

frozen food europe

the magazine for the frozen food industry

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Authentic Greek Recipes

inspired by Greek tradition

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> Appetizers, Snacks, Pies

> Interview

> Technology

FROM THREE MEALS TO... ANY NUMBER

'WE LOOK AT TRENDS, BUT WE DON'T TRY TO CHASE THEM'

FROM BELT DESIGN TO SYSTEM INTEGRATION



FOOD PROCESSORS PUSH FOR HIGHER YIELDS AS SUPPLIERS DOUBLE DOWN ON PRECISION AND AUTOMATION

Equipment suppliers are under growing pressure to deliver smarter, more adaptable processing solutions. Across cutting, sorting, freezing and line integration, companies are responding with systems designed to reduce waste, improve consistency and help processors handle a wider range of products with greater precision. The latest developments point to a broader shift in the industry, where operational simplicity, automation and end-to-end performance are becoming just as important as raw processing power.



Urschel heavily supports I&D (innovation and development), as we partner with processors worldwide to best understand the unique regional needs of each market. Our I&D department has invested quality time and resources into researching and working with many different customers worldwide when designing the Little Gem.

Scott Klockow, Director of Applications and Product Development, Urschel



Photo: Urschel

As the global leader in food processing technology since 1910, Urschel is always on the cutting edge to help processors reach their production goals. 'We continually develop new machines to support industry processors while expanding on cutting solutions already in the field, ensuring each Urschel cutting solution delivers quality performance and seamlessly meets customer's evolving needs', says Scott Klockow, Director of Applications and Product Development, Urschel. New to the Urschel global network is the Little Gem Aspire Dicer, the latest Urschel development in produce processing. The Little Gem employs patented Urschel technology to create precision cutting methods, engineered through extensive R&D (research and development). 'Urschel heavily supports I&D (innovation and development), as we partner with processors worldwide to best understand the unique regional needs of each market. Our I&D department has invested quality time and resources into

researching and working with many different customers worldwide when designing the Little Gem,' he adds.

DESIGNED FOR PRECISION CUTTING ACTION

At the heart of every machine that Urschel manufactures, including the Little Gem, are knives. Knives are crucial when processing fruits and vegetables. The Little Gem features a StatiCut assembly with knives designed for precision cutting action and specialty knives designed to limit cell rupturing that increase the product's shelf life. Little Gem cutting techniques diminish cell damage and facilitate juice retention to improve product yield, decrease overall operational costs, and increase profits. Urschel will feature the Little Gem at select upcoming trade shows beginning in May 2026. New processing applications include tropical fruits such as mango, guava, and papaya, as well as innovative products such as dairy-free coconut yogurts and nut milks. As different trends arise and enter the market, processors

depend on Urschel to assist with R&D. Previous trends Urschel has developed alongside processors include riced vegetables and the processing of plant proteins. Urschel additionally excels at developing niche cutting styles and increasing existing capabilities of machines in the field. Scott Klockow explains that whether a machine be newly designed or recently amended, processors rely on patented Urschel cutting solutions to be versatile and adaptable for high-capacity use in rugged production environments. 'For example, versatility and adaptability are features implemented throughout Urschel machine lines. Our DiversaCut line is available in smaller or larger-sized models, with the original DiversaCut Sprint dicer operating on a 1.5HP (1.1kW) motor featuring one-, two-, or three-dimensional cut options, all while taking up limited production space. Precision cutting is achieved with the help of a compact cutting zone, allowing product to move swiftly between each cutting station. Each cutting station is incredibly close to the next step to keep product moving and produce precise output.' This cutting principle can also be seen in the medium-sized Sprint 2 Dicer and the largest dicer in the DiversaCut line, the DiversaCut 2110A Dicer. DiversaCut Dicers include increased horsepower, capabilities, and capacities at every stage to help processors keep operations running efficiently, backed by Urschel's global network of service and support. Urschel equally prioritizes increasing the flexibility of machines already in the field and introducing new cutting methods. Putting Urschel customer needs first by continuing to build and expand on capabilities of machines in the field is a factor that sets Urschel apart as a company. Examples of this include the CC (Chip Cutter) 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.

CONSTANTLY EMBRACING CHALLENGES

'Inventive technology is part of Urschel's DNA, beginning with our founder William Urschel. Along with inventing many patented food cutting machines, he is also attributed as a pioneer in 3-D printing. Urschel, like many companies, employs 3-D printing. Urschel was also an early adopter of laser cutting and 5-axis machining. As technology evolves and a need arises, Urschel implements changes to maintain the utmost quality in

workmanship,' according to Scott Klockow. Furthermore, Urschel machines can be PLC (programmable logic controller) compatible to easily integrate into a processor's production line. PLC compatible machines offer on-site and remote performance monitoring to gather valuable data for processing and production. Technology is implemented in production methods to determine the best practices to manufacture Urschel food cutting machinery. Urschel will purchase or build such technology in-house to ensure quality standards are strictly

maintained. As a 100% employee-owned company with engineers, foundries, pattern makers, and development under one roof, the Urschel team constantly embraces challenges to discover new methods to manufacturing.

Slice | Dice | Strip | Shred | Puree www.urschel.com



Less Waste, Increased Profit

As the Global Leader in Food Cutting Technology, successful processors depend on Urschel's expertise to deliver optimal cutting solutions for all types of fruits and vegetables.

Explore more cutting solutions at urschel.com. 



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