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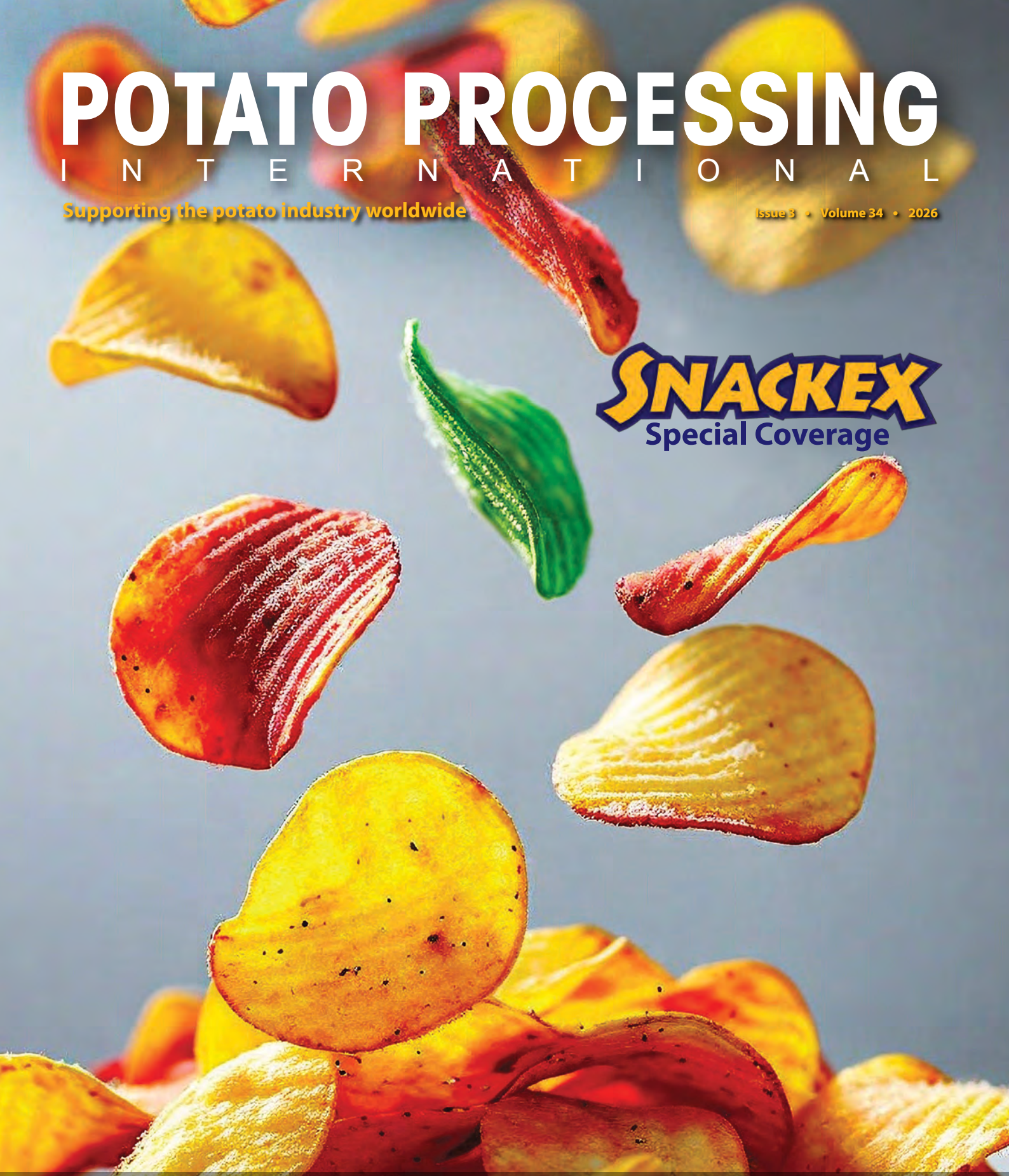

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Urschel: Evolving with Processors' Needs to Support and Diversify

Scott Klockow

The food processing industry is changing quickly, and staying competitive requires constant innovation. From small businesses to global processors, companies are dealing with labor shortages, supply chain disruptions, service demands, and shifting market expectations. In response, Urschel continues to expand and diversify its offerings to help processors improve efficiency, remain competitive, and prepare for future demands.

Scott Klockow, Director of Applications and Product Development, Urschel

Urschel supports food processors and foodservice operators in multiple ways, including expanding its portfolio with KRONEN systems in select regions. These systems give customers more preparation options and the ability to source complete production lines from a single provider, supported by Urschel's global sales, service, and support network. Urschel's commitment to processors and foodservice operators is also reflected in the Little Gem Aspire™ Dicer. Developed by the Urschel Innovation and Development Center and guided by extensive customer research, the Little Gem Aspire Dicer combines a compact footprint with a low overall cost of ownership. The Little Gem Aspire is easy to use, delivers strong performance, reduces operating costs, and helps increase profitability.

As The Global Leader in Food Cutting Technology, Urschel manufactures and sells high-capacity food cutting equipment, including slicers, dicers, and the parts needed to maintain Urschel performance and product quality. Urschel crafts and sells thousands of different styles of knives every year, including blades and heads for hydrocutting systems.

Hydrocutting processors have struggled to find reliable suppliers that can meet high-volume demand for heads and knives. Urschel addressed this need by increasing production to support most hydrocutting processors. Urschel has also invested in new knife technology to extend knife and blade life and preserve a precise knife edge. Urschel built its new Knife Lab to support continuous research and development focused on refining every step of the knife-making process for specific cutting applications.

URSCHEL OFFERS EVEN MORE SOLUTIONS THROUGH KRONEN SYSTEMS

To offer growing capabilities to customers, Urschel expanded its portfolio via an investment in Germany-based KRONEN GmbH. Alongside its industry-leading cutting solutions, Urschel now offers complete processing systems, including washing, drying, and peeling to more fully adapt to food processing and food service needs. With the addition of complementary KRONEN equipment, Urschel has broadened its inventory with diverse processing solutions to help customers increase overall productivity. The Urschel global network currently offers KRONEN systems throughout the U.S., Mexico, Italy, and throughout Asia. Urschel customers have long valued the service, support, and quality found in purchasing Urschel machinery. Adding KRONEN to the Urschel portfolio presents a wider range in processing solutions beyond solely precision-cutting machinery. Now, many Urschel customers are relying on the company to support them in the building of processing lines. As a result, Urschel has evolved into their partner in processing line solutions, broadening capabilities and strengthening abilities to meet diverse production needs.

More capabilities are now offered to Urschel customers with productivity innovations, including the DECONWA preparation system, which decontaminates product ahead of production.

Processors can turn to the DECONWA for optimal sanitation from the moment product enters their facility, reducing reliance on manual preparation. In addition, various KRONEN preparation tables allow processors to sort, inspect, and organize product prior to the cutting stage.

KRONEN peeling, trimming, and washing solutions work with Urschel equipment for optimal potato processing. The HEWA washer range uses helical washing for increased retention without a larger footprint and can be paired with K650 or K850 vertical dryers for an efficient, sanitary, end-to-end

system. Automated spin dryers and takeaway conveyors further streamline productivity.
By incorporating both Urschel and KRONEN machinery into their production lines, processors can ensure a smooth transition during each production stage with easy use – from preparation to high-precision cutting to final handling – creating a complete system guided by a single Urschel point of contact for successful operations.

URSCHEL INTRODUCES A NEW CUTTING METHOD: LITTLE GEM ASPIRE DICER

The Little Gem Aspire Dicer is Urschel's latest development in produce processing, backed by extensive research and development and patented Urschel technologies to deliver precision cutting methods. Featuring a small footprint ideal for processors working with smaller capacity applications or where limited production space may be limited, the Little Gem Aspire Dicer features a StatiCut™ assembly with specialty knives designed to easily switch from one cut size to the next. With fewer parts to maintain and inventory, the dicer decreases overall operational costs and increases profits. Engineered for a low total cost of ownership - from initial investment to ongoing operation - the Little Gem Aspire Dicer offers ease of use, compact design, and high overall performance.

MEETING THE GROWING NEEDS OF HYDROCUTTING

Hydrocutting is a key component in how many potato-based foods are processed, allowing massive volumes of potatoes to be processed efficiently and quickly. Pressurized water shoots the potatoes through a knife block consisting of sharp blades, efficiently cutting them into the recognizable shapes of French fries, wedges, and other favorable snacks. The style of knife, usually crinkle or flat, and head configuration control the type of cut.
With hydrocutting knives in high demand, processors rely on Urschel for sharp precision blades. Backed by extensive market research, Urschel has been a strong supporter in hydrocutting operations through the manufacture of a wide range of popular knife blocks in both 3" (76.2 mm) and 4" (101.6 mm) diameter configurations.
The new Urschel Knife Lab allows knowledgeable, in-house production teams to closely evaluate the manufacturing process, ensuring a cohesive

balance between knife sharpness and toughness. Each blade is designed to maintain incredible acuteness at the edge in rugged production environments. Hydrocutting processors can quickly exchange Urschel knife blocks or water knife heads to accommodate different cut styles or to replace dull blades, deterring downtime and ensuring consistent sharp cuts for a quality end-product. Using Urschel-supplied blades, customers can maximize knife life and increase cut quality. Processors can consult Urschel for a comprehensive analysis on their current knife build implemented in their hydrocutting system. Urschel will analyze the set up to determine a consistent knife configuration for their operation based on production goals. Depend on Urschel knives and knife blocks as invaluable tools to deliver accurate, efficient hydrocutting efforts.

SUPPORTING GLOBAL PROCESSORS

Urschel further supports processors globally by manufacturing precision, high-capacity potato cutting machinery. While hydrocutting works well for some products and processors, other processors prefer the versatility and flexibility Urschel cutting machinery delivers.

The Urschel Model CC Slicer remains the industry-leader for the processing of potato chips/crisps. The revolutionary operating principle remains the market standard. Leading processors rely on the CC to deliver a targeted precision thickness. This provides even fry times, less oil, and lower costs overall. The CC Series, when paired with the SL-14 Slicing Head or SH-14 Shred Head, additionally maximizes precision potato slicing and shredding.

Another Urschel line for potato processing, the DiversaCut Series, offers numerous options including crinkle, deep crinkle, and 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.

As the global leader, Urschel supports potato production at every stage with durable cutting equipment, in-house manufacturing of critical parts and knives, and a worldwide support network. These rugged, long-lasting solutions help reduce changeovers and maintain consistent, efficient production.

Backed by over a century of expertise, Urschel supports potato processors at every stage of production and remains a valued, trusted partner in food and potato production.

Potato processors rely on the strength of the Urschel global network. Urschel direct offices work as a unified team to meet regional processing needs and stay closely connected to the areas they serve. This local presence helps the company understand production challenges and deliver the right solutions. With global reach and local insight, Urschel stays connected, responsive, and ready to support customers.

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 can help support your potato production. •