



**Known for
Reliability
Since 1921**

**Slice whole muscle boneless product
Accurately, Consistently, and Efficiently**



The Model 109PC Electronic Model and the Model 109PCM Mechanical Model can slice up to 180 and 170 slices respectively per minute of Boneless Meat Products. These units can raise your slicing operation to a Higher Level of Productivity to help Lower Labor Cost and Increase Profits. The specially designed sickle-type curved smooth blade slices the product cleanly (no tearing) thus increases product shelf life and reduces shrink and waste.

The 109PC Electronic model operates by a 7 Programmable Keypad that controls a microprocessor. The programmable keypad allows the operator to tailor the microprocessor to your product thickness from 1/16" (1.5mm) infinite thickness to 30" (762mm) max., reducing the time to change product thickness and operator training.

The 109PCM Mechanical model can slice up to 170 fresh Boneless Meat Products per minute. This Mechanical version operates via a preset Indexing Thickness screw type Mechanism that produces a same slice thickness the full length of the product. The machine can be stopped in process and a different slice thickness from 1/16" (1.5mm) up to 1-1/8" (28.6mm) thick max. can be selected and then finish cutting the product at that different thickness.



Md. 109PC
*Electronic Horizontal Slicer
w/optional Take-away
Conveyor shown*



Md. 109PCM
*Mechanical Horizontal Slicer
Optional Take-away
Conveyor not shown*

109PC / 109PCM

SPECIFICATIONS

MODELS	109PC Horizontal Slicer – Electronic	109PCM Horizontal Slicer – Mechanical																																			
Construction	Stainless steel welded frame, panels, doors • casters (plated body) with 5" (127mm) diameter Prevenz anti-microbial wheels • stainless steel surplus tray																																				
Electrical	Certified Electrician verify power line source voltage and ground for proper machine operation																																				
Motors	Totally Enclosed Brake Motors:																																				
	<table border="1"> <thead> <tr> <th>HP</th> <th>KW</th> <th>VTS/CY/PH</th> <th>Amps</th> </tr> </thead> <tbody> <tr> <td>3</td> <td>2.2</td> <td>200-208-60-3</td> <td>10.4-10.0</td> </tr> <tr> <td>3</td> <td>2.2</td> <td>230/460-60-3</td> <td>9.1-4.6</td> </tr> <tr> <td>3</td> <td>2.2</td> <td>380-415-50-3</td> <td>5.0-4.6</td> </tr> </tbody> </table>	HP	KW	VTS/CY/PH	Amps	3	2.2	200-208-60-3	10.4-10.0	3	2.2	230/460-60-3	9.1-4.6	3	2.2	380-415-50-3	5.0-4.6	<table border="1"> <thead> <tr> <th>HP</th> <th>KW</th> <th>VTS/CY/PH</th> <th>Amps</th> </tr> </thead> <tbody> <tr> <td>2</td> <td>1.5</td> <td>208-230-60-3</td> <td>7.0</td> </tr> <tr> <td>2</td> <td>1.5</td> <td>460-60-3</td> <td>3.2</td> </tr> <tr> <td>2</td> <td>1.5</td> <td>200-60-3</td> <td>7.3</td> </tr> <tr> <td>2</td> <td>1.5</td> <td>380-415-50-3</td> <td>3.5-3.3</td> </tr> </tbody> </table>	HP	KW	VTS/CY/PH	Amps	2	1.5	208-230-60-3	7.0	2	1.5	460-60-3	3.2	2	1.5	200-60-3	7.3	2	1.5	380-415-50-3
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Loading Chamber	9" (228mm)H x 10"(254mm)W x 30"(762mm)L, Textured finish Stainless Steel																																				
Receiving Chamber	9" (228mm)H x 10"(254mm)W x 35-1/2"(901mm)L, Textured finish Stainless Steel																																				
Conveyorized Exit Chamber	Add 13" (330mm) to left side of Exit Chamber (See picture and drawing)																																				
Product Type	Input Chamber will accommodate a max. of 50 lbs. (22.6 kg) of Fresh or Frozen Tempered Boneless Meat Products or up to 30 lbs. (13.6 kg) max. of firm cheese product																																				
Cutting Blades	Two special hardened Stainless Steel sickle style Blades are supplied with each machine. Select two blades – standard smooth edge or serrated edge Blades																																				
Product Output	Up to 180 slices p/min. at 1"(25.4mm) thick max.	Up to 170 slices per minute																																			
Slice Thickness	From 1/16" (1.5mm) infinite thickness to 30" (762mm) max.	From 1/16" (1.5mm) up to 1-1/8" (28.6mm) thick max.																																			
Slice Controller	Electronic • splash proof • User friendly Key Pad (English or Metric) (tactile and audible) • up to 7 Programmable Programs • Auto transport return	Main on/off Switch • Run or jog switch • Push button start switch																																			
Safety Features	Magnetic Interlocks on all doors • Brake motors • Locking casters • OSHA Lockout Power Switch • Emergency "E" Stop Button																																				
Standard Items Supplied	10' (254mm) Size 12-4 wire Power Cord less plug • 2 pre-selected Cutting Blades – see above • Stainless Steel Surplus Catch Tray • Stainless Steel Product Guide Leaf Spring • Operating and Safety Manual																																				
Options (Extra Cost)	9" (228mm) or 11" (279mm) Stainless Steel Leg Extensions • Stainless Steel Casters with 5" (127mm) diameter Prevenz Anti-microbial Wheels • a 10" (254mm)W x 48-3/8"(1219mm) L Product Take-away Conveyor, Variable Speed from 0 to 55 feet (0 to 16.8 meters) per minute - Removable Food Grade Belt – Independent On-Off Switch - Conveyor belt discharge height from floor is adjustable from 27" (686mm) to 31" (787mm). The min. and max. conveyor belt discharge height dimensions change accordingly when either 9" (228mm) or 11" (279mm) optional legs extensions are used.																																				
Certifications	U.L., N.S.F., U.S.D.A.	Pending – N.S.F.																																			
Weights Less Conveyor	Uncrated-660 lbs. (299kg) Crated-1015 lbs. (460kg)	Uncrated-621 lbs. (282kg) Crated-961 lbs. (436kg)																																			
Weights w/Conveyor	Uncrated-795 lbs. (361kg) Crated-1059 lbs. (480kg)	Uncrated-756 lbs. (343kg) Crated-1126 lbs. (511kg)																																			
Dimensions w/or w/out Conv. (Conv. packed separately)	Uncrated - 77"(1956"mm)L x 36-1/2" (927mm)H x 33-1/2" (851mm)W Crated-85" (2159mm)L x 59" (1497mm)H x 40" (1016mm)W	Uncrated - 72-11/16"(1846.3mm)L x 35-3/16"(893.8mm)H x 33-1/2"(851mm)W Crated - 85"(2159mm)L x 60"(1524mm)H x 40"(1016mm)W																																			



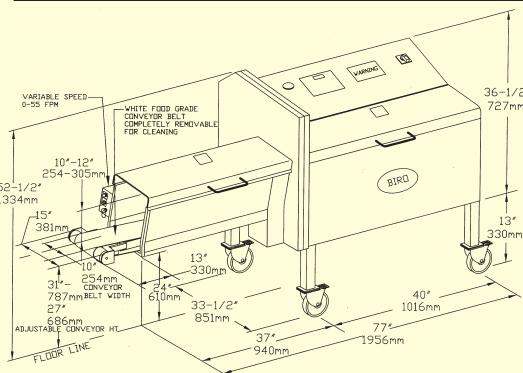
Md. 109PC and 109PCM – Fresh Product Pusher Gripper Assembly



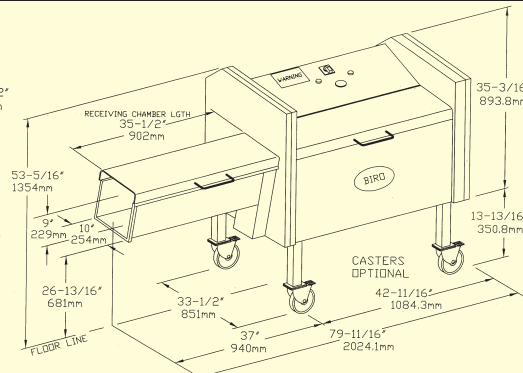
Md. 109PC and 109PCM – left door open showing a Sickle-type smooth Blade and the Surplus Catch Tray. The Stainless Steel Catch Tray allows the further use of the slicer's product's surplus pieces. Use pieces for stir fry, fajitas, and for further processing like ground meat. This advantage qualifies this machine to have a virtually zero waste operation.



Md. 109PCM – right door open showing location of the thickness control gauge



Md. 109PC w/optional sliced product take-away conveyor



Md. 109PCM if sliced product take-away conveyor is required, add 13" (330mm) to the left side receiving chamber

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ITEM NO.: LIT-109PC/109PCM-358

FORM NO.: Md 109PC-358-4-12-1 ENG

ALL SPECIFICATIONS CONTAINED HEREIN ARE SUBJECT TO CHANGE WITHOUT NOTIFICATION.

Service available from locations worldwide