

Comitrol® Processor Models 3600, 3630, 3640, 3660 & 3675 for use with Suitable Feeders

Controlled Particle Size Reduction



Comitrol® Processor Model 3600 specifically designed to interface with a suitable feeder. Suitable feeders are manufactured and supplied by a third party.

SPECIFICATIONS

Comitrol® Processor Model 3600 for use with a suitable feeder:

Length: 30.23" (768 mm)
Width: 31.78" (807 mm)
Height: 31.27" (794 mm)
Net Weight: 425 lb (193 kg)
Motor: Impeller - 10 HP (7.5 kW)

Contact Urschel Laboratories, Inc. for exact specifications on the following models for use with suitable feeders:

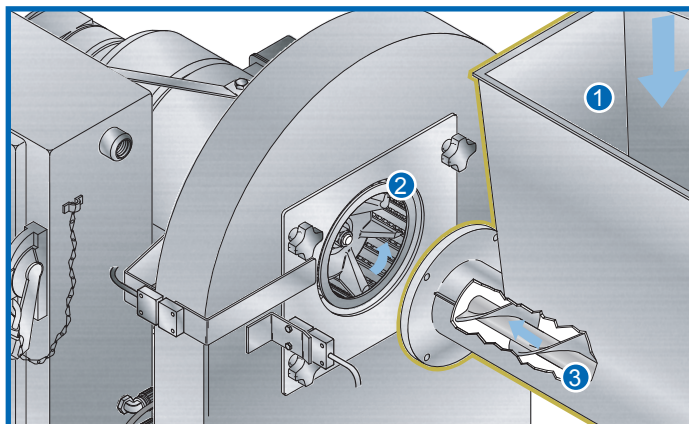
Comitrol® Processor Model 3630
Motor: Impeller - 30 HP (22.4 kW)
Comitrol® Processor Model 3640
Motor: Impeller - 40 HP (29.8 kW)
Comitrol® Processor Model 3660
Motor: Impeller - 60 HP (44.8 kW)
Comitrol® Processor Model 3675
Motor: Impeller - 75 HP (56.0 kW)

APPLICATIONS

The compact size of the Comitrol Processor Models 3600, 3630, 3640, 3660, and 3675 for use with suitable feeders makes each machine ideal for a wide range of small volume to high capacity production environments. Each model varies in dimension, weight, and horsepower.

Processors benefit from the wide selection of cutting heads and impellers that are available for diverse applications such as chopping, flake cutting, granulating, pureeing, and emulsifying.

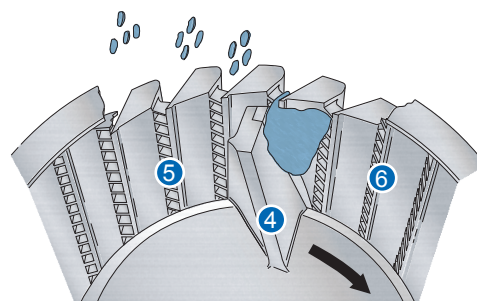
Foods such as meats, poultry, fruits, vegetables, and cheeses can be processed as well as many chemical and pharmaceutical products. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.



COMITROL® PROCESSOR MODELS 3600, 3630, 3640, 3660 & 3675 FOR USE WITH SUITABLE FEEDERS

OPERATING PRINCIPLE

Product delivered to the feed hopper [1] is controllably transferred to the cutting head [2] and impeller by the feed screw [3]. When product reaches the impeller [4], it revolves at a high speed inside the cutting head. The resulting centrifugal force propels the product outward past the cutting edges of the stationary reduction head. The cutting head has uniformly spaced thin horizontal bars [5], or separators. Small portions of product projecting into the spaces between the separators are cut off into flakes by spaced columns of vertical knives [6]. These flakes quickly travel outward and away from the cutting head. The wall surfaces between the vertical knives are relieved to eliminate rubbing friction that would produce heat.



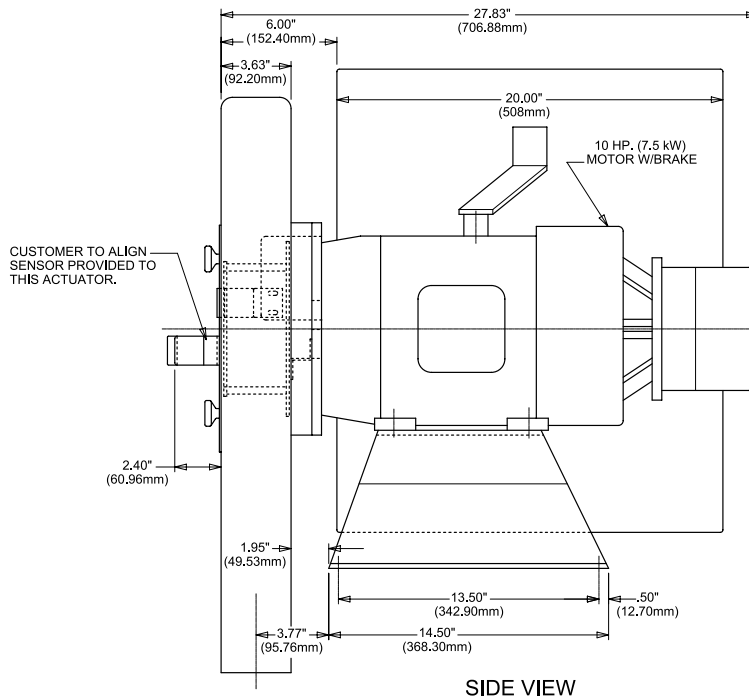
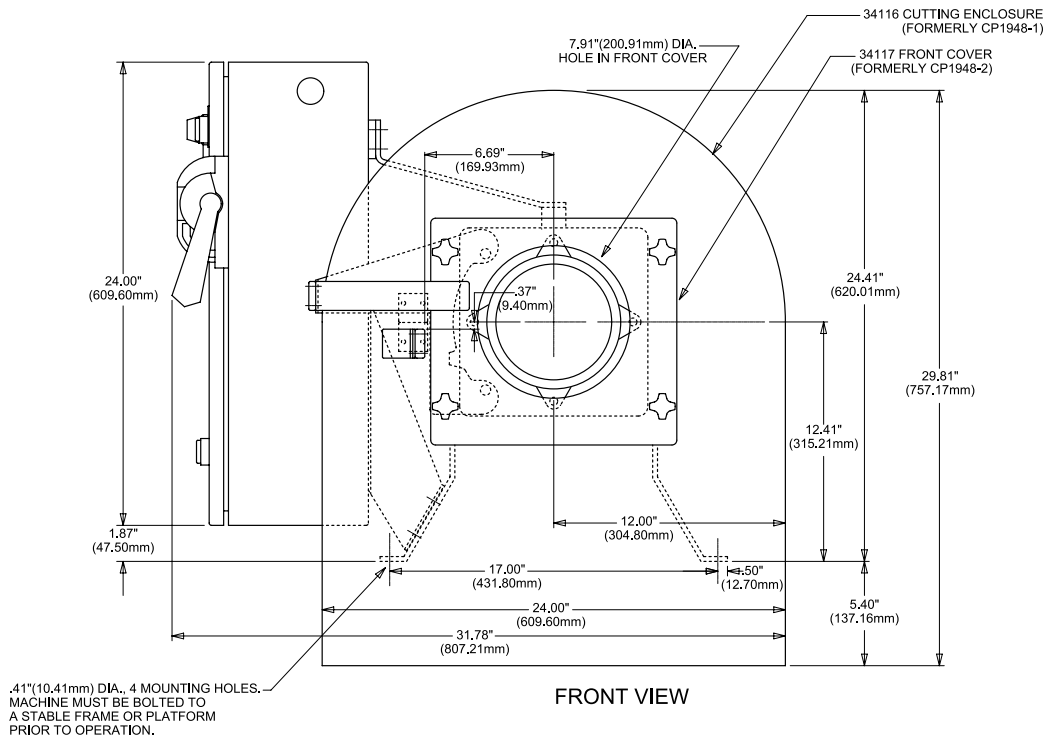
CUTTING HEAD ASSEMBLY

TYPES OF CUTS

Particle sizes ranging from coarse to fine emulsions are possible. To ensure the proper combination of cutting parts, Urschel Laboratories, Inc. recommends your product be tested in one of our worldwide Product Test Cutting Facilities free-of-charge to find the most efficient solution to your size reduction needs.

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 3600 for use with a Suitable Feeder Dimensional Drawing



For dimensional drawings of other Models 3600, 3630, 3640, 3660, or 3675 for use with suitable feeders, contact Urschel Laboratories, Inc.

You Are Invited to Test Cut Your Product

Urschel Laboratories 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 Laboratories' representative to schedule a comprehensive, no-obligation test today at www.urschel.com.

