

DURABLE MEAT CUTTING EQUIPMENT

As the global leader in food cutting technology, Urschel offers a wide range of durable meat cutting equipment for small, mid-size, and large volume processors.

DELIVERS THE ULTIMATE IN PRECISION DICES, SANITATION, AND SUPREME THROUGHPUT

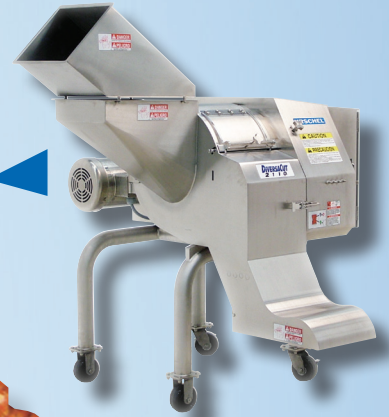
The Affinity® Dicer is the largest dicer Urschel manufactures and specializes in cutting difficult-to-cut meat products: soft meats, cold temperature applications, or meats with high fat content. The machine accepts a large infeed product size of up to 10" (254 mm) in largest single product dimension. Transitional components work with cutting parts to produce precision dices as small as 1/8" (3.2 mm). All product contact surfaces are polished to an Ra 32 finish for superb sanitation. Hinged panels provide full access for maintenance. Powered with a 25 HP (18 kW) drive motor, plus a 5 HP (3.6 kW) crosscut motor, the Affinity provides the ultimate in maximized yield. Designed for large volume processors.



NEW!

PRODUCES VERSATILE, PRECISION CUTS AND HIGH CAPACITY THROUGHPUT

The DiversaCut 2110® Dicer produces a variety of cuts including shreds at high production capacities. Maximum product input size is 10" (254 mm) in any dimension. Hinged panels provide access to key areas for maintenance and sanitation. Available with either a 5 or 10 HP (3.7 or 7.5 kW) stainless steel motor. Designed for large and mid-size volume processors.



HEAVY DUTY HYBRID DICER WITH HIGH CAPACITY POTENTIAL

The Model RA-HD heavy duty hybrid dicer combines key strengths from the Urschel Model RA series of machines plus a larger 10 HP (7.5 kw) motor. This large motor is supported by a heavy duty drive configuration and associated parts to promote load distribution absorption and reduce load stress. The result is high capacity yield of strips and diced meats. Maximum input is 3.5" (88.9 mm) in any dimension. Designed for small to mid-size volume processors.



Products (top left to bottom right): Salami 1/8 x 1 x 1/8" (3.2 x 25.4 x 3.2 mm); Ham 1/8" (3.2 mm); Frozen Tempered Cooked Beef 3/8" (9.5 mm); Cooked Turkey Breast Short Shred; Chorizo Sausage 1/4" (6.4 mm); Ham 1/4 x 1.5" (6.4 x 38 mm); Raw, Frozen-Tempered Bacon 1/4" (6.4 mm)



URSCHEL®

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<http://www.urschel.com/meatprocessors.html>

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