

GRASSELLI





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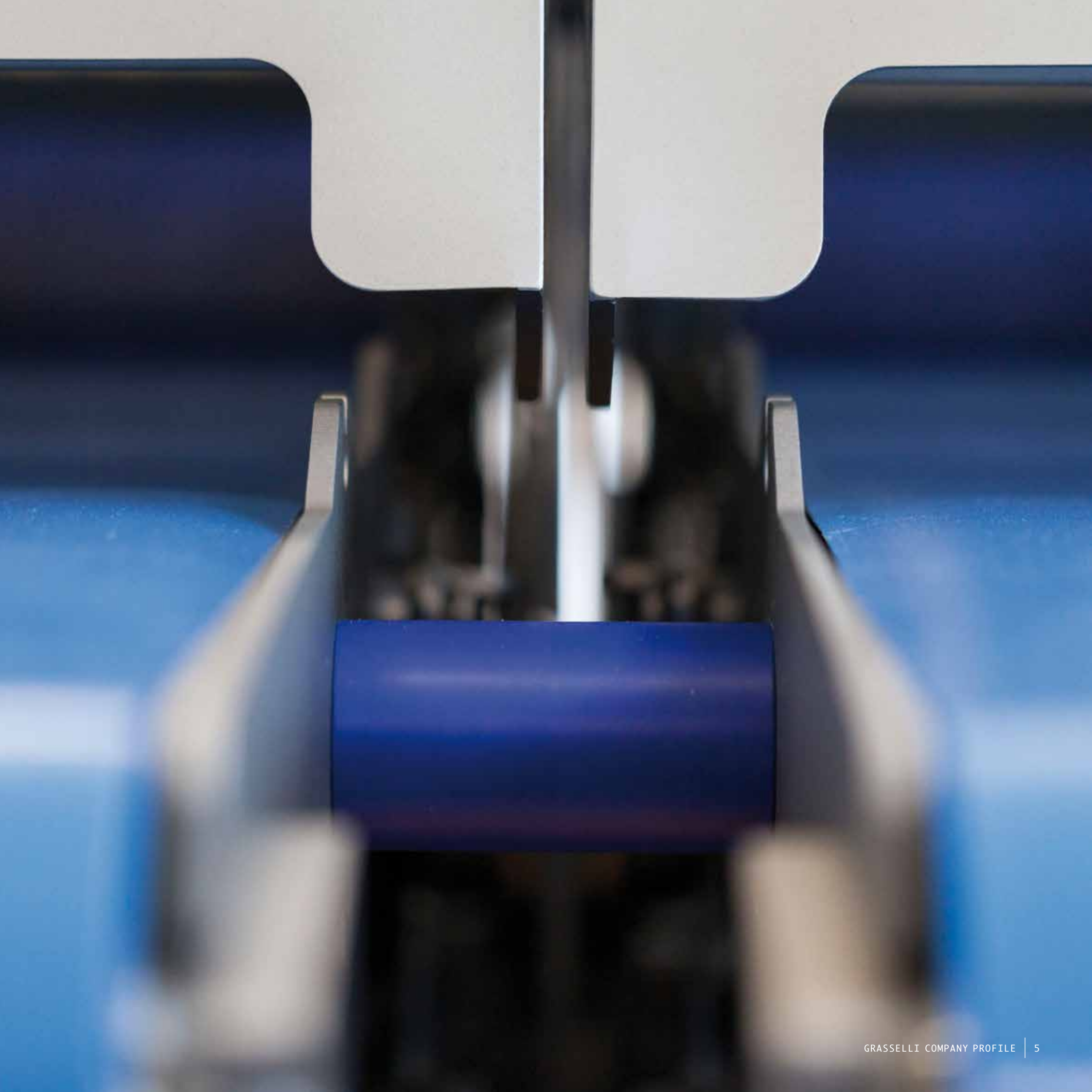
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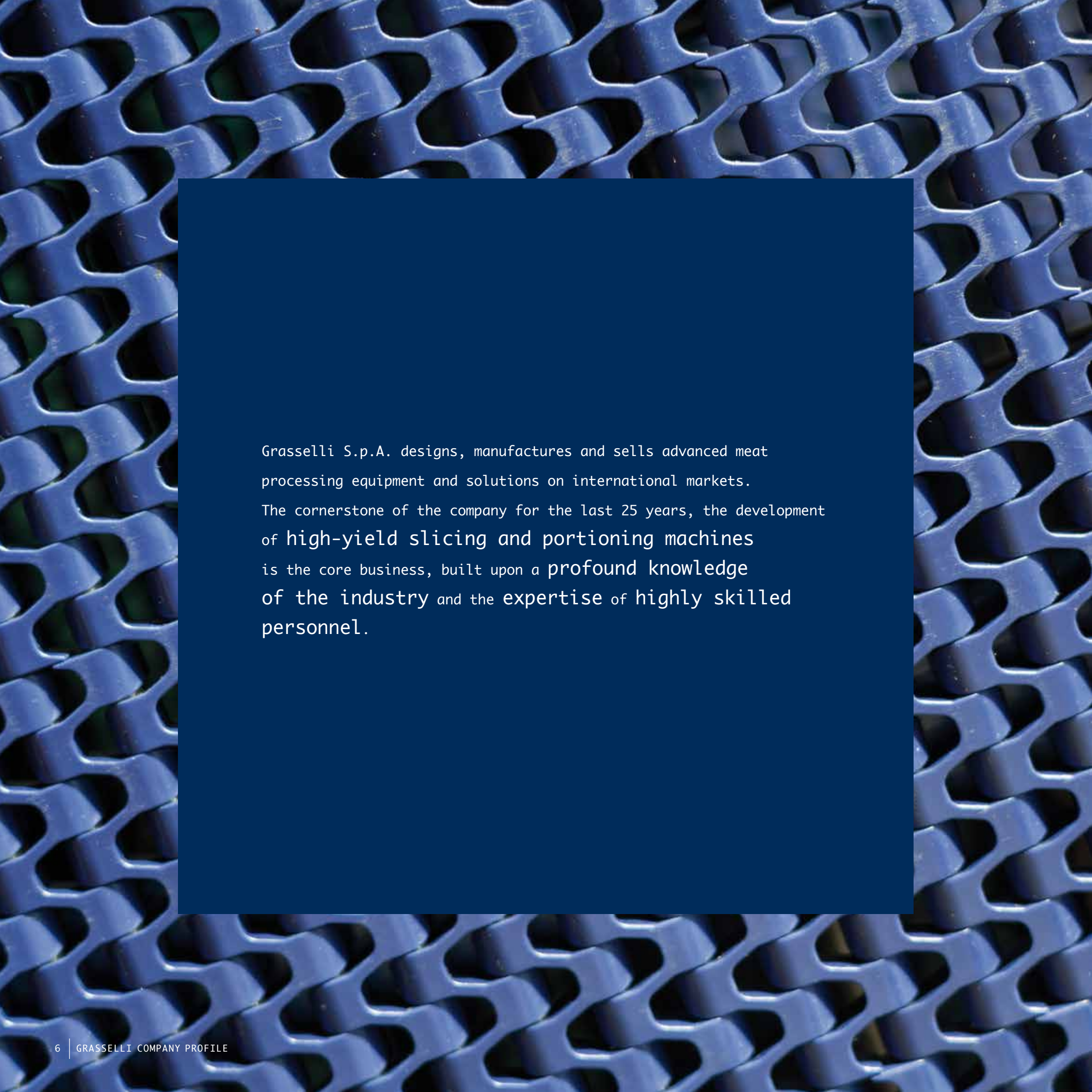
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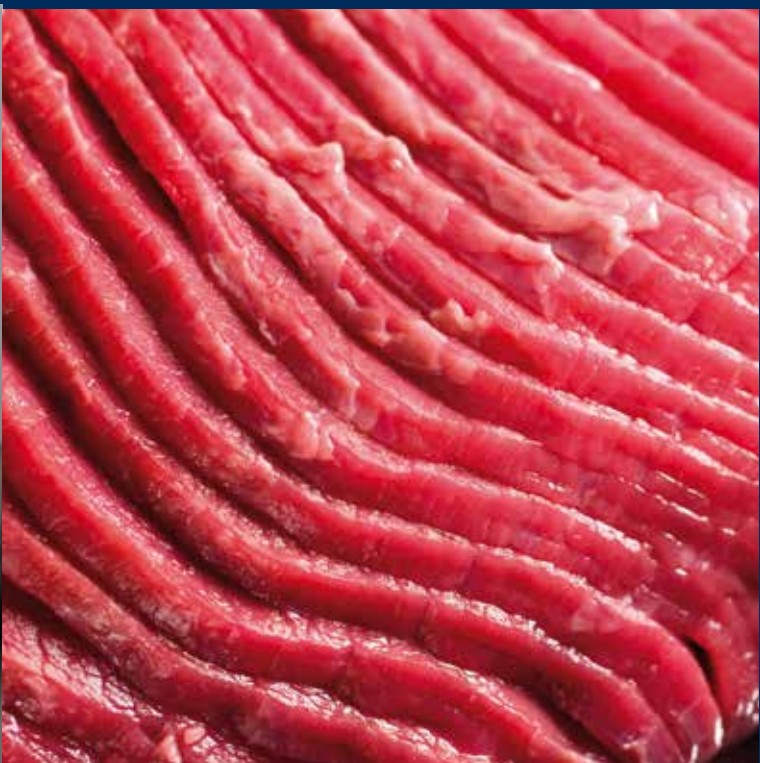
OUR MISSION

WE DELIVER THE MOST
SPECIALIZED, HIGH-YIELD,
AND SAFE PROTEIN-SLICING
SOLUTIONS.





Grasselli S.p.A. designs, manufactures and sells advanced meat processing equipment and solutions on international markets. The cornerstone of the company for the last 25 years, the development of high-yield slicing and portioning machines is the core business, built upon a profound knowledge of the industry and the expertise of highly skilled personnel.







Originally a manufacturer of skinning machines, Grasselli S.p.A. now delivers advanced slicing systems inspired by the hardest challenges facing every protein processor: automatic and semi-automatic horizontal and vertical slicers, 3D cutting machines, dicers, fixed-weight portioners and tray-filling lines. Groundbreaking, reliable machines, conceived and designed to ensure innovation, performance and simple cleaning and hygiene.

OUR VISION

GLOBALLY RAISING
THE STANDARDS OF FOOD
THROUGH THE ART
OF SLICING.



GRASSELLI
EXCELLENCE THROUGH TECHNOLOGY



OUR STORY


Grasselli was established in 1974, when Giorgio Grasselli, driven by the demand of what would eventually become the company's first customer, designed and manufactured his first skinner. Convinced of the value of his invention, he chose not to focus solely on the domestic market (home to many well-known Italian meat processors), and immediately turned his attention towards worldwide trade, attending an international fair in Paris. The superior efficiency of the first Grasselli machines did not go unnoticed: just a few months after its foundation, Grasselli was already operating on an international level, laying the foundations for lasting success.



The meat industry has never stopped progressing, however, and neither has Grasselli.

As large-scale retail trade kept developing and customers started asking for more and more sophisticated products, the company seized the opportunity to usher in a new production line: in 1993, Grasselli launched its first slicing machine, whose great success



A man in a green long-sleeved shirt, grey apron, and white headband with a blue cord, standing in a factory setting. The background is blurred, showing industrial equipment and a yellow forklift.

throughout Europe and the United States marked a new prosperous beginning. Since then, Grasselli's range of products has developed into a rich variety of technologically advanced slicing and portioning solutions, designed to meet the growing demand for high-quality convenience food and, above all, to exceed all expectations.



WHERE TO FIND US


Grasselli's headquarters are located in Reggio Emilia, one of Italy's main industrial heartlands and a spearhead of excellence in the Italian mechanical and mechatronics engineering industry, in terms both of productivity and of employment rates. The strong export-mindedness of Reggio Emilia's manufacturing companies is perfectly embodied by Grasselli, which has established itself on a worldwide scale and today can boast a commercial presence in more than 50 countries.





Thanks to an impressive internationalization strategy, the company has increased its competitiveness on the market to a huge extent, while achieving premium technical support. Thanks to frequent technical training courses, our worldwide network of agents and distributors is constantly kept informed of the latest technological developments and innovations and is able to guarantee a **quick, personalized, effective service** wherever it may be needed.

HIGH STANDARD
YIELD-ORIENTED SOLUTIONS
FOR EVERY SLICING NEED:
OUR SLICING AND PORTIONING
SYSTEMS.



Over the last 25 years, the meat market has been rapidly evolving: customers take into consideration not only superior quality and taste, but also meals that are **faster and easier** to cook; they favor products that are always of the same size and weight; they choose fixed-weight pricing over varying pack prices on a per-pound basis.

It is critical that customers' call for efficiency is matched by processors' drive for maximum performance and accuracy: the **right equipment** is vital to remain competitive when facing the increased market demand for better and better products in terms of **appearance, standard characteristics, quality and shelf life.**



OUR SLICERS

Grasselli's slicers represent a major step forward in streamlining production to the point of maximum efficiency.





ENABLING SAFETY

Our solutions allow for the elimination of band saws, knives and dangerous, repetitive operations, as well as a reduction in work-related stress injuries.

SAFEGUARDING HEALTH

No more product handling than strictly necessary to operate the machine. Grasselli's slicers guarantee minimum handling by the operator, thus reducing exposure to bacteria and ensuring longer shelf life.

QUICK RETURN ON INVESTMENT

Bigger throughput, minimum giveaway and improved labor efficiency guarantee effortless, quick returns on our customers' investments.

CUSTOMIZED TO SUIT EVERY NEED

Our slicers can be tailored to match our customers' exact requirements, allowing for perfect performance whatever the application or the product's condition (fresh, cooked, cured, smoked, bone-in, tempered, crust frozen).

SOPHISTICATED FUNCTIONALITY

Easy to install, easy to operate, easy to maintain. Each machine is designed to be intuitive, user-friendly and to allow complete, effortless access to all its components.

ROBUST CONSTRUCTION

Our slicers' frame is made entirely of tested and certified stainless steel, with seamless welding and rounded edges. This not only offers exceptional durability in all working conditions, but also enables thorough and easy sanitation.

A man with glasses and a beard, wearing a white zip-up jacket, is focused on his work. He is holding a small, rectangular portion of a light-colored material, possibly cheese or meat, which he has just sliced. In the background, a large industrial machine with blue and orange components is visible, along with a grid-like structure. The overall scene is a professional kitchen or food processing facility.

THE NEXT GENERATION OF PORTIONING

All the main advantages of Grasselli's slicers are embodied and enhanced by Grasselli's portioners: the ultimate solution for perfect fixed-weight slices, ready to be positioned in trays.



Our portioners are able to cut slices with an accuracy of approximately 2g, stack, shingle or space them and deliver them directly into trays using a fraction of the workforce generally needed.

This leads to:

- > a significant increase in yield and throughput;
- > a substantial reduction in operating expenses;
- > minimal handling by operators and improved sanitation.

We provide our customers with the features that will drive penetration and growth in the meat market: extraordinary performance, unmatched accuracy and cost efficiency.





WORLD LEADERS IN SAVING YOUR SKIN: OUR SKINNING SYSTEMS

Producing machines that are both superior to and safer than the market standard, while setting completely new reliability standards.

This is the philosophy behind Grasselli's skinner range, designed for yield-efficient skinning of a variety of meat and fish.

While eliminating time-consuming manual operations, our skinning and derinding machines deliver extreme productivity and precision, as well as complete safety for the operator.



EASE OF USE AND MAINTENANCE

ergonomic design,
tool-less blade
change and user-
friendly control
for trouble-free
skinning and
derinding operations

NEAR-TO-ZERO WASTE

noticeably superior
precision, to make
the most out of any
product

WLO SAFETY SYSTEM

the one and only
wireless safety
system able
to neutralize
any fear of injury
and to take
performance
to the next level



OUR VALUES

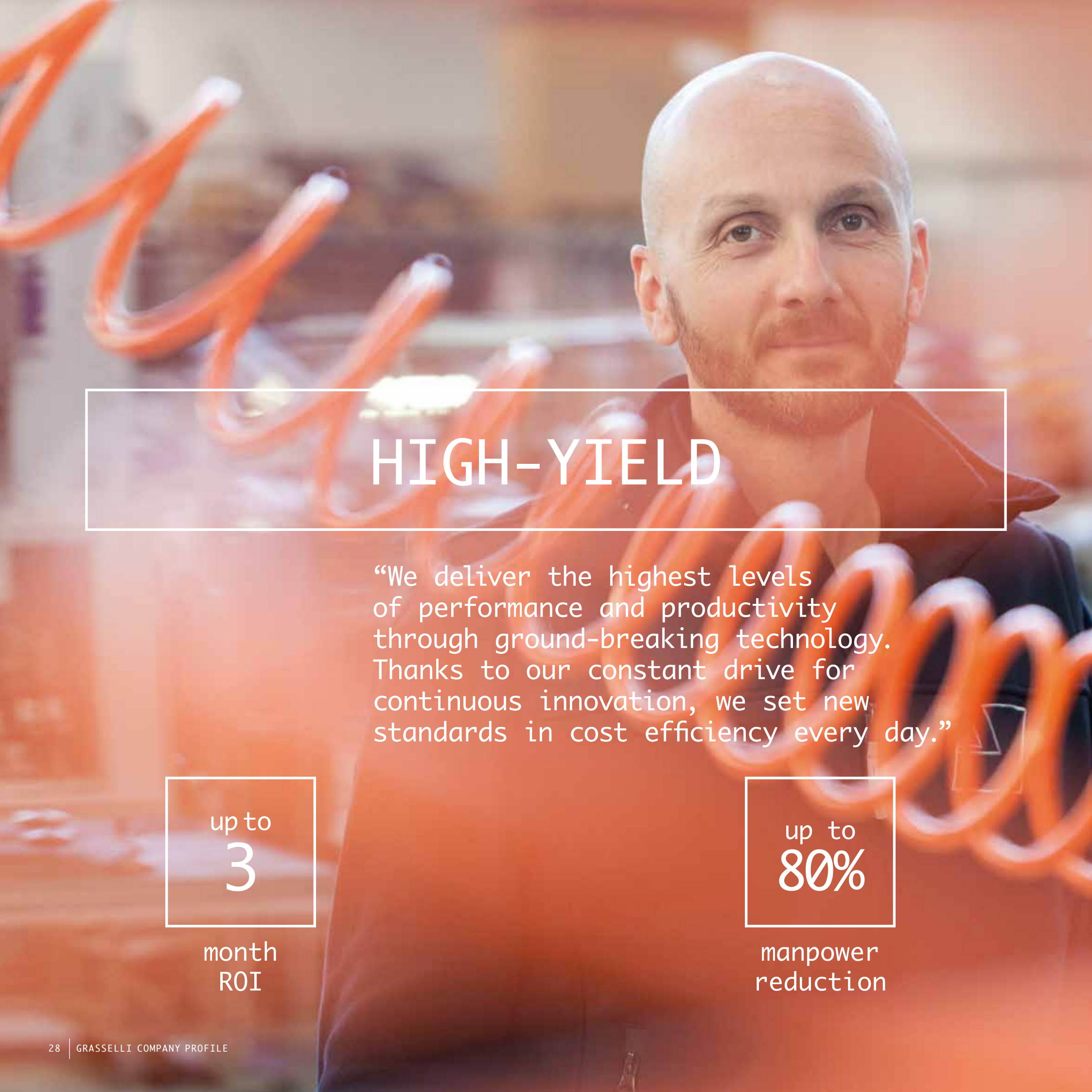


HIGH-YIELD

SAFETY

RELIABILITY

RESEARCH



HIGH-YIELD

“We deliver the highest levels of performance and productivity through ground-breaking technology. Thanks to our constant drive for continuous innovation, we set new standards in cost efficiency every day.”

up to
3

month
ROI

up to
80%

manpower
reduction



up to
5

tons/hour

Keeping up with the meat market's demands and staying ahead of the competition requires the best equipment in terms of **throughput, yield and precision**. Our machines empower our customers to achieve an extremely **accurate cut, fast processing and higher volumes**, thus reducing giveaway to a minimum and maximizing cutting performance. Our innovative “gentle” slicing technology offers greater throughput while enhancing the product's quality and nutritional values, also secured thanks to minimized handling by the operator. All these factors, combined, make Grasselli the best partner in any cost-efficient strategy.

A middle-aged man with short, light-colored hair and a slight smile stands with his arms crossed in front of a complex industrial machine. The machine features various metal components, pipes, and electrical conduits. The man is wearing a dark blue V-neck sweater over a light blue collared shirt.

SAFETY

“Our reputation as a guarantee of solidity and safety. Matchless prevention of injury and harm defined by proprietary technologies and highly reliable solutions.”

more than
1300

safety
systems sold

90%

decrease in work
accidents



Our commitment
to safety is
certified



Here at Grasselli, safety plays a substantial role in our day-to-day quest for innovation.

We stand uniquely positioned as the only company with 35 years of experience in providing unparalleled patented safety systems.

WLO, our latest solution, is the meat industry's first wireless safety device.

Thanks to the intuition and know-how of our highly specialized staff, it sets completely new safety standards for skinning and derinding applications.

This extremely sophisticated device, covered by numerous international patents, is able to neutralize the risk of serious injuries both to the machine operator and to any third party that may accidentally come into contact with the machine. Total safety, minimal down-time, maximized efficiency: once WLO is in place, both our customers' companies and their operators are in **safe hands**.

RELIABILITY

“In-house manufacturing, top quality materials and internationally recognized components make for more durable machines with minimal maintenance requirements. Dedicated, flexible assistance always nearby.”

1

day average
availability
of spare parts

3

hours
installation
and setting up



22400

working hours
without technical
assistance

Every machine in our wide range of slicing, portioning and skinning systems is designed and built **in-house**, in keeping with the strictest criteria in the industry.

Each material is specifically selected by our staff from hundreds of alternatives.
Each component is tested at every stage of production.

The durability of our solutions is the irrefutable proof of our efforts to provide our customers with reliable equipment, able to maintain excellent performance day after day, month after month, **year after year**.

To guarantee **constantly maximized productivity**, we have created a network of specialized distributors and affiliates, carefully chosen for their expertise and care. Wherever our customers are, Grasselli can provide comprehensive support: from machine installation and training of operational and maintenance personnel to immediate resolution of any technical issues, as well as one of the industry's quickest and most reliable parts supply.

Moreover, the **remote diagnostics** devices supported by our newly-developed machines allow us to stay one step ahead of every maintenance need, thus minimizing down-time and repair costs.

A man with dark hair and a light beard, wearing a white lab coat, is smiling and looking towards the camera. He is holding a large, complex, red, branching structure that resembles a protein or a molecular model. The background is a blurred laboratory setting with various equipment and lights.

RESEARCH

“Research as a driver for the development of innovative solutions. The creation of new technologies as a reflection of experience in protein slicing.”

20000

hours of research
in an average year

25

active patents



20

prototypes
developed in the last
5 years

In 43 years of business, Grasselli has never stopped moving forward.

We have learned our way around thousands of exciting different challenges and we have come to realize that the most exciting one has yet to come, and that our biggest success has yet to be achieved.

But most of all, we have come to realize that over and above all our functional and strategic business resources, over and above all process innovations and sophisticated management techniques, our greatest assets are **our people**.

We can boast more than 25 active patents all over the world, dozens of leading-edge machine models and a history of revolutionary problem-solving. All of this was made possible by the professional and technical know-how of our highly skilled staff, whose passion and enthusiasm are the very essence of Grasselli's corporate culture.

Our new research center - located in Albinea, right next to our headquarters - is the symbol of our unyielding commitment to constant progress.

As such, it is the result of an accurate architectural-environmental study: designed to seamlessly blend into the surrounding environment and to house the beating heart of Grasselli's innovation, it represents another step in the right direction.

A person wearing a white lab coat is working in a laboratory setting. The image is heavily overlaid with a red color filter. The person is leaning over a workbench, and there are some bright light reflections visible on the surface. The text "Towards new inventions," is centered in a white box across the middle of the image.

Towards new inventions,

A close-up photograph of an industrial machine. On the left, a metallic disc is rotating, creating a spray of fine white particles that fills the upper right portion of the frame. Below the disc, a complex assembly of mechanical parts is visible, including blue plastic components and a circular metal flange. A ruler is positioned at the bottom of the frame, showing measurements in inches and centimeters. The text "towards new accomplishments," is overlaid in white on a dark rectangular background in the center of the image.

towards new accomplishments,



towards



new people.









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