



## Known for Reliability Since 1921





The industry standard 16" Meat Saws feature all stainless steel unitized welded enclosed base structure with aluminum head structure. A stainless steel head is available at extra cost.

The 3334SS is of proven design, durable, reliable, and is applicable to all small, medium, and large supermarkets, and all small and medium plants.

True blade alignment allows excellent blade tracking, giving dependable straight cutting year after year.

A broad range of right hand feed and true left hand feed machines are available. There are numerous configurations and optional equipment to select from to meet your exact requirements.



## **SPECIFICATIONS**

Models	A = 3334SS STD	В	= 3334SS-4003	C = 3334SS-4003FH (fixed hea	id)
Construction	Unitized stainless steel base,			channel & supports	
	Aluminum head and door, removable			Stainless steel fixed head and do	oor
Standard Eq.	Two saw blades • Operation and Safety manual • Safety wall poster • Safety end cut pusher plate				
Switch	General purpose w/ thermal overload Watertight magnetic, thermal overload			erload and under voltage protection	
Head and Door	Aluminum: removable head • remova		ole door	SS: fixed head • removable doo	or
<b>Base Structure</b>	Unitized welded, Stainless steel				
Blade Std.	124" (3150mm) L x 5/8" (16mm) W x .022 (.56mm) thick, 3 teeth per inch, hard tooth, (two supplied with each saw)				
Blade Guide	Upper and lower blade backup guide assemblies, with carbide long-life inserts, each removable as an assembly				
<b>Blade Tension</b>	Ratchet arm and cam against pound tested spring and tension spring gauge Factory preset spring screw handle assembly				
Blade Wheels	16" (40.64cm) single flange, cast iron, nickel plating, upper wheel assembly removable				
Bearings	Heavy duty tapered roller bearings used in upper wheel hub and lower bearing housing				
Catch Pan	Poly Pan, rounded corners, sealed off from other parts of base, accessible through hinged door				
Cleaning Unit	Stainless steel body, long-life carbide guide inserts, steel saw cleaners, removable as a unit for easy cleaning				
Drive System	(assembly also adjustable as a unit)  Non-slip silent V-belt, tension adjustable  Double V-belt, tension adjustable				
Legs	Stainless steel leg bolt levelers				
	Stalliess steel leg bolt levelets  SS bearings, 15½" (394mm) W x 23½" Larger stainless steel 8-bearings, EZ flow carriage				
Meat Carriage	(597mm) L, nylon guides 17½" (444mm) W x 25-9/16" (649mm) L				
Meat Gauge Plate	Stainless steel faced, adjustable from 1/16" (1.6mm) to 6½" (165mm), locks in position,				
Motor	easy to adjust, entire assembly removable for cleaning  Sealed off from meat contact areas, easily accessible through removable panel door				
Compartment					
Platter	Held in place with two stainless steel push-pull hold down latches				
Pusher Plate	Safety end cut pusher plate and safety pusher plate storage hanger are supplied as standard equipment				
Certifications	U.L. • N.S.F. • U.S.D.A. • C.S.A. • C.F.I.A.				
Weight: varies based on options	Uncrated: 464 lbs. (210kg) Uncrated: 510 lbs. (231kg) Crated: 538 lbs (244kg) Crated: 564 lbs (256kg)		Uncrated: 522 lbs. (237kg) Crated: 583 lbs (264kg)		
Motors	HP KW TYPE VOLTS AMP		PH CODE MODEL	A = 3334SS-2HP Std.	
	2 1.5 OP 115/208-230 28/15.5 2 1.5 OP 208-220/440 5.9-5.6	5-14 60	1 STD A 3 STD A	B = 3334SS-4003-3HP Std.	
	3 2.2 TEFC 115/208-230 33.6/18.6	5-16.8 60	1 STD B,C	C = 3334SS-4003FH-3HP Std.	
	3 2.2 TE 220/440 7.8/3 3 2.2 TEFC 220 12.5	5 50	3 STD B,C 1 EC A,B,C	EC = Extra Cost STD = Standard	
	5 3.7 TE 208-230/460 13.6-12. 5 3.7 TE 190/380 15.2/7		3 EC A,B,C 3 EC A,B,C	OP = Open	
	5 3.7 TE 230/460 12.9/6	.45 60	3 EC A,B,C	TE = Totally Enclosed TEFC = Totally Enclosed Fan Cooled	
Options (EC)	5 3.7 TE 575 5.44  Watertight Magnetic Switch (IPOS)	4 60 A	3 EC A,B,C	14 <sup>3</sup> / <sub>4</sub> " (375mm) x 15 <sup>3</sup> / <sub>4</sub> " (400mm)	A,B,C
Options (EC)	Stainless steel movable head and door (IPOS)		<u> </u>		
	Model 44, EZ flow SS carriage (IPOS)	OS) A,B			A,B,C
	Double saw guide bar	A,B,C			A,B,C
	Stainless steel staionary bar (IPOS)	A,B,C			A,B,C
	Full length SS front stationary table (IPOS) A,l				
	(see drwg. 2)		(check with rep.) (IPOS)		
	Meat gauge extended 6" (152mm) past bla (IPOS) (one stabilizer required)	de A,B,C	0	True left hand feed, movable SS head s thickness guage plate.	A,B
	Cast plated single flange lower removable s	saw A,B,C	Drwg. 2. Md 3334SS-Tri	m saw- right to left feed, stationary	A,B,C
	Cast plated double flange (upper & lower) saw A,B,C Drwg. 3. Md 333		front table, optional meat guage assembly.  Drwg. 3. Md 3334SS-TL-Trim saw True left to right feed, A,B		
				ovable SS head and door, less meat gauge	
	Cast plated double flange (upper & lower			assembly -PC- Portion control- Std. right to left	B,C
	removable saw blade wheels (IPOS)		feed, movable SS head and door, micro gauge fence.		
	SS single flange (upper & lower) saw blade w (IPOS). <i>Note: lower not removable</i>	heels A,B,C		SLP-PC- Portion control- Std. right to offle SS head, special meat thickness	A,B
		)   , = =	gauge plate.		
	SS single or double flange (upper & lower) A,B,C Waterjet blade cleaning system (check with Rep.) B,C removable saw blade wheels (IPOS).				
Ontions (NC)			v blade speed (call your Rep	4.4	

Options (NC) Legend

Higher feet per minute saw blade speed (call your Representative)

SS=stainless steel • IPOS=in place of standard • drwg.=drawing • ga.=gauge • EC=extra cost • NC=no charge *All specifications contained herein are subject to change without notification.* 



