The BIRO Models 1433 and 1433FH (Fixed Head) Meat Cutters are compact production saws that are perfect for today’s meat room. The 3HP, totally enclosed motors and 3550 feet per minute blade speed (higher speed available at no charge) provide you with the power you need. BIRO’s exclusive EZ-flow meat carriage helps reduce operator fatigue and increase productivity. Both Model 1433’s feature a watertight magnetic starter with thermal overload protection, removable lower wheel, and double V-belt pulley drive system. Both models also incorporate the superior design and engineering you’ve come to expect from BIRO, which means you’ll get many years of use, minimal maintenance, and lower overall cost of ownership.
**MODEL SPECIFICATIONS**

**Model:** 1433 Power Meat Cutter (movable head) 14” (356 mm) dia. saw blade wheels.
1433FH Power Meat Cutter (fixed head) 14” (356 mm) dia. saw blade wheels.

**Motors:**

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<th>LIT-1433-267</th>
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<td>FORM NO.</td>
<td>Md 1433-SRS-267-5-16-12-B</td>
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**Motors:**

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TE = Totally Enclosed  OP = Open  HH = High Humidity  
STD = Standard  EC = Extra Cost

**Construction:** Heavy Gauge stainless steel base, legs, head and door structure.

**Standard Features:** Two saw blades, operation and parts manual, safety wall poster, end cut safety pusher plate.

**Switch:** Watertight magnetic, thermal overload, under voltage protection.

**Head and Door:** Stainless steel, movable on Std.1433 and fixed on 1433FH.

**Base Structure:** Stainless steel, removable door on both.

**Blade Standard:** Hard tooth,.022 inch (.5 mm) thick, three teeth per inch (8.5 mm between teeth), 5/8 inch (16 mm) wide, 108 inches (2743 mm) long (two supplied with each saw).

**Blade Speed:** Approximately 3600 feet (1097 m) per minute.

**Blade Back-up Guides:** Upper and lower blade backup guide assemblies, removable, with long life carbide back-up inserts.

**Blade Tension:** 1433 - ratchet arm and cam against tension spring guage.  
1433FH - factory preset spring, screw handle assembly.

**Blade Wheels:** 14” (355 mm) dia. cast iron, chrome nickel plating, upper wheel assembly lifts out. Lower wheel removable.

**Bearings:** Heavy duty tapered roller bearings used in upper wheel and lower bearing housings.

**Catch Pan:** Poly, extra deep (rounded corners), pan sealed off from other parts of base, accessible through base hinged door.

**Cleaning Unit:** Stainless steel body, long-life carbide guides, steel saw cleaners, removable as a unit for easy cleaning (assembly also adjustable as a unit).

**Drive System:** Non slip silent v-belt, tension adjustable.

**Legs:** Four stainless steel leg bolt levelers.

**Meat Carriage:** Stainless steel with 8 stainless steel bearings EZ flow.

**Meat Gauge Plate:** Stainless steel faced, adjustable from 1/16” (1.59 mm) to 6-1/2” (165 mm) locks in position, can be disengaged, entire assembly removable for cleaning.

**Motor Compartment:** Sealed off from meat contact areas, easily accessible through removable panel door.

**Rear (Table) Platter:** All stainless steel, held in place with two push-pull hold down stainless steel rods.

**Safety End Cut Pusher Plate:** Standard, removable, pusher plate storage hanger provided.

**Options (EC):** Power cord and plug, front table extension, stainless steel single flange blade wheels, stationary front table, double flange cast blade wheels, split rear platter, longer meat gauge plates, meat gauge plate stabilizer.

**Options (NC):** 4200 feet (1280 m) per minute blade speed.

**Certification:** U.S.D.A., U.L., N.S.F., C.S.A.

**Dimensions Crated:**

1433:  
L = 48’’(121.9 cm), W = 37’’(93.9 cm), H = 38’’(96.5 cm).

1433FH: L = 38’’ (96.5 cm), W = 50’’(127 cm), H = 77’’(195.6 cm).

All specifications contained herein are subject to change without notification.

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