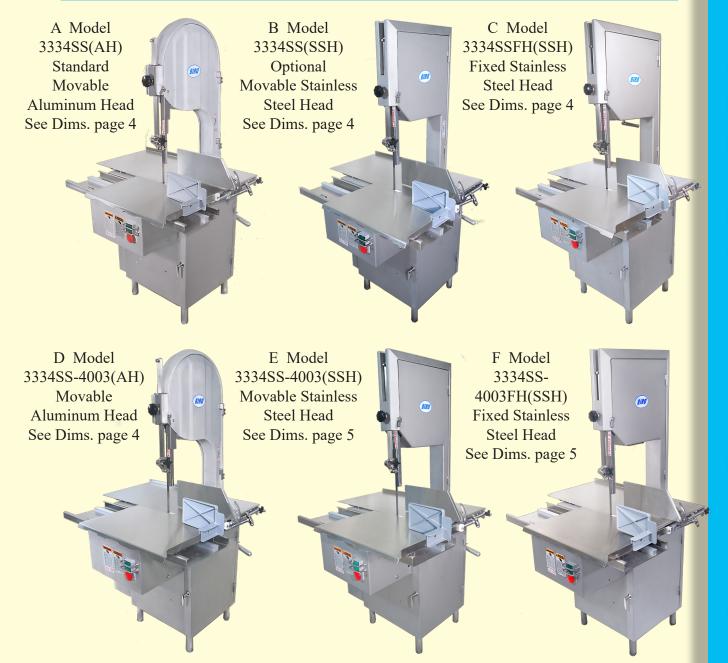


Reliability Since 1921



Since the Development of The Model 3334SS Band Saw in 1969, the 3334SS Saw series, with its proven design, diversity and reliability, has become the standard in all segments within the Supermarket and Food Processing Industry. Models are available in standard right-to-left, and an optional TL (True Left) left-to-right feed configurations, along with many motor and other options to select from in order to meet your requirements.

Models	A = 3334SS (AH) STANDARD - MOVABLE ALUMINUM HEAD	B = 3334SS (SSH) OPTIONAL - MOVABLE STAINLESS STEEL HEAD	C = 3334SSFH (SSH) STANDARD - FIXED STAINLESS STEEL HEAD			
Construction	SS base structure, platter, meat carriage, channel assembly, support tables, leg bolts and channel. Subcomponents are SS, plated and plastic.					
	Aluminum head & door.	Stainless steel head & door.	Stainless steel head & door.			
Meat Carriage (Front Table)	Stainless steel meat carriage with EZ flow guide and 8 Stainless steel bearings, 23½" (597mm) L x 15½" (394mm) W.					
Meat Platter (Rear Table)	SS construction held in place with two SS push-pull hold latches 38"(965.2mm)L x 18 ½" (470mm) W.					
Saw Blade Wheels	Upper: 16" (406.4mm) Nickel plated cast iron, single tapered flange, Removable.					
	Lower: 16" (406.4mm) Nickel plated cast iron, single tapered flange, Fixed. See Options on page 8.					
Saw Blade	Two STD per saw, 124" (3150mm) L x 5/8" (16mm) W x .022 (.56mm) thick, 3 TPI, HT. See Options page 8.					
Wheel Bearings	Heavy duty tapered roller bearings in upper wheel hub and lower bearing housing.					
Blade Speed	Approximately 3200 FPM with Higher blade speeds available upon request. No extra cost.					
Blade Tension	Ratchet arm and cam against pound tested spring and tension spring gauge. Handle and spring screw assembly.					
Cleaning Units &	Stainless steel body, with long life backup guide insert, stainless steel blade cleaners,					
Blade Guides	adjustable as a unit and easily removable (without tools) for cleaning.					
Base Legs	Stainless steel threaded hex bolt levelers.					
Thickness Gauge		eel face, adjustable from 1/16"(1.6				
Assembly	locks into position, easy to adjust, entire assembly removable for cleaning.					
Sawdust Catch Pan	Poly catch pan with rounded corners. Sealed off from other parts of base. Accessible through hinged door.					
Blade Drive System	Non-slip silent V-belt, tension adjustable.					
End Cut Pusher Plate	Safety end cut guide plate and safety guide storage hanger.					
Switch	General purpose with thermal overload protection.					
Motor Compartment	Separate compartment sealed off from meat cutting area. Easily accessible through removable panel.					
Standard Items Supplied	Two saw blades, operating and safety manual, safety wall poster, guide plate cleaning brush, safety tips tag, wearable parts guide, warranty card.					
Certifications	U.L N.S.F U.S.D.A C.S.A C.F.I.A.					
Weights - Varies with Options	Uncrated: 464lbs (210kg) Crated: 538lbs (244kg) 48"L x 37"W x 40"H	Uncrated: 451lbs (204.5kg) Crated: 545lbs (247.2kg) 48"L x 37"W x 40"H	Uncrated: 548lbs (248.5kg) Crated: 557lbs (252.7kg) 50"L x 38"W x 79"H			

Motors

HP	KW	TYPE	VOLTS	AMPS	HERTZ	PH	CODE	MODEL
2	1.5	OP	115/230	20.4/10.2	60	1	STD	A,B,C
2	1.5	OP	208-220/440	5.9-5.6/2.8	50/60	3	STD	A,B,C
3	2.2	TEFC	208-230	18-16.8	60	1	STD	D,E,F,G
3	2.2	TEFC	220/440	7.8/3.9	50/60	3	STD	D,E,F,G
3	2.2	TEFC	220	12.5	50	1	EC	A,B,C,D,E,F,G
5	3.7	TEFC	208-230/460	13.6-12.3/6.2	60	3	EC	A,B,C,D,E,F,G
5	3.7	TEFC	190/380	15.2/7.6	50	3	EC	A,B,C,D,E,F,G
5	3.7	TEFC	208-230/460	14.4-13/6.5	60	3	EC	A,B,C,D,E,F,G
5	3.7	TEFC	575	5.16	60	3	EC	A,B,C,D,E,F,G

Motor Legend: STD = Standard, EC = Extra Cost, OP = Open TEFC = Totally Enclosed Fan Cooled.

D = 3334SS-4003 (AH) STANDARD - MOVABLE ALUMINUM HEAD	E = 3334SS-4003 (SSH) OPTIONAL - MOVABLE STAINLESS STEEL HEAD	F = 3334SS-4003FH (SSH) STANDARD - FIXED STAINLESS STEEL HEAD	G = 3334SS-4003FH-TL (SSH) STANDARD - FIXED STAINLESS STEEL HEAD		
SS base struc	cture, platter, meat carriage, channe Subcomponents are	el assembly, support tables, leg bold SS, plated and plastic.	ts and channel.		
Aluminum head & door.	Stainless steel head & door.	Stainless steel head & door.	Stainless steel head & door.		
		nge with EZ flow guide and "(649mm) L x 17½" (444mm) W			
SS construction	held in place with two SS push-pu	ll hold latches 38"(965.2mm)L x 1	8 ½" (470mm) W.		
Uppe	er: 16" (406.4mm) Nickel plated ca	st iron, single tapered flange, Remo	ovable.		
Lower: 16" (4	06.4mm) Nickel plated cast iron, si	ingle tapered flange, Fixed. See Op	otions on page 8.		
Two STI	O per saw, 124" (3150mm) L x 5/8" See Optio	(16mm) W x .022 (.56mm) thick, ons page 8.	3 TPI, HT.		
Heav	y duty tapered roller bearings in up	per wheel hub and lower bearing h	ousing.		
Approxim	nately 4000 FPM with Higher blade	e speeds available upon request. No	extra cost.		
Ratchet arm and cam again and tension s	ainst pound tested spring	Handle and spring screw assembly.			
	ss steel body, with long life backup	•			
	-	ovable (without tools) for cleaning	<u>z</u> .		
	Stainless steel threa	ded hex bolt levelers.			
Cast with Stainless steel face, adjustable from 1/16"(1.6mm) to 6½"(165mm), locks into position, easy to adjust, entire assembly removable for cleaning. Adjustable full length me. Option shown page					
	oly catch pan with rounded corner	s. Sealed off from other parts of ba			
	Accessible thro	ugh hinged door.			
	Double V-belt, to	ension adjustable.			
Safety end cut guide plate and safety guide storage hanger. Optional					
	Watertight magnetic with ther	mal overload and under voltage pr	otection.		
Separate comp	artment sealed off from meat cutting	ng area. Easily accessible through r	removable panel.		
Two saw b	lades, operating and safety manual	, safety wall poster, guide plate cle parts guide, warranty card.	aning brush,		
		O.A C.S.A C.F.I.A.			
Uncrated: 512lbs (232kg) Crated: 581lbs (263.5kg) 48"L x 37"W x 40"H	Uncrated: 522lbs (236.7kg) Crated: 603lbs (273.5kg) 48"L x 37"W x 40"H	Uncrated: 522lbs (236.7kg) Crated: 615lbs (279kg) 50"L x 38"W x 79"H	Uncrated: 522lbs (236.7kg) Crated: 615lbs (279kg) 50"L x 38"W x 79"H		
end: Alum = Aluminum Approx = Approximately	Options: • Watertight magnetic	c switch on MDS, A, B, C			

Approx = Approximately

Assbly = Assembly

DMS = Dimensions

DRWG = Drawing

GA = Gauge

HD = Head

HT = Hard Tooth

IPO = In Place Of

MD = Model

MDS = Models

NC = No Cost

OAL = Overall Length

OPT = Optional

PC = Portion Control

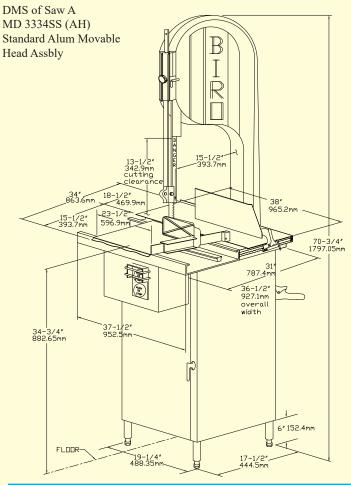
SS = Stainless Steel

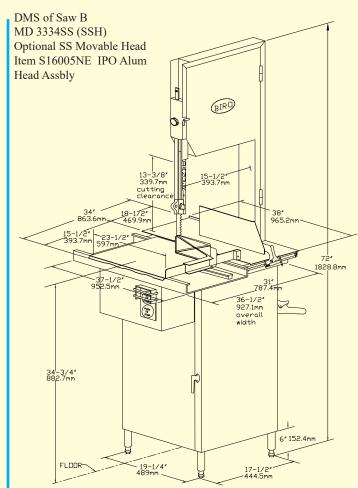
STD = Standard

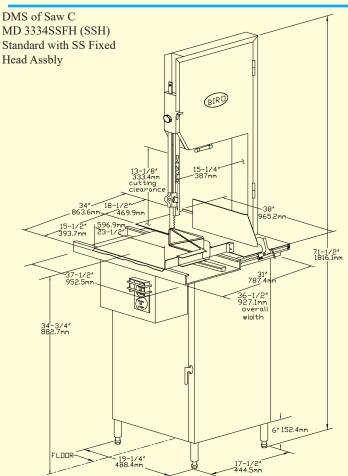
TL = True Left

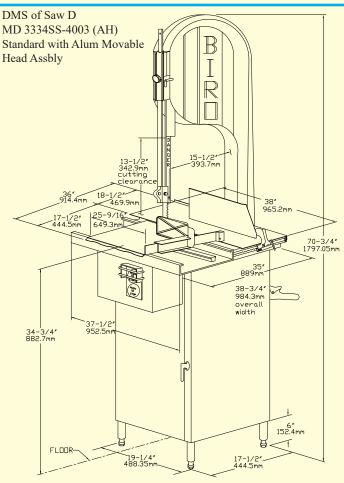
TPI = Teeth per Inch

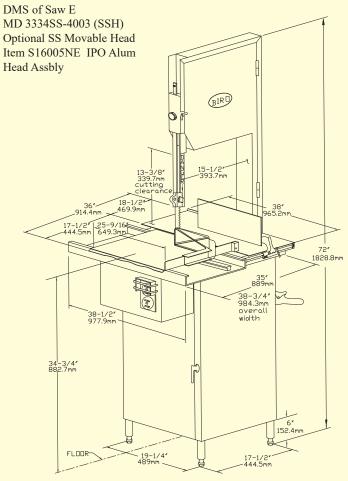
- Watertight magnetic switch on MDS, A, B, C
- 12 GA. Cord, no plug. Specify cord length. All models
- Saw B, MD 3334SS (SSH) Stainless steel movable head & door IPO standard Alum head & door.
- Saw blade selection chart. See page 8-P
- Saw blade wheel selection chart. See page 8-O
- Full length meat gauge plate assembly. See page 5, Saw G & DMS G
- Semi-permanent pusher plate assembly. See page 6-H
- Slide in front table extension. See page 6-I
- Slide in full length front table IPO standard meat carriage. See page 6-J
- Split platter (right side removable for quick blade changes. See page 7-K
- True-left front slide in full length stationary carriage. See page 7-L
- Full length meat gauge plate assembly, IPO standard plate assembly. See page 7-M
- Portion control precision gauge fence. See page 7-N

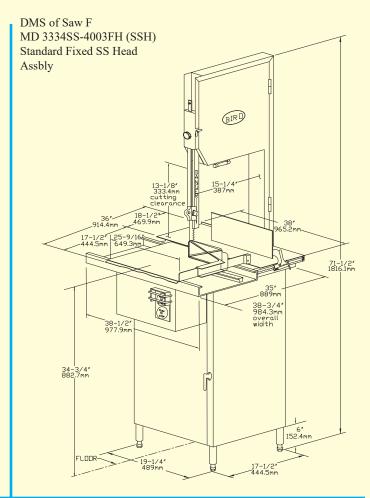




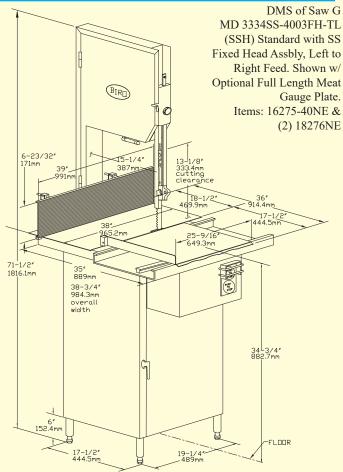












H Optional

Semi-Permanent Pusher Plate Assembly
(Easily removable for cleaning) Built onto the meat carriage. The adjustable pusher is used when cutting smaller pieces of product and for end cuts, while keeping operator hands clear of the blade. For storing, the pusher plate can be rotated allowing for a larger work surface for larger product.

Item A16155EZ-PPNE for MDS A, B, C
Item A181155EZ-HEBNE for MDS D, E, F



I Option
Slide in Front Table Extension
The table extension and meat carriage become stationary, expanding the operator working surface.

BIRD

Item 16154-CENE for MDS A, B, C Item 18154-CENE for MDS D, E, F



J Optional Full Length Front Stationary Carriage (IPO moving meat carriage) that becomes a stationary work surface.

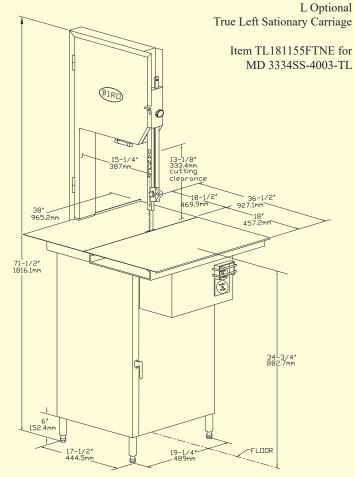
Item 16155FTNE for MDS A, B, C Item 181155FTNE for MDS D, E, F

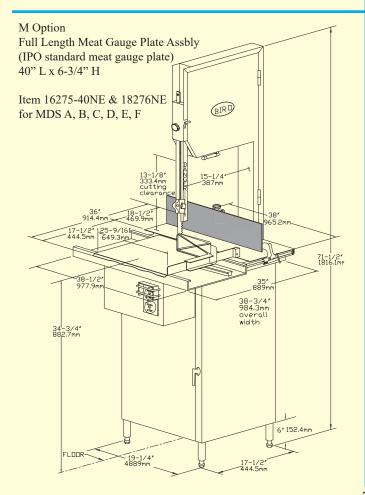


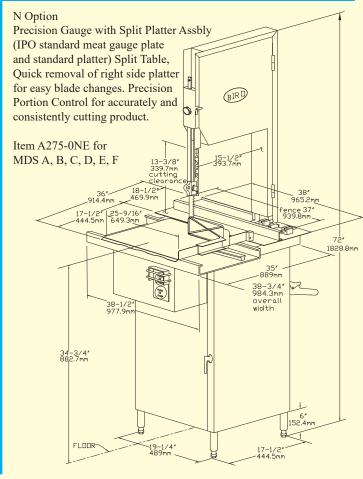
K Optional Split Table, Quick removal of right side platter for easy blade changes.

Item A16163-415NE for MDS A, B, C, D, E, F









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Options - MDS 3334SS Series - Saw Blade Wheels

Standard: Nickel Plated Casting, Single Flange, Upper Wheel Removable, Lower Wheel Fixed

Option: IPOS - Nickel Plated Casting, Single Flange, Upper Wheel Removable, Lower Wheel Removable, Item: 16560NE

Option: IPOS - <u>Stainless Steel</u>, Single Flange, Upper Wheel

Removable, Lower Wheel Fixed, Item: S16003NE

Option: IPOS - Nickel Plated Casting, Double Flange, Upper Wheel Removable, Lower Wheel Fixed, Item: 16003DF-6NE

Option: IPOS - Nickel Plated Casting, Double Flange, Upper Wheel Removable, Lower Wheel (Self-centering) Removable,

Item: 16560DF-2NE

Option: IPOS - <u>Stainless Steel</u>, Double Flange, Upper Wheel Removable, Lower Wheel (Self-centering) Removable,

Item: S16560DF-2NE





Option - MDS 3334SS Series (IPO STD 3" OAL)

Series (IPO STD 3" OAL)
4- SS hex leg bolts (5" OAL)
Item: S239-B41-5NE
Fits all MDS



Option - MDS 3334SS Series

(IPO STD 3" leg bolts) 4- SS hex leg bolts (3" OAL) leg discs and 4 Alum bolt down floor chocks. Item: S239-B41-1DNE Leg bolt w/ disc Item 36-239FPNE Alum bolt down plates

Fits all MDS



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P MDS 3334SS Series - Saw Blades

Standard Blade: 124" x 5/8" x .022 w/ 3TPI Hard Tooth.

Item: 16302HT



Optional Blade: Scallop - Boneless Fresh Meat 124" x 5/8" x .022 w/ 2TPI. Item: 16302SCL



Optional Blade: Fishstick or Block(Guides below Required) 124" x 5/8" x .016 w/ 3TPI Hard Tooth. Item: 16302-316HT



Upper Fish Guide. Item: 602BFSCNE



Lower Fish Guide. Item: S119FSCNE



R

MDS 3334SS Series - Kit

48 Piece, Parts Repair Kit,





BIRO $_{\tiny{\textcircled{\tiny{\$}}}}$ is the registered trademark of BIRO $_{\tiny{\textcircled{\tiny{\$}}}}$ Manufacturing Company, Marblehead, Ohio 43440 as applied to power driven meat, fish, and bone cutting machines, meat grinders, tenderizers, chippers, horizontal slicers and cutters; automatic feed mixer-grinders, vacuum tumblers, patty/food formers, blades and parts thereof of its manufacture or design for use in the food processing industry.

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