

COMMON FOOD APPLICATIONS





Sandwiches

Wraps

UNIVERSAL CUTTER

CUT YOUR SANDWICHES, WRAPS AND SUBS WITH ONE MACHINE

The Universal Cutter cuts virtually any sandwich, wrap and sub up to 12" (305 mm) in half accurately and cleanly using ultrasonic blades. Its flexible design allows you to cut all your SKUs on one machine – reducing cost and increasing efficiency. The razor sharp, titanium blade cuts softer products cleanly and precisely, with the help of high frequency ultrasonic vibrations that create a friction-free surface. Its user-friendly operation and sanitation allow for fast set-up, usage and thorough cleaning.

- Standard rate of up to 60 sandwiches per minute; faster rates available depending on application
- Straight or angled single cuts
- Cuts cleanly through virtually any sandwich product bread, meat, cheese, wet salads and produce – and format
- 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



UNIVERSAL CUTTER

SPECIFICATIONS

Product Size:

Width: up to 12" (305 mm) Length: up to 12" (305 mm) Height: up to 2.95" (75 mm)

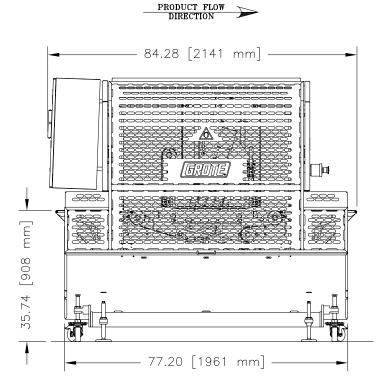
Pneumatic: 60 psi

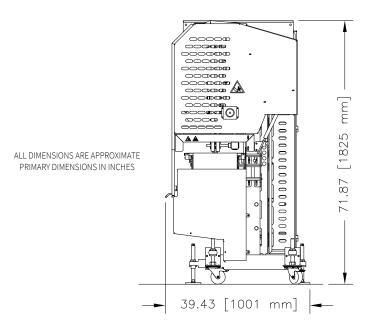
Electrical: 380-415 VAC, 50 Hz,

3 Phase

FEATURES/PARTS

- Ultrasonic blade
- Straight or diagonal half (single) cuts
- Left- or right-hand frame orientation
- Allen Bradley PLC and operator interface standard
- Sanitary design with many washdown-rated components





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



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