The new E TranSlicer® Cutter, patented by Urschel Laboratories, uniformly slices a wide variety of products at high production capacities and is ideally suited for elongated products. Three different types of cutting wheels: slicing wheels, patented MicroSlice® wheels, and julienne wheels, are available to produce a full range of slices and julienne cuts. The E TranSlicer accepts firm products up to 4" (101.6 mm) in diameter and leafy-type products up to 6" (152.4 mm) in diameter.

**Types of Cuts**

**SLICING WHEEL CONFIGURATIONS**
Flat and crinkle slices: 1/32 to 3" (.8 to 76.2 mm)

**JULIENNE WHEEL CONFIGURATIONS**
Wide range of sizes from 1/2 x 1/2" (12.7 x 12.7 mm) to 2 x 2" (50.8 x 50.8 mm).

**MICROSLICE WHEEL CONFIGURATIONS**
Flat slices: .020 to .240" (.5 to 6 mm)
Crinkle slices: .069" (1.8 mm)
Oval shreds: Oval-shaped cross section measuring approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide.
Julienne strips: A wide range of julienne strips can be made from firm products. Contact Urschel for more information.

**Specifications**

- **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:** 1328 lb (600 kg)
- **Motor:** 3 HP (2.2 kW)
- **Feed Belt Motor:** 1 HP (.75 kW)
The DiversaCut 2110® Dicer by Urschel Laboratories uniformly dices, strip cuts, and slices a wide variety of products at high production capacities including potatoes, tomatoes, bread, carrots, turnips, rutabagas, celery, pineapple, pre-formed boneless turkey roasts, petfood emulsions, sugar beets, and many other applications.

The machine features continuous operation for uninterrupted production and simplified design for easy cleanup and maintenance. Maximum product input size is 10" (254 mm) in any dimension.

### Types of Cuts

**SLICES:** By removing the crosscut spindle and the circular knife spindle, the machine can make slices thru 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)
- **Deep crinkle slices:** 1/8 to 1/2" (3.2 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 the circular knife spindle assembly.

**SHREDS:** A shredding spindle can be installed in place of the crosscut knife spindle. Shreds will vary depending on the number of spacers and shred discs used. For optimum results, a test cut of your product at an Urschel Product Test Cutting Facility is recommended.

**DICES:** 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 crinkle cuts:** 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)
- **Crosscut knife cuts:** 1/8 to 1-1/2" (3.2 to 38.1 mm)

### Specifications

- **Length:** 64.07" (1627 mm)
- **Width:** ~63.62" (1616 mm)
- **Height:** 68.37" (1736 mm)
- **Net Weight:** 1500 lb (680 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.
The DiversaCut Sprint® Dicer, by Urschel Laboratories, Inc., 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 simplified designed for easy cleanup and maintenance. Maximum product input size is approximately 6.5” (165.1 mm) in any dimension.

**Types of Cuts**

**SLICES:** By removing the crosscut spindle and the circular knife spindle, the machine can make slices thru 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 CUTS:** 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.
- **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)

**DICES:** 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**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tr>
<td>Length:</td>
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The new TranSlicer® 2510 design combines the production-proven features of the 2500 with today’s industry-driven demands. The TranSlicer 2500 Cutter revolutionized the leafy vegetable industry when it was introduced in 1995. The TranSlicer 2510 Cutter replaces the TranSlicer 2500 Cutter in the Urschel line-up with valuable features to ease maintenance, increase positive product flow, and decrease operational costs. The new machine accepts the same types of products: input of compressible food products up to 8” (203 mm) in diameter, or firm, round products such as cabbage up to 6-3/4” (171 mm) in diameter (larger cabbage heads if cut in half).

The TranSlicer 2510 offers:

- New, larger discharge chute simplifies product flow and reduces product damage.
- Increased accessibility with more hinged compartments and panels eases maintenance and reduces cleaning time.
- More sloped surfaces including redesigned electrical enclosure and bottom feed pan to simplify cleaning.
- All stainless steel motors including dynamic brake used on the cutting wheel motor that enables the motor to smoothly stop.
- Quick feed belt release levers simplify servicing and belt changeovers.
- Additional stop button conveniently positioned opposite the electrical enclosure.

Types of Cuts

SLICES: Choose from a variety of flat or crinkle slice thicknesses on firm products ranging from 1/32 to 3-1/2” (.8 to 88.9 mm).

SHREDS: Wide variety available for cutting leafy vegetables. Thicknesses ranging from 1/16 to 9/32” (1.6 to 7.1 mm), and lengths ranging from 3/8 to 3” (9.5 to 76.2 mm) or length of product.

JULIENNE: Many combinations of julienne sizes are available for cutting leafy vegetables ranging from 3/8 x 3/8” (9.5 x 9.5 mm) to 1-3/8 x 1-1/2” (34.5 x 38 mm) to 3 x 2” (76.2 x 50.8 mm). Julienne sizes on fresh fruits such as cantaloupe and honeydew, and vegetables such as potatoes and tomatoes ranging from 1/2 x 1/2 x 1” (12.7 x 12.7 x 25.4 mm) to 1 x 1 x 1” (25.4 x 25.4 x 25.4 mm). Consult Urschel for more information.

Specifications

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

ZUCCHINI
3/16” (4.8 mm) Slice
PAPAYA
3/4” (19.1 mm) Dice
LEEK
1/2” (12.7 mm) Slice
CABBAGE
1/16” (1.6 mm) Shred
ROMAINE LETTUCE
1-1/2 x 2” (38.1 x 50.8 mm)
ZUCCHINI
3/16” (4.8 mm) Slice
PAPAYA
3/4” (19.1 mm) Dice
LEEK
1/2” (12.7 mm) Slice
CARROTS
1/4” (6.4 mm) Slice
CABBAGE
1/2” (12.7 mm) Ribbon
ICEBERG LETTUCE
1/8” (3.2 mm) Shred
1-3/8 x 1-1/2” (34.9 x 38.1 mm)
CELSILY
3” (76.2 mm) Stick, 1/2” (12.7 mm) Slice
Urschel Model M6
Leafy Vegetable Dicer

The two-dimensional cutter, patented 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. The Model M6 operates continuously at high production capacities, and is designed for easy cleanup and maintenance.

Types of Cuts

DICES: Many sizes available depending on the selection of circular knife spacers and crosscut knife spindle set-up.
Circular knife cuts: 3/16 to 1-1/2” (4.8 to 38.1 mm)
Crosscut knife cuts: 1/8 to 3” (3.2 to 76.2 mm) standard, up to 5.66” (144 mm) with alternate gearing

STRIP CUTS: Strip cuts can be made by removing the crosscut knife spindle from the machine. The length and thickness of strips depends on the size of the original product.

SHREDS: Many types available. Consult with Urschel Laboratories to achieve optimum results.

Urschel Model RA-A
Uniformly Dice, Strip Cut, or Slice

The Urschel Model RA-A is a versatile machine capable of producing a wide range of dice and strip cut sizes from a variety of fruits and vegetables. Interchangeable drive parts provide maximum versatility and optimum cutting results in the small to intermediate size range. The Model RA-A features continuous operation for uninterrupted production and simplified design for easy cleanup and maintenance. Maximum input product size is 3-1/2” (88.9 mm) in any dimension.

Types of Cuts

DICES: A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the size of the cubes is done by using the required cutting spindles and adjusting the slice thickness.
Slice thickness: 1/16 to 3/8" (1.6 to 9.5 mm)
Circular knife cuts: 1/8 to 1” (3.2 to 25.4 mm)
Crosscut knife cuts: .050 to 3” (1.3 to 76.2 mm)

STRIP CUTS: Removal of the crosscut knife spindle and shaft will enable strip cutting to produce strips of different lengths as determined by incoming product size. A circular spindle change may also be required.

Specifications

<table>
<thead>
<tr>
<th>Specification</th>
<th>RA-A M6</th>
<th>RA-A M6 with Optional Top Belt</th>
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<tr>
<td>Length</td>
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<td>46.11&quot; (1171 mm)</td>
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<tr>
<td>Width</td>
<td>33.48&quot; (850 mm)</td>
<td>36.93&quot; (938 mm)</td>
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<td>Height</td>
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<td>Motor</td>
<td>5 or 7.5 HP (3.7 or 5.6 kW)</td>
<td>5 HP (3.7 kW)</td>
</tr>
</tbody>
</table>

Urschel Laboratories
5601-5605 Old Mill Rd.
Westhampton Beach, NY 11978
718-283-1430
E-Mail: sales@urschel.com
Web: www.urschel.com
The versatile Urschel Model G-A uniformly cuts dices, straight french fry strips, and slices from a variety of soft ripe fruits and brittle root vegetables. A wide selection of interchangeable cutting parts enables the user to obtain gentle, clean cutting through a wide range of sizes at high production capacities. The Model G-A features continuous operation for uninterrupted production, and simplified design for easy cleanup and maintenance. Maximum input product size is 5-1/2" (139.7 mm) in any dimension.

Types of Cuts

SLICES: By removing the crosscut knife spindle, the circular knife spindle, and the stripper plate, the Model G-A can make slices up to 3/4" (19.1 mm) with the addition of optional parts.

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

Changing the size of the cubes is done by using the required cutting spindles and adjusting the slice thickness. Cubes up to 3/4" (19.1 mm) may be obtained.

STRIP CUTS: To make strip cuts, only the slicing knife and the crosscut knife spindle are used. Strip cuts up to 17/32" (13.5 mm) may be obtained.

JULIENNE STRIPS: Julienne strips are also available. Contact Urschel for more information.

Specifications

Length: 73.73" (1873 mm)
Width: 45.94" (1167 mm)
Height: 49.25" (1251 mm)
Net Weight: 770 lb (350 kg)
Motor: 2 HP (1.5 kW)

---

The QuantiCut® Dicer by Urschel Laboratories uniformly dices, strip cuts, and slices a wide variety of food products at high production capacities. Patented crosscut spindle and circular spindle changing tools allow one person to change spindles without assistance. The machine features continuous operation for uninterrupted production and simplified designed for easy cleanup and maintenance. Maximum product input size is 10" (254 mm) in any dimension.

Types of Cuts

SLICES: Removing the crosscut spindle, circular knife spindle, and stripper plate, enables a full range of slice thicknesses (optional discharge chute may be required).

Straight slices:
1/8 to 1-1/8" (3.2 to 28.6 mm)
Crinkle/Deep crinkle slices:
1/8 to 1-1/8" (3.2 to 28.6 mm)

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

Circular knife cuts:
5/32 to 3" (4.0 to 76.2 mm)

CROSSCUT KNIVES

Product

Crosscut Knives Circular Knives Slicing Knife

QuantiCut Dicer

Specifications

Length: 89.63" (2277 mm)
Width: 80.35" (2041 mm)
Height: 65.79" (1671 mm)
Net Weight: 1870 lb (850 kg)
Motor: 7.5 HP (5.6 kW)

Crosscut knife cuts:
1/8 to 2-5/8" (3.2 to 66.7 mm)

Crosscut “crinkle/deep crinkle knife cuts: 1/8 to 2-5/8" (3.2 to 66.7 mm)

STRIP CUTS: A variety of flat and crinkle strips can be produced. Consult Urschel for proper set-up.

*Slice thickness should not exceed the crosscut dimension. Maximum slice thickness should not exceed 1/2" (12.7 mm)
The Urschel Model CC uniformly slices, strip cuts, shreds and granulates a wide variety of fruits and vegetables at high production capabilities with excellent results. The versatile machine features interchangeable cutting heads that enable the processor to change the type of cut in just minutes. Specially designed knives do not require sharpening and are inexpensive to replace. The Model CC features continuous operation for uninterrupted production and simplified design for easy cleanup and maintenance. Maximum input product size is 3-3/4” (95.3 mm) in any dimension when using stainless steel impellers.

### Types of Cuts

**FLAT SLICE:** Slice thicknesses .030 to .500” (0.8 to 12.7 mm).

**STANDARD CRINKLE SLICE:** 3-1/3 waves to the inch, .080” (2.0 mm) depth of crinkle.

**.175” CRINKLE SLICE:** 5.7 waves to the inch, .084” (2.1 mm) depth of crinkle.

**“V” SLICE:** .125” (3.2 mm) slices have 8 complete “V’s” to the inch. Depth of “V” is .050” (1.3 mm). Slice thickness of .040 to .100” (1.0 to 2.5 mm).

**.212” SLICE:** .212” (5.4 mm) slices have 4.7 “V’s” to the inch. Depth of “V” is .084” (2.1 mm).

**OVAL SHRED:** Approximately 1/8” (3.2 mm) thick and somewhat oval-shaped in cross section.

**WIDE OVAL SHRED:** Approximately 1/8” (3.2 mm) thick and somewhat oval-shaped in cross section.

**CRESCENT SHRED:** Crescent-shaped cross section.

**WIDE CRESCENT SHRED:** Crescent-shaped cross section.

**.070” (1.8 MM) FULL SHRED, .097” (2.5 MM) FULL SHRED, AND .125” (3.2 MM) FULL SHRED:** Diamond in shape.

**“V” SHRED:** “V”-shaped cross section.

**STRIP CUTS:** Square or rectangular in cross section: 3/32” (2.4 mm), 3/16” (4.8 mm), 1/4” (6.4 mm), 3/8” (9.5 mm), 3/4” (19.1 mm)

### Specifications

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<th>Length:</th>
<th>48.03” (1220 mm) - 2 or 5 HP</th>
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<td>51.74” (1314 mm) - 10 HP</td>
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<td>680 lb (310 kg) - 10 HP</td>
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<td>Motor:</td>
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</tr>
<tr>
<td></td>
<td>or 10 HP (7.5 kW)</td>
</tr>
</tbody>
</table>

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**RED ONIONS**

.070” (1.8 mm) Full Shred

**CARROTS**

.125” (3.2 mm) "V" Shred

**CABBAGE**

.125” (3.2 mm) Oval Shred

**SWEET POTATOES**

1/4” x .080” (6.4 x 2 mm) x random Julienne Strips

**FRESH MUSHROOMS**

3/16” (4.8 mm) Slice

**STRAWBERRIES**

1/4” (6.4 mm) Slice

**RED CABBAGE**

.090” (2.3 mm) Flat Slice

**BROCCOLI STEMS**

.125” (3.2 mm) V-Shred
**Urschel Model OC**

Crosscut Bias Slicer

The Model OC Slicer is used to make a distinctive bias cut on elongated products. The machine cuts an included angle of 30 degrees with the long axis of the product. This causes the slices to be radically different in appearance than the standard crosscut pieces. One slice is made at a time which prevents any crushing of the product. The Model OC features a wide selection of slice thicknesses from which to choose, continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance. The machine is not suitable for slicing sticky products or products that have a high concentration of sugar. The Model OC will accommodate products up to 2-3/4" (69.9 mm) in diameter or width.

**Types of Cuts**

**BIAS FLAT & BIAS CRINKLE SLICES:** A 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 Urschel for further details.

**Urschel Model VSC**

Cuts Segment, Slabs, and Strips

The patented Urschel Model VSC produces a wide variety of cuts including segments, crinkle or flat slabs, and square or rectangular strips from many food products including carrots, pickles, zucchini, and potatoes. The Model VSC features a variable speed drive, hinged access panel for easy access, quick changeover of cutting heads, and simplified design for easy cleanup and maintenance. The machine can be sold equipped with a feed pan and chute for hand-fed operations. For added versatility, several different cutting heads are available including the standard cutting head, slab cutting head, and the patented Velocicut® cutting head. Consult Urschel for the cutting head best-suited for your application. The Model VSC will accept product up to 4" (101.6 mm) in diameter and is easily adapted to automated belt feeding.

**Types of Cuts**

**SQUARE STRIPS**

.156" (4.0 mm) .300" (7.6 mm) .472" (12.0 mm)

.188" (4.8 mm) .305" (7.7 mm) .500" (12.7 mm)

.218" (5.5 mm) .313" (8.0 mm) .512" (13.0 mm)

.250" (6.4 mm) .330" (8.4 mm) .560" (14.2 mm)

.276" (7.0 mm) .344" (8.7 mm) .563" (14.3 mm)

.281" (7.1 mm) .375" (9.5 mm) .591" (15.0 mm)

.285" (7.2 mm) .394" (10.0 mm) .625" (15.9 mm)

.290" (7.4 mm) .406" (10.3 mm) .750" (19.1 mm)

.294" (7.5 mm) .438" (11.1 mm) .875" (22.2 mm)

.297" (7.5 mm) .469" (11.9 mm) 1" (25.4 mm)

**RECTANGULAR STRIPS**

.281 x .406" (7.1 x 10.3 mm) .330 x .395" (8.4 x 10.0 mm)

.281 x .594" (7.1 x 15.1 mm) .344 x .469" (8.7 x 11.9 mm)

.290 x .313" (7.4 x 8.0 mm) .375 x .750" (9.5 x 19.1 mm)

.313 x .375" (8.0 x 9.5 mm) .438 x .750" (11.1 x 19.1 mm)

.313 x .750" (9.5 x 19.1 mm) .438 x .875" (11.1 x 22.2 mm)

.315 x .385" (8.0 x 9.8 mm)

**SEGMENT CUTS:** 3, 4, 5, 6, 8, 10, or 12

**SLABS:** Crinkle and flat slab cut sizes are available to meet your product requirements.

**Specifications**

<table>
<thead>
<tr>
<th>Model OC</th>
<th>Model VSC</th>
</tr>
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<tr>
<td><strong>Length:</strong></td>
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<td><strong>Height:</strong></td>
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<td><strong>Net Weight:</strong></td>
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<tr>
<td><strong>Motor:</strong></td>
<td>2 HP (1.5 kW)</td>
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</table>
The Comitrol® Processor is widely used throughout the world as an effective solution for a multitude of dry, paste, and liquid size reduction applications. Several different models are available to accommodate different applications. Comitrol Processors vary in feed/discharge configurations, cutting head and impeller options, and horsepower. Every model features continuous operation for high capacity throughputs and simple cleanup. Standard operations include: granulating, flaking, slicing, milling, shredding, liquefying, pureeing, and dispersing.

The word “Comitrol” means controlled comminution. Comminution is the process of reducing something to a smaller size. The Comitrol uses the principle of incremental shear; the product is efficiently and uniformly reduced gradually as it continues to rotate and pass through a stationary reduction head.

**Model 1700 Specifications**

- **Length:** 50.69" (1288 mm)
- **Width:** 33.31" (846 mm)
- **Height:** *72.13" (1832 mm)
- **Net Weight:** 1100 lb (500 kg)
- **Motor:** 15, 30, or 40 HP

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

The Comitrol® Processor Model 1700 is the most versatile machine in the Comitrol line. The Model 1700’s wide range of fruit/vegetable applications include reductions of fruits, vegetables, and spices for flavorings, soups, pastes, salsas, sauces, and beverages.

The Model 1700 accommodates all three types of 6" (152.4 mm) diameter reduction heads - cutting heads, slicing heads, and microcut heads. The standard two-piece enclosure simplifies disassembly and cleaning. Optional parts assist processors in creating an enclosed cutting zone to deter escape of dust, vapor, and liquid when installed with a collection system.

Maximum infeed dimension varies depending on the type of head and impeller used.

**Types of Cuts**

**Variety of 6" Cutting Heads:**

- sizes from approximately .010 up to 1.5" (.254 up to 38.1 mm)

**Model 1700**

**Variety of 6" Microcut Heads:**

- smallest particle sizes from approximately .0012 up to .0237" (.03 up to .6 mm)

**Model 1500**

**Model 1700**

**Variety of 6" Slicing Heads:**

- thicknesses from approximately .020 up to .060" (.5 up to 1.5 mm)

**Model 1700**

**Model 1500**

**Model 3600**

The compact size of the Comitrol Processor Model 3600 makes it ideal for small volume to high capacity production. Fruit/vegetable applications include reductions of fruits and vegetables for pastes, flavorings, granulations, salsas, relishes, and bits.

The Model 3600 accommodates 6" (152.4 mm) diameter cutting heads. Maximum product infeed is 2.5" (63.5 mm) in any dimension.

**Model 3600 Slant Specifications**

- **Length:** 35.69" (907 mm)
- **Width:** 29.21" (742 mm)
- **Height:** 38.64" (981 mm)
- **Net Weight:** 400 lb (180 kg)
- **Motor:** 10 HP (7.5 kW)

The Comitrol Processor 3600 is also available in a 30, 40, 60, or 70 horsepower motor version(left), or with a suitable feeder(right). Suitable feeder is manufactured and installed by a third party.
The Comitrol Processor Model 9300 is the largest in the Comitrol series. The machine is designed for one-pass particle size reduction when the final product will be a slurry, paste, liquid, or powder.

The large machine also features a larger 12” (304.8 mm) microcut head and impeller, twice the size of microcut head assemblies found on the Model 1700. This makes it possible to achieve smaller particle sizes with greater efficiency.

By using as much as 200 HP (149 kW), much larger throughputs are possible. Standard soft start gradually powers up the machine by creating a reduced inrush current allowing more efficient utility management. Maximum product infeed is 3/8” (9.5 mm)

Types of Cuts

Variety of 12” Microcut Heads
Approximate size range from microdimensions up to .0420” (1.1 mm). Test cutting of your product is recommended. Contact your local Urschel representative for more information.

Model 9300 Specifications

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<th>Length</th>
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<td>Height</td>
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<td>Net Weight</td>
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<td>Motor</td>
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Model 9300 with Feeder Specifications

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<tr>
<td>Width</td>
<td>60.06” (1526 mm)</td>
</tr>
<tr>
<td>Height</td>
<td>88.00” (2235 mm)</td>
</tr>
<tr>
<td>Net Weight</td>
<td>3500 lb (1590 kg)</td>
</tr>
<tr>
<td>Motor</td>
<td>150 or 200 HP (112 or 149 kW)</td>
</tr>
</tbody>
</table>
You are Invited to Test Cut Your Product

Urschel Laboratories 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 Laboratories’ representative to schedule a comprehensive, no-obligation test cut today at www.urschel.com.

Designers and manufacturers of precision size reduction equipment.

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¥ The Model OC may contain parts protected by U.S. Patent No. 5992284.
§The Model VSC may contain parts protected by U.S. Patent Nos. 5343623 and 6553885.
¶††The Comitrol Processor may contain parts protected by U.S. Patent No. 5201469.