

# COMITROL® PROCESSOR MODEL 5600

## MAXIMUM POWER PLUS POSITIVE FEED ASSISTANCE

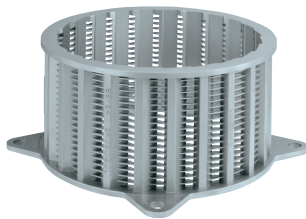
The Comitrol® Processor Model 5600 maximizes capacity using a powerful 100 HP (75 kW) motor combined with a 2 HP (1.5 kW) equipped screw feeder. The 5600 benefits from the unique Comitrol size reduction principle at an increased impeller speed of 5,600 revolutions per minute. Stainless steel construction ensures maximum durability and sanitation. The machine features continuous operation for uninterrupted production, and is designed for easy cleanup and maintenance.

Common applications include: vegetable processing, curry, ginger, coconut meat, beef/poultry/seafood and byproducts, and textured vegetable protein.

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 2-1/2" (63.5 mm).

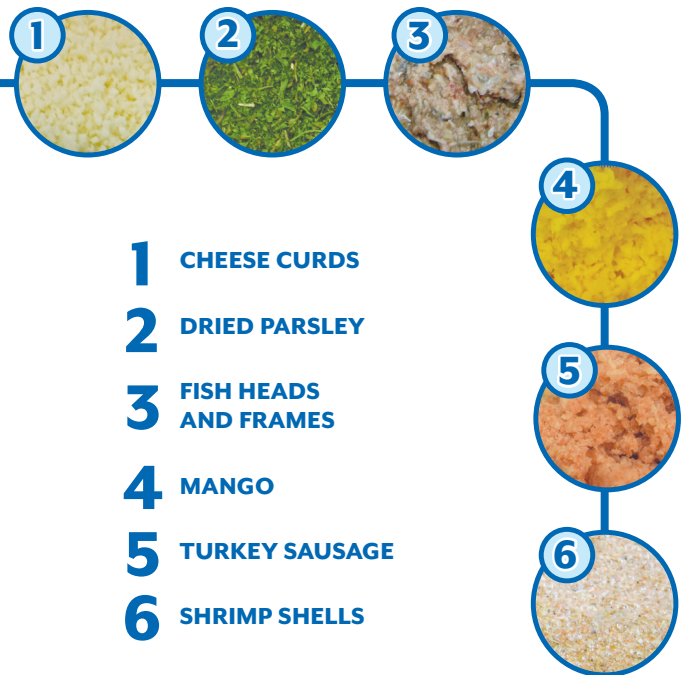


### TYPES OF CUTS



#### Cutting Head

Utilizes 6" (152.4 mm) diameter Cutting Heads paired with a variety of impellers to produce coarse to fine reductions.



**1** CHEESE CURDS

**2** DRIED PARSLEY

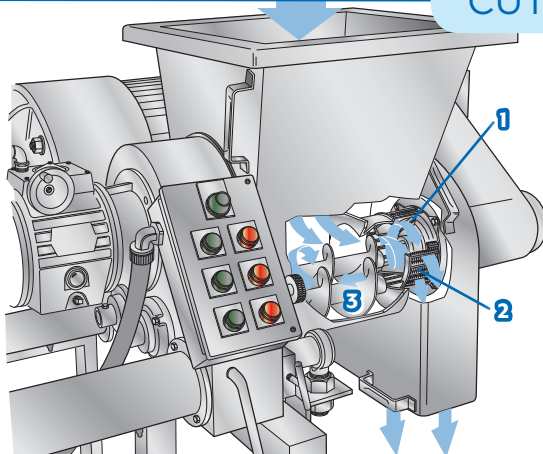
**3** FISH HEADS  
AND FRAMES

**4** MANGO

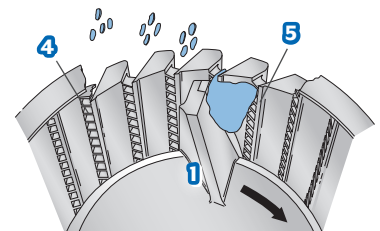
**5** TURKEY SAUSAGE

**6** SHRIMP SHELLS

### CUTTING OVERVIEW



1. Impeller
2. Cutting Head
3. Screw Feeder
4. Horizontal Separators
5. Vertical Knives



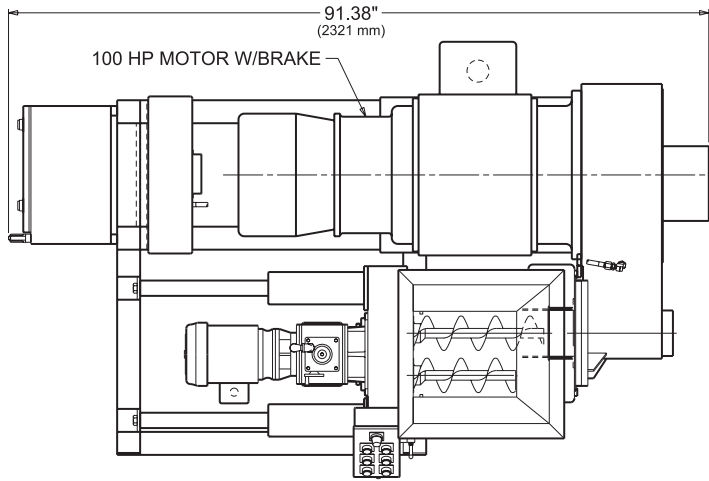
If your product application is not mentioned on this page, contact your local Urschel representative to determine the most effective solution to your size reduction needs.

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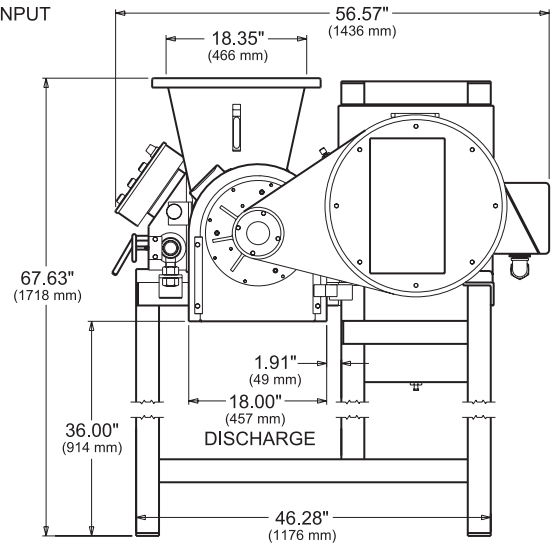
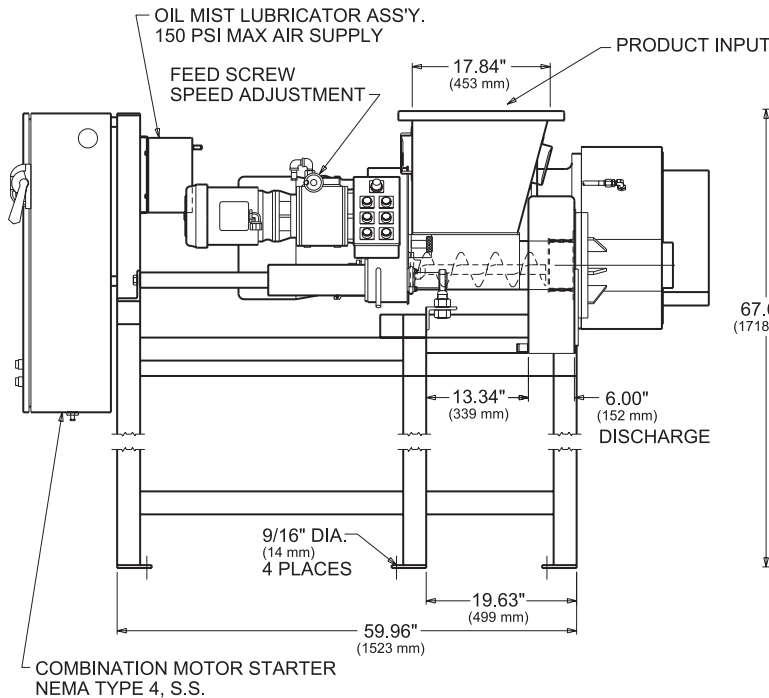
SPECIFICATIONS & DIMENSIONS

Measurements and weights may vary depending on machine configuration.

<b>Length:</b> .....	91.38" (2321 mm)	<b>Motors:</b> .....	Impeller –
<b>Width:</b> .....	*56.57" (1436 mm)		100 HP (75 kW)
<b>Height:</b> .....	67.63" (1718 mm)		Screw Feeder –
<b>Net Weight:</b> .....	3126 lb (1024 kg)		2 HP (1.5 kW)



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.



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

**COMITROL<sup>®</sup>**  
BY URSCHTEL THE SIZE REDUCTION SPECIALISTS



**URSCHTEL<sup>®</sup>**  
The Global Leader in Food Cutting Technology

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