

990A/990AW Slicer

Vertical Slicing



Better, Smarter Processing Solutions



A TRUE WORKHORSE OF HIGH VOLUME SLICING TECHNOLOGY WITH ONE OF THE HIGHEST PRODUCTION RATES IN THE INDUSTRY

The Ross 990A/AW is ideal for rapid slicing of formed products such as sausage patties and fish sticks. Products are positioned in vertical chutes and gravity fed into a precision slicer. With a nominal production rate of up to 1200 slices/min, the 990 maximizes line efficiency by quickly slicing and moving products down the line.

WAYS THE 990A/990AW MAXIMIZES YOUR ROI

- > Nominal product rate of up to 1200 slices/min
- > Curl and kerf loss are eliminated, maximizing yield
- > Product exits slicer in rows and columns, facilitating use of stackers, and maximizing conveyor belt coverage for cookers and freezers

GAME CHANGING STANDARD FEATURES

- > Custom-built molds to your specification or choose from hundreds of stock designs
- > Cutter, conveyor belt, and thickness adjustment motors are hydraulic powered and easily adjustable ensuring long trouble free service. (Ask about our Ross 991 Hydraulic Power Supply!)

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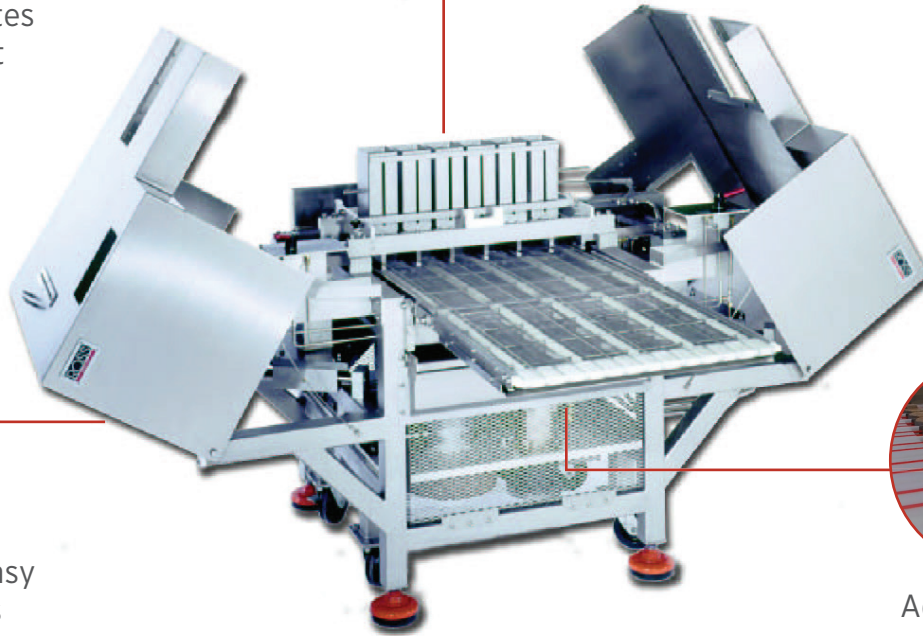
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Custom-made chutes conform to exact product specifications



Engineered for easy and continuous operation with minimal need for downtime



Add grouping conveyor to organize products ahead of additional processing

Specifications

	990A	990 AW
Dimensions	58" L x 86" W x 45" H (1346 mm x 2184 mm x 1143mm)	53" L x 95" W x 45" H (2209mm x 2413mm x 1143mm)
Hydraulic power	20 gpm/1000PSI (56 liters/min/69 Bar)	
Conveyor width	31" (787.4mm)	42" (1066.8mm)
Max chute diameter	6" (152mm)	4" (101mm)
Slice thickness	0.22" to 0.69" (5.6mm to 17.5mm)	
Slice rate	1,050 slices/min	1,200 slices/min
Stroke rate	40 to 160 strokes/min	
Product temperature	18°F to 24°F (-7.7°C to -4.4°C) product dependant	

Virtual Demo

