



***Known for Reliability
Since 1921***

Model 3334SS
Standard



Model
3334SS-4003



The industry standard 16" Meat Saws feature all stainless steel unitized welded enclosed base structure with aluminum head structure. A stainless steel head is available at extra cost.

The 3334SS is of proven design, durable, reliable, and is applicable to all small, medium, and large supermarkets, and all small and medium plants.

True blade alignment allows excellent blade tracking, giving dependable straight cutting year after year.

A broad range of right hand feed and true left hand feed machines are available. There are numerous configurations and optional equipment to select from to meet your exact requirements.

Model
3334SS-4003FH



3334SS SERIES

SPECIFICATIONS

Models	A = 3334SS STD	B = 3334SS-4003	C = 3334SS-4003FH (fixed head)
Construction	Unitized stainless steel base, tables, leg bolt levelers, carriage channel & supports		
	Aluminum head and door, removable		Stainless steel fixed head and door
Standard Eq.	Two saw blades • Operation and Safety manual • Safety wall poster • Safety end cut pusher plate		
Switch	General purpose w/ thermal overload	Watertight magnetic, thermal overload and under voltage protection	
Head and Door	Aluminum: removable head • removable door		SS: fixed head • removable door
Base Structure	Unitized welded, Stainless steel		
Blade Std.	124” (3150mm) L x 5/8” (16mm) W x .022 (.56mm) thick, 3 teeth per inch, hard tooth, (two supplied with each saw)		
Blade Guide	Upper and lower blade backup guide assemblies, with carbide long-life inserts, each removable as an assembly		
Blade Tension	Ratchet arm and cam against pound tested spring and tension spring gauge		Factory preset spring screw handle assembly
Blade Wheels	16” (40.64cm) single flange, cast iron, nickel plating, upper wheel assembly removable		
Bearings	Heavy duty tapered roller bearings used in upper wheel hub and lower bearing housing		
Catch Pan	Poly Pan, rounded corners, sealed off from other parts of base, accessible through hinged door		
Cleaning Unit	Stainless steel body, long-life carbide guide inserts, steel saw cleaners, removable as a unit for easy cleaning (assembly also adjustable as a unit)		
Drive System	Non-slip silent V-belt, tension adjustable	Double V-belt, tension adjustable	
Legs	Stainless steel leg bolt levelers		
Meat Carriage	SS bearings, 15½” (394mm) W x 23½” (597mm) L, nylon guides	Larger stainless steel 8-bearings, EZ flow carriage 17½” (444mm) W x 25-9/16” (649mm) L	
Meat Gauge Plate	Stainless steel faced, adjustable from 1/16” (1.6mm) to 6½” (165mm), locks in position, easy to adjust, entire assembly removable for cleaning		
Motor Compartment	Sealed off from meat contact areas, easily accessible through removable panel door		
Platter	Held in place with two stainless steel push-pull hold down latches		
Pusher Plate	Safety end cut pusher plate and safety pusher plate storage hanger are supplied where applicable		
Certifications	U.L. • N.S.F. • U.S.D.A. • C.S.A. • C.F.I.A.		
Weight: varies based on options	Uncrated: 464 lbs. (210kg) Crated: 538 lbs (244kg)	Uncrated: 512 lbs. (232kg) Crated: 603 lbs (274kg)	Uncrated: 522 lbs. (237kg) Crated: 615 lbs (279kg)

Motors	HP	KW	TYPE	VOLTS	AMPS	HERTZ	PH	CODE	MODEL	A = 3334SS-2HP Std. B = 3334SS-4003-3HP Std. C = 3334SS-4003FH-3HP Std. EC = Extra Cost STD = Standard OP = Open TE = Totally Enclosed TEFC = Totally Enclosed Fan Cooled
	2	1.5	OP	115/230	20.4/10.2	60	1	STD	A	
	2	1.5	OP	208-220/440	5.9-5.6/2.8	50/60	3	STD	A	
	3	2.2	TEFC	208-230	18-16.8	60	1	STD	B,C	
	3	2.2	TE	220/440	7.8/3.9	50/60	3	STD	B,C	
	3	2.2	TEFC	220	12.5	50	1	EC	A,B,C	
	5	3.7	TEFC	208-230/460	13.6-12.3/6.2	60	3	EC	A,B,C	
	5	3.7	TEFC	190/380	15.2/7.6	50	3	EC	A,B,C	
	5	3.7	TEFC	208-230/460	14.4-13/6.49	60	3	EC	A,B,C	
	5	3.7	TEFC	575	5.44	60	3	EC	A,B,C	

Options (EC)	Watertight Magnetic Switch (IPOS)		A	Front table extension 14¾" (375mm) x 15¾" (400mm)	A,B,C
	Stainless steel movable head and door (IPOS)		A,B	3 Wire (1ph.) or 4 wire (3ph.) 12ga. Cord less plug(specify length)	A,B,C
	Model 44, EZ flow SS carriage (IPOS)		A	Narrow blade guides (for thin blades)	A,B,C
	Double saw guide bar		A,B,C	Split rear stationary platter (fast blade change) (IPOS)	A,B,C
	Full length SS front stationary table (IPOS) (see drwg. 2)		A,B,C	Standard length legs w/ 2¼" (57.2mm) disc floor pads (IPOS)	A,B,C
				Longer SS hex legs to raise work surface height. (check with rep.) (IPOS)	A,B,C
	Meat gauge extended 6" (152mm) past blade (IPOS) (one stabilizer required)		A,B,C	Drwg. 1. Md 3334SS-TL - True left hand feed, movable SS head and door, less thickness gauge plate.	A,B
	Cast plated single flange lower removable saw blade wheel (IPOS)		A,B,C	Drwg. 2. Md 3334SS-Trim saw- right to left feed, stationary front table, optional meat gauge assembly.	A,B,C
	Cast plated double flange (upper & lower) saw blade wheels (IPOS) <i>Note: lower not removable</i>		A,B,C	Drwg. 3. Md 3334SS-TL-Trim saw True left to right feed, stationary front table, movable SS head and door, less meat gauge assembly	A,B
	Cast plated double flange (upper & lower) removable saw blade wheels (IPOS)		A,B,C	Drwg. 4. Md 3334SS-4003-PC- Portion control- Std. right to left feed, movable SS head and door, micro gauge fence.	B,C
	SS single flange (upper & lower) saw blade wheels (IPOS). <i>Note: lower not removable</i>		A,B,C	Drwg. 5. Md 3334SS-4003LP-PC- Portion control- Std. right to left feed, movable low profile SS head, special meat thickness gauge plate.	A,B
	SS single or double flange (upper & lower) removable saw blade wheels (IPOS).		A,B,C	Waterjet blade cleaning system (check with Rep.)	B,C

Options (NC)
 Legend Higher feet per minute saw blade speed (call your Representative)
 SS=stainless steel • IPOS=in place of standard • drwg.=drawing • ga.=gauge • EC=extra cost • NC=no charge
All specifications contained herein are subject to change without notification.

Illustration A
Model 3334SS
 Standard Configuration

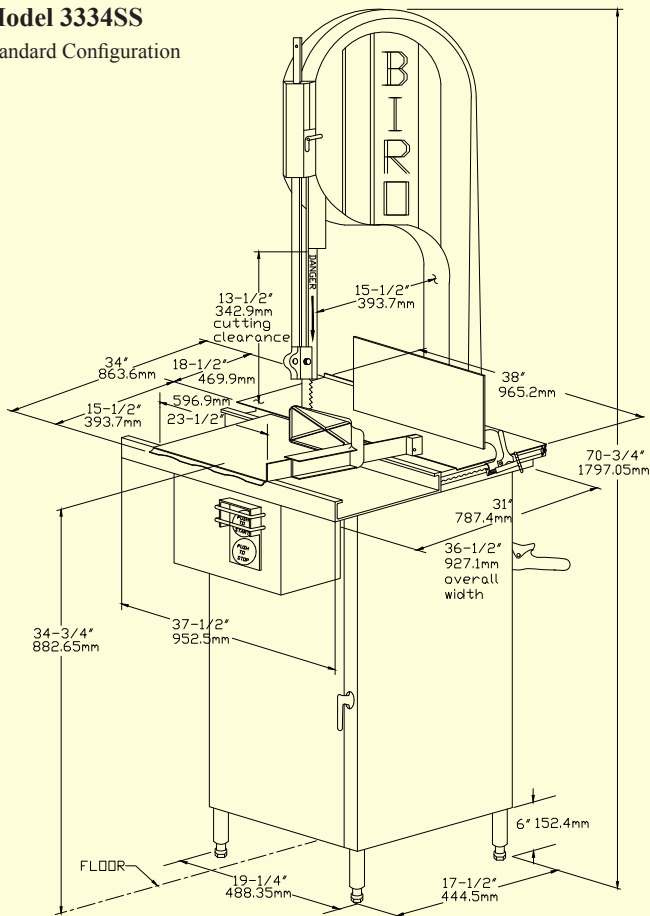


Illustration B
Model 3334SS-4003
 Standard Configuration
 Illustration shown with Optional
 Stainless Steel head and door
 structure.

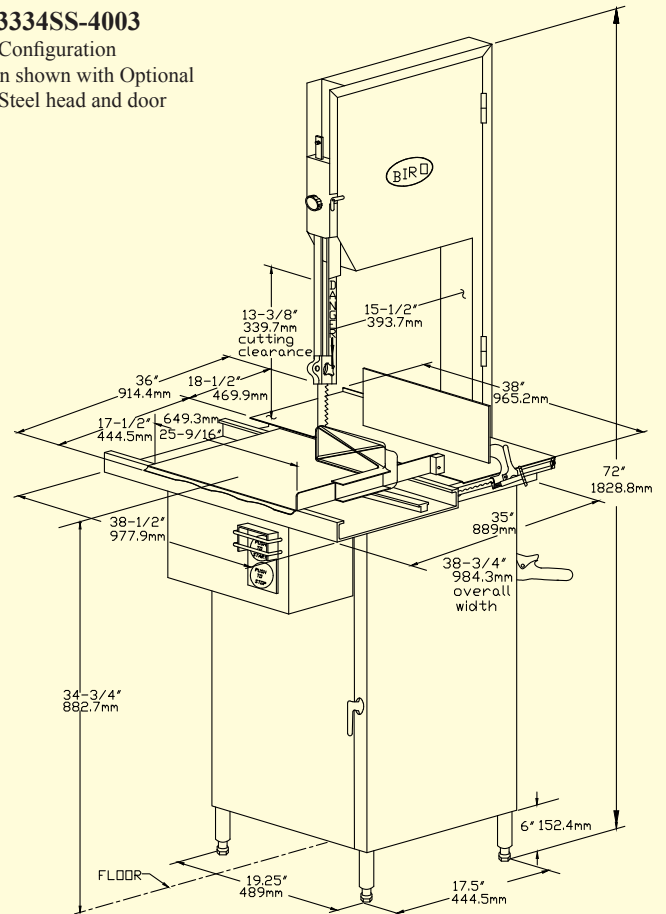
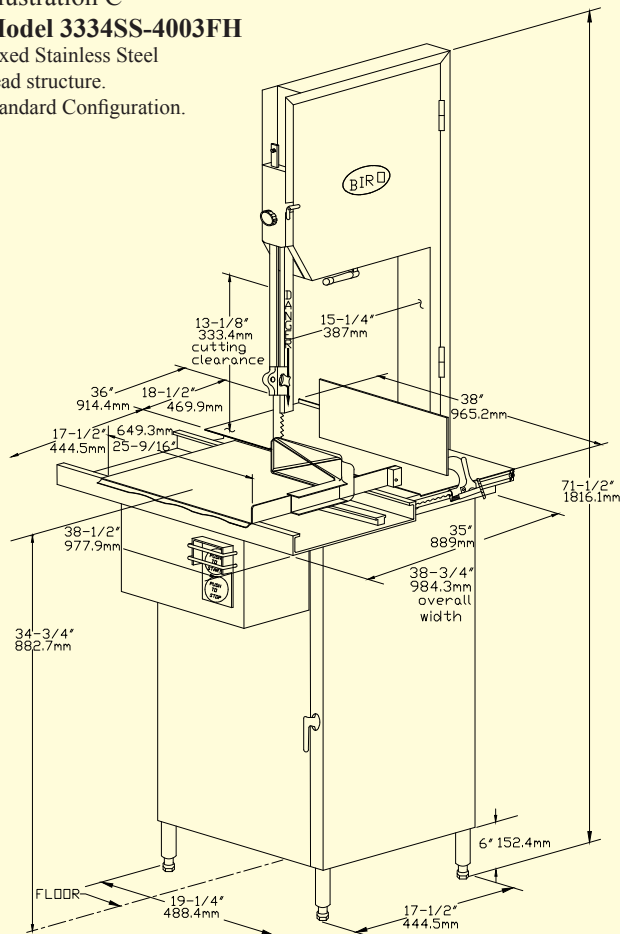
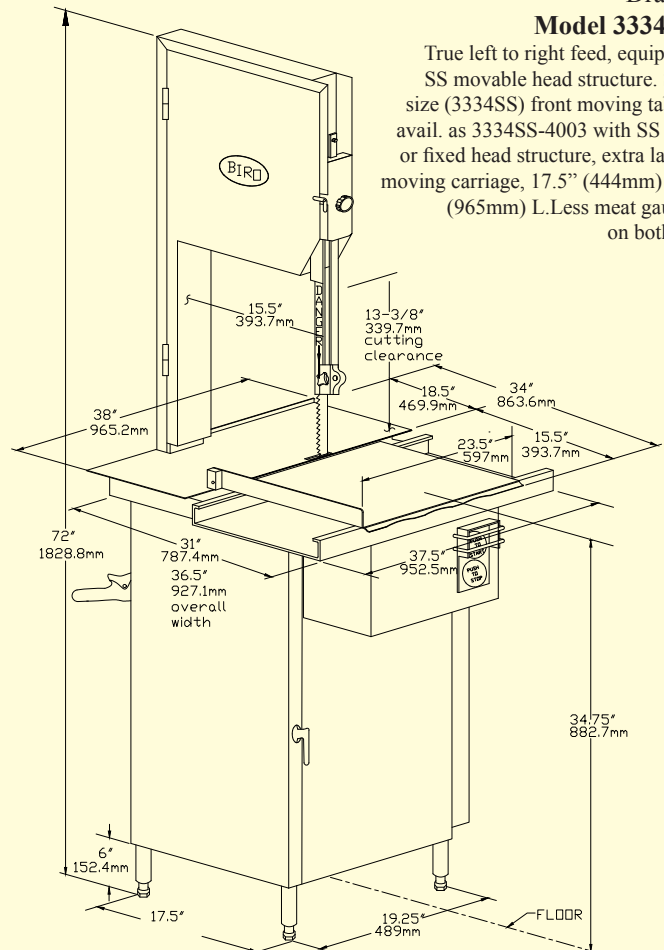


Illustration C
Model 3334SS-4003FH
 Fixed Stainless Steel
 head structure.
 Standard Configuration.



Drawing 1
Model 3334SS-TL

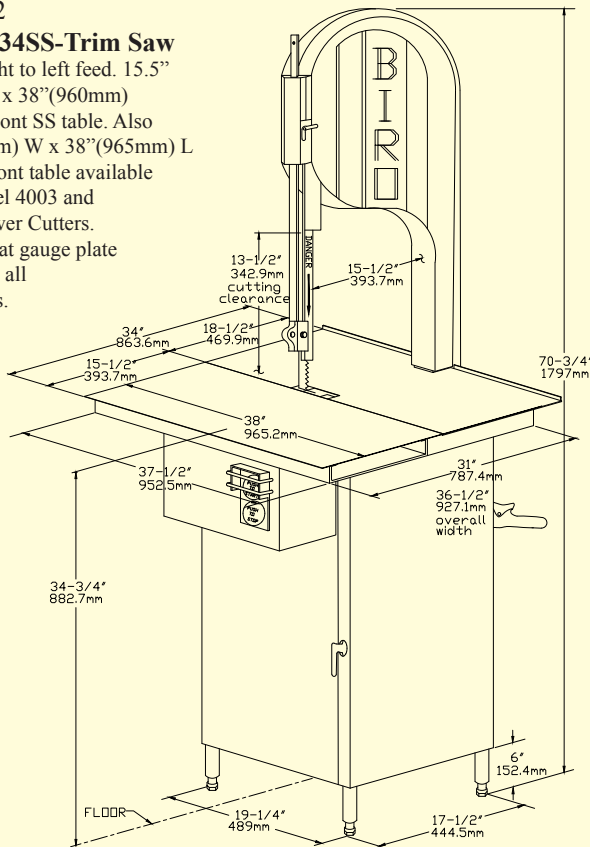
True left to right feed, equipped with
 SS movable head structure. Standard
 size (3334SS) front moving table. Also
 available as 3334SS-4003 with SS movable
 or fixed head structure, extra large front
 moving carriage, 17.5" (444mm) W x 38"
 (965mm) L. Less meat gauge plate
 on both models



Drawing 2

Model 3334SS-Trim Saw

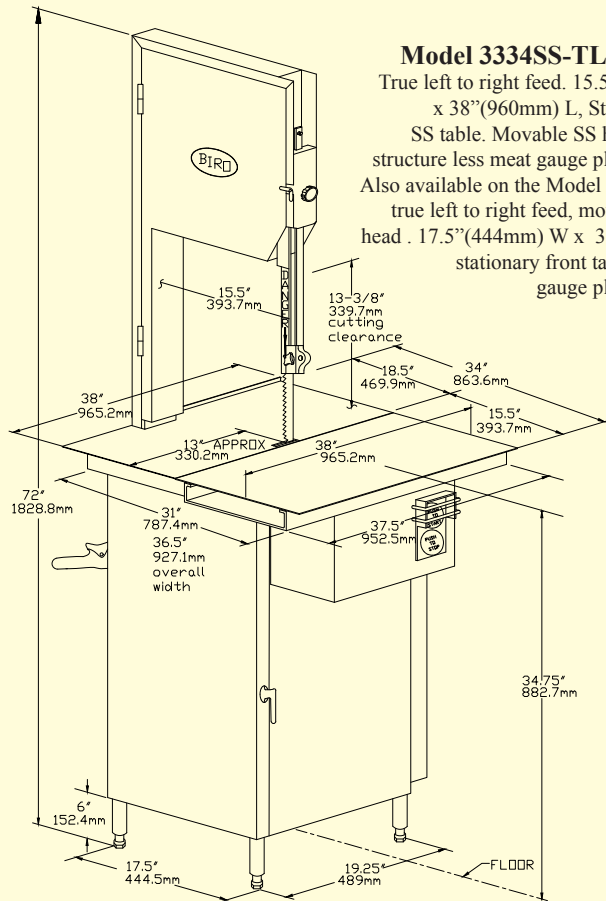
Standard right to left feed. 15.5" (393mm) W x 38" (960mm) L
Stationary front SS table. Also 17.5" (444mm) W x 38" (965mm) L stationary front table available for the Model 4003 and 4003FH Power Cutters.
Optional meat gauge plate available for all these models.



Drawing 3

Model 3334SS-TL Trim Saw

True left to right feed. 15.5" (393mm) W x 38" (960mm) L, Stationary front SS table. Movable SS head and door structure less meat gauge plate assembly.
Also available on the Model 3334SS-4003 true left to right feed, movable or fixed head. 17.5" (444mm) W x 38" (965mm) L stationary front table, less meat gauge plate assembly.

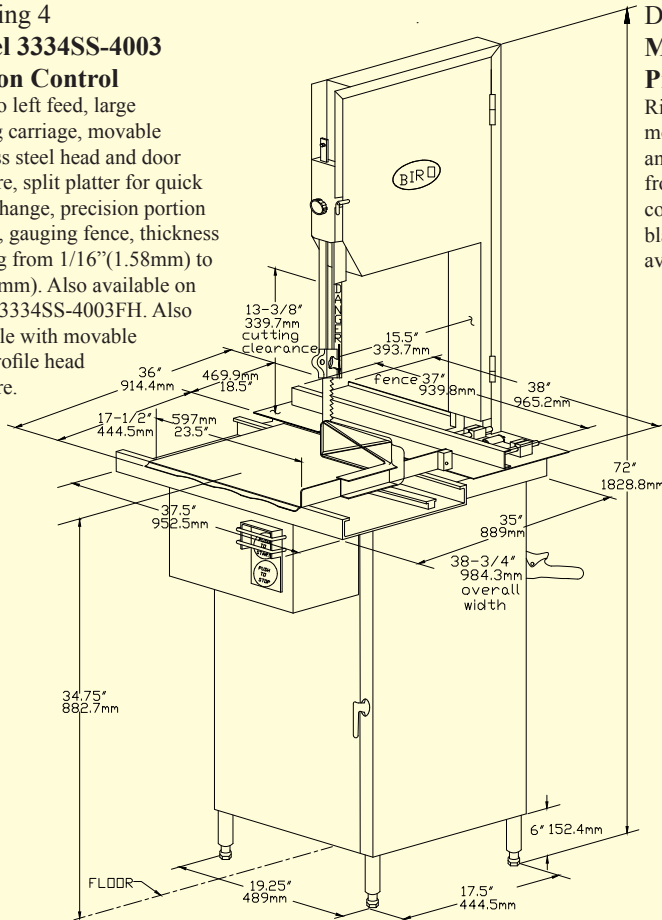


Drawing 4

Model 3334SS-4003

Portion Control

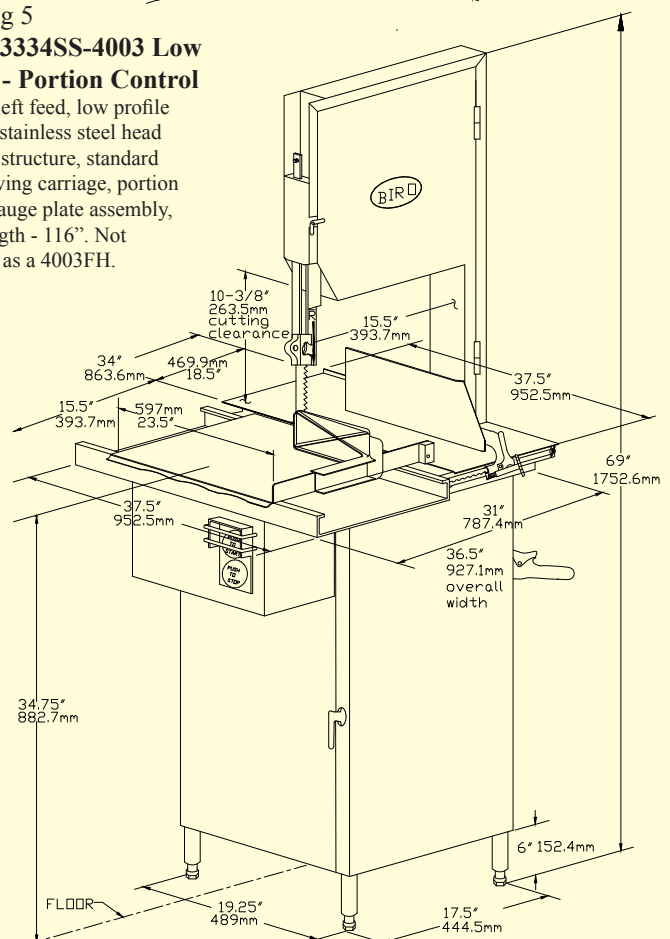
Right to left feed, large moving carriage, movable stainless steel head and door structure, split platter for quick blade change, precision portion control, gauging fence, thickness opening from 1/16" (1.58mm) to 6" (152mm). Also available on Model 3334SS-4003FH. Also available with movable Low Profile head structure.



Drawing 5

Model 3334SS-4003 Low Profile - Portion Control

Right to left feed, low profile movable stainless steel head and door structure, standard front moving carriage, portion control gauge plate assembly, blade length - 116". Not available as a 4003FH.



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Service is available from locations worldwide