



TEXTOR TS500

Circular Blade Slicer



The TEXTOR Circular Blade Slicer TS500 is simple to operate and easy to clean – simply **SMART & EASY**.

Capable of delivering perfect deli and cheese slices in a wide variety of on-weight presentations, the TS500 is as simple to operate, as it is to clean. Its new circular blade technology combines gentle slicing with high volumes. The TS500 will help you increase throughput and yields, while simultaneously reducing product waste. What's more, the open design helps turn would-be sanitation time into valuable production hours.



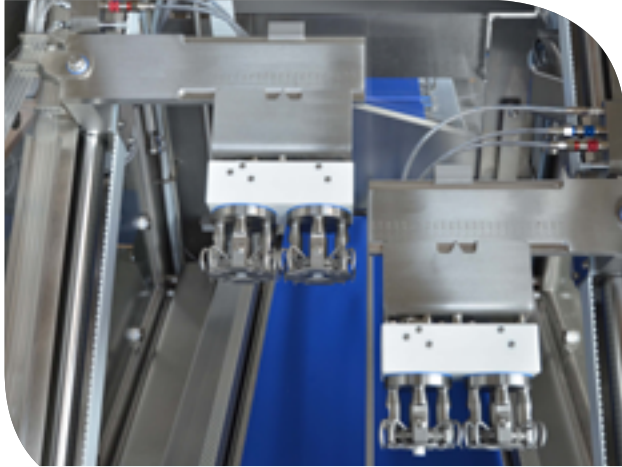
Compact – accessible – hygienic – TS500

With a width of just over one meter (40"), the TS500 convinces not only by a compact design, but with a left- or right-hand operation it provides a unique option of equipment level for this performance class. This offers more output, yield and quality on a smaller footprint.

The easy accessibility from all sides via doors and hoods guarantees a fast, easy and ergonomic access for operation, and especially for maintenance and sanitation.

The drive motors are in stainless steel execution and externally mounted – so are all cables. This enables a daily cleanability and inspectability.





Vario product feed

Optionally the TS500 is available with a Vario Product Feed. Having two independent feed drives, the TS500 Vario achieves great yields and best give away also for less well calibrated products.

In combination with the gentle circular blade technology, an extremely fast reload cycle and two independent feed drives this execution is perfectly suited for slicing sensitive natural shaped products like ham, bacon or cheese in a 2-lane setup.



Hygiene circular blade cutting head

Powerful and hygienic. The completely open design of the circular blade cutting head is easy to clean.

The optional idle cut functionality of the cutting head and automatic shear gap adjustment guarantee optimum slicing results. Due to the gentle circular blade system and the option to adjust the cutting head in relation to the product the TS500 ensures a smooth cut and a good portion quality.

Our EasyLock blade fixation allows an easy and ergonomic blade exchange as well as a safe blade fixation.

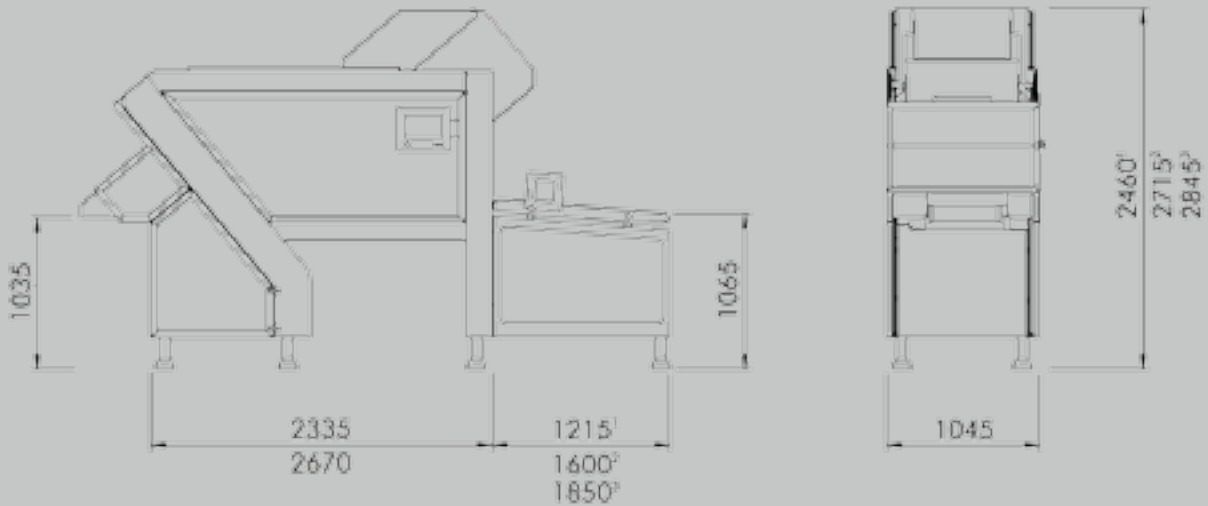


Multifunctional downholder

The unique multifunctional downholder device treats products more gentle than any other reload concept and provides extremely fast reload cycles at the same time.

With this concept the products are not retracted at any time, neither during the reload cycle nor during the slicing cycle.

In addition this patent pending system can grip multiple products safely, even if their length varies to a certain extend.



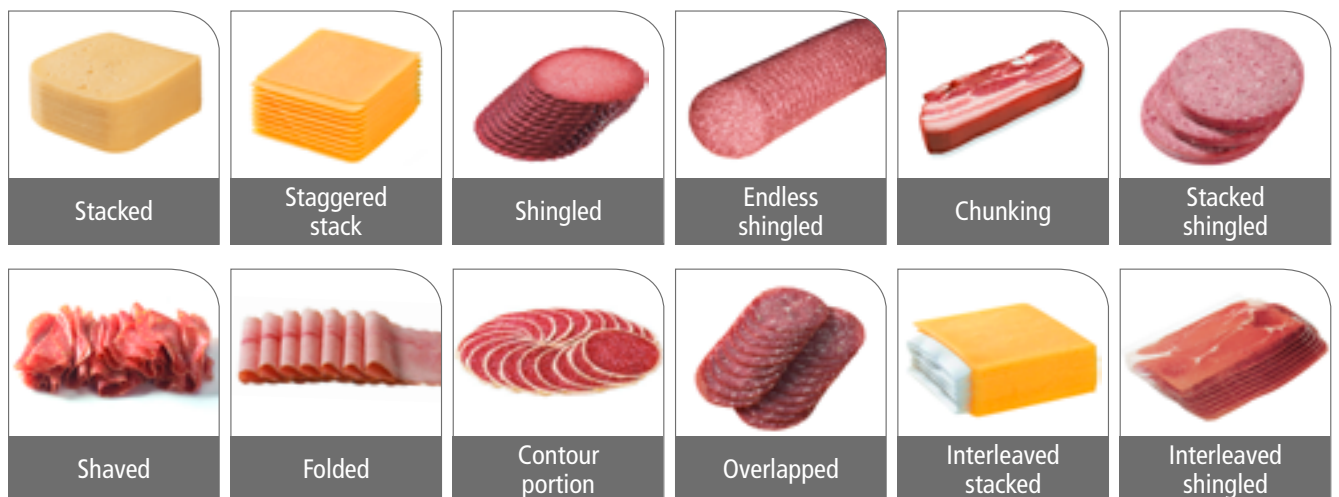
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Equipment	Standard	Option
Open hygiene - knife head	•	
Knife head with idle cut functionality		•
Automatic shear gap adjustment		•
Variable blade speed		•
GripnGo	•	
VarioFeed		•
VarioGrip		•
ContiFlow		•
Folding bar		•
Interleaver/interleaver vario		• / •
Contur portioning system		•
Operated from	left hand side	right hand side
Weighing system CCW		1-4 lane
Scanner		1-2 lane

Specification

Cutting System	circular blade
Blade size	D420 - D470
Max. revolution	600 rpm, 750 rpm
Max. product width	420 mm
Max. product height	170 mm
Max. product length	1200 mm ¹ , 1600 mm ² , 1850 mm ³
Loading	Autoload or Semi-automatic

Product presentation



Let us know how we can assist you. Our team is happy to provide you with additional information or we can be available for a personal plant meeting.

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Slicing Technology
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