



Tomás Guillén

MAQUINARIA PARA LA INDUSTRIA ALIMENTARIA



S/S URSCHEL TRANSLICER-2510 SLICER



ID:

MAKE

PRODUCTION

N° OF BLADES

CONTROL PANNEL

MODEL

MADE OF

0000000196265

URSCHEL

13600 KG/H APROX.

24

INCLUDED

TRS-2510

STAINLESS STEEL



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SPACE TOTAL DIMENSIONS

LENGTH	3,850 m	WIDTH	1,300 m	HEIGHT	1,700 m	WEIGHT	680,00 Kg
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DESCRIPTION

The TranSlicer 2510 is ideal for leafy vegetables including: romaine lettuce, iceberg lettuce, kale, parsley, cabbage, spinach, celery, cucumbers, eggplant, melon, aubergine, papaya, carrots, leeks, etc.

The TranSlicer 2510 accepts compressible food products up to 203 mm (8 ") in diameter or firm products up to 171 mm (6-3/4 ") in diameter (pre-slicing may be required).

Interchangeable (optional) stainless steel cutting wheels include: slicing wheel, julienne wheel and shredding wheel. The number, location, pitch and type of blades are coordinated with the cutter wheel and infeed belt speed to determine the size of the cut. The 2510 continues to dominate the fresh salad industry for processing all different types of leafy greens and packaged salad kits. The machine features a sanitary stainless steel design and continuous operation for uninterrupted production.

CUTTING:

- Cutting wheel: Flat and crimped slices: 1/32 to 3" (0.8 to 76.2 mm).
- Julienne wheel: 3/8 x 3/8" to 3 x 2" (9.5 x 9.5 mm to 76.2 x 50.8 mm)
- Shredding wheel: 3/8" (9.5 mm) to 3" (76.2 mm) long approx. and 1/32" to 9/32" (0.8 to 7.1 mm) thick using a combination of julienne and slicing knives.

Production may vary depending on the cut and the product to be cut.

Pulse en los siguientes enlaces para ver los videos





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