

## Meet the MVP of Dicers



Meet the M VersaPro<sup>®</sup> (MVP) next generation protein powerhouse at IPPE Booth #C28179. Developed by Urschel, the 2-D dicer excels in processing of meat, poultry, and alternative proteins and provides the latest in technology and sanitary design.

The MVP offers 33% increased feeding capacity versus the standard M6 due to wider belts, optimized cutting, and increased horsepower. The belt fed MVP delivers 2-dimensional dices, strips, or shreds. Wider 12" (304.8 mm) infeed and takeaway belts work together to provide even transitioning of product and prevention of product buildup. Takeaway belt facilitates discharging into totes. Stainless steel construction throughout with solid, round bar frame, motors, and hinged panels. Hinged panels provide easy and complete access to promote sanitation and ease of maintenance without having to rest any panels on the production floor.

Patented, fluted crosscut option provides gentler cutting action. Deeper circular knife to feed drum penetration produces an improved cutting method. The crosscut is driven by a 5 HP (3.7 kW) motor equipped with a variable frequency drive to allow adjustment of the cut size without the additional expense of changing parts. Other active cutting components are driven by a 5 or 10 HP (3.7 or 7.5 kW) motor.

Available intuitive touchscreen HMI option easily gathers data, monitors machine components including sensors and amperage; adjusts operating speeds and saves recipes. Touchscreen swivels for full visibility.

Designed for continuous operation for uninterrupted production. IP69K certified electrical enclosure features a double-sealed door for extra protection during washdowns. Mechanical zone is isolated from the product zone to promote sanitation. Simple to operate at the push of a button. Backed by Urschel solid support. Discover how the M VersaPro Dicer can improve your line at [www.urschel.com](http://www.urschel.com).