

Known for Reliability Since 1921

- A 60 lb. tempered, frozen meat block can be chipped in less than 60 seconds.
- Save approximately 2-1/2 lbs.
 of meat from each chipped
 meat block. No sawdust generated.
- Bloom qualities are uniform and excellent.
- No measurable chipper product loss.
- Better utilization of other cutting machinery for retail processing.
- Better utilization of man power for other productive duties.
- Reduce saw blade usage.
- Extra handling of meat sticks is eliminated.
- Planned productivity is assured.
- Quality control is maintained.
- Minimum product shrinkage occurs.
- Minimum operational heat is generated.
- Better bloom.
- Extends case life.













SPECIFICATIONS

MODEL FBC-4800SS TEMPERED FROZEN BLOCK CHIPPER

CONSTRUCTION STAINLESS STEEL CONSTRUCTION

MOTOR

HP	KW	TYPE	VOLTS	AMPS	CYCLE	PHASE	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	STD
5	3.75	OP	575	6	60	3	EC

OP= OPEN STD=STANDARD EC=EXTRA COST

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" (203 MM) X 16-1/2" (419 MM) X

19-1/2" (495 MM). RECOMMENDED BLOCK TEMPERATURE 15° F TO 25° F (-10° C TO -4° C) CAN REDUCE BLOCK INTO CHIPS APPROXIMATE 3-1/2" (89 MM) X 3-1/2" (89 MM) X

1/4" (6.4 MM) IN LESS THAN 60 SECONDS.

CLEANING LID OPENS FOR EASY ACCESS, ENTIRE KNIFE SHUTTLE

ASSEMBLY REMOVABLE AS A UNIT FOR CLEANING.

OPTIONS (EC) STAINLESS STEEL DISCHARGE CHUTES, LONGER

AND WIDER LEGS FOR PRODUCT DISCHARGE INTO

CONVEYOR. CALL FACTORY

CERTIFICATIONS N.S.F., U.L., C.S.A., U.S.D.A.

WEIGHT UNCRATED: 533 LBS. APPROXIMATE

CRATED: 610 LBS. (277 KG) APPROXIMATE

DIMENSIONS CRATED L = 54" (137 CM), W = 45" (114 CM), H = 38" (96.5 CM)

(LEGS ARE FOLDED UP FOR SHIPPING) BIRO FRESH FBC PRODUCT 4800 HOPPER 30 AFMG AFMG 61 5 30 2 48 $54\frac{7}{8}$ TO 64 8 37 30 🖁 CONVEYOR TO3 34 24 FROM OTHERS 337 OVERALL 14 FT. APPROX.

THIS INFORMATION REPRESENTS OUR BEST JUDGEMENT BASED ON WORK DONE AND TESTS PERFORMED. THE BIRO MANUFACTURING COMPANY ASSUMES NO LIABILITY WHATSOEVER IN CONNECTION WITH THE USE OF THE INFORMATION OR FINDINGS CONTAINED HEREIN.

THE BIRO MANUFACTURING COMPANY
1114 WEST MAIN STREET
MARBLEHEAD, OH 43440-2099 U.S.A.
Phone: (419) 798-4451, Fax: (419) 798-9106
sales@birosaw.com, http://www.birosaw.com

ITEM NO.: LIT-FBC-137

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MEAT

15 7 H. X 21W. X 31L

X 533.4 MM X

787.4 MM

1295.4 MM

DIMENSIONS

OF CHUTE

17" X 8 2

431.8MM 215.9MM

13/13/11

444.5MN

275

OUTSIDE

612.8 MM

558.8 MM

FORM NO.: Md FBC-4800-137-3-11-11-ENG-MARK