

# E TRANSLICER<sup>®</sup> CUTTER

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SPECIALIZING IN  
ELONGATED PRODUCTS

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**URSHEL<sup>®</sup>**  
The Global Leader in Food Cutting Technology

# E TRANSLICER<sup>®</sup>

## CUTTER

The efficient <sup>®</sup>E TranSlicer<sup>®</sup> Cutter (METRS) represents the smallest footprint in the TranSlicer<sup>®</sup> line. The cutter is ideally suited for elongated products. Interchangeable 20" (508 mm) diameter cutting wheel configurations produce a full range of precision cuts at high capacity.

The E TranSlicer accepts firm products up to 4" (101.6 mm) in diameter and leafy-type, compressible products up to 6" (152.4 mm) in diameter. Optional static hold-down, non-powered top belt, or powered top-belt hold-down assemblies are available to maintain positive feeding assistance.



### E TranSlicer<sup>®</sup> Bias Cutter

- The E TranSlicer Cutter is also available to produce 35 or 45 degree bias flat or crinkle slices.
- Available via a retrofit kit to standard machines or when ordering a new machine.
- Designed for hand-fed, batch processing (running at 30 Hz) equipped with a <sup>®</sup>MicroSlice<sup>®</sup> or slicing wheel set-up for flat or crinkle slicing.

### Machine Highlights

- Stainless steel materials; machine size designed to fit easily into existing processing lines (1).
- Cutting wheel retention assembly eases wheel changeovers with a built-in wheel rest and simple to maneuver retaining brackets that rotate and slide easily into place. Two pins on either side of the wheel work in conjunction with the brackets to keep the wheel in place in the event of a crash (2).
- Hinged discharge chute (3) features a polished internal slope, so product exits smoothly.
- Divided discharge chute (4) features a removable baffle to include or separate fines.
- Extended shear edge (5) decreases clearance between belt and knives to promote precise cutting.
- Self-draining frame (6) includes sloped surfaces throughout the machine.
- Hinged/sliding panels (7) offer full access to key areas of the machine.
- Electrical cables (8) raised off of frame alleviates trapped food particulates and eases washdowns.
- Open framed bottom (9) standard to ease washdowns. Optional bottom pan also available (not shown).
- Optional additional stop button (10) conveniently positioned opposite the electrical enclosure.
- Sturdy stainless steel guardlocks and sensors (11) permit opening of access panels after all moving parts have come to a complete stop.
- Indicator lights (12) on the electrical panel and guardlocks illuminate when guardlocks are properly engaged.
- Simple to use integrated electrical enclosure (13) features circuit breakers instead of fuses.
- Brake motor button (14) releases brake to facilitate maintenance.
- Equipped with a variable frequency drive (15).
- Different interchangeable cutting wheel styles (crinkle/flat slicing, julienne, and shredding) (16) allow processing of a wide variety of cuts.
- One-piece belt guard overlaps feed belt (17) offers smooth feeding and is easily removed to change feed belts.
- Quick feed belt release lever (18) simplifies belt changeovers.
- Optional prep table (19) assists operators and can be easily folded down when not in use.
- Motors (20) specifically designed for demanding food production environments to withstand rigorous washdowns.
- Features continuous operation for uninterrupted production (21).





## TYPES OF CUTS

### A. SLICING WHEEL

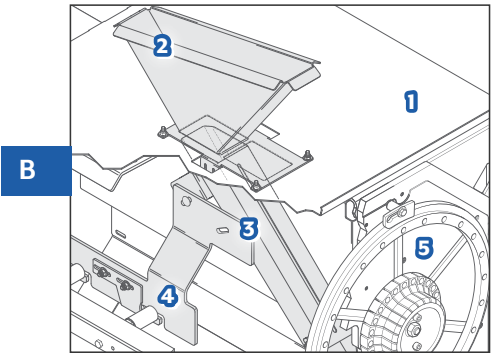
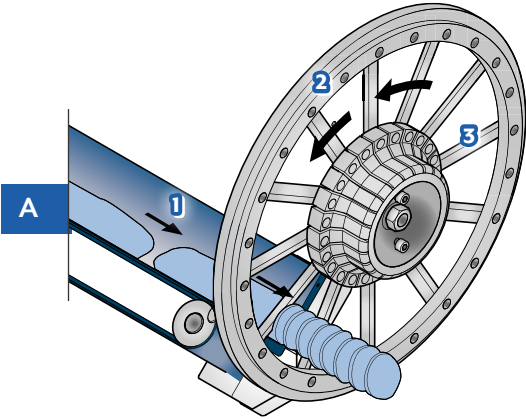
Flat & Crinkle Slices: 1/32 to 3" (.8 to 76.2 mm)  
Crinkle slices have 4-2/3 waves per inch and with a crinkle depth of 1/16" (1.6 mm).

### B. JULIENNE WHEEL

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)

### C. MICROSlice® WHEEL

Flat Slices: .020 to .240" (.5 to 6 mm)  
Crinkle Slice: .069" (1.8 mm) thickness with 3-1/3 waves per inch and 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.



## CUTTING OVERVIEW

### A. SLICING – STANDARD

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

### B. SLICING – BIAS

1. Bias Sliding Hood
2. Infeed Bias Chute
3. Bias Chute Assembly
4. Bias Chute Mounting Bracket
5. Slicing Wheel

## FEATURED PRODUCTS CLOCKWISE, LEFT TO RIGHT

### CASSAVA

.069" (1.8 mm)  
Crinkle Slice

### SWEET POTATO

.065 (1.7 mm)  
Slice

### ZUCCHINI

1/2" (12.7 mm)  
Half Moon  
Slice

### CELERY

1" (25.4 mm)  
Bias Stick and  
3/8" (9.5 mm)  
Slice

### PEPPERONI

1/8" (3.2 mm)  
Crinkle Slice

### PICKLE

1/8" (3.2 mm)  
Flat and  
Crinkle Slice

### BEEF STICKS

3/8" (9.5 mm)  
Slice

### ROMAINE LETTUCE

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

### CARROT

3/8" (9.5 mm)  
Slice

### PLANTAIN

1/8" (3.2 mm)  
Slice

### GREEN ONION

1/8" (3.2 mm)  
Slice

### EGGPLANT

1/2" (12.7 mm)  
Slice

### LEMON

1/8" (3.2 mm)  
Slice

### JALAPENO

1/8" (3.2 mm)  
Slice

### CUCUMBER

1/8" (3.2 mm)  
Slice

### MANGO

3/8" (9.5 mm)  
Slice

### ASPARAGUS

1" (25.4 mm)  
Slice

### BANANA PEPPER

3/16" (4.8 mm)  
Crinkle Slice

### CARROT

3/16" (4.8 mm)  
Bias Slice

### BAGUETTE

1/8" (3.2 mm)  
Slice

### CILANTRO

3/8" (9.5 mm)  
Slice

### PINEAPPLE

1/4" (6.4 mm)  
Slice

### CARROT

3/16" (4.8 mm)  
Crinkle Slice

### GREEN BEAN

1" (25.4 mm)  
Slice

### CHICKEN

1/4" (6.4 mm)  
Slice

### PEPPER

3/8" (9.5 mm)  
Ring

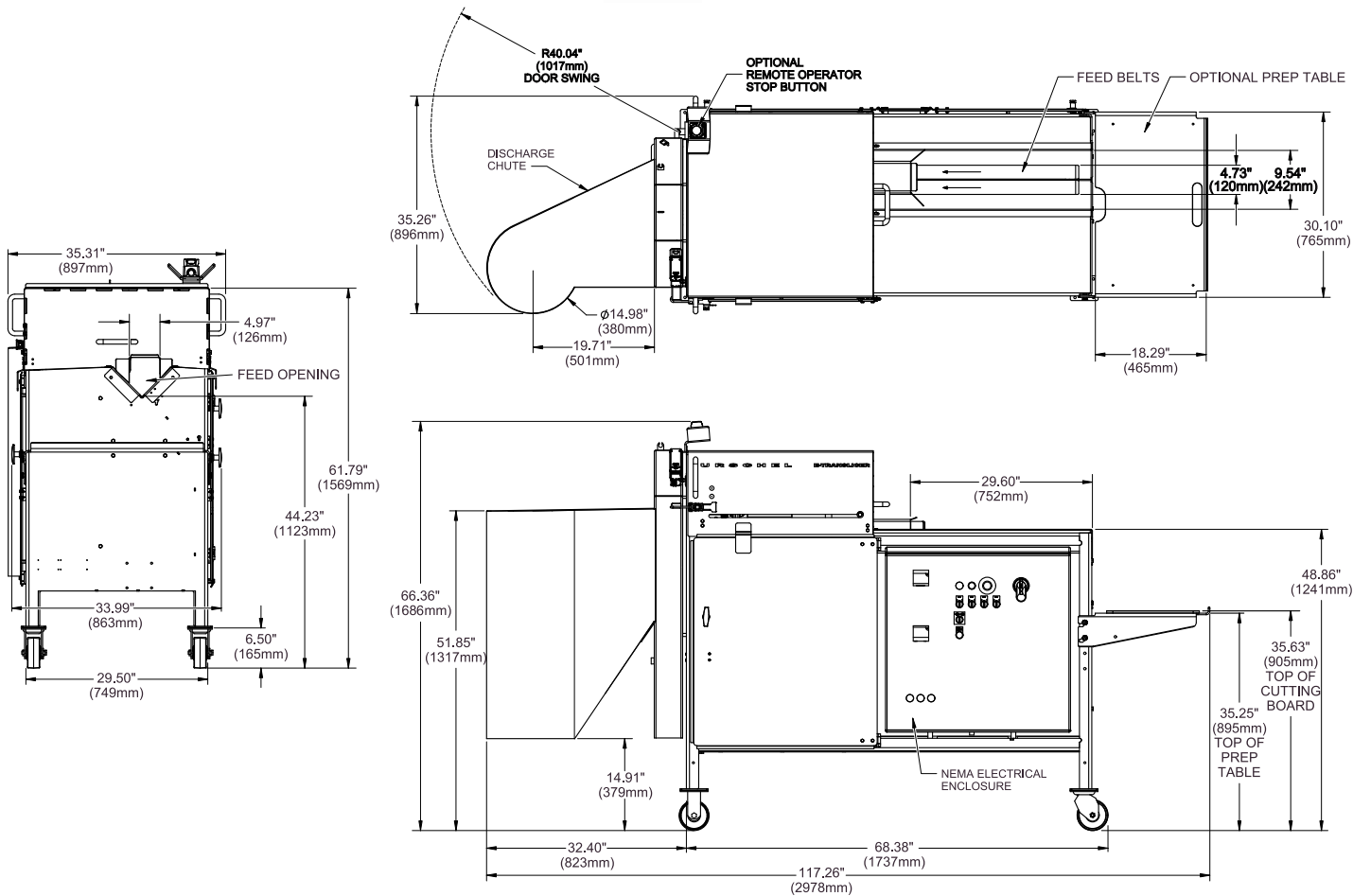
### ONION

1/4" (6.4 mm)  
Sliver



E TranSlicer® Cutter

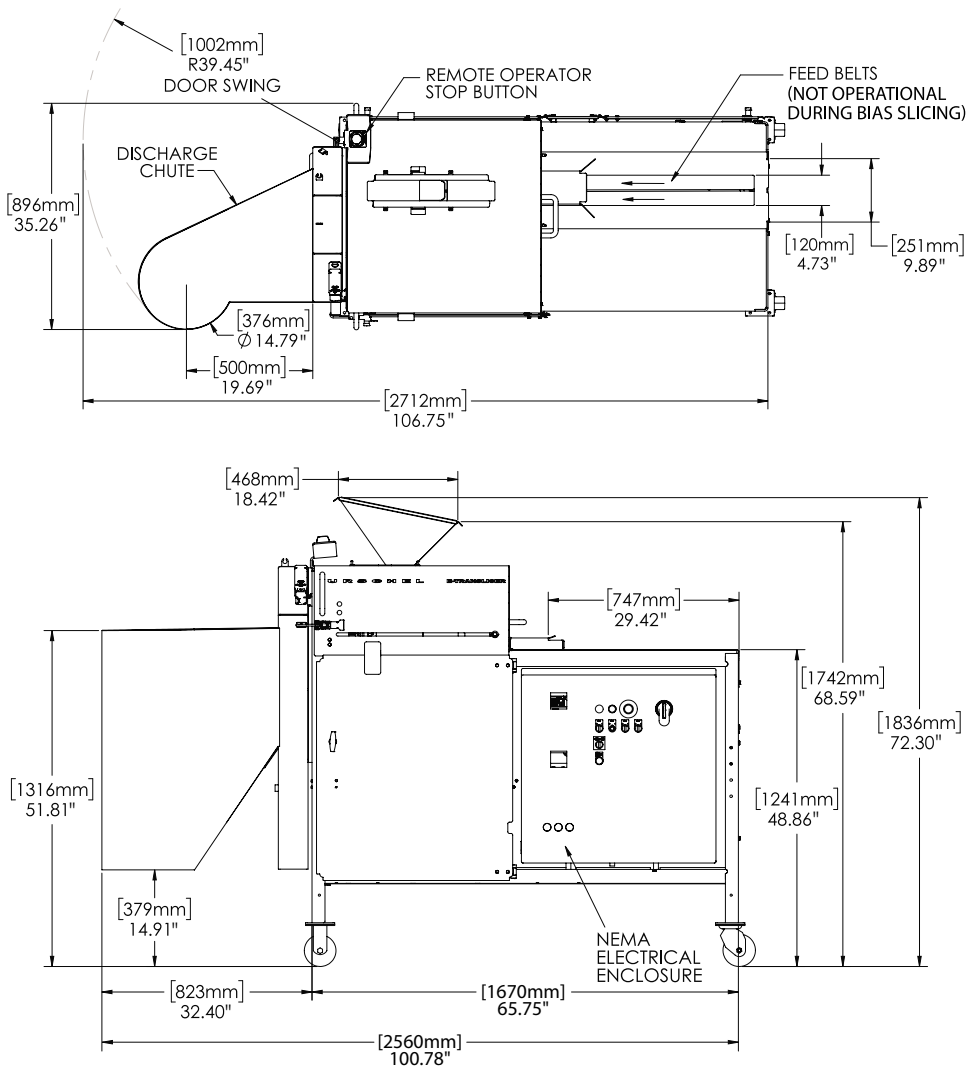
**Length:** 100.78" (2560 mm)  
17.26" (2978 mm)  
with prep table  
**Width:** 35.31" (897 mm)  
**Height:** 61.79" (1569 mm)  
66.36" (1686 mm)  
with remote stop  
**Net Weight:** 1300 lb (560 kg)  
**Cutting Wheel Motor:** 3 HP (2.2 kW)  
**Feed Belt Motor:** 1 HP (.75 kW)



The E TranSlicer Cutter is available in an NSF (National Sanitation Foundation) International certified version.

E TranSlicer® Bias Cutter

**Length:** 100.78" (2560 mm)  
**Width:** 35.31" (897 mm)  
**Height:** 72.30" (1836 mm)  
**Net Weight:** 1300 lb (560 kg)  
**Cutting Wheel Motor:** 3 HP (2.2 kW)  
**Feed Belt Motor:** 1 HP (.75 kW)



## You are Invited to Test Cut Your Product

Urschel 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 representative to schedule a comprehensive, no-obligation test today at [www.urschel.com](http://www.urschel.com).



### TranSlicer® Cutters Designed to Meet Your Production Goals.



#### **E TranSlicer® Cutter**

Specializes in high capacity slicing and julienne cutting of elongated products.



#### **E TranSlicer® Bias Cutter**

Captures the niche market of bias slices. Product is fed manually.



#### **E TranSlicer® Cutter with Conveyor Discharge**

Explore options such as this discharge conveyor to easily dispense into totes. Contact Urschel for more information.



#### **TranSlicer® 2520 Cutter**

The ultimate design in sanitation and time-saving washdowns. Designed for the processing of leafy greens and a variety of other products.



#### **TranSlicer® 2510 Cutter**

Precursor to the 2520.

# URSCHEL®

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†† TranSlicer series cutters and may contain parts protected by U.S. Patent nos. 6148702, 6460444, 6792841, 6920813, 8104391, and European and other foreign patents.  
‡ The MicroSlice Wheel may contain parts protected by U.S. Patent nos. 6148709, 7178440, 7721637, 8033204, and European and other foreign patents.  
§ E TranSlicer is available in a NSF (National Sanitation Foundation) International specific certified version.

## THE GLOBAL LEADER IN FOOD CUTTING TECHNOLOGY

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# #1 Best Selling

provider of industrial cutting  
machinery throughout the world.