

LINE: PROFESSIONAL MEAT BAND SAW

MODEL: ST-295-PE



USE	SPECIFICATIONS	
<ul style="list-style-type: none"> * Butcher shops * Restaurants * etc. 	Saw blade	295 cm/ 116" IN
	Blade speed	16 m/sec / 53 ft/sec
	Throat width	34 cm/ 13.25" IN
	Throat height	42 cm/ 16.5" IN

BENEFITS

- * Ideal for continuous work
- * Minimum maintenance
- * Built to last

This is a non hose down washable equipment. For hose down washable equipment see ST-200-AI and ST-295-AI

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BENEFITS



LONG LIFE WITH MINIMUM MAINTENANCE

The ST-295 PE Model guarantee years of continuous operation because its solid construction carbon steel covered with a lead free epoxy finish, which is very resistant to corrosion



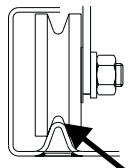
HYGIENIC

Food contact zones (fixed table and sliding table) are made of stainless steel and are easily removable without the need of tools for cleaning and sanitizing.

SPECIFICATIONS

	ST-295-PE	ST-295-PE-3
Saw blade	295 cm/116" IN	295 cm/116" IN
Throat height	16 m/sec /53 ft/sec	16 m/sec /53 ft/sec
Throat width	34 cm/ 13.25" IN	34 cm/ 13.25" IN
Blade speed	42 cm/ 16.5" IN	42 cm/ 16.5" IN
Thermomagnetic switches	Yes	Yes
Waste tray	Yes	Yes
Movable blade guard	Yes	Yes
Sealed off bearings	Yes	Yes
Motor	1.5 HP (1.119 Kw) Single phase	3 HP (2.23 Kw) Three phase
Volts	115/220	115/220
Hz	50/60	50/60
Net weight	160 kg/352 lb	173 kg/384 lb
Shipping weight	198 kg/436 lb	211 kg/464 lb

"EASY SLIDE" MOVING TABLE SYSTEM

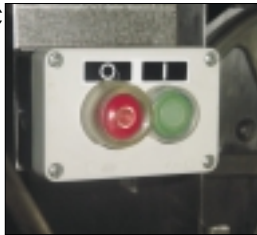


STAINLESS STEEL ROLLERS

The TORREY easy slide system allows a precise moving table ride, reducing effort and increasing productivity.

THERMOMAGNETIC SWITCHES

Protect the motor against overloads and are easily activated.



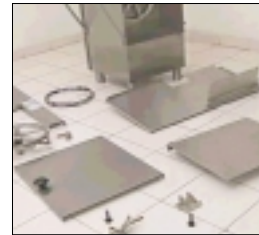
REMOVABLE WHEEL AND BLADE CLEANERS SYSTEM

To keep wheel and blade, grease and waste-free



EASILY DISASSEMBLE

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



CONSISTENCY IN CUTS

Scaled thickness gauge that slides easily to adjust for thick or thin cuts, helping to get more consistency in cuts.



TENSIONING SYSTEM EASILY ADJUSTABLE

Assures a proper blade tension for a clean cut and a long lasting blade life. It has a red mark in the upper wheel to indicate right blade tension.

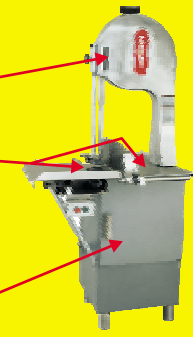


SOLID CONSTRUCTION

Food grade aluminum head very resistant

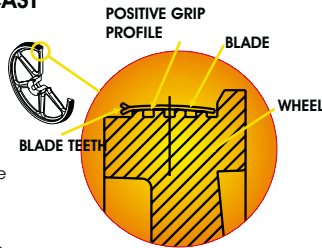
Stainless steel food contact areas

Lead free epoxy finish cabinet, very resistant to corrosion

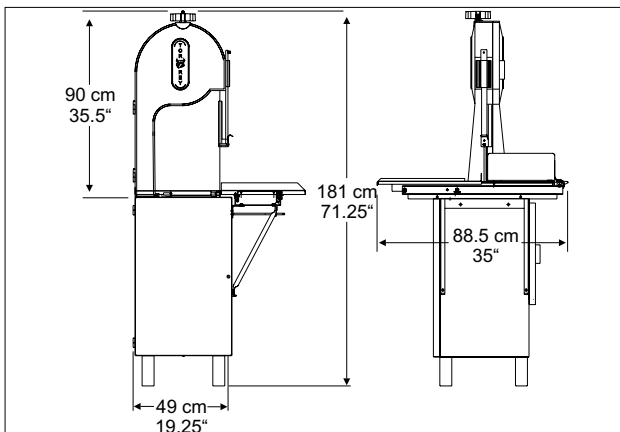


PRECISION BALANCED CAST IRON SAW WHEELS

The balanced wheels provide a vibration free operation, and a positive grip profile on the border of the wheels assures a steady blade drive for a perfect cut, while protecting the blade teeth.



DIMENSIONS



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