

VERTICAL SLICING

950 SLICER



950-8 Model

MACHINE FEATURES:

- ◆ Bone-in & Boneless Slicing
- ◆ Easy load tube chutes for continuous slicing
- ◆ Ideal for slicing crust frozen & tempered meats

WITH A ROSS 950 SLICER, PRODUCTS ARE POSITIONED IN VERTICAL STATIONARY CHUTES AND GRAVITY FED INTO A PRECISION SLICING AREA.

PROCESSOR BENEFITS:

- ◆ Achieve consistently higher slice yields
- ◆ Maximize efficiency
- ◆ Increase Production



950-4



VERTICAL SLICING

950 VERTICAL SLICER



KEY FEATURES:

- ◆ Dual chutes and separate discharge conveyors (950-6/8) can be accepted and provide the option to slice multiple products (of same thickness) simultaneously.
- ◆ Variable slice and conveyor speed adjustments enable operators to match slicer performance with process requirements. (Variable speed blade options available.)
- ◆ Slice thickness adjustable...even during operation!
- ◆ Product chutes are custom-built to your specifications, or choose from hundreds already designed!



950-4 Chutes



950-6/8 Chutes

**All chutes sold separately*

950-3: Ideal for ground product (i.e. sausage) 300 RPM, Slice thickness 0.25" - 1.5", Variable chute sizes up to 6" wide by 11" length max, Smooth circular blade, Two 7" outfeed conveyors

950-4: Ideal for slicing various shapes with multiple chutes at the same thickness, 600 or 900 RPM, slice thickness 0.25" - 1.5", Variable chute sizes, Smooth circular blade, 27" wide outfeed conveyor perfect for feeding batter/breading, freezer or oven lines

950-6: Ideal for thin slice applications, 600 or 900 RPM, Slice thickness 0.08" - 0.75", Variable chute sizes up to 6" wide by 11" length max, Smooth circular blade, Two 7" outfeed conveyors

950-8: Ideal for bone-in (pork only) or boneless, 600 or 900 RPM, Slice thickness 0.25" - 1.5", Variable chute sizes up to 6" wide by 11" length, Serrated or smooth circular blade, Two 7" outfeed conveyors

SPECIFICATIONS

Machine Dimensions	68" L x 30" W x 38" H* 173cm x 76cm x 97cm
Voltage Requirements	200-575V • 50/60Hz • 25-8A
Chute Size	Variable
Variable Slice Rate	Up to 100 slices / minute (per single barrel chute)
Product Temperature	25°F to 29°F (-4°C to -2°C)