

PIZZAMATIC LINEAR SLICER

SLICE & APPLY COLD PEPPERONI WITH
MINIMAL CURLING



COMMON FOOD APPLICATIONS



Pizza



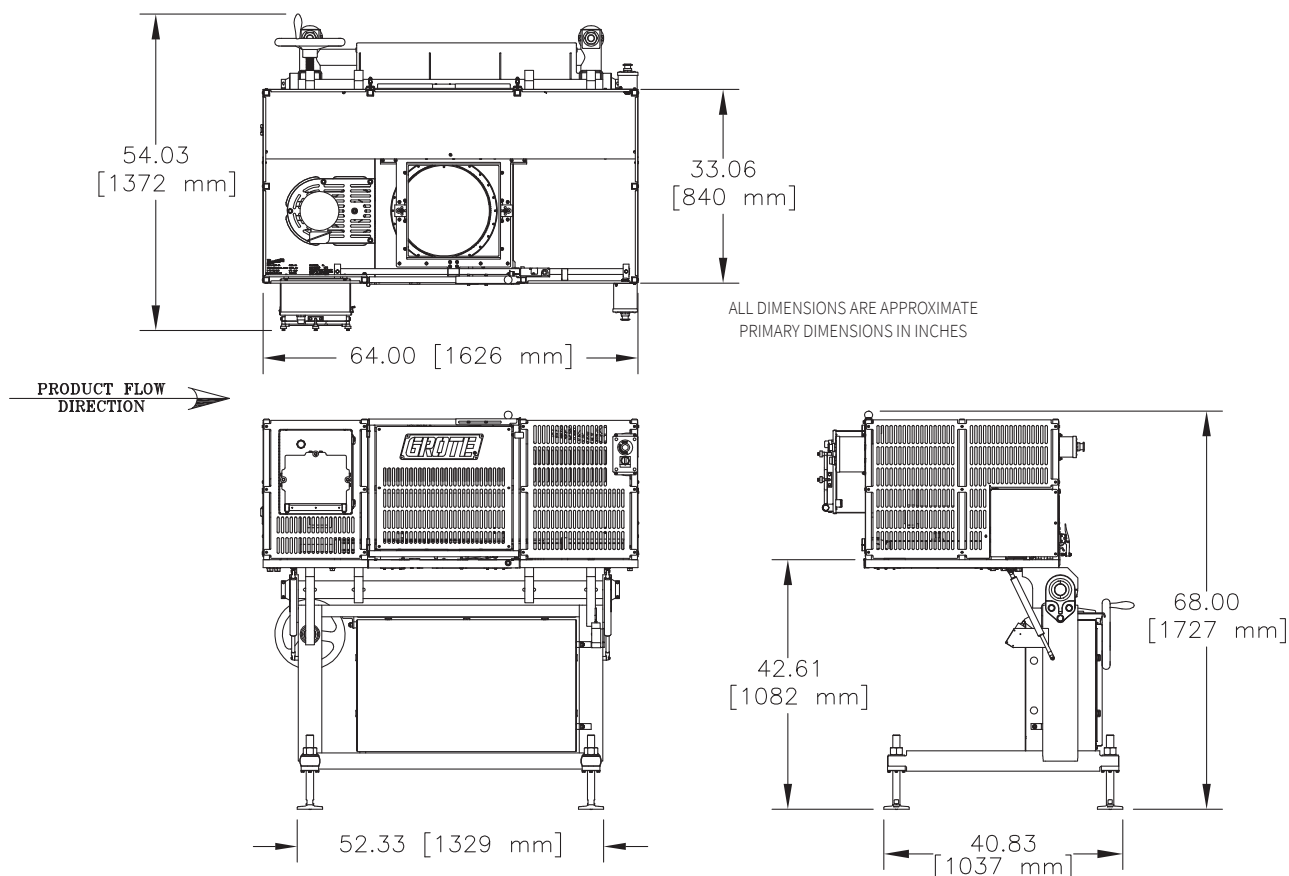
Plant-based

The Grote Pizzamatic Linear Slicer slices and applies cold pepperoni directly onto your pizza line – in a full pattern, on a variety of crust sizes – all in a single motion. It tailors to your operation with its cantilevered design and available left- or right-hand frame configuration. Patented Orbitrox™ razor sharp, hardened steel circular blades cut through product sticks cleanly and precisely, minimizing curling. The Linear Slicer's user-friendly design allows for fast set-up, operation and thorough cleaning.

- Slice and apply on up to 45 12-inch pizzas per minute, per lane with a single-head unit
- Set directly over your production line and customize height and frame orientation to tailor exactly to your specific operation
- Single-lane, multi-lane and tandem configurations available
- Continuous product loading reduces downtime and increases output
- Easy-to-use touch screen panel for simple operation
- Sanitary design with open frame and easily removable parts allows for quick and thorough cleaning
- Orbitrox™ hardened steel circular blades cut cleanly and precisely, and are easily resharpened – lasting for years



PIZZAMATIC LINEAR SLICER



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SPECIFICATIONS

Single lane model*

Product/Crust Size: up to 16"
(406.4 mm)

Cutting Area: 15x15" (381x381 mm)

Line Height: 34-40" (863-1016 mm)

Crust Height/Thickness: .6-2.12"
(15.24-53.8 mm)

Slice Thickness: .04-.13" (1-3.3 mm)
Finely adjust with dial indicator

FEATURES/PARTS

Electrical: 200-575 VAC, 50/60 Hz,
3 Phase

*Multi-lane and tandem
configurations available

OPTIONS

- Crust transfer conveyor

- Cantilevered left- or right-hand frame
- Orbitrox™ circular blade
- Resharpener attachment (single-lane); offline (multi-lane)
- Continuous gravity feed loading
- Electric, servo-driven ball screw for cluster drive
- Fully programmable stroke length

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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 Pizzamatic Linear Slicer with your product in your exact operating conditions in our Demo Facility.



To feed our growing world - Together

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