

# CBS Food Equipment

841 Yosemite Way, Milpitas CA 95036

Telephone (408) 946-2820 - Fax (408) 946-3247

## *Our Equipment Works Harder So You Don't Have To*

### 109PCM MECHANICAL HORIZONTAL SLICER

Made in the USA

Designed and Manufactured by BIRO

With **170 slices per minute**, the 109PCM will raise your operation to an optimum level of productivity while helping you lower labor cost to increase your profits. Its advanced **safety features** guard against exposure to the moving blade and other moving parts. The specially designed **curved blade** slices the product instead of tearing it. Product shrinkage and waste is reduced, shelf life is longer, and consumer appeal is increased.

The 109PCM is versatile. The screw-type mechanism of its **Product Pusher** allows it to move and slice with precision from 1/16" (1.5 mm) thin up to 1-1/8" (28.6 mm) thick. The 10" (254 mm) wide x 9" (228 mm) high **Product Feed Chamber** allows you to slice virtually any size boneless sub-primal or processed meat.



The **Optimum Slicing Technique**: The Sickle-Shaped Blade, the angled Product Feed Chamber, a Product Pusher designed for a more positive product hold, a screw-type mechanism (not shown) for the precise movement of the Product Pusher – all combine to ensure a clean uniform slice.

The **Critical Zone** shown above can be cleaned quickly and safely, simply by opening the Blade Access Door. Our 109PCM can be easily washed down since it does not have a sensitive electronic system to be extra careful about. All Doors are with Magnetic Interlock connected to a Brake Motor for an instantaneous Blade Stop.

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## SPECIFICATIONS

**MODEL** 109PCM MECHANICAL HORIZONTAL SLICER.  
**CONSTRUCTION** STAINLESS STEEL FRAME, PANELS, DOORS, AND SURPLUS CATCH TRAY; LEXAN CHAMBER LIDS.  
**ELECTRICAL** GROUND LINE IS REQUIRED. THE POWER SOURCE LINE MUST BE VERIFIED WITH A VOLTAGE METER.  
**MOTORS**

HP	KW	VOLTS	AMPS
2	1.5	208/230-60-3	7.01
2	1.5	460-60-3	3.17
2	1.5	200-60-3	7.29
2	1.5	50Hz due later	

**CHAMBER SIZE** 9" (228 MM) HIGH X 10" (254 MM) WIDE X 30" (762 MM) LONG.  
 TEXTURED FINISHED STAINLESS STEEL.

**PRODUCT** THE SLICER WILL ACCOMMODATE PUSHING  
 50 LBS. (22.6 KGS.) OF MEAT PRODUCT OR  
 30 LBS. (13.6 KGS.) OF CHEESE PRODUCT.  
 MAXIMUM PRODUCT LENGTH 30" (762 MM).

**SAFETY** MAGNETIC INTERLOCKS ON ALL DOORS, BRAKE MOTOR, LOCKING  
 CASTERS, OSHA LOCKOUT POWER SWITCH.

**BLADES** TWO SMOOTH-EDGE BLADES, ONE ON MACHINE, ONE AS A SPARE.  
 SERRATED BLADE AVAILABLE UPON REQUEST.

**BLADE SPEED** UP TO 170 SLICES PER MINUTE.

**CONTROLLER** MAIN ON/OFF, RUN OR JOG, PUSH BUTTON START,  
 EMERGENCY "E" STOP BUTTON.

**SLICE THICKNESS** 1/16" (1.5 MM) MINIMUM, 1-1/8" (28.6 MM) MAXIMUM.

**STANDARD FEATURES** TWO BLADES, 10' ELECTRICAL CORD (NO PLUG), SURPLUS CATCH  
 TRAY, PRODUCT LEAF SPRING.

**OPTIONS (EXTRA COST)** 9" OR 11" LEG EXTENSION, SS CASTERS, PROTECTIVE  
 BLADE SHEATH CARRYING CASE.

**CERTIFICATION** PENDING

**WEIGHT** UNCRATED: 660 LBS. (299 KG) APPROXIMATE.

CRATED: 848 LBS. (385 KG) APPROXIMATE.

**DIMENSIONS CRATED** L = 85" (2160 MM), W = 40" (1016 MM), H = 59" (1498 MM).



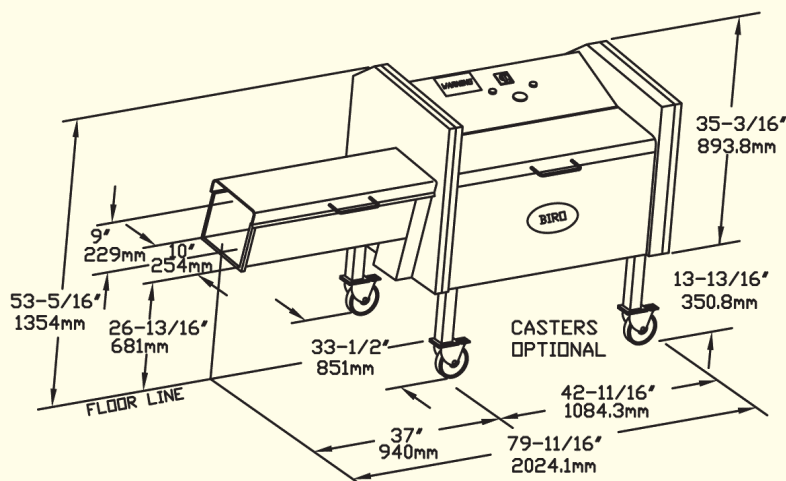
RIGHT DOOR OPEN  
 SHOWING THICKNESS  
 GAUGE LOCATION.



PRODUCT  
 PUSHER  
 GRIPPER  
 ASSEMBLY



LEFT END 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.



ALL SPECIFICATIONS CONTAINED HEREIN ARE SUBJECT TO CHANGE WITHOUT NOTIFICATION.

Service is available from over 245 locations worldwide