> Affinity Series CC Series Comitrol Series DiversaCut Series M Series TranSlicer Series 	<ul style="list-style-type: none"> Comitrol Series



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.

Explore your options at:
www.urschel.com

DELIVERING TARGETED CUTTING SOLUTIONS AROUND THE WORLD



Test Cut Your Product

Urschel provides product test cutting facilities in key locations around the globe. This service assists you in determining the best Urschel machine to suit your application and processing line. This is a free-of-charge benefit to our customers. Test cutting is available in-person, live remotely, or via video. Customers may schedule test cutting via their local Urschel contact. A comprehensive test lab report is generated and delivered to the customer. Photos and videos may accompany this report based on customer preferences. This service is a great way to explore research and development, new machine purchases, or try-out new cutting components/methods for your existing Urschel machine.



Set-up a free test-cut
of your product:

www.urschel.com

¥ 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, 10518431, 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. EP1377415.

Ω RockRepeller is protected by U.S. Patent No. 12,128,579. International Patent pending.

†† 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 Model VSC and Velocicut may contain parts protected by U.S. Patent No. 6553885, and European and foreign patents.

¥¥ The Comitrol Processor may contain parts protected by U.S. Patent No. 9033268.



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

™ RockRepeller Logo Trademark pending.

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machinery throughout the world.