

# Known for Reliability Since 1921

### Slice whole muscle boneless product Accurately, Consistently, and Efficiently



The Model 109PC Electronic Model and the Model 109PCM Mechanical Model can slice up to 180 and 170 slices respectively per minute of Boneless Meat Products.

These units can raise your slicing operation to a Higher Level of Productivity to help Lower Labor Cost and Increase Profits. The specially designed sickle-type curved smooth blade slices the product cleanly (no tearing) thus increases product shelf life and reduces shrink and waste.

The 109PC Electronic model operates by a 7 Programmable Keypad that controls a microprocessor. The programmable keypad allows the operator to tailor the microprocessor to your product thickness from 1/16" (1.5mm) indefinite thickness to 30" (762mm) max., reducing the time to change product thickness and operator training. Product pusher automatically returns to home position after the last slice.

The 109PCM Mechanical model can slice up to 170 fresh Boneless Meat Products per minute. This Mechanical version operates via a preset Indexing Thickness screw type Mechanism that produces a same slice thickness the full length of the product. The machine can be stopped in process and a different slice thickness from 1/16" (1.5mm) up to 1-1/8" (28.6mm) thick max. can be selected and then finish cutting the product at that different thickness. The product pusher is manually retracted just enough to accomodate the length of the next product.



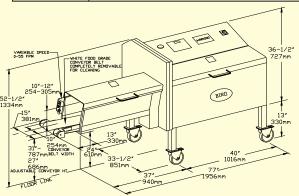
Electronic Horizontal Slicer w/ optional Take-away Conveyor shown



## Model 109PCM Mechanical Horizontal Slicer Optional Take-away Conveyor not shown

### **SPECIFICATIONS**

MODELS	109PC Horizontal Slicer-Electronic							109PCM Horizontal Slicer-Mechanical					
Construction	Stainless steel welded frame, panels, doors • casters (plated body) with 5" (127mm) diameter Prevenz anti-microbial wheels • stainless steel surplus tray												
Electrical	Certified Electrician verify power line source voltage and ground for proper machine operation												
Motors		Totall	y Enclosed Bra	ke Motors:	Totally Enclosed Brake Motors:								
	Γ	HP	KW	VTS/CY/PH	AMPS			HP	KW	VTS/CY/PH	AMPS		
		3	2.2	200-208/60/3	10.4-10.0	1		2	1.5	208-230/60/3	7.0-6.4	]	
		3	2.2	230/460/60/3	9.1/4.6			2	1.5	460/60/3	3.2	]	
		3	2.2	380-415/50/3	5.0-4.6			2	1.5	200/60/3	7.3	1 1	
								2	1.5	380-415/50/3	3.5-3.3		
Loading Chamber	9" (228mm)H x 10" (254mm)W x 30" (762mm)L, Textured finish Stainless Steel												
Receiving Chamber	9" (228mm)H x 10" (254mm)W x 35-1/2" (901mm)L, Textured finish Stainless Steel												
Conveyorized Exit Chamber	Add 13" (330mm) to left side of Exit Chamber (See picture and drawing)												
Product Type	Input Chamber will accommodate a max. of 50 lbs. (22.6kg) of Fresh or Frozen Tempered Boneless Meat Products or up to 30 lbs. (13.6kg) max. of firm cheese product												
<b>Cutting Blades</b>	Two special hardened Stainless Steel sickle style Blades are supplied with each machine.  Select two blades - standard smooth edge or serrated edge Blades												
<b>Product Output</b>	Up to 180 slices per minute at 1" (25.4mm)  thick max.												
Slice Thickness	From 1/16" (1.5mm) infinite thickness to 30"  From 1/16" (1.5mm) up to 1-1/8" (28.6mm) max.												
Slice Controller	Electronic • splash proof • User friendly Key Pad Main on/off Switch • Run or jog switch •												
	(English or Metric) (tactile and audible) • up to 7 Programmable Programs • Auto transport return												
Safety Features	Magnetic Interlocks on all doors • Brake motors • Locking Casters • OSHA Lockout Power Switch • Emergency "E" Stop Button												
Standard Items	10' (3048mm) Size 12-4 wire Power Cord less plug • 2 pre-selected Cutting Blades - see above • Stainless Steel												
Supplied	Surplus Catch Tray • Stainless Steel Product Guide Leaf Spring • Operating and Safety Manual												
Options (Extra Cost)	9" (228mm) or 11" (279mm) Stainless Steel Leg Extensions • Stainless Steel Casters with 5" (127mm) diameter Prevenz Anti-microbial Wheels • a 10" (254mm) W x 48-3/8" (1229mm) L Product Take-away Conveyor, Variable Speed from 0 to 55 feet (0 to 16.8 meters) per minute • Removable Food Grade Belt • Independent On-Off Switch • Conveyor belt discharge height from floor is adjustable from 27" (686mm) to 31" (787mm). The min. and max. conveyor belt discharge height dimensions change accordingly when either 9" (228mm) or 11" (279mm) optional leg extensions are used.												
Certifications	U.L., N.S.F., U.S.D.A.							N.S.F.					
Weight Less Conveyor	Uncrated- 660 lbs. (299kg) Crated- 1042 lbs. (472.7kg)							Uncrated- 621 lbs. (282kg) Crated- 970 lbs. (440kg)					
Weight w/ Conveyor	Uncrated- 795 lbs. (361kg) Crated- 1059 lbs. (480kg)							Uncrated- 756 lbs. (343kg) Crated- 1126 lbs. (511kg)					
Dimensions w/ or w/out Conv.	Uncrated- 77" (1956mm) L x 33-1/2" (851mm) W x 52-1/2" (1334mm) H Uncrated- 79-11/16" (2024mm) L x 3 x 53-5/16" (1354mm) H										L x 33-1/2" (	851mm) W	
(Conv. packed separately)		d- 85" 1524m		mm) L x 40" (1	016mm) W x				35" (21: 4mm) I	59mm) L x 40" ( H	(1016mm) W	X	
					_+								



1114 WEST MAIN STREET

Model 109PC w/ optional sliced product take-away conveyor (shown left)

Model 109PCM if product take-away conveyor is required, add 13" (330mm) to the left side receiving chamber (shown right)

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Model 109PC & 109PCM Fresh Product Pusher Gripper Assembly

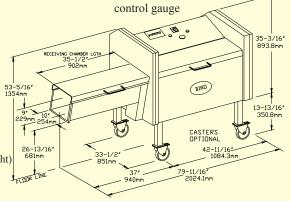


Model 109PC & 109PCM Left door open showing a Sickle-type smooth Blade and the Surplus Catch Tray. The Stainless Steel Catch Tray allows the further use of the slicer's product's surplus pieces. Use pieces for stir fry, fajitas, and for further processing like ground meat. This advantage qualifies this machine to have a virtually

zero waste operation.



Model 109PCM Right door open showing location of the thickness



All specifications contained herein are subject to change without notification.

ITEM NO.: LIT-109PC/109PCM-358 FORM NO.: Md 109PC/109PCM-358-7-15-3-B