

## Urschel Laboratories, Inc.

### AFFINITY® LARGE CHEESE DICER & CONSTRUCTION UPDATE

The U.S.D.A. Dairy Division accepted Affinity Dicer is the largest dicer Urschel manufactures. This heavy-duty dicer specializes in the cutting of cheese and normally difficult-to-cut products such as soft products, cold temperature applications, or meats with high fat content. The machine produces precise dices at ultimately high capacity yields. All transitional components work with the cutting elements to maintain positive advancement of the product throughout the cutting process - this is critical in difficult-to-cut applications.

“The Affinity is driven by a 25 HP gear motor with heavy duty gears and belts throughout and equipped with a 5 HP stainless steel motor equipped with a VFD (variable frequency drive) on the cross-cut. After extensive tests, our engineering data concluded maximum, consistent torque is optimally delivered with a 25 HP. Maximum torque translates to maximum capacity. Studies also confirmed that the 5 HP VFD motor is the ideal setup for production runs. The VFD equipped 5 HP motor allows significant savings by changing speeds instead of purchasing additional crosscut spindles,” according to Scott Klockow, lead engineer in the development of the new dicer.

“Durability in design and achieving precise cuts are critical in the food processing industry. Capital equipment is a major investment, and we (Urschel) wanted to deliver the best overall design in terms of operating principle, solid construction, and ease of use. The Affinity® Dicer does a great job of 1/8” dices to larger dices. Customers are encouraged to send in product to our (Urschel) test lab and run tests for themselves,” stated Mike Jacko, vice president, engineering.

Sanitation is a major concern among cheese processors. With this in mind, Urschel designed the machine with the following:



- U.S.D.A., Dairy Division accepted sanitary design with stainless steel construction including Ra 32 stainless surface finish on all components within the product contact/cutting zone.
  - Product contact/cutting zone is completely separate from the mechanical zone eliminating cross contamination concerns.
  - Great detail given to every component on the machine from the sanitary large impeller down to the types of fasteners, threads, washers, and nuts used throughout the product contact/cutting zone to discourage bacterial growth and assist in cleaning practices.
- To learn more, visit <http://www.urschel.com/affinitydicer.html>.

Construction continues on the Urschel new corporate headquarters and manufac-

turing facility. Visit the Urschel Facebook page to view the ongoing construction including aerials and the latest interior photos. Completion of the 350,000-plus building is slated for spring 2015. Founded in 1910, Urschel Laboratories, Inc. is the global leader in food cutting technology. Urschel continues to partner with food processors worldwide to discover the best food cutting solutions. To see how Urschel can assist your company, contact: Urschel Laboratories, Inc., Email: [info@urschel.com](mailto:info@urschel.com), Web: [www.urschel.com](http://www.urschel.com), Phone: 219-464-4811.

