

**Biro Saws**

**5903334** Fixed Head Saw, 16", 3HP or 5HP, 124" Blade

The industry standard 16" Meat Saws feature all stainless steel unitized welded enclosed base structure with aluminum head structure. Proven design, durable, reliable, and is applicable to all small, medium, and large supermarkets, and all small and medium plants.



**5903334**

**5901433** 14", 2HP or 3HP, 108" Blade

Compact production saws that are perfect for today's meat room. The 3HP, totally enclosed motors and 3550 feet per minute blade speed provide you with the power you need. BIRO's exclusive EZ-flow meat carriage helps reduce operator fatigue and increase productivity.



**5901433**

**7700007** 7' Cord

**Biro Grinders & Mixers**

**2850022** 2HP, 45lb, Bowl Size 22, comes with casters & foot pedal

**2850632** 3HP, 60lb, Bowl Size 32

**2852624** 5 or 7-1/2HP, 145lb, Bowl Size 32

**2850032** 7-1/2HP, 145lb, Bowl Size 32, comes with casters & foot pedal



**2850022**



**2850632**



**2852624**



**2850032**



Market Equipment Inc.

Call for PBI Service: (562) 595-4785 or (209) 839-9280 (Toll Free) 1-800-421-3753

## Biro Manual Grinders

2850822 1 HP 115/230-60-1, Bowl Size 22 (countertop)

2850922 1HP 115/230-60-1, Bowl Size 22 (countertop), Stainless Steel Head Option

2853463 3HP, Bowl Size 32 (floor model)

2850552 5HP, Bowl Size 52 (floor model)



2850822



2853463

## Biro Slicers

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 these slicer.

6750350 Gravity Feed Manual Slicer,  
1/2HP, 115v, 60hz, 1p. 13-3/4" Blade

6753502 Semi-Automatic Slicer,  
0.5HP, 115v, 60hz, 1p. 12-3/4" Blade,  
10 speed.



6750350

## Mainca Mixer/Grinder

*The new MG-95 Hybrid Mixer with Grinding Capability.*



Mainca has Revolutionized the concept of the "Mixer-Grinder" with our new MG-95 Hybrid MIXER with Grinding Capability. Mainca's unique "Sliding Gate" Tub Seal separates the grinding head from the tub and allows the MG-95 to perform as a True Mixer. The tub can then tilt to unload the mixed product without regrinding. It is perfect for specialty products such as Gourmet Hamburger Mixes, Pasta and Potato Salads, Sausage Batters with Encapsulated Citric Acid, and any item which benefits from an exact timed mix without additional grinding.

- Programmable Timer, store Ten Timed Programs
- All Stainless Steel Head
- Built-in Splash Guard
- Reverse Worm Jog
- Rear Mounted Backsplash
- Two motors
- Pneumatic Foot Switch
- Optional Castors
- Open-Grate Style Safety Cover
- "No Tool" Disassembly

**2856493** MG-95 Hybrid Mixer/Grinder. Three Phase. Stainless Steel. 24.7 gal, w/ grind speed up of 55lbs per minute 220v, 60hz

**2856495** MG-95 Hybrid Mixer/Grinder. Single Phase.