

NEWS / BUSINESS

Urschel launches new Affinity Integra-D Cheese Dicer with USDA dairy division acceptance

By Trina La Susa

CHESTERTON, Ind. — Urschel Laboratories Inc., a global provider of industrial food cutting equipment, recently introduced the Affinity Integra-D Cheese Dicer, the newest addition to the Affinity line. A smaller version of the large Affinity Dicer, the new USDA dairy division-accepted Affinity Integra-D features superior sanitation and processes all types of cold-temperature cheeses including high-fat or imitation varieties.

“The new Integra-D meets the new USDA dairy division standards for easy cleanability and sanitation requirements,” says Scott Klockow, mechanical design manager, Urschel. “It’s top of the line when it comes to sanitary stainless steel design.”

Designed with the cutting zone completely separate from the mechanical zone, the high-performance dicer features a 10 horsepower motor and operates at the push of a button. Hinged access panels also provide full access for maintenance and part changeovers.

“One of the biggest benefits of this

machine is the ease of maintenance. The cutting parts are quite smaller than our large Affinity cheese dicer so it is easier for most operators to clean and handle the parts,” says Nick Underwood, mechanical design engineer, Urschel. “The RA-D Dicer had required greasing at 4-hour intervals, and with the new Integra-D there is no greasing.”

Customers replacing an Urschel RA series machine with the Integra-D have experienced 20% to even 50% higher capacities due to the larger infeed and increased horsepower, according to Klockow.

“The Integra-D has the ability to replace the Urschel RA series machine that has been on the market for a number of decades,” Klockow says. “The RA-D Dicer can easily be pulled out and replaced with the Integra-D Dicer for all of the new benefits of a USDA dairy division-accepted machine. The new machine provides a 10 horsepower motor, which is a big difference from the RA-D that operates with a 5 horsepower motor.”

The new three-dimensional dicer works by accepting cheese products up

to 4.5 inches or 114 millimeters. The cheese product is delivered to a feed hopper and enters a rotating impeller. Centrifugal force holds the product against the inside of the case, and impeller paddles carry the product past the slicing knife. An adjustable slice gate at the top of the case determines the slice thickness.

Slices pass between the rotating feed drum and feed spindle and then enter the circular knives where they are cut into strips. The strips pass directly into the crosscut knives where the final cut is made to create a precision dice. The stripper plate removes product from the spaces between the circular knives and acts as a shear edge for the crosscut knives. Strip cuts can be produced by removing the crosscut knife spindle. The clean cutting action achieves high yields of precise, targeted cut sizes well within customer parameters, according to the company.

Urschel says it offers free test cutting where customers may witness test cutting of their product in-person, via video or live remotely. A comprehensive report is generated for each test

cut for customer consideration.

“Following the success of our large Affinity cheese dicer, the new Integra-D offers processors all of the advantages in a scaled-down footprint. The Integra-D provides the latest in precision cutting and a turnkey upgrade for processors with Urschel RA series machines. Updating a line could not be simpler, and the benefits derived from higher yields is a bonus,” says Tim O’Brien, executive vice president, sales and marketing, Urschel.

Founded in 1910, Urschel delivers a complete network of sales and service around the globe, wherever food is commercially processed. The company designs, manufactures, markets and sells precision, high capacity cutting equipment for the food processing and related processing industries. Urschel machinery and the bulk of all critical parts are manufactured on-site, under one roof to maintain optimal quality, according to the company.

To learn more or to set up a free test cut on the new Affinity Integra-D Dicer, email info@urschel.com or visit www.urschel.com. CMN



Amplify Your Cheese Dicing

U.S.D.A., Dairy Division Accepted Cheese Dicer.

Meet the new Affinity® **Integra-D** Dicer, a smaller version of the popular Affinity Dicer. The **Integra-D**'s turnkey approach fits easily into production lines. It is also designed to replace in-line RA series machines to deliver increased capacity and newer technology.

- ✓ Features the Ultimate in Sanitary Design.
- ✓ Simple Operation at the Push of a Button.
- ✓ Effectively Processes All Types of High-fat and Imitation Cheese.

Visit www.urschel.com to learn more.



URSCHEL®

Set-up a free test-cut of your product:

info@urschel.com
www.urschel.com

THE GLOBAL LEADER
IN FOOD CUTTING TECHNOLOGY

NORTH AMERICA | EUROPE | SOUTH AMERICA | ASIA | AUSTRALIA | AFRICA

#1 Best Selling
provider of industrial cutting
machinery throughout the world.

* Affinity, Urschel, Urschel logo symbol, and The Global Leader in Food Cutting Technology are registered trademarks of Urschel Laboratories, Inc. U.S.A.

For more information please visit www.urschel.com