



URSHEL®

The Global Leader in Food Cutting Technology



YOUR PARTNER
in Productivity



MEETING Processing Challenges

Discover
just the right
machine
for your
application.



We help you
identify and
develop cutting
solutions.

As the Global Leader in Food Cutting Technology, Urschel works with customers to meet the many challenges facing today's processors. Urschel works with customers as a partner in productivity, finding — or creating — the best Urschel machine to fit any processing need.



EXPLORE Urschel Precision

Increases in productivity, pioneering new cutting methods, crafting cleaner, more precise cuts, and continuing to redefine manufacturing practices, are just a few of the many ways the engineers at Urschel continue to rise to this demanding industry. Urschel seeks to help its customers' businesses by manufacturing machinery that performs with precision and reliability.





FREE-OF-CHARGE SERVICE

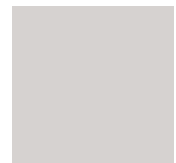
Put Urschel to the Test

Your partner
both before and
after the sale.

Count on Urschel to deliver valuable, free-of-charge test cutting services in key locations around the globe. This may assist with research and development, help explore different machines to decide on a capital purchase, or discover additional cutting capabilities for your existing Urschel machinery. Our test lab technicians have expertise with thousands of product applications.

Customers may schedule a visit to attend a test cutting of their product, or ship product samples for test cutting. When visiting our global

headquarters, customers are also welcome to schedule a plant tour to learn more about Urschel state-of-the-art manufacturing practices.



Visit our global headquarters, take a plant tour, and learn about our state-of-the-art manufacturing practices.



SEE
for Yourself

SERVICE & SUPPORT for the Life of Your Machine

Urschel is a partner in productivity for the long term. From initial installation and start-up, to training, instruction manuals, videos, and service, Urschel provides complete customer support.



Help is Just a Call Away

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



Dispatch to Your Location

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.



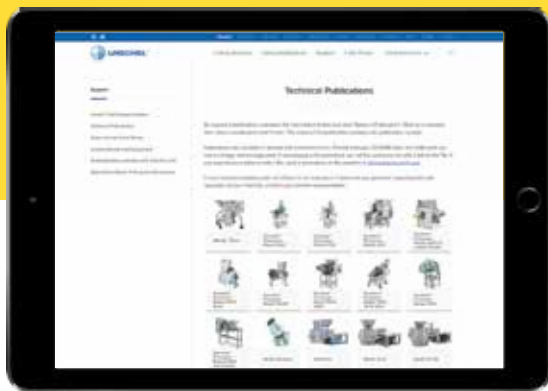
Responsive Shipment of Parts

High volume parts that are routinely replaced by processors are kept in stock for quick delivery to decrease costly downtime.



Expert Repair Services

Fully trained technicians thoroughly inspect and repair damaged or worn parts such as gear boxes, crosscut spindles, and Comitrol® spindles and impellers. Parts are shipped to Urschel, expertly repaired, and shipped back to you.



Comprehensive Resources

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

MANUFACTURING Technology

Urschel continues to lead the world in the manufacturing and selling of commercial cutting equipment to food processing and allied industries.



The company continues to expand around the globe to grow alongside this ever changing, dynamic industry, while maintaining its headquarters and manufacturing facility in northwest Indiana, centrally located in the heart of the United States. With over 50 different models, turn to Urschel cutting technology to discover just the right machine for your line.

Urschel delivers solidly built, quality manufactured equipment. Our cutting machinery is built from the ground up with every crucial part created in our plant to guarantee the closest tolerances, and optimal function of each cutting machine. From sheet metal, to intricate cutting heads, to nuts and bolts — every part comes together under one roof.

EMPLOYEE OWNERS Dedicated to Excellence

Urschel is made up of employee owners who take pride in the overall success of the company. Each employee is dedicated to the high level of excellence and precision that company standards demand. That is why care is taken to check all tolerances, inspect details, and evaluate each part before it moves to the next step of manufacturing. Every manufacturing process builds on the previous step to guarantee the highest quality in finished components.





DESIGN Philosophy

Simplicity,
Efficiency,
& Precision

Urschel Engineers work together to create innovative, effective solutions to customer processing requirements. Every challenge is unique; every customer is different.

That is why every machine Urschel manufactures is an original design that is simple to use, reduces waste, increases production, provides precision, and offers targeted cutting solutions. The result of this unique philosophy is a complete line of reliable cutting equipment that provides clean, gentle cutting action, easy cleanup, and proven money saving efficiency.



BUILT TO LAST

It is not uncommon to receive parts orders for machines still in operation after 30, 40, or even 50 years.

At Urschel, every machine is constructed individually with meticulous care and pride without the use of assembly lines. Construction of each machine is specific to a customer order. Nobody in the world builds size reduction machines as well as Urschel. In fact, it is not uncommon to receive part orders for machines still in operation after 30, 40, or even 50 years.

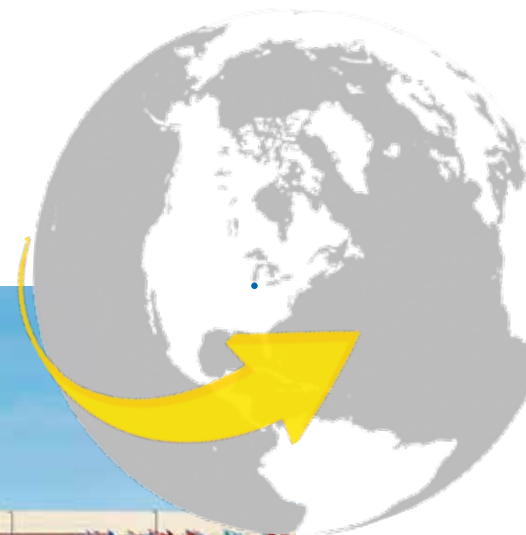




From Our Location to Yours

Global Shipments

No matter where the location, customers can be assured they are receiving genuine Urschel parts. Equally important, every Urschel part is guaranteed to fit and perform exactly like the original.



The current Urschel campus encompasses over 400,000 square feet.





HIGHLIGHTS in Manufacturing

Great care is taken in the creation of every part Urschel manufactures. Teams of Urschel employees work together. Unlike other companies, Urschel manufactures almost all components in-house at its global headquarters.



Alloys/Metallurgy

Nearly all components manufactured begin with stainless steel. At Urschel, we process 18 different forms of stainless steel alloy. Each one has a well-defined role for the specific part produced.

On-Site Foundries

Molten metals are poured at our on-site foundries. Urschel uses only the best alloys. Pouring temperatures, depending on the alloy, may be as high as 3,000°F (1,650°C). A wide range of casting molds are used, ranging from under 1 lb to over 200 lb.

Specific processes are stringently followed combining streamlined technology with manual oversight for attention to detail, everything from large machine frames to intricate Comitrol cutting heads. Patterns and molds used during these processes are pioneered by Urschel pattern makers, and housed in a protective vault.



Heat Treat

Urschel components are heat treated in-house. This includes hardening, tempering, annealing, destressing, or normalizing to achieve desired properties. Our vacuum furnaces are capable of operating at temperatures up to 2,000°F (1,093°C).

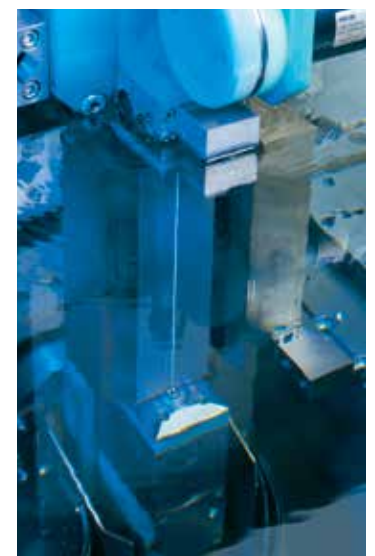
Welding

Urschel welders are skilled in several forms including MIG (Metal Electrode Inert Gas), TIG (Tungsten Electrode Inert Gas), and SMAW Stick (Shielded Metal Arc Welding).



Cell Manufacturing

Urschel routinely researches newer manufacturing methods. Cell manufacturing combines several steps within a small amount of space. This reduces the time and labor costs of moving parts from one process to the next.



Abrasive Finishing

Parts are manually polished using pneumatic hand tools or a bead blasting process. This produces increased sanitation and cleanability.

Precision Machining

Urschel machine components are manufactured with a variety of CNC (Computer Numeric Controlled) equipment. Skilled machinists operate lathes, multi-axis machining centers, and precision grinding equipment to create the highest quality parts from stainless steel bar stock and raw castings. Many processes are able to manufacture parts within tolerances of +/- .0001" (.00254 mm).

Laser Cutting Systems

Elaborate, large laser cutting systems housed in our plant are capable of cutting .750" (19.1 mm) thick stainless steel with a clean, precise, and accurate edge.

Tool & Die

This department works closely with Engineering in developing new parts and machinery. From initial engineering plans, personnel determine how to effectively produce a myriad of different components.

Small Component Manufacturing

Stainless steel bar stock is transformed into a number of small components, such as crank pins, locating pins, and specialty fasteners. Urschel quality extends to even the smallest components.

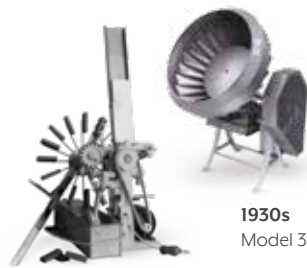
Knife Manufacturing

We sell over 21 million knives annually, covering a wide range of shapes and sizes. The machines that manufacture some of our many knives were actually built on-site by Urschel. Several different alloys of stainless steel are used depending on cutting applications. Knife edges, tempering, thickness, sharpness, and other characteristics define each knife we manufacture.

In-depth research and development is ongoing to produce the most accurate, high performance, and long-lasting parts. Pictured here: wire EDM cutting technology offers optimum precision.



1908
Gooseberry
Snipper



1923
Eskimo Pie
Machine

1930s
Model 30 Cutter



1940
Models L & SL



1958
Model RA



1959
Model CC



1963
Model MG



1968
Comitrol®
Processor
Model 1700



1988
Model M

Evolution of Urschel

GROWING WITH THE FOOD PROCESSING INDUSTRY THROUGH THE DECADES

Founded by William E. Urschel's innovative spirit beginning with the Gooseberry Snipper; following through to today's cutting methods, the evolution of our company and the food industry continues. For additional historical information, please refer to 'The History of Urschel' brochure.

1900-1910

- Inventor William Urschel develops the Gooseberry Snipper, establishes the Urschel Gooseberry Snipper Factory (1910), and begins to sell machines to Michigan canners. One machine could do the work of 100 workers, destemming the ends of the berry.

1920s

- Second generation, Joe and Gerald Urschel, enter the business and amass over 70 patents during their lifetime.
- William Urschel develops a machine to cut bricks of ice cream and automatically dip them into melted chocolate to produce Eskimo Pies.
- William also develops harvesting equipment, a variety of destemmers/peelers, and also a concrete brick forming and laying machine to construct buildings.

1930s

- Model 30 Cutter (green beans) and Model 6 Dicer (fruit/veg dicing) developed along with the Model M Slicer (mushroom slicing), the first slicer to operate via centrifugal force.
- Urschel begins selling outside of the U.S. through Chisholm Machinery Sales in Canada.

1940s

- Models L & SL are designed for the poultry/meat industry.

1950s

- Model R developed for pickle relish.
- Model G designed for fruit/veg industry. Later replaced in 1972 by the Models G-A and GK-A.
- Model RA replaces R, and is later replaced in 1972 by the Model RA-A.
- Model OV vegetable slicer is produced.
- Model CC is developed to meet the growing demand for sliced potatoes for chips in the snack industry. The machine has improved through the years, and still remains the industry leading potato chip slicer worldwide.
- Urschel Laboratories, Inc. relocates from Napoleon St. in Valparaiso, Indiana, to a new manufacturing plant on Calumet Avenue which features 28,000 square feet.

1960s

- Model MG mill is unveiled; the precursor to today's patented Comitrol Processor line.
- Comitrol Processor line begins with the introduction of the Comitrol Processor Models 1500 and 1700.
- Urschel establishes regional sales offices across the U.S. and organizes international sales representatives around the globe to meet industry demand. Today, Urschel serves over 120 countries wherever food is commercially processed.

1970s

- Comitrol Processor line grows with Comitrol Processor Models 2100, 3600, and 4200.
- The third generation of the Urschel family, Bob, Dan, & Elena assume active roles managing the company.
- Urschel International Limited opens in England to begin our European headquarters. Subsidiary offices open throughout the continent thereafter.
- Expansion of the Urschel global headquarters/manufacturing facility totals over 110,000 square feet.

1980s

- Comitrol Processor line continues to grow with the Comitrol Processor Model 5600.
- Model M Dicer is introduced for dicing and shredding of meat/poultry.
- Model CC-D, centrifugal-driven, U.S.D.A., Dairy Division accepted cheese shredder - later replaced by Model CCX-D.

1990s

- Model VSC Segment Cutter (veg industry) designed with blades held under tension.
- Model RA-D, U.S.D.A., Dairy Division accepted cheese dicer - precursor to the Affinity.
- Comitrol Processor Model 9300 - the largest in this line (noted for its fine milling reduction of nut pastes, butters, and milks).

- TranSlicer Cutter is introduced and revolutionizes the bagged salad industry (later renamed the TranSlicer 2500 as the patented TranSlicer line grows).
- TranSlicer 2000 Cutter is designed which specializes in elongated vegetables.
- The QuantiCut® Dicer, a large hopper machine, is introduced to dice a variety of products.
- Urschel operations expand into Asia via a Product Test Cutting Facility in Singapore, which grows into a number of offices throughout this continent with our main regional headquarters in Singapore.

2000s

- The fourth generation of the Urschel family, Rick and Andy Urschel, and Heather Lynch, attain key roles in the company.
- The DiversaCut 2110 Dicer is introduced.
- Urschel Laboratories, Inc. global headquarters facility expands with a number of additions including a state-of-the-art No Bake Foundry for a total of over 230,000 square feet.
- Model M6 Dicer replaces the previous Models M, M3, and M-L Dicers.
- Urschel Equipment, a department of Urschel, is developed dedicated to buying and selling refurbished Urschel machinery.



1989
Model CC-D



1993
Comitrol® Processor
Model 9300



1995
TranSlicer®
Cutter



2002
DiversaCut 2110®
Dicer



2006
Model M6



2007
DiversaCut
Sprint® Dicer



2009
TranSlicer®
2510 Cutter



2010
E TranSlicer®
Cutter



2012
Affinity®
Dicer



2014
Sprint 2® Dicer



2014
DiversaCut
2110A® Dicer



2016
Affinity Integra®
Dicer



1920



2019

- Several European Urschel offices are relocated to newly constructed or larger buildings to accommodate ongoing growth.
- CCX-D, U.S.D.A., Dairy Division accepted, driven by centrifugal force, cheese shredder is introduced.
- The DiversaCut Sprint Dicer joins the DiversaCut 2110 to begin this line of machines.
- The TranSlicer 2510 Cutter replaces the TranSlicer 2500.

2010s

- Urschel celebrates 100 years of manufacturing commercial food processing equipment.
- The first direct office in Latin America (Urschel Latinoamérica S.R.L.) opens in Argentina.
- The Affinity Dicer, U.S.D.A., Dairy Division accepted dicer is introduced.
- Rick Urschel is appointed president/CEO succeeding his father, Bob Urschel, who remains actively involved as chairman of the board.
- A number of Urschel International European offices and Urschel Asia Pacific offices relocate and move to larger buildings to accommodate ongoing growth.
- Urschel continues to grow representation around the world through expansion of agents and subagents that work closely with Urschel offices worldwide.
- DiversaCut 2110A Dicer replaces the DiversaCut 2110.

- Sprint 2 Dicer expands on the DiversaCut line.
- Urschel Laboratories, Inc. finds itself landlocked after multiple expansions and begins looking for nearby locations to construct a brand new facility. The neighboring town of Chesterton is selected, and the company purchases over 160 acres on which to build and begins construction.

2015

- Construction of the new global headquarters is completed. The facility is much larger than the previous plant encompassing 385,000 square feet, and incorporates new, state-of-the-art manufacturing technology throughout departments.

2016

- Rick Urschel announces that the long-time, privately held company owned for generations by the Urschel family has been converted to a 100% employee-owned company (ESOP - Employee Stock Ownership Plan). The employees proudly embrace this change. Rick Urschel, President/CEO and Bob Urschel, Chairman of the Board, retain their roles in the company.
- Affinity Integra Dicer joins the Affinity to create this series.

2018

- A new concept in slicing is introduced as Urschel unveils the MicroAdjustable® SL-14 head for use on the Model CC potato slicer.
- E TranSlicer Bias Slicer and DiversaCut 2110A LPI (large product input) machines are both developed as niche food processing markets emerge.
- Urschel expands the new facility to include additional test labs, Urschel Equipment, a wellness facility, and parking areas. The building now exceeds over 400,000 square feet.

2019

- Urschel plans another expansion to increase administrative office space.
- MicroAdjustable SH-14 Shred Head development for use on the Model CC series machines.

Urschel partners with processors across industries worldwide for efficient, targeted cutting solutions to increase productivity and profitability.



URSCHEL[®]

The Global Leader in Food Cutting Technology

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