Contact Heat and Control to organise a product test cut. There are four size reduction machines available with various cut type options.

Quality-driven food processors around the world choose Urschel slicers for a reason. Drawing on a rich heritage of innovation, Urschel continues to re-invent perfection today with intensive research and development driven by world-class engineering talent. Whether your plant is large or small, count on Urschel for an extensive product line built for precision, reliability and quality.

High performance continuous cutting equipment for all manner of fruit and vegetable size reduction

**E TranSlicer®**
- Ideal for elongated vegetables, fruits and cooked meats
- Interchangeable stainless steel cutting wheels offer maximum versatility

**CCD Shredder**
- Flat slice, strip cut, full shred, oval shred, "V" shred, crescent shreds, and grating options
- Shredding various foods e.g. cheese, salads, potatoes and carrots
- Slicing various fruits and vegetables

**Comitrol® 1700**
- Puree, granulate or mill
- Food, chemical and pharmaceutical applications
- Multitude of dry, paste and liquid size reduction

**New DiversaCut2110A™**
- This new dicer promotes more precise cut tolerances with slice adjustment and lockdown features.
- Features fine-tuning through adjustable collars on both cutting spindles for ultimate precision.