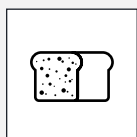


BREAD COLLATOR WITH BUTTERING APPLICATOR

FEED BREAD SLICE PAIRS TO THE LINE AT A PRESET
SPEED TO YOUR ASSEMBLY PROCESS



COMMON FOOD APPLICATIONS



Bread



Sandwiches

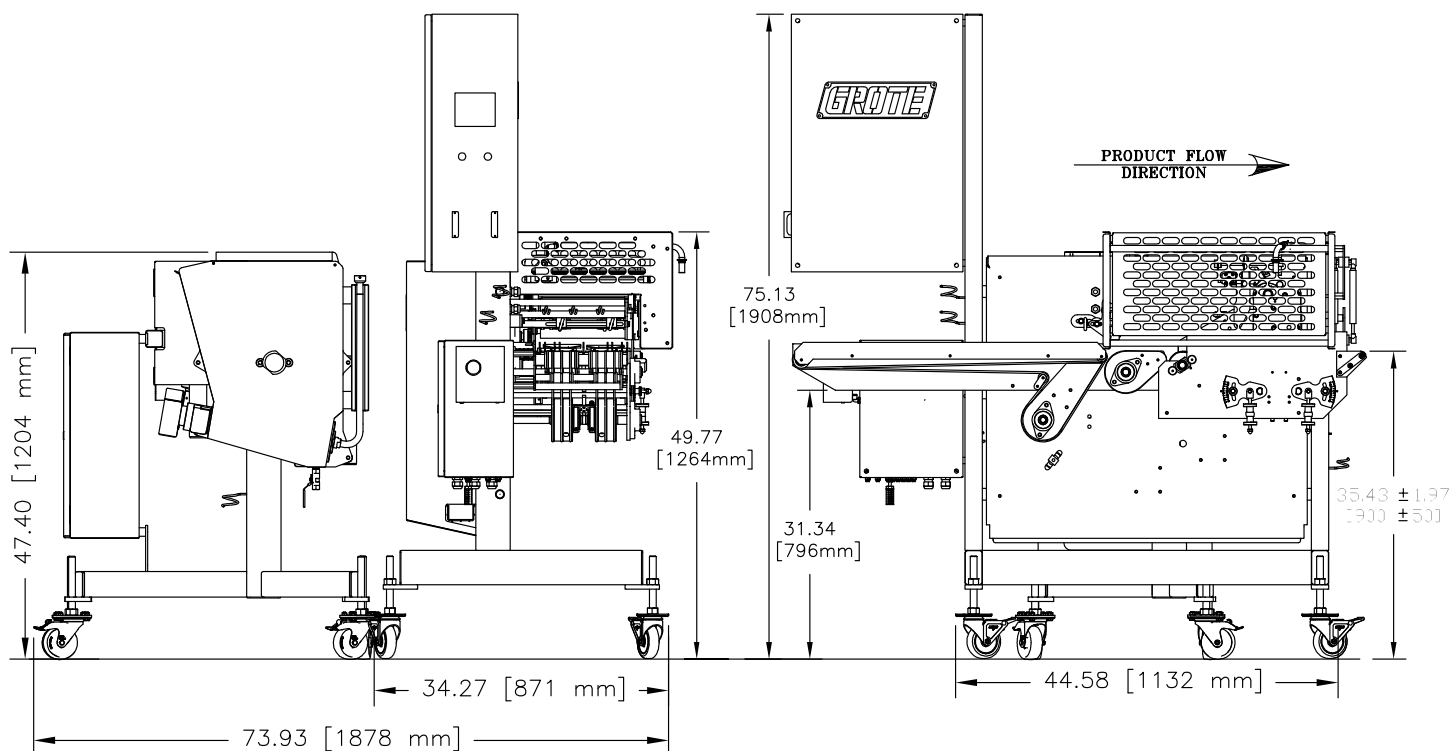
The Bread Collator consistently feeds and arranges bread pairs onto the line at a programmed speed – ensuring a perfect integration with your entire sandwich assembly line. Continuous loading allows ongoing manual debagging and feeding with no stoppage – increasing production. You control the timing release, pitch, count and production speed – making the Bread Collator a perfect fit to start your sandwich operation.

The optional Buttering Applicator coats butter on bread slices, creating a moisture barrier – ideal for fresh sandwiches to extend shelf life. It includes a conditioning unit with a water jacket and paddle wheel to pre-heat, condition and pump the butter, and roller applicators for even coating.

- Output of up to 50 pairs of bread slices per minute
- Continuous loading of up to 9 slices of bread per lane eliminates production stoppages
- Feeds and collates a variety of bread products, including traditional slices, rolls, muffins, bagels and more
- Easy-to-use touch screen controls adjust timing release, pitch, count and production speed
- Sanitary design with easily removable parts allows for quick and thorough cleaning
- Optional Buttering Applicator coats up to 5 g of butter creating a moisture barrier for fresh sandwiches to extend shelf life



BREAD COLLATOR WITH BUTTERING APPLICATOR



ALL DIMENSIONS ARE APPROXIMATE
PRIMARY DIMENSIONS IN INCHES

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SPECIFICATIONS

Product Size:

Width: 3.94-4.92" (100-125 mm)

Height: 3.15-6.89" (80-175 mm)

Slice Thickness: .31-.79" (8-20 mm)

Pneumatic: 60 PSI

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

FEATURES/PARTS

- Two-lane model
- Sanitary design with many washdown-rated components

OPTIONS

- Buttering Applicator Unit: conditioner, pump, water jacket, paddle wheel, applicator rollers

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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 Bread Collator with Buttering Applicator with your product in your exact operating conditions in our Demo Facility.



To feed our growing world - Together

sales@grotecompany.com
grotecompany.com