

YOUR PARTNER IN PRODUCTIVITY



URSCHEL[®]
The Global Leader in Food Cutting Technology



Over 100 Years OF PRECISION

Since 1910, Urschel has been designing and manufacturing precision industrial cutting machinery. From the invention of the Gooseberry Snipper to the development of the TranSlicer® and DiversaCut® series of machines, the focus has always been on finding innovative and efficient ways to improve customer productivity.

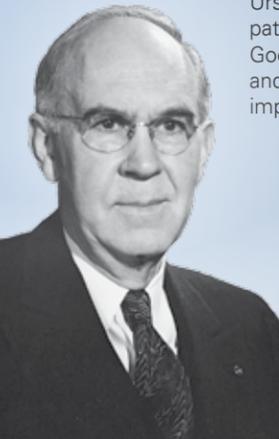
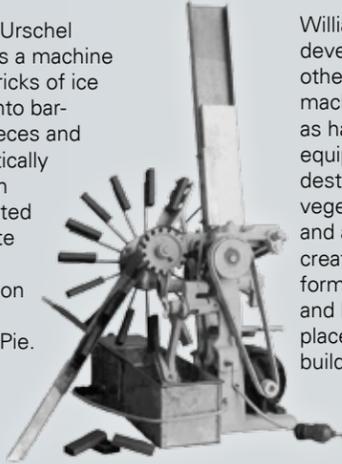
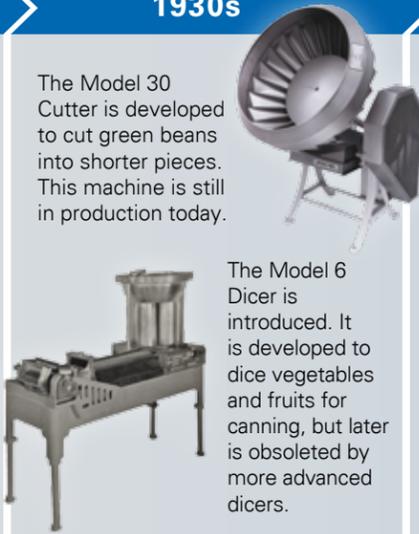


Today, Urschel manufactures more than 50 precision-engineered size reduction machines, including a wide range of slicers and dicers for hundreds of processing applications worldwide. Utilizing a revolutionary cutting principle, the versatile Comitrol® Processor line offers innovative cutting technology resulting in boundless new size reduction possibilities.

Urschel has developed a worldwide reputation for excellence by working in partnership with customers over the years to meet the ever-changing challenges in the marketplace. Increases in productivity, new

products, energy-saving machinery, and cleaner, more precise cuts, are just a few ways the engineers at Urschel have – and continue – to rise to the demands of this dynamic industry.

Urschel is not just a builder of machines. Urschel works with customers as a partner in productivity, developing solutions to processing problems, finding – or creating – the best Urschel machine to fit any production situation. Urschel seeks to help its customers' businesses by manufacturing machinery that performs with precision and reliability.

1908	1910	1920s	1923	1930s	1936	1937	1939
 <p>Inventor William Urschel files for his first patent regarding the Gooseberry Snipper, and continues to improve the design.</p> 	<p>William Urschel establishes the Urschel Gooseberry Snipper Factory in a little shop next to the family's kitchen, and begins to sell machines to Michigan canners. Gooseberry stems and blossom ends had been removed manually up to this time. One Gooseberry Snipper could do the work of 100 workers.</p>	 <p>The second generation of the Urschel family, Joe and Gerald Urschel, begin designing food cutting machinery. These talented inventors were awarded with over 70 patents during their lifetime.</p>	 <p>William Urschel develops a machine to cut bricks of ice cream into bar-sized pieces and automatically dip them into melted chocolate for the production of the Eskimo Pie.</p> <p>William also develops many other types of machinery such as harvesting equipment, cherry destemmers, vegetable peelers, and a machine that creates concrete formed bricks and lays them in place to construct buildings.</p>	 <p>The Model 30 Cutter is developed to cut green beans into shorter pieces. This machine is still in production today.</p> <p>The Model 6 Dicer is introduced. It is developed to dice vegetables and fruits for canning, but later is obsolete by more advanced dicers.</p>	 <p>The first international sales representative from Canada, Chisholm Machinery Sales, is contracted through a handshake agreement.</p>	 <p>The Model M Slicer is sold for slicing mushrooms, beets, strawberries, peaches, etc. It is the first size reduction machine to incorporate centrifugal force in its operation, but is later obsolete by higher capacity slicers.</p>	 <p>The Model B Dicer is sold for dicing vegetables and revolutionizes the canned soup industry. It is later replaced by more sophisticated dicers.</p>



Urschel's on-site foundries offer the latest state-of-the-art technology and ensure maximum quality control.

In-depth research and development is ongoing to produce the most accurate, high performance, and long-lasting parts.

EDM wire cutting technology offers optimum precision.

Manufacturing Quality

SINCE 1910

Working as a loyal partner with processors around the world results in continual technical improvements and innovative processing techniques.

At Urschel, quality begins with employees who are dedicated to the high level of excellence and precision the company demands. That is why the members of every department take responsibility for the quality of their own work. Tolerances are checked, details inspected, and performance evaluated before any part moves to the next step.



1940

Urschel continues to develop new cutting machinery including the Model L and SL designed for the poultry and meat industries.



1950

The Model R Dicer is developed for pickle relish. It is later replaced by the Model RA.



1956

The Model G Dicer is developed to dice and strip cut fruits and vegetables. It is later replaced by present-day Models G-A (1972) and GK-A (1972).



1957

The Model OV Slicer is developed. The machine makes one precise slice at a time at a rate of 500 slices per second.



1957



Urschel Laboratories moves from 158 S. Napoleon St. and opens a newly-built facility at 2503 Calumet Avenue. The new facility totals 22,250 square feet. Urschel will continue to expand this facility in coming years.

1958

The Model RA Dicer replaces the Model R. The Model RA creates higher quality cuts at greater capacities. It is later replaced by the Model RA-A in 1972.



1959



The Model CC is developed to meet the snack industry's demand for slicing potatoes for chips. The updated version of the machine is still widely sold today.

1963

The Model MG milling machine is unveiled. It incorporates centrifugal force in its operation with the ability to cut very fine to large particle sizes. This will later evolve into the Comitrol® Processor line of milling equipment.



1965 – 1968

Urschel begins to establish regional sales offices in the U.S. and organizes international sales representatives around the globe. This sales representation will continue to grow and eventually cover over 100 countries worldwide.





Urschel Equipment

IS BUILT TO LAST

At Urschel, every machine is constructed individually with meticulous care and pride without the use of assembly lines.



Spare parts are shipped worldwide in hours, not days.

Nobody in the world builds a machine as well as Urschel. In fact, it is common for the company to receive part orders for machines that are still in operation after 30, 40, or even 50 years. Urschel's partnerships with its global clients are built on that dependability; so every part is designed and manufactured for use under extreme production demands.

While other suppliers may take weeks to deliver needed parts, Urschel delivers parts promptly. The company realizes customer concerns of the potentially higher cost of lost production time and wasted product. With Urschel, clients don't have to wait for spares. Replacement parts for Urschel machines are shipped from an extensive multi-million dollar inventory in a matter of hours. Equally important, every Urschel part is guaranteed to fit and perform exactly like the original. Customer service representatives are always ready to process customers' orders, answer questions, or schedule a service call.

No matter where the location, customers can be assured they are receiving genuine Urschel parts, made with the same tolerances as every Urschel machine.



Highly skilled personnel give individualized attention to every detail of machine assembly.



An extensive inventory of replacement parts ensures prompt same day shipment.

1970s

1972

1978

1988

1989

1991

1993

1995



(Back to front, left to right): Kenny, Bob, Gerald, Elena, Joe, and Dan Urschel.

The third generation of the Urschel family, Dan, Bob, and Elena Urschel assume active roles in the manufacturing and administrative aspects of the company. The company continues to flourish.



Urschel International Ltd., the first subsidiary office in England, opens. Subsidiary offices will continue to open throughout Europe.



After a series of additions, Urschel Laboratories now exceeds 110,000 square feet.



The Model M Dicer is introduced to the meat/poultry industry for the dicing, strip cutting, and shredding of products through a wide range of temperatures.



U.S.D.A. Dairy Division accepted Model CC-D Cheese Shredder is introduced.



Urschel introduces two machines. The Model VSC Segment Cutter designed with blades held under tension for the cutting of carrot sticks and pickles spears.

The model RA-D is a U.S.D.A. Dairy Division accepted cheese dicer.



The Comitrol Processor Model 9300 is introduced. The largest of the Comitrol® Line, it is noted for its single pass fine milling operation of peanut butter.



The TranSlicer® 2500 Cutter is introduced. It revolutionizes the fast-growing salad industry with its ability to accept up to a 6" head of lettuce and uniformly cut it for bagged lettuce on grocery shelves.

The Urschel

DESIGN PHILOSOPHY:

SIMPLICITY, EFFICIENCY, & PRECISION

Urschel Engineers work together to create innovative, efficient solutions to customer processing requirements.



Computer-controlled machining centers improve production efficiency while providing the highest degree of accuracy.



Urschel's unique blend of advanced technology and craftsmanship achieves a high level of manufacturing uniformity.



Urschel precision is built into every part.



Every challenge is unique, every customer different. That is why every machine Urschel manufactures is an original Urschel design that is simple to use, reduces waste, increases production, provides precision and improves end product in some outstanding way. The result of this unique philosophy is a complete line of reliable equipment that provides clean, gentle cutting action, easy clean-up, and proven money saving efficiency.



1998

Urschel introduces two machines. The TranSlicer® 2000 Cutter specializes in the slicing of elongated products.



The QuantiCut® Dicer is Urschel's largest dicer, and it includes a feed hopper which accepts product up to 10" in any dimension.



1999



Urschel International Ltd. European Headquarters opens a newly constructed office in Leicester, England.

The Urschel Asia Test Facility in Singapore opens.



2000s



(Back to front, left to right): Rick Urschel, Heather Lynch, Andy, Dan, and Bob Urschel.

The fourth generation of the Urschel family, Rick and Andy Urschel and Heather Lynch, attain key roles within the company.

2002

The DiversaCut 2110® Dicer is introduced. It is noted for superior dices and the ability to accept large input product up to 10 inches.



2004

Urschel Asia Pacific Pte. Ltd. (UAP) (formerly Urschel Asia Test Facility) forms in Singapore, and other direct sales offices in China, Thailand, and India open.



The building addition is completed which adds an additional 12,500 square feet, for a total of 230,300 square feet. This addition includes the construction of a state-of-the-art No Bake Foundry which offers the latest in foundry technology.

2006

The Model M6 Dicer is introduced. This dicer combines all of the strengths of the previous Models M, M3, and M-L Dicers, plus has increased sanitation and a streamlined design.



Urschel opens Urschel Equipment, a new department of the company dedicated to the purchasing and selling of refurbished Urschel machinery.

The relocated new Urschel International Ltd. France subsidiary office has its grand opening.





A commitment to continual CUSTOMER SERVICE



When it comes to after-sales service, Urschel is a partner in productivity for the long term. From initial installation and start-up, to training, instruction manuals, videos, and fully-equipped Product Test Cutting Facilities, Urschel provides a complete customer support package. Our worldwide network of fully-trained sales and service staff has experience with literally thousands of processing applications and is ready to assist with any unique size reduction requirements.

Test Cut Your Application

Urschel machine experts provide free-of-charge test cutting of your product. This service helps determine the best Urschel machine to suit your application and processing line. Urschel technicians work side-by-side with thousands of customers to develop profitable processing solutions.

Technical Training via Phone

Factory-trained sales engineers provide technical training in the operation and efficient use of Urschel machinery. Technical questions are answered completely and conveniently through a simple phone call.

Convenient, Cost-effective In-Plant Maintenance

Flexible, cost-effective in-plant maintenance is available to meet the needs of different processors. Certified Urschel technicians are dispatched to provide service in order to reduce downtime, keep the machine running at peak performance, and increase machine life.

Inventory In-stock and Ready to Ship

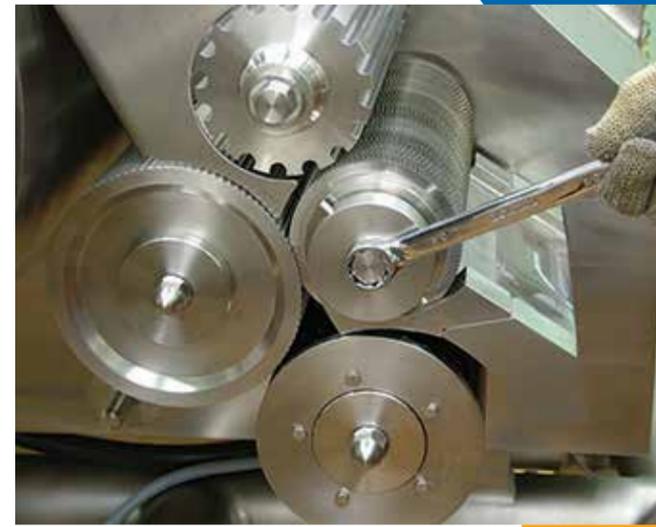
High volume components that are routinely replaced by processors are kept in-stock to deliver quick shipment when needed to decrease costly downtime.

Expert Repair Services

Fully-trained service technicians thoroughly inspect and expediently repair damaged or worn parts such as gear boxes, crosscut spindles, Comitrol® spindles and impellers, and sharpen Urschel knives. This produces cost savings through extending the life of different parts.

Comprehensive Manuals and Support

Training videos, detailed instruction manuals, and technical bulletins are just part of the comprehensive service package that Urschel provides every customer.



2006

2007

2009

2010

2011

2012

2013

2014

2015

The U.S.D.A Dairy Division accepted Model CCX-D Cheese Shredder is introduced. The CCX-D offers highly polished interior and exterior surfaces and simple access through hinged and swingaway openings to promote sanitation and ease maintenance.



The DiversaCut Sprint® Dicer is introduced. The Sprint is a rugged, compact dicer designed for precise, efficient small scale production runs.



The TranSlicer® 2510 Cutter replaces the TranSlicer® 2500. The new cutter offers a larger discharge chute, sloped sheet metal, and other engineered improvements.



Urschel celebrates 100 years of manufacturing precision food cutting equipment.



The first direct Latin American Urschel office Urschel Latinoamérica S.R.L., opens in Argentina.



Urschel opens new subsidiary office in Italy.



Urschel introduces the new Affinity® large U.S.D.A., Dairy Division accepted dicer.

Rick Urschel is appointed the new president/CEO succeeding his father, Bob Urschel. Bob remains actively involved with the company as chairman of the board.



Urschel opens new subsidiary office in Spain. Urschel Portugal and Urschel Germany, Urschel India, and Urschel Thailand relocate to larger offices after outgrowing their previous locations. Urschel Netherlands relocates to a new, larger facility after the previous facility sustains tornado damage.



New agent distributors are appointed in Colombia and Chile. Urschel maintains quality, longstanding relationships with agents and subagents around the world. They are a valued resource and add strength to the Urschel global network of sales and service.

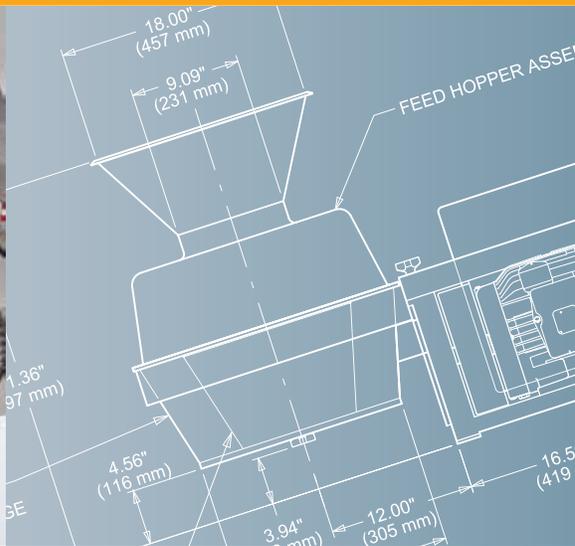
DiversaCut 2110A™ Dicer is introduced building on the strengths of the DiversaCut 2110.



Sprint 2™ Dicer is unveiled. The dicer delivers the cutting advances of the DiversaCut Sprint plus additional benefits.



Construction of the new manufacturing/global headquarters is completed, and moving into the new campus commences. The new state-of-the-art building offers many manufacturing upgrades, will afford future expansions, and be home to Urschel for many generations to come.



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