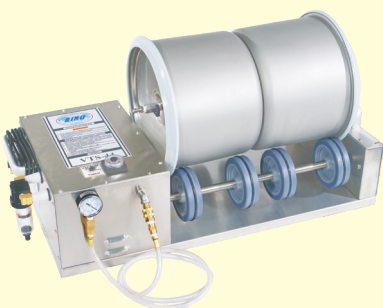




***Reliability  
Since 1921***

**product line**



# meat saws

## MODEL 22SS 12"(305mm) MEAT SAW

Saw Base: Stainless steel body.  
 Head structure: Cast aluminum, movable, ratchet tension.  
 Motor: 1-1/2 HP (1.1kw), 50 or 60 Hz, 1 or 3 phase.  
 Switch: Toggle, standard, 2HP rated.  
 Blade & Speed: 5/8 (16mm) x 91" (2311mm)-4 TPI, 3000 fpm (914m).  
 Cutting Clearance: 11" (279.4mm) H x 11" (279.4mm) W.  
 Meat Carriage: Stainless steel 20-1/2" (521mm) L X 15" (381mm) W, with nylon guides and plated bearings.  
 Options: See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 22SS 12" (305mm) MEAT SAW W/SS HEAD STRUCTURE

Saw Base: Stainless steel body.  
 Head structure: Stainless steel, movable, ratchet tension.  
 Motor: 1-1/2 HP (1.1kw), 50 or 60 Hz, 1 or 3 phase.  
 Switch: Toggle, standard, 2HP rated.  
 Blade & Speed: 5/8 (16mm) x 91" (2311mm)-4 TPI, 3000 fpm (914m).  
 Cutting Clearance: 10" (254mm) H x 11" (279.4mm) W.  
 Meat Carriage: Stainless steel 20-1/2" (521mm) L X 15" (381mm) W, with nylon guides and plated bearings.  
 Options: See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 1433 14" (356mm) MEAT SAW

Saw Base: Stainless steel.  
 Head structure: Stainless steel, movable, ratchet tension.  
 Motor: 2 HP (1.5kw), 60 Hz, 1 or 3 phase available.  
 3 HP (2.2kw), totally enclosed 60 Hz, 3 phase.  
 Switch: Watertight magnetic starter with thermal overload and under voltage protection.  
 Blade & Speed: 5/8"(16mm) x 108" (2743mm), 3550 fpm (1082M), higher speed at no cost.  
 Cutting Clearance: 14" (356mm) H x 13" (330mm) W.  
 Meat Carriage: Stainless steel, EZ-Flow System, 23-1/2" (597mm) L x 15-1/2" (394mm) W, with stainless steel carriage and guide bearings.  
 Options: See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 1433FH 14"(356mm) MEAT SAW

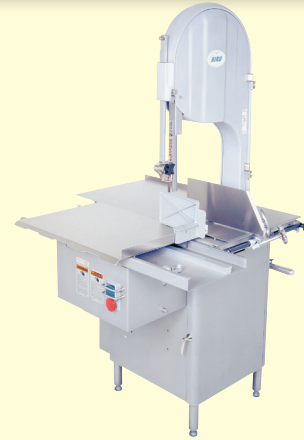
Saw Base: Stainless steel.  
 Head structure: Stainless steel, fixed.  
 Motor: 2 HP (1.5kw), 60 Hz, 1 or 3 phase available.  
 3 HP (2.2kw), totally enclosed 60 Hz, 3 phase.  
 Switch: Watertight magnetic starter with thermal overload and under voltage protection.  
 Blade & Speed: 5/8" (16mm) x 108" (2743mm), 3550 fpm (1082m), higher speed at no cost.  
 Cutting Clearance: 13-3/8" (339.7mm) H x 13" (330mm) W.  
 Meat Carriage: Stainless steel, EZ-Flow System, 23-1/2" (597mm) L x 15-1/2" (394mm) W, with stainless steel carriage and guide bearings.  
 Options: See technical spec. sheet for optional electrics, designs and net extras.



# meat saws

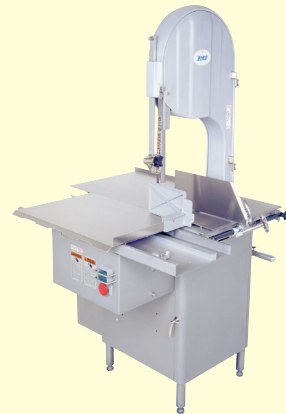
## MODEL 3334SS 16" (406mm) MEAT SAW

Saw Base:	Stainless steel.
Head structure:	Cast aluminum, movable, ratchet tension.
Motor:	2 HP (1.5 kw), 50 or 60 Hz, 1 or 3 phase.
Switch:	General purpose, thermal overload.
Blade & Speed:	5/8" (16mm) x 124" (3150mm), 3200 fpm (975m).
Cutting Clearance:	13-1/2" (342.9mm) H x 15-1/2" (394mm) W.
Meat Carriage:	Stainless steel, EZ-Flow System, 23-1/2" (597mm) L x 15-1/2" (394mm) W, with stainless steel carriage and guide bearings.
Options:	See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 3334SS-4003 16" (406mm) MEAT SAW

Saw Base:	Stainless steel.
Head structure:	Cast aluminum, movable, ratchet tension.
Motor:	3 HP (2.2 kw), 50 or 60 Hz, 3 phase totally enclosed, 1 phase available.
Switch:	Watertight magnetic starter with thermal overload and under voltage protection.
Blade & Speed:	5/8" (16mm) x 124" (3150mm), 4000 fpm (1219m), higher speed at no cost.
Cutting Clearance:	13-1/2" (342.9mm) H x 15-1/2" (394mm) W.
Meat Carriage:	Stainless steel, EZ-Flow System, 25-9/16" (649.3mm) L x 17-1/2" (445mm) W, with stainless steel carriage and guide bearings.
Options:	See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 3334SS-4003 16" (406mm) MEAT SAW

Saw Base:	Stainless Steel.
Head Structure:	Stainless Steel, movable, ratchet tension.
Motor:	3 HP (2.2 kw), 50 or 60 Hz, 3 phase totally enclosed, 1 phase available.
Switch:	Watertight magnetic starter with thermal overload and under voltage protection.
Blade & Speed:	5/8" (16mm) x 124" (3150mm), 4000 fpm (1219m), higher speed at no cost.
Cutting Clearance:	13-3/8" (339.7mm) H x 15-1/2" (394mm) W.
Meat Carriage:	Stainless steel, EZ-Flow System, 25-9/16" (649.3mm) L x 17-1/2" (445mm) W, with stainless steel carriage and guide bearings.
Options:	See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 3334SSFH 16" (406mm) MEAT SAW

Saw Base:	Stainless Steel.
Head Structure:	Stainless Steel, fixed.
Motor:	2 HP (1.5 kw), 50 or 60 Hz, 1 or 3 phase.
Switch:	General purpose, thermal overload.
Blade & Speed:	5/8" (16mm) x 124" (3150mm), 3200 fpm (975m), higher speed at no cost.
Cutting Clearance:	13-1/8" (333.4mm) H x 15-1/4" (387mm) W.
Meat Carriage:	Stainless steel, EZ-Flow System, 23-1/2" (597mm) L x 15-1/2" (394mm) W, with stainless steel carriage and guide bearings.
Options:	See technical spec. sheet for optional electrics, designs and net extras.



# meat saws

## MODEL 3334SS-4003FH 16" (406mm) MEAT SAW

Saw Base:	Stainless steel.
Head structure:	Stainless steel fixed.
Motor:	3 HP (2.2 kw), 50 or 60 Hz, 3 phase totally enclosed, 1 phase available.
Switch:	Watertight magnetic starter with thermal overload and under voltage protection.
Blade & Speed:	5/8" (16mm) x 124" (3150mm), 4000 fpm (1219m), higher speed at no cost.
Cutting Clearance:	13-1/8" (333.4mm) H x 15-1/2" (394mm) W.
Meat Carriage:	Stainless steel, EZ-Flow System, 25-9/16" (649.3mm) L x 17-1/2" (445mm) W, with stainless steel carriage and guide bearings.
Options:	See technical spec. sheet for optional electrics, designs and net extras.



## Model 3334SS-4003FH-TL 16" (406mm) MEAT SAW

Configuration:	Left hand feed.
Saw Base:	Stainless steel.
Head structure:	Stainless steel, fixed, TL shown, right hand feed available. Full length meat gauge plate assembly (EC) shown.
Motor:	3 HP (2.2 kw), totally enclosed 50 or 60 Hz, 3 phase or 1 phase.
Switch:	Watertight magnetic starter with thermal overload and under voltage protection.
Blade & Speed:	5/8" (16mm) x 124" (3150mm), 4000 fpm (1219m), higher speed at no cost.
Meat Carriage:	Stainless steel, EZ-Flow System, 25-9/16" (649.3mm) L x 17-1/2" (445mm) W, with stainless steel carriage and guide bearings.
Options:	See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 44SSFH 18" (457mm) MEAT SAW

Configuration:	Standard.
Saw Base:	Stainless steel.
Head Structure:	Stainless steel fixed.
Motor:	3 HP (2.2kw), 50 or 60 Hz, 3 phase or 1 phase moisture-resistant.
Switch:	Watertight magnetic starter with thermal overload and under voltage protection.
Blade & Speed:	5/8" (16mm) x 142" (3606.8mm), 4000 fpm (1219m), higher speed at no cost.
Cutting Clearance:	17-1/8" (435mm) H x 17-5/32" (435.8mm) W.
Meat Carriage:	Stainless steel, EZ Flow System, 25-1/2" (648mm) L x 17-1/2" (445mm) W, with stainless steel carriage and guide bearings.
Options:	See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 44SSFH 18" (457mm) MEAT SAW

Configuration:	Full-length inside and outside stationary tables.
Saw Base:	Stainless steel.
Head Structure:	Stainless steel fixed.
Motor:	3 HP (2.2kw), 50 or 60 Hz, 3 phase or 1 phase moisture-resistant.
Switch:	Watertight magnetic starter with thermal overload and under voltage protection.
Blade & Speed:	5/8" (16mm) x 142" (3606.8mm), 4000 fpm (1219m), higher speed at no cost.
Cutting Clearance:	17-1/8" (435mm) H x 17-5/32" (435.8mm) W.
Table:	Front stationary table 42" (1066.8mm) L X 18" (457.2mm) W.
Options:	See technical spec. sheet for optional electrics, designs and net extras.



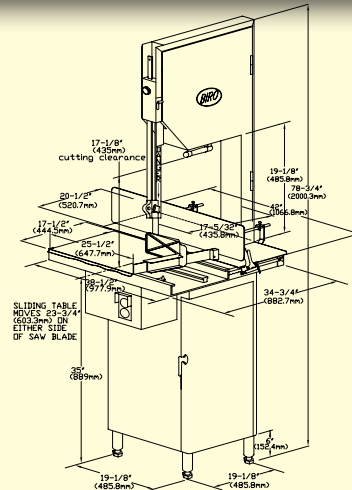


# meat saws



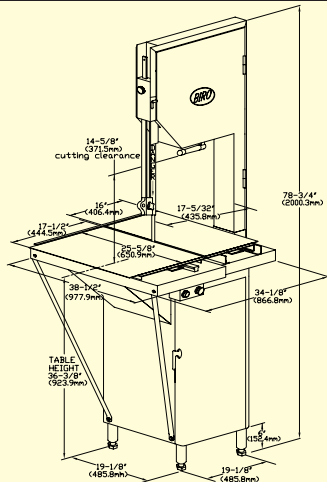
## MODEL 44SSFHTL 18" (457mm) MEAT SAW

**Configuration:** Left hand feed. (Shown with optional Left hand pusher plate.)  
**Saw Base:** Stainless Steel.  
**Head Structure:** Stainless Steel, fixed, TL.  
**Motor:** 3 HP (2.2 kw), 50 or 60 Hz, 3 phase or 1 phase.  
**Switch:** Watertight magnetic starter with thermal overload and under voltage protection.  
**Blade & Speed:** 5/8" (16mm) x 142" (3606.8mm), 4000 fpm (1219m), higher speed at no cost.  
**Cutting Clearance:** 17-1/8" (435mm) H x 17-5/32" (435.8mm) W.  
**Meat Carriage:** Stainless steel, EZ-Flow System, 25-1/2" (648mm) L x 17-1/2" (445mm) W, with stainless steel carriage and guide bearings.  
**Options:** See technical spec. sheet for optional electrics, designs and net extras.



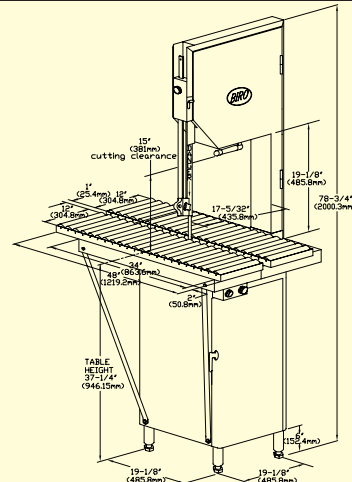
## MODEL 44SSFH-P.C.G.P. 18" (457mm) MEAT SAW

**Configuration:** Portion Control Gauge Plate  
**Saw Base:** Stainless Steel.  
**Head Structure:** Stainless Steel, fixed.  
**Motor:** 3 HP (2.2 kw), 50 or 60 Hz, 3 phase or 1 phase.  
**Switch:** Watertight magnetic starter with thermal overload and under voltage protection.  
**Blade & Speed:** 5/8" (16mm) x 142" (3606.8mm), 4000 fpm (1219m), higher speed at no cost.  
**Cutting Clearance:** 17-5/32" (435.8mm) H x 17-1/8" (435mm) W.  
**Meat Carriage:** Stainless steel, 25-1/2" (648mm) L x 17-1/2" (445mm) W.  
**Options:** See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 44SSFH-D.R.T. 18" (457mm) MEAT SAW

**Configuration:** Double (inside/outside) Rolling Table (See 55-DRT)  
**Saw Base:** Stainless Steel.  
**Head Structure:** Stainless Steel, fixed.  
**Motor:** 3 HP (2.2 kw), 50 or 60 Hz, 3 phase or 1 phase.  
**Switch:** Watertight magnetic starter with thermal overload and under voltage protection.  
**Blade & Speed:** 5/8" (16mm) x 142" (3606.8mm), 4000 fpm (1219m), higher speed at no cost.  
**Cutting Clearance:** 14-5/8" (371.5mm) H x 17-5/32" (435.8mm) W.  
**Meat Carriage:** Stainless steel, double rolling tables, 33-1/2" (851mm) L x 17-1/2" (445mm) W.  
**Options:** See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 44SSFH-R.C.T. 18" (457mm) MEAT SAW

**Configuration:** Double (inside/outside) Rolling Conveyor Tops (See 55-RCT), removable  
**Saw Base:** Stainless Steel.  
**Head Structure:** Stainless Steel, fixed.  
**Motor:** 3 HP (2.2 kw), 50 or 60 Hz, 3 phase or 1 phase.  
**Switch:** Watertight magnetic starter with thermal overload and under voltage protection.  
**Blade & Speed:** 5/8" (16mm) x 142" (3606.8mm), 4000 fpm (1219m), higher speed at no cost.  
**Cutting Clearance:** 15" (381mm) H x 17-5/32" (435.8mm) W.  
**Roller Conveyor Tops:** 44 Stainless steel 12" (305mm) long roller conveyors (inside and outside) total top Dimensions 48" (1219mm) L x 25" (635mm) W.  
**Front Roller Set:** 22 Stainless steel 12" (305mm) roller conveyors, 48" (1219mm) L x 12" (305mm) W.  
**Rear Roller Set:** 22 Stainless steel 12" (305mm) roller conveyors, 48" (1219mm) L x 12" (305mm) W.  
**Options:** See technical spec. sheet for optional electrics, designs and net extras.

# meat saws

## MODEL 55 22" (558mm) MEAT SAW

Configuration:	Standard.
Saw Base:	Stainless steel.
Head Structure:	Stainless steel, fixed.
Motor:	5 HP (3kw), 50 or 60 Hz, 3 phase totally enclosed.
Switch:	Watertight magnetic starter with thermal overload and under voltage protection.
Blade & Speed:	3/4"(19mm) x 164-1/2" (4178.3mm), 3880 fpm (1182.6m), higher speed at no cost.
Cutting Clearance:	20" (508mm) H x 21" (533mm) W.
Meat Carriage:	Stainless Steel, EZ-Flow System, 28-3/8" (720mm) L x 19-3/8" (492mm) W, with stainless steel carriage and guide bearings.
Options:	See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 55 22" (558mm) RCT MEAT SAW

Configuration:	Roller conveyor tops (removable).
Saw Base:	Stainless steel.
Head Structure:	Stainless steel, fixed.
Motor:	5 HP (3kw), 50 or 60 Hz, 3 phase totally enclosed.
Switch:	Watertight magnetic starter with thermal overload and under voltage protection.
Blade & Speed:	3/4" (19mm) x 164-1/2" (4178mm) approx. 3880 fpm (1182m) higher speed at no cost.
Cutting Clearance:	18-3/4" (476mm) H x 21-5/32" (537mm) W.
Roller Conveyor Tops:	32 Stainless steel, 20" (508mm) long roller conveyors (inside and outside) total top dimensions 36" (914mm) L x 40" (1016mm) W.
Front Roller Set:	16 Stainless steel 20" (508mm) roller conveyors, 36" (914mm) L x 20" (508mm) W.
Rear Roller Set:	16 Stainless steel 20" (508mm) roller conveyors, 36" (914mm) L x 20" (508mm) W.
Options:	See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 55 22" (558mm) DRT MEAT SAW

Configuration:	Double rolling table.
Saw Base:	Stainless steel.
Head Structure:	Stainless steel, fixed.
Motor:	5 HP (3kw), 50 or 60 Hz, 3 phase totally enclosed.
Switch:	Watertight magnetic with thermal overload and under voltage protection.
Blade & Speed:	3/4"(19mm) x 164-1/2" (4178.3mm), 3880 fpm approx. (1182.6m), higher speed at no cost.
Cutting Clearance:	19" (482.6mm) H x 21" (533mm) W.
Meat Carriage:	Stainless steel, double rolling tables, 42" (1066mm) L x 25-5/8" (651mm) W together.
Options:	See technical spec. sheet for optional electrics, designs and net extras.



## MODEL 55 22" (558mm) Fixed Table MEAT SAW

Configuration:	Fixed tables.
Saw Base:	Stainless steel.
Head Structure:	Stainless steel, fixed.
Motor:	5 HP (3kw), 50 or 60 Hz, 3 phase totally enclosed.
Switch:	Watertight magnetic with thermal overload and under voltage protection.
Blade & Speed:	3/4"(19mm) x 164-1/2" (4178.3mm), 3880 fpm approx. (1182.6m), higher speed at no cost.
Cutting Clearance:	20" (508mm) H x 21" (533mm) W.
Tables:	Rear stationary table, 24" (610mm) L x 47" (1194mm) W.
Options:	See technical spec. sheet for optional electrics, designs and net extras.



# tempered frozen block chipper

## MODEL FBC-4800SS CHIPPER

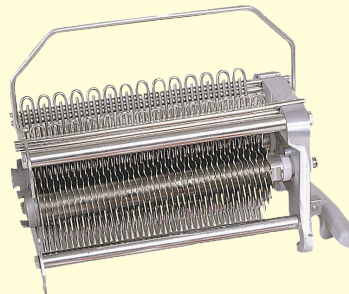
- Construction: Stainless steel.
- Motors: 5 HP (3.7kw), various voltages, 60 Hz, 3 phase.
- Switch: Magnetic type with low voltage and overload protection.
- Transmission: Oil bath with heavy duty bronze gear fitted directly to motor.
- Standard Equipment: Safety interlock on chute cover, polyethylene product receptacle, product receptacle dolly, floor bolt down locator chocks.
- Operation: Maximum block size 8" (203mm) x 16-1/2" (419mm) x 19-1/2" (495mm), recommended block temperature is 15° to 25° F or -10° to -4° C, can reduce block into chips approximate 3-1/2" (89mm) x 3-1/2" (89mm) x 1/4" (6mm) in less than 60 seconds.
- Cleaning: Entire lid opens for easy access, knife shuttle assembly removable as a unit for cleaning.
- Options (Extra Cost): Power cord less plug specify length, stainless steel receptacle.  
See technical spec. sheet for optional electrics.



# tenderizers

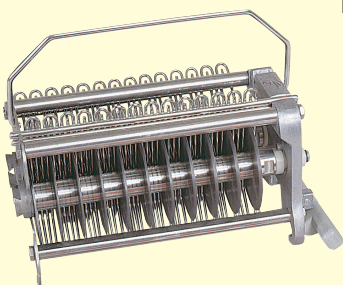
## MODEL PRO-9 SERIES TENDERIZERS

- Construction: Stainless steel case and top.  
Lexan Hopper Cover
- Motors: 1/2 HP (.38kw) or 3/4 HP (.56kw), 115V, 60 Hz, 1 phase or 230V, 60 Hz, 1 phase open type. 50 Hz available.
- Switch: On/Off toggle type with cover safety switch.
- Transmission: Oil bath gear box with Polyflex double-V belt.
- No Cost Options: 140 RPM roller speed (HD units only, upon request).
- Standard Equipment: Tenderizing / knitting assembly 5' cord and 3 prong molded grounded plug, 115V.
- Options: (Extra Cost): Cutlet cradle, scoring rollers, star rollers, stir fry/stew cutter assemblies, nylon feed handle.  
See technical spec. sheet for optional electrics and other net extras.



### Stew/Strip Cutter Fajitas, Chicken Fingers, etc.

Create a value-added cube steak by moving the rear stripper (comb) to the most rear slot position.  
Pass 2-3 smaller pieces of hard to merchandize meat thru 2-3 times which knits the pieces together.





# vacuum marinaters



VTS-41

## MODELS VTS-41 AND VTS-42 VACUUM MARINATING TUMBLERS

**Construction:** Stainless steel frame, except wheels and lid gasket.

**Drum Motor:** 1/20 HP (.04kw), 115V, 60 Hz, 1 phase.

**Vacuum Pump:** 1/8 HP (.09kw) portable pump with filter VTS-41.  
1/8 HP (.09kw) internal pump with external filter on case VTS-42.

**Capacity:** 40 lb. (18kg) capacity stainless steel drum.

**Standard Equipment:** Tumbling timer, 6' cord and plug (115V), removable baffles as illustrated.

**Options (Extra Cost):** 220V, 50 or 60 Hz, 1 phase motor for 42 (with cord, no plug) variable speed (0-8 RPM), tumbler cart, wood box.



VTS-42



**DRUMS WITH  
BAFFLES  
REMOVED**  
For Models:  
VTS-41/42.



VTS-43

## MODELS VTS-43 AND VTS-44 VACUUM MARINATING TUMBLERS

**Construction:** Stainless steel frame, except wheels and lid gasket.

**Drum Motor:** 1/20 HP (.04kw), 115V, 60 Hz, 1 phase.

**Vacuum Pump:** 1/8 HP (.09kw) portable pump with filter VTS-43.  
1/8 HP (.09kw) internal pump with external filter on case VTS-44.

**Capacity:** Twin 20 lb. (9.1kg) capacity stainless steel drums.

**Standard Equipment:** Tumbling timer, 6' cord and plug (115V), removable baffles.

**Options (Extra Cost):** 220V, 50 or 60 Hz, 1 phase motor for 44 (with cord, no plug) variable speed (0-8 RPM or 0-30), 40 lb. (18kg) stainless steel drum, tumbler cart, wood box.



VTS-44



**DRUMS WITH  
BAFFLES  
REMOVED**  
For Models:  
VTS-43/44/45/46.



**PORTABLE  
VACUUM PUMP**  
For Models:  
VTS-41/43/45.



VTS-45

## MODEL VTS-45 AND VTS-46 VACUUM MARINATING TUMBLERS

**Construction:** Stainless steel except the wheels & lid gaskets.

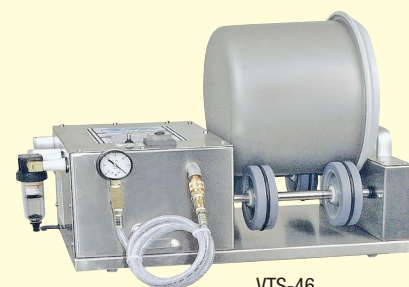
**Drum Motor:** 1/20 HP (.04kw), 115V, 60 Hz, 1 phase.

**Vacuum Pump:** 1/8 HP (.09kw) portable pump with filter VTS-45.  
1/8 HP (.09kw) internal pump with external filter on case VTS-46.

**Capacity:** 20 pound (9.1kg) capacity stainless steel drum.

**Standard Equipment:** Tumbling timer, 6' cord and plug (115V), removable baffles as illustrated.

**Options (Extra Cost):** 220V, 50 or 60 Hz, 1 phase motor for 46 (with cord, no plug), variable speed (0-8 RPM), tumbler cart, wood box.



VTS-46

See technical spec. sheet for additional information.

Full technical machine specifications and options can be viewed at [www.birosaw.com](http://www.birosaw.com)



# vacuum marinaters

**MODELS VTS-41, 42 TABLE TOP VACUUM TUMBLERS CAN BE BOLTED TO THE FRAME OF THE OPTIONAL TUMBLER CART.**

## **VT63077C OPTIONAL (EXTRA COST) STAINLESS STEEL CART**

**Note\*:** When mounting the Model VTS-43 or 44 Tumbler to the cart, the Tumbler base plate will overhang the cart by 1-5/16" on each end.

**Note\*\*:** When mounting the Model VTS-45 or 46 Tumbler to the cart, there will be a 3-3/4" gap between each end of the Tumbler base and frame of the cart.

**Note\*\*\*:** Attention, installer: Tumbler mounting bolt holes are already in the Tumbler bases. Four bolt holes will need to be drilled in the frame of the cart to correspond to the holes already in the Tumbler base.

stainless steel



locking swivel casters

## **MODEL VTS-100 VACUUM MARINATING TUMBLER**

- Construction: Stainless steel frame, drum and case.  
 Drum Motor: 3/4 HP (.56kw) Variable Speed, 115V, 60 Hz, 1 phase  
 Vacuum Pump: 3/4 HP (.56kw), 115V, 60 Hz, 1 phase. External moisture trap.  
 Drum Capacity: 100 lb. (45.4kg) approximate.  
 Standard Equipment: 0-50 minute interval mode timer, in-line vacuum filter, lock swivel casters, 8' cord and plug 115 volts, photo eye for safety shutdown.  
 Options (Extra Cost): 50 Hz, 0-99 minute timer, reverse jog switch (momentary), extension legs, protective electric panel enclosure assembly.



## **PROTECTIVE ELECTRIC PANEL ENCLOSURE ASSEMBLY**

Water protected.  
 (VTS-100 / VTS-500)

## **MODEL VTS-500 VACUUM MARINATING TUMBLER**

- Construction: Stainless steel frame, drum and case.  
 Drum Motor: 3/4 HP (.56kw) Variable Speed, 115V, 60 Hz, 1 phase.  
 Vacuum Pump: 3/4 HP (.56kw), 115V, 60 Hz, 1 phase. External moisture trap.  
 Drum Capacity: 500 lb. (227kg) approximate.  
 Standard Equipment: 0-99 minute timer with repeat cycle run-stop-run, external moisture trap, in-line vacuum filter, locking swivel casters, 8' cord and plug 115 volts, photo eye for safety shutdown.  
 Options (Extra Cost): 50 Hz, reverse jog switch (momentary), extension legs, protective electric panel enclosure assembly.



See technical spec. sheet for additional information.

Full technical machine specifications and options can be viewed at [www.birosaw.com](http://www.birosaw.com)

# auto feed mixer grinders

## MODEL MINI-22 MIXER GRINDER

Construction: Stainless steel hopper, frame, lid, enclosure, paddle, bowl, ring, and auger.  
Motors: Auger-2 HP (1.5kw), 208V, 50 Hz or 60 Hz, 1 or 3 phase.  
Mixer-1 HP (.75kw), 208V, 50 Hz or 60 Hz, 1 or 3 phase.  
Drive System: Double-reduction, direct-drive gearmotor (both auger and mixer).  
Bowl Type: Size 22, requires size 22 plates and knives.  
Hopper Capacity: Up to 45 lbs. (20kg).  
Output Capacity: Up to 22 lbs. (10kg) per minute (1/8" (3.5mm) plate).  
Standard Equipment: Spurt shield, grinder stand w/locking swivel casters, 10' cord, safety interlock on lid.  
Options (Extra Cost): Size 22 plates and knives, specify hole size, foot switch, stainless steel casters.  
See technical spec. sheet for optional electrics.



## MODEL MINI-32 MIXER GRINDER

Construction: Stainless steel hopper, frame, lid, and paddle. Tinned bowl, ring, and auger.  
Motor: 3 HP (2.2kw), 208V, 50 Hz or 60 Hz, 1 or 3 phase.  
Drive System: Auger-single reduction chain drive. Mixer-double reduction gear drive.  
Bowl Type: Size 32, requires size 32 plates and knives.  
Hopper Capacity: Up to 60 lbs. (27kg).  
Output Capacity: Up to 60 lbs. (27kg)/minute (3/8" (9mm) plate).  
Standard Equipment: Safety interlock on lid and tub. Spurt shield, ring wrench, 10' cord, stainless steel grinder stand with 5" DIA. total-lock swivel casters with prevenz additive.  
Options (Extra Cost): Size 32 plates and knives, specify hole size, electric or pneumatic foot switch, stainless steel bowl assembly, stainless steel casters and ball bearings.  
See technical spec. sheet for optional electrics.



## MODEL AFMG-24 MIXER GRINDER

Construction: Stainless steel hopper, frame, legs, lid, and paddle. Tinned bowl, ring, and auger.  
Motor: Standard: 5 HP (3.7kw), 208V, 60 Hz, 3 phase.  
Drive System: Tandem single reduction oil bath speed reducers with heavy duty mechanical clutch.  
Bowl Type: Size 32, requires size 32 plates and knives.  
Hopper Capacity: Up to 140 lbs. (63.5kg).  
Output Capacity: Up to 68 lbs. (31kg)/minute (3/8" (9mm) plate).  
Standard Equipment: Spurt shield, ring wrench, 8' cord.  
Options (Extra Cost): Size 32 plates and knives, specify hole size, stainless steel bowl assembly, stainless steel casters, 90° right or left side inlet, electric or pneumatic foot switch, 7.5 HP motor.  
See technical spec. sheet for optional electrics.



Shown with optional extra cost casters.

## MODEL EMG-32 ERGONOMIC MIXER GRINDER

Construction: Stainless steel hopper, frame, legs, lid, and auger. Tinned bowl, and ring.  
Motors: Auger-7-1/2 HP (5.6kw), 208V, 60 Hz, 3 phase. Mixer-3/4 HP (.56kw), 208V, 60 Hz, 3 phase.  
(Other voltages available).  
Drive System: Auger-single reduction chain drive. Mixer-double reduction chain drive.  
Bowl Type: Size 32, requires size 32 plates and knives.  
Hopper Capacity: Up to 150 lbs. (68kg).  
Output Capacity: Up to 80 lbs. (36.3kg)/minute first grind. Up to 56 lbs. (25.4kg)/minute second grind.  
Standard Equipment: Safety interlocks on lid. Stainless steel auger and paddles (2), spurt shield, ring wrench, pneumatic footswitch, 11' cord, reversible paddles, meat cart less lugs, locking swivel casters with prevenz additive.  
Options (Extra Cost): Size 32 plates and knives, specify hole size, electric foot switch, stainless steel bowl and rings, stainless steel locking casters.  
See technical spec. sheet for optional electrics.



Full technical machine specifications and options can be viewed at [www.birosaw.com](http://www.birosaw.com)

# auto feed mixer grinders

## MODEL AFMG-48II MIXER GRINDER

- Construction: Stainless steel hopper, frame, legs, lid and paddle. Tinned bowl, ring, and auger.
- Motors: Auger-7-1/2 HP (5.6kw), 208V, 60 Hz, 3 phase. Mixer-1-3/4 HP (1.3kw), 208V, 60 Hz, 3 phase (Other voltages available).
- Drive System: Auger-single reduction chain drive. Mixer-Direct Drive.
- Bowl Type: Size 48, requires size 32 plate and knives.
- Hopper Capacity: Up to 200 lbs. (91kg).
- Output Capacity: Up to 65 lbs. (30kg)/minute (3/8" (9mm) plate).
- Standard Equipment: Spurt shield, ring wrench, 12' cord and plug for U.S. 220V, locking swivel casters with prevenz additive, no inlet hopper.
- Options (Extra Cost): Size 32 plates and knives, specify hole size, electric foot switch, size 48 right or left side 35° inlet, stainless steel bowl assembly. 10 HP (7.5kw) auger motor. See technical spec. sheet for optional electrics.



## MODEL AFMG-52 MIXER GRINDER

- Construction: Stainless steel hopper, frame, lid and paddle. Tinned bowl, ring, and auger.
- Motors: Auger-7-1/2 HP (5.6kw), 208V, 60 Hz, 3 phase. Mixer-1-3/4 HP (1.3kw), 208V, 60 Hz, 3 phase (Other voltages available).
- Drive System: Auger-single reduction chain drive. Mixer-Direct Drive.
- Bowl Type: Size 52, requires size 52 plate and knives.
- Hopper Capacity: Up to 200 lbs. (91kg).
- Output Capacity: Up to 100 lbs. (45.5kg)/minute (3/8" (9mm) plate).
- Standard Equipment: Safety interlocks on lid, spurt shield, ring wrench, 12' cord and plug for U.S. 220V, locking swivel casters with prevenz additive, no inlet hopper.
- Options (Extra Cost): Size 52 plates and knives, specify hole size, size 52 right or left side. 35° inlet, electric or pneumatic foot switch, 10 HP (7.5kw) motor, stainless steel bowl assembly. See technical spec. sheet for optional electrics.



## MODEL AFMG-52-4 MIXER GRINDER

- Construction: Stainless steel hopper, frame, legs, lid and paddle. Tinned bowl, ring, and auger.
- Motors: Auger-10 HP (7.5kw), 208V, 60 Hz, 3 phase totally enclosed motor. Mixer-5 HP (3.7kw), 208V, 60 Hz, 3 phase totally enclosed motor. (Other voltages available).
- Switch: Watertight magnetic switch system with thermal overload protection.
- Drive System: Auger-single reduction (35 pitch - 4 row) roller drive chain with tapered roller bearings; Mixer-double reduction gear box and open face gear drive.
- Bowl Type: Size 52, requires size 52 plates and knives.
- Hopper Capacity: Up to 400 lbs. (182kg).
- Output Capacity: Up to 100 lbs. (45.5kg)/minute (3/8" (9mm) plate).
- Standard Equipment: Safety interlocks on lid 35° right side inlet, stainless steel 2nd grind paddle with center arm, locking casters, spurt shield and ring wrench, 12' cord.
- Options (Extra Cost): Stainless steel bowl, ring and auger, size 52 plate. Size 52 plates and knives, specify hole size, electric or pneumatic foot switch, size 52 right or left side 35° inlet, fold up step assembly. See technical spec. sheet for optional electrics.



## MODEL AFMG-56-4 MIXER GRINDER

- Construction: Stainless steel hopper, legs, frame, bowl, ring, auger, and paddles.
- Motors: Auger-15 HP (11.2kw), 208V, 60 Hz, 3 phase. Mixer-5 HP (3.7kw), 208V, 60 Hz, 3 phase. (Other voltages available).
- Drive System: Auger-single reduction synchronous drive belt. Mixer-double reduction gear box with open face gears.
- Bowl Type: Size 56, requires size 56 plates and knives.
- Hopper Capacity: Up to 400 lbs. (182kg).
- Output Capacity: Up to 200 lbs. (91kg)/minute (3/8" (9mm) plate).
- Standard Equipment: Safety interlocks on lid, stainless steel legs with foot pad, spurt shield, ring wrench, 9' cord.
- Options (Extra Cost): Size 56 plates and knives, specify hole size, electric or pneumatic foot switch, size 56 right or left side 90° inlet, swivel locking casters. See technical spec. sheet for optional electrics.





# auto feed mixer grinders

## MODEL AFMG-56 MK III MIXER GRINDER

Construction: Stainless steel hopper, legs, frame, bowl, ring, auger, and paddles.  
 Motors: Auger-20 HP (14.9kw), 208V, 60 Hz, 3 phase. Mixer-5 HP (3.7kw), 208V, 60 Hz, 3 phase.  
 (Other voltages available).  
 Drive System: Auger-single reduction chain drive. Mixer-double reduction gear box with open face gears.  
 Bowl Type: Size 56, requires size 56 plates and knives.  
 Hopper Capacity: Up to 800 lbs. (363kg).  
 Output Capacity: Up to 250 lbs. (113kg)/minute (3/8" (9mm) plate).  
 Standard: Safety interlocks on lid, stainless steel.  
 Equipment: legs with foot pad, spurt shield, ring wrench, pneumatic lid lift, 9' cord.  
 Options (Extra Cost): Size 56 plates and knives, specify hole size, swivel locking casters, fold up step assembly, size 56 right or left side 90° inlet.  
 See technical spec. sheet for optional electrics.



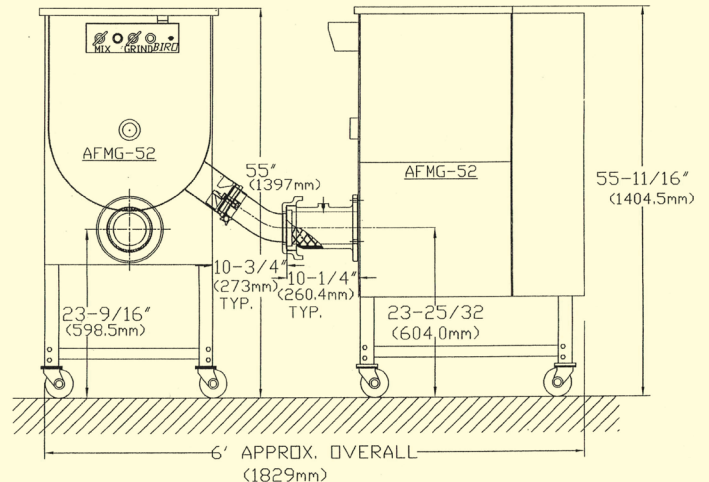
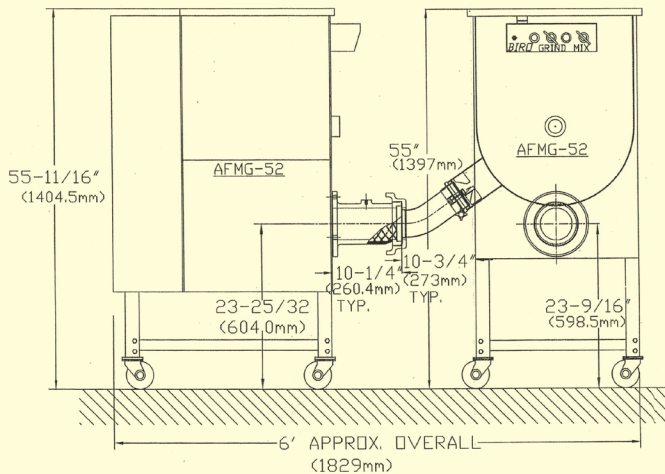
## TANDEM SYSTEMS

Model AFMG-52 to AFMG-52

See technical spec. sheet for optional electrics.

LEFT SIDE INLET FEED TUBE  
AFMG-52 TO AFMG-52

RIGHT SIDE INLET FEED TUBE  
AFMG-52 TO AFMG-52

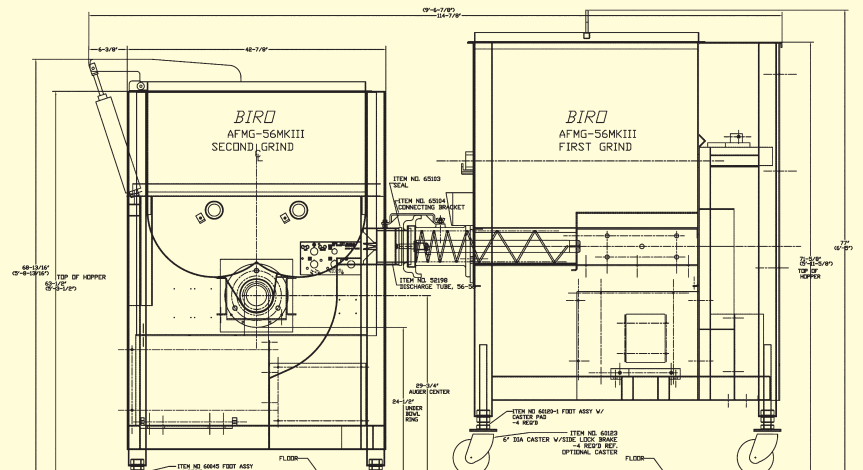


## TANDEM SYSTEMS

Model AFMG-56 MK III to AFMG-56 MK III

Tandem System (Right to Left) Feed.

See technical spec. sheet for optional electrics.





# manual feed grinders

## MODEL 822SS MEAT GRINDER

**Construction:** Stainless steel, high polish case, Tinned bowl, ring, and worm.

**Motors:** 1 HP (.75kw), 115/230V, 60 Hz 1 phase.

**Switch:** Toggle activator with magnetic contactor.

**Feed Pan:** Stainless steel removable, 20" (508mm) L x 13" (330mm) W x 2-1/2" (64mm) D.

**Transmission:** High torque drive, 95% efficient.

**Bowl Type:** Size 22 requires size 22 plates and knives.

**Capacity:** 10-16 lbs. (4.5-7.3kg) per minute.

**Standard Equipment:** Meat stomper, 6' cord.

**Options (Extra Cost):** Size 22 plates and knives, specify hole size, solid stomper. See technical spec. sheet for optional electrics.



## MODEL 922SS MEAT GRINDER

**Construction:** Stainless steel, high polish case, Tinned bowl, ring, and worm.

**Motors:** 1 HP (.75kw), 115/230V, 60 Hz, 1 phase.

**Switch:** Magnetic contactor with front mounted push button station.

**Feed Pan:** Stainless steel removable, 26-3/4" (679mm) L x 15-1/2" (394mm) W x 2-3/4" (70mm) D.

**Transmission:** High torque drive, 95% efficient.

**Bowl Type:** Size 22, flared.

**Capacity:** 12-20 lbs. (5.4-9.1kg) per minute.

**Standard Equipment:** Safety interlock on pan, bowl guard, meat stomper, 6' cord.

**Options (Extra Cost):** Size 22 plates and knives, specify hole size, solid stomper, stainless steel bowl assembly. See technical spec. sheet for optional electrics.



## MODEL 6642 MEAT GRINDER

**Construction:** Stainless steel high polish case, Tinned bowl, ring, and worm.

**Motors:** 2 HP (1.5kw), 115/230V, 60 Hz, 1 or 3 phase.

**Switch:** Push button with magnetic contactor.

**Feed Pan:** Stainless steel removable, 39" (991mm) L x 22" (559mm) W x 4-5/8" (117mm) D.

**Transmission:** Double reduction steel gear type, oil bath.

**Bowl Type:** Size 42, flared, requires size 32 plates and knives.

**Capacity:** Up to 40 lbs. (18kg) per minute.

**Standard Equipment:** Safety interlock on pan, spurt shield, bowl guard, meat stomper, 4" (102mm) aluminum legs.

**Options (Extra Cost):** Size 32 plates and knives, specify hole size, 22" longer legs, power cord less plug, solid stomper. See technical spec. sheet for optional electrics.



## MODEL 346SS MEAT GRINDER

**Construction:** Stainless steel case, tray and guard, Tinned bowl, ring, and worm.

**Motors:** 3 HP (2.25kw), various voltages, 60 Hz, 3 phase.

**Switch:** Rocker type with thermal overload and under voltage protection.

**Feed Pan:** Stainless steel left hand feed, removable, 45" (1143mm) L x 24" (611mm) W x 7-1/4" (184mm) D.

**Transmission:** Roller chain drive.

**Bowl Type:** Size 46, straight chute type, requires size 32 plates and knives.

**Capacity:** Up to 45 lbs. (20kg)/minute.

**Standard Equipment:** Safety interlock on pan, spurt shield, bowl guard, ring wrench, meat stomper, 11" aluminum legs.

**Options (Extra Cost):** Size 32 plates and knives, specify hole size, power cord less plug specify length, stainless steel bowl assembly, solid stomper. See technical spec. sheet for optional electrics.



## MODELS 548SS, 7548SS, 552SS, 7552SS HHP MEAT GRINDERS

**Construction:** Stainless steel case, tray, and guard, Tinned bowl, ring, and worm.

**Motors:** 5 HP (3.7kw) or 7-1/2 HP (5.6kw) various voltages, 60 Hz, 3 phase.

**Switch:** Rocker type with thermal overload and under voltage protection.

**Feed Pan:** Stainless steel left hand feed, removable, 52" (1321mm) L x 29" (737mm) W x 9" (229mm) D.

**Transmission:** Roller chain drive.

**Bowl Type:** Size 48 (Model 548SS & 7548SS) requires size 32 plates and knives. Size 52 flared (Model 552SS & 7552SS) requires size 52 plates and knives.

**Capacity:** 55 - 70 lbs. (25-32kg)/minute.

**Standard Equipment:** Safety interlock on pan, spurt shield, bowl guard, ring wrench, meat stomper.

**Options (Extra Cost):** Plates and knives, specify hole size, longer aluminum legs, power cord less plug specify length, solid stomper. See technical spec. sheet for optional electrics.



## MODELS 1056SS, 1556SS HHP MEAT GRINDERS

**Construction:** Stainless steel case, tray, and guard, Tinned bowl, ring, and worm.

**Motors:** 10 HP (7.5kw) or 15 HP (11.2kw), various voltages, 60 Hz, 3 phase.

**Switch:** Rocker type with thermal overload and under voltage protection.

**Feed Pan:** Stainless steel left hand feed, removable, 52" (1321mm) L x 29" (737mm) W x 9" (229mm) D.

**Transmission:** Heavy duty roller chain drive.

**Bowl Type:** Size 56 flared, requires Size 56 plates and knives.

**Capacity:** Up to 125 lbs. (57kg)/minute.

**Standard Equipment:** Safety interlock on pan, spurt shield, bowl guard, ring wrench, meat stomper, 6" plated steel legs.

**Options (Extra Cost):** Size 56 plates and knives, specify hole size, power cord less plug specify length. See technical spec. sheet for optional electrics.



# horizontal slicer

## TEMPERED / FRESH BONELESS WHOLE MEAT SLICER



Shown with optional conveyor.

### MODEL 109PC HORIZONTAL SLICER (ELECTRIC PROGRAM)

- Electrical:** 3 HP (2.2kw), 208/220/440V, 60 Hz, 3 phase, 220/380/415V, 50 Hz, 3 phase, 10' cord no plug. Must specify exact voltage prior to ordering.
- Construction:** Stainless steel frame and skin. Lexan chamber lids.
- Chamber Size:** 9" (228 mm) H x 10" (254 mm) W x 30" (762 mm) L.
- Safety:** Safety interlocks on door and Lexan chamber lids, brake motor, locking casters, OSHA lockout power switch.
- Blades:** Stainless steel curved sickle type. Two blades supplied with each machine, smooth or serrated.
- Blade Speed:** Up to 180 cuts per minute.
- Controller:** Electronic, splash proof, user friendly keypad in English or metric (tactile and audible), programmable up to 7 programs, automatic transport return.
- Cut Thickness:** 1/16" (2.0 mm) up to 30" (762 mm).
- Standard Equipment:** 5" Dia. total-lock swivel casters with prevenz, 2 blades, surplus catch tray, product leaf spring.
- Options (Extra Cost):** Blades, 10"W x 48-3/8" L take away conveyor variable speed from 0-55 ft. (0-5.1m) per minute, independent on-off switch, white food grade removable belt. Stainless steel leg extensions, stainless steel casters.

See technical spec. sheet for optional electrics.

Model 109PC/109PCM  
Sickle type  
smooth edge blade.



### MODEL 109PCM HORIZONTAL SLICER (WITH MECHANICAL THICKNESS ADJUSTMENT)

- Electrical:** 2 HP (1.5kw), 208/220/440V, 60 Hz, 3 phase, 220/380/415V, 50 Hz, 3 phase, 10' cord no plug. Specify voltage prior to ordering.
- Construction:** Stainless steel frame and skin. Lexan chamber lids.
- Chamber Size:** 9" (228 mm) H x 10" (254 mm) W x 30" (762 mm) L.
- Safety:** Safety interlocks on doors and Lexan chamber lids, brake motor, locking casters, OSHA lockout power switch.
- Blades:** Stainless steel curved sickle type. Two blades supplied with each machine, smooth or serrated.
- Blade Speed:** Up to 170 cuts per minute.
- Controller:** Main on off, run or jog, push button start, emergency "E" stop.
- Cut Thickness:** 1/16" (2.0 mm) up to 1-1/8" (28.6 mm).
- Standard Equipment:** 5" Dia. total-lock swivel casters with prevenz, 2 blades, surplus catch tray, product leaf spring.
- Options (Extra Cost):** Blades, 10" W x 48-3/8" L take away conveyor variable speed from 0-55 ft. (0-5.1m) per minute, independent on-off switch, white food grade removable belt. Stainless steel leg extensions, stainless steel casters. See technical spec. sheet for optional electrics.



Shown with  
optional conveyor



Enlarged thickness adjuster right side

Full technical machine specifications and options can be viewed at [www.birosaw.com](http://www.birosaw.com)



## COMPANY PROFILE STATEMENT

The **BIRO® MANUFACTURING COMPANY** established in 1921, is an Ohio, USA corporation, with three manufacturing/assembly plants. BIRO® designs, manufactures, and markets safe, durable, and reliable power operated, stainless steel, food and meat processing machinery. BIRO® is committed to satisfy specific needs of all segments of the food and meat industry: food retail stores, food service, and food processing, including portion control and seafood processing operations.

BIRO's® product line includes a broad selection of models and variations of Power Saws, Tenderizers/Knitters, Cubers, Strip Cutters, Horizontal High Speed Meat Slicers, Deli/Meat Slicers, Grinders, Mixer/Grinders, Marinating Vacuum Meat Tumblers, and Food/Patty Formers.

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## BIRO® PHILOSOPHY

- ▶ **BIRO® ENGINEERING & DESIGN:** Our concept is for optimum performance and efficiency with safety and sanitation as our priority in the design process. We specialize in being able to modify our machines to meet your requirements.
- ▶ **BIRO® MACHINES:** Our concept of a “better buy” for the customer is not only based on initial acquisition cost but more importantly... machines built to last longer. There's increased productivity throughout the machine's life because of less down time.
- ▶ **BIRO® PARTS:** The customer will realize lower maintenance costs with reasonably priced parts, less frequent replacement requirements, thus less labor needed. The quality of BIRO® parts in relation to cost is the most competitive in the industry.
- ▶ **BIRO® TECHNICAL SERVICE:** The end users will benefit from highly motivated, independently owned, authorized sales and service distributors worldwide. These distributors have the benefit of factory training and technical staff support.
- ▶ **BIRO® CUSTOMER SERVICE:** With the cooperation of all our employees, we will continue to strive to build long standing relationships with our valued customers by providing responsive customer service.

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Since 1921, *BIRO®* Manufacturing Company has developed and manufactured safe and reliable food processing equipment to meet the various requirements of the food processing industry. *BIRO®* also designs and builds special food processing machines according to customer specifications. A wide variety of models are available from which to select as well as a number of electrical motor and controller options. It is important that electrical specifications for your particular application be specified when inquiring. If additional assistance is needed regardless whether the equipment is standard or special, contact your authorized distributor covering your locality or the Sales Department of the *BIRO®* Manufacturing Company, Marblehead, Ohio 43440 U.S.A.

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*BIRO®* is the registered trademark of *BIRO®* Manufacturing Company, Marblehead, Ohio 43440 as applied to power driven meat, fish, and bone cutting machines, meat grinders, tenderizers, chippers, slicers and cutters; automatic feed mixer-grinders, vacuum tumblers, patty/food formers, blades and parts thereof of its manufacture or design for use in the food processing industry.



**BIRO® MANUFACTURING COMPANY**

**1114 W. MAIN ST., MARBLEHEAD, OHIO 43440-2099 U.S.A.**

*Manufacturers of Reliable Food Processing Equipment*

Phone: +1 (419) 798-4451 • FAX: +1 (419) 798-9106

[www.birosaw.com](http://www.birosaw.com) • email: [sales@birosaw.com](mailto:sales@birosaw.com)

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