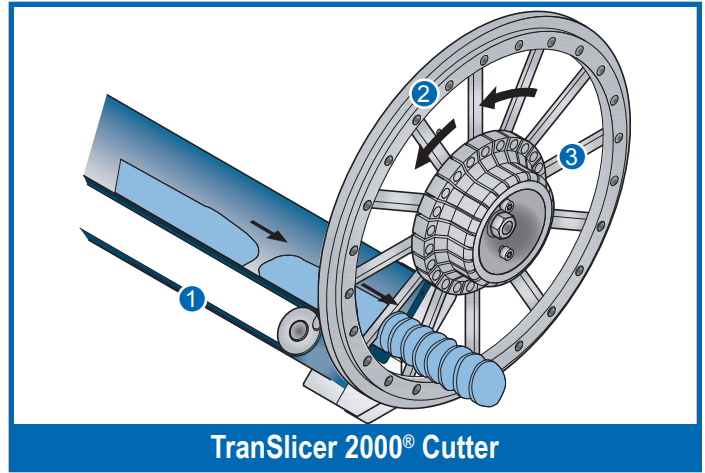


# TranSlicer 2000<sup>®</sup> Cutter

## High Capacity Precision Slicing



TranSlicer 2000<sup>®</sup> Cutter

### SPECIFICATIONS

Length: . . . . . 126.65" (3217 mm)  
 Width: . . . . . 34.12" (867 mm)  
 Height: . . . . . 55.75" (1416 mm)  
 Net Weight: . . . . . 1288 lb (580 kg)  
 Motor: . . . . . 3 HP (2.2 kW)  
 Feed Belt Motor: . . . . . 1 HP (.75 kW)

### APPLICATIONS

The <sup>†</sup>patented TranSlicer 2000<sup>®</sup> Cutter by Urschel Laboratories uniformly slices with precision at high capacities and is ideally suited for elongated products. Products effectively cut on the machine include potatoes, plantain, celery, asparagus, beans, peppers, lettuce, bread sticks, carrots, zucchini, chicken tenders, wieners, citrus peel, extruded products, pickles, pepperoni, and many other applications.

The TranSlicer 2000 accepts firm products up to 4" (101.6 mm) in diameter and leafy-type, more compressible products up to 6" (152.4 mm) in diameter.

Three interchangeable stainless steel cutting wheel styles are possible for maximum versatility: slicing wheel, <sup>‡</sup>patented MicroSlice<sup>®</sup> wheel, and julienne wheel. The TranSlicer 2000 offers simplified design with hinged and sliding access panels which ease maintenance and cleaning. The machine features continuous operation for uninterrupted production.

*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 onto two high speed feed belts [ 1 ] sloping together to form a "V" shaped feed trough. The belts are synchronized with the rotating slicing wheel [ 2 ] to ensure proper advance of product per revolution of the wheel. Knives [ 3 ] under tension serve as spokes and support the rim of the slicing wheel. The knives are slightly twisted to create a uniform pitch from the hub to the rim. Knife pitch serves to pull product through the slicing wheel and produce a precise slice thickness. Optional free wheeling or motorized top belts are available if more positive feeding is needed. One slice is made at a time which prevents any crushing of the product. The cut slices are then released into a hinged, discharge chute to reduce their speed before exiting the machine.

### TYPES OF CUTS

#### SLICING WHEELS

**Flat & Crinkle Slices:** 1/32 to 3" (.8 to 76.2 mm) in thickness Crinkle slices have 4-2/3 waves per inch and with a crinkle depth of 1/16" (1.6 mm). Slicing wheels can be converted to crinkle slicing by replacing the straight knives with crinkle knives. A different shear edge must also be used for crinkle slicing.



**JULIENNE WHEELS:** Julienne cuts ranging from 1/2 x 1/2" (12.7 x 12.7 mm) to 2 x 2" (50.8 x 50.8 mm) are produced by using julienne knives on the slicing wheel.



#### MICROSLICE<sup>®</sup> WHEELS

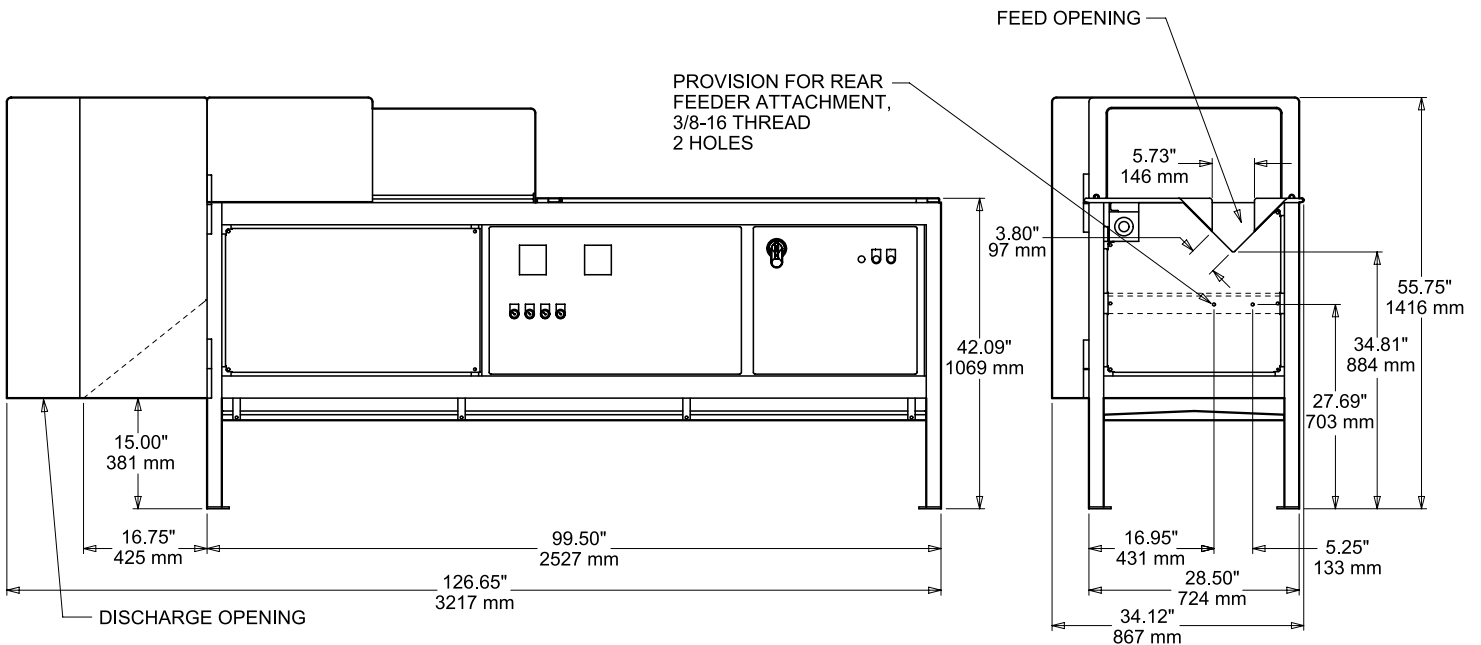
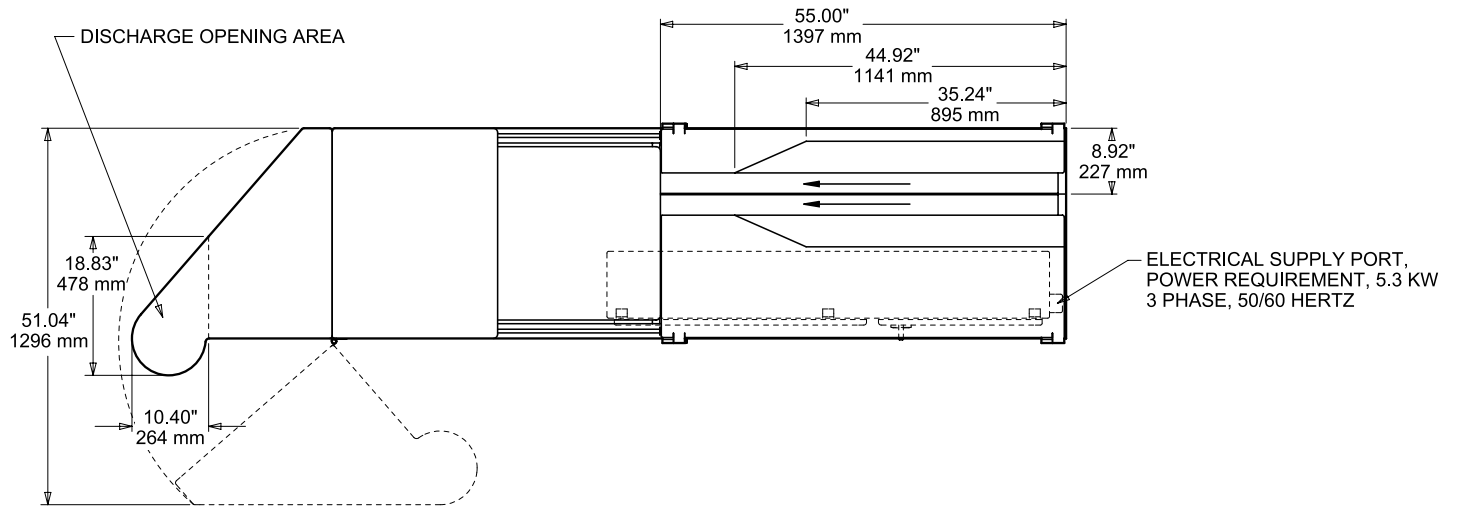
**Flat Slices:** .020 to .240" (.5 to 6 mm)  
**Crinkle Slice:** .069" (1.8 mm) thickness with 3-1/3 waves per inch and with a crinkle depth of .080" (2.0 mm)



**Oval Shred:** This shred has an oval-shaped cross section measuring approximately .125" (3.2 mm) thick by .250" (6.4 mm) wide.

**Julienne Strips:** A wide range of julienne strips can be made from firm products. Contact your local representative for more information.

# Urschel® TranSlicer 2000® Cutter Dimensional Drawing



## 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 today at [www.urschel.com](http://www.urschel.com).

‡Julienne knife is protected by U.S. Patent nos. 5896801 and 6460444. Shear edge is protected by U.S. Patent nos., 6792841, 6920813. ¥MicroSlice is protected by U.S. Patents nos. 5992284, 6148702, 6148709, 7178440, 7721637, and EP1042107. ©TranSlicer, TranSlicer 2000, MicroSlice, and Urschel are registered trademarks of Urschel Laboratories, Inc.

L2551 September 2013 (s.s. L2391)



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