

# DIVERSE LINE OF SLICING EQUIPMENT

Slice & Apply



SNP-505 Modular Slicer

Fresh Cut



FPS-1000 Fresh Produce Slicer

Oven Belt Application



High Speed Slicer

Lengthwise Cutting



Sectoring Slicer

## Multiple Application Slicers

Grote's multiple application slicers are the most versatile slicing machines available today. Virtually any boneless, non-frozen food product can be sliced using Grote's unique and patented AccuBand blade. Vegetables and fruits, meats and cheeses, even bread products can be sliced on these adaptable machines.

The simple gravity feed system allows slicing of irregular shapes, continuous loading of product and the ability to slice entire product logs, including the butt ends. The sanitary design makes these machines well suited for both small and large meat processing facilities, as well as fresh produce and bakery operations.



Peppamatic



Horizontal Bisector

Both the 613 series and 713-SS Multi-Slicers are user friendly machines designed for centralized commissaries and medium size production facilities. These machines offer counted stacked or shingled slices as well as continuous bulk slicing. Compact size, portability and limitless capacity for product shapes also make these machines ideal for R&D labs and test kitchens.



613-VS2 Multi-Slicer



713-SS Multi-Slicer



Slicer / Applicator

The Slicer/ Applicator Series is built for high volume slicing applications and provides users with even greater flexibility. In addition to bulk/stack/shingle functions, the Slicer/Applicator will accurately slice-and-apply products directly onto moving targets and continuous oven belts. Production lines of sandwich buns, pizza crusts or case ready trays can receive sliced product without the expense of hand placement or transfer conveyors.



See equipment demonstration videos at [www.grotecompany.com/slicers](http://www.grotecompany.com/slicers)



# PRODUCT SELECTION GUIDE



## Grote Precision Slicing & Application Equipment

	Peppamatic 1515E	Slicer/Applicator S/A-322/530/640	Modular Slicer SNP-505/312/412	Fresh Produce Slicer FPS-1000	Multi-Slicer 613-Series	High Speed Slicer HS-640/648	Sectoring Slicer SS-2/4	Horizontal Bisector HB	Multi-Slicer 713-SS
Bias Cutting	◆	◆							◆
Bread Products		◆		◆	◆	◆		◆	◆
Butt End Slicing		◆			◆				◆
Cheeses	◆	◆	◆		◆		◆		◆
Continous Dough Sheet		◆	◆						
Fish		◆		◆	◆		◆	◆	◆
French Bread Pizza	◆	◆	◆				◆		
Fresh Produce				◆	◆				◆
Fresh Sausage	◆	◆							◆
Lengthwise Cutting							◆	◆	
Lunch Meats		◆	◆		◆	◆		◆	◆
Pizza Production	◆	◆	◆				◆		
Precooked Bacon		◆				◆			
Poultry		◆					◆	◆	◆
Sandwich Line		◆	◆	◆	◆				◆
Whole Muscle Meats		◆			◆		◆	◆	◆

Established in 1972, the Grote Company is one of the world's leading manufacturers of precision food slicing and application equipment. Grote Company's corporate and manufacturing facility is located in Columbus, Ohio, with International Sales & Service operations located in Wrexham, UK. From small, multi-purpose slicers to high speed production line equipment, Grote has a slicing solution.

If your application is not listed or you would like a demonstration, give us a call at our Corporate Office in Columbus, OH, USA or International Sales in Wrexham, UK.

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**To Feed Our Growing World - Together**

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