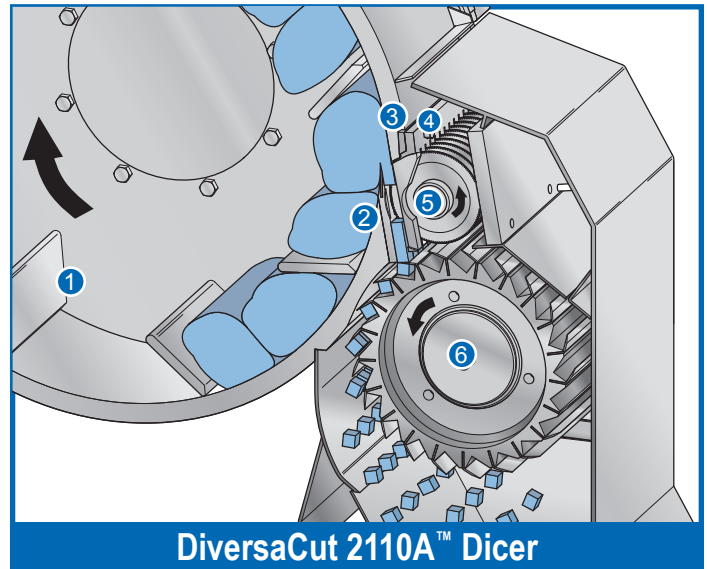


DiversaCut 2110A™ Dicer

Newest Dicer in the DiversaCut® Line



DiversaCut 2110A™ Dicer

SPECIFICATIONS

Length: 64.07" (1627 mm)
 Width: *63.62" (1616 mm)
 Height: 68.44" (1738 mm)
 Net Weight: 1500 lb (681 kg)
 Motor: 5 or 10 HP (3.7 or 7.5 kW)

*Various discharge chutes are available. Machine width varies depending on style of discharge chute. Width listed is the maximum machine width available.

APPLICATIONS

The largest machine in the DiversaCut line, the [®]DiversaCut 2110A™ Dicer produces dices, strips, slices, granulations, and shreds at high production capacities. With a maximum infeed of 10" (254 mm) in any dimension, the machine offers cost-savings by eliminating the need to pre-cut product. This new dicer promotes more precise cut tolerances with slice adjustment and lockdown features. The machine also features fine-tuning through adjustable collars on both cutting spindles for ultimate precision. Products widely processed include: potatoes, carrots, onions, cabbage, peppers, celery, tomatoes, aloe vera, apples, cooked bacon, cooked turkey or beef roasts, candy granulations, papaya, breads, cookie granulations, ham, fish, pepperoni, squash, pet food, cassava, kohlrabi, cucumbers, eggplant, zucchini, mango, ginger, kale, leek, peaches, pineapple, and strawberries.

If your product application is not mentioned on this page, contact your local Urschel representative to determine the most effective solution to your size reduction needs.

OPERATING PRINCIPLE

Product is delivered to a feed hopper, then enters a rotating impeller [1]. The resulting centrifugal force holds the product against the inside of the case as the impeller paddles carry the product past the slicing knife [2]. An adjustable case gate [3] on the impeller case allows product to move outward across the edge of the slicing knife. The distance between the edge of the slice gate and the slicing knife edge determines the slice thickness.

As the slices emerge, they are guided between the slicing knife and stripper plate [4] before entering circular knives [5] where they are cut into strips. The strips pass directly into the crosscut knives [6] which make the final cut.

TYPES OF CUTS

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

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

Dices/Granulations: 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 1-1/2" (2.4 to 38.1 mm)

Crosscut knife crinkle cuts (.076" depth):

9/32 to .583" (7.1 to 14.8 mm)

Crosscut knife deep crinkle cuts (.125" or .145" depth):

3/8 to 1/2" (9.5 to 12.7 mm)

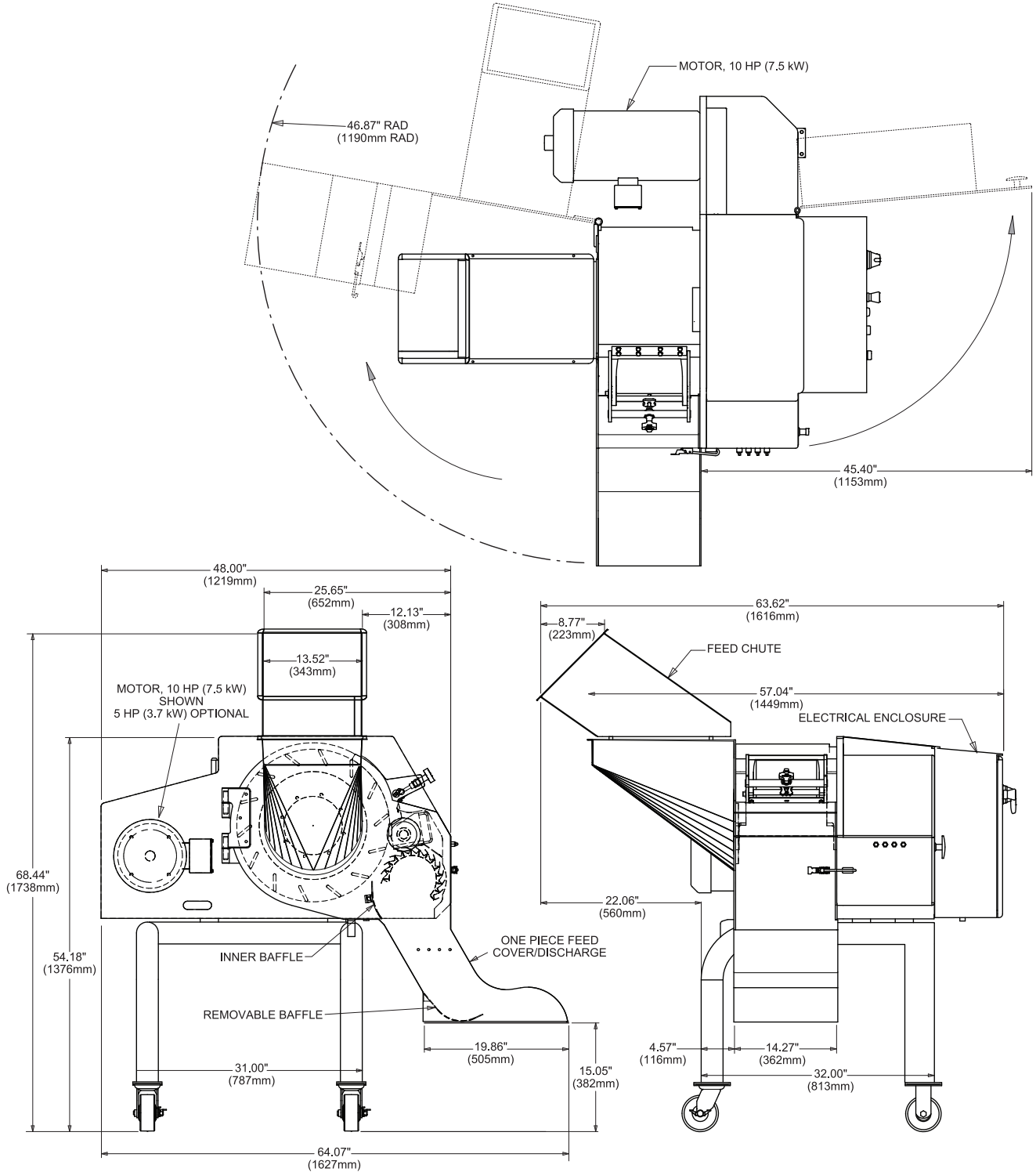
Crosscut knife V-cuts: 5/16 to 1/2" (7.9 to 12.7 mm)

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

Shreds: Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products.

DiversaCut 2110A™ Dicer

Dimensional Drawing



You Are Invited to Test Cut Your Product

Urschel has a complete network of test facilities and experienced service and sales representatives around the world ready to work for you on any size reduction application. Contact your local Urschel representative to schedule a comprehensive, no-obligation test today at www.urschel.com.



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