



On the Cutting Edge: Potato Processing Around the Globe

With locations in over 130 countries backed by more than 700 skilled employees, Urschel continues to be a steadfast pillar supporting the worldwide community of food processors. The global leader in food processing technology has been helping to feed the world for more than 115 years as a trusted, influential partner in the food processing sector. Founded in 1910 by inventor William Urschel, the company embraces his inventive spirit as part of its culture while continuing to grow alongside the dynamic food processing industry, including the ever-evolving potato sector.

While potatoes are enjoyed worldwide, their applications differ by region. With many variations in global potato production, the Urschel global network of service, sales, and support helps determine the optimal solution based on processors' unique production needs and regional market demands.

A LOCAL PRESENCE WITH GLOBAL REACH

Processors rely on the strength of the Urschel global network for potato production. The Urschel network

comes together as a unified team to help processors reach production goals, including cross training employees to make sure they are well-rounded in multiple aspects of Urschel machinery and tapping into Urschel team members worldwide for additional support. With such a large global presence, it's easy for local Urschel offices to fully embrace their region's food processing needs. Local offices and Urschel team members are directly immersed in the area they serve, and therefore better understand what production problems need to be solved, and how Urschel can find the optimal solution.

"Local presence matters," said Luc Van Buynder, Technical Sales Director of Urschel International (UI) Netherlands. "Being close to our customers, speaking their language, and fixing issues immediately is what makes us strong. As we grow, we stay connected, agile, and ready to deliver. We don't sell problems. We solve them." Collaboration has been especially beneficial as processors navigate the industry-wide labor shortage – reassuring customers everywhere that Urschel is a trusted partner – locally and globally – ready to help processors meet production demands.

“When customers call Urschel, there’s going to be someone on the other end who knows what they are doing and can give them answers,” said Dennis Wong, Director for Urschel Asia Pacific (UAP) Singapore. “Our localization is very deep, and we have a team of experienced people who know their jobs well. Because we manufacture critical parts and knives, we can control inventory levels better and we have reduced supply chain risk. For Urschel, we manage this better as manufacturing is in-house. We keep high inventory levels at our headquarters in Chesterton, Indiana and at all local offices for quick support.”

This level of expertise and guidance is easily recognizable by Urschel customers worldwide.

“Our service technicians are knowledgeable, and that’s because we do a lot of service training. In Europe, for example, we cross pollinate ideas every three months,” said Scott Klockow, Urschel Director of Applications and Product Development. “We make sure that any Urschel employee who is going into a customer’s facility has the backing of ongoing training and a connection to people and applications so they’re not going in on their own. We take a team approach with customer satisfaction as our driving force and top outcome. Our customers notice the approach that we take, and they have given us overwhelmingly positive feedback.”

HIGH-CAPACITY POTATO CUTTING MACHINES TO MEET PRODUCTION SOLUTIONS

As the number one best-selling provider of industrial food cutting machinery, Urschel is a globally recognized name in the potato processing sector with many well-known lines for potato processing.



Most notably is the CC (Chip Cutter) Series, which remains the leading high yield potato slicer across the globe in use by over 90% of all commercial potato chippers. The CCLL (Chip Cutter Large Lattice) Slicer is a popular choice for corrugated cuts to create potato lattice chips or thicker potato waffle fries. The CC Series, when paired with the SL-14 Slicing Head or SH-14 Shred Head, additionally maximize precision potato slicing and shredding. The CC Series continues to be a popular choice, especially throughout Asia. Wong noted the CC Series is highly valued in his region for creating unique potato slice shapes such as Z chips and the Flat V type cuts. Another Urschel line for potato processing, the DiversaCut Series, offers numerous options including crinkle, deep crinkle, and flat potato dices and strips for French fries and other potato products. For applications requiring flaking or particle size reduction, the Urschel Comitrol Series offers solutions seldomly matched in the potato processing sector.

The Urschel Comitrol Series stands out as a purpose-engineered line

for potato particle reduction, addressing processing needs beyond typical industry solutions and conventional cutting methods. Urschel offers specialized cutting and milling equipment engineered specifically for high-quality potato flake production that delivers precision, efficiency, and high output. This positions Urschel as a trusted solution for potato processors, food processors, and R&D (research and development) teams worldwide. Urschel designs cutting and milling solutions built to maximize yield while reducing waste that meet the specific requirements of potato flake production. These cutting solutions provide processors with reliable, high-capacity equipment that supports consistent product quality for foods such as instant mashed potatoes, snack foods, baking applications, and as binders in processed foods. Urschel Comitrol machines operate



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Luc Van Buynder, Technical Sales Director of Urschel International (UI) Netherlands



continuously, delivering high throughput to deter downtime. Hygienic designs ensure food safety compliance while simplifying cleanup and maintenance, allowing for uninterrupted production schedules. Patented Urschel technology is continually expanded upon to fully support and grow Urschel customer's existing capabilities. This allows new cutting methods and shapes to be implemented on machines already operating in the field, and customers benefit from new parts and newly developed knives specifically designed to meet their applications. Van Buynder noted that this flexibility and adaptability of Urschel machinery is especially beneficial in the fast-paced potato processing market. "Consolidation is everywhere, especially in Belgium," he said. "Geopolitics and U.S. tariffs are shaking things up. However, smart companies like Urschel aren't standing still, they're investing, innovating, and pushing for stronger returns." Urschel is constantly embracing new opportunities to support industry

growth. New to the Urschel network in 2026 includes the Little Gem Aspire Dicer. The Little Gem features a StatiCut assembly with knives designed for precision cutting action and specialty knives designed to limit cell rupturing to potentially increase the product's shelf life. Little Gem cutting techniques diminish cell damage to and facilitate juice retention to improve product yield, decrease overall operational costs, and increase profits. Additionally, in July of 2025, Urschel added German-based KRONEN GmbH machinery to the original Urschel portfolio and began selling select cutting, washing, drying, and peeling KRONEN processing solutions in key international markets. The partnership has opened new doors while providing additional market insight, and Urschel looks forward to growing this alliance with KRONEN in the years to come. "The future is clear - higher efficiency, effortless operation, lower maintenance, energy savings, and smarter cleaning with semi-

automatic CIP (clean in place) systems," Van Buynder said. "Urschel is at the forefront turning these challenges into opportunities every single day."

PROCESS OF POTATO PRODUCTION

Urschel potato cutting solutions are designed to optimize every stage of production, beginning with original product input and extending through final output. Whether processors are working with peeled or skin-on potatoes, Urschel equipment is engineered to maintain consistent cuts, maximize yield, and support continuous production to deter downtime. "We speak to customers to understand their processing line, their product,

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and their yield goals first,” Klockow said. “That way, their Urschel equipment is aligned with their operation from the start and integrates seamlessly into their production.” This level of customer support ensures that processors can reduce waste, improve cut quality, and maintain consistent throughput. Urschel machines are built for rugged production environments, helping processors achieve reliable performance while minimizing inefficiencies.

Urschel supports long-term performance through in-house engineering and manufacturing of critical parts and knives, ensuring consistent, reliable performance. Designed for durability and ease of use, Urschel machinery keeps processors up and running. Precision, ruggedly engineered parts reduce changeover frequency, and extend knife life to help processors maintain efficient, uninterrupted production. “At Urschel, we don’t just keep up, we lead. We partner with our customers to create smarter solutions, better cut

shapes, and cleaner processes to deliver machines that are easy to operate, reliable, and built for real people,” Van Buynder said.

BACKING PROMISES WITH PURPOSE

Positive feedback from Urschel customers is the result of over a century of dedicated service helping processors reach – and exceed – production goals. Customers see Urschel as a valued business partner they can trust to follow through on commitments, even long after the machine is installed. Urschel is diligent when giving people its word – ensuring that when they work with a customer, they take great care and work hard to fulfill their goals. “Customers are happy with the level of support and the consistency in us delivering our service over the years. They have come to depend on us as a valued partner in their business,” Wong said. “They don’t only buy our products, but they also seek our opinions and recommendations on other Urschel equipment and

processes. They have a lot of confidence and trust in our people. They know we have their interest at heart and don’t regard business as a one-way street.”

Because of Urschel’s comprehensive approach to machine manufacturing paired with quality service, companies know that when they invest in an Urschel machine, they invest in the Urschel global network, and ultimately, in a key piece for their business’s overall and financial success.

“Our customers don’t just rely on Urschel machines, they trust us,” Van Buynder said. “They know that with any question, any challenge, we’ll find the best solution together. That’s the Urschel difference. That’s why our machines perform, our service delivers, and our customers keep winning.” Customers are welcome to test cut their products on Urschel or KRONEN machinery free of charge to determine the optimal cutting solution for their application. Visit Urschel.com for more information on how Urschel is impacting potato processing in your region. •

