

M VersaPro[®] Dicer

Next Generation Protein Powerhouse



URSCHEL[®]

The Global Leader in Food Cutting Technology

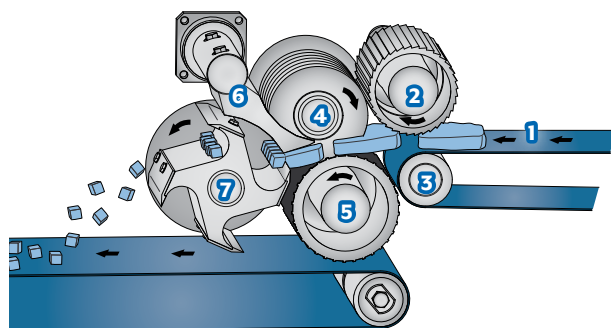


M VersaPro®

D I C E R

Building on the Urschel Models M and M6, meet the next generation protein processing powerhouse. The M VersaPro® (MVP) Dicer provides the best in sanitary design and the ultimate in versatile cutting of proteins. The MVP offers 33% increased feeding capacity versus the standard M6 due to wider belts, optimized cutting, and increased horsepower. The belt-fed MVP delivers 2-dimensional dices, strips, or shreds from product of a predetermined thickness. Ideally suited for cutting frozen-tempered, fresh-chilled, or hot-cooked beef, pork, poultry, or protein alternatives. Maximum input product size for firm products should not exceed 1.5" (38.1 mm). The MVP is designed for continuous operation for uninterrupted production.

CUTTING OVERVIEW



- | | | |
|---------------|--------------------|--|
| 1. Feed Belt | 4. Circular Knives | 7. Crosscut Knives (fluted design shown) |
| 2. Feed Roll | 5. Feed Drum | |
| 3. Drive Roll | 6. Stripper Plate | |

TYPES OF CUTS

DICE

Many sizes of cuts are possible by combining the various selections of circular knife spacers with different crosscut knife spindles.

Circular range: 3/16 to 1-1/2" (4.8 to 38.1 mm)

Crosscut range: 1/8 to 3" (3.2 to 76.2 mm)
standard sizes, fully adjustable up to 5.5" (140 mm)
available with variable speed crosscut motor.

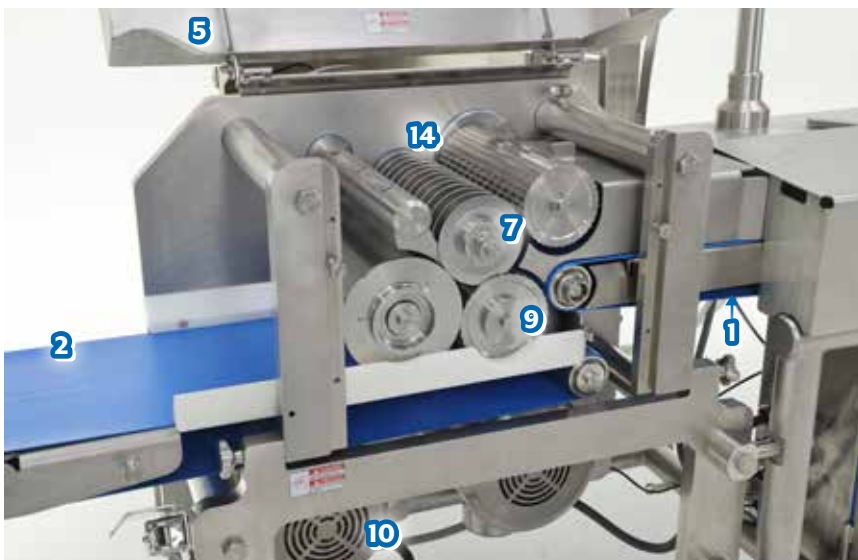
STRIP CUT

Strip cuts in a variety of widths can be made by removing either the crosscut knife spindle assembly or the circular knife spindle assembly. The final thickness of the strip will be the same thickness as the original product.

SHRED

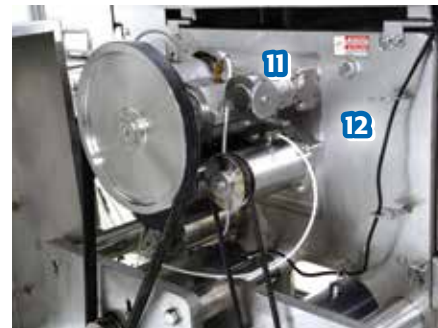
To produce shreds from meat products, the crosscut knife spindle is replaced by a shredding spindle. The length of the shred can be controlled by orientation of the meat fibers of the incoming product and by the use of a circular knife spindle. Many variables can affect the final product; consult an Urschel representative for details.





MACHINE HIGHLIGHTS

- Offers 33% increased feeding capacity versus standard M6 due to wider feed belts, optimized cutting, and increased horsepower.
- Wider 12" (304.8 mm) infeed (1) and takeaway belts (2) work together to provide even transitioning of product and prevention of product build-up. Takeaway belt facilitates discharging into totes.
- Simply pivot the belt tensioning roll up, (3) to execute belt changeovers.
- Equipped belt scrapers (4) slide out for easy cleaning without use of tools.
- Stainless steel construction throughout with solid, round bar frame, motors, and hinged panels. Hinged panels (5) provide easy and complete access to promote sanitation and ease of maintenance.
- IP69K certified electrical enclosure (6) features a double-sealed door for extra protection during washdowns.
- 5 or 6" (127 or 152.4 mm) circular knives (7) and spacers are interchangeable to provide expert cutting results.
- †Patented, fluted crosscut (8) option provides gentler cutting action. Deeper circular knife to feed drum (9) penetration produces an improved cutting method.
- The crosscut is driven by a 5 HP (3.7 kW) motor (10) equipped with a variable frequency drive to allow adjustment of the cut size without the additional expense of changing parts. Other active cutting components are driven by a 5 or 10 HP (3.7 or 7.5 kW) motor.
- Features improved, time-saving quick set shear edge (11).
- Mechanical zone (12) is isolated from the product zone to promote sanitation.
- Wire looms (13) hold lines in place while allowing easy washdown.
- Cantilevered spindles (14) with easily replaceable seals prevent grease from entering the food zone.
- All 6 ball-bearing lubrication points (15) are easily accessible on the exterior of the machine and may be regreased while the machine is running.
- Available intuitive Allen-Bradley® touchscreen HMI option (16) easily gathers data, monitors machine components including sensors and amperage; adjusts operating speeds, and saves recipes. Touchscreen swivels for full visibility.



FEATURED PRODUCTS

Left to Right

Alternative Protein Plank
1-1/2 x 1" (38.1 x 25.4 mm)
& Shred

Fresh-chilled Chuck Roast
3/4" (19.1 mm)

Frozen-tempered Chicken Breast
3/4" (19.1 mm)

Pork Skin
3/4 x 1-1/2" (19.1 x 38.1 mm)

Cooked Chicken Breast
1/2" (12.7 mm) Dice
3/8" (9.5 mm) Strip



M VersaPro Dicer

DIMENSIONAL DRAWING

SPECIFICATIONS

Length: 128.71" (3269 mm)

Width: 33.90" (861 mm)

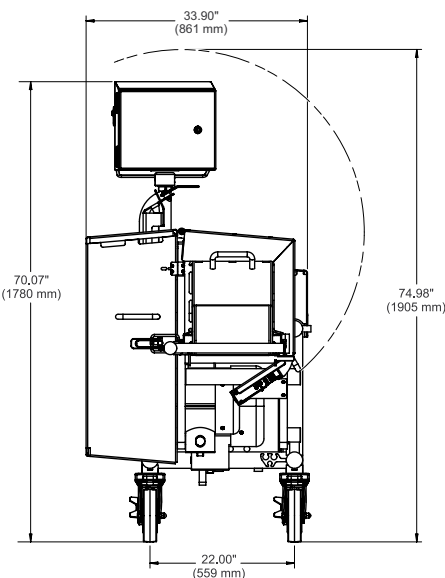
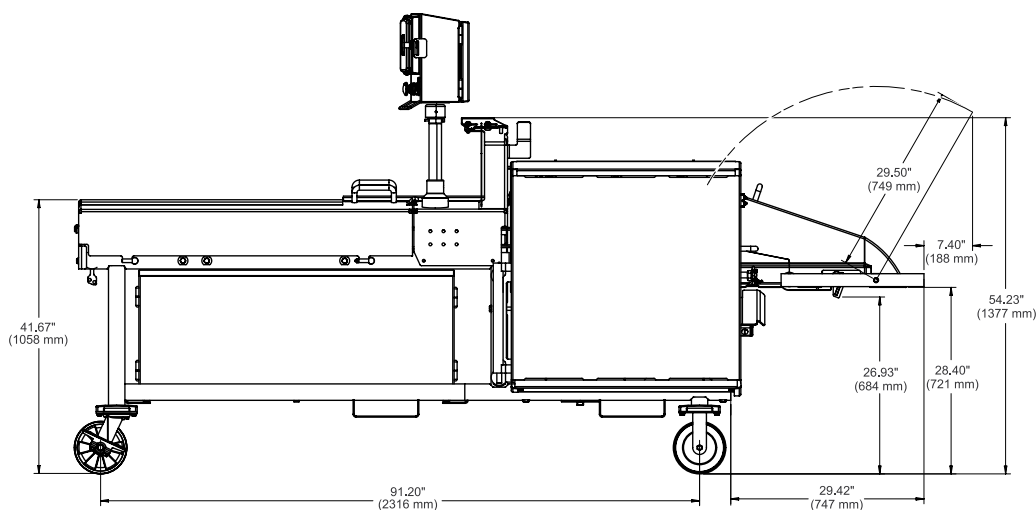
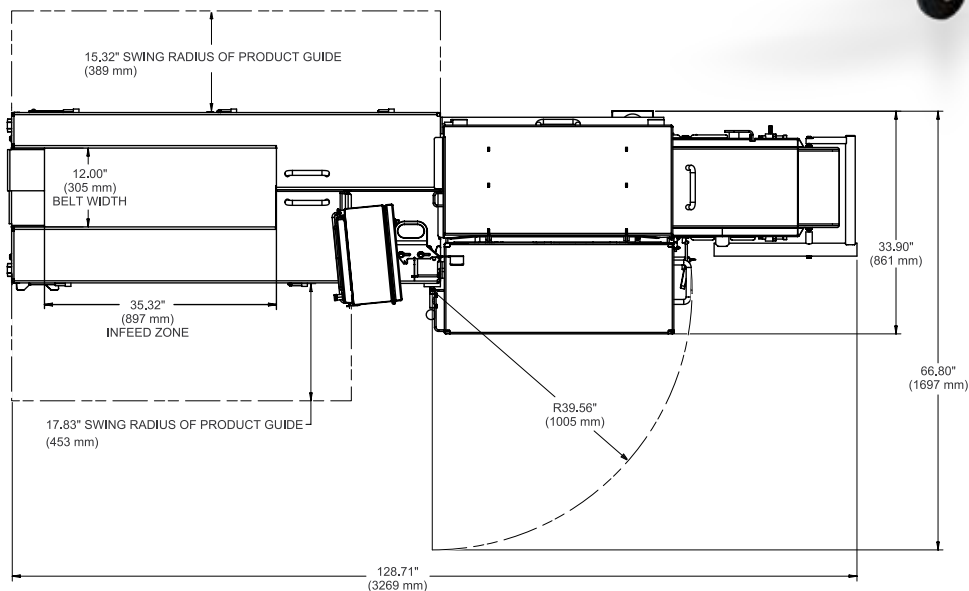
Height: 70.07" (1780 mm)

Net Weight: 2700 lb (1225 kg)

Motor: 5 or 10 HP (3.7 or 7.5 kW)

Crosscut Motor: 5 HP (3.7 kW)

Specifications may vary depending on machine configuration.



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