

Avantco EMBS94SS 94" Blade Stainless Steel Floor Model Vertical Band Meat Saw - 3 hp, 220/240V, 3 Phase

Item #177EMBS94SS



Technical Data

Width	31 9/16 Inches
Depth	29 1/4 Inches
Height	68 3/16 Inches
Cutting Clearance Width	10 Inches
Cutting Clearance Height	14 Inches
Amps	10.5 Amps
Hertz	60 Hz
Phase	3 Phase
Voltage	220/240 Volts With a Neutral Wire

Features

- Features a powerful 3 hp motor with a quick 50 ft. per second cutting speed
- Ideal for medium-duty use, with a stainless chassis, head, and work table
- Includes a sharp 94" long blade, 4 teeth per inch, with maximum cutting dimensions of 14" x 10"
- This floor model is intuitive to operate to achieve precise cuts on meats like beef or lamb
- Built with a safety shut-off switch and blade guard; 220/240V, 2200W, 3 hp, 3 phase

Certifications



ETL Sanitation



ETL, US & Canada



Hardwired

Technical Data

Wattage	2200 Watts
Blade Size	94 Inches
Cutting Speed	50 Feet Per Second
Horsepower	3 hp
Installation Type	Floor Model
Plug Type	Hardwire
Power Type	Electric
Type	Band Saws
Usage	Medium Duty

Notes & Details

Easily and precisely cut slabs of meat with the help of this EMBS94SS 94" blade stainless steel floor model vertical band meat saw. Boasting a razor sharp, 94" long blade with 4 teeth per inch and 3 hp motor, this vertical band saw can cut through all kinds of meat for perfect portioning and presentation in your butcher shop or deli. It boasts a sturdy stainless steel construction designed to offer lasting use. Plus, the full stainless steel chassis, head, and work table are easy to keep clean and maintain over time.

Designed with your convenience in mind, this blade has a cutting speed of 3011 ft. per minute so you can work quickly through even the toughest cuts of meat. With max cutting dimensions of 14" x 10", this meat saw can handle thicker portions of meat with ease. For optimal results, use it to cut fresh meat and bones. If you're looking to cut frozen meat, be sure to use a blade for cutting frozen meat (sold separately), and make sure the blade is adjusted and set in the proper position. Precise and consistent cuts can be achieved with the built in adjustable fence, which can easily be locked or unlocked with a hand turn locking knob. To cut, simply put your product on the pusher plate and then slide it through using the handle to safely push your food through the blade. The pusher plate ensures that users don't have to handle items too close to the blade.

To ensure the safety of your staff, consider also having them wear cut-resistant gloves (sold separately) as an extra precaution when using this saw. The saw also features an open-chassis safety shut-off switch, which will activate if the saw is opened while turned on, ensuring safe use for inspection or while replacing the blades. The blade guard also protects users from cutting themselves accidentally and features an extra-long side handle to safely open the guard while the saw is turning on, in use, or shutting down.

Best of all, because this is a floor model unit, it provides perfect working height so workers can use it all day long without strain. Plus, it can be wiped at the end of the night to keep it clean or taken apart for a special deep cleaning. This unit requires a 220/240 V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.