

TABLETOP SAUSAGE DEPOSITOR

SAFE, FAST, FRESH SAUSAGE FOR YOUR PIZZAS



COMMON FOOD APPLICATIONS



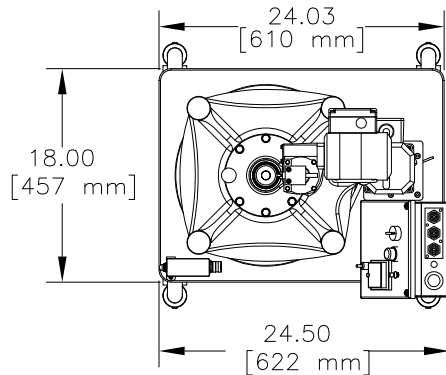
Pizza

The Tabletop Sausage Depositor allows pizza retailers to offer a high quality product with a handmade appearance without compromising food safety, speed or your bottom line. It portions and deposits fresh bulk sausage onto pizzas with easy, hands-free operation – ensuring sanitation and portion control. It keeps up with peak periods by depositing on up to six pizzas per minute. Compact design and fast and easy clean up make the Tabletop Sausage Depositor a must-have in your retail pizza operation.

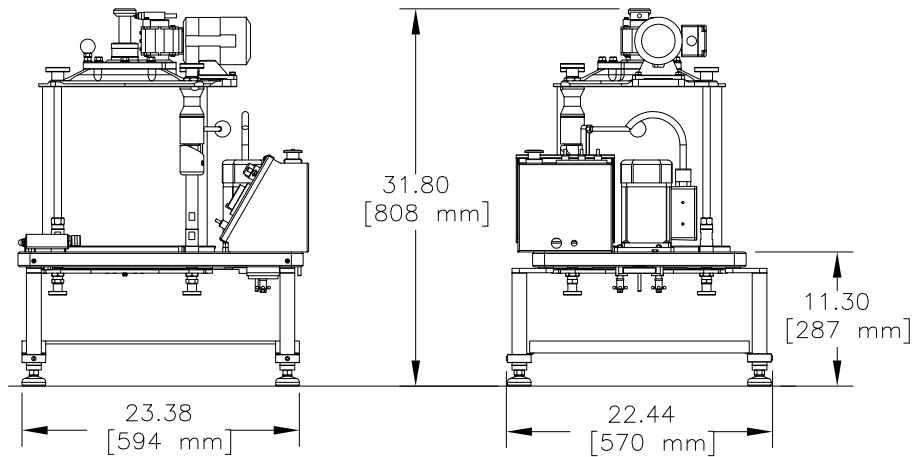
- Portion and deposit fresh bulk sausage on up to six pizzas per minute with the hit of a button
- Safe and sanitary hands-free operation eliminates cross contamination
- Compact, tabletop design and fast and easy clean up



TABLETOP SAUSAGE DEPOSITOR



ALL DIMENSIONS ARE APPROXIMATE
PRIMARY DIMENSIONS IN INCHES



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SPECIFICATIONS

Hopper Capacity: 55 lbs.

Portions: 2-20 oz.

Crust Sizes: 5-16"

Electric: 110 VAC, 60 Hz, 1 phase

FEATURES/PARTS

- Stainless steel

OPTIONS

- NSF rating optional

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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 Tabletop Sausage Depositor with your product in your exact operating conditions in our Demo Facility.



To feed our growing world - Together

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