

MEETING THE CHALLENGES OF DIFFICULT-TO-CUT PRODUCTS





AFFINITY IIIINTEGRA®

A smaller version of the original Affinity Dicer — meet the ^{BB}Affinity Integra® Dicer. Like the Affinity, the Integra excels at processing challenging, difficult-to-cut applications such as cheese or soft meats, meats with high-fat content, cold temperature products, sticky bakery ingredients, or products like brined pickles. In addition to prevailing over challenging throughputs, the clean-cutting action achieves high yields of precise, targeted cut sizes well within customer parameters.

TYPES OF CUTS

SLICES

Flat slices: up to 1/2" (12.7 mm)

DICES/GRANULATIONS/CRUMBLES

A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by adjusting the slice thickness and cutting spindles as needed. **Circular Knife Cuts:** 1/8 – 2-1/2" (3.2 – 63.5 mm) **Crosscut Knife Cuts:** 1/8 – 1-1/2" (3.2 – 38.1 mm)

STRIP CUTS/SHREDS

Flat strips can be made by removing either the crosscut knife spindle or the circular knife spindle. Combinations of circular knives or crosscut knives can be used to shorten the length of the strips. This dicer incorporates design elements from the longstanding Model RA series and original Affinity Dicer with the ability to

replace existing in-line Model RA series machines. Consider the Affinity Integra to enhance your production capabilities. Compared to our standard Model RA series machines, the Integra dicer accepts a larger infeed product size combined with a larger impeller case that equates to potentially a 20 to 50 percent increase in capacity. In addition, the Integra also offers greater overall design efficiencies.

FEATURED PRODUCTS

(LEFT TO RIGHT, CLOCKWISE) Chocolate Bar Garlic

1/4" (6.4 mm) Granulation **Salami** 1/4 x 1/4 x 3/4" (6.4 x 6.4 x 19 mm)

Strip Blue Cheese 3/8" (9.5 mm)

Crumble Corn Tortilla Chips 1/4" (6.4 mm)

Granulation

Pepper 3/8" (9.5 mm) Dice **Garlic** 1/8" (3.2 mm) Dice

Mozzarella 5/32 x 5/32 x 3/4" (4 x 4 x 19.1 mm) Strip

Cheddar 1/4" (6.4 mm) Dice

Pork Belly 1/4" (6.4 mm) Dice

Tomato 1/4" (6.4 mm) Dice

Relish 5/32" (4 mm) Dice **Cooked Bacon** 1/4 x 1/4" (6.4 x 6.4 mm) Crumble

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Dried Strawberry 3/16" (4.8 mm) Strip Cut

Graham Cracker 1/8" (3.2 mm) Granulation

Cream-filled Cookie 3/8" (9.5 mm) Granulation

Strawberry 1/8" (3.2 mm)



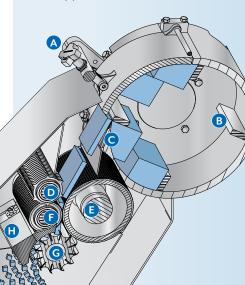






CUTTING OVERVIEW

- A. Slice Adjustment Knob
- B. Impeller Paddles
- C. Slicing Knife
- D. Feed Spindle
- E. Feed Drum F. Circular Knives
- **G.** Crosscut Knives
- H. Stripper Plate



MEETING THE CHALLENGES

- Processes challenging, difficult-to-cut products
- Integrates to replace existing Model RA series machines already in the field.

PERFORMANCE & FEATURES

- Accepts in-feed products up to approximately 4.75" (120 mm).
- Food zone completely separate from the mechanical zone to ensure sanitation (1).
- Feed spindle and drum (2) maintain positive feeding of sticky or moisture-rich products to promote controlled, precision cutting at high yields.
- Slice adjustment knob (3) allows dial-in and lock-in of a specific slice size to ensure precise tolerances hold true throughout production runs.
- Finely adjustable clearance of stripper plate shear edge (4) complements crosscut knife cuts to improve cut quality.
- Optional cost-saving, replaceable insert slicing knife (5) may be used as an alternative to the standard slicing knife set-up.
- Optional outboard bearing supports (**6**) the cantilevered cutting spindles to triumph over tough, heavy-duty applications such as dicing frozen-tempered bacon. Other heavy-duty parts also available.
- Optional extended shaft keeps cool products running cool (7).
- Corrosion-resistant, nonporous, nonabsorbent stainless steel construction.
- Hinged panels provide full access to facilitate and expedite cleaning and maintenance procedures.
- Cantilevered spindles (8) remove completely from the machine for cleaning and maintenance.
- Sloped surfaces aid in efficient sanitation.

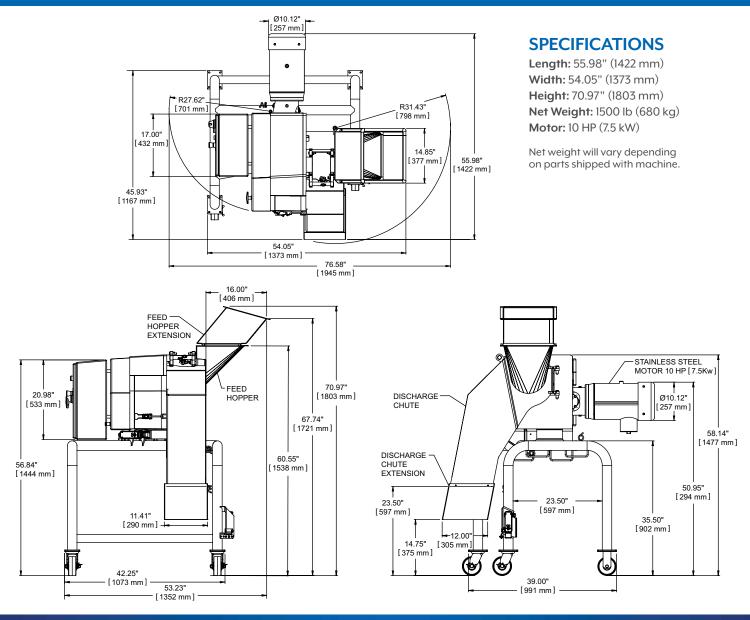
- Round tube frame limits microbial surface area and promotes self-draining.
- Outfitted with a 10 HP motor, the Affinity Integra delivers powerful processing. Motor is available in stainless steel or cast iron with motor cover (9).
- Heavy duty gear box (10) with substantial pulleys and gears. Four processing speeds available.
- Integration options the standard machine as supplied by Urschel is ready to use with a variety of product feeding and collection methods. Other installations may require the removal of the discharge extension (11). In these cases, the discharge must be interlocked directly to a product takeaway device.
- Simple lubrication only 2 lubrication points (12) which are easily accessible.
- Illuminated stainless steel guard locks (13) permit opening of access panels after all moving parts have come to a complete stop.
- Integrates to replace Model RA's already in a production line (14).
- Designed for continuous operation for uninterrupted production. Soft-start reduces shock load and extends drive train life.
 Electrical enclosure rated NEMA 4X IP66 for a high level of protection from water (15).
- Simple to use tools and detailed operating manual accompany each Affinity Integra Dicer (16).







Affinity Integra® Dicer DIMENSIONAL DRAWING



The Complete Line of Affinity[®] Dicers Designed to Meet Your Production Goals.





Affinity Integra® Dicer 3-D, 10 HP (7.5 kW) Motor



Affinity® Integra-D Dicer 3-D U.S.D.A., Dairy Division Accepted, 10 HP (7.5 kW) Motor Affinity® Dicer Heavy-Duty 3-D U.S.D.A., Dairy Division Accepted, 25 HP (18 kW) Motor + 5 HP (3.7 kW) Crosscut Motor



Affinity® with Conveyor Dicer Heavy-Duty 3-D with Built-in Conveyor, 25 HP (18 kW) Motor + 5 HP (3.7 kW) Crosscut Motor + 1/6 HP (.12 kW) Infeed Conveyor Motor

URSCHEL

Set-up a free test-cut of your product: info@urschel.com | www.urschel.com

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B& Affinity Integra Dicers may contain parts protected by patent nos. 6883411, 9296119, 9604379, and 9855669.

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