



Our Equipment Works Harder So You Don't Have To

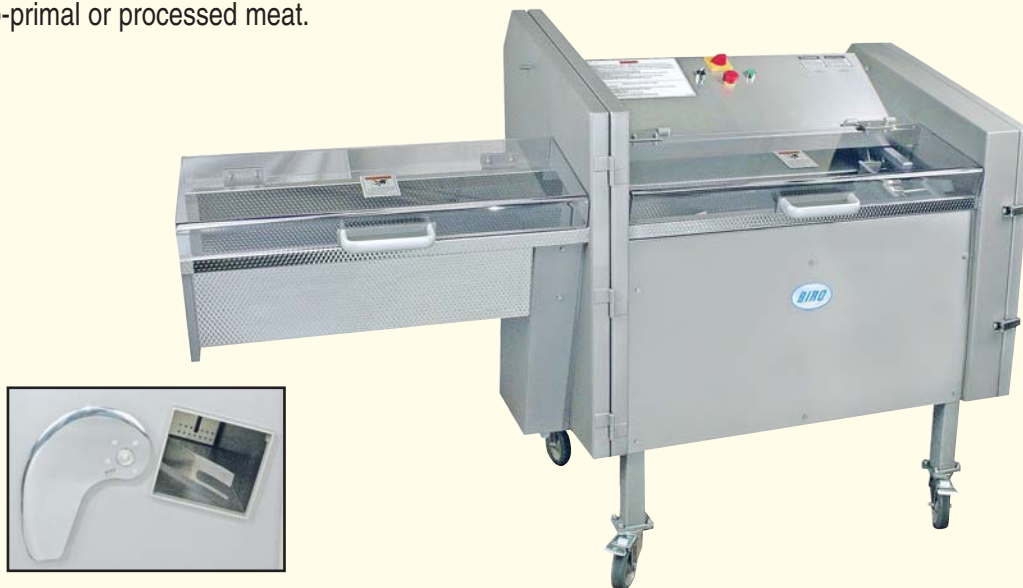
109PCM MECHANICAL HORIZONTAL SLICER

Made in the USA

Designed and Manufactured by BIRO

With **170 slices per minute**, the 109PCM will raise your operation to an optimum level of productivity while helping you lower labor cost to increase your profits. Its advanced **safety features** guard against exposure to the moving blade and other moving parts. The specially designed **curved blade** slices the product instead of tearing it. Product shrinkage and waste is reduced, shelf life is longer, and consumer appeal is increased.

The 109PCM is versatile. The screw-type mechanism of its **Product Pusher** allows it to move and slice with precision from 1/16" (1.5 mm) thin up to 1-1/8" (28.6 mm) thick. The 10" (254 mm) wide x 9" (228 mm) high **Product Feed Chamber** allows you to slice virtually any size boneless sub-primal or processed meat.



The **Optimum Slicing Technique**: The Sickle-Shaped Blade, the angled Product Feed Chamber, a Product Pusher designed for a more positive product hold, a screw-type mechanism (not shown) for the precise movement of the Product Pusher – all combine to ensure a clean uniform slice.

The **Critical Zone** shown above can be cleaned quickly and safely, simply by opening the Blade Access Door. Our 109PCM can be easily washed down since it does not have a sensitive electronic system to be extra careful about. All Doors are with Magnetic Interlock connected to a Brake Motor for an instantaneous Blade Stop.

109PCM



**Stands alone for quality
and value since 1921**

SPECIFICATIONS

MODEL 109PCM MECHANICAL HORIZONTAL SLICER.
CONSTRUCTION STAINLESS STEEL FRAME, PANELS, DOORS, AND SURPLUS CATCH TRAY; LEXAN CHAMBER LIDS.
ELECTRICAL GROUND LINE IS REQUIRED. THE POWER SOURCE LINE MUST BE VERIFIED WITH A VOLTAGE METER.
MOTORS

HP	KW	VOLTS	AMPS
2	1.5	208/230-60-3	7.01
2	1.5	460-60-3	3.17
2	1.5	200-60-3	7.29
2	1.5	50Hz due later	

CHAMBER SIZE 9" (228 MM) HIGH X 10" (254 MM) WIDE X 30" (762 MM) LONG.
 TEXTURED FINISHED STAINLESS STEEL.

PRODUCT THE SLICER WILL ACCOMMODATE PUSHING
 50 LBS. (22.6 KGS.) OF MEAT PRODUCT OR
 30 LBS. (13.6 KGS.) OF CHEESE PRODUCT.
 MAXIMUM PRODUCT LENGTH 30" (762 MM).

SAFETY MAGNETIC INTERLOCKS ON ALL DOORS, BRAKE MOTOR, LOCKING
 CASTERS, OSHA LOCKOUT POWER SWITCH.

BLADES TWO SMOOTH-EDGE BLADES, ONE ON MACHINE, ONE AS A SPARE.
 SERRATED BLADE AVAILABLE UPON REQUEST.

BLADE SPEED UP TO 170 SLICES PER MINUTE.

CONTROLLER MAIN ON/OFF, RUN OR JOG, PUSH BUTTON START,
 EMERGENCY "E" STOP BUTTON.

SLICE THICKNESS 1/16" (1.5 MM) MINIMUM, 1-1/8" (28.6 MM) MAXIMUM.

STANDARD FEATURES TWO BLADES, 10' ELECTRICAL CORD (NO PLUG), SURPLUS CATCH
 TRAY, PRODUCT LEAF SPRING.

OPTIONS (EXTRA COST) 9" OR 11" LEG EXTENSION, SS CASTERS, PROTECTIVE
 BLADE SHEATH CARRYING CASE.

CERTIFICATION PENDING

WEIGHT UNCRATED: 660 LBS. (299 KG) APPROXIMATE.

CRATED: 848 LBS. (385 KG) APPROXIMATE.

DIMENSIONS CRATED L = 85" (2160 MM), W = 40" (1016 MM), H = 59" (1498 MM).



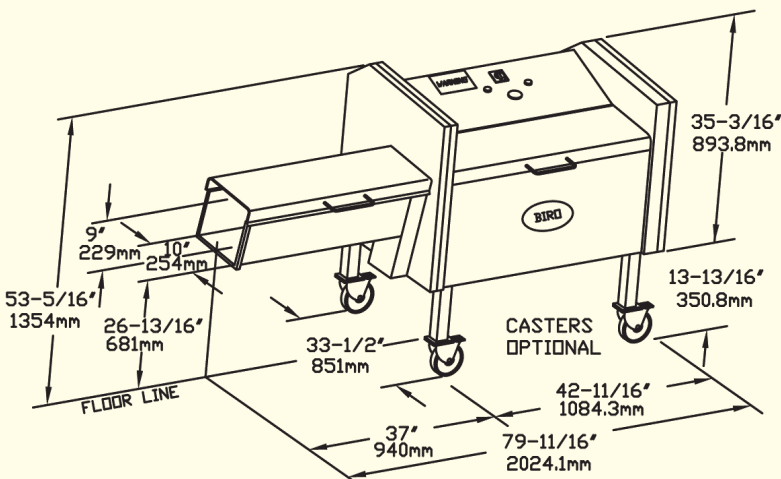
RIGHT DOOR OPEN
 SHOWING THICKNESS
 GAUGE LOCATION.



PRODUCT
 PUSHER
 GRIPPER
 ASSEMBLY



LEFT END 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.



ALL SPECIFICATIONS CONTAINED HEREIN ARE SUBJECT TO CHANGE WITHOUT NOTIFICATION.

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Service is available from over 245 locations worldwide