



Process Expo/PACK EXPO Int'l 2007

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Special Advertising Section

Urschel Laboratories, Inc.

**URSCHEL INTRODUCED NEW MACHINE
AT PROCESS EXPO 2006, OCTOBER 29-NOVEMBER 2, 2006
AT McCORMICK PLACE, CHICAGO**

Applications:

High Capacity Cutting of Poultry, Meat, and Vegetables

Through Urschel Engineering advancements, the new Model M6 Dicer offers a new sleek frame design without detracting from the workhorse strengths found in every Urschel cutter. A versatile, two-dimensional cutter, the M6 produces dices, strip cuts, or shreds through a wide range of sizes from product of a predetermined thickness. The dicer is ideally suited for cutting frozen-tempered, fresh-chilled, or hot-cooked beef, pork, or poultry in addition to leafy vegetables and a variety of bakery and snack items.



Increasing sanitation and aiding in accessibility, four hinged panels open to key dicing unit components to greatly simplify maintenance and part changeovers, so no sheet metal must be lifted off of the dicer and placed to the side while working on the machine. The innovative, solid bar/angle frame offers an integrated electrical enclosure along with an easy access stop/start control. The streamlined product feed area includes a self-tracking V-guide feed belt that is simple to adjust, glides smoothly, and avoids shifting during the stress of production runs. Two pivoting product guides allow for simple changeover of feed belts. The machine is equipped with a stainless steel, corrosive-resistant motor in either 5 or 7.5 HP.

The ergonomic, stainless steel Model M6 will accept input of firm products up to 1" (25.4 mm) in thickness and operates continuously at high production capacities, and is designed for simplified cleanup and maintenance. With over 40 models of cutting machinery, Urschel works continuously on creating new designs, thus retaining the word "laboratories" in the name of the company.

URSCHEL®
THE SIZE REDUCTION SPECIALISTS
www.urschel.com

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Waukesha Cherry-Burrell

Waukesha Cherry-Burrell has been manufacturing valves for the food, dairy and beverage industries for over 48 years. The single seat, mix proof, and manual valve offerings compliment our line of positive displacement and centrifugal pumps, Votator®, scrape surface heat exchangers, fittings, and dispersion equipment to provide you with a full selection of quality process components.

PMO Mix Proof Valves

Secure safe separation of products with Waukesha Cherry-Burrell's PMO mix proof valves. Designed to meet criteria of the PMO for Grade A dairy processes, this durable valve is machined from solid bar construction and has a standard pressure rating of 150 psi (10 bar). The valve is available in 1-1/2, 2, 2-1/2, 3, 4, and 6-inch tube OD sizes.



"Set & Forget" Control Top Technology

Provide reliable valve position feedback on single seat or mix proof valves and eliminate the hassle associated with Micro-Switch or Proximity Switch adjustment with Waukesha Cherry-Burrell's control top technology. This control top contains multiple outputs for indicating valve open, valve closed, and seat lift and seal wear information. The top also boasts an easy push button "teach" function.



To learn more about our complete line of process equipment and technology, please visit our website at www.spxpe.com.



® An SPX Process Equipment Operation

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