

BIRO®

MODEL APF-1520 ALL PURPOSE FLAKER

GENERAL: The BIRO® All Purpose Flaker fragments fresh and frozen meat ready for the grinder. Also fragments products such as frozen vegetables, eggs, cheese and fruit blocks.

STAINLESS STEEL FINISH: Standard.

MAIN MOTOR: 15 HP industrial type motor, 230/460 volts, 40/20 amps respectively, 50/60 cycle, 3 phase. Main motor compartment completely separate from other electrical compartments making accessibility easy for main drive tension adjustment.

MAIN SWITCH: 15 HP rated Magnetic with thermal overload and under voltage protection, 3 pole, housed in separate enclosed electrical compartment with transformer and main fuse.

VOLTAGE STEPDOWN TRANSFORMER: Reducing 230 or 460 volts down to 110 volts for product lift motor and pilot circuit control.

ELECTRO MECHANICAL INPUT PRODUCT LIFT: ¼ HP, 110 volts, 60 cycle, 1 phase motor driving a worm and spider gear two stage oil bath reducer. Product lift compartment easily accessible and separate from electrical and main motor compartments.

MAGNET TYPE SAFETY SWITCH: Prevents electrical operation when main chute is in the up (open) position.

INPUT FEED TABLE: Standard with machine. Two inch square welded aluminum extrusion with approx. 1 inch adjustment in each leg. Work surface is flanged stainless steel 25" x 40" x 3/16" reversible.

REMOTE THREE PUSHBUTTON OPERATING STATION: Stop, Raise, Start.

KNIVES: Special steel. Two sets supplied as standard.

DISCHARGE CHUTE: Stainless steel; left, right or straight out discharge chute available Net Extra. Fits BIRO® Model 210 SS Conveyor.

OFFSET LEG: Stainless steel offset leg required when left or straight out discharge chute is used. Net Extra.

MACHINE WILL ACCEPT THE FOLLOWING FROZEN BLOCK SIZES: 60#—19" x 14½" x 9". 60#—20" x 16" x 6½". 60#—20" x 14" x 6".

PRODUCT LIFT LIMIT SWITCH: Housed in electro-mechanical motor compartment automatically cycles the input product chute to stop in the load position.

STAINLESS STEEL LEGS with 1½" adjustment in each leg for leveling.

MAIN DRIVE: Pre-lubricated silent chain over 2 inch wide sprocket. (NO BELTS).

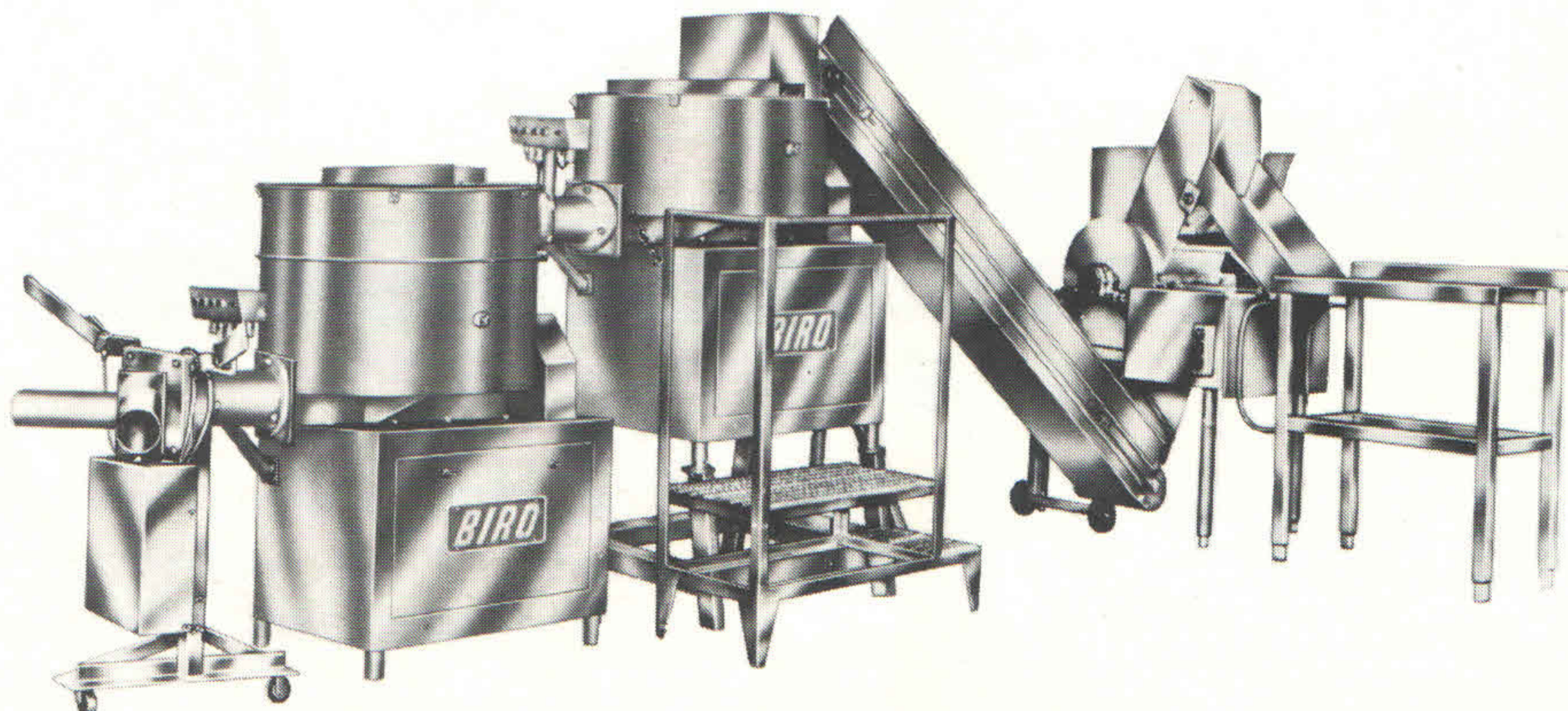
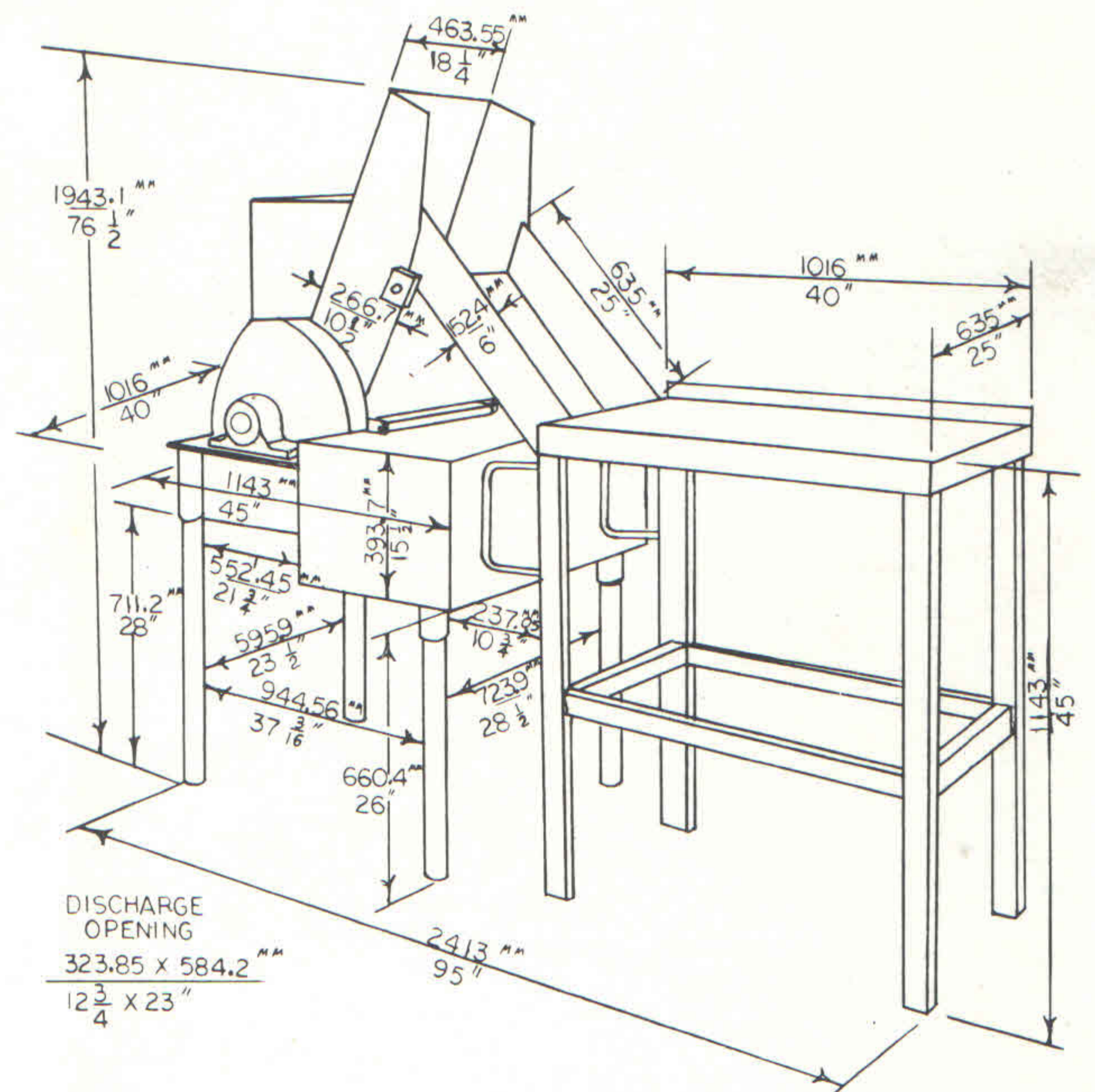
DISCHARGE OPENING: 12¾" wide x 23" long.

DISCHARGE OPENING HEIGHT OFF FLOOR: 28 inches.

NET WEIGHT: Approx. 1500 pounds.

USDA-Accepted.

All specifications contained herein are subject to change without notification.



FRESH OR SEMI-FROZEN GROUND MEAT LINE INCORPORATING THE ALL-PURPOSE FLAKER FOR FRAGMENTING FRESH OR FROZEN PRODUCTS