

EQUIPMENT



MEAT & BONE SAW **P140-5-SS**

This P140-5 "SS" model is the most expensive top notch unit. This model features an all stainless steel construction: cabinet, head, and (sealed) motor compartment, along with its workhorse of a 5 HP motor. It's ideally suited for fish processing plants, highly corrosion resistant even in a salt-water or high humidity environment. These machines can be dismantled for cleaning without tools, and can be hosed down whenever necessary. Known for its high volume meat processing in tough conditions. Additional features include precision balanced cast iron saw wheels to eliminate vibration, ensuring a steady blade drive & protection. Also, the easy slide system (fully stainless steel rollers) allow for a precise moving table ride, reducing effort and increasing productivity. Minimum maintenance, durable/ideal for continuous work and built to last.

STANDARD FEATURES

- 3550 mm (139.76" x .5/8") saw blade
- Heavy duty, floor standing
- 5 HP motor 3.72 Kw three phase
- Stainless steel body/construction
- Easy to clean: Hose down washable
- 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.



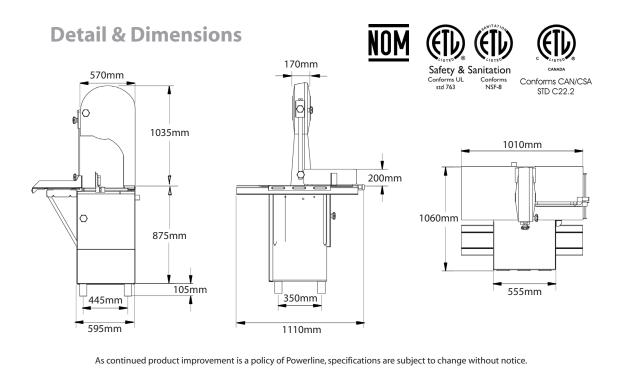
Disassembles easily

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

3550 mm (139.76" x .5/8")
20 m/sec (65.62 ft/sec)
410 mm (16.14")
480 mm (18.9")
1010 mm x 555 mm (39.76" x 21.85")
Thermomagnetic
Stainless steel
Yes
Yes
Yes
Yes
250 Kg (280 Kg) 551.16 lbs. (617.29 lbs.)
230/50/60/3 or 380-440/50/60/3





POWERLINE EQUIPMENT COMPANY