

AFFINITY® DICER WITH CONVEYOR FEED CHUTE

ROBUST, HEAVY-DUTY DICER WITH FEED ASSIST

The ^{BS}Affinity® Dicer with built-in conveyor (MAFF) has the ability to process high-fat, cold-temperature, and otherwise normally difficult products. The built-in conveyor assists in feeding and orientation of product. The feed roll and feed drum offer additional assistance transitioning product throughout the cutting zone. Optional outboard bearing supports cutting spindles to assist with heavy-duty applications. Other heavy-duty parts are also available. Sanitary stainless steel design. Food zone is completely separate from mechanical zone. Rounded tube frame limits microbial surface area and promotes self-draining. The dicer provides 2- or 3-dimensional cutting by adjusting the slice thickness, crosscut, and circular knife spindles for a full range of dices, crumbles/granulations, or strips.

The Affinity accepts a wide range of infeed products in different shapes and sizes. Large infeed hopper accepts products up to 7" (178 mm), or up to 10" (254 mm) maximum in largest single dimension depending on the product. Large product infeed combined with a powerful 25 HP (18 kW) motor achieves maximum capacity.



TYPES OF CUTS

SLICES

Slice thickness:
1/8 – 3/4" (3.2 – 19.1 mm)

DICES CRUMBLES STRIPS

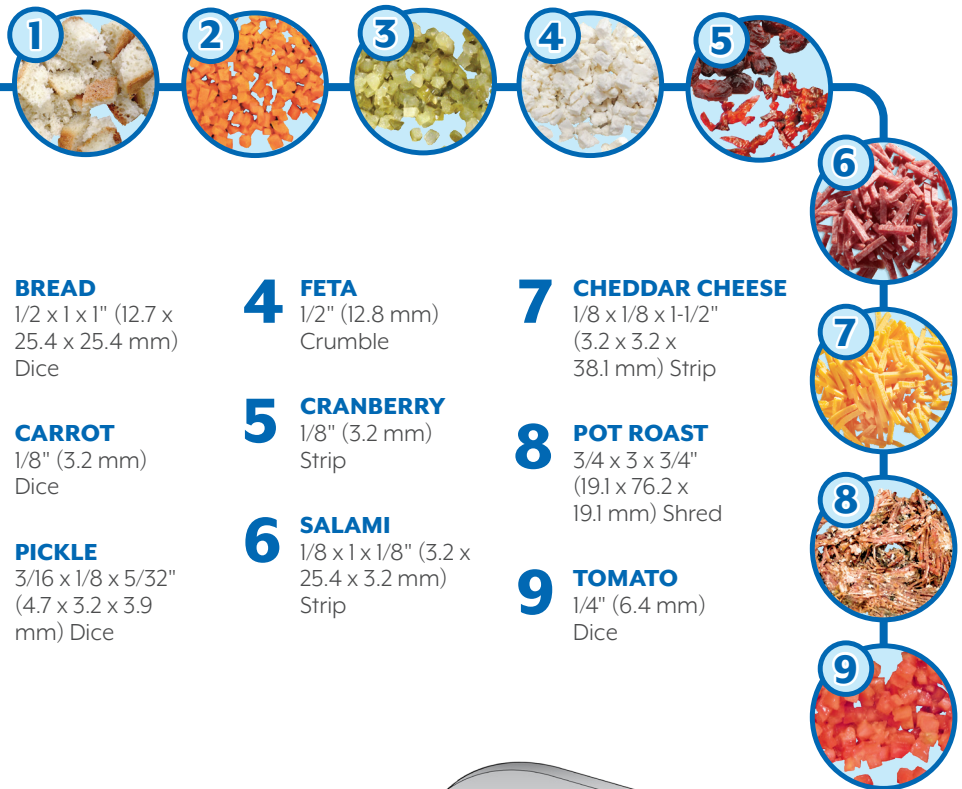
2 and 3-dimensional cutting involves adjusting the slice thickness and using the required circular or crosscut spindles.

Circular Knife Cuts:
1/8 – 3" (3.2 – 76.2 mm)

Crosscut Knife Cuts:
1/8 – 2" (3.2 – 50.8 mm)

SHREDS

Fine, medium, and coarse shreds can be produced on hot or chilled cooked meat products by using shredding disc spindle in place of the crosscut knife spindle.



1 BREAD
1/2 x 1 x 1" (12.7 x 25.4 x 25.4 mm)
Dice

2 CARROT
1/8" (3.2 mm)
Dice

3 PICKLE
3/16 x 1/8 x 5/32" (4.7 x 3.2 x 3.9 mm)
Dice

4 FETA
1/2" (12.8 mm)
Crumble

5 CRANBERRY
1/8" (3.2 mm)
Strip

6 SALAMI
1/8 x 1 x 1/8" (3.2 x 25.4 x 3.2 mm)
Strip

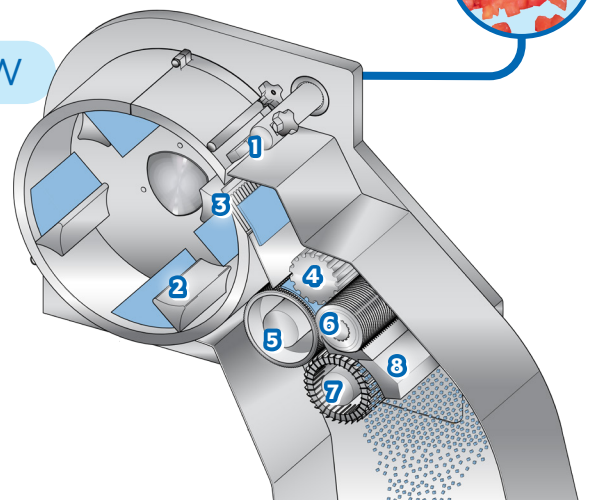
7 CHEDDAR CHEESE
1/8 x 1/8 x 1-1/2" (3.2 x 3.2 x 38.1 mm) Strip

8 POT ROAST
3/4 x 3 x 3/4" (19.1 x 76.2 x 19.1 mm) Shred

9 TOMATO
1/4" (6.4 mm)
Dice

CUTTING OVERVIEW

1. Adjustable Slice Gate
2. Impeller Paddles
3. Slicing Knife
4. Feed Roll
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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SPECIFICATIONS & DIMENSIONS

Measurements and weights may vary depending on machine configuration.

Length:.....66.47" (1688 mm)

Width:.....62.52" (1588 mm)

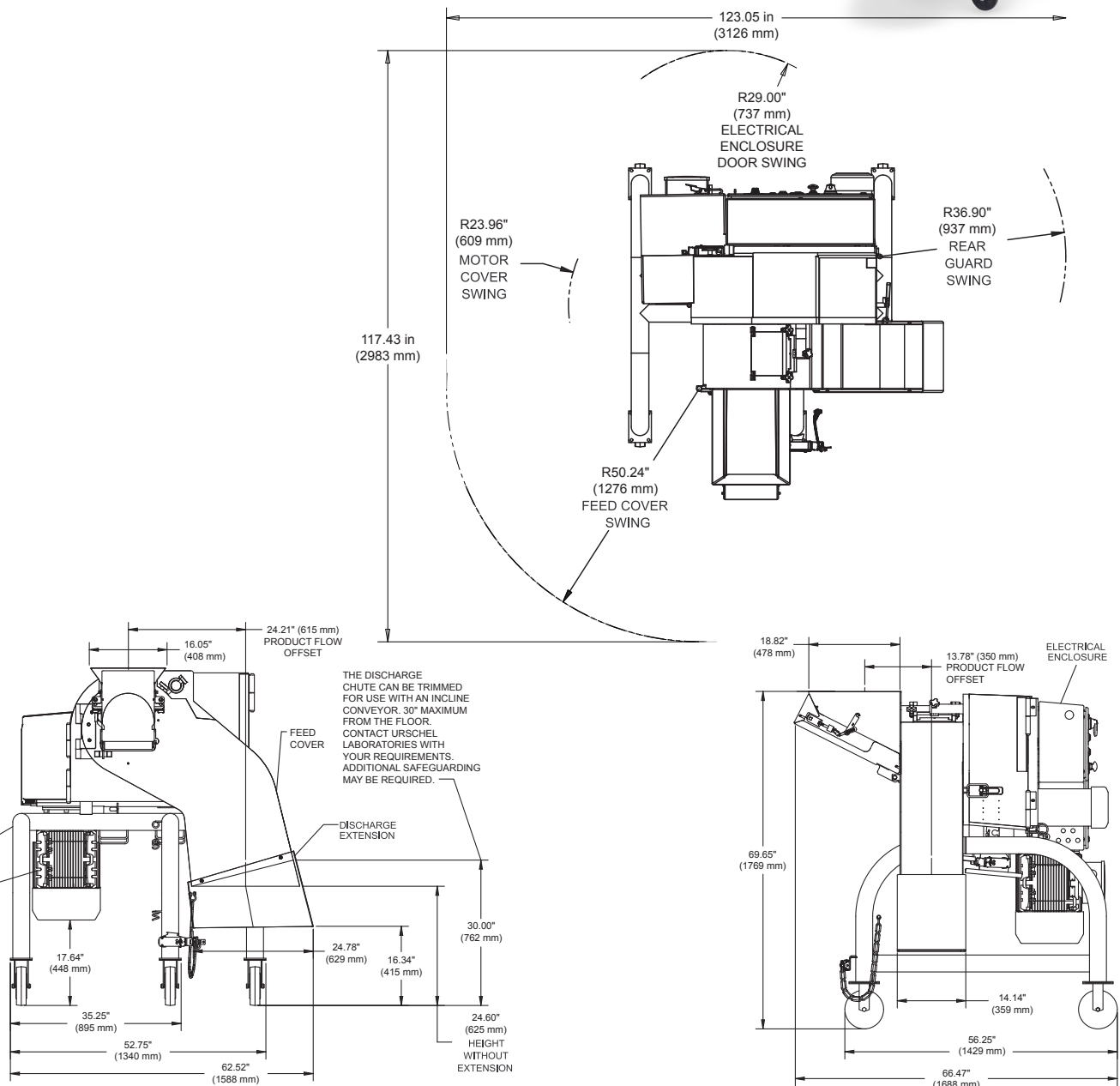
Height:.....69.65" (1769 mm)

Net Weight:2800 lb (1270 kg)

Motors:.....25 HP (18.75 kW)

.....5 HP (3.6 kW) –
Crosscut Knife
Spindle Assembly

.....1/6 HP (.12 kW) –
Infeed Conveyor



TEST CUT YOUR PRODUCT

Contact your local Urschel representative to schedule a comprehensive, no-obligation test-cut of your product: www.urschel.com.



URSCHEL®

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