

BREAD DENESTER/BUTTERING SYSTEM



2 Lane Model Shown

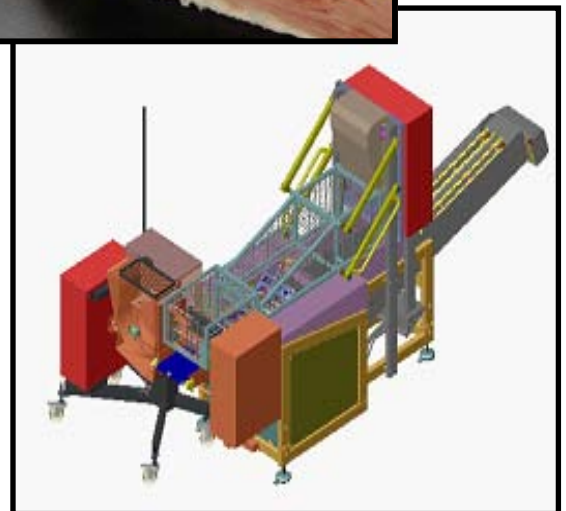
Grote's Bread Denester/Buttering System is a multi-lane, all stainless steel system designed to feed individual slices of bread from a manually loaded feed conveyor, which provides for open-ended and continuous operation.

After pre-sliced bread is loaded into the bread feed conveyor, a pick head assembly automatically transfers the bread from the feed conveyor to the main carry-out conveyor. The feed conveyor then advances the next set of slices until they are detected by a photo sensor. Once in position, the feed conveyor stops and is ready for the next bread transfer sequence to begin.

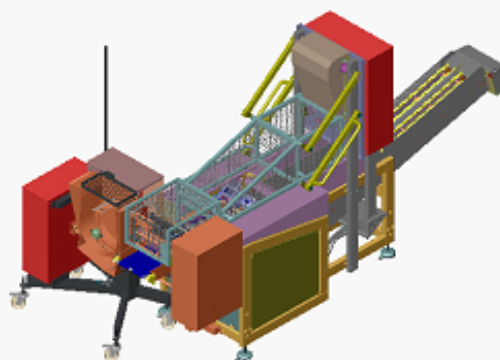
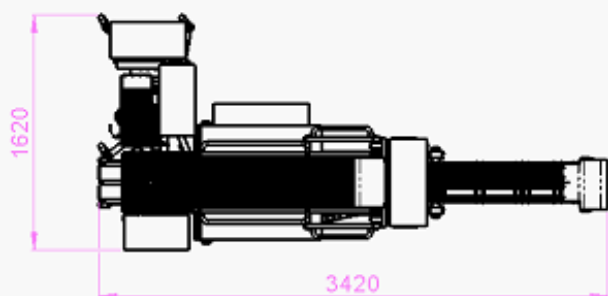
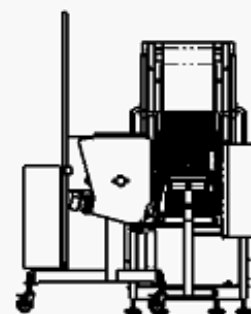
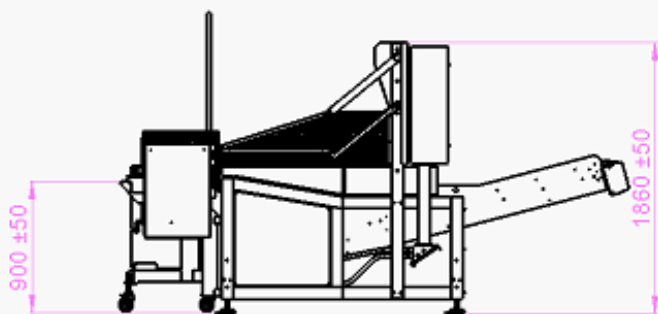
The Bread Denester is available in standard 2 and 4 lane configurations; up to 8 lanes and other custom configurations are also available upon request.



The Grote Bread Denester is also available with an optional butter feed unit. When supplied with this unit, the top surface of each slice of bread is coated with a variable quantity of butter (up to 9 grams per slice) before transfer to downstream equipment for further processing. The butter coating is ideal for preparation of fresh sandwiches with a short shelf life (3 days or less) by creating a moisture barrier between the bread and the various sandwich ingredients. The buttering unit includes a water jacket and paddle wheel to keep the butter viscous, essential for ensuring good surface adhesion of the butter to each bread slice. The buttering unit is available with both 2 and 4 lane Bread Feeder units. It disassembles in just minutes and is easy to clean.



Dimensional Drawings



Bread Dimensional Limitations

Bread Dimension	Minimum	Maximum
Height	60mm	150mm
Width	80mm	125mm
Thickness	8mm	25mm

Features

- Production rates: Minimum 15 Products/Minute/Lane - Maximum 60 Products/Minute/Lane.
- 2 and 4 lane units are standard with buttering capability; up to 8 lanes possible.
- Corrosion resistant stainless steel construction.
- Mitsubishi PLC and operator interface standard (*Allen-Bradley available upon request*).
- Washdown - IP 65 electrical rating.
- Electrical: 200-575 VAC, 3 phase, 50/60 Hz.
- Variable speed control.
- Fully interlocking guarding.
- Pneumatic: 60 psi minimum.

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