

COMMON FOOD APPLICATIONS



Wraps

WRAP CUTTER

CLEAN ULTRASONIC CUTS OF YOUR SANDWICH WRAPS

The Wrap Cutter cuts sandwich wraps using ultrasonic frequency and a titanium knife. It tailors to your operation with its ability to operate with manual or automate feeding of product and available left- or right-hand frame configuration. The titanium oscillating blade cuts through wraps cleanly and precisely, with the help of high frequency ultrasonic vibrations that create a friction-free surface.

- Cuts up to 33 sandwich wraps per minute
- Straight or 45 degree angle cuts
- Single (half) and multiple (pinwheel) cuts available
- Manual or automatic feeding of product tailored to your operation
- Easy-to-use touch screen controls to adjust mode, cut dimensions and angles
- Sanitary design with easily removable parts allows for quick, thorough cleaning and maintenance
- Ultrasonic frequency generator and titanium knife produce clean, consistent cuts with virtually no knife abrasion



WRAP CUTTER

SPECIFICATIONS

Product Size:

Width: 0.98-3.54" (25-90 mm) Height: 5.9-11.8" (150-300 mm)

Cut Angle: 0-45 degrees

Wash Down: IP65

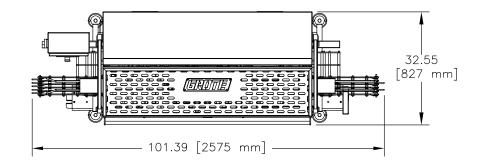
Pneumatic: 90 psi

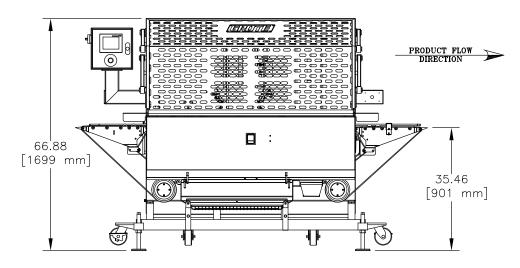
Electrical: 200-400 VAC, 50/60 Hz,

3 Phase

FEATURES/PARTS

- Single-lane machine
- Left- and right-hand configurations available
- Ultrasonic generator and titanium blade
- Mitsubishi PLC and operator interface standard (Allen Bradley available)





ALL DIMENSIONS ARE APPROXIMATE PRIMARY DIMENSIONS IN INCHES

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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 Wrap Cutter with your product in your exact operating conditions in our Demo Facility.



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