

NEW DiversaCut 2110A™ Dicer

VERSATILE, HIGH CAPACITY SLICER, STRIP CUTTER & DICER



ONION
1/4" (6.4 mm) Dice



HARD SHELL CANDY
Granulation



POTATOES
3/8" (9.5 mm) Crinkle Cut



PEPPERS
1" (25.4 mm) Dice

The largest machine in the DiversaCut line, the ^{BB}DiversaCut 2110A™ Dicer produces dices, strips, slices, granulations, and shreds at high production capacities. With a maximum infeed of 10" (254 mm) in any dimension, the machine offers cost-savings by eliminating the need to pre-cut product. This new dicer promotes more precise cut tolerances with slice adjustment and lockdown features. The machine also features fine-tuning through adjustable collars on both cutting spindles for ultimate precision. Products widely processed include: potatoes, carrots, onions, cabbage, peppers, celery, tomatoes, aloe vera, apples, cooked bacon, cooked turkey or beef roasts, candy granulations, papaya, breads, cookie granulations, ham, fish, pepperoni, squash, pet food, cassava, kohlrabi, cucumbers, eggplant, zucchini, mango, ginger, kale, leek, peaches, pineapple, and strawberries.

TYPES OF CUTS

Slices: The machine can make a full range of slices by removing the crosscut and circular knife spindles.

Flat or crinkle slices: 1/16 to 1" (1.6 to 25.4 mm)

Dices/Granulations: A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by using the required cutting spindles and adjusting the slice thickness.

Circular knife cuts: 1/8 to 3" (3.2 to 76.2 mm)

Crosscut knife cuts: 3/32 to 1-1/2" (2.4 to 38.1 mm)

Crosscut knife crinkle cuts (.076" depth):

9/32 to .583" (7.1 to 14.8 mm)

Crosscut knife deep crinkle cuts (.125 or .145" depth):

3/8 to 1/2" (9.5 to 12.7 mm)

Crosscut knife V-cuts: 5/16 to 1/2" (7.9 to 12.7 mm)

Strip cuts: Flat and crinkle strip cuts in a variety of widths can be made by removing either the crosscut knife spindle or circular knife spindle assembly.

Shreds: Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products.

SPECIFICATIONS

Length: 64.07" (1627 mm)

Width: *63.62" (1616 mm)

Height: 68.44" (1738 mm)

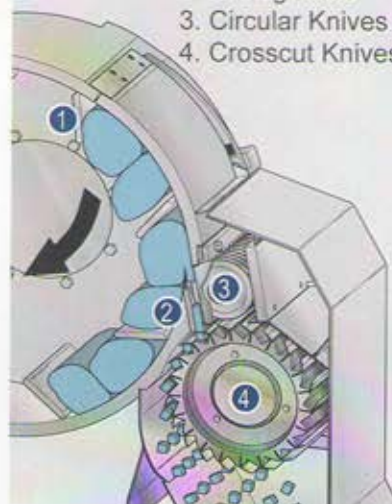
Net Weight: 1500 lb (681 kg)

Motor: 5 or 10 HP (3.7 or 7.5 kW)

*Various discharge chutes are available. Machine width varies depending on style of discharge chute. Width listed is the maximum machine width available.

CUTTING OVERVIEW

1. Impeller Paddles
2. Slicing Knife
3. Circular Knives
4. Crosscut Knives



HAM
3/8" (9.5 mm) Dice



CABBAGE
1/8 x 1-1/2 x 1-1/2"
(3.2 x 38.1 x 38.1 mm)



TOMATOES
5/8" (15.9 mm) Dice



EGGPLANT
3/4" (19.1 mm) Dice



PANINI BREAD
1 x 3/4 x 1"
(25.4 x 19 x 25.4 mm)



CARROTS
1/8" (3.2 mm) Strip Cut



DiversaCut Sprint® Dicer

HIGH PERFORMANCE SMALL DICER

SPECIFICATIONS

Length: 53.81" (1367 mm)

Width: 53.86" (1368 mm)

Height: 65.59" (1666 mm)

Net Weight: 860 lb (390 kg)

Motor: 1.5 HP (1.1 kW)

The ^{ss}DiversaCut Sprint® Dicer is a high performance dicer designed to uniformly dice, strip cut, and slice a wide variety of vegetables, fruits, and meats. Efficiency and flexibility are key traits of the Sprint. The compact machine size combined with the ease of switching over from one cut size or type to another deliver infinite production possibilities.

The machine features continuous operation for uninterrupted production and is designed for easy cleanup and maintenance. Maximum product input size is approximately 6.5" (165.1 mm) in any dimension.

TYPES OF CUTS

Slices: By removing the crosscut spindle and the circular knife spindle, the machine can make slices through the full range of slice thicknesses.

Flat slices: 1/16 to 1" (1.6 to 25.4 mm)

Crinkle slices: 1/8 to 1" (3.2 to 25.4 mm)

Strip cuts: Flat and crinkle strip cuts in a variety of widths can be made by removing either the crosscut knife spindle or the circular knife spindle assembly.

Dices/Granulations: A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by using the required cutting spindles and adjusting the slice thickness.

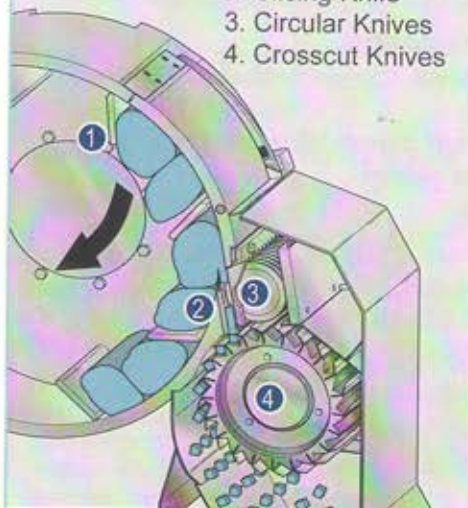
Circular knife cuts: 1/8 to 3" (3.2 to 76.2 mm)

Crosscut knife cuts: 3/32 to 1" (2.4 to 25.4 mm)

Crosscut knife crinkle cuts: 9/32 to 9/16" (7.1 to 14.3 mm)

CUTTING OVERVIEW

1. Impeller Paddles
2. Slicing Knife
3. Circular Knives
4. Crosscut Knives



POTATOES

9/32" (7.1 mm) Crinkle Strips



TOMATOES

1/4" (6.4 mm) Dice



SALMON

1/4" (6.4 mm) Strip



CREAM FILLED COOKIES

5/16" (7.9 mm) Granulation



GHERKIN

3/8" (9.5 mm) Dice



STRAWBERRIES

1/8" (3.2 mm) Dice



TOMATOES

3/4" (19.1 mm) Dice



RAW MANGO

1/2" (12.7 mm) Dice



CARROTS

1/8 x 1-1/2 x 1/8"
(3.2 x 38.1 x 3.2 mm) Strip Cut



POTATOES

1/4" (6.4 mm) Strip Cut

Comitrol® Processors

UNIFORMLY MILL, GRANULATE, FLAKE CUT, OR PUREE



GARLIC PASTE
Model 1700



CHILI SAUCE
Model 1700



PEANUT BUTTER
Model 1700



JELLY-FILLED COOKIES
Model 1700



KETCHUP
Model 1500

The Comitrol® Processor is widely used throughout the world as an effective solution for a multitude of dry, paste, and liquid size reduction applications. Several different models are available to accommodate different applications. Comitrol Processors vary in feed/discharge configurations, cutting head and impeller options, and horsepower. Every model features continuous operation for high capacity throughputs and simple cleanup. Standard operations include: granulating, flaking, slicing, milling, shredding, liquefying, pureeing, and dispersing.

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.

TYPES OF CUTS

MODEL 1700

Variety of 6" Slicing Heads offer thicknesses from about .020 to .060" (.5 up to 1.5 mm)

MODELS 1500 & 1700

Variety of 6" Microcut Heads offer the smallest particle sizes from about .0012 up to .0237" (.03 up to .6 mm)

MODELS 1700 & 3600

Variety of 6" Cutting Heads offer sizes from about .010 up to 1.5" (.254 up to 38.1 mm)

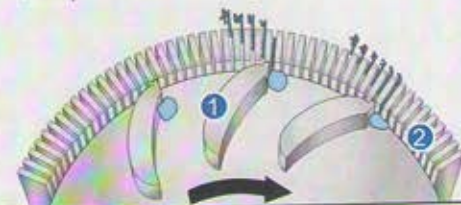
MODEL 9300

Variety of 12" Microcut Heads offer approximate size range from micro-dimensions up to .0420" (1.1 mm).

CUTTING OVERVIEW

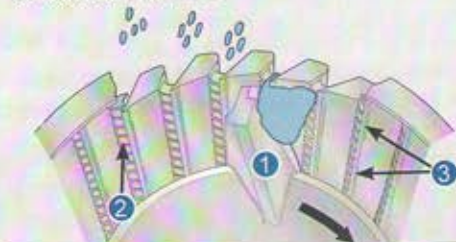
Microcut Head

1. Impeller 2. Cutting Blades



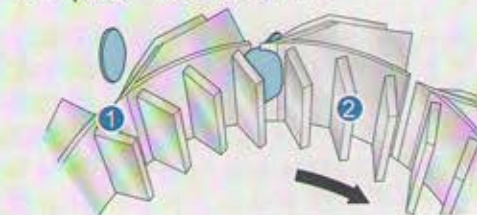
Cutting Head

1. Impeller 2. Horizontal Separators 3. Vertical Knives



Slicing Head

1. Impeller 2. Slicing Knife



SOY MILK
Model 9300



PEANUT BUTTER CRACKERS
Model 3600



The 12" (304.8 mm) diameter microcut head and impeller used on Model 9300 (left) is twice the size of the microcut head/impeller used on the Model 1700 (right).