

# BREAD COLLATOR/BUTTERING UNIT

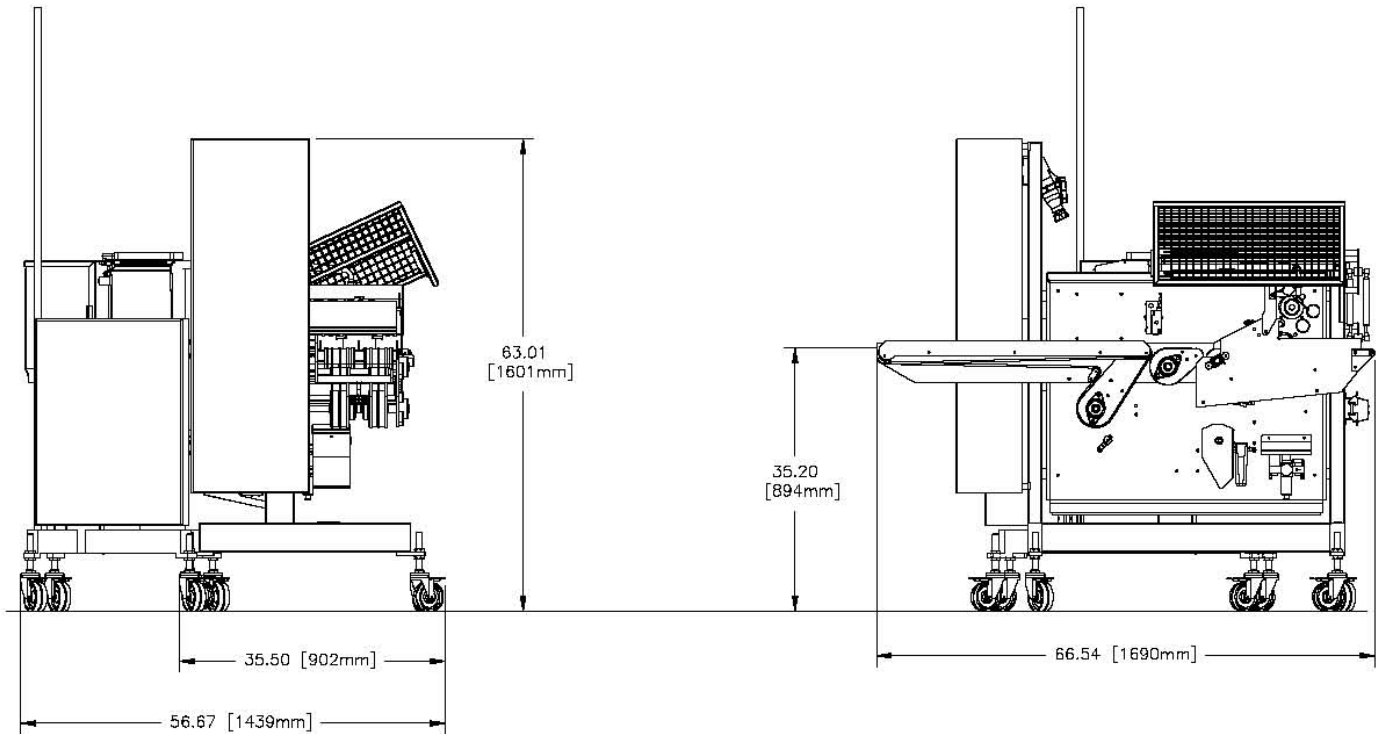


Grote's Bread Collator is designed to semi-automatically feed slices of bread in pairs (base and lid) in preparation for application of toppings on a sandwich assembly line. The unit consistently controls the timing release and pitch of each bread slice pair to facilitate accurate depositing of downstream ancillary equipment, such as depositors and slicers. An extended infeed conveyor allows the operator to accumulate up to 9 slices of bread per lane so that manual debagging of bread loaves can occur without stopping production. The Bread Collator can be preset to count each pair of bread slices, ensuring that no under/over production of sandwiches occurs. The unit's variable speed control capability allows it to collate and feed bread slices at a preset speed, thereby establishing the production speed for an entire assembly line.

The Grote Bread Collator is also available with an optional buttering unit and butter conditioner/pump. With this unit, the top surface of a standard 125mm x 125mm bread slice can be coated with up to 4g of butter 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 butter conditioner/pumping 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). It disassembles in just minutes and is easy to clean.



## Dimensional Drawings



*Shown with Optional Butter Conditioning Unit*

### Machine Overall Dimensions

Length	Width	Width <i>w/ Butter Conditioning Unit</i>	Height
1700mm	900mm	1450mm	1600mm

### Product Dimensional Limitations

Product Dimension	Minimum	Maximum
Length	80mm	175mm
Width	100mm	125mm
Height	8mm	15mm

### Features

- Production rates: up to 50 pairs of bread slices per minute.
  - 2 and 4 lane versions available.
  - Pneumatically operated clutches.
  - Optional buttering unit with butter conditioner/ pump.
- Washdown – IP 65 electrical rating.
  - Electrical: 200-575 VAC, 3 phase, 50/60 Hz.
  - Variable speed control.
  - Fully interlocking guarding.
  - Pneumatic: 60 psi.

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