

# COMITROL® PROCESSOR MODEL 1500

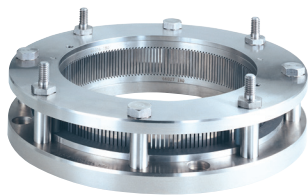
## LIQUID & FINISHING APPLICATIONS

The Comitrol® Processor Model 1500 is specifically designed for viscous and liquid product applications including finishing. It utilizes the Microcut 6" (152.4 mm) diameter style reduction heads. Recommended for specific applications where refining or finishing of free-flowing liquids or viscous slurries is desired. Product input is dependent on the style of reduction head, impeller selection, and spacing within the head. Generally, maximum input size in any dimension should not exceed 3/8" (9.5 mm).

The Model 1500 is equipped with the microcut cutting head and corresponding impeller to process a variety of products including fruit nectars, soy beans, tomato catsup, barbecue sauce, vegetable purees, beverage concentrates, and creams and ointments. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.

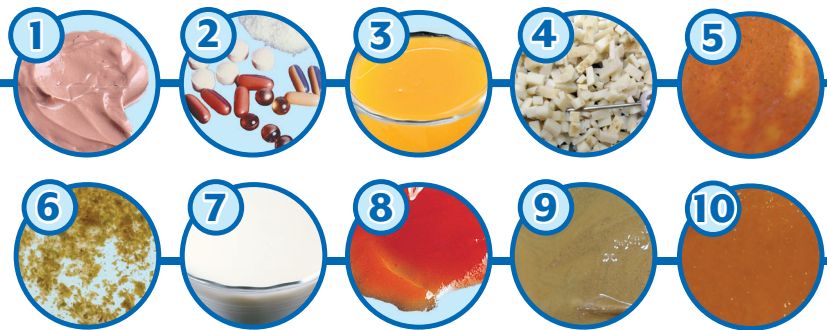


### TYPES OF CUTS



#### Microcut Head

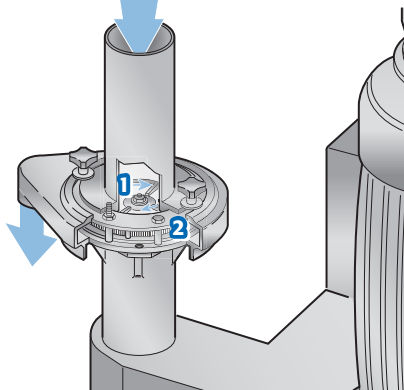
Utilizes 6" (152.4 mm) diameter Microcut Head to produce particle sizes ranging from coarse to fine emulsions. To ensure the proper combination of cutting parts, Urschel recommends a free-of-charge test cut of your application. Contact Urschel for more information.



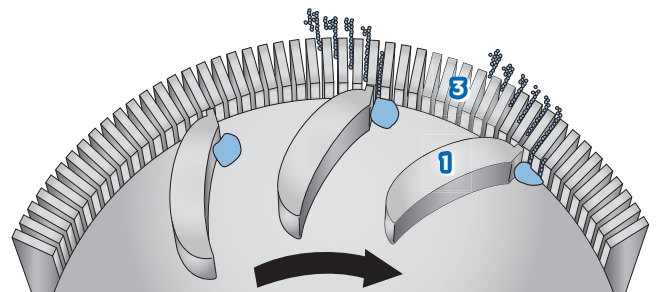
- |                                     |                      |                         |
|-------------------------------------|----------------------|-------------------------|
| <b>1</b> BENZOYL PEROXIDE           | <b>4</b> COLLAGEN    | <b>8</b> TOMATO CATSUP  |
| <b>2</b> GELATIN CAPSULE INGREDIENT | <b>5</b> CHILI PASTE | <b>9</b> ALMOND PASTE   |
| <b>3</b> MANGO PUREE                | <b>6</b> SEAWEED     | <b>10</b> BUFFALO SAUCE |
|                                     | <b>7</b> SOY MILK    |                         |

*NOTE: Products that are explosive or create a potentially explosive atmosphere should not be processed by any standard Urschel machine. A potentially explosive atmosphere could be created if processing your product creates fumes or dust in sufficient concentrations. In such cases, customers may work with Urschel to develop a customized solution through a certified print (CP) process.*

### CUTTING OVERVIEW



1. Impeller
2. Microcut Head
3. Microcut Blades



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.

# COMITROL® PROCESSOR MODEL 1500

Measurements and weights may vary depending on machine configuration.

**Length:**..... 51.9" (1318 mm)

**Net Weight:** ..... 1100 lb (499 kg)

**Width:**..... 33.03" (839 mm)

**Motor:**..... 15, 30, or 40 HP

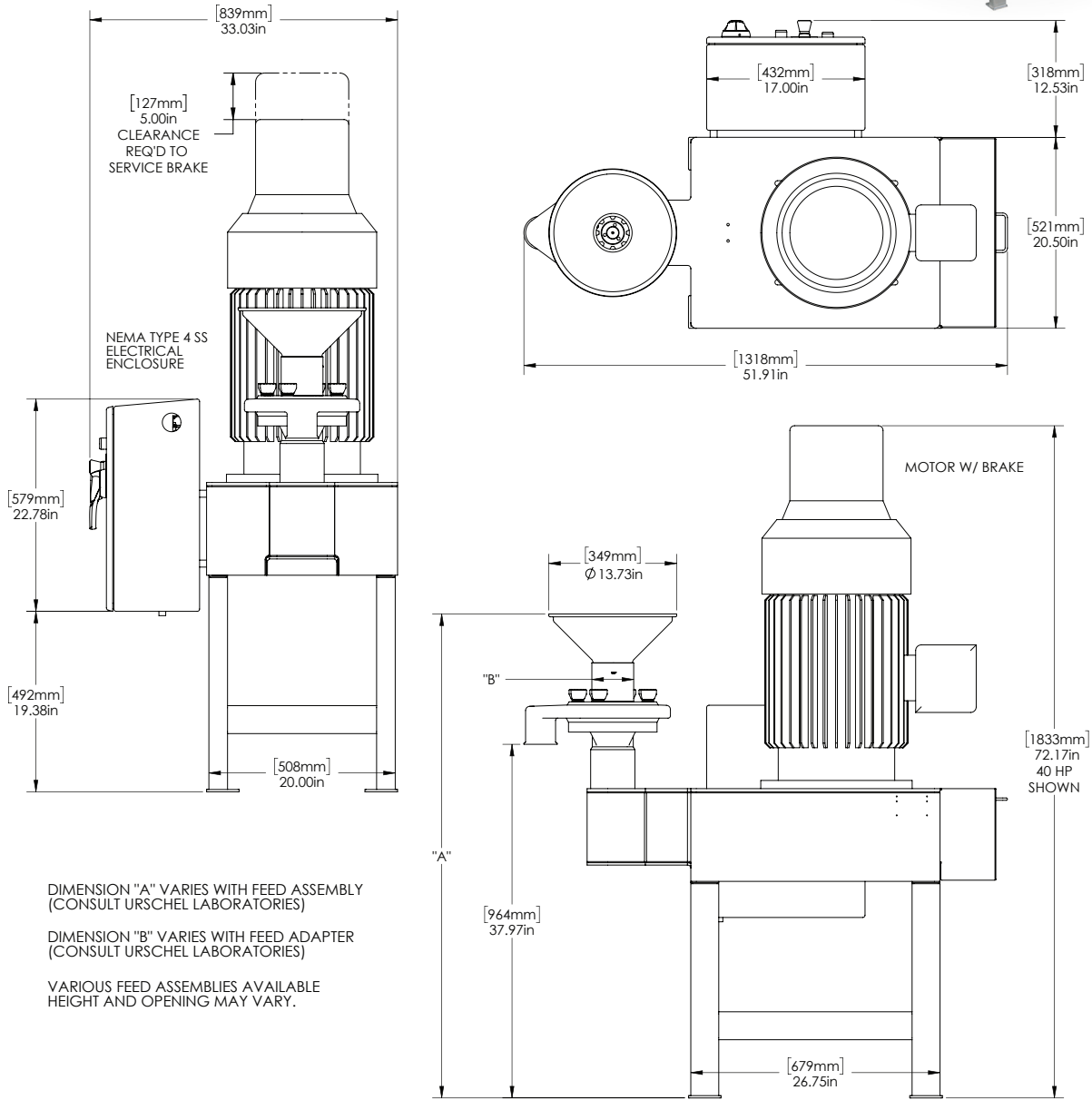
**Height:**..... \*72.17" (1833 mm)

(11.2, 22.4, or 30 kW)

\*Usual height with 40 HP motor. This height will vary depending on horsepower and motor manufacturer.



SPECIFICATIONS & DIMENSIONS



**PUT URSCHEL TO THE TEST** Schedule a comprehensive, no-obligation test cut of your product.

**COMITROL®**  
BY URSCHEL THE SIZE REDUCTION SPECIALISTS



**URSCHEL®**  
The Global Leader in Food Cutting Technology  
www.urschel.com | info@urschel.com