

SECTORING SLICER

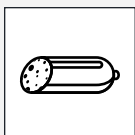
QUARTER OR HALVE PRODUCT LOGS
EFFICIENTLY FOR FURTHER SLICING



The Sectoring Slicer cuts logs lengthwise into quarters or halves, prepping product for further slicing. It is ideal for pepperoni sticks for pizza and prepared meals. With the Sectoring Slicer, you automate an additional step in your operation, increasing output and improving quality and yield. Combine the Quartering or Halving Sectoring Slicer with a Grote 613-VS2 Multi-Slicer for bulk slicing or a Slicer/Applicator for applying directly onto a crust or tray with precise accuracy.

- Sector up to 500 logs per hour
- Cut products 1-5" in diameter – pepperoni up to ham
- Easy and fast operation – load product and that's it! Logs are accurately cut in two seconds
- Log cores are left intact for easy handling, then effortlessly tear apart with further slicing
- Sanitary design with easily removable parts allows for quick and thorough cleaning
- Razor sharp stainless steel circular blades cut cleanly and can be resharpened for long lifespan

COMMON FOOD APPLICATIONS



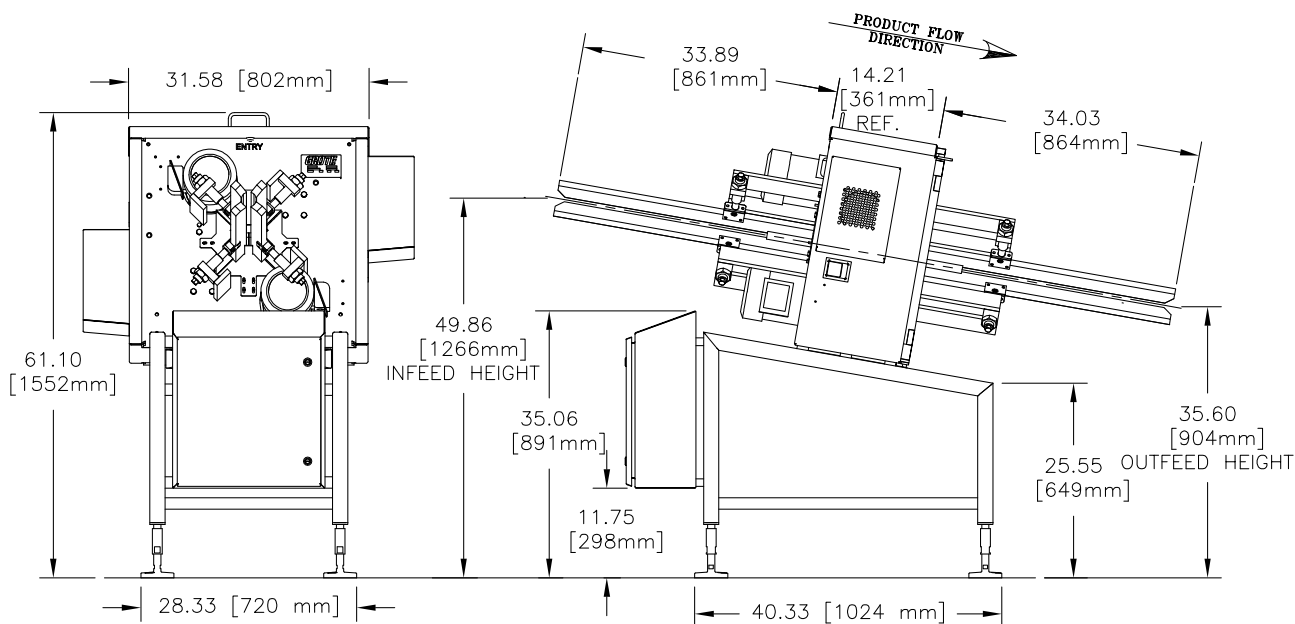
Lunch Meats



Pizza



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ALL DIMENSIONS ARE APPROXIMATE
PRIMARY DIMENSIONS IN INCHES

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SPECIFICATIONS

Product Size: 1-5" (25.4–127 mm) diameter, up to 7" (177.8 mm) optional

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

FEATURES/PARTS

- Speed control via variable frequency drive/potentiometer

OPTIONS

- Quarter Sectoring Slicer: Model SS-4E
- Halve Sectoring Slicer: Model SS-2E

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



To feed our growing world - Together

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