



# 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) indefinite thickness to 30" (762mm) max., reducing the time to change product thickness and operator training. Product pusher automatically returns to home position after the last slice.

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. The product pusher is manually retracted just enough to accommodate the length of the next product.



**Model 109PC**

Electronic Horizontal Slicer  
w/ optional Take-away  
Conveyor shown



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

# 109PC / 109PCM

**SPECIFICATIONS**

MODELS	109PC Horizontal Slicer-Electronic	109PCM Horizontal Slicer-Mechanical																																			
<b>Construction</b>	Stainless steel welded frame, panels, doors • casters (plated body) with 5" (127mm) diameter Prevenz anti-microbial wheels • stainless steel surplus tray																																				
<b>Electrical</b>	Certified Electrician verify power line source voltage and ground for proper machine operation																																				
<b>Motors</b>	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>7.0-6.4</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	7.0-6.4	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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<b>Loading Chamber</b>	9" (228mm)H x 10" (254mm)W x 30" (762mm)L, Textured finish Stainless Steel																																				
<b>Receiving Chamber</b>	9" (228mm)H x 10" (254mm)W x 35-1/2" (901mm)L, Textured finish Stainless Steel																																				
<b>Conveyorized Exit Chamber</b>	Add 13" (330mm) to left side of Exit Chamber (See picture and drawing)																																				
<b>Product Type</b>	Input Chamber will accommodate a max. of 50 lbs. (22.6kg) of Fresh or Frozen Tempered Boneless Meat Products or up to 30 lbs. (13.6kg) max. of firm cheese product																																				
<b>Cutting Blades</b>	Two special hardened Stainless Steel sickle style Blades are supplied with each machine. Select two blades - standard smooth edge or serrated edge Blades																																				
<b>Product Output</b>	Up to 180 slices per minute at 1" (25.4mm) thick max.	170 slices per minute																																			
<b>Slice Thickness</b>	From 1/16" (1.5mm) infinite thickness to 30" (762mm) max.	From 1/16" (1.5mm) up to 1-1/8" (28.6mm) max.																																			
<b>Slice Controller</b>	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 • Manual transport return																																			
<b>Safety Features</b>	Magnetic Interlocks on all doors • Brake motors • Locking Casters • OSHA Lockout Power Switch • Emergency "E" Stop Button																																				
<b>Standard Items Supplied</b>	10" (3048mm) 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																																				
<b>Options (Extra Cost)</b>	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" (1229mm) 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 leg extensions are used.																																				
<b>Certifications</b>	U.L., N.S.F., U.S.D.A.	N.S.F.																																			
<b>Weight Less Conveyor</b>	Uncrated- 660 lbs. (299kg) Crated- 1042 lbs. (472.7kg)	Uncrated- 621 lbs. (282kg) Crated- 970 lbs. (440kg)																																			
<b>Weight w/ Conveyor</b>	Uncrated- 795 lbs. (361kg) Crated- 1059 lbs. (480kg)	Uncrated- 756 lbs. (343kg) Crated- 1126 lbs. (511kg)																																			
<b>Dimensions w/ or w/out Conv.</b>	Uncrated- 77" (1956mm) L x 33-1/2" (851mm) W x 52-1/2" (1334mm) H	Uncrated- 79-11/16" (2024mm) L x 33-1/2" (851mm) W x 53-5/16" (1354mm) H																																			
<b>(Conv. packed separately)</b>	Crated- 85" (2159mm) L x 40" (1016mm) W x 60" (1524mm) H	Crated- 85" (2159mm) L x 40" (1016mm) W x 60" (1524mm) H																																			



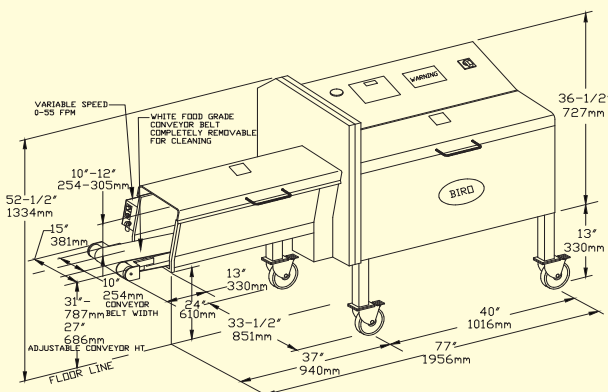
**Model 109PC & 109PCM**  
Fresh Product Pusher Gripper Assembly



**Model 109PC & 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.

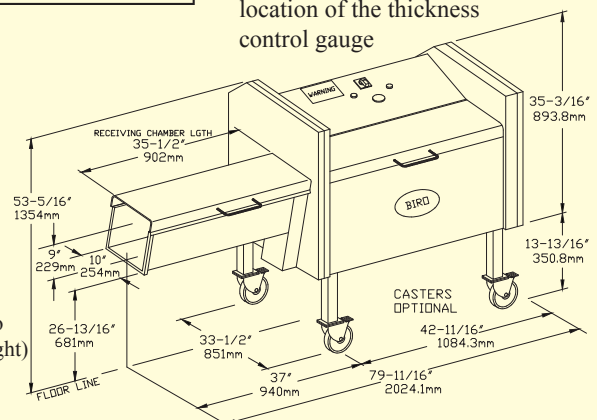


**Model 109PCM**  
Right door open showing location of the thickness control gauge



**Model 109PC** w/ optional sliced product take-away conveyor (shown left)

**Model 109PCM** if product take-away conveyor is required, add 13" (330mm) to the left side receiving chamber (shown right)



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FORM NO.: Md 109PC/109PCM-358-7-15-3-B

All specifications contained herein are subject to change without notification.

Service is available from locations worldwide