

ROLL CUTTER

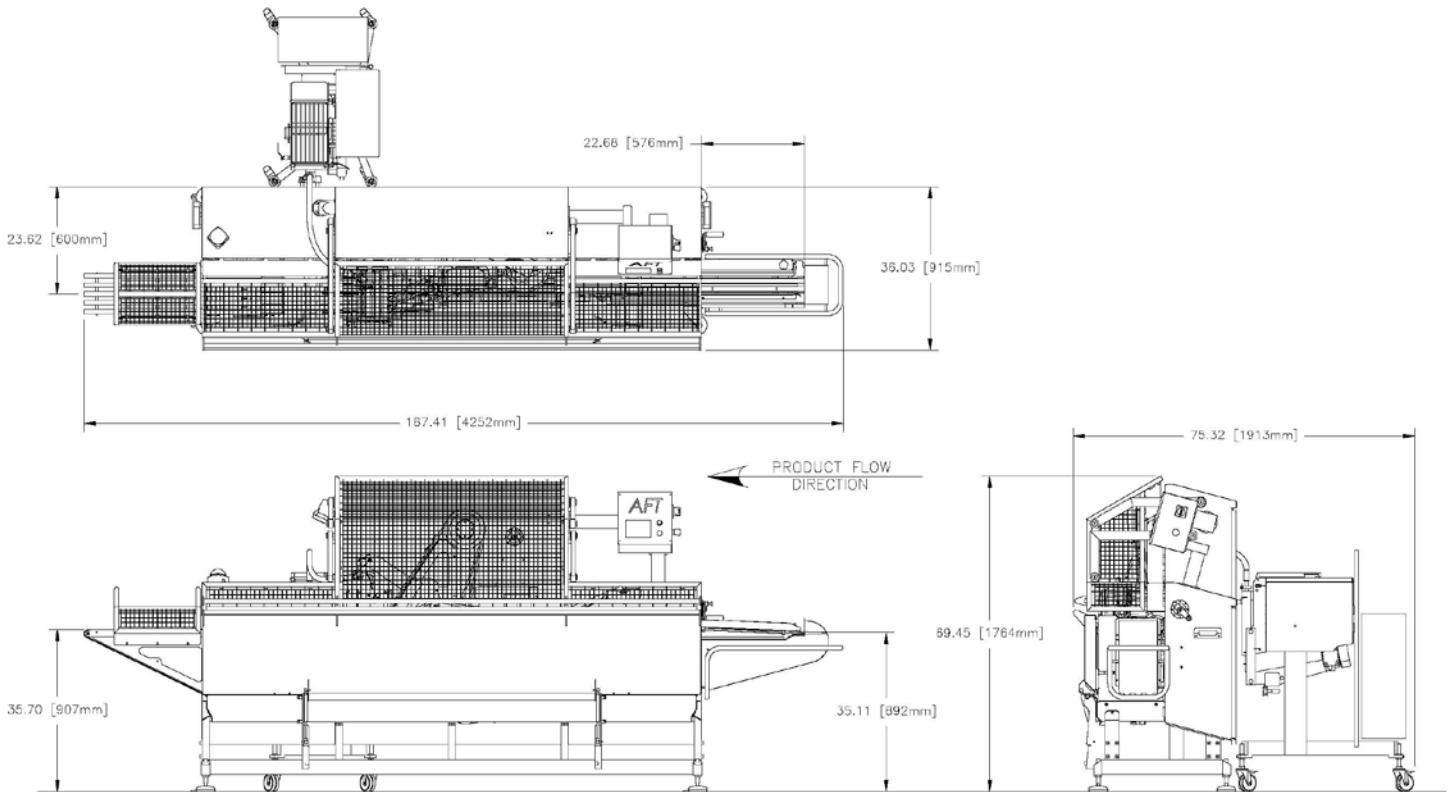


Grote's Roll Cutter/Buttering System Unit is a single lane, all stainless steel unit designed to convey whole roll or sub products and cut them to adjustable depth and height dimensions. In addition, the unit opens the hinged product 180 degrees with cut surfaces facing up. The open bread surfaces can then be buttered with up to 9g of butter per surface with Grote's Heated Butter Conditioning Unit & Contact Roller System (optional) and transferred on for further processing.

Production throughput is rated at 60 rolls per minute for bun lengths of 13". For shorter products, flighted transfer belts with shorter pitch distances can be quickly changed to allow for higher production rates. Change-over for different shaped products (e.g., switching from round Kaiser rolls to oblong Sub rolls) is easily achieved with minimal adjustment time. All belts are simply removed for cleaning and sanitation.



Dimensional Drawings



Machine Overall Dimensions

Length	Width	Width <i>w/ Butter Conditioning Unit</i>	Height	
			<i>Guard Open</i>	<i>Guard Closed</i>
4252mm	915mm	1913mm	2209mm	1764mm

Product Dimensional Limitations

Product Dimension	Minimum	Maximum
Length	60mm	350mm
Width	30mm	125mm
Height	20mm	100mm

Features

- Electrical: 460 VAC, 3 phase, 60 Hz.
- Fully interlocked guarding.
- Stainless Steel Construction.
- Electrical protection rating: IP 65.
- Air Requirements: None.
- Simple belt release for easy cleaning of food contact areas.
- Right and left hand configurations available (LH shown).
- Heated Butter Conditioning & Contact Roller System (optional).

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