



***Known for
Reliability
Since 1921***

The Biro 346SS is a compact stainless steel manual feed grinder that is well suited to today's smaller meat rooms. Its 3 HP motor has plenty of power, and the size 32 head and square throat bowl ensure plenty of productivity. The 346's compact size means it can fit into tight places, which makes it just right for today's smaller grocery store meat rooms. The single reduction roller chain drive ensures maximum power, and the tapered roller bearings mean trouble-free operation. The bowl assembly and feed tray are easily removed without tools, so cleanup is a snap. Efficiency, durability, and low, low maintenance all help make the Biro 346SS Meat Grinder a reliable workhorse you can depend on.



346SS



SPECIFICATIONS

Model: 346 Grinder (chopper, mincer).

Construction: Stainless steel feed pan and polished stainless steel case, cast iron hot tin-dipped bowl assembly, size 32.

Motors:

HP	TYPE	KW	VOLTS	AMPS	HERTZ	PHASE	CODE
3	ODP	2.2	208-230/460	15-14/7	60	3	STD
3	ODP	2.2	208-220	18-17	60	1	EC
3	ODP	2.2	200	11.5	60	3	EC
3	ODP	2.2	220/380	12.1/7	50	3	EC
3	ODP	2.2	220-230	19-18	50	1	EC

ODP=Open Drip Pan STD=Standard NC=No Charge
 EC=Extra Charge NA=Not Available

Switch: Watertight enclosure, magnetic, thermal overload type, automatic resetting, switch controlled by a rocker rod arrangement projecting outside both sides of machine activated by switch rod handle.

Power Cord: Available option at extra cost.

Capacity Feed Pan: Approximately 85 lbs. (38.5 kg).

Grinding Capacity: 1st grind 3/8" (9.5mm) plate output is 45 lbs. (20kg) per minute.
 2nd grind 1/8" (3.2mm) plate output is 29 lbs. (13kg) per minute.
 NOTE: Outputs are approx. depending on product temperature, fat-lean ratio, feed speed, texture, sharpness of knife and plate.

Drive System: Pre-lubricated chain drive.

Safety: Magnetic safety interlock so machine will not operate when feed pan with welded bowl guard is removed.

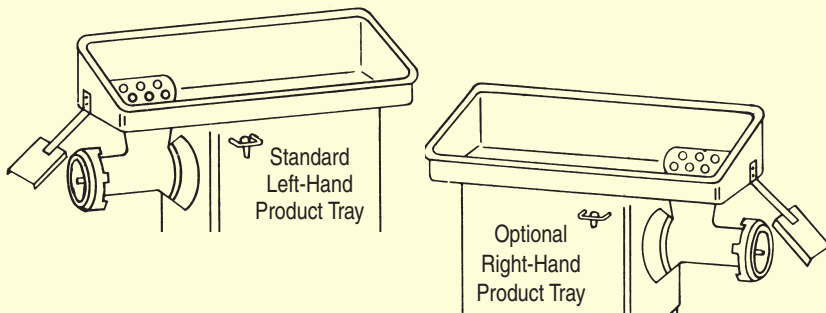
Standard Features: 11" (280 mm) aluminum legs • spurt guard • stomper • ring wrench • welded bowl guard on feed pan • operating and safety manual.

Options (EC): Size 32 knife and plate • longer legs • power cord • 220/380-50-3 • 220-50-1 • stainless steel bowl assembly (enterprise or unger) • solid stomper • right hand feed pan.

Certification: U.S.D.A., N.S.F., U.L. – 3 phase.

Weight: 1 phase uncrated: 344 lbs. (156 kg) approximate.
 1 phase crated: 420 lbs. (191 kg) approximate.
 3 phase uncrated: 345 lbs. (157 kg) approximate.
 3 phase crated: 435 lbs (198 kg) approximate.

Dimensions Crated: L = 30" (762 mm), W = 59" (1499 mm), H = 40" (1016 mm).



3/8" (9.5 mm)



1/8" (3.2 mm)

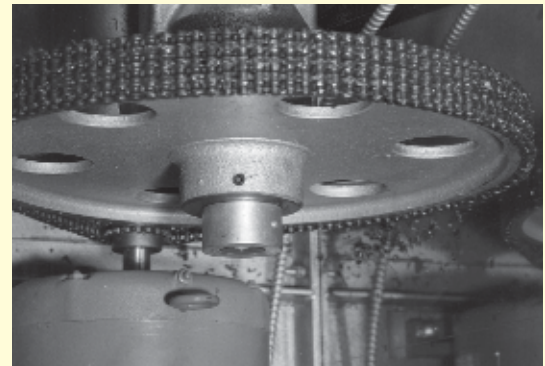


Optional (EC) size 32 knife and plate. Plate hole sizes available, other hole sizes not listed available upon request.

- MC32-17 Knife, 4 Blade
- MC32-18-093 Plate, 3/32" Holes (2.4mm)
- MC32-18-125 Plate, 1/8" Holes (3.2mm)
- MC32-18-156 Plate, 5/32" Holes (4.0mm)
- MC32-18-187 Plate, 3/16" Holes (4.8mm)
- MC32-18-375 Plate, 3/8" Holes (9.5mm)

Do not use grinding plates with 1/2" (12mm) or larger holes.

Recommend 3/8" first grind, 1/8" second grind.



BIRO exclusive non-slip chain drive transmission.

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ITEM NO.: LIT 346-204
 FORM NO.: Md 346-5-12-14-MARK

ALL SPECIFICATIONS CONTAINED HEREIN ARE SUBJECT TO CHANGE WITHOUT NOTIFICATION.

Service available from locations worldwide