

ACCUBAND® BLADES

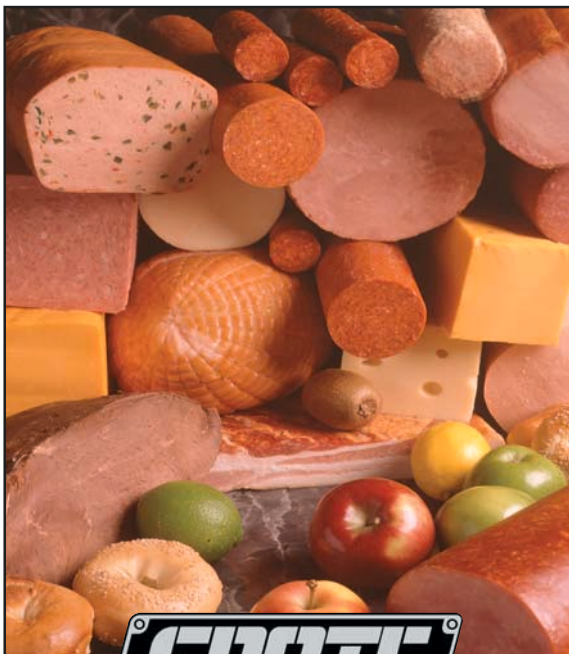
The heart of every Grote slicer is its patented AccuBand® cutting system. AccuBand cuts with a 1/2" wide, razor-sharp band blade running continuously between two pulleys. Pulling 30 feet of blade per second through each slice of product, our super-fast, super-sharp blade makes a clean, consistent cut.

These disposable blades eliminate the need for resharpening and simplify the cleanup process. AccuBand slices through the entire product log, including butt ends. This results in the highest number of usable slices from every product log.

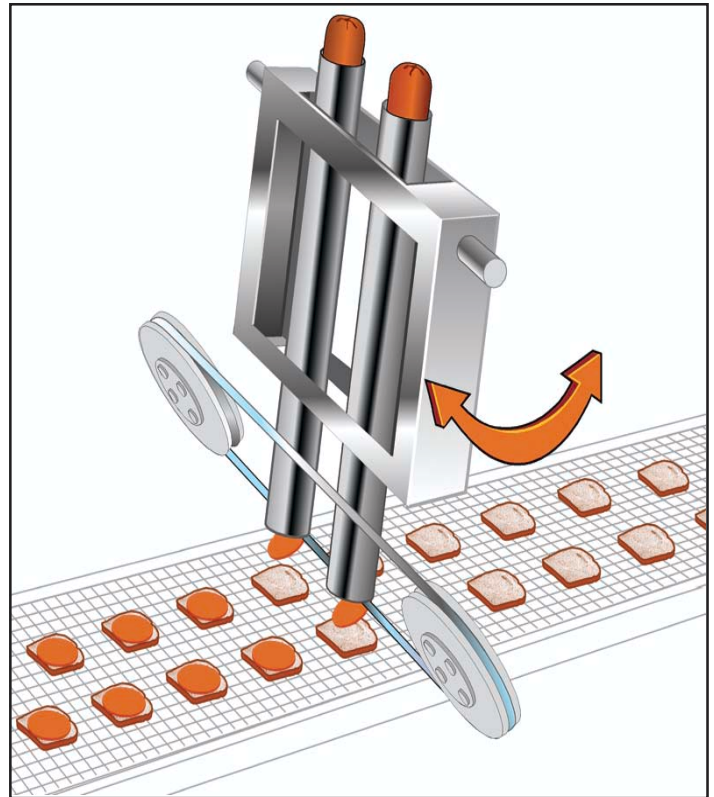
For 30 years, Grote has designed and manufactured AccuBand blades specifically for our slicers under thorough quality control standards. Whether you're slicing whole muscle meats, fresh produce, or bread products, Grote has a blade to cut your product with optimal results.

Quality Control Points

- Weld
- Camber
- Bevel edge profile
- Sharpness
- Manufacturing lot tracing
- Hardness (base material & cutting edge)



Count on Grote for *all* your slicing needs!



AccuBand® utilizes a razor-sharp, high speed band blade that cuts boneless/non-frozen food products cleanly and consistently.

Features

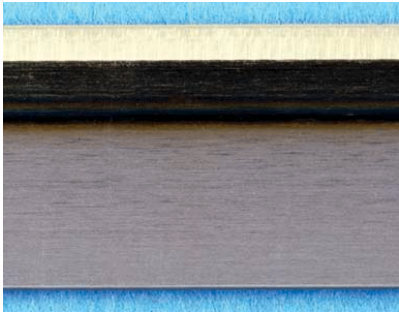
- Proprietary, multiple beveled edge: to gain extra life and eliminate chipping
- Back grind on slicing edge: to provide a razor-sharp edge and eliminate burrs
- Hardened steel cutting edge: to maintain sharpness
- Carbon steel and stainless steel blades available
- Packaging: protective cover protects blade edge where packaging ties are placed
- Inventory: most blades are stocked and shipped within 24 hours

AccuBand Blade Styles

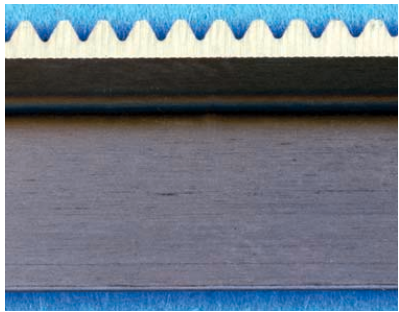
AccuBand Standard: general purpose, carbon steel blade for most applications requiring production shift endurance

AccuBand Stainless: stainless steel blade for slicing products with acidic make-up

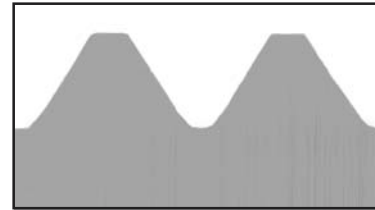
AccuBand Blade Edges



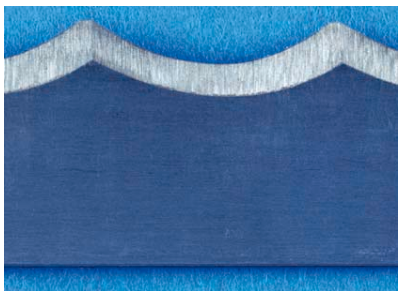
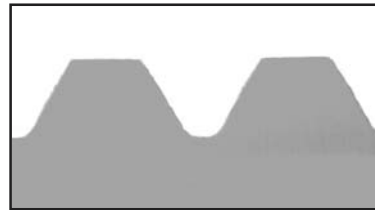
Knife Edge: for slicing emulsified, soft products, such as lunch meats and cheese, as well as most produce.



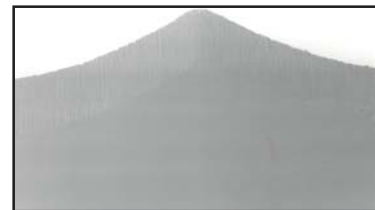
V-Tooth Edge: for slicing pepperoni, hard salami, dense products, or products with unground spice seeds.



Modified V-Tooth Edge: for slicing whole muscle meats with skin and tissue, such as bacon.



Saber Tooth Edge: for slicing bread products.



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