

SLICER / APPLICATOR

Grote's Slicer/Applicator combines slicing and application into a single, automated operation. Product slices are applied directly onto moving targets such as buns, pizza crusts, trays, and oven belts. Production rates are adjustable up to 176 strokes per minute per lane. Slicer/Applicators are also capable of bulk slicing, stacking, and shingling into portions.

Most boneless/non-frozen meat, fish, poultry, cheese, bread products, fruits and vegetables can all be sliced. Product logs may be continuously inserted into the machine while in operation.

We offer several models of Slicer/Applicators to fit a wide range of applications. Multiple heads and lanes, as well as various slice zone widths, are available to choose from.

Most functions can be controlled with a user-friendly touch screen. Slice arrangement, slice count and slice spacing are all adjustable in an instant. In addition, slice thickness is easily adjustable while the machine is in operation.

Cleaning and sanitation are easy. Guards are designed for easy access to all food contact surfaces of the slicer. The perforated pulleys allow sanitation behind the pulley area. In addition, many parts, such as the product holders and blade guide, can be removed for thorough sanitation.

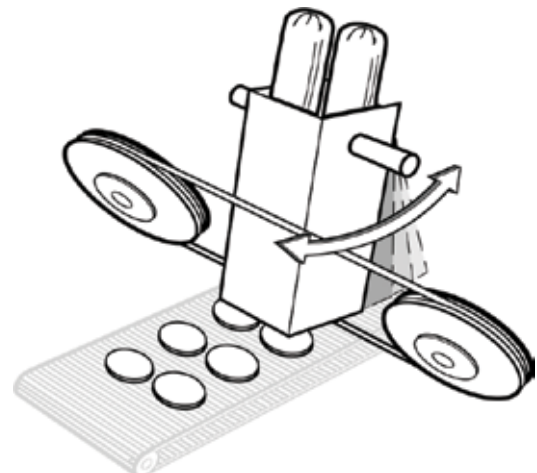


Model S/A-530E

Slices and applies onto moving targets at speeds up to 176 strokes per minute per lane. Also bulk slices, stacks, and shingles. Maximum slice rate in stack or shingle mode is 120 strokes per minute.

AccuBand®

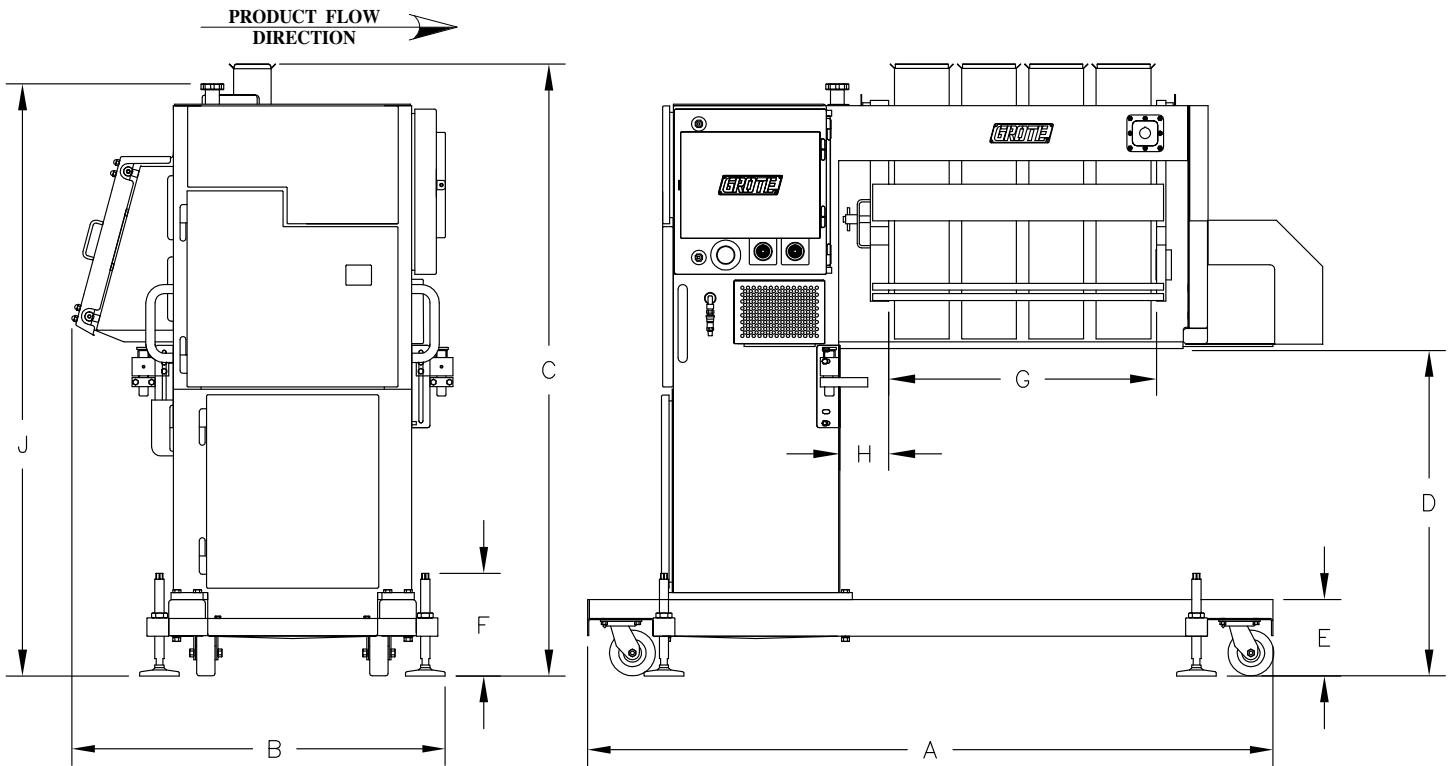
The Slicer/Applicator utilizes Grote's patented AccuBand® cutting system for optimal slice quality and product yield. AccuBand® cuts with a .5" (12.7 mm) wide razor-sharp band blade running continuously between two pulleys. The blade cleanly and consistently cuts through entire product logs, including butt ends, to produce the highest yield of usable slices. Most boneless/non-frozen products may be sliced. These disposable blades eliminate the need for sharpening and simplify the cleanup process.



See equipment demonstration videos at www.grotecompany.com/slicers



Dimensional Drawings



ALL DIMENSIONS ARE APPROXIMATE
PRIMARY DIMENSIONS IN INCHES

MODEL	A	B	C	D	E	F	G	H	I
522E	74.75" 1899 mm	40.34" 1025 mm	66.73" 1695 mm	35.50" 902 mm	8.38" 213 mm	11.19" 284 mm	22.00" 559 mm	6.97" 172 mm	64.65" 1642 mm
530E	74.75" 1899 mm	40.34" 1025 mm	66.73" 1695 mm	35.50" 902 mm	8.38" 213 mm	11.19" 284 mm	30.00" 762 mm	5.34" 136 mm	64.65" 1642 mm
640E	97.25" 2470 mm	54.76" 1391 mm	66.73" 1695 mm	35.50" 902 mm	10.94" 278 mm	13.19" 335 mm	40.00" 1016 mm	12.45" 316 mm	67.41" 1712 mm

Features

- Slices up to 176 strokes per minute per lane
- Target, bulk slice, stack, and shingle modes
- Multiple lane and multiple head models available
- Right-hand or left-hand frame
- Floor to slicing/depositing height of 35.5" (901.7 mm) is standard (custom heights available)
- Stainless steel construction
- Heavy-duty 5" (127 mm) diameter swivel casters
- Slicing zone up to 40" (1016 mm) wide; up to a maximum of 6" (152.4 mm) slicing stroke
- Optional line speed following capability
- Easy to operate touch screen
- Electrical requirements: 200-575 Volts/ 3 Phase/ 50/60 Hz
- Utilizes AccuBand® cutting system
- Continuous product loading during operation
- Gravity feed

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