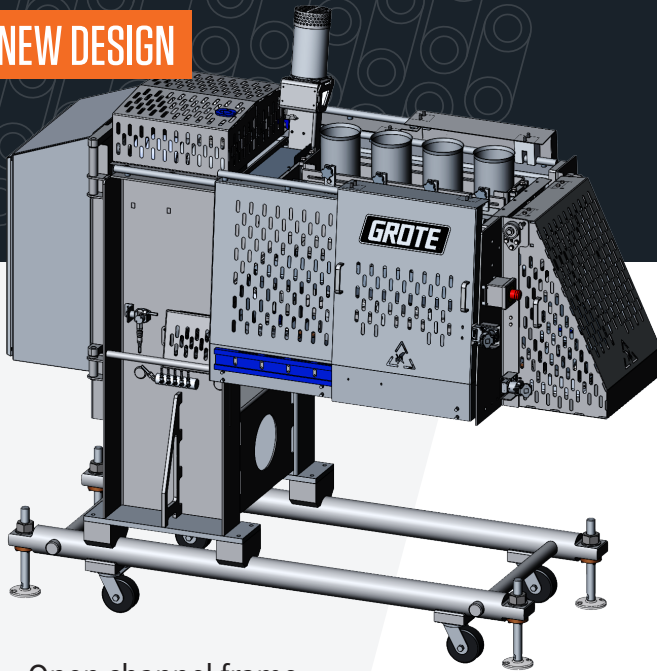
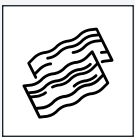


NEW DESIGN

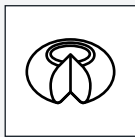


- Open channel frame
- New blade guide mounting
- Improved AccuBand blade system

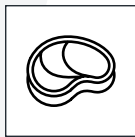
COMMON FOOD APPLICATIONS



Bacon



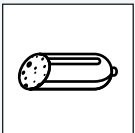
Cheese



Fresh Meats



Fresh Produce



Lunch Meats



Pizza



Sandwiches



Plant-based

SLICER/APPLICATOR

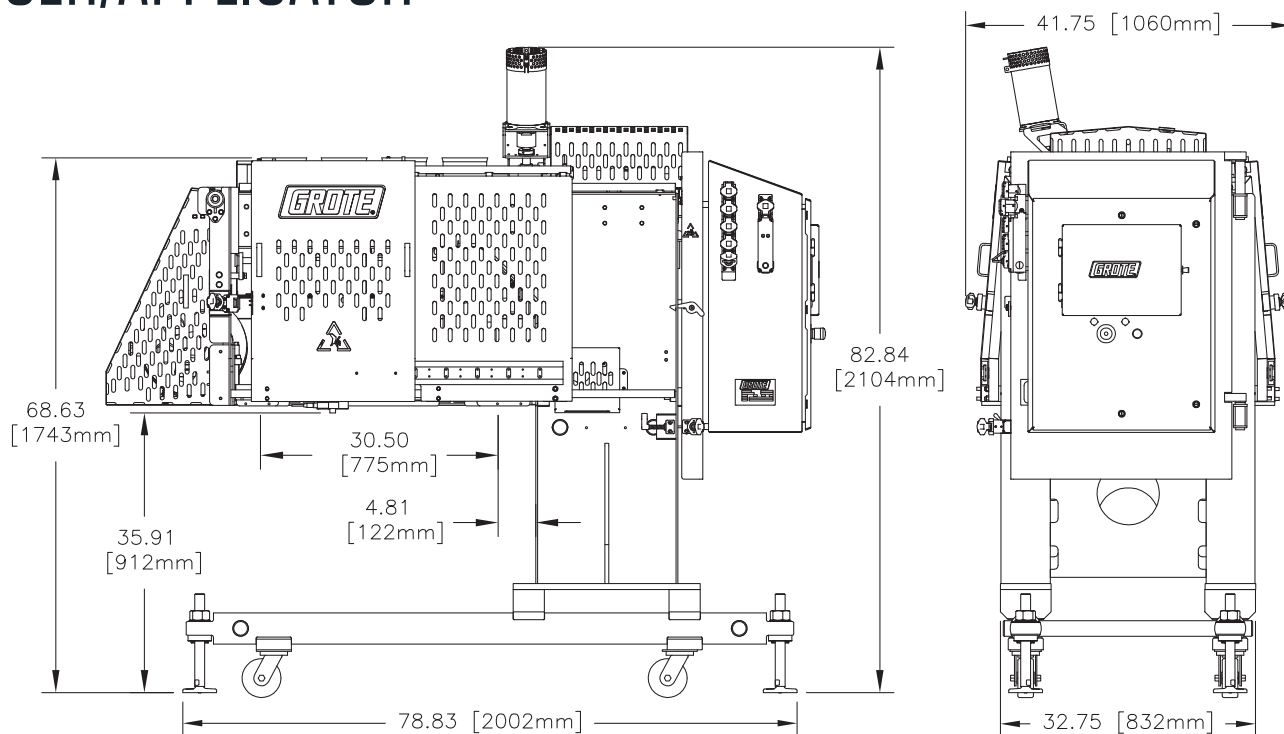
PRECISELY SLICE & APPLY A VARIETY OF FOOD PRODUCTS ON YOUR PROCESSING LINE

The Slicer/Applicator slices and applies a wide range of products directly onto your processing lines in multiple lanes with precise targeting. Customize to your operation with head and lane configurations, slicing zone size, left- or right-hand orientation, and cantilevered design. Continuous product loading with gravity feed reduces downtime and maintains slice quality. Its new sanitary design features an open channel frame and easy access for fast and thorough cleaning.

- Slice and apply or bulk slice up to 150 strokes per minute, per lane; stack and shingle up to 120 strokes per minute, per lane
- Customize height, frame orientation, head, and lane configurations
- Easy-to-use touch screen controls with optional upgrade to track maintenance and access manual
- Continuous product loading reduces downtime
- Sanitary design with new open channel frame, easy access chamber, and compact guarding
- Updated AccuBand® blade system features improved setup for optimal blade life



SLICER/APPLICATOR



ALL DIMENSIONS ARE APPROXIMATE
PRIMARY DIMENSIONS IN INCHES

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SPECIFICATIONS

Product Size: up to
6" (152.4 mm) diameter

Slice Thickness: up to .5" (12.7 mm)
standard, up to 1.5" (38.1 mm) optional

Slicing Zone Widths: 22" (558.8 mm),
30" (762 mm), or 40" (1016 mm)

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

Water: 40-100 PSI (required with
some products)

FEATURES/PARTS

- Multiple head and lane configurations available
- Custom product holders per application
- Target and Bulk Slice modes
- Continuous gravity feed
- Open channel frame
- IP69K stainless steel motors

OPTIONS

- 522E, 530E and 640E models available
- Low-level sensor
- Electronic Thickness Adjust
- HMI upgrade with larger screen, maintenance logging, and manual access

E 6.21v8

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 Slicer/Applicator with your product in your exact operating conditions in our Demo Facility.



To feed our growing world - Together

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