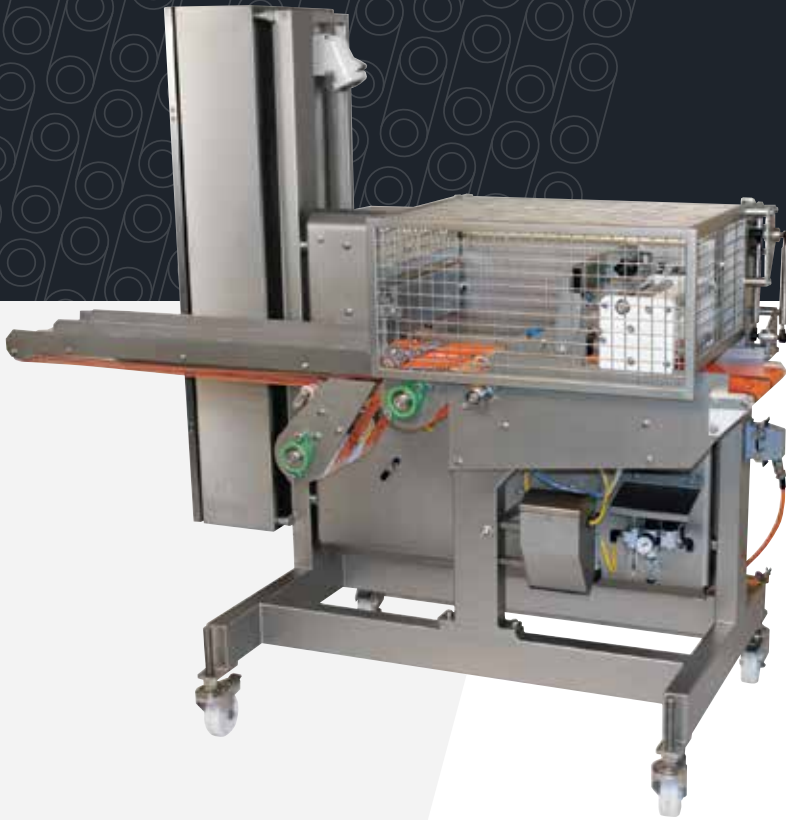


# BREAD COLLATOR WITH BUTTERING APPLICATOR

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

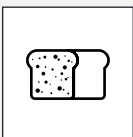


The Bread Collator consistently feeds and arranges bread pairs onto the line at a programmed speed – ensuring a perfect integration with your entire sandwich assembly line. Continuous loading allows ongoing manual debuggging and feeding with no stoppage – increasing production. You control the timing 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

## COMMON FOOD APPLICATIONS



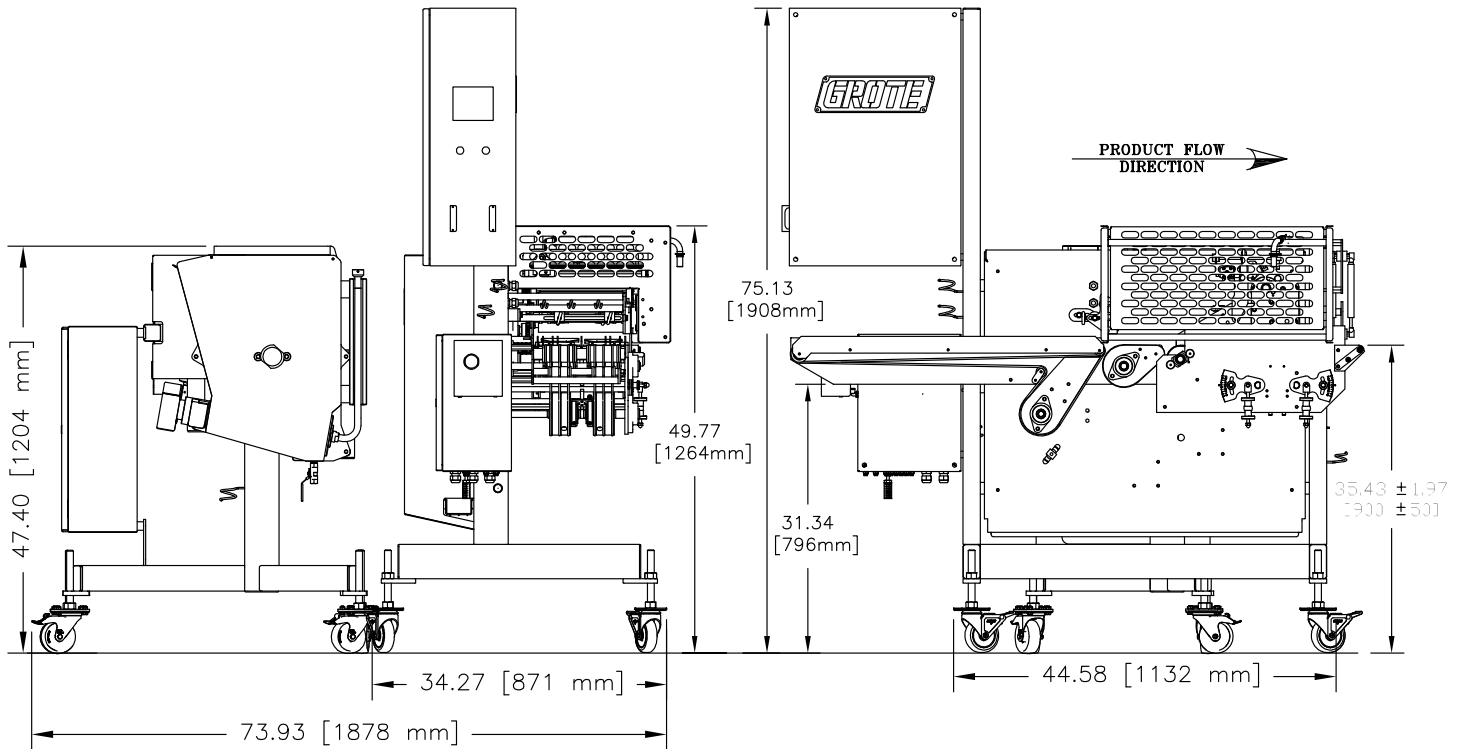
Bread



Sandwiches



# BREAD COLLATOR WITH BUTTERING APPLICATOR



ALL DIMENSIONS ARE APPROXIMATE  
PRIMARY DIMENSIONS IN INCHES

This drawing contains confidential information is the exclusive property of the J.E. Grote Co. Neither this document, nor its contents, are to be used, reproduced or disclosed in whole or in part without the express written permission of the J.E. Grote Co. Copyright 2017, J.E. Grote Company, Inc.

## 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)

Wash Down: IP65

Pneumatic: 60 PSI

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

## FEATURES/PARTS

- Two-lane model

## OPTIONS

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

E 10.17v4

## 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