

AFFINITY INTEGRA[®]

A NEW DICER MEETING THE CHALLENGES
OF DIFFICULT-TO-CUT PRODUCTS



URSCHEL[®]
The Global Leader in Food Cutting Technology



AFFINITY INTEGRA®



MEETING THE CHALLENGES

- Processes challenging, difficult-to-cut products
- Integrates to replace existing Model RA series machines already in the field.

PERFORMANCE & FEATURES

Announcing a new addition to the Affinity® line of Urschel dicers. A smaller version of the original Affinity Dicer — meet the Affinity Integra® Dicer. Like the Affinity, the Integra excels at processing challenging, difficult-to-cut applications such as cheese or soft meats, meats with high-fat content, cold temperature products, sticky bakery ingredients, or products like brined pickles. In addition to prevailing over challenging throughputs,

the clean-cutting action achieves high yields of precise, targeted cut sizes well within customer parameters.

This new dicer incorporates design elements from the longstanding Model RA series, the Affinity, and the Sprint® with the ability to replace existing in-line Model RA series machines. Consider the Affinity Integra to enhance your production capabilities. Compared to our standard Model RA-HD machine, this new dicer accepts a larger infeed product size combined with a larger impeller case that equates to potentially a 20 percent increase in yield; when compared to our standard RA-A, it equates to potentially a 50 percent yield increase. In addition, the Integra also offers greater overall design efficiencies.

LEFT TO RIGHT

Salami 1/4 x 1/4 x 3/4" (6.4 x 6.4 x 19 mm) Strip	Cheddar 1/4" (6.4 mm) Dice	Cooked Bacon 1/4 x 1/4" (6.4 x 6.4 mm) Crumble
Corn Tortilla Chips 1/4" (6.4 mm) Granulation	Chocolate Bar 1/4" (6.4 mm) Granulation	Graham Cracker 1/8" (3.2 mm) Granulation
Pepper 3/8" (9.5 mm) Dice	Blue Cheese 3/8" (9.5 mm) Crumble	Relish 5/32" (4 mm) Dice
Garlic 1/8" (3.2 mm) Dice	Cream-filled Cookie 3/8" (9.5 mm) Granulation	Dried Strawberry 3/16" (4.8 mm) Strip Cut
Mozzarella 5/32 x 5/32 x 3/4" (4 x 4 x 19.1 mm) Strip	Strawberry 1/8" (3.2 mm) Strip	Pork Belly 1/4" (6.4 mm) Dice

TYPES OF CUTS

SLICES

Slice thickness: up to 1/2" (12.7 mm)

DICES/GRANULATIONS/CRUMBLES

A slicing knife, circular knife spindle, and crosscut knife spindle are used for dicing. Changing the dice size is done by adjusting the slice thickness and cutting spindles as needed.

Circular Knife Cuts: 1/8 – 1" (3.2 – 25.4 mm)

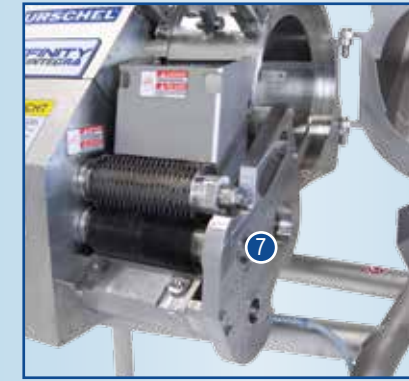
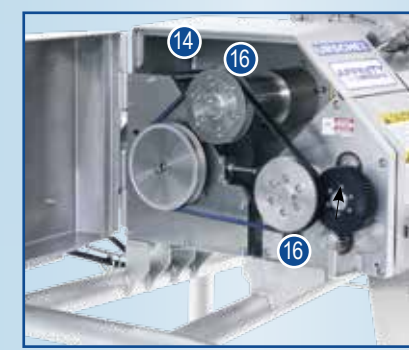
Crosscut Knife Cuts: 1/8 – 1-1/2" (3.2 – 38.1 mm)

STRIP CUTS/SHREDS

Flat strips can be made by removing either the crosscut knife spindle or the circular knife spindle. Combinations of circular knives or crosscut knives can be used to shorten the length of the strips.

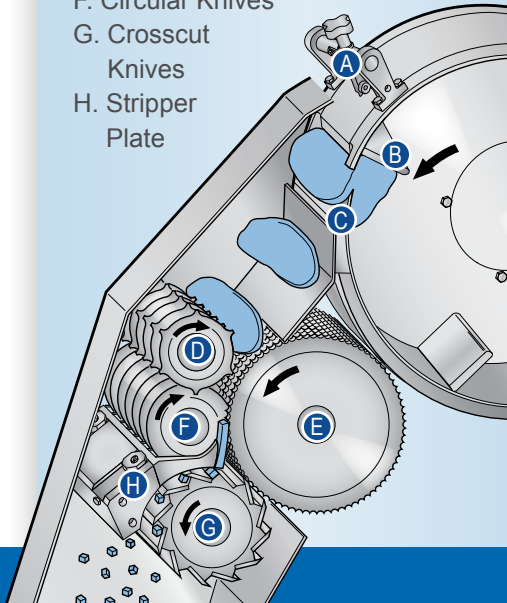


- 1 Accepts in-feed products up to approximately 4.5" (114 mm).
- 2 Food zone completely separate from the mechanical zone to ensure sanitation.
- 3 Feed spindle and drum maintain positive feeding of sticky or moisture-rich products to promote controlled, precision cutting at high yields.
- 4 Slice adjustment knob allows dial-in and lock-in of a specific slice size to ensure precise tolerances hold true throughout production runs.
- 5 Finely adjustable clearance of stripper plate shear edge complements crosscut knife cuts to improve cut quality.
- 6 Optional cost-saving, replaceable insert slicing knife may be used as an alternative to the standard slicing knife set-up.
- 7 Optional outboard bearing supports the cantilevered cutting spindles to triumph over tough, heavy-duty applications such as dicing frozen-tempered bacon. Other heavy-duty parts also available.
- 8 Corrosion-resistant, nonporous, nonabsorbent stainless steel construction.
- 9 Hinged panels provide full access to facilitate and expedite cleaning and maintenance procedures.
- 10 Cantilevered spindles remove completely from the machine for cleaning and maintenance.
- 11 Sloped surfaces aid in efficient sanitation.
- 12 Round tube frame limits microbial surface area and promotes self-draining.
- 13 Outfitted with a 10 HP motor, the Affinity Integra delivers powerful processing. Motor is available in stainless steel or cast iron with motor cover.
- 14 Heavy duty gear box with substantial pulleys and gears. Four processing speeds available.
- 15 Direct interface — certain installations may require the machine operate without the discharge extension. In these cases, the discharge must be safely secured, interlocked directly to a product collection device or conveyor.
- 16 Simple lubrication — only 2 lubrication points which are easily accessible.
- 17 Illuminated stainless steel guard locks permit opening of access panels after all moving parts have come to a complete stop.
- 18 Integrates to replace Model RA's already in a production line.
- 19 Designed for continuous operation for uninterrupted production. Soft-start reduces shock load and extends drive train life. Electrical enclosure rated NEMA 4X IP66 for a high level of protection from water.
- 20 Simple to use tools and detailed operating manual accompany each Affinity Integra Dicer.



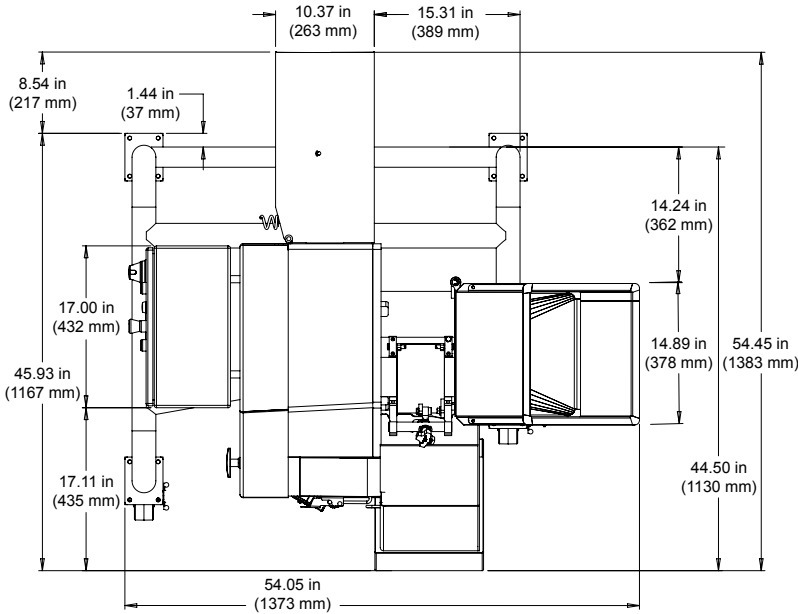
CUTTING OVERVIEW

- A. Slice Adjustment Knob
- B. Impeller Paddles
- C. Slicing Knife
- D. Feed Spindle
- E. Feed Drum
- F. Circular Knives
- G. Crosscut Knives
- H. Stripper Plate



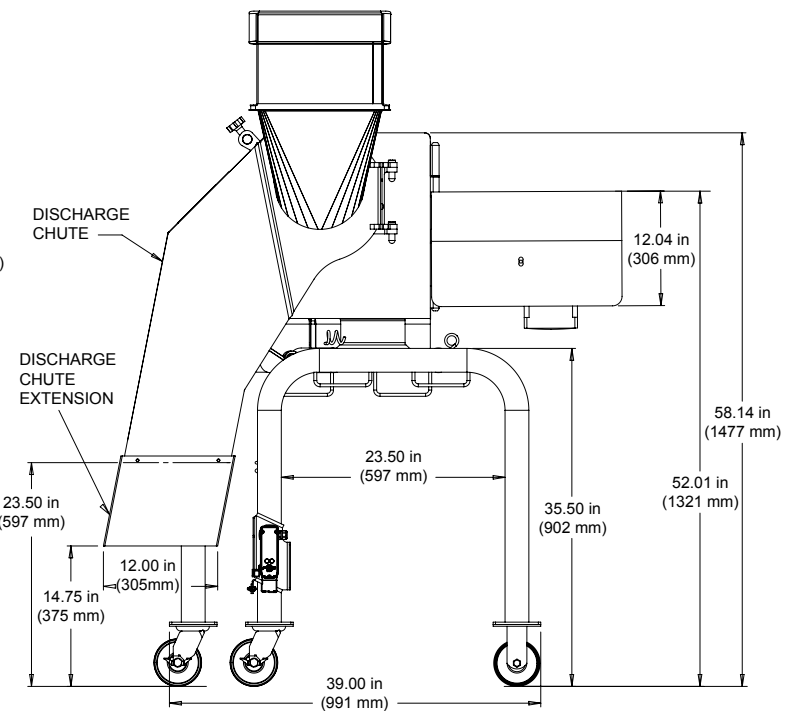
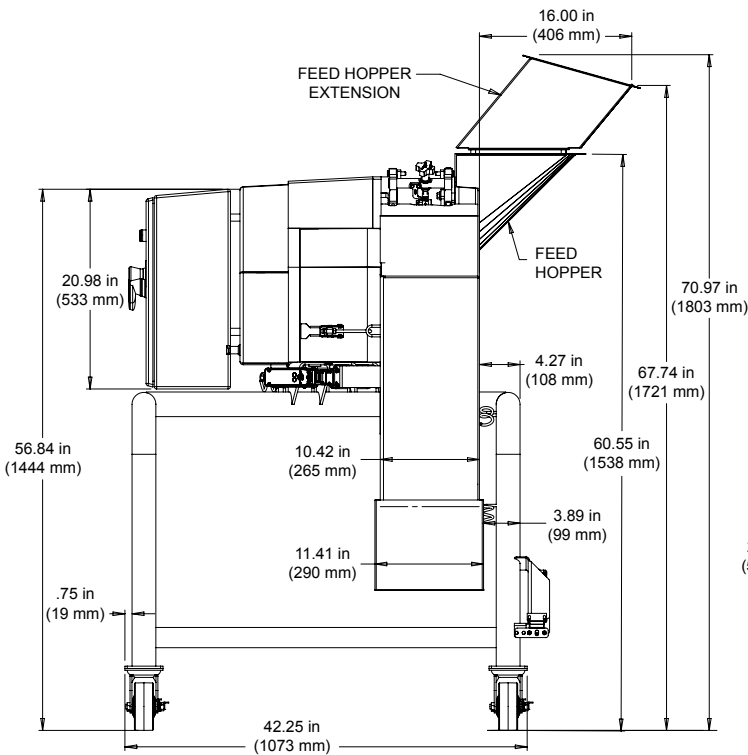
AFFINITY INTEGRA® DICER

DIMENSIONAL DRAWING



SPECIFICATIONS

Length:.....54.45" (1383 mm)
 Width:54.05" (1373 mm)
 Height:70.97" (1803 mm)
 Net Weight: 1500 lb (680 kg)
 Motor: 10 HP (7.5 kW)
 Net weight will vary depending on parts shipped with machine.



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