

Insalatas del mundo



Discover Ardo's fresh and colourful salads! As part of a buffet, with a barbecue, as a side dish or healthy lunch, these **four new ready-to-eat salads** will surprise you with their varied flavour palette inspired by colourful cuisines from around the world. Simply defrost and you're done!

Insalata Sapphira

Middle Eastern

Insalata Olympia

Greek

Insalata Mediterranea

Mediterranean

Insalata Eldorado

Latin American



Let's meet at Anuga!
Hall 04.2, booth E011

Product range and recipes on www.ardo.com



We preserve nature's gifts

> Technology For Frozen Vegetables & Fruit

> Nutrition & Ingredients

> Shock Freezing, Refrigeration & Cooling

FROM PRECISION CUTS
TO SMART AUTOMATION

THE FREEZER
AND THE OVEN

STORAGE TEMPERATURES
OF THE FUTURE

FROM PRECISION CUTS TO SMART AUTOMATION



Innovation, automation, and adaptability are reshaping the frozen fruit and vegetable processing industry, where precision, efficiency, and sustainability define competitiveness. The sector is moving forward with solutions that balance productivity with flexibility while meeting evolving consumer demands.

As the global leader in food cutting technology, **Urschel** machinery is engineered to be adept at delivering consistent, precision cuts at high volume capacities, according to Scott Klockow, Director of Applications and Product Development. "At Urschel, we have always realized the success of our customers reflects our efforts. Cutting is a crucial step in production. Efficient lines demand ruggedly built cutting machinery to withstand harsh production environments, while achieving a high percentage of targeted, in-spec cuts", he adds. "The depth of knowledge and expertise involved in manufacturing capital cutting machinery has evolved throughout the history of our company. Our address at '1200 Cutting Edge Drive' reminds us we are always moving forward with ideas and

manufacturing methods. Just as Urschel 'Laboratories' reminds us that the inventive spirit is just as alive today as when we were founded in 1910 by our founder/inventor, William Urschel." Urschel is a vertically integrated manufacturing company. The core designs and successful cutting operating principles of historically established Urschel machines have continuously been perfected and improved upon; he goes on to explain. "Our cutting machines today are a sum of design, research and development, and testing to meet the everchanging needs of the food processing industry. Continuing to expand on the existing skillful manufacturing technologies, all critical parts are manufactured under one roof. Engineers and production work together to create the highest quality. From the stainless-steel formulas

developed to every knife edge, from the sheet metal to the interior cutting zone and separate mechanical zone, close tolerances are kept on point. As an original pioneer in the food cutting industry, Urschel has advanced throughout its 100-year-plus history. It continues to partner with processors all over the globe. Adaptability is integral in every Urschel machine. An Urschel customer values the ability to easily move between cut sizes and shapes to increase their SKUs and profitability.

ADAPTABILITY, VERSATILITY AS KEY FEATURES

Versatility and adaptability are built across the different lines manufactured by Urschel. For example, the DiversaCut line offers smaller and larger models. For efficiency in a small footprint, the original DiversaCut Sprint Dicer features a one-, two-, or three-dimensional cut, takes up limited production space, and features a 1.5 HP (1.1 kW) motor. The precision cutting principle takes advantage of a compact cutting zone, whereby product moves quickly between each cutting station. Each cutting station is incredibly close to the next to keep product moving and produce precise output. This same cutting principle is implemented across the DiversaCut line found in the intermediate size Sprint 2 Dicer, and the largest dicer, the DiversaCut 2110A Dicer. Each level DiversaCut delivers increased horsepower and capabilities and capacity to meet Urschel food processors where they need to be to run their lines as optimally and efficiently as possible backed by Urschel service and support. As Urschel develops new machinery, the company also focuses on increasing the flexibility of machines already in the field and introducing new cutting methods. Putting Urschel customer needs first by continuing to build on and expand on capabilities of machines in the field sets Urschel apart as a company. Examples include the CC

Targeted Potato Cutting Solutions



Successful potato processors rely on Urschel for optimal, precision cutting solutions to improve production.

Rugged, high capacity cutting machinery is backed by the expert Urschel global network of sales and support.

Explore more potato cutting solutions at urschel.com.



#1 Best Selling Provider
of industrial cutting machinery
throughout the world.
www.urschel.com



URSCHEL®
The Global Leader in Food Cutting Technology



As we examine the growth of our markets, as Urschel opens new offices, we are better equipped to comprehend and partner with the regional needs of the food processors in each area.

Scott Klockow, Director of Applications and Product Development at Urschel

Slicer that can be adapted to lattice slicing to become a CCL or CCLL (Larger Lattice), and the E TranSlicer Cutter that can be adapted to produce 35° or 45° bias slices to become the bias version of the machine. Urschel focuses on advancing knife designs, cutting components, and assemblies. Creating reinforced parts or heavy-duty components to match what Urschel customers need the most is another example of how Urschel supports and partners with the global community of food processors.

AN EXTENDED SUPPORT NETWORK

What differentiates Urschel from other companies is Urschel's dedicated global network of sales and support, Scott Klockow explains. "Why and how does this matter? As we examine the growth of our markets, as Urschel opens new offices, we are better equipped to comprehend and partner with the regional needs of the food processors in each area. New products include the processing of tropical fruits including mango, guava, and papaya. Innovative products like dairy-free coconut yogurts and nut milks. Customers benefit from relying on expertise and knowing their Urschel office is there to support their new initiatives and future endeavors. As healthy trends and new products enter the market, Urschel is there for R&D. Riced vegetables, and the processing of plant proteins are more trends Urschel has worked with processors to develop. Urschel also excels at developing niche cut styles and increasing the existing capabilities of machines in the field." Urschel service and support are available for the long life of each machine we manufacture. Free-of-charge test cutting services offer a first-hand look at Urschel cutting capabilities before a purchase. Urschel offers complete support over-the-phone and in-person plant visits including maintenance plans. Customers may contract maintenance plans at an interval that meets their needs. Urschel



Photo: Urschel

instead of expecting their employees to participate in costly, additional training. This is especially beneficial to food processors impacted by the ongoing labor shortage. Klockow adds that Urschel customers benefit from Urschel's significant ongoing investment in the global infrastructure of the company, which gives clients peace of mind knowing their local office is there for complete support in terms of maintenance and training for the long life of their cutting equipment. Urschel speaks the language of food processing and the local language, so important details in customer expectations are met.

INVESTMENTS FOR THE FUTURE

In addition to building the global network to assist customers, Urschel U.S. headquarters continues to invest in expansions to the manufacturing plant, which currently stands at over 530,000 square feet. This includes a new mini-plant environment onsite, the Joe Urschel Comitrol Test Center, focusing on effective Comitrol milling solutions. Investments into the future success of Urschel and Urschel customers include the Innovation & Development Center, a think tank to create new ideas in cutting machinery. Also, the new collaboration with KRONEN. Powered by Urschel support, Urschel is now actively selling and supporting KRONEN exclusively in the U.S., Mexico, Pakistan, and China harnessing the Urschel global network to energize food processors of all sizes. "Other aspects that define Urschel as a company include the layers

our customers. For Urschel, sustainability continues to play a strong role in our company practices. Building precision cutting machines that are simple to operate and maintain with specialty tools made by Urschel fit for the exact purpose of saving processors time and making tasks easier. Being available where and when customers need us to make sure processors succeed," Scott Klockow points out. "Sustainability is often built into each Urschel machine manufactures. We do not stop developing a machine once it is sold. A great example of this is the ability of the DiversaCut line to slice and create half-moon potato slices. Many processors would view the DiversaCut as a dicer only." Urschel has incorporated cellular manufacturing and newer technology in the manufacturing of many Urschel parts, which conserves time and energy. Lean cellular manufacturing enables switching between one part family to another with limited interruption. This process allows Urschel to produce necessary parts for its customers quickly and efficiently to increase parts ready for on-demand shipment. In the upcoming years, Urschel hopes to continue to energize and strengthen the food processing industry. By empowering and growing possibilities and increasing patented cutting methods, the future is bright for Urschel and Urschel customers.