



# 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 (228mm) 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. See reverse side for more information.



# 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	9/4.5	60	1	STD
3/4HP (.5kw) - TE	110/220	10.4/5.2	50	1	EC
3/4HP (.5kw) - TE	208-220/440	2.7-2.8/1.4	60	3	EC
3/4HP (.5kw) - TE	380	1.4	50	3	EC
3/4HP (.5kw) - TE/SS	115/208-230	7.6/4.2-3.8	60	1	EC

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

**STANDARD FEATURES:** 7.5' cord and plug on all voltages but 380-50-3 • product guide trough • operating and safety manual.

**SWITCH:** Enclosed toggle switch.

**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):** 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:**

L = 18" (457mm) x W = 18.5" (470mm) x H = 22" (559mm).

**CERTIFICATION:** U.S.D.A.

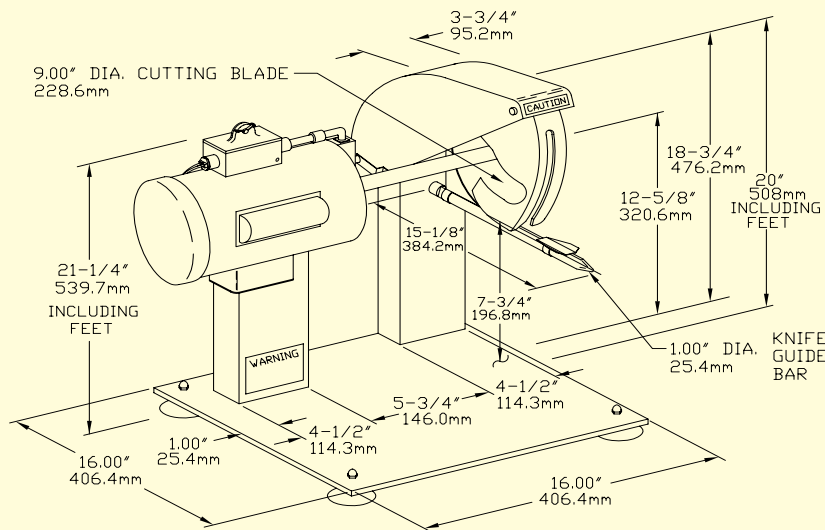
**WEIGHT:**

Not Packed: 70 lbs. (31.8kg) approximate.

Carton: 85 lbs. (38.5kg) 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, expand 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-100-086-5-21-32

Service is available from locations worldwide