DIVERSACUT 2110A®

TYPES OF CUTS & CUTTING OVERVIEW

TYPES OF CUTS

FLAT OR CRINKLE 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/CRUMBLES/STRIPS

2- and 3- dimensional cutting involves adjusting the slice thickness, and adjustment or removal of the circular or crosscut spindles.

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

Crosscut Knife Cuts: 3/32 – 3-1/2" (2.4 – 88.9 mm)
Crosscut Knife Crinkle Cuts: (.076" (1.9 mm) depth):

9/32 – .583" (7.1 – 14.8 mm)

Crosscut Knife Deep Crinkle Cuts (.125" or .145" (3.2 – 3.7 mm) depth): 3/8 – 1/2" (9.5 – 12.7 mm)

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

SHREDS

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

CUTTING OVERVIEW

A. DICING

1. Impeller Paddles 1. Impeller Paddles

2. Slicing Knife 2. Slicing Knife

3. Circular Knives 3. Circular Knives

4. Crosscut Knives 4. Shredding Discs

FEATURED PRODUCTS

26. Butternut SquashCrinkle and Straight

29. 27. Potato

3/8" (9.5 mm) Crinkle Strip

Vegetable Noodle

28. PoultryMedium Shred

29. Beet

1/8" (3.2 mm) Slice

B. SHREDDING

30. Hard Shell CandyGranulation

Test Cut Your Product

Contact your local Urschel representative to schedule a comprehensive, no-obligation test today at www.urschel.com.

DIVERSACUT 2110A® DIMENSIONAL DRAWING

SPECIFICATIONS

Measurements and weights may vary depending on machine configuration.

 Length:
 69.44" (1764 mm)

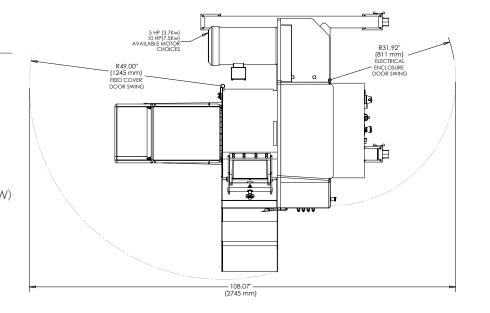
 Width:
 65.81" (1672 mm)

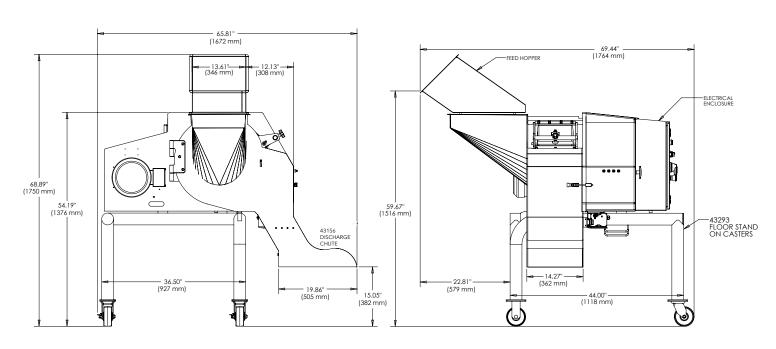
 Height:
 68.89" (1750 mm)

 Net Weight:
 1650 lb (749 kg)

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

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







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DiversaCut 2110A® Dicer

Delivers Precision Cuts at High Capacity to Maximize Yield





DiversaCut 2110A®

ersaCut® line, the

The largest machine in the DiversaCut® line, the BDiversaCut 2110A® Dicer produces precision dices, strips, and slices at high production capacities to maximize yield. The close proximity of each cutting station establishes a compact zone to increase exactness of each cut.

With a maximum infeed of 10" (254 mm) in any dimension, the machine offers cost-savings by eliminating the need to pre-cut product. Sanitary, stainless steel design complete with hinged access panels and sloped surface areas.

This 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.

Widely sold to reduce vegetables/fruits, bakery ingredients, dairy inclusions, meat/poultry/seafood/pet food, and alternative products.







FEATURES

- 1,2 Dial-in slice adjustment knob (1) with lockdown knob (2) standard. Dial-in knob simplifies slice selection and eases changing over from one slice size to another. Lockdown knob ensures more precise tolerances are kept throughout production runs.
- Adjustable collars are incorporated on both the circular and crosscut spindles. Processors are able to fine-tune spindle positions for exact precision.
- 4,5 Stainless steel construction with sloped surface areas (4) and hinged access panels (5) promote sanitation and ease of maintenance.
- A variety of impellers are available to suit different size products.
- 7 Slice case available in flat or crinkle.
- Available cost-saving, insert slicing knife.

- Gircular knife spindle mounted within removable support assembly for simple changeovers.
- Crosscut knife spindle in conjunction with other cutting parts creates a compact cutting zone increasing cut quality.
- Accepts a large product up to 10" (254 mm) in any dimension.
- Stainless steel motor resists rust and corrosion.
- Available with VFD (variable frequency drive) in 5 HP (3.7 kW) or across-the-line/direct-online starting in 5 or 10 HP (3.7 or 7.5 kW).
- Features continuous operation for uninterrupted production.
- Lubrication points easily accessible on the exterior of the machine.
- Rounded tube frame contributes to sanitary design and eases cleaning.



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

9. Cabbage

10. Poultry

Fine Shred

11. Salmon/Tuna

3/4" (19.1 mm)

1/2" (12.7 mm)

12. Cheesecake

13. Hard Candy

1/8 x 1-1/2 x 1-1/2"

(3.2 x 38.1 x 38.1 mm)



FEATURED PRODUCTS

- 1. Honeydew Melon 1 x 3/4 x 1" (25.4 x 19.1 x 25.4 mm)
- 2. Beet
 Crinkle Cut
 Vegetable Noodle

Dice & Strip

8. Egg Patty

3/8" (9.5 mm)

- 3. Tomato
- 5/8" (15.9 mm) Dice
- **4. Pepperoni** 1/4" (6.4 mm) Dice
- **5. Onion** 1/8" (3.2 mm) 1/4" (6.4 mm) 14. Beet
- 6. Toffee Chocolate Bars
 1/8 x 3/8" (3.2 x 9.5 mm)
 1/8 Carrot
- **7. Apple** 1/8" (3.2 mm) Shred
 - 16. Frozen Tempered Beef 3/4" (19.1 mm)
 - 17. Cabbage 1/4 x 3/16 x 1/4" (6.4 x 4.8 x 6.4 mm)

1/8" (3.2 mm) Strip Cut

- **18. Sweet Potato**1/8 x 1/2" (3.2 x 12.7 mm)
 Wide Strip Cut
- **19. Kale** 1 x 1" (25.4 x 25.4 mm)
- **20. Liver Roll (Pet Food)** 1/2" (12.7 mm)
- **21. Pumpkin** 1/2 x 1/2 x 3/4"
- (12.7 x 12.7 x 19.1 mm) **22. Tofu**
- **23. Beef Brisket** 1/2" (12.7 mm)

5/8" (15.9 mm)

- 24. Sweet Potato and Zucchini Crinkle Vegetable
- **25. Pepper** 3/8" (9.5 mm) Dice











The Global Leader in Food Cutting Technology

