

HOW TO CUT

M E A T

PRODUCTS



NEW

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Dicer Protein
Powerhouse
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2110A® Dicer
with Discharge
Conveyor
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Dicer with
Discharge
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SLICE | DICE | STRIP CUT | SHRED | PUREE

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 of each cutting machine. From sheet metal, to intricate cutting heads, to nuts and bolts – every part comes together under one roof. 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 methods. 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.

COMMITMENT TO EXCELLENCE Global Network of Sales & Service

see back cover for map of locations

Our worldwide network of expertly-trained sales and service staff has experience with literally thousands of processing applications and is ready to assist with any unique size reduction requirements. Count on Urschel for quality service both before and after the sale. Urschel is your partner in productivity for the long-term.

From installation and initial start-up to training, our machinery is fully supported with in-depth instruction manuals and competent service technicians.

FEATURED PRODUCTS

- 1. Ham**
3/8" (9.5 mm) Dice
Sprint 2[®] Dicer
- 2. Pork Belly**
1/8 x 3/4" (3.2 x 19.1 mm)
Affinity[®] Dicer
- 3. Beef**
Shred
Model M6
- 4. Cooked Chicken Breast**
1/2" (12.7 mm) Slice
Model M6
- 5. Frozen-Tempered Chicken Breast**
3/4" (19.1 mm)
M VersaPro™ Dicer
- 6. Salami**
a. 1/4 x 1-1/2" (6.4 x 38.1 mm)
Affinity Integra[®] Dicer
b. 1/4" (6.4 mm) Dice
Affinity Integra Dicer
c. 1/2" (12.7 mm) Dice
Affinity Dicer
- 7. Chicken Hot Dog**
7/16" (11.1 mm) Slice
E TranSlicer[®] Cutter
- 8. Ham**
1/8" (3.2 mm) Dice
Affinity[®] Dicer
- 9. Restructured Steak**
Comitrol Processor
Model 5600
- 10. Cooked Chicken Breast**
1" (25.4 mm)
Model M6
- 11. Cooked Bacon**
1/4" (6.4 mm) Crumble
Affinity Integra Dicer
- 12. Cooked Chicken Tenders**
1/2" (12.7 mm) Slice
E TranSlicer Cutter
- 13. Ham Log**
1/16 x 1" (1.6 x 25.4 mm) Strip
Model M6
- 14. Beef**
Comitrol[®] Processor
Model 2100
- 15. Beef Jerky**
Comitrol Processor
Model 1700
- 16. Breaded Chicken Patty**
Comitrol Processor
Model 5600
- 17. Brisket**
Shred
Sprint 2 Dicer
- 18. Chuck Roast**
3/4" (19.1 mm)
M VersaPro Dicer
- 19. Cooked Chicken**
Fine Shred
Model M6

EVALUATE Test Cut Your Product

With ever-changing consumer trends, products being processed are more diverse than ever. Characteristics vary greatly as well as customer objectives.

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.

FEATURED PRODUCTS

- | | | | |
|---|---|--|--|
| 1. Cooked Chicken
1/4" (6.4 mm) Slice
E TranSlicer Cutter | 6. Pork Rind
3/4 x 1-1/2"
(19.1 x 38.1 mm)
M VersaPro Dicer | 14. Beef
1" (25.4 mm) Dice
Model M6 Dicer | 20. Cooked Beef Brisket
Coarse, Long Shred
Model M6 |
| 2. Frozen-tempered Pork
1" (25.4 mm) Dice
Model M6 | 7. Cooked Bacon
1/4 x 3/8"
(6.4 x 9.5 mm)
M VersaPro Dicer | 15. Pepperoni
a. & b. 1/8"
(3.2 mm) Flat & Crinkle Slice
E TranSlicer Cutter | 21. Beef
1/2" (12.7 mm) Dice
Affinity Integra |
| 3. Salami
1/8 x 1" (3.2 x 25.4 mm) Strip
Affinity Dicer | 8. Pepperoni
1/4" (6.4 mm) Dice
DiversaCut 2110A Dicer | 16. Pork Belly
a. 1/4" (6.4 mm) Affinity Integra Dicer
b. 1/8 x 1/2" (3.2 x 12.7 mm) Affinity Dicer | 22. Frozen-tempered Chicken Breast
3/8" (9.5 mm)
Model M6 |
| 4. Turkey
1/16 x 5/16"
(1.6 x 7.9 mm) Strip
Model M6 | 9. Sausage
3/8" (9.5 mm) Slice
E TranSlicer Cutter | 17. Sausage
5/16" (7.9 mm) Crumble
Model M6 | 23. Beef Sausage
3/16" (4.8 mm) Crinkle Slice
E TranSlicer Cutter |
| 5. Beef
a. 1/4 x 1/2"
(6.4 x 12.7 mm) Strip
b. 1/8 x 1" (3.2 x 25.4 mm) Strip
Model M6 | 10. Salami
1/2" (12.7 mm) Dice
Affinity Dicer | 18. Cooked Chicken Breast
3/8" (9.5 mm) Slice
M VersaPro Dicer | 24. Frozen-tempered Bacon
1" (25.4 mm)
M VersaPro Dicer |
| | 11. Beef
1/2" (12.7 mm) Dice
Affinity Dicer | 19. Sausage
3/8" (9.5 mm) Slice
E TranSlicer Cutter | 25. Baby Food
Comitrol Processor
Model 9300 |
| | 13. Cooked Pork
Medium Shred
Model M6 | | 26. Pork Rind
3/4 x 1-1/4"
(19.1 x 31.8 mm)
Model M6 |

ADVANCING INTO THE FUTURE Over 100 Years & Counting...

Invention meets innovation as the Urschel story continues. Founded by inventor, William E. Urschel in 1910, his dynamic spirit has remained a central part of our company.

Today's Urschel engineers embrace innovation and work with state-of-the-art manufacturing technology. As a 100% employee-owned company (ESOP), Urschel has continued to expand alongside our long-time customers. From a CAD drawing to mapping out every phase a new component travels to its completion, dedicated Urschel employees work together to create each crucial part under one roof.

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).

Model 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. Takeaway belt facilitates discharging into totes. Ideally suited for cutting frozen-tempered, fresh-chilled, or hot-cooked beef, pork, protein alternatives, or poultry. Maximum input product size for firm products should not exceed 1.5" (38.1 mm).



TYPES OF CUTS

Dice

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

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

Crosscut Range: 1/8 to 3" (3.2 to 76.2 mm) standard sizes, fully adjustable up to 6" (152 mm) with variable speed crosscut motor.)

Strip Cut

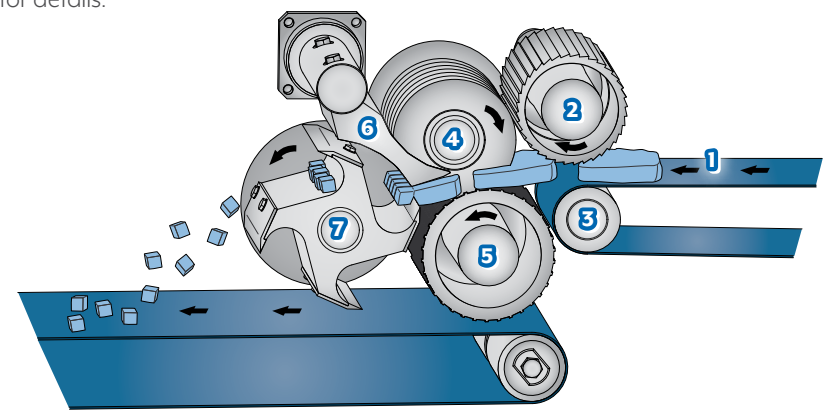
Strip cut a variety of widths by removing either the crosscut knife spindle assembly or the circular knife spindle assembly. The final thickness of the strip will be the same thickness as the original product.

Shred

To produce shreds 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.

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

- Length:**.....129.36" (3286 mm)
- Width:**.....33.90" (861 mm)
- Height:**.....68.38" (1737 mm)
- Net Weight:**...2600 lb (1179 kg)
- Motor:**.....5 or 7.5 HP (3.7 or 5.6 kW)
5 HP (3.7 kW) Crosscut

MODEL M6

VERSATILE DICER/STRIP CUTTER/SHREDDER

The two-dimensional cutter, Urschel Model 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).

TYPES OF CUTS

Dice

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

Circular Range: 5/32 to 1-1/2" (3.2 to 38.1 mm)

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

Strip Cut

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

Shred

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



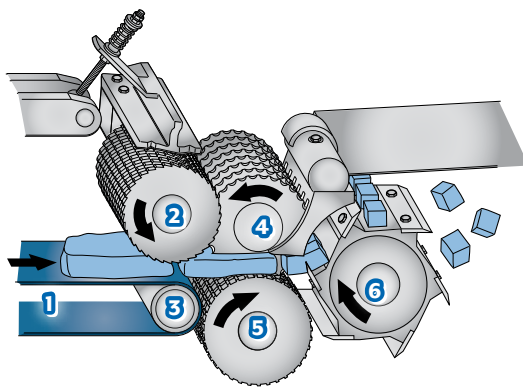
SPECIFICATIONS

- Length:**.....119.03" (3023 mm)
- Width:**.....33.48" (850 mm)
- Height:**.....50.37" (1280 mm)
- Net Weight:**.....1642 lb (745 kg)
- Motor:**.....5 or 7.5 HP (3.7 or 5.6 kW)

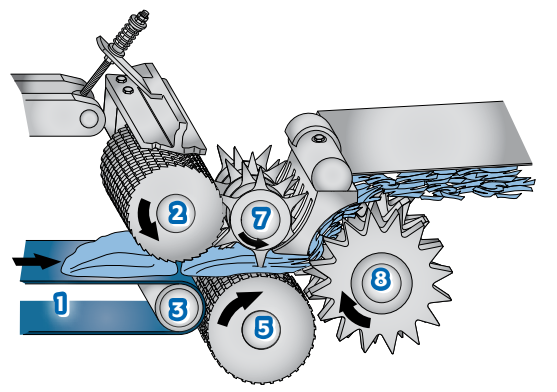
CUTTING OVERVIEW

1. Feed Belt
2. Feed Roll
3. Drive Roll
4. Circular Knives
5. Rotating Feed Drum
6. Crosscut Knives
7. Shred Spindle
8. Shred Discs

DICE



SHRED: with shred spindle



The Affinity® line specializes in high-fat, cold-temperature applications. This line overcomes products that are usually difficult to cut. Additional feed assistance incorporated through use of the feed roll and feed drum facilitates transitioning of product throughout the cutting zone.

AFFINITY® DICER

ROBUST, HEAVY-DUTY DICER WITH FEED ASSIST

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

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

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

The Affinity Integra® Dicer delivers small to medium cuts. A slightly scaled-down version of the big Affinity, the Integra is designed to handle difficult products such as high-fat, cold-temperature meats. 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. Processors may also be interested in the U.S.D.A., Dairy Division accepted version of this dicer, the Affinity Integra-D Dicer.

AFFINITY DICER WITH PRECUTTER

ALL-IN-ONE CUTTING SOLUTION

The newly designed machine reduces processing time and increases labor cost-savings by eliminating the need to cut meat logs before entering the dicer. This patented development is now available through Urschel's C.P. (Certified Print) Process.

Preformed meat logs are fed into the open-designed conical hopper and are then reduced via an affixed knife working with the motion of the impeller. The reduced product then proceeds through the other cutting stations to produce strips or dices. Optional outboard bearing supports cutting spindles to assist with heavy-duty applications. Other heavy-duty parts are also available. Sanitary stainless steel design. Food zone is completely separate from mechanical zone. Rounded tube frame limits microbial surface area and promotes self-draining. The dicer provides 2- or 3-dimensional cutting by adjusting the slice thickness, crosscut, and circular knife spindles for a full range of dices.



AFFINITY INTEGRA® DICER

PROCESSING DIFFICULT-TO-CUT PRODUCTS

The Affinity Integra processes challenging, difficult-to-cut applications such as soft meats, meats with high-fat content, and cold temperature products. In addition to prevailing over challenging throughputs, the clean-cutting action achieves high yields of precise, targeted cut sizes well within customer parameters. The Affinity Integra Dicer accepts infeed product up to 4.75" (120 mm). Outfitted with a 10 HP (7.5 kW) motor.



TYPES OF CUTS

Slice

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

Dice/Crumble/Strip

A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing.

Changing the dice size is done by adjusting the slice thickness and cutting spindles as needed.

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).

Shreds

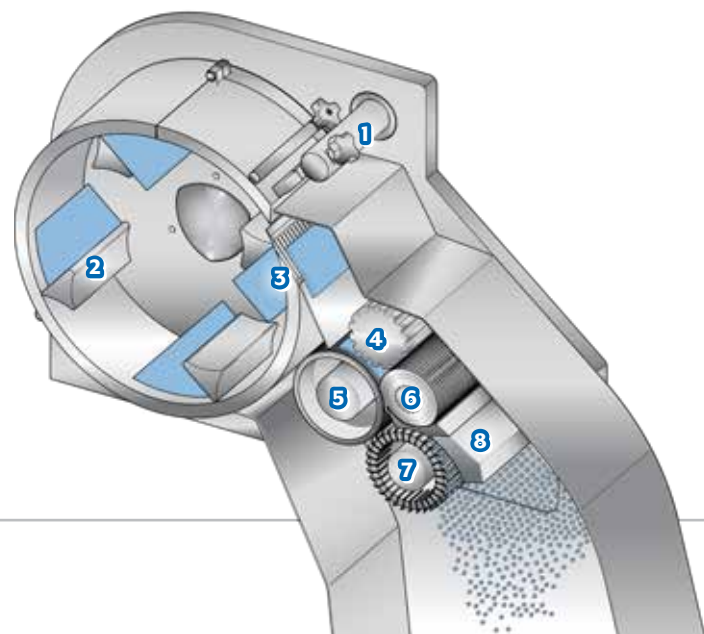
Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products by using shredding disc spindle in place of the crosscut knife spindle.

SPECIFICATIONS

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

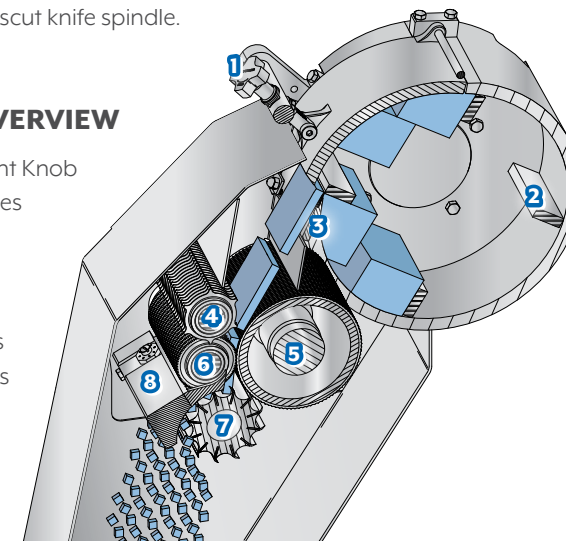
CUTTING OVERVIEW

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



CUTTING OVERVIEW

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



The ^{RS}DiversaCut® line of dicers includes the DiversaCut 2110A® Dicer, the DiversaCut Sprint® Dicer, and the Sprint 2® Dicer. The crosscut knife spindle in conjunction with the other cutting components create a compact cutting zone establishing precision cuts as product moves throughout the process.

DIVERSACUT 2110A® DICER

2 MODELS: WITH DISCHARGE CONVEYOR OR WITHOUT

The DiversaCut 2110A Dicer accepts a maximum infeed product of 10" (254 mm) in any dimension, and offers cost-savings by eliminating the need to pre-cut products. This dicer may be equipped with either a 5 (3.7 kW) or a 10 (7.5 kW) horsepower motor. The machine features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance.

TYPES OF CUTS

Slice

Flat or Crinkle: 1/16 to 1" (1.6 to 25.4 mm)
The machine can make a full range of slices by removing the crosscut and circular knife spindles.

Dice/Crumble/Strip

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

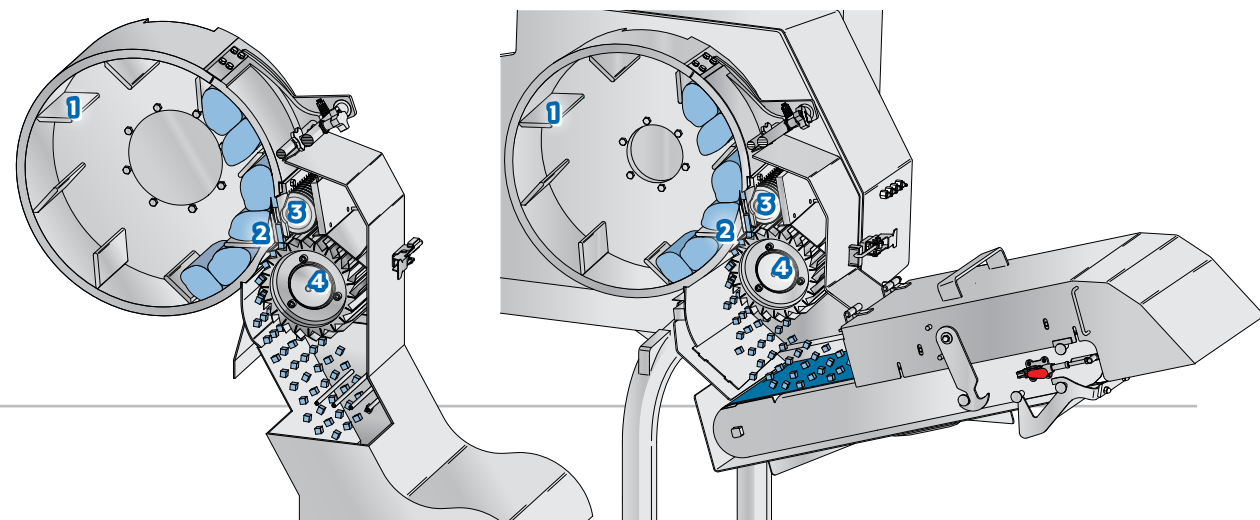
- Circular Range:** 1/8 to 3" (3.2 to 76.2 mm)
- Crosscut Range:** 3/32 to 3-1/2" (2.4 to 88.9 mm)
- Crosscut Crinkle Range:** (.076" (1.9 mm) depth): 9/32 to .583" (7.1 to 14.8 mm)
- Crosscut Deep Crinkle Range:** (.125" to .145" (3.2 to 3.7 mm) depth): 3/8 to 1/2" (9.5 to 12.7 mm)
- Crosscut V-Cut Range:** 5/16 to 1/2" (7.9 to 12.7 mm)

Shred

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

CUTTING OVERVIEW

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



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



SPECIFICATIONS

A. DiversaCut 2110A® Dicer	B. DiversaCut 2110A® Dicer with Discharge Conveyor
Length: ... 67.50" (1750 mm)	Length: ... 69.04" (1754 mm)
Width: ... 65.81" (1672 mm)	Width: ... 84.66" (2150 mm)
Height: ... 69.02" (1753 mm)	Height: ... 68.85" (1749 mm)
Net Weight: 1650 lb (749 kg)	Net Weight: 2025 lb (919 kg)
Motor: ... 5 or 10 HP (3.7 or 7.5 kW)	Motor: ... 5 HP (3.7 kW)
	Discharge Conveyor Motor: 1/4 HP (.19 kW)

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.

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

SPRINT 2® DICER

2 MODELS: WITH DISCHARGE CONVEYOR BELT OR WITHOUT

Both versions of the Sprint 2 Dicer accept a maximum infeed product of 6.5" (165 mm) in any dimension. Both versions may come equipped with VFD or with soft start in a 3 HP (1.5 kW) motor. 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.

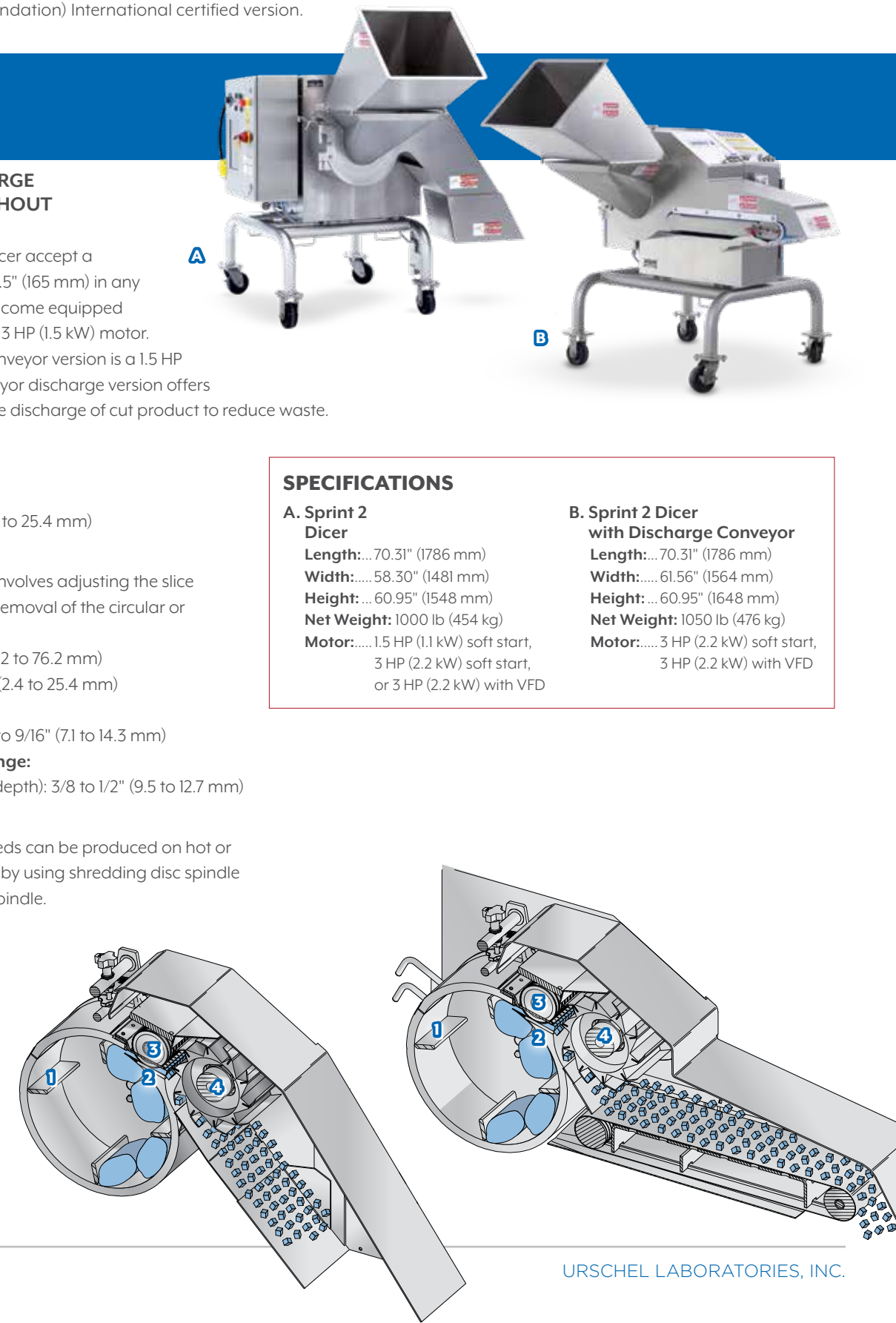
- Circular Range:** 1/8 to 3" (3.2 to 76.2 mm)
- Crosscut Range:** 3/32 to 1" (2.4 to 25.4 mm)
- Crosscut Crinkle Range:** (.076" (1.9 mm) depth): 9/32 to 9/16" (7.1 to 14.3 mm)
- Crosscut Deep Crinkle Range:** (.125 to .145" (3.2 to 3.7 mm) depth): 3/8 to 1/2" (9.5 to 12.7 mm)

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

A. Sprint 2 Dicer	B. Sprint 2 Dicer with Discharge Conveyor
Length: ... 70.31" (1786 mm)	Length: ... 70.31" (1786 mm)
Width: ... 58.30" (1481 mm)	Width: ... 61.56" (1564 mm)
Height: ... 60.95" (1548 mm)	Height: ... 60.95" (1648 mm)
Net Weight: 1000 lb (454 kg)	Net Weight: 1050 lb (476 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	Motor: ... 3 HP (2.2 kW) soft start, 3 HP (2.2 kW) with VFD

The belt-fed ^{††}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. Mechanical zone completely separate from the cutting zone. Hinged and sliding access panels, and sloped surfaces assist in sanitation and maintenance. With the smallest footprint in this line, the E TranSlicer® Cutter uses interchangeable 20" (508 mm) diameter cutting wheels and is ideally suited for elongated, cooked meats. Options include foldable prep table and remote stop (both shown).

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

E TRANSLICER CUTTER

STANDARD AND DISCHARGE CONVEYOR

The ^{††}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.

The E TranSlicer Cutter features continuous operation for uninterrupted production. Hinged and sliding access panels promote easy cleanup and routine maintenance. Also, 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 [®]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

Slicing Wheel

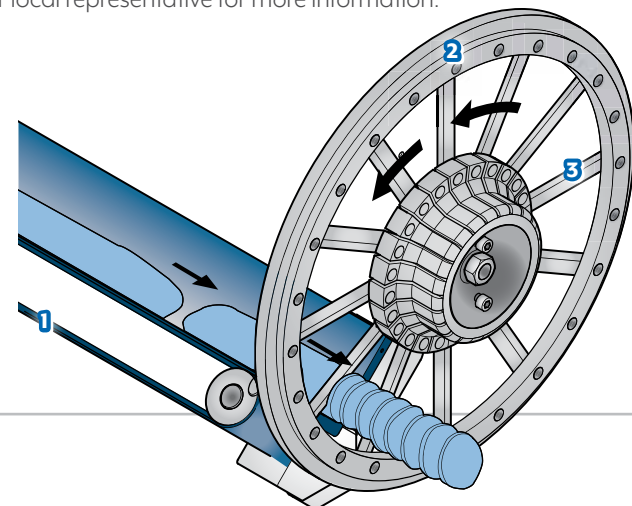
Flat or Crinkle: 1/32 to 3" (.8 to 76.2 mm) Crinkle slices have 4-2/3 waves per inch and with a crinkle depth of 1/16" (1.6 mm).

MicroSlice Wheel

Flat Slice: .020 to .240" (.5 to 6 mm)
Crinkle Slice: .069" (1.8 mm) thickness with 3-1/3 waves per inch and a crinkle depth of .080" (2.0 mm)
Oval Shred: This shred has an oval-shaped cross section measuring approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide.
Julienne Strip: A wide range of julienne strips can be made from firm products. Contact your local representative for more information.

CUTTING OVERVIEW

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



SPECIFICATIONS

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)

E TranSlicer Bias Cutter produces either 35 or 45 degree bias flat or crinkle slice, and is available for hand-fed, batch processing.

Model J9-A is a belt-fed, two dimensional dicer offering stainless steel contact parts.

E TRANSLICER BIAS CUTTER

35 OR 45 DEGREE BIAS CUTS

Newly developed parts transform the ^{††}E TranSlicer® Cutter (METRS) from standard slicing to either 35 or 45 degree bias flat or crinkle slicing. Available when ordering a new machine, or as a retrofit kit for E TranSlicer machines in the field.

Once retrofitted, switching over from straight to bias slicing is accomplished in as little as 10 minutes. Designed for hand-fed, batch processing (running at 30 Hz) equipped with a [®]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.

TYPES OF CUTS

Slicing Wheel

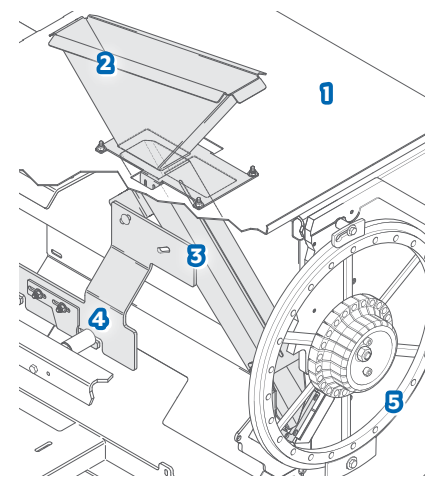
Flat or Crinkle: 1/32 to 3" (.8 to 76.2 mm) Crinkle slices have 4-2/3 waves per inch and with a crinkle depth of 1/16" (1.6 mm).

MicroSlice Wheel

Flat Slice: .020 to .240" (.5 to 6 mm)
Crinkle Slice: .069" (1.8 mm) thickness with 3-1/3 waves per inch and a crinkle depth of .080" (2.0 mm)

SPECIFICATIONS

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



PARTS OVERVIEW

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

MODEL J9-A

BELT-FED DICER AND STRIP CUTTER

The Model J9-A uniformly dices or strip cuts cooked or frozen-tempered meats at high production capacities with a minimum of fines. Dices of 3/16 to 1-1/2" (4.8 to 38.1 mm) are cut from firm products up to 3/8" (9.5 mm) in thickness including beef, veal, poultry, pork, or fish. The Model J9-A features continuous operation for uninterrupted production, and simplified design for easy cleanup and maintenance.

TYPES OF CUTS

Dice

Circular Range:
3/16 to 3" (4.8 to 76.2 mm)
Crosscut Range:
3/16 to 3" (4.8 to 76.2 mm)

Strip

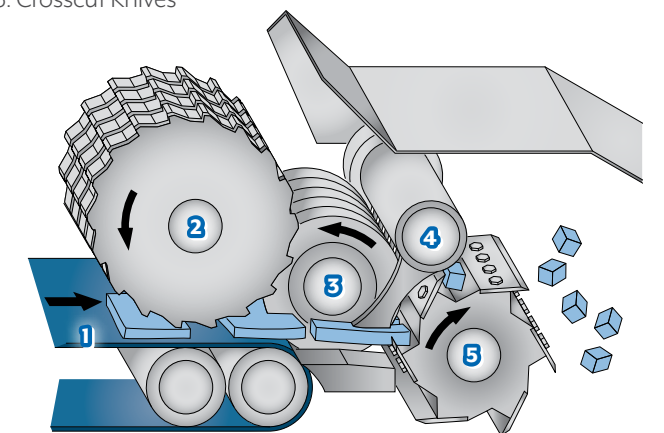
Strip cut length can be controlled by using various crosscut knife selections. Strip cuts can also be made by removing the crosscut knife spindle from the machine. The length and thickness of the strips will depend upon the size of the original product.

SPECIFICATIONS

Length:.....99.08" (2517 mm)
Width:.....44.34" (1126 mm)
Height:.....61.92" (1573 mm)
Net Weight: 930 lb (420 kg)
Motor:.....5 HP (3.7 kW)

CUTTING OVERVIEW

1. Conveyor Belt
2. Feed Roll
3. Circular Knives
4. Stationary Feed Plate
5. Crosscut Knives



The **Comitrol Processor line** consists of versatile milling machines, each with a unique particle size reduction principle that can process dry, semi-dry, pastes or liquid products. Product is reduced in precise increments emerging a consistent size and shape. Standard operations include comminuting, granulating, milling, liquifying, dispersing and pureeing.

COMITROL PROCESSORS

CONTROLLED PARTICLE SIZE REDUCTION

COMMINUTION

Comminution is the process of reducing a product to a smaller size. Conventional methods of comminution employ some type of grinding, smashing, or tearing action which can produce excessive heat and degrade the quality of the finished product. This can also generate a higher percentage of final product which fall outside the desired targeted size and negatively impact the yield.

CONTROLLED COMMINUTION

The word "Comitrol" means controlled comminution. The [™]Comitrol® Processor line uses the principle of incremental shear to ensure highly efficient comminution by rotating the product inside a stationary reduction head at high rotational speeds. In addition, continuous single pass operation achieves consistently uniform output product size reduction at high capacities.



SPECIFICATIONS

A. Model 1700

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)

B. Model 2100

Length:... 69.04" (1754 mm)
Width:... 65.00" (1651 mm)
Height:... 70.24" (1784 mm)
Net Weight: 2260 lb (1025 kg)
Motor:... Impeller - 40 HP (30 kW)
 or 60 HP (44.7 kW)

C. Model 3600 Slant

Length:... 35.69" (907 mm)
Width:... 29.21" (742 mm)
Height:... 38.64" (981 mm)
Net Weight: 400 lb (181 kg)
Motor:... Impeller - 10 HP (7.5 kW)

SPECIFICATIONS

D. Model 5600

Length:... 91.38" (2321 mm)
Width:... 56.57" (1437 mm)
Height:... 67.63" (1718 mm)
Net Weight: 3126 lb (1024 kg)
Motor:... Screw Feeder - 2 HP (1.5 kW)
 Impeller - 100 HP (75 kW)

E. 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)

F. 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)
Motors:... 150 or 200 HP (112 or 149.1 kW)
 Screw Feeder - 2 HP (1.5 kW)

COMITROL VERSATILITY

Several different Comitrol Processor machines are available to suit your application along with different, easily interchangeable cutting heads. HMI is standard on the new 9310 machines and optional on the 1700. HMI benefits include: identifies misaligned sensors, soft start faults and fixes, total machine runtime, motor loads and overfeeding issues, and remote start/stop when connected to a control center. A no-cost, no-obligation test is recommended to determine the best Comitrol set-up. Notify your local Urschel sales representative for more information.

TYPES OF CUTS

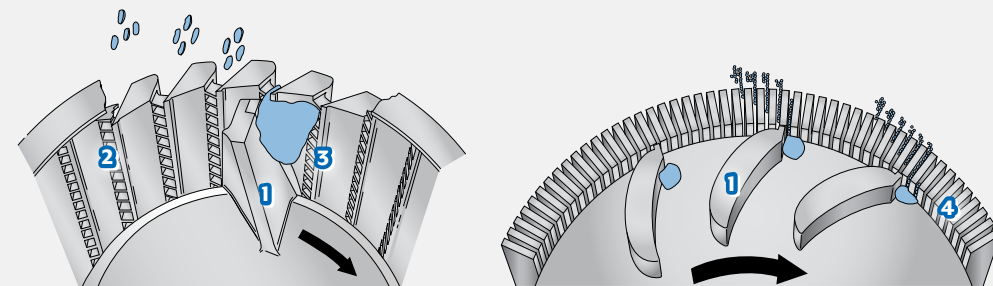
There are more than 250 different combinations of cutting parts and impellers for the Comitrol Processor. Particle sizes range from coarse to fine emulsions, to determine the ideal cutting set-up for your application, Urschel recommends scheduling a test cut in one of our Worldwide Product Test Cutting Facilities.

Standard Comitrol operations regarding fresh to frozen meats include:

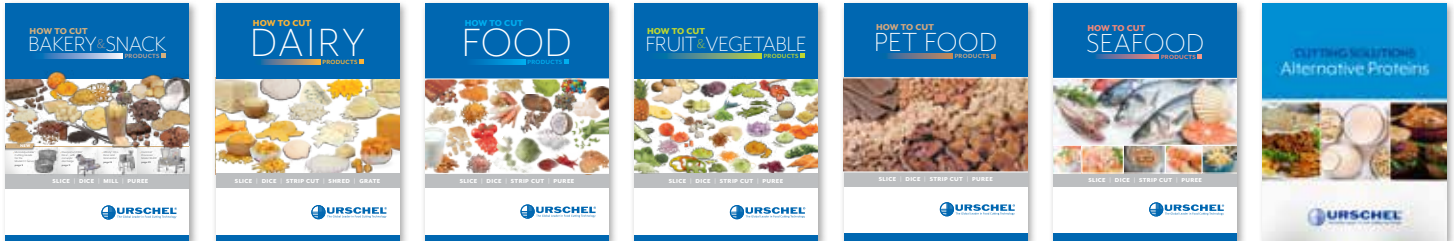
- Shred beef for barbecued meat products
- Flake cut poultry in cooked ham products
- Produce a meat slurry for use in nutritional supplements
- Comminute beef, fat, and pork rind for sausage production
- Emulsify pork for sausage and sandwich meats
- Reduction of gristle and connective tissue into minute sizes for fabricated meat products
- Reduce meat into a smooth, uniform consistency for use in gravies and sauces
- Comminute beef, fish, and poultry for use in pet foods

CUTTING OVERVIEW

1. Impeller
2. Horizontal Separators
3. Vertical Knives
4. Cutting Blades



DELIVERING TARGETED CUTTING SOLUTIONS AROUND THE WORLD



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

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¥ 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 patent nos. 6883411, 9296119, 9604379, and 9855669.

ββ The DiversaCut 2110A Dicer may contain parts protected by U.S. Patent No. 6883411, and European Patent No. EPI377415.

†† TranSlicer series cutters and may contain parts protected by U.S. Patent nos. 6148702, 6460444, 6792841, 6920813, 8104391, and European and other foreign patents.

β The MicroSlice Wheel may contain parts protected by U.S. Patent nos. 6148709, 7178440, 7721637, 8033204, and European and other foreign patents.

¥¥ The Comitrol Processor may contain parts protected by U.S. Patent No. 5201469.

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

® Affinity, Affinity Integra, DiversaCut, DiversaCut 2110A, Sprint 2, E TranSlicer, TranSlicer, MicroSlice, Comitrol, The Global Leader in Food Cutting Technology, the Urschel logo symbol, and Urschel are registered trademarks of Urschel Laboratories, Inc. U.S.A.

™ M VersaPro pending.