



Known for Reliability Since 1921

BIRO slicers are designed to provide trouble free service in a Wet Meat Room Environment with features such as water resistant motors, electrical components and connections plus non-corrosive metals, all of which add to the water resistant benefits of this slicer.

Our B300M has a 12" (300mm) Dia. Hollow Ground Alloy Steel blade that allows a slicing capacity to nearly 7½" (191mm) on round products at a thickness from 0 to 5/8" (0-16mm) slice.

Our B350M has a 13¾" (350mm) Dia. Hollow Ground Alloy Steel blade that allows a slicing capacity to nearly 10" (254mm) on round products at a thickness from 0 to 1-3/16" (0-30mm) slice.

The index knob has indicator positions showing adjustment of one millimeter increments for consistency within multiple slicing stations.

Built in Safety Features – Blade protective ring guard prevents exposed blade edge when the blade cover is removed for cleaning. Product table lockout prevents thickness gauge from being opened during cleaning. Emergency shut-off and thermal overload/no volt release prevents accidental turn on after power outages. Remote sharpener mounts easily when needed, but is stored away from the slicer when not in use providing added hygiene security to the slicing operation.



MODEL B300M
(Detachable Sharpener Shown
Reverse Side)



MODEL B350M
(Detachable Sharpener Shown
Reverse Side)

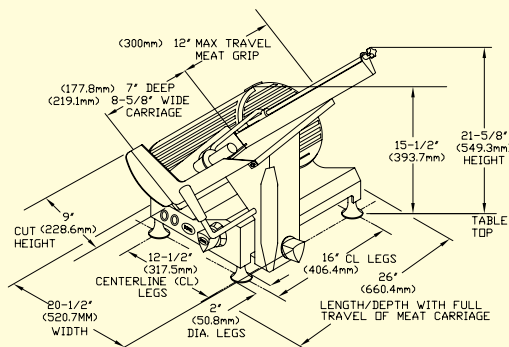
B300M / B350M

GRAVITY FEED MANUAL SLICER SPECIFICATIONS

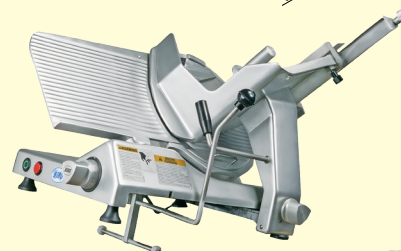
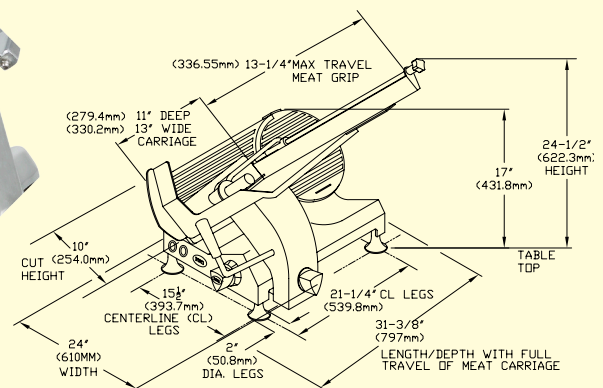
MODELS	B300M	B350M
CONSTRUCTION	Body- Anodized Polished Aluminum Cast with Non-Corrosive Metal Frame	
MOTORS	IP 65- ½HP (.35kW) 115V, 60HZ, 1PH Internally cooled, water resistant IP 65- ½HP (.35kW) 220V, 50HZ, 1PH Internally cooled, water resistant	
STANDARD FEATURES	<ul style="list-style-type: none"> • Automatic spring loaded belt tensioning • Polygroove belt drive provides optimum performance • Blade protective ring guard prevents exposed blade edge during cleaning • Tilt-away product table lockout prevents thickness gauge from being opened during cleaning (B350M) • Removable product table for easier cleaning (B300M) • Thermal overload/no volt release prevents accidental turn on after power outages • Green pushbutton on-off control and Red e-stop button • Water resistant IP 65 motor, wiring harness, electronic controls & connectors • Detachable sharpener assembly – helps provide hygienic slicing area • Product fence – for use on narrow products • 6½' Power Cord with 60 Hz - 115V, 3 prong molded plug – No plug on 50 Hz 	
BLADE	12" (300mm) Diameter Hollow Ground Alloy Steel	13¾" (350mm) Diameter Hollow Ground Alloy Steel
<u>MAXIMUM CUT</u>		
<u>ROUND</u>	7½" (191mm)	10" (254mm)
<u>RECTANGLE</u>	10" x 5-1/2" (254mm x 140mm)	12-1/2" x 9" (318mm x 229mm)
MAX. SLICE THICKNESS	5/8" (16mm)	1-3/16" (30mm)
CERTIFICATION	NSF, (CE- Call factory)	NSF, ETL (U.S.), ETL (CANADA), ETL-SANITATION, (CE-Call factory)
WEIGHT	NOT PACKED - 72lbs. (33kg) PACKED - 103lbs. (47kg)	NOT PACKED - 77lbs. (35kg) PACKED - 126lbs. (57kg)
DIMENSIONS NOT PACKED <i>Note, * is the depth w/ full travel of meat carriage</i>	*D 26" (660.4mm) x W 20 ½" (520.7mm) x H 21 ¾" (549.3mm) Foot to Foot (centerline) D 16" (406.4mm) x W 12 ½" (317.5mm)	*D 31 ¾" (797mm) x W 24" (610mm) x H 24 ½" (622.3mm) Foot to Foot (centerline) D 21 ¼" (539.8mm) x W 15 ½" (393.7mm)
DIMENSIONS PACKED	L 28" (711mm) x W 33" (838mm) x H 30" (762mm)	L 30" (762mm) x W 33" (838mm) x H 33" (838mm)

Model B300M

Model B350M



Std. Detachable Sharpener



Cleaning tilt stand is standard equipment on Model B350M

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All specifications contained herein are subject to change without notification.

ITEM NO.: LIT-B300M/B350M-373
FORM NO.: MdB300M/B350M-373-5-16-2-B

Service is available from locations worldwide