



**Reliability  
Since 1921**

**Model 3334SS Series Band Saws**

A Model  
3334SS(AH)  
Standard  
Movable  
Aluminum Head  
See Dims. page 4



B Model  
3334SS(SSH)  
Optional  
Movable Stainless  
Steel Head  
See Dims. page 4



C Model  
3334SSFH(SSH)  
Fixed Stainless  
Steel Head  
See Dims. page 4



D Model  
3334SS-4003(AH)  
Movable  
Aluminum Head  
See Dims. page 4



E Model  
3334SS-4003(SSH)  
Movable Stainless  
Steel Head  
See Dims. page 5



F Model  
3334SS-  
4003FH(SSH)  
Fixed Stainless  
Steel Head  
See Dims. page 5



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.

<b>Models</b>	<b>A = 3334SS (AH) STANDARD - MOVABLE ALUMINUM HEAD</b>	<b>B = 3334SS (SSH) OPTIONAL - MOVABLE STAINLESS STEEL HEAD</b>	<b>C = 3334SSFH (SSH) STANDARD - FIXED STAINLESS STEEL HEAD</b>
<b>Construction</b>	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.
<b>Meat Carriage (Front Table)</b>	Stainless steel meat carriage with EZ flow guide and 8 Stainless steel bearings, 23½" (597mm) L x 15½" (394mm) W.		
<b>Meat Platter (Rear Table)</b>	SS construction held in place with two SS push-pull hold latches 38"(965.2mm)L x 18 ½" (470mm) W.		
<b>Saw Blade Wheels</b>	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.		
<b>Saw Blade</b>	Two STD per saw, 124" (3150mm) L x 5/8" (16mm) W x .022 (.56mm) thick, 3 TPI, HT. See Options page 8.		
<b>Wheel Bearings</b>	Heavy duty tapered roller bearings in upper wheel hub and lower bearing housing.		
<b>Blade Speed</b>	Approximately 3200 FPM with Higher blade speeds available upon request. No extra cost.		
<b>Blade Tension</b>	Ratchet arm and cam against pound tested spring and tension spring gauge.	Handle and spring screw assembly.	
<b>Cleaning Units &amp; Blade Guides</b>	Stainless steel body, with long life backup guide insert, stainless steel blade cleaners, adjustable as a unit and easily removable (without tools) for cleaning.		
<b>Base Legs</b>	Stainless steel threaded hex bolt levelers.		
<b>Thickness Gauge Assembly</b>	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.		
<b>Sawdust Catch Pan</b>	Poly catch pan with rounded corners. Sealed off from other parts of base. Accessible through hinged door.		
<b>Blade Drive System</b>	Non-slip silent V-belt, tension adjustable.		
<b>End Cut Pusher Plate</b>	Safety end cut guide plate and safety guide storage hanger.		
<b>Switch</b>	General purpose with thermal overload protection.		
<b>Motor Compartment</b>	Separate compartment sealed off from meat cutting area. Easily accessible through removable panel.		
<b>Standard Items Supplied</b>	Two saw blades, operating and safety manual, safety wall poster, guide plate cleaning brush, safety tips tag, wearable parts guide, warranty card.		
<b>Certifications</b>	U.L. - N.S.F. - U.S.D.A. - C.S.A. - C.F.I.A.		
<b>Weights - Varies with Options</b>	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

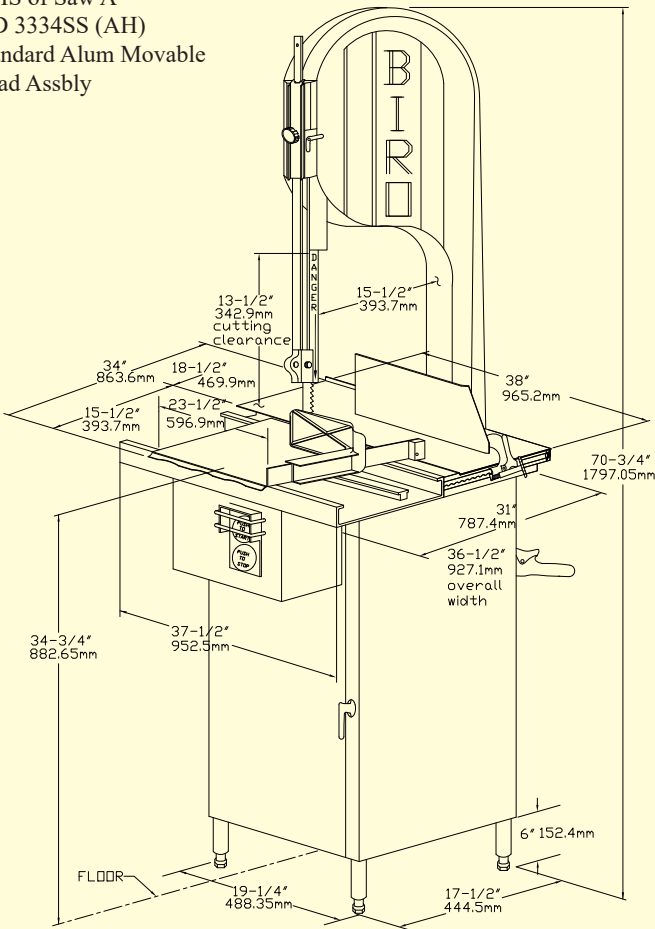
Motor Legend: STD = Standard, EC = Extra Cost, OP = Open  
TEFC = Totally Enclosed Fan Cooled.

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 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.	Stainless steel head & door.
Stainless steel meat carriage with EZ flow guide and 8 Stainless steel bearings, 25-9/16" (649mm) L x 17½" (444mm) W.			
SS construction held in place with two SS push-pull hold latches 38"(965.2mm)L x 18 ½" (470mm) W.			
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.			
Two STD per saw, 124" (3150mm) L x 5/8" (16mm) W x .022 (.56mm) thick, 3 TPI, HT. See Options page 8.			
Heavy duty tapered roller bearings in upper wheel hub and lower bearing housing.			
Approximately 4000 FPM with Higher blade speeds available upon request. No extra cost.			
Ratchet arm and cam against pound tested spring and tension spring gauge.		Handle and spring screw assembly.	
Stainless steel body, with long life backup guide insert, stainless steel blade cleaners, adjustable as a unit and easily removable (without tools) for cleaning.			
Stainless steel threaded 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 meat gauge Option shown page 5
Poly catch pan with rounded corners. Sealed off from other parts of base. Accessible through hinged door.			
Double V-belt, tension adjustable.			
Safety end cut guide plate and safety guide storage hanger.			Optional
Watertight magnetic with thermal overload and under voltage protection.			
Separate compartment sealed off from meat cutting area. Easily accessible through removable panel.			
Two saw blades, operating and safety manual, safety wall poster, guide plate cleaning brush, safety tips tag, wearable parts guide, warranty card.			
U.L. - N.S.F. - U.S.D.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

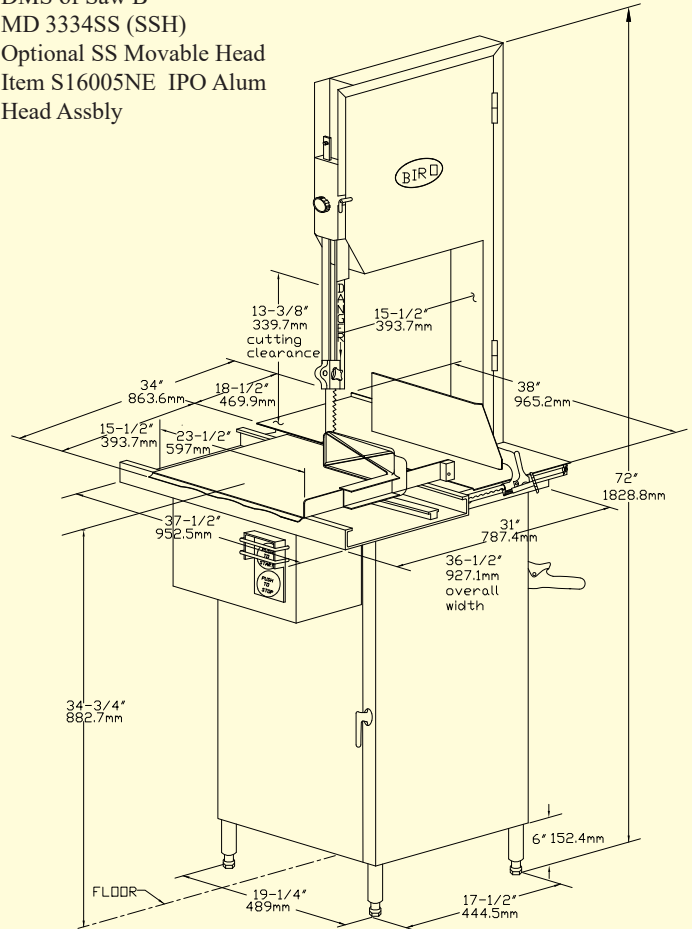
**Legend:** Alum = Aluminum  
 Approx = Approximately  
 Assbly = Assembly  
 DMS = Dimensions  
 DRWG = Drawing  
 GA = Gauge  
 HD = Head  
 HT = Hard Tooth  
 IPO = In Place Of  
 MD = Model  
 MDS = Models  
 NC = No Cost  
 OAL = Overall Length  
 OPT = Optional  
 PC = Portion Control  
 SS = Stainless Steel  
 STD = Standard  
 TL = True Left  
 TPI = Teeth per Inch

- Options:**
- 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

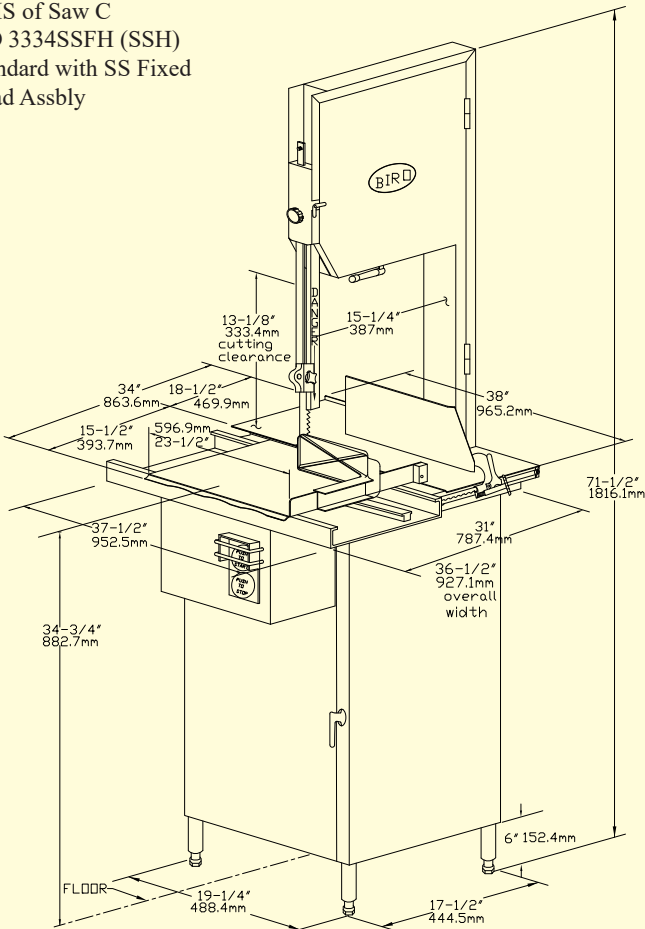
DMS of Saw A  
 MD 3334SS (AH)  
 Standard Alum Movable  
 Head Assbly



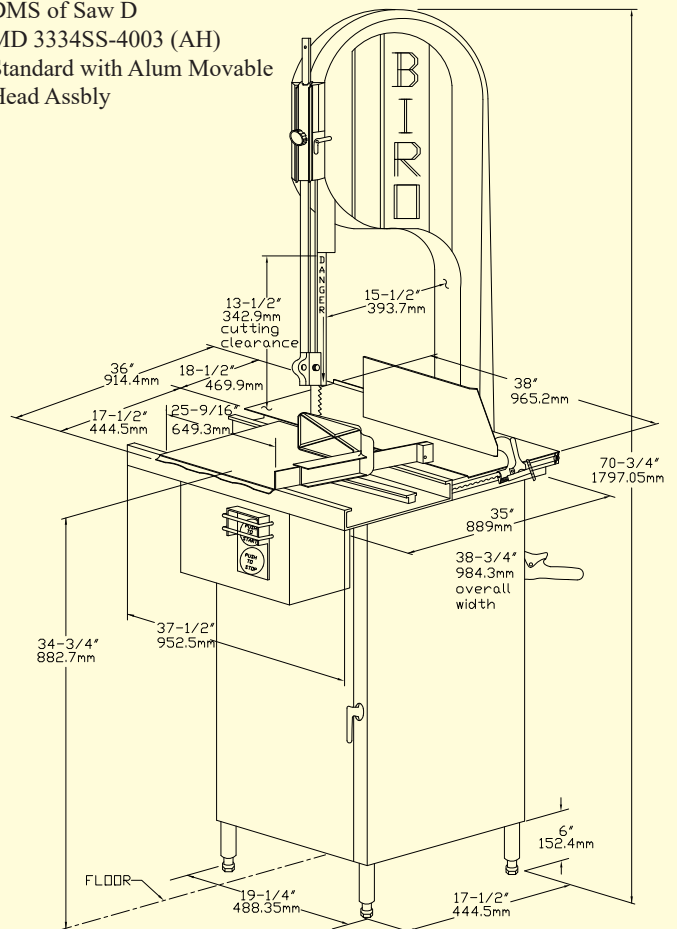
DMS of Saw B  
 MD 3334SS (SSH)  
 Optional SS Movable Head  
 Item S16005NE IPO Alum  
 Head Assbly



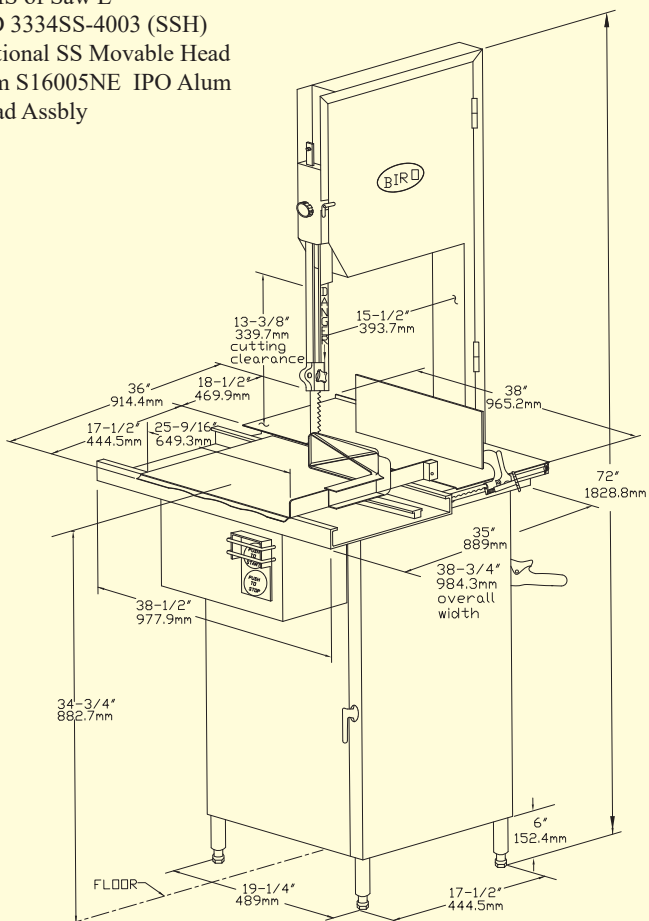
DMS of Saw C  
 MD 3334SSFH (SSH)  
 Standard with SS Fixed  
 Head Assbly



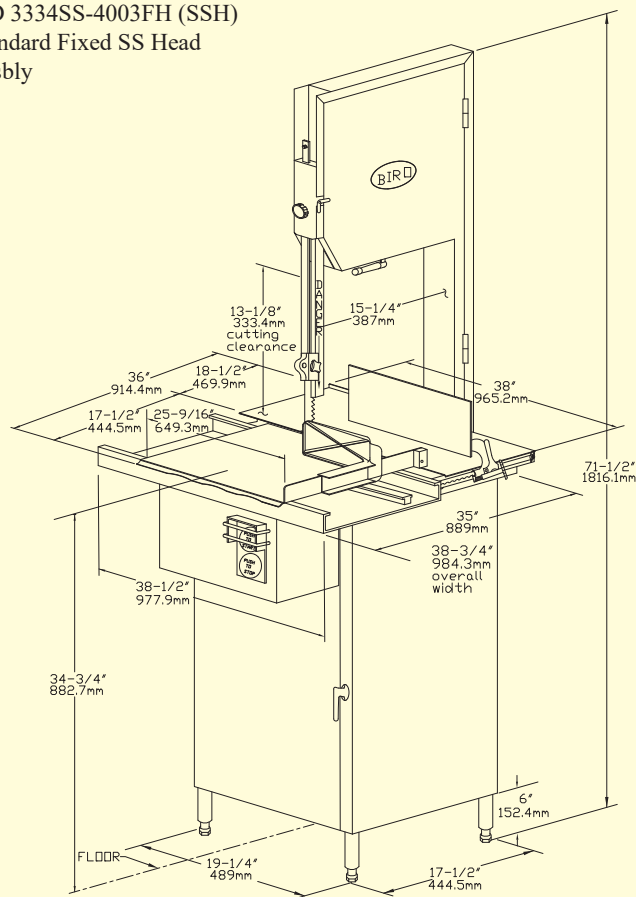
DMS of Saw D  
 MD 3334SS-4003 (AH)  
 Standard with Alum Movable  
 Head Assbly



DMS of Saw E  
 MD 3334SS-4003 (SSH)  
 Optional SS Movable Head  
 Item S16005NE IPO Alum  
 Head Assbly

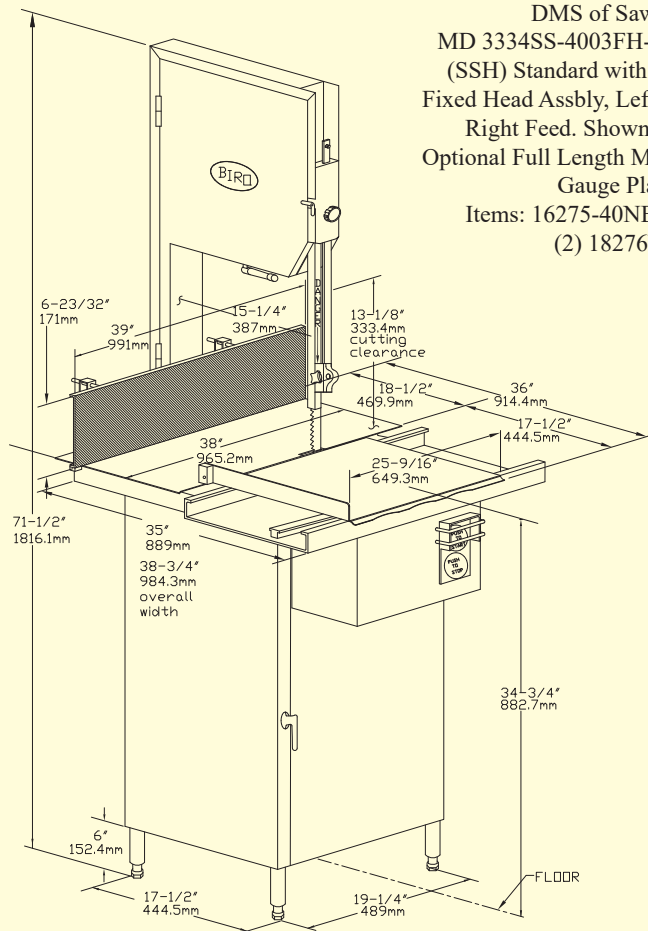


DMS of Saw F  
 MD 3334SS-4003FH (SSH)  
 Standard Fixed SS Head  
 Assbly



Saw G  
 MD 3334SS-4003FH-TL  
 (SSH) Standard with SS  
 Fixed Head Assbly, Left to  
 Right Feed. Shown w/  
 Optional Full Length Meat  
 Gauge Plate. DMS of Saw G  
 shown at right

DMS of Saw G  
 MD 3334SS-4003FH-TL  
 (SSH) Standard with SS  
 Fixed Head Assbly, Left to  
 Right Feed. Shown w/  
 Optional Full Length Meat  
 Gauge Plate.  
 Items: 16275-40NE &  
 (2) 18276NE



#### 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.

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



#### J Optional Full Length Front Stationary Carriage

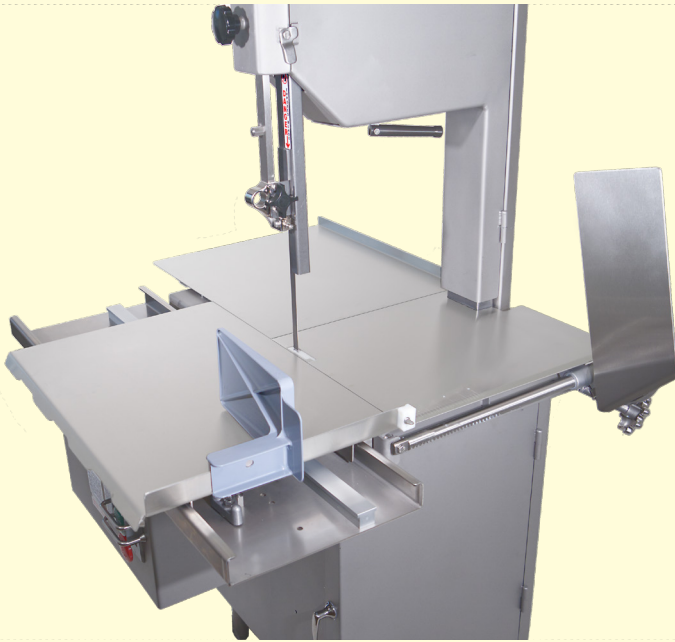
(IPO moving meat carriage) that becomes a stationary work surface.

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



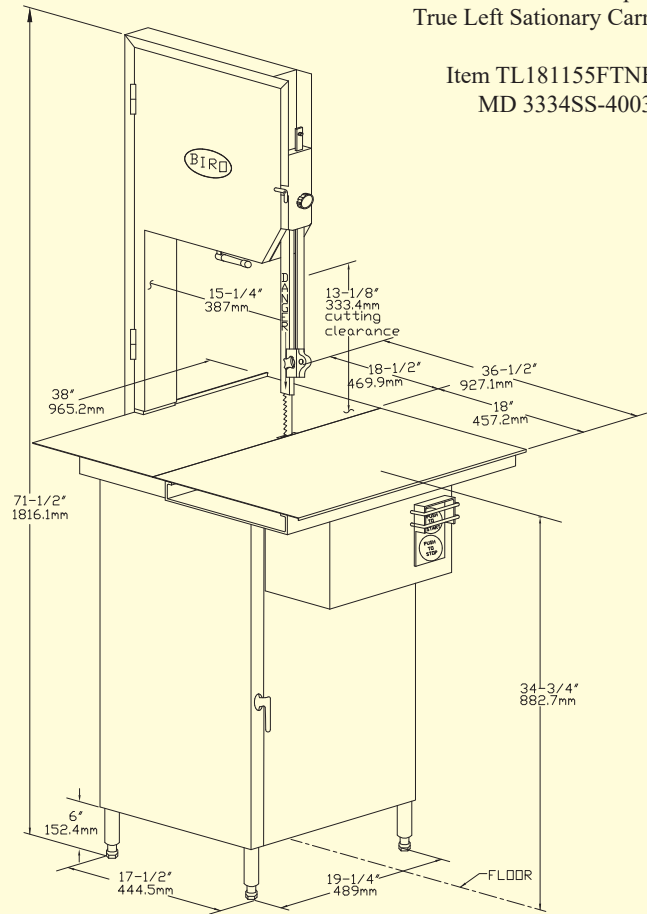
**K Optional**  
 Split Table, Quick removal of right side platter for easy blade changes.

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



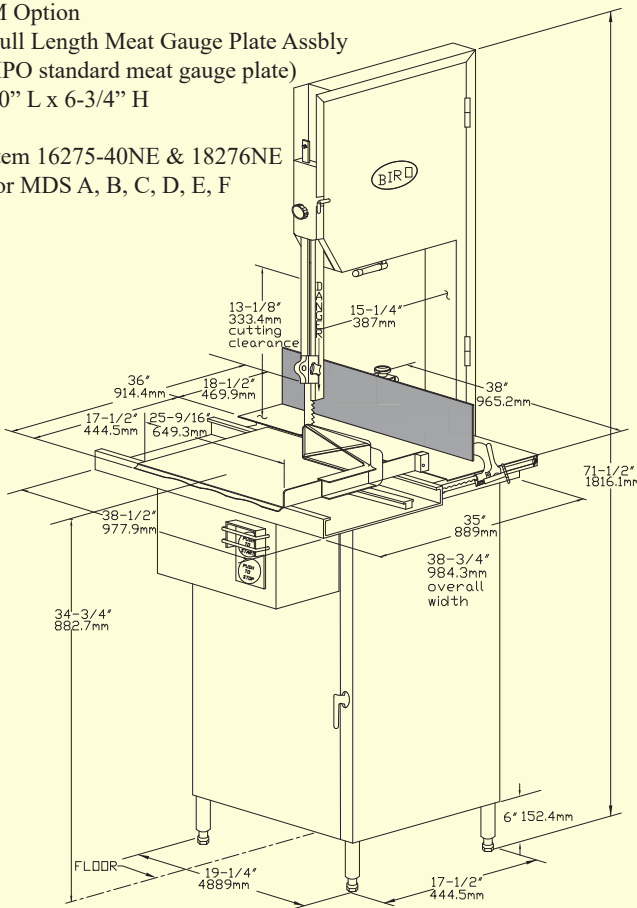
**L Optional**  
 True Left Stationary Carriage

Item TL181155FTNE for MD 3334SS-4003-TL



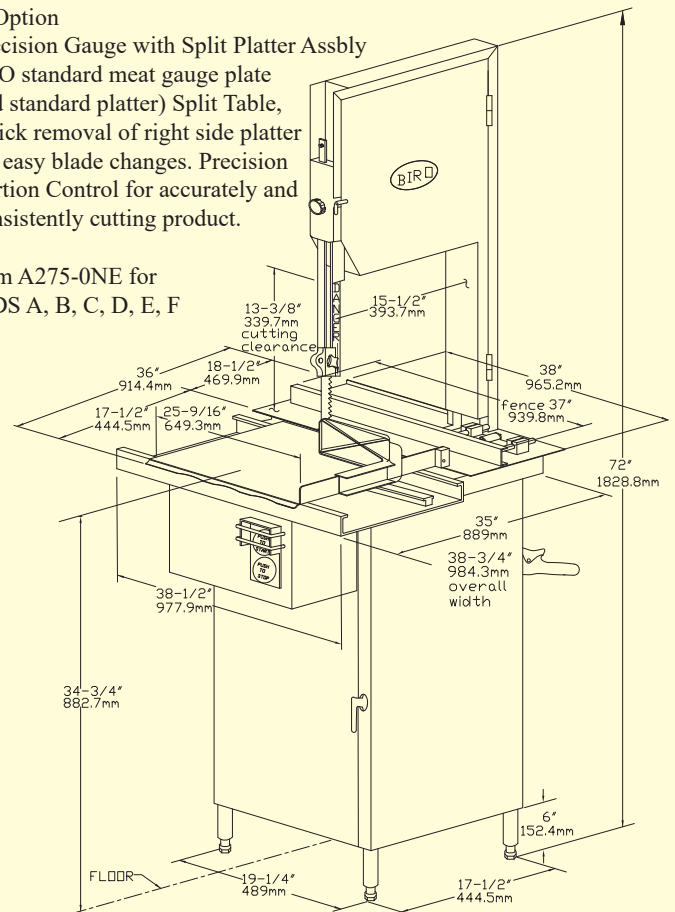
**M Option**  
 Full Length Meat Gauge Plate Assbly  
 (IPO standard meat gauge plate)  
 40" L x 6-3/4" H

Item 16275-40NE & 18276NE  
 for MDS A, B, C, D, E, F



**N Option**  
 Precision Gauge with Split Platter Assbly  
 (IPO standard meat gauge plate  
 and standard platter) Split Table,  
 Quick removal of right side platter  
 for easy blade changes. Precision  
 Portion Control for accurately and  
 consistently cutting product.

Item A275-0NE for  
 MDS A, B, C, D, E, F

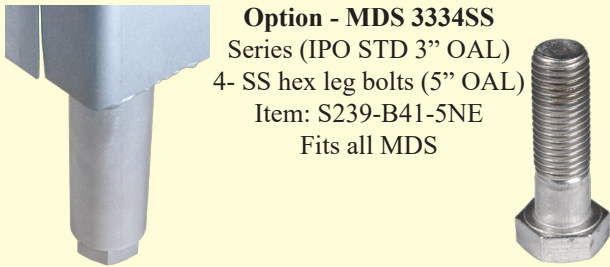


**O**

**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 - Stainless Steel, 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 - Stainless Steel, Double Flange, Upper Wheel Removable, Lower Wheel (Self-centering) Removable, Item: S16560DF-2NE

**Q**



**Option - MDS 3334SS 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

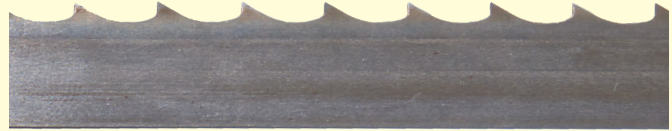


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**P MDS 3334SS Series - Saw Blades**

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

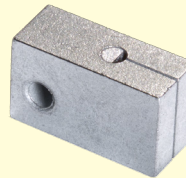


Optional Blade: Fishstick or Block(Guides below Required) 124" x 5/8" x .016 w/ 3TPI Hard Tooth. Item: 16302-316HT



Upper Fish Guide. Item: 602BFSCNE

Lower Fish Guide. Item: S119FSCNE



**R**  
**MDS 3334SS Series - Kit**  
48 Piece, Parts Repair Kit, Item: 16700



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