

ULTRAMATIC

SLICE AND APPLY COMPLETE TOPPING PATTERNS
ON YOUR MULTI-LANE PIZZA LINES



The Ultramatic industrial pizza topping slicer slices and applies full pepperoni patterns on multi-lane pizza production lines. It features a compact footprint, pendulum slicing technology, and Grote's patented AccuBand disposable band blade system. Its user-friendly operation features a built-in platform for easy product loading and simple recipe controls.

- Pendulum slicer with 12" stroke
- Up to 45 pizzas per minute per lane
- Independent lane slice thickness and targeting control for three or four-lanes
- Ergonomic continuous product loading by one operator
- Disposable AccuBand® band blades provide optimal slice quality, consistency, and yield while eliminating resharpening and simplifying clean-up

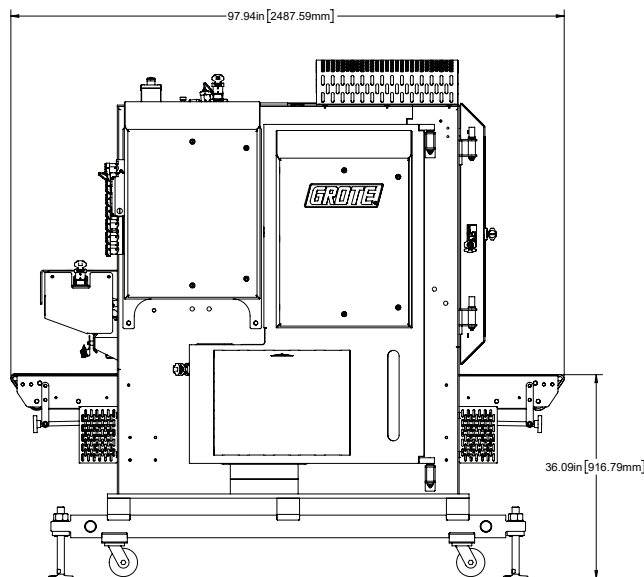
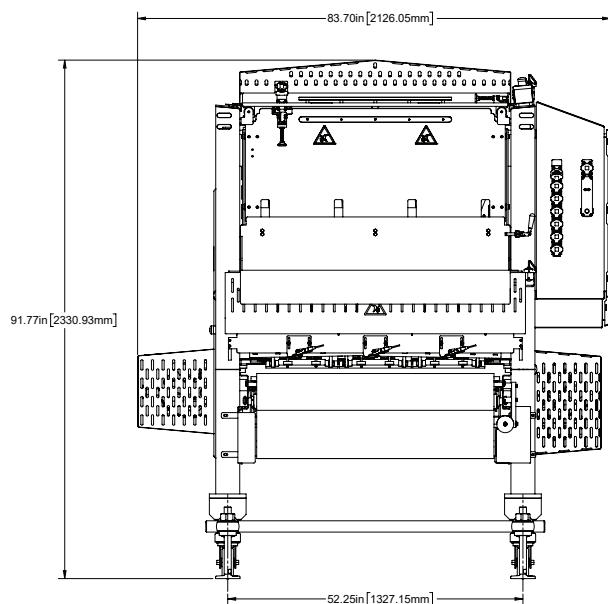
COMMON FOOD APPLICATIONS



Pizza



ULTRAMATIC



ALL DIMENSIONS ARE APPROXIMATE
PRIMARY DIMENSIONS IN INCHES

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SPECIFICATIONS

Slice Patterns: Up to 12" product,
10.5" pattern
13" lane centers

Rate: Up to 45 pizzas per minute,
per lane

Conveyor Height: 36" +/- 2"
(914 mm +/- 50 mm)

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

FEATURES/PARTS

- Automated, recipe-driven slice thickness control
- Individual conveyor height adjustments
- Included stairs and platform
- Single or three-piece product holders
- Sanitary open channel frame and solid tubing base
- AccuBand blade system with disposable blades

OPTIONS

- Three or four lane models
- Left or right orientation

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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 Ultramatic with your product in your exact operating conditions in our Demo Facility.



To feed our growing world - Together

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