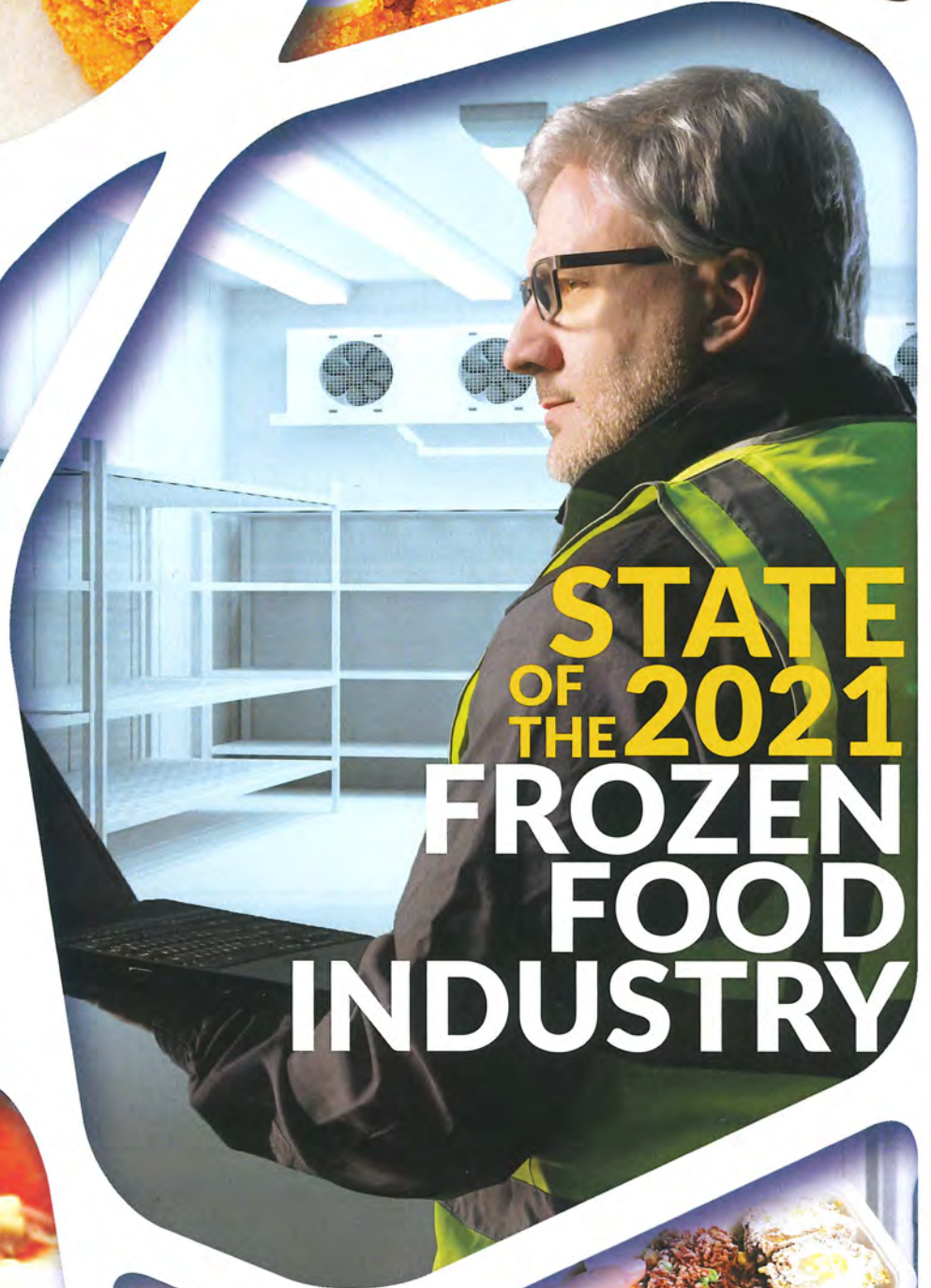


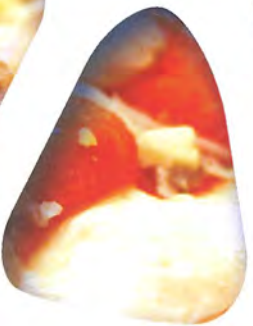
# frozen food

dossier

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**STATE  
OF  
THE 2021  
FROZEN  
FOOD  
INDUSTRY**



# TECHNOLOGY IN THE SPOTLIGHT

Creating a state-of-the-art machine isn't always easy, and the work that goes into researching and developing every aspect is sometimes enormous. But the demands of manufacturers keep growing, and as such, technology providers need to innovate day-in and day-out, turning what was once a selling point into an absolute requirement.



When determining the best Urschel cutter for the job, each cutting application is unique. Feeding method and effective delivery of the product into the cutting area should be

considered, Mike Jacko, vice president of Applications & New Product Innovation at Urschel explains. While one machine may be able to process meats, poultry, vegetables (including potatoes), fruits, and other products, the machine set-up and required feeding method need to be taken into consideration. Machines may overlap in types and size of cut available. Product characteristics and best delivery method to the cutting area is a strong consideration when choosing the right Urschel machine for the job. „There are many factors in the machine set-up depending on types of components available for the machine. Specific to cutting, some machines operate using a 3-dimensional cut incorporating different styles of spindles, feeding discs, and a slicing knife area. Depending on the targeted style of cut, not all of the 3 designated cutting stations may be equipped with knives. After determining the cutting station set-up, concentrating on the particular knives on each related station is another important step. Knife edges and types should be paired with specific products to deliver optimum results. Details matter in the set-up of the machine. Power and gearing options also need to be clearly defined. Some products require more power or higher gearing versus others.” Jacko shows that while every cutting application is unique, there may be correlations between products that share characteristics, especially when creating a similar end-product. „It comes down to taking into account such items as density, rigidity, size, shape, temperature, and a number of other factors when identifying the product entering the dicer or slicer. Depending on the product characteristics, products may require preconditioning or additional steps prior to feeding into the dicer.” Like vegetables, broccoli and cauliflower for example, share similar traits, and a line making riced cut vegetables of these could be combined. Leafy vegetables with similarities may also be effectively reduced in a parallel manner. Characteristics and end-product targets are major factors. Similarly, slicing of various root vegetables to create chips. Reducing

potatoes may be similar to the processing of certain root vegetables, according to Jacko. „There are very few machines and manufacturers out there that can truly cut foodstuffs when fully frozen. Customers cut products in a fresh, cooked, or frozen-tempered state. Decreasing temperature tends to stiffen or create a frozen crust on a chicken breast, harden a strawberry or soft cheese, so that slicer/dicer with sharp knives can cut without damaging the knives or other parts. The products may then get fully frozen. Tempering requires the customer to have good systems for controlled freezing, warming-up slowly to specific temperatures maybe as accurate as +/- 1° C on some products. All machine models are designed to run efficiently to promote uninterrupted production. Each cutting application should be paired one of the Urschel machines suitable to meet or exceed line expectations. Processors benefit from less waste and increased usable, in-spec product. Machines offer time-saving and labor-saving benefits. Longrunning parts are simple to changeover.”



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Mike Jacko, vice president of Applications & New Product Innovation at Urschel



Photo: Urschel



## EXPLORE

# Intelligent Cutting Solutions

Urschel manufactures intelligent, sanitary food cutting machinery responsive to your processing needs and environment. Rugged design withstands harsh production conditions while maintaining precision cuts. Limited maintenance with the ability to run continuously for uninterrupted production presents significant cost-savings.

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