



MORE  
FLEXIBILITY FOR  
MANUFACTURERS

Technology manufacturers have come under increased pressure in recent years to develop novel solutions for the food industry. As a result, well-known companies have created new, far more complex machinery. Even if maintaining product quality over long periods of time is the fundamental goal, safety, and hygiene standards have never been more crucial. Moreover, manufacturers strive to strike the best balance between product quality and cost, while also taking other considerations like efficiency and environmental effect into account.

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hen making a capital purchase, processors need to identify the flow of their current system, according to **Urschel** representatives. If creating a new line, make sure each station will work seamlessly with the next. Safety and flow should be fully analyzed. Working with a line company offers an additional amount of security. "In analyzing a new purchase, such as cutting machinery, a test cut of the supplied customer product may be highly advantageous. The customer should make sure the machine fits their needs and any future flexibility that may be foreseen. If replacing an existing machine with a different model, check to see if there may be a turnkey approach. In addition to choosing the proper cutting machine, ask about spare parts availability, maintenance, and determine the degree of support after the sale," they add. Urschel offers support to every customer for long life of their cutting machinery. Recent innovations by Urschel in the fruit/vegetable sector include the TranSlicer® 2520 Cutter (T2520), E TranSlicer® with discharge conveyor (ETRS-C), new DiversaCut® models (2110A and Sprint 2), the Affinity® CD-L Dicer, and additions to the MicroAdjustable® line of Model CC cutting heads. The T2520 is the latest evolution of the original TranSlicer that revolutionized the fresh salad industry. It excels in commercial food processing of fresh-cut salads, leafy vegetables, celery, leek, carrots, cucumbers, and fruits. The design concept encompasses the next generation of sanitation to greatly reduce cleaning times. To accommodate different types of products, the machine offers a choice between three feed belt configurations: primary and secondary belts, full-length primary belts, or the more compact machine version featuring shorter primary belts. HMI option is also available. The ETRS-C, DiversaCut 2110A® (2110A) and Sprint 2® Dicers feature built-in discharge conveyors to facilitate dispensing cut product into totes. The built-in conveyors assist in effectively capturing slivered, small cuts of products such as leeks, onions, or peppers to promote complete discharge from each machine. Also new for the 2110A, the DiversaCut 2110A equipped with a large product input. Urschel delivers a targeted

solution to processing whole heads of leafy vegetables — the DiversaCut 2110A® Dicer specially equipped with a large feed hopper and a new type of impeller. Working with leading fresh-cut processors, this new development alleviates precutting and minimizes product handling. The Affinity CD-L Dicer combines new technology with the utility of previous Urschel Model CD-A and L-A machines. Processors replacing Model L-A's with the CD-L achieved more than twice the capacity. Feed spindle, feed drum, and 5 HP (3.7 kW) motor work effectively with the cutting components in the successful processing of dried fruits and other products. Optional integrated oil spray system lubricates circular knives to assist in the processing of sticky products. New addition to the Model CC MicroAdjustable® Cutting Heads, the 14-station patented Julienne Head. The head provides up to twice the capacity of a standard 8-station head and provides a time-saving design that facilitates and expedites cleaning and changeovers. Also of note, the .212 V slice MicroAdjustable SL-14 head that features a new patented SlideLocc™ design. Knives are changed out in three simple steps: Photo: Urschel



Urschel is always improving on manufacturing methods and designs to introduce newer technology – from machines to components to knives, Urschel partners with processors all over the globe to continue to move forward and grow with the everchanging demands of the food industry.

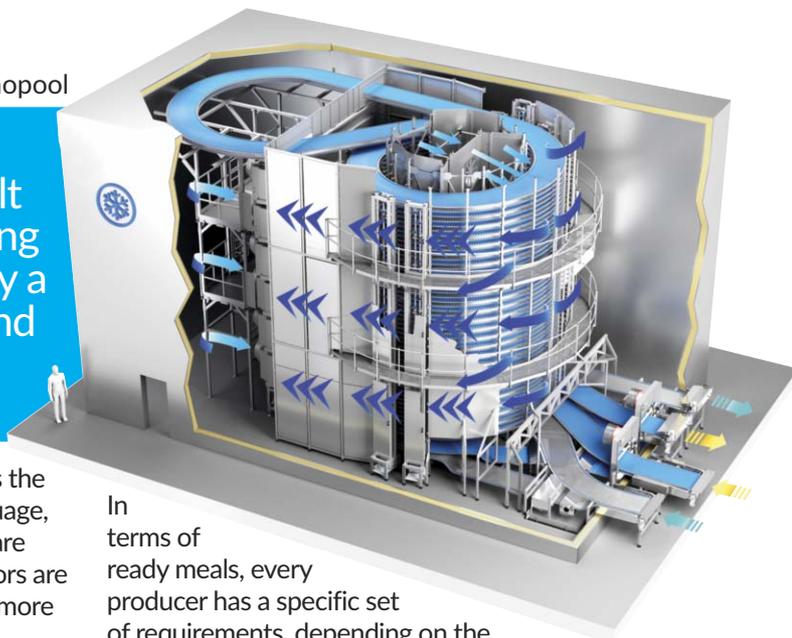
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Photo: Tecnopool



Unlike conventional drum-based spirals, the T-Worth belt installed in Tecnopool's freezing systems is driven externally by a motor that is smaller in size and needs less power.

Tecnopool



slide, lock in place, and tighten. "Urschel speaks the language of food processing and the local language, so important details in customer expectations are met," they add. Some of the key issues processors are facing include adequate labor and staffing and more in a machine design. By engineering and manufacturing improved technology in a machine, the processor saves time, reduces staffing requirements, and improves capacity and quality of product output. "Customers are demanding more in a design than ever before. Cutting principles are more precise to produce tighter, increased in-spec results, dedicated to increasing usable product. Components are constructed with ease of use elements, such as built-in handles, while also being able to withstand rugged production environments. Tools that accompany machines are also designed to expedite routine procedures. It all relates to time savings and cost savings," Urschel representatives argue. Customers are looking for a machine with components that work with their fast-paced line. Small and large companies want a robust machine that will hold precision slice tolerances throughout production runs with guarantees of parts and service when they need them. The ability to make changes 'on the fly' to be responsive to the needs of their environment. "Urschel is always improving on manufacturing methods and designs to introduce newer technology – from machines to components to knives, Urschel partners with processors all over the globe to continue to move forward and grow with the everchanging demands of the food industry," company representatives conclude.

### OFFERING COMPETITIVE ADVANTAGES

System customization, hygiene, ease of maintenance, operation in a continuous cycle, and high-quality freezing - these are the five winning assets of Tecnopool's spiral freezing systems, according to company representatives. Tecnopool's patented T-Worth technology ensures greater productivity and increased customer satisfaction in the field of frozen foods, and in particular in the growing ready-meals sector. Unlike conventional drum-based spirals, the T-Worth belt installed in Tecnopool's freezing systems is driven externally by a motor that is smaller in size and needs less power. This does not affect the system's performance, as friction is reduced and the belt is driven instead of being pushed, offering considerable advantages right from the design stage.

In terms of ready meals, every producer has a specific set of requirements, depending on the type of product, volumes, and logistics. By eliminating the need for a central pivot, T-Worth technology increases the system's flexibility, enabling it to combine two separate lines with same-level entry and exit. "The customer can study and test this system directly in the Test Room set up in our facilities in San Giorgio in Bosco (Padua). Here, Tecnopool's specialized technicians and technologists will explain the characteristics of our freezing spirals and tailor them to the customer's needs," representatives add. Another distinctive feature of Tecnopool's freezing systems is the use of horizontal airflows that guarantee excellent freezing quality. The T-Worth system allows cold air to flow over the product, under the product, and throughout the spiral at a rate of up to 3 meters per second. With ready meals, this characteristic is essential as it ensures excellent, rapid freezing while preserving the ingredients' flavor and organoleptic properties. Once in operation, every system must then be kept clean and in good repair. Tecnopool's technology offers further substantial advantages in these two strategic aspects of food processing. The entry of humid external air is limited by air cutting tools placed at the inlet and outlet ends of the belt to reduce frosting and maintain the high efficiency of the evaporators. "Moreover, for more than ten years now, Tecnopool has been using sequential defrosting evaporators that can be defrosted individually while the others continue operating, thus preserving the internal temperature of the cabinet and the effectiveness of the freezing process. This method allows the system to run in a continuous cycle, 24/7. The absence of a drum-based drive system for the T-Worth belt also allows easy access to every part of the freezing system, thus facilitating sanitization and achievement of the hygiene standards required by law for the food industry. Finally, easy access to internal spaces also guarantees another important competitive advantage, that is, simpler and faster maintenance, without the need to disassemble parts to access the area required. Every maintenance operation can be carried out from the outside of the spiral, thus also facilitating visual inspections."



# Plant-based Pizza Cutting Solutions

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