AFFINITY® DICER - U.S.D.A., DAIRY DIVISION ACCEPTED

ROBUST, HEAVY-DUTY SANITARY DICER

The ^{BB} Affinity® Dicer (MAFF) U.S.D.A., Dairy Division accepted version has the ability to process high-fat, cold-temperature and otherwise normally difficult products. The feed roll and feed drum offer additional assistance transitioning product throughout the cutting zone. 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). It is ideal for dairy processing plants routinely inspected by the United States Department of Agriculture.



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.











CHEDDAR CHEESE

1/8 x 1/8 x 1-1/2" $(3.2 \times 3.2 \times$ 38.1 mm) Strip

WHITE **CHEDDAR** CHEESE

3/8 x 1-1/4 x 3/8" (9.5 x 31.8 x 9.5 mm)

CHEDDAR 1/8" (3.2 mm) Dice

1/2" (12.8 mm)

Crumble

CRANBERRY

1/8" (3.2 mm) Strip

SALAMI 1/8 x 1 x 1/8" (3.2×25.4)

x 3.2 mm) Strip

PICKLE

3/16 x 1/8 x 5/32" $(4.7 \times 3.2 \times 3.9 \text{ mm})$ Dice

POT ROAST

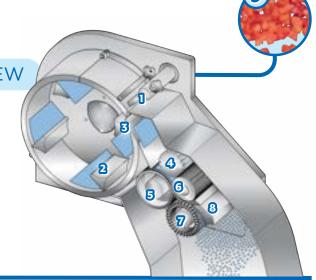
3/4 x 3 x 3/4" $(19.1 \times 76.2 \times$ 19.1 mm) Shred

TOMATO 1/4" (6.4 mm)

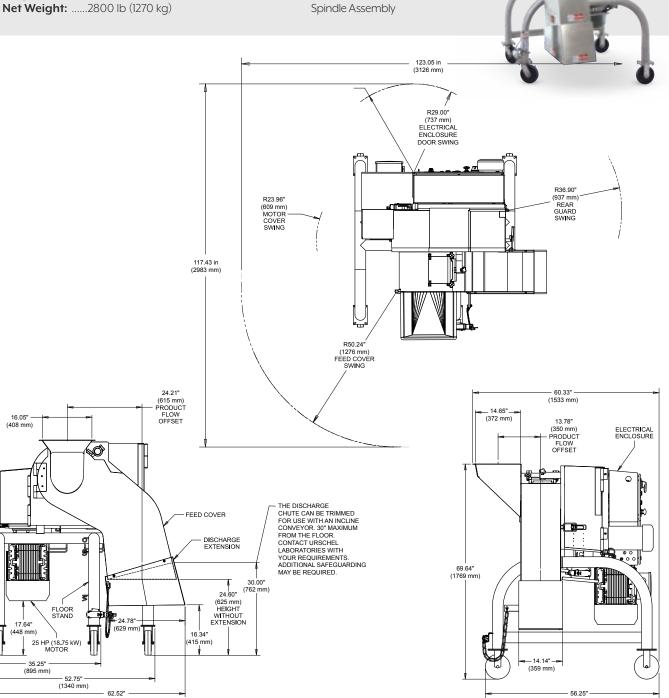
Dice



- 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



Measurements and weights may vary depending on machine configuration.

TEST CUT YOUR PRODUCT

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

