

BIRO[®]

Model BCC-100

POULTRY PROCESSING MACHINE

**Parts List, Installation and Operating Instructions
Applicable from Serial No. 500 On**



Biro Designed

Biro Built

☆ **IMPORTANT SAFETY NOTICE** ☆

This Manual contains important safety instructions which must be strictly followed when using this equipment.

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BCC-100
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NOTICE TO OWNERS AND OPERATORS

BIRO's products are designed to process food products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.

No one should use or service this machine without proper training and supervision. All operators should read and be thoroughly familiar with the procedures contained in this Manual. Even so, BIRO cannot anticipate every circumstance or environment in which its products will be used. You, the owner and operator, must remain alert to the hazards posed by the function of this equipment — particularly the SHARP ROTATING BLADE. No one under eighteen (18) years of age should operate this equipment. If you are uncertain about a particular task, ask your supervisor.

This Manual contains a number of safe practices in the SAFETY TIPS section. Additional warnings are placed throughout the Manual. Warnings related to your personal safety are indicated by:



OR



Warnings related to possible damage to the equipment are indicated by:



If any warning label, or Manual becomes misplaced, damaged, or illegible, please contact your nearest Distributor or BIRO directly for a replacement.

Remember, however, this Manual or the warning labels do not replace the need to be alert and to use your common sense when using this equipment.

This Manual applies to machines with serial number 500 and higher.

— NOTE —

"A copy of this manual is included with each Model BCC-100 Poultry Machine."

"The descriptions and illustrations contained in this manual are not binding. The manufacturer reserves the right to introduce any modifications without updating the manual."

SAFETY TIPS



SHARP ROTATING BLADE TO AVOID SERIOUS PERSONAL INJURY

- **NEVER** Touch This Machine without Training and Authorization by Your Supervisor.
- **ALWAYS** Read Operation and Service Manual **BEFORE** Operating, Cleaning, or Servicing.
- **ALWAYS** Keep Hands Clear of Blades and Moving Parts.
- **ONLY** Use a Qualified Electrician to Install According to Local Building Codes: Machine **MUST** Be Properly Grounded.
- **ONLY** Install on Level, Non-Skid Surface in Clean, Well-Lighted Work Area Away from Children and Visitors.
- **DO NOT** Tamper With, Bypass or Remove the Knife Cover, Finger Guard, Interlock Switch, or Toggle Switch.
- **DO NOT** Operate With the Knife Cover in Raised Position or Removed. Safety Knife Cover **MUST** Be Down During Operation.
- **ONLY** Operate Machine by Using the Machine's ON/OFF Toggle Switch. **ALWAYS** Turn Off Toggle Switch When Not in Use.
- **DO NOT** Wear Gloves While Operating.
- **ALWAYS** Turn Off and Unplug Machine From Power Source and Perform Lockout/Tagout Procedures **BEFORE** Cleaning, Servicing, or Attempting to Unjam or Unclog.
- **NEVER** Leave Machine Unattended While Operating.
- **PROMPTLY REPLACE** Any Worn or Illegible Warning Labels.
- **USE ONLY BIRO** Parts and Accessories Properly Installed.

I. INSTALLATION



TO AVOID SERIOUS PERSONAL INJURY, PROPERLY INSTALL EQUIPMENT IN ADEQUATE WORK AREA

- **ALWAYS** Use Qualified Technician and Electrician for Installation.
 - **ALWAYS** Install Equipment in Work Area with Adequate Light and Space.
 - **ONLY** Operate on a Solid, Level, Non-Skid Surface.
 - **NEVER** Bypass, Alter, or Modify This Equipment in Any Way From Its Original Condition.
 - **NEVER** Operate With Knife Cover in raised Position or Removed.
 - **NEVER** Operate Without all Warnings Attached.
1. Read this Manual thoroughly before installation and operation. **Do not** proceed with installation and operation if you have any questions or do not understand anything in this Manual. Contact your local Distributor, or BIRO **first**.
 2. Install your machine on a level, solid, non-skid surface which should be at a height that allows the operator to operate the machine comfortably with his or her hands slightly above the crook of the elbow and below the guide bar. The working area should be well-lighted and away from children and visitors.
 3. Machine **must** be properly grounded. Use a qualified electrician to install according to local building codes.
 4. Make sure ON/OFF toggle switch is in “**OFF**” position.
 5. Lower Knife Cover into operating position as shown in the picture on the front of this Manual.
 6. Uncoil electrical cord and plug into specified, grounded outlet. (Specifications for this machine are found on the plate located on the back of the motor column.)
 7. With Knife Cover lowered into operating position, turn ON/OFF toggle switch to “**ON**” position. The blade will begin to rotate. Make sure machine operates properly and is stable and secure on operating surface.



ALWAYS LEVEL MACHINE BEFORE USING

8. Raise Knife Cover to check safety interlock switch — **machine should turn off**.
9. Lower Knife Cover — machine should resume operating.
10. Turn toggle switch to “**OFF**” position.
11. Check placement of all warning labels. Machine is ready for trained operators to process product.
12. Contact your local distributor or BIRO directly if you have any questions or problems with the installation or operation of the machine.

II. OPERATION



SHARP ROTATING BLADE TO AVOID SERIOUS PERSONAL INJURY

- **ONLY** Properly Trained Personnel Should Use This Equipment.
- **ALWAYS** Keep Hands Clear of Blade and Other Moving Parts.
- **NEVER** Operate With Knife Cover in Raised Position or Removed. Knife Cover Must Be Down During Operation.
- **DO NOT** Tamper With, Bypass, or Remove Knife Cover, Finger Guard, Interlock Switch, or Toggle Switch.
- **ALWAYS** Turn Off and Unplug Machine from Power Source and Perform Lockout/Tagout Procedures Before Cleaning, Servicing, or Attempting to Unjam or Unclog.
- **NEVER** Leave Unattended While Operating.
- **ALWAYS** Turn Off Toggle Switch When Not in Use.
- **ONLY** Operate Machine By Using ON/OFF Toggle Switch.
- **DO NOT** Wear Gloves While Operating.

A. TO PROCESS PRODUCT

1. Have product prepared prior to using this machine.
2. Make sure Knife Cover is in the **down** position.



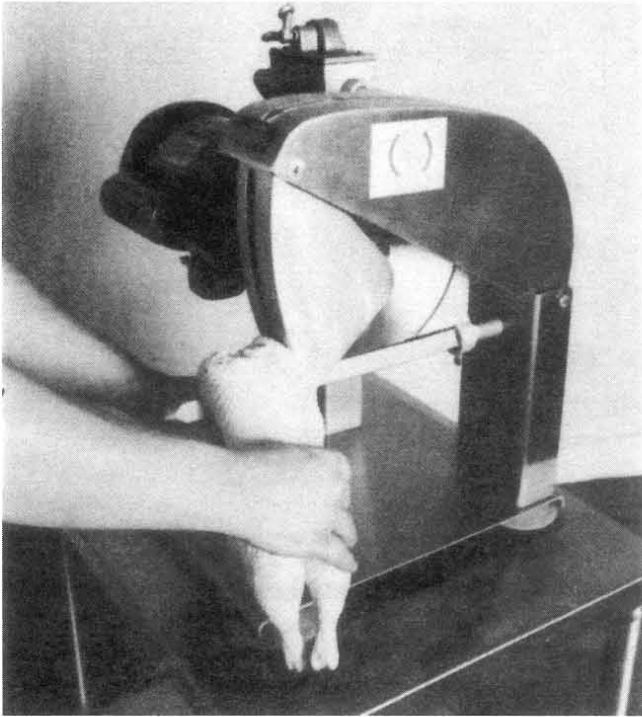
DO NOT WEAR GLOVES WHILE OPERATING

3. Turn ON/OFF toggle switch to "ON" position.
4. **TURN MACHINE "OFF" BY MOVING TOGGLE SWITCH TO "OFF" POSITION WHEN FINISHED.**

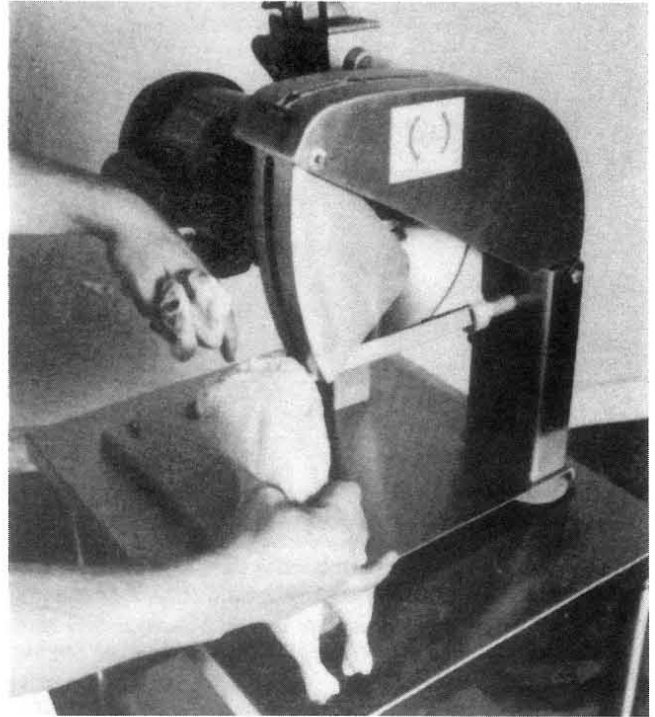
MACHINE INSTALLATION

“The machine should be installed so that the machine is at a height that allows the operator to operate the machine comfortably with his or her hands slightly above the crook of the elbow and below the guide bar.”

PROCESSING FRYER AND BROILER FOR TRAY DISPLAY — SELF SERVE



1. Hold bird in right hand by both drumsticks. With left hand, pull both wings back and together, exposing the wing knuckle joint immediately above the breast area. With left hand, pull wings down over apex of precision cutting guide bar, thus further exposing wing knuckle joint. Hands are kept well below precision cutting guide bar.



2. With one stroke, sever both wings.

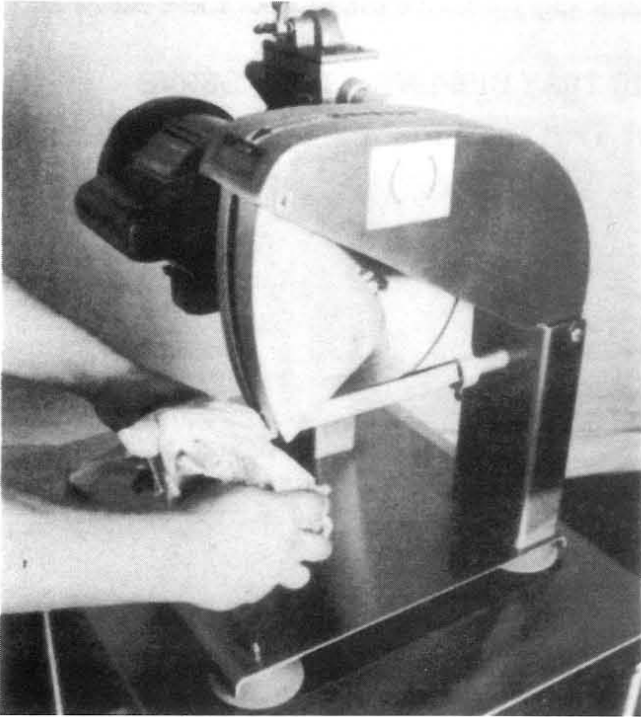


3. Remove the giblet package and drawing left drumstick and thigh with left hand down over apex of precision cutting guide bar, expose the location of the rump knuckle bone.



4. Sever thigh from back with one stroke and without entering breast area.

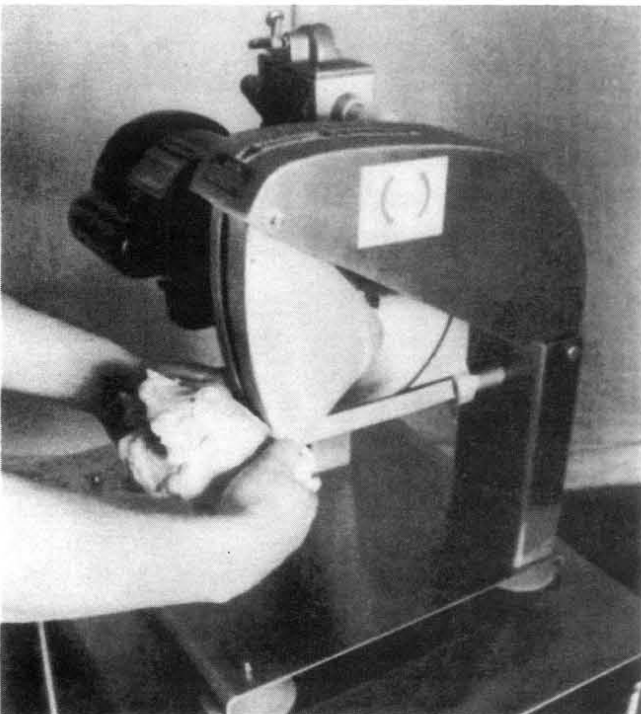
PROCESSING FRYER AND BROILER FOR TRAY DISPLAY — SELF SERVE



5. Drawing right drumstick and thigh with right hand down over apex of precision cutting guide bar, expose the location of the rump knuckle bone.



6. Sever thigh from back with one stroke and without entering breast area. A properly cut drumstick and thigh will expose an open area in the pelvic zone.



7. With thumbs in the carcass, expand the pelvic area opening. Do not hold carcass of bird in any other manner for safety sake. Remove back from breast making sure that the cut along the precision cutting guide bar is adjusted to remove the remaining wing knuckles with back but do not enter the expensive breast area.



8. Back removed from breast as described in No. 7.

III. CLEANING



SHARP ROTATING BLADE TO AVOID SERIOUS PERSONAL INJURY

- **ALWAYS** Turn Off and Unplug From Power Supply and Perform Lockout/Tagout Procedures **BEFORE** Cleaning or Servicing.
- **ALWAYS** Wear Wire Mesh Safety Gloves When Touching or Handling Blade.
- **ONLY** Use Recommended Cleaning Equipment, Materials, and Procedures.
- **ALWAYS** Thoroughly Clean Equipment at Least Daily.



DO NOT Use Harsh Chemicals, Scouring Pads or Cleansers. Ordinary Liquid Detergent for Manual Dish or Pot/Pan Washing Will Not Harm the Machine. Dish Machine Chemicals Will Cause Brown "Rusty" Stains, as will Chlorine Bleach and Similar Products if Allowed to Stand in or on the Machine for Any Length of Time.

IV. MAINTENANCE



SHARP ROTATING BLADE TO AVOID SERIOUS PERSONAL INJURY

- **ALWAYS** Turn Off and Unplug Machine From Power Source and Perform Lockout/Tagout Procedures **BEFORE** Servicing.
- **NEVER** Touch This Machine Without Training and Authorization by Your Supervisor.
- **ALWAYS** Keep Hands Clear of Blade and Moving Parts.
- **DO NOT** Tamper With, Bypass, or Remove the Knife Cover, Finger Guard, Interlock Switch, or Toggle Switch
- **ALWAYS** Wear Wire Mesh Safety Gloves When Touching or Handling Blade.
- **PROMPTLY REPLACE** Any Worn or Illegible Labels.
- **USE ONLY** BIRO Parts and Accessories Properly Installed.

A. GENERAL

1. Machine should be generally inspected every time it is cleaned (at least daily) to ensure that it is in good operating condition and has not been damaged or tampered with.
 - a. **Knife Cover:** The Knife Cover should be checked for cracks, gouges, or other damage. Replace if any of these conditions exist.
 - b. **Switches and Safety Interlock:**

The Knife Cover Interlock switch should be checked as follows:

 - i. Make sure ON/OFF toggle switch is in “OFF” position.
 - ii. Lower Knife Cover into operating position.
 - iii. Plug electrical cord into specified outlet.
 - iv. With Knife Cover lowered into operating position, turn ON/OFF toggle switch to “ON” position.



KEEP HANDS CLEAR OF SHARP ROTATING BLADE

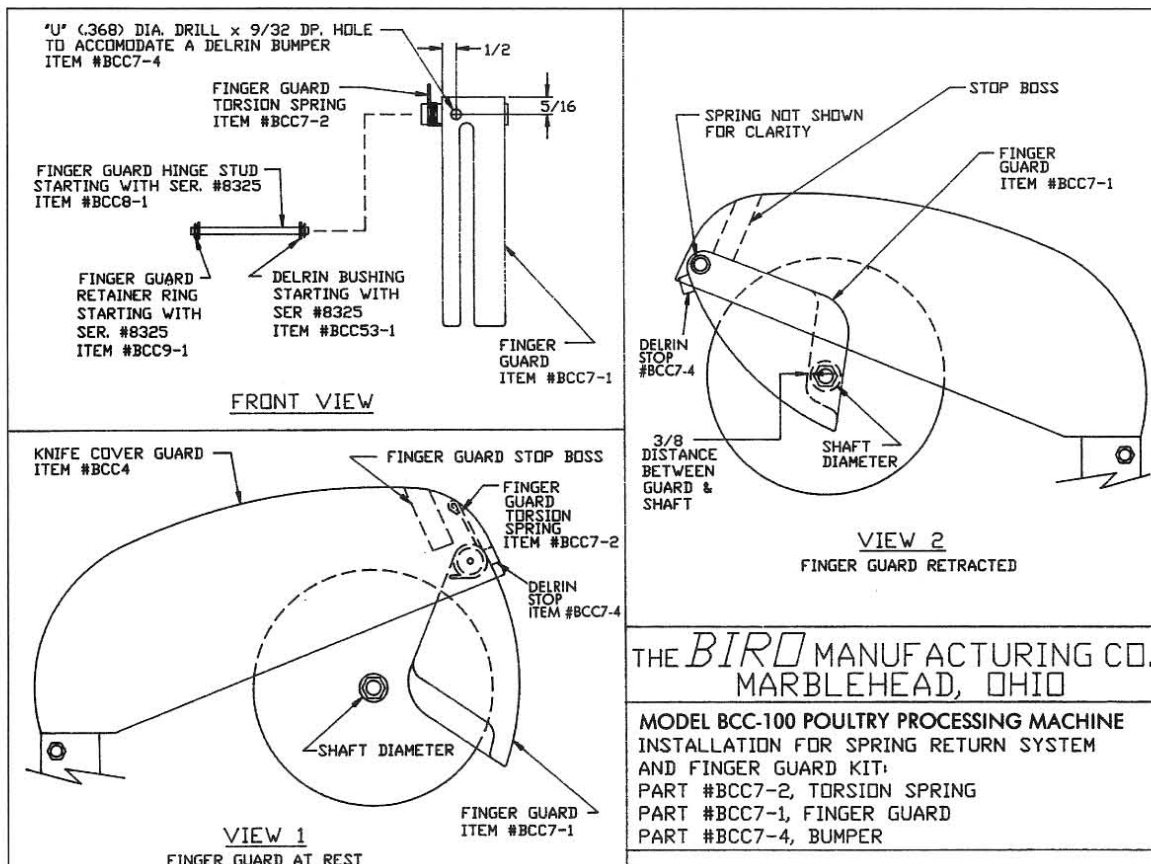
- v. Raise Knife Cover to check safety interlock switch — machine should turn off.
- vi. Lower Knife Cover — machine should resume operating.
- vii. Turn toggle switch to “OFF” position. Unplug machine from power source.



DO NOT USE THIS MACHINE IF ANY SWITCH FAILS TO FUNCTION PROPERLY

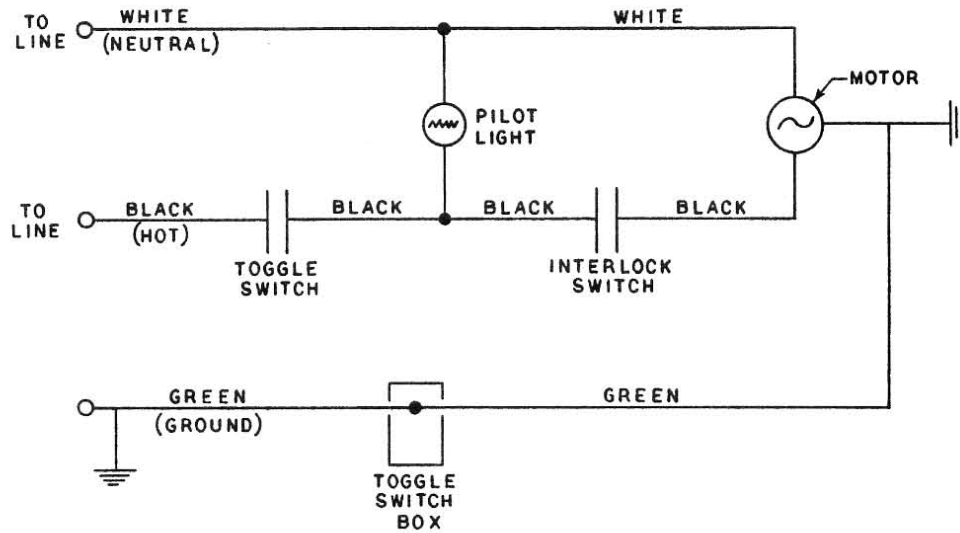


TURN OFF AND UNPLUG MACHINE FROM POWER SOURCE AND PERFORM LOCKOUT/TAGOUT PROCEDURES BEFORE PERFORMING ANY OTHER MAINTENANCE

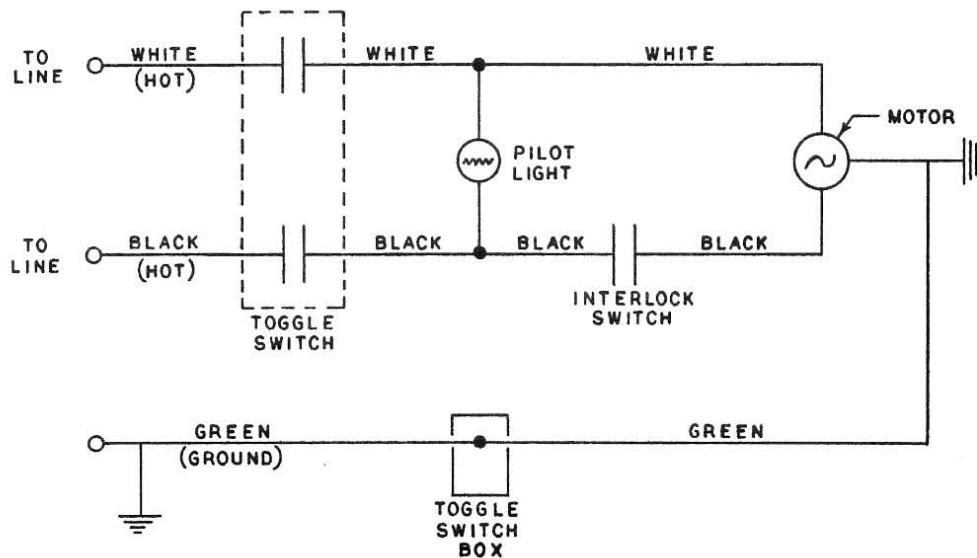


WIRING DIAGRAM

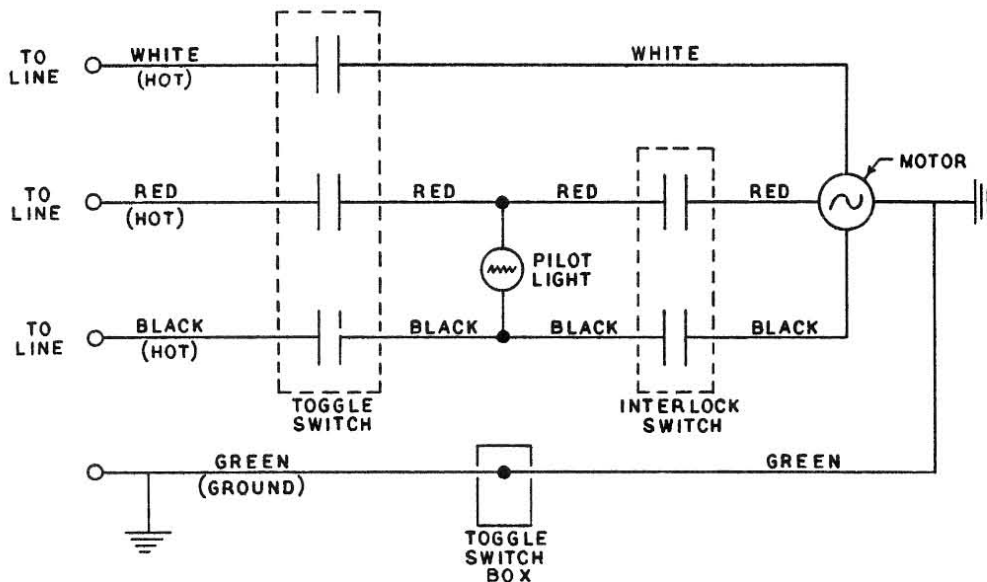
115 VOLT/1 PHASE



220 VOLT/1 PHASE



220 VOLT/3 PHASE



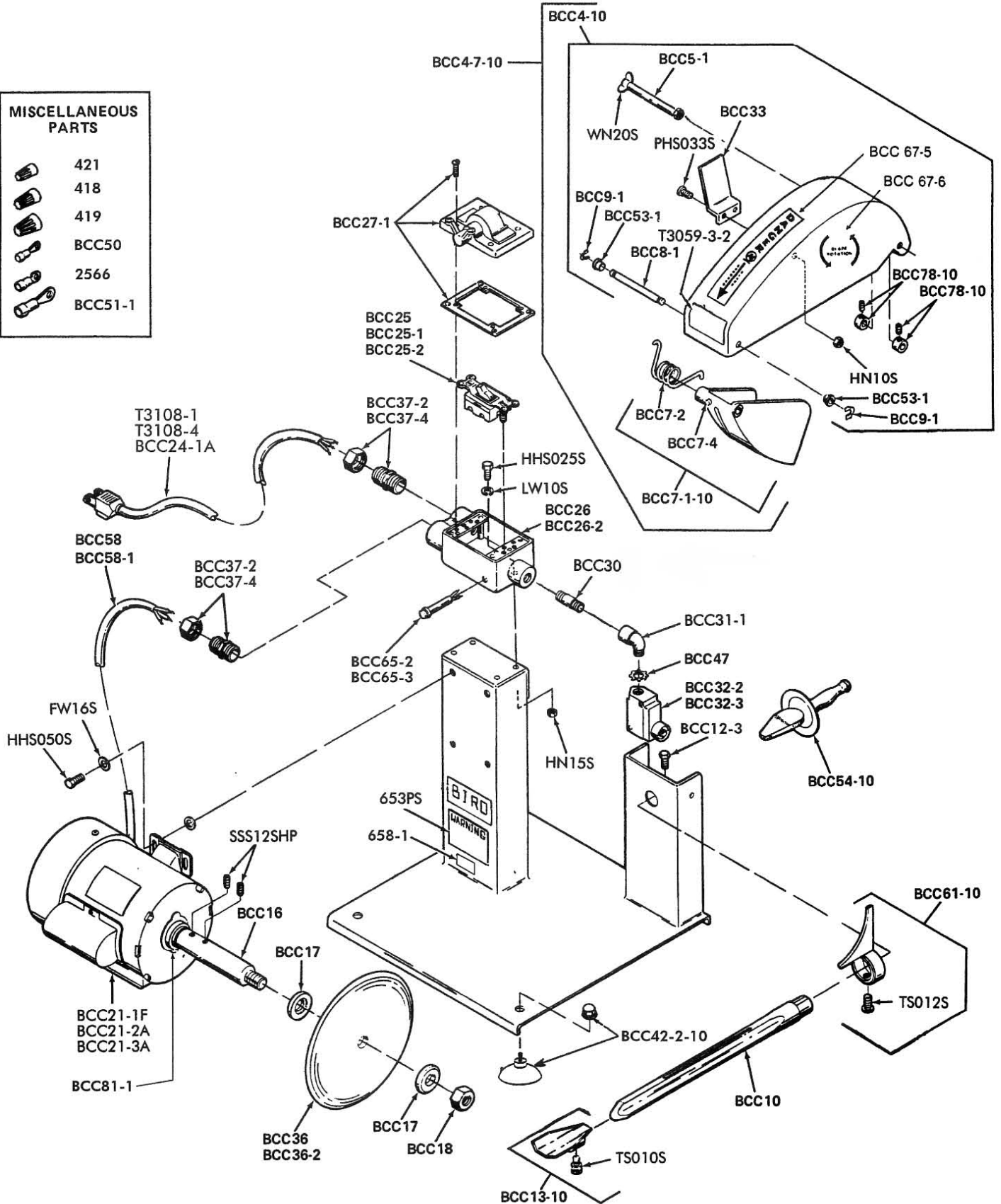
IMPORTANT: Must have Serial Number when ordering parts

PARTS LIST MODEL BCC-100 APPLICABLE FROM SERIAL NO. 500 ON

Item No.	Part Name	Item No.	Part Name
BCC 4-10	Knife cover assembly	BCC 54-10	Knife hone with Guard
BCC 4-7-10	Knife cover finger guard assembly	BCC 58	Motor extension cord 1 phase
BCC 5-1	Knife cover hinge stud bolt	BCC 58-1	Motor extension cord 3 phase
BCC 7-1-10	Finger guard assembly w/spring & bumper	BCC 59	California extension guard, 5½ (not shown)
BCC 7-2	Finger guard torsion spring #7330 on	BCC 60-1	California ext. guard clamp (not shown)
BCC 7-4	Finger guard bumper, Delrin #8447 on	BCC 61-10	Backguard assembly
BCC 8-1	Finger guard hinge stud #8325 on	BCC 65-2	Pilot light 115V #8783 on
BCC 9-1	Finger guard retainer ring s/n 8325 on	BCC 65-3	Pilot light 220V #8783 on
BCC 10	Knife guide bar 1"	BCC 67-5	"Danger Exposed Blade" decal
BCC12-3	Hex head screw ⅜-16 × 1, SS	BCC 67-6	"Blade Rotation" decal
BCC 13-10	Knife guide trough complete	BCC 78-1	Knife cover position retainer #7851 on *NSS
BCC 16	Extension shaft	BCC 78-10	Knife cover position retainer with set screw #7851
BCC 17	Extension shaft collar (2 req.) each	BCC 81-1	Motor Shaft Slinger
BCC 18	Extension shaft collar nut	FW16S	Flat washer ⅝ × ⅞ × ⅛ TK, SS
BCC21-1F	Motor, ¾HP, 115/230-60-1	HHS025S	Hex head screw ¼-20 × ½ SS
BCC21-2A	Motor, ¾HP, 115/220-50-1	HHS050S	Hex head screw ⅝-18 × ⅝, SS
BCC21-3A	Motor, ¾HP, 220/440-50/60-3	HN10S	Hex nut 10-32, SS
BCC 24-1A	Motor cord and plug 3 phase	HN15S	Hex nut ¼-20 × ⅞ AF × ⅞ TH, SS
BCC 25	Motor switch toggle 115V – 1PH	LW10S	Lock washer ¼, SS
BCC 25-1	Motor switch toggle 3 phase	PHS033S	Pan head screw 10-32 × ⅜, SS
BCC 25-2	Motor switch toggle 220V – 1PH	SSS12SHP	Set screw – half dog point ¼-20 × ⅝, SS
BCC 26	Switch box	T3059-3-2	Caution decal
BCC 26-2	Switch box for 3 phase switch	T3108-1	Motor cord & plug – 115V
BCC 27-1	Switch box cover complete w/gasket & cover screws	T3108-4	Motor cord and plug 220V – 1P
BCC 30	Switch box outlet nipple	TS010S	Thumb screw 10-32 × ½, SS
BCC 31-1	Switch box elbow	TS012S	Thumb screw 10-32 × ¾, SS
BCC 32-2	Interlock switch — 1 phase	WN20S	Wing nut ⅜-16, SS
BCC 32-3	Interlock switch — 3 phase	2566	Solderless Ground Terminal, R4B-10
BCC 33	Interlock switch lever	418	Wire Nut 73B
BCC 36	Knife blade 9"	419	Wire Nut 74B
BCC 36-2	Knife blade 9" serrated	421	Wire Nut - Blue
BCC 37-2	Connector	653PS	Warning label – pressure sensitive
BCC 37-4	Connector, 3 ph	658-1	Label, made in USA
BCC 42-2-10	Suction cup foot assembly		
BCC 47	Electrical lock nut		
BCC 49-1	Wire nut 74B		
BCC 50	Solderless terminal RA4-6S		
BCC 51-1	Ground terminal motor, R1C-14S		
BCC 53-1	Delron bushing, #8325 on		

BIRO Model BCC-100 Poultry Processing Machine

MISCELLANEOUS PARTS	
	421
	418
	419
	BCC50
	2566
	BCC51-1



IMPORTANT: Must have Serial Number when ordering parts

— NOTES —

LIMITED WARRANTY:

WARRANTY: The BIRO Manufacturing Company warrants that Model BCC-100 will be free from defects in material and workmanship under normal use and with recommended service. BIRO will replace defective parts, which are covered by this limited warranty, provided that the defective parts are authorized for return, shipping charges prepaid, to a designated factory for inspection and/or testing.

DURATION OF WARRANTY: The warranty period for all parts covered by this limited warranty is one (1) year from date of Inspection/Demonstration advised on the returned Warranty Registration card, or eighteen (18) months from original factory shipping date, whichever occurs first, except as noted below.

PARTS NOT COVERED BY WARRANTY: The following are **not** covered by this limited warranty: wearable parts on the cutting system such as Knife Blades, Item No.'s BCC 36, BCC 36-2. This limited warranty does not apply to machines sold as used, rebuilt, modified, or altered from the original construction in which the machine was shipped from the factory. (Water contaminated electrical systems are not covered under this limited warranty.) BIRO is not responsible for electrical connection of equipment, adjustments to switch controls or any other electrical requirements, which must be performed only by a certified electrician. BIRO is not responsible for service charges or labor required to replace any part covered by this limited warranty or for any damages resulting from misuse, abuse, lack of proper or recommended service.

EXCLUSION OF WARRANTIES AND LIMITATION OF REMEDIES: BIRO gives no warranties other than those expressly stated in this limited warranty. THE IMPLIED WARRANTY OF MERCHANTABILITY, THE IMPLIED WARRANTY OF FITNESS FOR PROCESSING OF FOOD PRODUCTS, AND ALL OTHER IMPLIED WARRANTIES ARE SPECIFICALLY EXCLUDED. BIRO IS NOT LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, EXPENSES, OR LOSSES. THE REMEDIES PROVIDED IN THIS BIRO LIMITED WARRANTY ARE PURCHASER'S SOLE AND EXCLUSIVE REMEDIES AGAINST BIRO.

REGISTRATION CARDS: You must sign, date and complete the warranty registration card supplied with each machine. The warranty registration card must be returned to The Biro Manufacturing Company for proper registration. If no warranty card is returned to BIRO, the warranty period will begin from the date the machine was originally shipped from the factory.

HOW TO GET SERVICE:

1. Contact the entity from whom you purchased the machine; or
2. Consult the yellow pages of the phone directory for the nearest authorized dealer; or
3. Contact BIRO Mfg. Company for the nearest authorized service entity (250 plus worldwide) in your area.

THE BIRO MANUFACTURING COMPANY

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