

WATERFALL CHEESE APPLICATOR

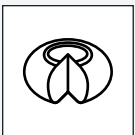
ACCURATE APPLICATION AND CLEAN TRAYS WITH LITTLE WASTE IN A COMPACT, SANITARY DESIGN – SPECIFICALLY ENGINEERED FOR CHEESE CRISPS PROCESSING



The Waterfall Applicator accurately applies various cheese products directly onto baking trays, and a food-grade brush and scraper system removes excess – giving cheese crisps processors consistently accurate product weight, quality baking, and increased production. Its pyramid frame and compact footprint efficiently and evenly apply product across the entire belt with less than 1% floor waste. Load cells and PID control ensure consistent accuracy by monitoring product weight and automatically making belt speed adjustments. The Waterfall Applicator's sanitary design – featuring easily-removable belts and flip up guarding, and up to 96 hours between sanitation cycles – drastically reduces downtime.

- Automate cheese depositing into synthetic or metal trays and removal of excess product before baking
- Food-grade brush and scraper remove excess from trays, while maintaining accurate and consistent product weight
- Less than 1% floor waste
- Compact footprint with tightly integrated three-belt recirculation system and pyramid frame
- Consistent deposit accuracy with automatic adjustments from load cells and closed loop PID control
- Sanitary design with tool-less removable belts and guarding, and up to 96 hours between sanitation cycles

COMMON FOOD APPLICATIONS



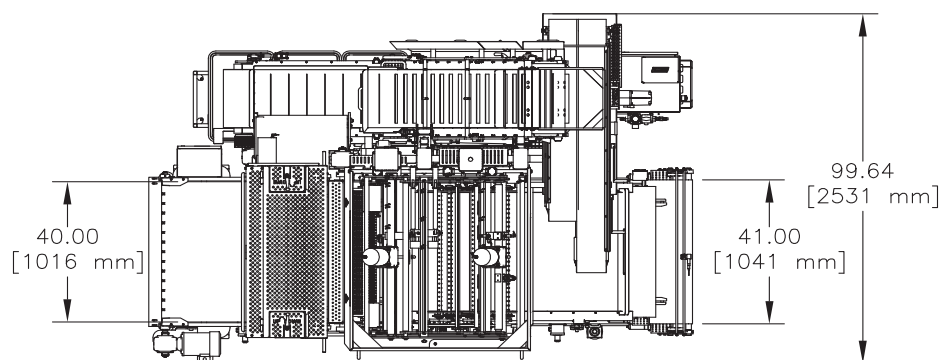
Cheese



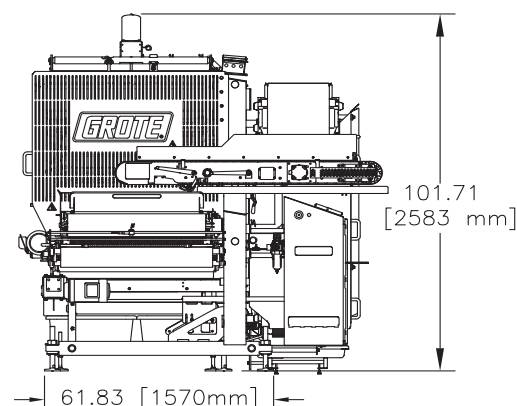
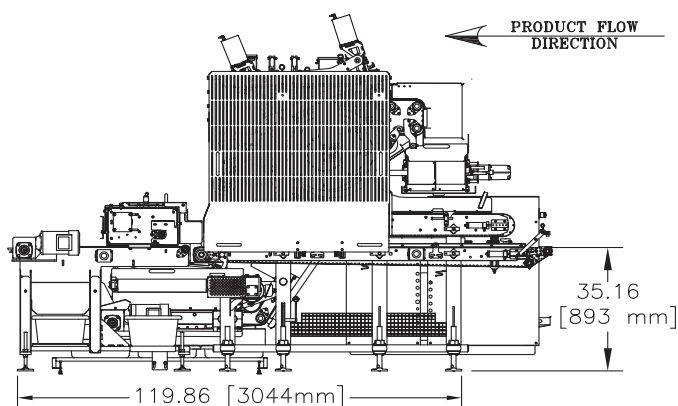
Plant-based



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ALL DIMENSIONS ARE APPROXIMATE
PRIMARY DIMENSIONS IN INCHES



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SPECIFICATIONS

Pneumatic: 60 psi

Electrical: 208-480 VAC, 50/60 Hz,
3 Phase

FEATURES/PARTS

- Load cell technology (IP69K)
- Three-belt recirculation system
- Cantilevered, pyramid frame design
- Recipe-driven control system
- Brush and scraper system

OPTIONS

- 34" (863.4 mm) and 42" (1066.8 mm) models available
- Metered product feed conveyor to hopper

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CONTACT US

Grote Company is proud to provide top quality equipment, exceptional service and peace of mind worldwide. Contact us for more information or to schedule a demo of the Waterfall Cheese Applicator with your product in your exact operating conditions in our Demo Facility.



To feed our growing world - Together

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