

### **EQUIPMENT**



# **P116-3-EP**

This P116-3 "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
- 3 HP motor 2.23 Kw three 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.

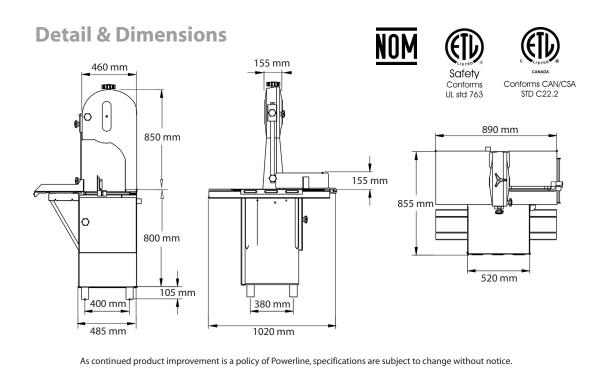


**Disassembles easily**Main components are easily disassembled (Without tools) for cleaning and sanitizing, and saw blade can be replaced without the need to disassemble any of the components

# MEAT & BONE SAW P116-3-EP

## **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
173 Kg (211 Kg) 381.4 lbs. (465.18 lbs.)
230/50/60/3 or 380/50/3





## **POWERLINE EQUIPMENT COMPANY**