



Reliability Since 1921

The BIRO Model FBC-4800SS (Frozen Block Chipper) is a convenient time-saving stand alone unit. Simply load a tempered, 60 pound frozen meat block into the chute, close the chute cover and press start. Approximately 60 seconds later the entire block will be reduced to $3\frac{1}{2} \times 3\frac{1}{2} \times \frac{1}{4}$ " chips, deposited into the standard polyethylene meat lug.

The simplicity and cleanability of this machine will be appreciated by your operators. The design and ease of use of the FBC-4800SS will also free up time for other duties and allow your saw to be available for retail processing. By using the FBC-4800SS you reduce saw blade usage and save up to $2\frac{1}{2}$ pounds of meat from each chipped meat block, as no sawdust is generated. There is little to no measurable product loss. Double or triple handling of frozen meat sticks cut on a saw, are a thing of the past.

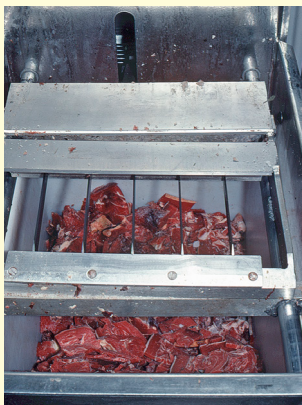
Additional benefits of adding a BIRO Model FBC-4800SS to your meat room are quality control, uniform size, minimal heat rise, minimum product shrinkage and extended case life.

Prioritize your skilled laborers time to be spent cutting, grinding, maintaining your display case, and providing customer service.

FBC-4800SS



FBC-4800SS





FBC-4800SS SPECIFICATIONS

Model: FBC-4800SS Tempered Frozen Block Chipper

Motors:

HP	KW	TYPE	VOLTS	AMPS	CYCLE	PH	STATUS
5	3.75	OP	208-230/460	16-15/7.5	60	3	STD
5	3.75	OP	220/380-415	15/8.7-7.9	50	3	EC
5	3.75	OP	575	6	60	3	EC

OP = Open STD = Standard EC = Extra Cost

Construction: Stainless steel construction

Switch: Magnetic type with low voltage and overload protection.

Transmission: Oil bath with Heavy Duty Bronze gear fitted directly to motor.

Standard Equipment: Polyethylene product receptacle • Product receptacle dolly • Two floor bolt down locator chocks • Operating and Safety manual.

Operation: Maximum block size 8" (203mm) x 16½" (419mm) x 19½" (495mm). Recommended block temperature 15° to 25° F (-10° to -4° C) can reduce block into chips approximate 3½" (89mm) x 3½" (89mm) x ¼" (6.4mm) in less than 60 seconds.

Cleaning: Lid opens for easy access, entire knife shuttle assembly removable as a unit for cleaning.

Options (EC): Power cord • Stainless steel discharge chutes • Longer and wider legs for product discharge into conveyor*.

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

Weight:

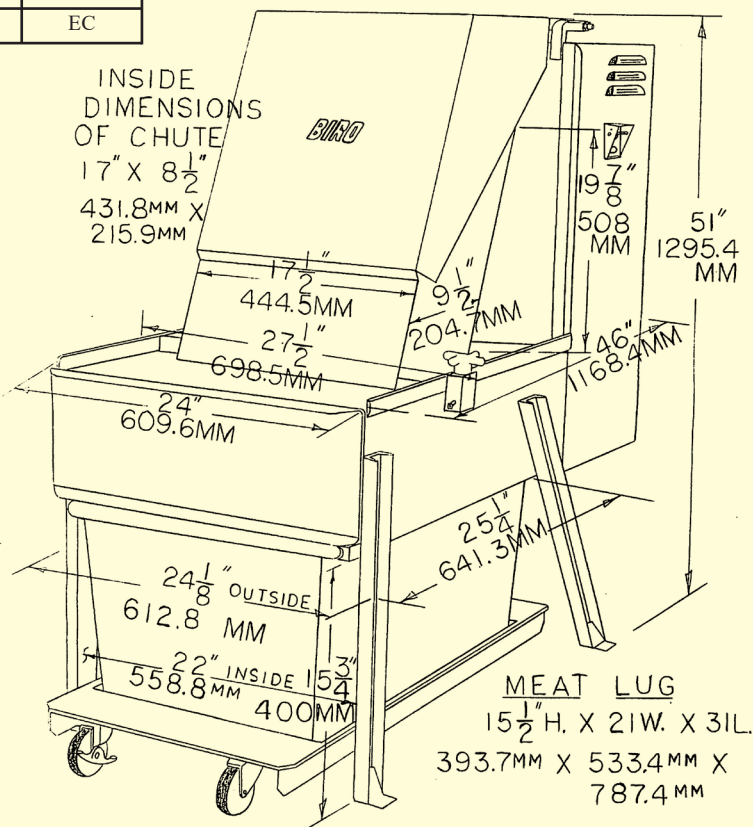
Uncrated: 533 lbs. (242 kg.) approximate.

Crated: 610 lbs (277 kg.) approximate.

Dims. Crated:

L = 54"(137 cm), W = 45"(114 cm), H = 40"(101.6 cm).

(Legs are folded up for shipping)



This information represents our best judgment based on work done and test performed. The Biro Manufacturing Company assumes no liability whatsoever in connection with the use of the information or findings contained herein.

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All specifications contained herein are subject to change without notification.

ITEM NO.: LIT-FBC-137
 FORM NO.: Md FBC-4800-137-2-24-14

Service is available from locations worldwide