

SLICERS



Model 950 Series



950-8 Model



950-4



**Using Crust Frozen or Tempered Products,
Slice Uniformly Thick Portions
Quickly...Precisely...PROFITABLY!**

ROSS[®] SLICERS

With Ross 950 Slicer(s), products are positioned in vertical stationary chutes and gravity fed into a precision slicing area.

PROCESSOR BENEFITS

- Achieve consistently higher slice yields, maximize efficiency and increase production.

KEY FEATURES

- Dual chutes and separate discharge conveyors (950-6/8) 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!

Couple the **Ross 950 Slicer** with the **Ross 914 Press** (*matching chutes and molds*) to create quality portions consistently and...*profitably!*

Product Applications: Beef, Poultry, Pork (Bone-in or Boneless), Seafood



950-6/8 Chutes



950-4 Chutes



The ROSS
Advantage
Is...
VERSATILITY!

SPECIFICATIONS	MODEL	950-4	950-6	950-8
	Slice Thickness	0.25" to 1.5" (6.25 mm – 38.1 mm)	0.8" to .75" (2 mm – 18.75 mm)	0.25" to 1.5" (6.25 mm – 38.1 mm)
	Chute Size	Variable	Up to 6"W x 11"L (152 mm x 275 mm)	
	Conveyor Width	27" (69 cm)	7" (18 cm)	
	Machine Dimensions	45"L x 30"W x 38"H* (114 cm x 76 cm x 97 cm)	68"L x 30" W x 38"H* (173 cm x 76 cm x 97 cm)	
	Approval/Certification	USDA (CE Compliant)		
	Variable Slice Rate	Up to 100 slices/min (per single barrel chute)		
	Voltage Requirements	200–575V • 50/60 Hz • 25–8A		
	Product Temperature(s)	25°F to 29°F (-4°C to -2°C) Some applications require different temperature(s).		

* Conveyor Discharge



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