



## 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			es, leg bolt levelers, carriage	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 over			erload and under voltage protection	
Head and Door	Aluminum: removable head • remov		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				
Blade Tension	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				
	Non-slip silent V-belt, tension adjustable  Stainless steel leg bolt levelers  Double V-belt, tension adjustable				
Legs					
Meat Carriage	SS bearings, 15½" (394mm) W x 23½"  Larger stainless steel 8-bearings, EZ flow carriage (597mm) L, nylon guides 17½" (444mm) W x 25-9/16" (649mm) L				
<b>Meat Gauge Plate</b>	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	Crated: 558 lbs (244kg)   Crated: 504 lbs (256kg)   Crated: 583 lbs (264kg)				
7701013	2 1.5 OP 115/208-230 28/15.5	5-14 60	1 STD A	B = 3334SS-4003-3HP Std.	
	2 1.5 OP 208-220/440 5.9-5.6 3 2.2 TEFC 115/208-230 33.6/18.6	6-16.8 60	3 STD A 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		3 STD B,C 1 EC A,B,C	EC = Extra Cost STD = Standard	
	5 3.7 TE 208-230/460 13.6-12.	.3/6.2 60	3 EC A,B,C	OP = Open	
	5 3.7 TE 190/380 15.2/7 5 3.7 TE 230/460 12.9/6		3 EC A,B,C	TE = Totally Enclosed	
	5 3.7 TE 575 5.44	4 60 A	3 EC A,B,C	TEFC = Totally Enclosed Fan Cooled	1 ~
Options (EC)	Watertight Magnetic Switch (IPOS)				A,B,C
				.) 12ga. Cord less plug(specify length)	
	Model 44, EZ flow SS carriage (IPOS)		Narrow blade guides (for thin blades) A,B,C		
	Double saw guide bar	A,B,C			A,B,C
			8 8		A,B,C
	Full length SS front stationary table (IPOS) (see drwg. 2)		Longer SS hex legs to raise work suface height. (check with rep.) (IPOS)  A,B,C		
	Meat gauge extended 6" (152mm) past blade			True left hand feed, movable SS head	A,B
	(IPOS) (one stabilizer required)  Cast plated single flange lower removable s	saw A,B,C		s thickness guage plate. m saw- right to left feed, stationary	A,B,C
	blade wheel (IPOS)		front table, option	onal meat guage assembly.	
	Cast plated double flange (upper & lower) s blade wheels (IPOS) Note: lower not remove			L-Trim saw True left to right feed, ble SS head and door, less meat gauge assembly	A,B
	removable saw blade wheels (IPOS)		Drwg. 4. Md 3334SS-4003-PC- Portion control- Std. right to left feed, movable SS head and door, micro gauge fence.		
	(IPOS). Note: lower not removable		left feed, movable low profile SS head, special meat thickness gauge plate.		
	SS single or double flange (upper & lower) removable saw blade wheels (IPOS).  A,B,C Waterjet blade cleaning system (check with Rep.)  B,C				
Ontions (NC)	III - 1 C 4		v blade speed (call your Rep	1 1'	

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.* 



