

# AFFINITY INTEGRA® DICER

## PROCESSES DIFFICULT-TO-CUT PRODUCTS

A smaller version of the original Affinity Dicer — meet the <sup>BS</sup>Affinity Integra® Dicer. Like the Affinity, the Integra excels at processing challenging, difficult-to-cut applications such as cheese or soft meats, meats with high-fat content, cold temperature products, sticky bakery ingredients, or products like brined pickles. In addition to prevailing over challenging throughputs, the clean-cutting action achieves high yields of precise, targeted cut sizes well within customer parameters.

This dicer incorporates design elements from the longstanding Model RA series and original Affinity Dicer with the ability to replace existing in-line Model RA series machines. Consider the Affinity Integra to enhance your production capabilities. Compared to our standard Model RA series machines, the Integra dicer accepts a larger infeed product size combined with a larger impeller case that equates to potentially a 20 to 50 percent increase in capacity. In addition, the Integra also offers greater overall design efficiencies.



## TYPES OF CUTS

### SLICES

**Flat slices:** up to 1/2" (12.7 mm)

### DICES/GRANULATIONS/CRUMBLES

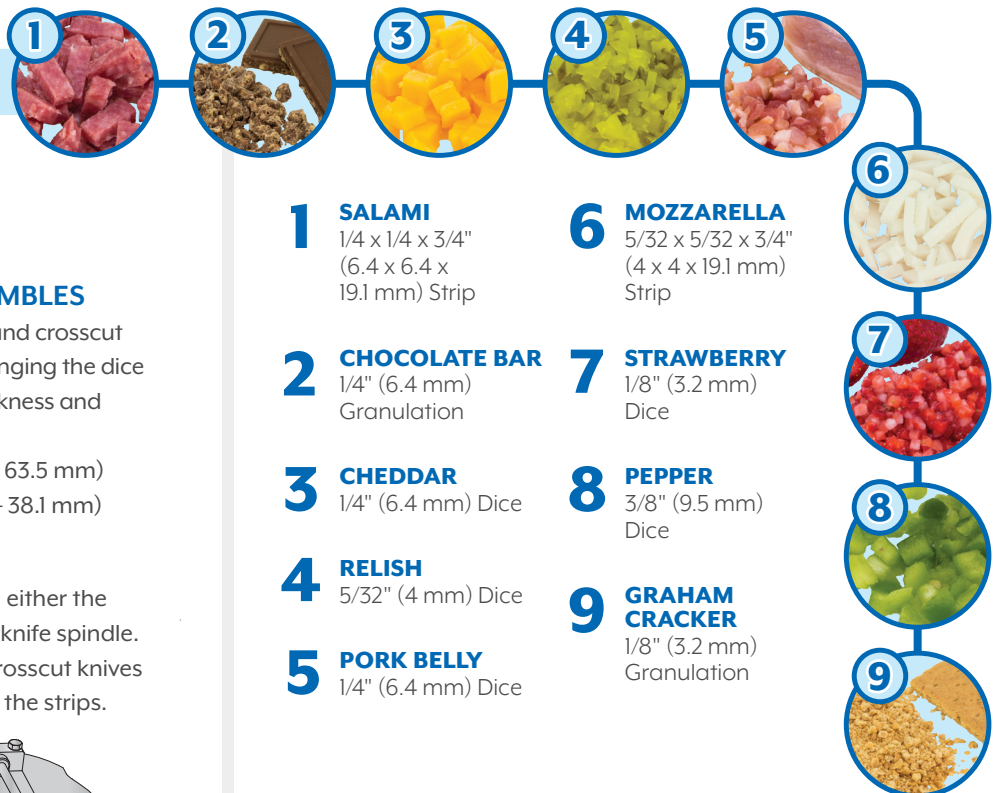
A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by adjusting the slice thickness and cutting spindles as needed.

**Circular Knife Cuts:** 1/8 – 2-1/2" (3.2 – 63.5 mm)

**Crosscut Knife Cuts:** 1/8 – 1-1/2" (3.2 – 38.1 mm)

### STRIP CUTS/SHREDS

Flat strips can be made by removing either the crosscut knife spindle or the circular knife spindle. Combinations of circular knives or crosscut knives can be used to shorten the length of the strips.



**1 SALAMI**  
1/4 x 1/4 x 3/4"  
(6.4 x 6.4 x 19.1 mm) Strip

**2 CHOCOLATE BAR**  
1/4" (6.4 mm)  
Granulation

**3 CHEDDAR**  
1/4" (6.4 mm) Dice

**4 RELISH**  
5/32" (4 mm) Dice

**5 PORK BELLY**  
1/4" (6.4 mm) Dice

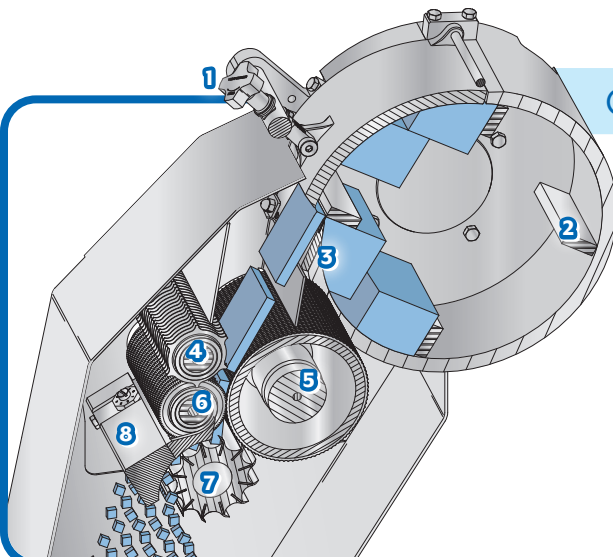
**6 MOZZARELLA**  
5/32 x 5/32 x 3/4"  
(4 x 4 x 19.1 mm)  
Strip

**7 STRAWBERRY**  
1/8" (3.2 mm)  
Dice

**8 PEPPER**  
3/8" (9.5 mm)  
Dice

**9 GRAHAM CRACKER**  
1/8" (3.2 mm)  
Granulation

## CUTTING OVERVIEW



1. Slice Adjustment Knob
2. Impeller Paddles
3. Slicing Knife
4. Feed Spindle
5. Feed Drum
6. Circular Knives
7. Crosscut Knives
8. Stripper Plate

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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Measurements and weights may vary depending on machine configuration.

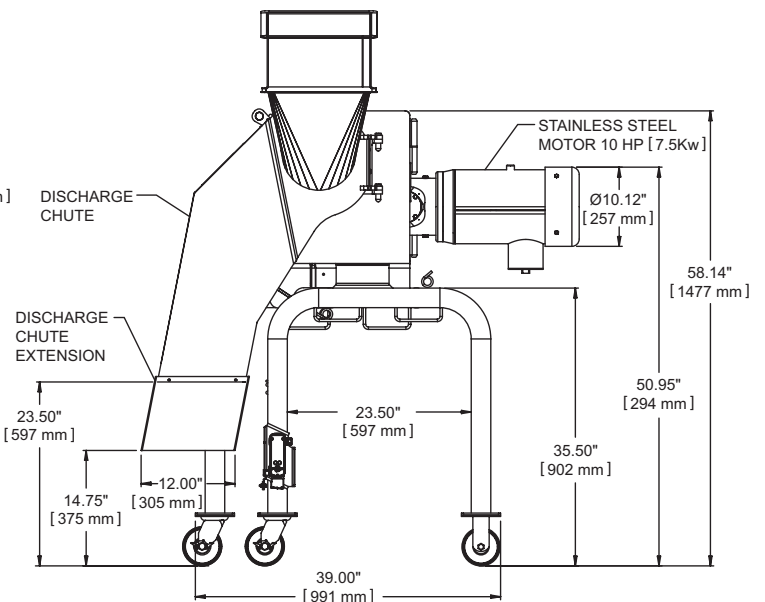
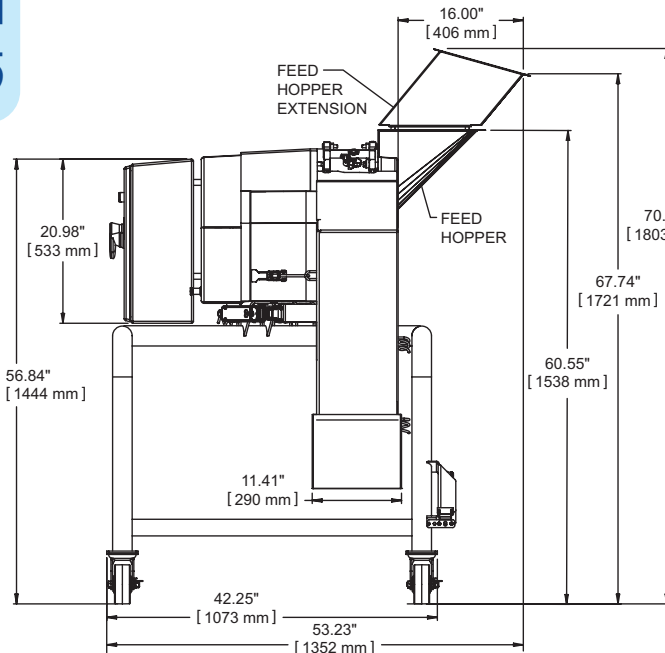
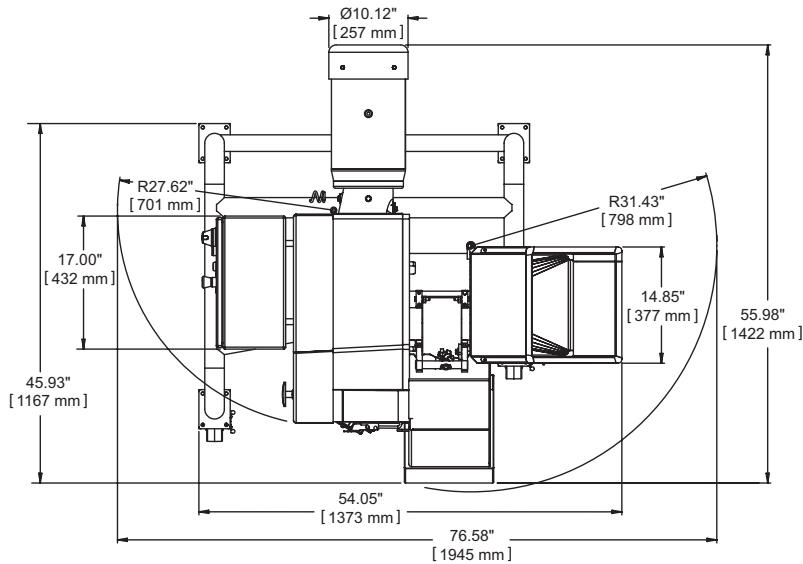
**Length:**.....55.98" (1422 mm)

**Net Weight:** .....1500 lb (680 kg)

**Width:**.....54.05" (1373 mm)

**Motor:**.....10 HP (7.5 kW)

**Height:**.....70.97" (1803 mm)



## TEST CUT YOUR PRODUCT

Contact your local Urschel representative to schedule a comprehensive, no-obligation test-cut of your product: [www.urschel.com](http://www.urschel.com).



**URSCHEL®**

The Global Leader in Food Cutting Technology

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