

# SLICER / APPLICATOR

Grote's Slicer/Applicator combines slicing and application into a single, automated operation. Product slices are applied directly onto moving targets such as buns, pizza crusts, trays, and oven belts. Production rates are adjustable up to 176 strokes per minute per lane. Slicer/Applicators are also capable of bulk slicing, stacking, and shingling into portions.

Most boneless/non-frozen meat, fish, poultry, cheese, bread products, fruits and vegetables can all be sliced. Product logs may be continuously inserted into the machine while in operation.

We offer several models of Slicer/Applicators to fit a wide range of applications. Multiple heads and lanes, as well as various slice zone widths, are available to choose from.

Most functions can be controlled with a user-friendly touch screen. Slice arrangement, slice count and slice spacing are all adjustable in an instant. In addition, slice thickness is easily adjustable while the machine is in operation.

Cleaning and sanitation are easy. Guards are designed for easy access to all food contact surfaces of the slicer. The perforated pulleys allow sanitation behind the pulley area. In addition, many parts, such as the product holders and blade guide, can be removed for thorough sanitation.

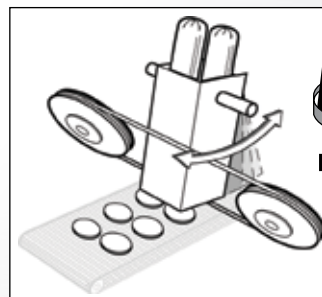


Model S/A-530E

*Slices and applies onto moving targets at speeds up to 176 strokes per minute per lane. Also bulk slices, stacks, and shingles. Maximum slice rate in stack or shingle mode is 120 strokes per minute.*

## AccuBand®

The Slicer/Applicator utilizes Grote's patented AccuBand® cutting system for optimal slice quality and product yield. AccuBand® cuts with a .5" (12.7 mm) wide razor-sharp band blade running continuously between two pulleys. The blade cleanly and consistently cuts through entire product logs, including butt ends, to produce the highest yield of usable slices. Most boneless/non-frozen products may be sliced. These disposable blades eliminate the need for resharpening and simplify the cleanup process.



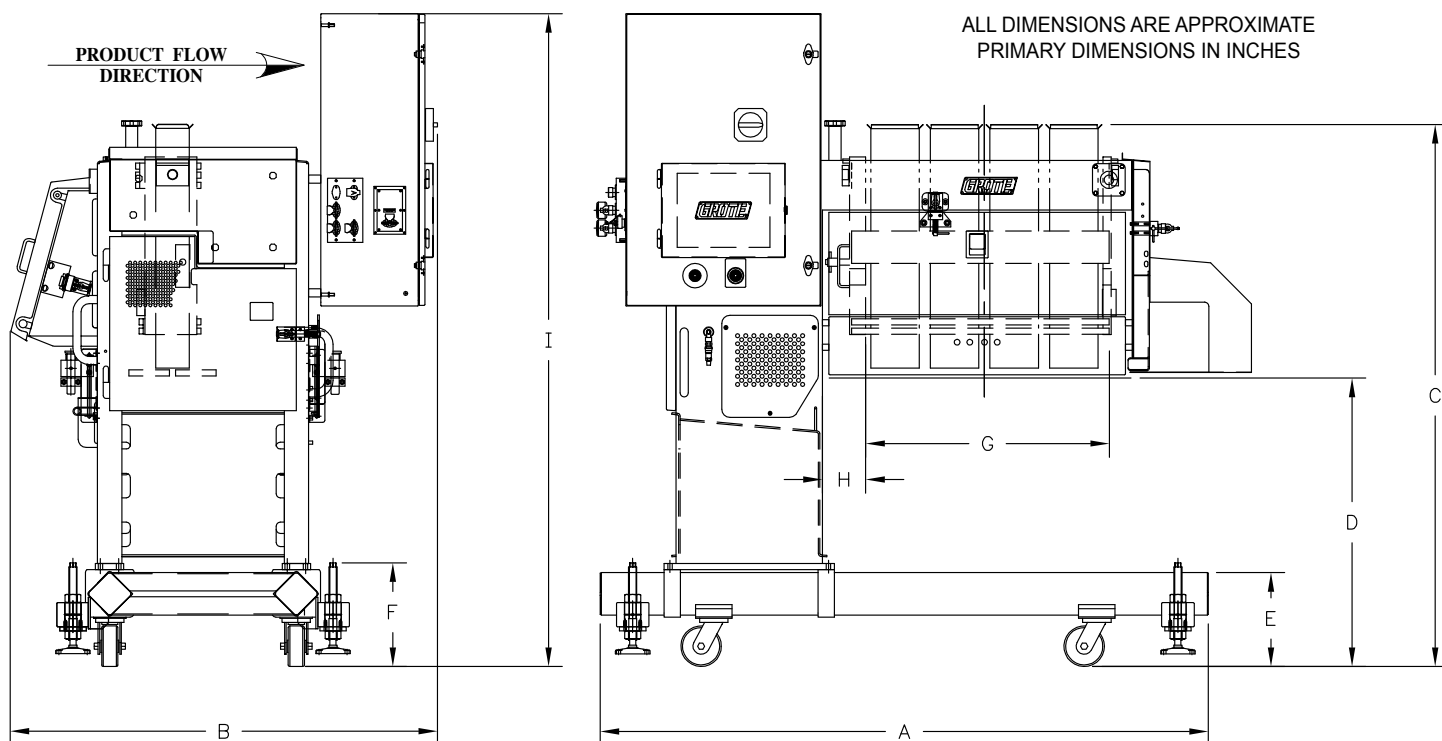
**ACCUBAND®**  
BAND BLADES



[www.grotecompany.com/equipment/slicers/slicer-applicator](http://www.grotecompany.com/equipment/slicers/slicer-applicator)



## Dimensional Drawings



MODEL	A	B	C	D	E	F	G	H	I
<b>522E</b>	74.86" 1902 mm	53.25" 1353 mm	66.73" 1695 mm	35.50" 902 mm	11.75" 299 mm	12.76" 324 mm	21.25" 539 mm	6.97" 172 mm	80.50" 2045 mm
<b>530E</b>	74.86" 1902 mm	53.25" 1353 mm	66.73" 1695 mm	35.50" 902 mm	11.75" 299 mm	12.76" 324 mm	30.00" 762 mm	5.34" 136 mm	80.50" 2045 mm

Contact Grote for Dimensional information on Slicer Applicator 600 Series.

## Features

- Multiple lane and multiple head models available
- Right-hand or left-hand frame
- Floor to slicing/depositing height of 35.5" (901.7mm) is standard (custom heights available)
- Stainless steel construction
- Heavy-duty 5" (127mm) diameter swivel casters
- Gravity feed with continuous product loading during operation
- Up to a maximum of 6" (152.4mm) slicing stroke
- Maximum speed range 120-176 strokes/minute/lane (varies per application, product size and stroke length – consult factory for confirmation)
- CE compliant
- Mechanical trap key door lock system (electric models)
- Clutchless stroke control (electric models)
- Sloped and hermetically sealed frame rails and base (electric models)

### OPTIONAL FEATURES

- Remote electrical enclosure
- Sanitary leveling feet

### UTILITY REQUIREMENTS

- Electrical: 200-575Volts / 3 phase / 50-60 Hz
- Plant water: 40-100psi (required with some products)
- Pneumatic: N/A

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