

BIRO®

Our Equipment Works Harder So You Don't Have To

With up to 180 slices per minute, the 109PC will raise your operation to a new level of productivity to help you lower labor costs and increase profits. Its advanced safety features prevent the operator from being exposed to a moving blade, which means fewer lost man hours and greater productivity. The specially curved blade slices the product instead of tearing it to increase your shelf life and reduce shrink and waste. The easy to use keypad with a nine program microprocessor lets you tailor the 109PC's operation to your requirements and reduce operator training requirements. The 109PC is versatile - it can cut any thickness from (just over) 1/16" (2.0 mm) to

30" (762 mm) and the 10" (254 mm) wide x 9" (228 mm) high chamber allows you to cut virtually any size sub-primal or processed meat. Because it is designed to be hosed down without disassembly, cleaning takes a minimal amount of time, freeing your operators for more productive tasks.



109PC



**Stands alone for quality
and value since 1921**

SPECIFICATIONS

MODEL 109PC HORIZONTAL SLICER.
CONSTRUCTION STAINLESS STEEL FRAME AND PANELS. LEXAN CHAMBER LIDS.
ELECTRICAL REQUIRES A GROUND LINE. A CERTIFIED ELECTRICIAN MUST VERIFY POWER SOURCE LINE VOLTAGE FOR PROPER OPERATION.

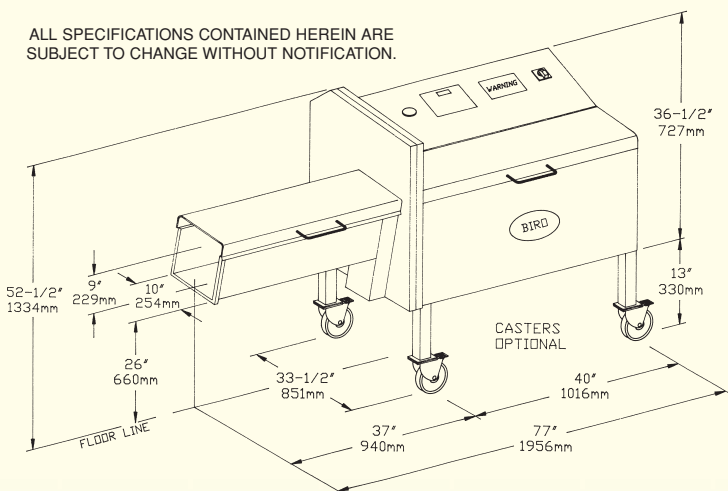
MOTORS

HP	KW	VOLTS	AMPS	STATUS
3	2.2	200-60-3	10.8	STD
3	2.2	208-60-3	10.4	STD
3	2.2	220-60-3	9.8	STD
3	2.2	230-60-3	9.4	STD
3	2.2	460-60-3	4.7	STD
3	2.2	220-50-3	8.6	STD
3	2.2	380-50-3	5.0	STD
3	2.2	415-50-3	4.6	STD

STD=STANDARD EC=EXTRA COST

** MUST SPECIFY EXACT VOLTAGE ON ORDER **

CHAMBER SIZE 9" (228 MM) HIGH X 10" (254 MM) WIDE X 30" (762 MM) LONG. TEXTURED FINISHED STAINLESS STEEL.
PRODUCT THE STEPPER MOTOR WILL ACCOMMODATE PUSHING 50 LBS. (22.6 KGS.) OF MEAT PRODUCT OR 30 LBS. (13.6 KGS.) OF CHEESE PRODUCT. MAXIMUM PRODUCT LENGTH 30" (762 MM).
SAFETY MAGNETIC INTERLOCKS ON ALL DOORS, BRAKE MOTOR, LOCKING CASTERS, OSHA LOCKOUT POWER SWITCH.
BLADES TWO BLADES SUPPLIED WITH EACH MACHINE. SMOOTH OR SERRATED BLADE, ONE ON THE MACHINE AND WHICHEVER YOU WANT EXTRA.
BLADE SPEED UP TO 180 CUTS PER MINUTE FOR PRODUCT UP TO 1" (25.4 MM) THICK.
CONTROLLER ELECTRONIC, SPLASH PROOF, USER FRIENDLY KEYPAD IN ENGLISH OR METRIC (TACTILE AND AUDIBLE), PROGRAMMABLE UP TO 7 PROGRAMS, AUTOMATIC TRANSPORT RETURN.
CONVEYOR (EC) 10" (254 MM) WIDE TAKE AWAY CONVEYOR VARIABLE SPEED FROM 0-55 FT. PER MINUTE, INDEPENDENT ON-OFF SWITCH, WHITE FOOD GRADE REMOVABLE BELT.
CUT THICKNESS 1/16" PLUS (2.0 MM) MINIMUM, 30" (762 MM) MAXIMUM.
CERTIFICATION U.L., N.S.F., U.S.D.A.
OPTIONS (EC) 9" OR 11" LEG EXTENSION, SS CASTERS, CONVEYOR HEIGHT FROM THE FLOOR LINE IS 27" (676 MM), ADJUSTABLE TO 29" (737 MM) OR 31" (787 MM), PROTECTIVE BLADE SHEATH CARRYING CASE.
WEIGHT UNCRATED: 660 LBS. (299 KG) APPROXIMATE.
 CRATED: 848 LBS. (385 KG) APPROXIMATE.
DIMENSIONS CRATED L = 85" (2160 MM), W = 40" (1016 MM), H = 59" (1498 MM).



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 FORM NO.: Md 109PC-295-01-07-6 ENG MARK

Service is available from over 245 locations worldwide