

POTATO PROCESSING

I N T E R N A T I O N A L

Supporting the potato industry worldwide

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Urschel: European Focus

Leading food processors throughout Europe have benefitted from Urschel expertise in supplying cutting solutions since the early days of high-volume food production. Urschel remains the best-selling provider of high-speed, high-capacity food cutting equipment in Europe and around the globe through partnering with food processors from the beginning. Remaining the go-to, top provider of such food reduction machinery means realizing the future goals of processors, understanding where industries might be growing, the current and future needs, and knowledge of niche product development.



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By Luc Van Buynder, Technical Sales Director Europe, Urschel



This article focuses on solutions popular in the potato industry, specifically Europe, and will delve into some of the technology surrounding potato slicing, potato dicing, particle size reduction of potatoes, and highlight why customers remain with Urschel for the long-term.

URSCHEL: FASTER, ACCURATE, HIGH-SPEED POTATO SLICING

Since the introduction of the CC Slicer in 1959, the slicer has evolved to meet the changing demands of the popular chipping industry.

While the operating principle has remained constant, the cuts, machine construction and capabilities continue to advance. Latest improvements include the MicroAdjustable® SL-14 (slicing) and SH-14 (shredding) Heads. SL-14 heads have been greatly accepted by the potato chip industry. Customers have reacted very positively to the higher capacity SL-14 and SH-14 style CC heads. Different shapes are available including Z-cut slices, Crinkle, V, and flat slices; small 1.8 mm, 2.5 mm, and 3.2 mm V and reduced V shreds, oval shreds, julienne sticks, Flat V®, and hexagonal sticks. For all

cuts, customers should visit the Urschel website.

The SL-14, 14-station cutting head, over the 8 shoe cutting head offers many benefits: more precise slicing, quick change over of knives, light weight, and higher yield with less product loss.

Setting the SL14 head is extremely simple and can be achieved with a single setting of each knife, the setting will also not shift during production. Knife life on the 14-station heads has increased dramatically resulting in reduced costs for the customer.

Each time an Urschel customer purchases a SL-14 head to replace a

pre-existing 8 shoe head; the customer inevitably mentions that the head almost sells itself because of the obvious benefits and switching to the SL-14 was a wise business decision.

The .212 V MicroAdjustable SL-14 Heads incorporate SlideLocc® technology. This patented design incorporates a simple, fast knife-clamp operation that enables a wide hinge opening. A great asset when it comes to cleaning behind the clamp.

DIVERSACUT SERIES FROM URSCHEL: THE BENCHMARK OF POTATO DICING & STRIP CUTTING

The DiversaCut® series of machines remain a success since each dicer in the line debuted. The DiversaCut has evolved into the leading benchmark when it comes to high quality, high-capacity dicing and strip cutting. Urschel customers prefer the DiversaCut because of its large diameter infeed and deep drum, including the simple design, and easy maintenance.

Product loss is kept to a minimum which is a big cost savings for Urschel customers. High quality blades ensure crisp cuts and less cell damage resulting in less oil consumption.

Foreign matter, such as the common rock, is an issue for potato processors. To help minimize the impact damage when this occurs, the DiversaCut has an optional micro V belt system that slips when the machine is blocked saving other drive components from damage.

Currently, the DiversaCut 2110A Dicer is available in 3 different models: the standard version, a version with a discharge belt which is very useful when discharging into a eurobin, and the third version available is for very large products up to 300 mm in diameter. Producing crinkle french fries and dices is still the mainstay for the DiversaCut when it comes to potatoes. Crinkle French fries come in 4 different shapes; dices vary from 9.52 mm up to 25.4 mm. The compact design of the cutting parts between slice and crosscut

ensure a perfect cutting result without damaging the product. Different optional feed discs are available depending on the slice thickness to help the slice be transported to the crosscut blades resulting in perfect crinkle French fries. To further enhance the quality, a selection of impellers is available from 4 to 14 blades depending on the size of the potato to deliver maximum French fry length.

KNIVES & COST-SAVINGS

Urschel has specifically designed many knives with the added value of being able to resharpen the blade edge via Urschel-manufactured honing equipment. Operating any cutting machine with dull or not properly maintained knives may prove costly. Lost time and increased product waste far exceeds the cost of knife replacement. Use of dull knives increases the potential of cell rupturing, miscuts, and decreases yield and profit. Customers are encouraged to learn more about the many knives and

set-ups available to ascertain the most optimal for their product and line requirements. Urschel routinely develops and introduces new knives and cutting set-ups to improve individual cutting machine performance.

URSCHEL PARTICLE SIZE REDUCTION SPECIALTY LINE: THE COMITROL PROCESSOR

The Comitrol® Processor line of machines is very well-known in the potato industry, for example our Comitrol Processor Model 1700 reduces potato flakes into powder using microcut technology. Microcut technology ensures acute, consistent particle size which is needed when producing potato powder. The Model 1700 is also used to produce hashbrowns and sweet potato puree.

The machine principle consists of a rotating impeller running up to 9000 rpm and a fixed microcut head with multiple blades. The





number of blades determines the reduced particle size. More information related to this line may be found on the Urschel website.

MEETING AND EXPANDING ON CUSTOMER SERVICE AND SUPPORT

Urschel has a very strong network of experts in cutting solutions located in direct offices throughout the world to completely support customers on a local scale with all of their needs, concerns, and technical questions.

Urschel speaks the language of food processing and the local language, so important customer expectations are met. Customers like the fact that local people can help them directly rather than having to contact an overseas company, which may be time consuming and ineffective. Urschel has multiple test-cutting centers available ready to receive customers and support all their size reduction needs.

Customers acknowledge that owning an Urschel machine results in less downtime and they receive outstanding customer service. They also benefit from receiving parts and knives in a timely manner and appreciate the complete access Urschel offers to expert cutting solutions. Urschel partners with food processors to help them succeed. The depth and breadth of knowledge is astounding as is the Urschel history – proud to be assisting food processor for over 113 years and counting. In a time when many companies



are downscaling, Urschel remains strong with an expansion in the U.S. at its global headquarters and construction of a larger, brand-new Urschel International (U.I.) office. Urschel U.S.A. Headquarters is in the process of adding 115,000 square feet of manufacturing space to the current 410,000 square-foot facility. This marks the company's third expansion since building the newly constructed plant in 2015. The company continues to grow and expand incorporating larger, newer manufacturing equipment and improving on production processes to uphold the Urschel quality customers expect from the company. Urschel B.V., an office U.I. located in the Netherlands, is moving to a

larger building after more than 30 years in Wijk Bij Duurstede, the staff will move to Tiel. Strong machine and parts sales has made it necessary for Urschel B.V. to move to a larger location to better serve Urschel customers, for example the warehouse will be 818m² which is 3.5 times larger than the current one. A large portion of the building will be dedicated to a state-of-the-art testing center. The concrete floor has been poured and office walls are in the process of being constructed. The anticipated completion date of construction is slated for December 2023. Learn and discover more about expert cutting solutions at www.urschel.com.

