

TRANSLICER® 2520 CUTTER - SHORT FRAME

PRECISION, HIGH CAPACITY SLICING MEETS NEXT LEVEL SANITATION

Building on the original Translicer that revolutionized the commercial, fresh-cut salad industry, Urschel introduces the new Translicer 2520 Cutter. The Translicer 2520 processes a variety of products for the commercial food processing industry such as leafy vegetables, celery, leek, carrots, cucumbers, and fruits.

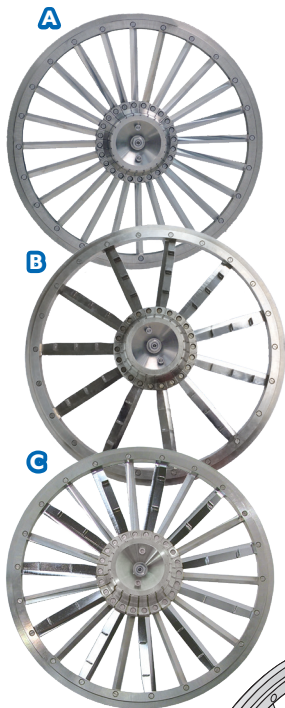
The machine is available in several different builds including this short frame version. Advantages of the short frame: takes up less production space, wider expanse at the base of the feed belt area to assist in product feeding, and is available at a lower cost versus the standard longer version.

The Translicer 2520 implements many of the features of the Translicer 2510 Cutter: 25" (635 mm) diameter interchangeable stainless steel cutting wheels; sanitary, stainless steel design; types of cut; accepts infeed of compressible food products up to 8" (203 mm) in diameter, or firm products up to 6-3/4" (171 mm) in diameter; and operates continuously to achieve high capacities with uninterrupted production. The number, placement, degree of pitch, and type of knives coordinate with the cutting wheel and feed belt speed to determine the size of cut.

The overall design of the 2520 sets itself apart. The concept encompasses the next generation of sanitation to greatly reduce cleaning times. Accessibility to every area of the machine expedites washdowns. All surfaces are engineered to promote water drainage. Stand-offs located throughout minimize overlapping joints and improve inspection and decrease cleaning times. Rely on the Translicer 2520 to provide optimal, high capacity cutting with cost-savings related to reduced cleaning and inspection times.



TYPES OF CUTS



A. SLICING WHEEL

Flat and Crinkle Slices:
1/32 - 3" (.8 - 76.2 mm)

B. JULIENNE WHEEL

Julienne cuts ranging from 3/8 x 3/8" to 3 x 2" (9.5 x 9.5 mm to 76.2 x 50.8 mm) can be produced by using julienne knives on the cutting wheel.

C. SHREDDING WHEEL

Shred cuts ranging from 3/8" (9.5 mm) to approximately 3" (76.2 mm) in length and 1/32 - 9/32" (.8 - 7.1 mm) in slice thickness can be produced by using a combination of julienne and slicing knives to make up the shredding wheel.

1 CUCUMBER
1/8" (3.2 mm)
Slice

2 LETTUCE
1 x 1-1/2"
(25.4 x 38.1 mm)
Square

3 LEEK
1/8" (3.2 mm)
Slice

4 PAPAYA
3/4" (19.1 mm)
Dice

5 CELERY
3" (76.2 mm)
Stick
1/2" (12.7 mm)
Slice

6 RED CABBAGE
1/8" (3.2 mm)
Shred

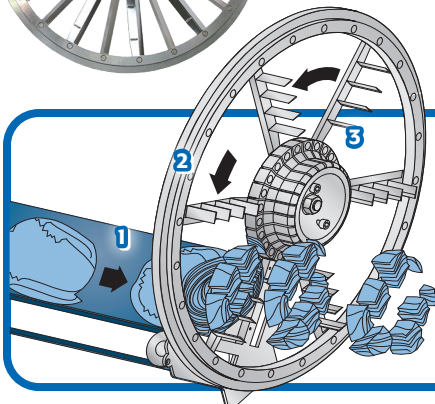
7 SWISS CHARD & SPINACH
3/8" (9.5 mm)
Strip

8 CARROT
1/4" (6.4 mm) Slice

9 ICEBURG LETTUCE
1/8" (3.2 mm)
Shred
1-3/8 x 1-1/2"
(34.9 x 38.1 mm)
Square



CUTTING OVERVIEW



1. Feed Belt
2. Julienne Wheel
3. Julienne Knives

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.

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Measurements and weights may vary depending on machine configuration.

Length: 120.81" (3069 mm)

Net Weight: 1,785 lb (810 kg)

Width: 46.75" (1187 mm)

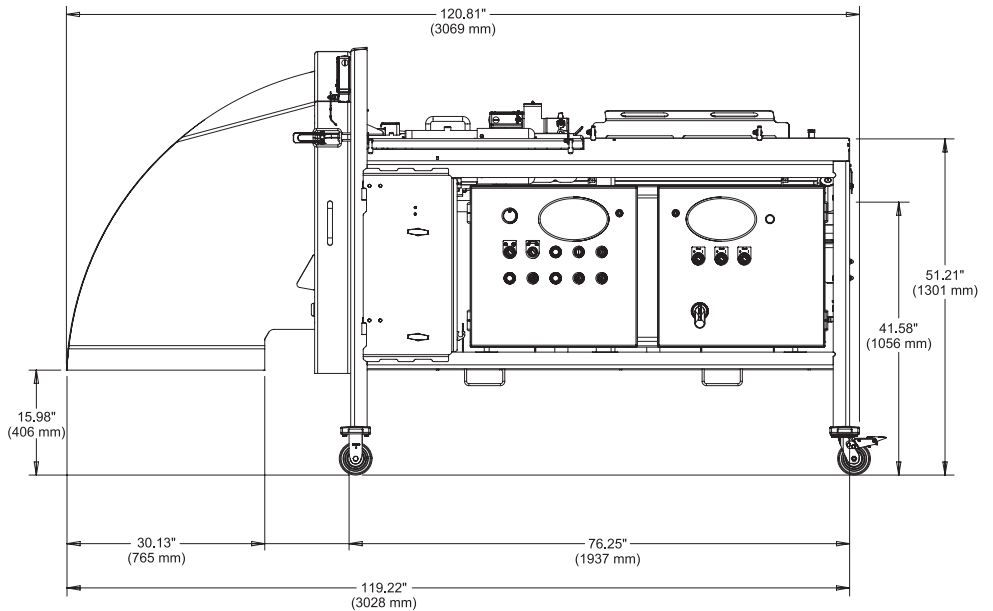
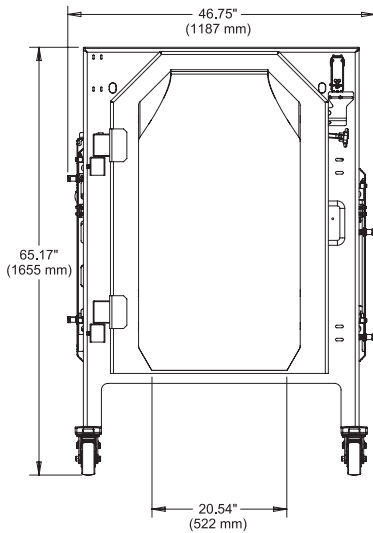
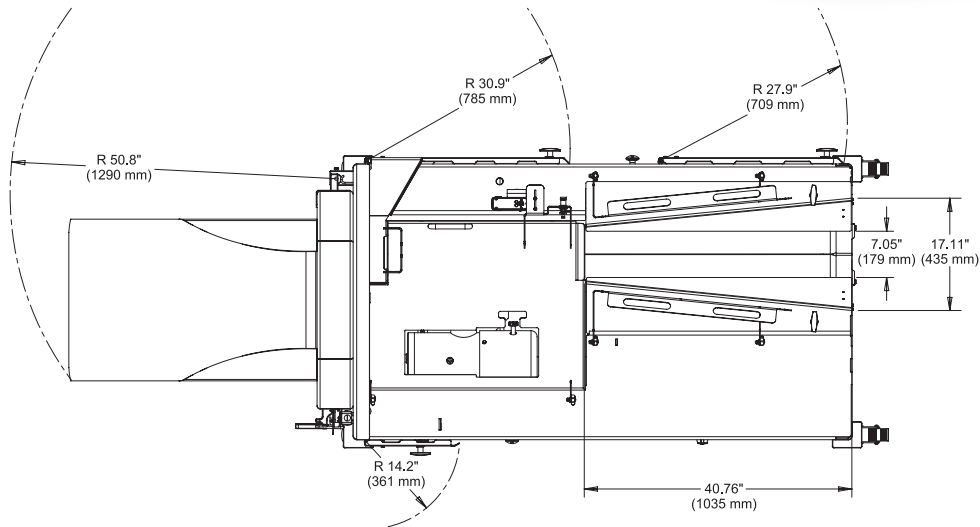
Cutting Wheel Motor: 3 HP (2.2 kW)

Height: 65.17" (1655 mm)

Feed Belt Motor: 1 HP (.75 kW)



SPECIFICATIONS & DIMENSIONS



TEST CUT YOUR PRODUCT

Contact your local Urschel representative to schedule a comprehensive, no-obligation test-cut of your product: www.urschel.com.



URSCHEL®

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www.urschel.com | ✉ info@urschel.com