

EQUIPMENT



MEAT & BONE SAW P116-EP

This P116 "EP" model is a more economical alternative to its stainless steel counterpart. With many of the extra features of the stainless steel models, it's perfectly suited for high volume meat processing in tough conditions. Additional features include precision balanced cast iron saw wheels to eliminate vibration, insuring a steady blade drive & protection. Also, the easy slide system allows for a precise moving table ride, reducing effort and increasing productivity. Minimum maintenance, durable/ideal for continuous work and built to last

STANDARD FEATURES

- 2950 mm (116.14" x .5/8") saw blade
- Medium duty, floor standing
- 1.5 HP motor 1.119 Kw single phase
- Carbon steel body with stainless steel base
- Stainless steel food contact areas
- Friction resistant saw guides
- Waste tray
- Stainless steel fixed table



Tensioning system Easily adjustable

Assures a proper blade tension for a clean cut and a long lasting blade life.



Thermomagnetic switches

Protect the motor from overloads. Easily activated.



Removable wheel and blade cleaners system

To keep wheel and blade, grease and waste-free.



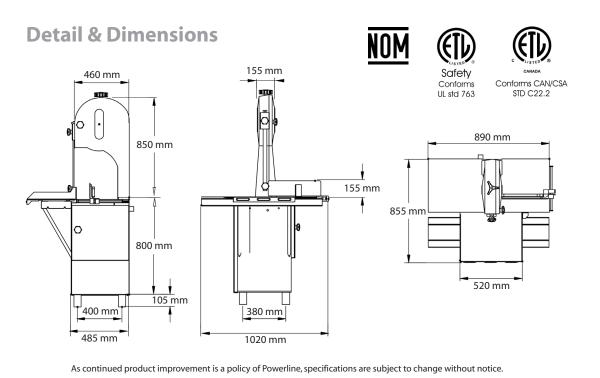
Disassembles easily

Main components are easily disassembled (Without tools) for cleaning and sanitizing, and saw blade can be replaced without the need to disassemble any of the components

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Technical Data

2950 mm (116.14" x .5/8")
16 m/sec (52.49 ft/sec)
340 mm (13.39")
420 mm (16.54")
890 mm x 520 mm (35.04" x 20.47")
Thermomagnetic
Lead-free epoxy enamel very corrosion resistant
Yes
Yes
Yes
Yes
160 Kg (198 Kg) 352.74 lbs. (436.52 lbs.)
115/60/1 or 230/50/60/1





POWERLINE EQUIPMENT COMPANY