



Known for Reliability

Since 1921

A variety of products (chicken, duck, fish, rabbit, etc.) can be cut-up on the BIRO Model BCC-100 Poultry Processing Machine. The special 9" diameter (23cm) smooth beveled knife blade can produce clean cuts without skin tearing. There is no cutting loss and minimal product shrinkage.

The 3/4 horsepower totally enclosed motor gives the operator all the power required to maintain maximum productivity. A stainless steel 3/4 HP motor is available as an option for harsh wash-down environments. Left hand machines are available if production flow requires a left hand unit. See other options on the reverse side.



BCC-100



The operator's left hand holds and pulls both wings (together) down over the apex precision guide bar as shown, exposing the wing knuckle joints. Operator keeps both hands below the precision guide cutting bar.



With one forward stroke, both wings are severed.



Holding one drumstick in each hand, position right thigh and drumstick over the apex guide bar, keeping both hands below the guide bar as shown. Bird is now poised for removal of drumstick and thigh.

MODEL SPECIFICATIONS

MODEL: BCC-100 Poultry Cutter

CONSTRUCTION: Stainless steel base, column, extension shaft.

MOTORS:

MOTORS	VOLTS	AMPS	CYCLE	PH	STATUS
3/4HP (.5kw) - TE	115/230	9.0/4.5	60	1	STD
3/4HP (.5kw) - TE	110/220	10.6-5.3	50	1	EC
3/4HP (.5kw) - TE	208-230/460	2.8-2.9/1.45	60	3	EC
3/4HP (.5kw) - TE	380	1.8	50	3	EC
3/4HP (.5kw) - TE/SS	115/230	7.6/3.8	60	1	EC

EC = Extra Cost STD = Standard TE = Totally Enclosed SS = Stainless Steel

STANDARD FEATURES: 7.5' cord and 3 prong plug on 115 volt •
7.5' cord no plug on 208-230/460 volt • product guide trough •
operating and safety manual.

SWITCH: Tilt type, enclosed, waterproof.

INTERLOCK SWITCH: Micro type, enclosed, waterproof.

KNIFE BLADE: Stainless steel, 9" (228mm) diameter, bevel.

CUTTING GUIDE BAR: Apex type, stainless steel 1" (25mm)
diameter.

PRODUCT GUIDE TROUGH: Stainless steel, standard.

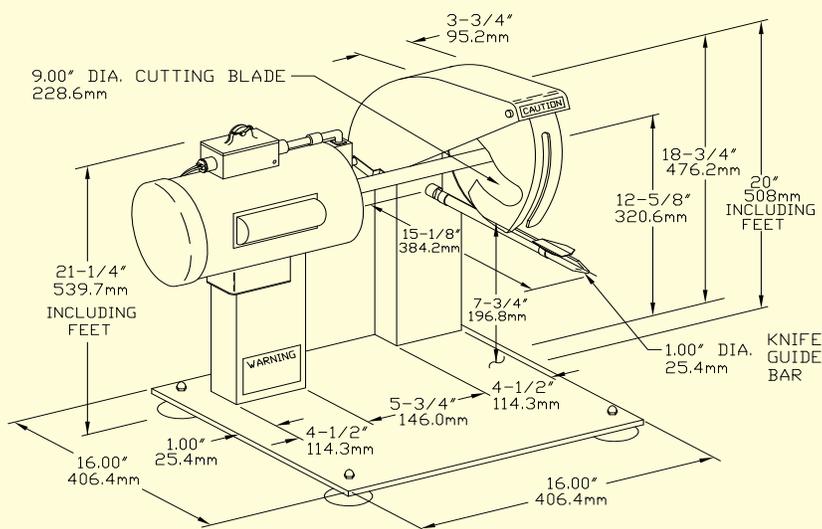
OPTIONS (EC): Left hand unit (blade on left side of motor) •
serrated knife blade (in place of standard knife blade) •
California State requirement, stainless steel 60 cycle, 1 phase
motor • see motor section above.

COUNTER SPACE REQUIRED: 18" (457mm)L x 18-1/2"
(470mm)W x 22" (559mm)H.

CERTIFICATION: U.S.D.A.

WEIGHT: Not Packed: 70 lbs. (31.8kg) approximate.
Carton: 83 lbs. (37.6kg) approximate.

DIMS. CARTON: L=24" (610mm), W=21" (533mm),
H=22" (559mm)



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All specifications contained herein are subject to change without notification.



With a forward stroke,
right thigh and drumstick
are severed without
entering the breast area.



Position left thigh and
drumstick over apex
guide bar exposing the
rump knuckle while
keeping both hands
below the guide bar as
shown.



A forward stroke
removes the left thigh
and drumstick without
entering the breast area.



Turn the carcass sideways
and with your thumbs, ex-
pand the pelvic. Position
carcass over the guide bar
adjusting carcass position
so that the wing knuckles
are removed with the
back.



With a forward stroke,
back is removed from the
breast.

ITEM NO.: LIT-BCC-100-086

FORM NO.: Md BCC-100-086-3-14-28-B

Service is available from locations worldwide