

Known for Reliability Since 1921

BIRO slicers are designed to provide trouble free service in a WET MEAT ROOM ENVIRONMENT with features such as Waterproof Motor, Electrical Components and Connections plus Non-Corrosive Metals, all of which add to the water resistant benefits of this slicer.

Our B300M has a 12" (300mm) Hollow Ground Alloy Steel blade that allows a slicing capacity to nearly 7-1/2" (190mm) on round products at a thickness from 0 to 9/16" (0-14mm) slice.

Our B350M has a 13-3/4" (350mm) Hollow Ground Alloy Steel that allows a slicing capacity to nearly 10" (254mm) on round products at a thickness from 0 to 1-1/8" (0-30mm) slice.

Our B350MV has a 13-3/4" (350mm) Hollow Ground Alloy Steel that allows a slicing capacity to nearly 10-1/2" (266mm) on round products at a thickness from 0 to 13/16" (0-21mm) slice.

Index knob has indicator positions showing rotation of one millimeter increments for consistency within multiple slicing stations.

Built In Safety Features - Blade protective ring guard prevents exposed blade edge when the blade cover is removed for cleaning. Product table lockout prevents thickness gauge from being opened during cleaning. Emergency shut-off and thermal overload/no volt release prevents accidental turn on after power outages. Remote sharpener mounts easily when needed but is stored away from the slicer when not in use providing added hygiene security to the slicing operation.

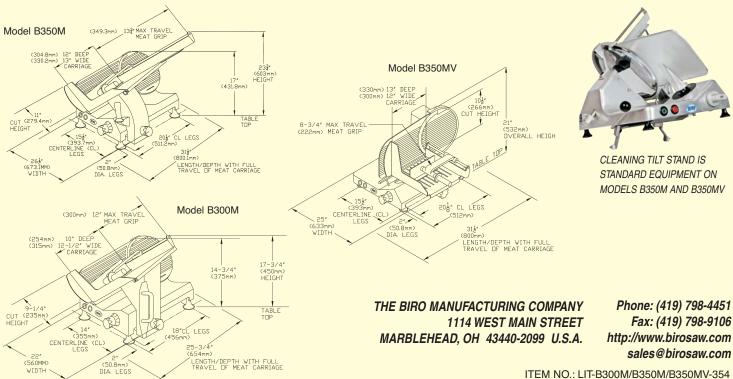


MODEL B350MV WITH DETACHABLE SHARPENER



SPECIFICATIONS

MODELS	B300M GRAVITY FEED MANUAL SLICER	B350M GRAVITY FEED MANUAL SLICER	B350MV HORIZONTAL FEED MANUAL SLICER
CONSTRUCTION	BODY – ANODIZED POLISHED ALUMINUM CAST WITH NON-CORROSIVE METAL FRAME		
MOTORS	IP 65 – 1/2HP (.35 KW) 115V 60 HZ 1 PH INTERNALLY COOLED, WATER RESISTANT IP 65 – 1/2HP (.35 KW) 220V 50 HZ 1 PH INTERNALLY COOLED, WATER RESISTANT		
STANDARD FEATURES	AUTOMATIC SPRING LOADED BELT TENSIONING POLYGROOVE BELT DRIVE PROVIDES OPTIMUM PERFORMANCE BLADE PROTECTIVE RING GUARD PREVENTS EXPOSED BLADE EDGE DURING CLEANING TILT-AWAY PRODUCT TABLE LOCKOUT PREVENTS THICKNESS GAUGE FROM BEING OPENED DURING CLEANING (B350M & B350MV) REMOVABLE PRODUCT TABLE FOR EASIER CLEANING (B300M) THERMAL OVERLOAD/NO VOLT RELEASE PREVENTS ACCIDENTAL TURN ON AFTER POWER OUTAGES GREEN PUSHBUTTON ON-OFF CONTROL AND RED E-STOP BUTTON WATER RESISTANT IP 65 MOTOR, WIRING HARNESS, ELECTRONIC CONTROLS, & CONNECTORS DETACHABLE SHARPENER ASSEMBLY – HELPS PROVIDE HYGIENIC SLICING AREA PRODUCT FENCE – FOR USE ON NARROW PRODUCTS		
BLADE	12" (300MM) HOLLOW GROUND ALLOY STEEL	13-3/4" (350MM) HOLLOW GROUND ALLOY STEEL	13-3/4" (350MM) HOLLOW GROUND ALLOY STEEL
MAX. ROUND CUT	7.5" (190MM)	10" (254 MM)	10-1/2" (266MM)
MAX. RECT. CUT	10" (254MM) X 5.5" (139MM)	12-1/2" x 9" (317MM x 228MM)	12" x 10" (304MM x 254MM)
CERTIFICATION	NSF, (CE – CALL FACTORY)	NSF, ETL (U.S.), ETLC (CANADA), ETL-SANITATION, (CE – CALL FACTORY)	NSF, ETL (U.S.), ETLC (CANADA), ETL-SANITATION, (CE – CALL FACTORY)
WEIGHT	UNCRATED – 72 LBS. (33 KG) CRATED – 101 LBS. (46 KG)	UNCRATED – 77 LBS. (35 KG) CRATED – 121 LBS. (55 KG)	UNCRATED – 77 LBS. (35 KG) CRATED – 121 LBS. (55 KG)
DIMENSIONS UNCRATED	18"L (456MM) DEPTH FOOT-TO-FOOT SPACE 25-3/4" (654MM) OVERALL 14"W (366MM) FOOT-TO-FOOT SPACE 22" (560MM) OVERALL 17-3/4"H (450MM)	22"L (558MM) DEPTH, FOOT-TO-FOOT SPACE 32" (813mm) OVERALL 16"W (406MM) FOOT-TO-FOOT SPACE 27" (685MM) OVERALL 23"H (584MM)	22"L (560MM) DEPTH, FOOT-TO-FOOT SPACE 32" (813mm) OVERALL 16"W (432MM) FOOT-TO-FOOT SPACE 25" (635MM) OVERALL 21"H (533MM)
DIMENSIONS CRATED	28"L (711MM) x 24"W (609MM) x 23"H (584MM)	33"L (838MM) x 28"W (711MM) x 28"H (711MM)	33"L (838MM) x 28"W (685MM) x 27"H (711MM)



ALL SPECIFICATIONS CONTAINED HEREIN ARE SUBJECT TO CHANGE WITHOUT NOTIFICATION.

ITEM NO.: LIT-B300M/B350M/B350MV-354 FORM NO.: Md B300M/B350M/B350MV-354-11-11-2-ENG-MARK