

## Urschel

### URSCHEL OFFERS OVER 50 DIFFERENT MODELS OF FOOD CUTTING EQUIPMENT

Urschel offers a wide range of food cutting solutions to reduce all types of ingredients. With thousands of proven cutting applications worldwide encompassing the entire spectrum of food cutting, Urschel continues to deliver high yields of precision cutting backed by quality service and support. Below, are just some examples of Urschel capabilities.

Rely on the Urschel family of CC-D series shredders to deliver precise cuts at the high yields required by the cheese industry. Each model offers continuous operation for uninterrupted production, and accepts an input product size up to 3.5" (89 mm). Models include the longstanding, production-proven CC-D along with the newer CC-DL and CCX-D.

These high capacity, versatile shredders feature interchangeable quick locking double-rings, and single-adjustment cutting heads that enable processors to change the type of shred in just minutes. Specially designed knives do not require sharpening and are inexpensive to replace. Types of cuts include varieties of full shreds, oval shreds, crescent shreds, wide oval shreds, strip cuts, granulations, and flat slices from a myriad of cheeses.

The Comitrol® Processor is widely used throughout the world as an effective solution for a multitude of dry, paste, and liquid size reduction applications; applications include reduction of fruits, nuts, vegetables for a wide range of products such as nut milks and other beverages, inclusions, nut butters and other pastes, soups, sauces, and rework.

Several different models are available to accommodate specific applications. Comitrol Processors vary in feed/discharge configurations, cutting head and impeller options, and horsepower. Every model features continuous operation for high capacity throughputs.

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.

Free-of-charge, Urschel has a dedicated Product Test Cutting Facility where customers may send in products, or visit to see their products test cut on various Urschel models to determine the machine best-suited. Experienced lab technicians assist customers to explore and learn more about different cutting possibilities. A comprehensive lab report is then compiled depicting results of all test cutting and given to the customer for consideration.

#### Urschel

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**URSCHEL®**  
The Global Leader in Food Cutting Technology