



Market Equipment Inc.

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

DIGI- a world Leader for WEIGH, PRICE, LABELING at any Speed.

PC Based • In Motion Weighing • Lightning fast Drag and Drop Format Alteration
Consistent Positive Label Application • Direct Thermal Printing • Space Saving Footprint

Weigh Price and Label



Digi LI-700
up to 45 Packages//minute
#8055400



Digi MI-700
up to 80 Packages//minute
#8054760



Digi HI-700 EVO
up to 150 Packages//minute
#8054201

Print and Label

Digi HC-700
up to 150 Packages//minute
#8056700



Label Only

Digi LA-700
up to 150 Packages//minute
#8054401



Manual Weigh and Label

8050700 DPS 700 with printer. Compact manual weigh labeling system. Large color touch screen

8050702 DPS 700 Dual with printer. Compact manual weigh labeling system. Large color touch screen



8050702

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

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.