



Model BCC-100
POULTRY PROCESSING MACHINE
Parts List, Installation and Operating Instructions
Applicable from Serial No. 500 On



BIRO Designed

BIRO Built

☆ IMPORTANT NOTICE ☆
This Manual contains important
safety instructions which must
be strictly followed when using
this equipment.

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BCC-100
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NOTICE TO OWNERS AND OPERATORS

BIRO's products are designed to process food products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.

No one should use or service this machine without proper training and supervision. All operators should read and be thoroughly familiar with the procedures contained in this Manual. Even so, BIRO cannot anticipate every circumstance or environment in which its products will be used. You, the owner and operator, must remain alert to the hazards posed by the function of this equipment particularly the SHARP ROTATING BLADE. No one under eighteen (18) years of age should operate this equipment. If you are uncertain about a particular task, ask your supervisor.

This Manual contains a number of safe practices in the SAFETY TIPS section. Additional warnings are placed throughout the Manual. Warnings related to your personal safety are indicated by:



OR



Warnings related to possible damage to the equipment are indicated by:



If any warning label, or Manual becomes misplaced, damaged, or illegible, please contact your nearest Distributor or BIRO directly for a replacement.

Remember, however, this Manual or the warning labels do not replace the need to be alert and to use your common sense when using this equipment.

This Manual applies to machines with serial number 500 and higher.

- NOTE -

**A copy of this manual is included with each MODEL
BCC-100 Poultry Machine.**

**The descriptions and illustrations contained in this manual are not binding.
The manufacturer reserves the right to introduce any modifications without
updating the manual.**

SAFETY TIPS



SHARP ROTATING BLADE TO AVOID SERIOUS PERSONAL INJURY

- **NEVER** Touch This Machine without Training and Authorization by Your Supervisor.
- **ALWAYS** Read Operation and Service Manual **BEFORE** Operating, Cleaning, or Servicing.
- **ALWAYS** Keep Hands Clear of Blades and Moving Parts.
- **ONLY** Use a Qualified Electrician to Install According to Local Building Codes: Machine **MUST** Be Properly Grounded.
- **ONLY** Install on Level, Non-Skid Surface in a Clean, Well-Lighted Work Area Away from Children and Visitors.
- **DO NOT** Tamper With, Bypass or Remove the Knife Cover, Finger Guard, Interlock Switch, or Toggle Switch.
- **DO NOT** Operate With the Knife Cover in Raised Position or Removed. Safety Knife Cover **MUST** Be Down During Operation.
- **ONLY** Operate Machine by Using the Machine's ON/OFF Toggle Switch. **ALWAYS** Turn Off Toggle Switch When Not in Use.
- **ALWAYS** Turn Off and Unplug Machine From Power Source and Perform Lockout/Tagout Procedures **BEFORE** Cleaning, Servicing, or Attempting to Unjam or Unclog.
- **NEVER** Leave Machine Unattended While Operating.
- **PROMPTLY REPLACE** Any Worn or Illegible Warning Labels.
- **USE ONLY BIRO** Parts and Accessories Properly Installed.

INSTALLATION



TO AVOID SERIOUS PERSONAL INJURY, PROPERLY INSTALL EQUIPMENT IN ADEQUATE WORK AREA

- **ALWAYS** Use Qualified Technician and Electrician for Installation.
 - **ALWAYS** Install Equipment in Work Area with Adequate Light Space.
 - **ONLY** Operate on a Solid, Level, Non-Skid Surface.
 - **NEVER** Bypass, Alter, or Modify This Equipment in Any Way From Its Original Condition.
 - **NEVER** Operate With Knife Cover in raised Position or Removed.
 - **NEVER** Operate Without all Warning Labels Attached.
 - **NEVER** Touch This Machine without Training and Authorization by Your Supervisor.
 - **NOTE:** Find and completely fill out the warranty card and return it to the factory.
1. Read this Manual thoroughly before installation and operation. **Do not** proceed with installation and operation if you have any questions or do not understand anything in this Manual. Contact your local Distributor, or **BIRO first**.
 2. Install your machine on a level, solid, non-skid surface which should be at a height that allows the operator to operate the machine comfortably with his or her hands slightly above the crook of the elbow and below the guide bar. The working area should be well lit and away from children and visitors.
 3. Machine **must** be properly grounded. Use a qualified electrician to install according to local building codes.
 4. Make sure ON/OFF toggle switch is in “**OFF**” position.
 5. Lower Knife Cover into operating position as shown in the picture on the front of this Manual.
 6. Loosen the thumb screw on the back guard assembly behind the blade and rotate 180 degrees to the UP position. Position the guard just behind the blade’s edge with an 1/8” space between the blade and back guard. Retighten the thumb screw.
 7. Uncoil electrical cord and plug into specified, grounded outlet. (Specifications for this machine are found on the plate located on the back of the motor column).
 8. With Knife Cover lowered into operating position, turn ON/OFF toggle switch to “**ON**” position. The blade will begin to rotate. Make sure machine operates properly and is stable and secure on operating surface.



ALWAYS LEVEL MACHINE BEFORE USING

9. Raise Knife Cover to check safety interlock switch - **machine should turn off**.
10. Lower Knife Cover - machine should resume operating.
11. Turn toggle switch to “**OFF**” position.
12. Check placement of all warning labels. Machine is ready for trained operators to process product.
13. Contact your local distributor or BIRO directly if you have any questions or problems with the installation or operation of this machine.

OPERATION



SHARP ROTATING BLADE TO AVOID SERIOUS PERSONAL INJURY

- **ONLY** Properly Trained Personnel Should Use This Equipment.
- **ALWAYS** Keep Hands Clear of Blade and Other Moving Parts.
- **NEVER** Operate With Knife Cover in Raised Position or Removed. Knife Cover Must be Down During Operation.
- **DO NOT** Tamper With, Bypass, or Remove Knife Cover, Finger Guard, Interlock Switch or Toggle Switch.
- **ALWAYS** Turn Off and Unplug Machine from Power Source and Perform Lockout/Tagout Procedures Before Cleaning, Servicing, or Attempting to Unjam or Unclog.
- **NEVER** Leave Unattended While Operating.
- **ALWAYS** Turn Off Toggle Switch When Not in Use.
- **ONLY** Operate Machine By Using ON/OFF Toggle Switch.

A. TO PROCESS PRODUCT

1. Have product prepared prior to using this machine.
2. Make sure Knife Cover is in the **down** position.
3. Turn ON/OFF toggle switch to “ON” position.
4. **TURN MACHINE “OFF” BY MOVING TOGGLE SWITCH TO “OFF” POSITION WHEN FINISHED.**

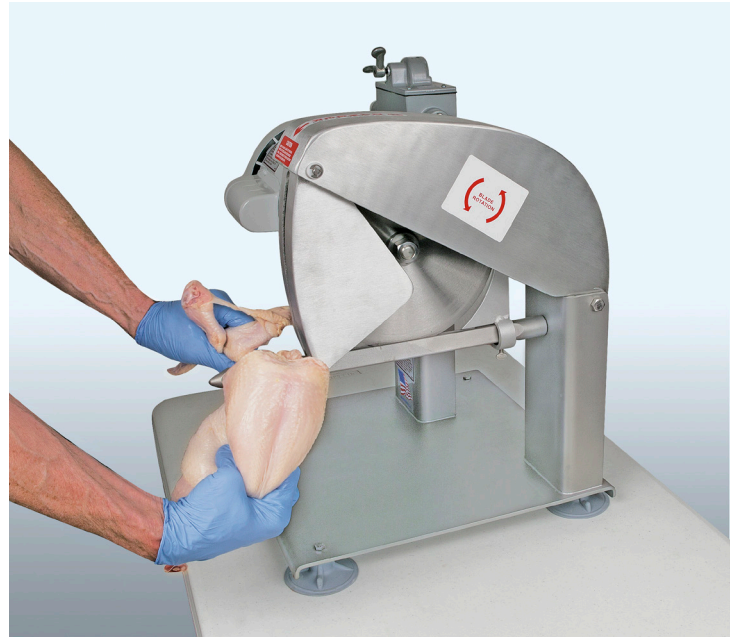
MACHINE INSTALLATION

The machine should be installed so that the machine is at a height that allows the operator to operate the machine comfortably with his or her hands slightly above the crook of the elbow and below the guide bar.

PROCESSING FRYER AND BROILER FOR TRAY DISPLAY - SELF SERVE



1. The operator's left hand holds and pulls both wings (together) down over the apex precision guide bar as shown, exposing the wing knuckle joints. Operator keeps both hands below the precision guide cutting bar.



2. With one forward stroke, both wings are severed.



3. Holding one drumstick in each hand, position right thigh and drumstick over the apex guide bar, keeping both hands below the guide bar as shown. Bird is now poised for removal of drumstick and thigh.



4. With forward stroke, right thigh and drumstick are severed without entering the breast area.

PROCESSING FRYER AND BROILER FOR TRAY DISPLAY - SELF SERVE



5. Position left thigh and drumstick over apex guide bar exposing the rump knuckle while keeping both hands below the guide bar as shown.



6. A forward stroke removes the left thigh and drumstick without entering the breast area.



7. Turn the carcass sideways and with your thumbs, expand the pelvis. Position carcass over the guide bar adjusting carcass position so that the wing knuckles are removed with the back.



8. With a forward stroke, back is removed from the breast.

CLEANING



SHARP ROTATING BLADE TO AVOID SERIOUS PERSONAL INJURY

- **ALWAYS** Turn Off, Unplug From Power Supply and Perform Lockout/Tagout Procedures **BEFORE** Cleaning or Servicing.
- **ALWAYS** Wear wire Mesh Safety Gloves When Touching or Handling Blade.
- **PROCEDURE:** loosen the back guard assembly thumb screw. Rotate the back guard away from the blade's edge. Loosen the guide bar's hex head lock screw. Remove the guide bar, set aside back guard assembly. Clean the guide bar and guide bar's slot thoroughly. Raise the knife cover, clean inside of the knife cover thoroughly, outside of knife cover, blade and motor extension shaft, motor and base plate and columns.
- **CAUTION:** do not spray the motor, hand wipe only. Reinstall the knife guide bar making sure the blade sits directly in the center of the guide bar.
- **ONLY** Use Recommended Cleaning Equipment, Materials, and Procedures.
- **ALWAYS** Thoroughly Clean Equipment at Least Daily.



DO NOT Use Harsh Chemicals, Scouring Pads or Cleansers. Ordinary Liquid Detergent for Manual Dish or Pot/Pan Washing will Not Harm the Machine. Dish Machine Chemicals Will Cause Brown "Rusty" Stains, as Will Chlorine Bleach and Similar Products if Allowed to Stand in or on the Machine for Any Length of time.

MAINTENANCE



SHARP ROTATING BLADE TO AVOID SERIOUS PERSONAL INJURY

- **ALWAYS** Turn Off, Unplug Machine From Power Source and Perform Lockout/Tagout Procedure to this Machine **BEFORE** Servicing.
- **NEVER** Touch This Machine without Training and Authorization by Your Supervisor.
- **ALWAYS** Keep Hands Clear of Blade and Moving Parts.
- **DO NOT** Tamper With, Bypass, or Remove Knife Cover, Finger Guard, Interlock Switch or Toggle Switch.
- **PROMPTLY REPLACE** Any Worn or Illegible Warning Labels.
- **USE ONLY GENUINE BIRO** Parts and Accessories Properly Installed.
- **ALWAYS** Wear wire Mesh Safety Gloves When Touching or Handling Blade.
- **USE ONLY** Certified Maintenance Personnel to Remove the Blade for Sharpening.
- **SHARPENING** the Blade Should be Completed by the Maintenance Shop or a Knife Sharpening Service.

A. BLADE REMOVAL

Turn off and unplug the machine from the power source and perform lockout/tagout procedure before performing any maintenance.

Always wear wire mesh safety gloves when touching or handling the blade.

Raise the knife cover assembly out of the way.

Loosen back guard assembly thumb screw.

Rotate the back guard away from the blades' edge.

Loosen the guide bar's hex head lock screw, remove guide bar, and set aside the back guard assembly.

Loosen the motor's extension shaft blade lock nut.

Wearing wire mesh safety gloves, remove blade lock nut, shaft collar washer and blade.

B. BLADE INSTALLATION

Wearing wire mesh safety gloves, place blade onto the extension shaft.

Be sure to use two extension shaft collars, one on each side of the blade.

Reinstall the extension shaft blade lock nut.

Tighten the nut to secure the blade on the shaft.

Install the guide bar, sliding the guide bar through the back guard assembly.

Tighten the hex head screw, securing the guide bar.

Be sure the blade sits directly in the center of the slot in the guide bar.

Position the back guard assembly on the guide bar so it won't rub or come into contact with the blade.

Tighten the back guard assembly thumb screw.

Lower the knife cover assembly.

C. GENERAL

Machine should be generally inspected every time it is cleaned (at least daily) to ensure that it is in good operating condition and has not been damaged or tampered with.

1. **Knife Cover:** The knife cover should be checked for cracks, gouges, or other damage. Replace if any of these conditions exist.

2. **Switches and Safety Interlock:** The knife cover interlock switch should be checked as follows:

a. Make sure ON/OFF toggle switch is in **"OFF"** position.

b. Lower knife cover into operating position.

c. Plug electrical cord into specified outlet.

d. With knife cover lowered into operating position, turn ON/OFF toggle switch to **"ON"** position.



KEEP HANDS CLEAR OF SHARP ROTATING BLADE

- e. Raise knife cover to check safety interlock switch - machine should turn off.
- f. Lower knife cover - machine should resume operating.
- g. Turn toggle switch to OFF position. Unplug machine from power source.

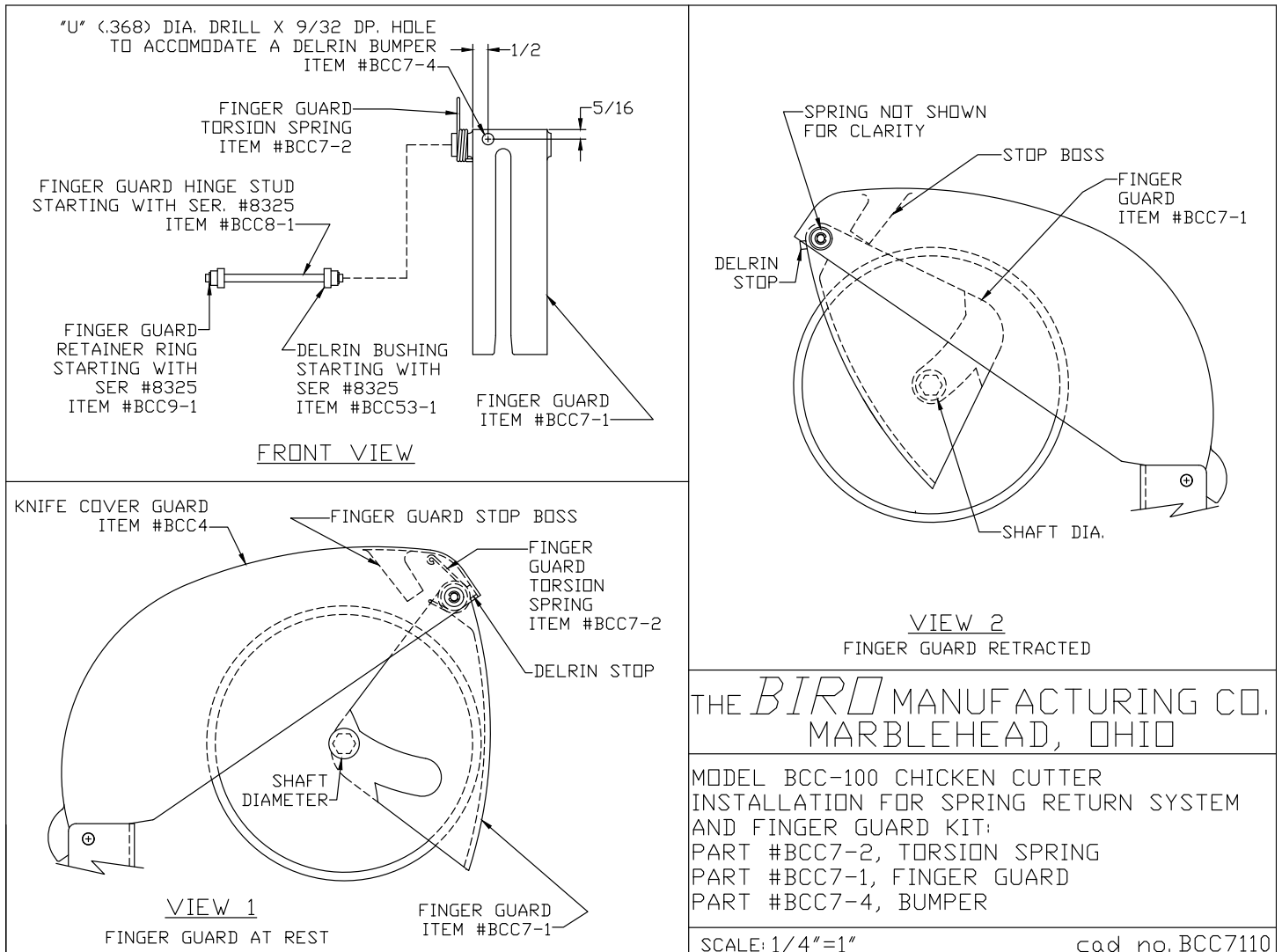


DO NOT USE THIS MACHINE IF ANY SWITCH FAILS TO FUNCTION PROPERLY

D. INSTALLATION FOR SPRING RETURN SYSTEM AND FINGER GUARD KIT



TURN OFF AND UNPLUG MACHINE FROM POWER SOURCE AND PERFORM LOCKOUT /TAGOUT PROCEDURES BEFORE PERFORMING ANY OTHER MAINTENANCE









IMPORTANT: Must have Serial Number when ordering parts

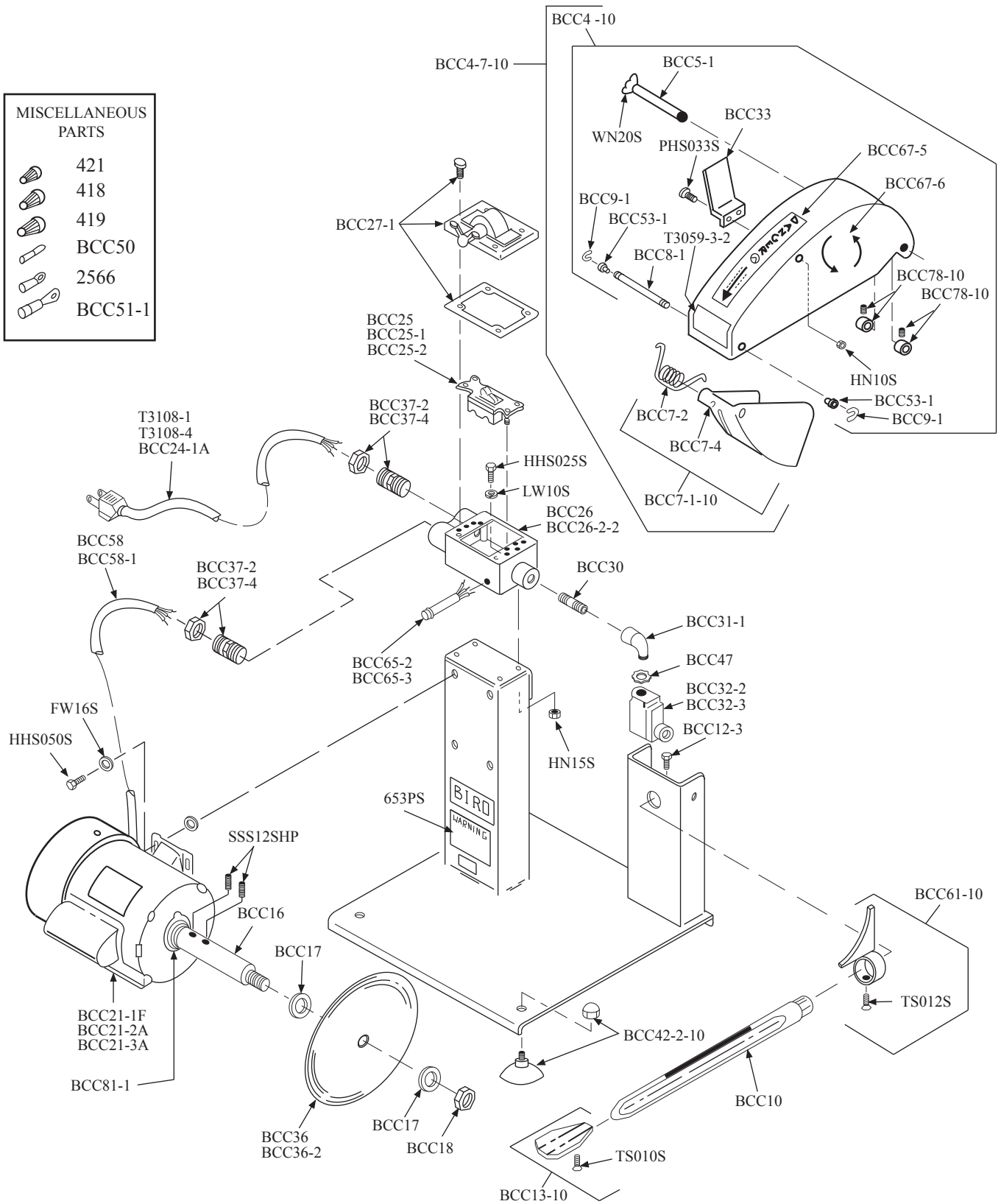
PARTS LIST MODEL BCC-100 APPLICABLE

FROM SERIAL NO. 500 ON

Item No.	Description	Item No.	Description
BCC4-10	Knife cover assembly	BCC47	Electrical lock nut
BCC4-7-10	Knife cover finger guard assembly	BCC50	Solderless terminal
BCC5-1	Knife cover finger stud bolt	BCC51-1	Ground terminal motor
BCC7-1-10	Finger guard assembly with spring & bumper	BCC53-1	Delrin bushing, #8325 on
BCC7-2	Finger guard torsion spring, #7330 on	BCC58	Motor extension cord, 1 phase
BCC7-4	Finger guard bumper, Delrin #8447 on	BCC58-1	Motor extension cord, 3 phase
BCC8-1	Finger guard hinge stud, #8325 on	BCC61-10	Back guard assembly
BCC9-1	Finger guard retainer ring, #8325 on	BCC65-2	Pilot light, 115V #8783 on
BCC10	Knife guide bar 1"	BCC65-3	Pilot light, 220V #8783 on
BCC12-3	Hex head screw, 3/8-16 x 1, SS	BCC67-5	"Danger Exposed Blade" decal
BCC13-10	Knife guide trough complete	BCC67-6	"Blade Rotation" decal
BCC16	Extension shaft	BCC78-10	Knife cover position retainer w/ set screw #7851 on
BCC17	Extension shaft collar (2 req'd)	BCC81-1	Motor shaft slinger
BCC18	Extension shaft collar nut	FW16S	Flat washer, 5/16 x 7/8, SS
BCC21-1F	Motor, 3/4 HP, 115/220-60-1	HHS025S	Hex head screw, 1/4-20 x 1/2, SS
BCC21-2A	Motor, 3/4 HP, 110/220-50-1	HHS050S	Hex head screw, 5/16-18 x 5/8, SS
BCC21-3A	Motor, 3/4 HP, 220/440-50/60-3	HN10S	Hex nut, 10-32, SS
BCC24-1A	Motor cord and plug, 3 phase	HN15S	Hex nut, 1/4-20, SS
BCC25	Motor switch, toggle 115V - 1 phase	LW10S	Lock washer, 1/4, SS
BCC25-1	Motor switch, toggle 3 phase	PHS033S	Pan head screw, 10-32 x 3/8, SS
BCC25-2	Motor switch, toggle 220V - 1 phase	SSS12SHP	Set screw- half dog point 1/4-20 x 5/16, SS
BCC26	Switch box	T3059-3-2	Caution decal
BCC26-2-2	Switch box extension, 3 phase	T3108-1	Motor cord and plug 115V, 1 phase
BCC27-1	Switch box cover w/ gasket & screws	T3108-4	Motor cord and plug 220V, 1 phase
BCC30	Switch box outlet nipple	TS010S	Thumb screw, 10-32 x 1/2, SS
BCC31-1	Switch box elbow, SS	TS012S	Thumb screw, 10-32 x 3/4, SS
BCC32-2	Interlock switch, 1 phase	WN20S	Wing nut, 3/8-16, SS
BCC32-3	Interlock switch, 3 phase	2566	Solderless Ground Terminal, Blue
BCC33	Interlock switch lever	418	Wire nut, Orange
BCC36	Knife blade, 9"	419	Wire nut, Yellow
BCC36-2	Knife blade, 9" serrated	421	Wire nut, Blue
BCC37-2	Connector	653PS	Warning label - pressure sensitive
BCC37-4	Connector, 3 phase		
BCC42-2-10	Suction cup foot assembly		

BIRO Model BCC-100 Poultry Processing Machine

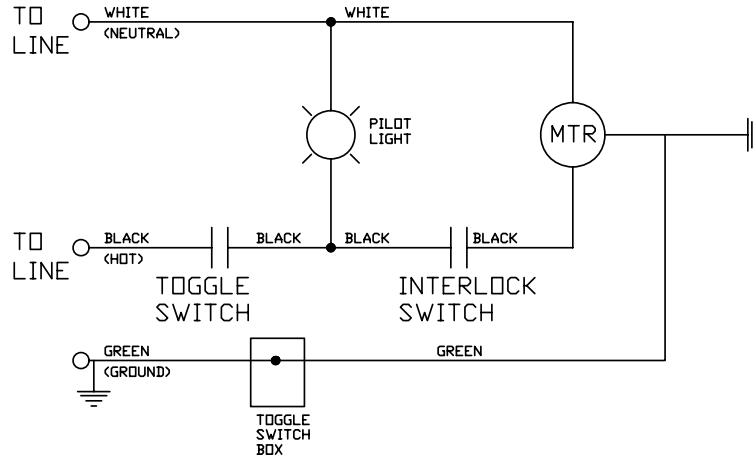
MISCELLANEOUS PARTS	
	421
	418
	419
	BCC50
	2566
	BCC51-1



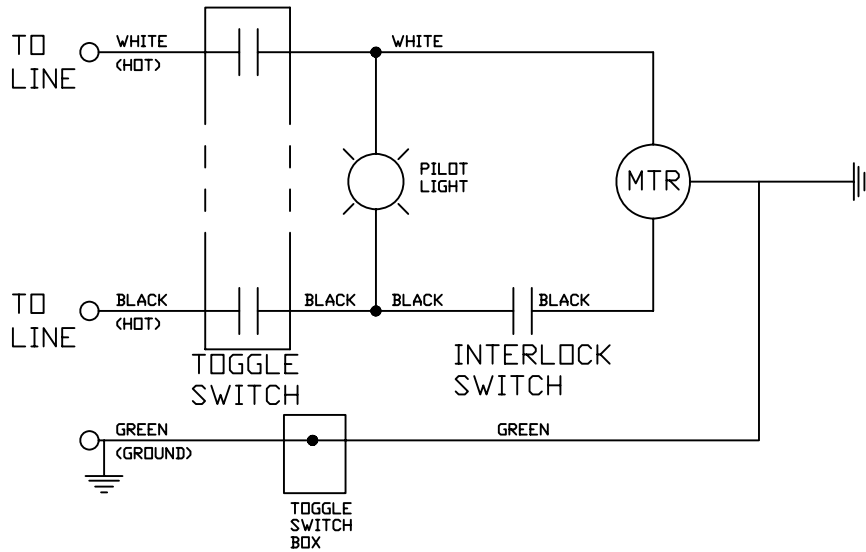
IMPORTANT: Must have Serial Number when ordering parts

WIRING DIAGRAM

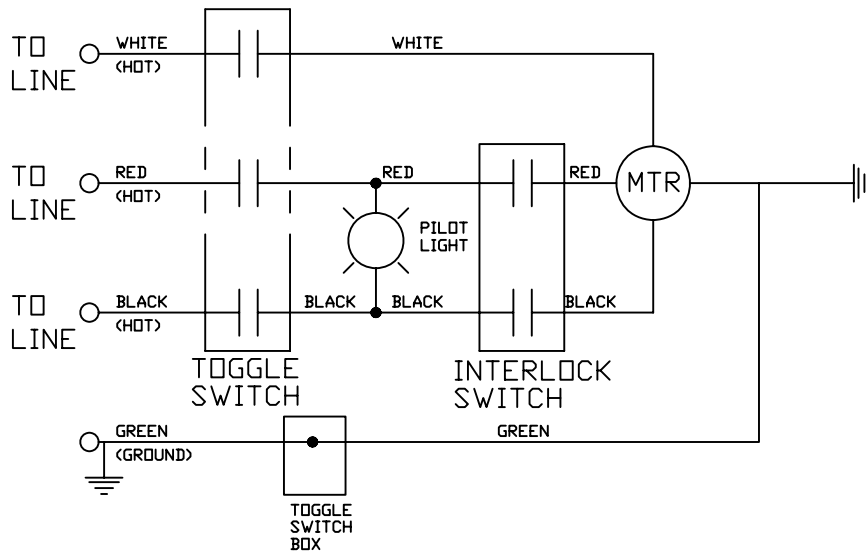
115 VOLT/ 1 PHASE



220 VOLT/ 1 PHASE



220 VOLT/ 3 PHASE



LIMITED WARRANTY:

WARRANTY: The BIRO Manufacturing Company warrants that the Model BCC-100 will be free from defects in material and workmanship under normal use and with recommended service. BIRO will replace defective parts, which are covered by this limited warranty, provided that the defective parts are authorized for return, shipping charges prepaid, to a designated factory for inspection and/or testing.

DURATION OF WARRANTY: The warranty period for all parts covered by this limited warranty is one (1) year from date of Inspection/Demonstration as advised on the returned Warranty Registration Card, or eighteen (18) months from original factory shipping date, whichever occurs first, except as noted below.

PARTS NOT COVERED BY WARRANTY: The following are **not** covered by this limited warranty: wearable parts on the cutting system such as Knife Blades, Item No.'s [BCC36](#), [BCC36-2](#). This limited warranty does not apply to machines sold as used, rebuilt, modified, or altered from the original construction in which the machine was shipped from the factory. (Water contaminated electrical systems are not covered under this limited warranty.) BIRO is not responsible for electrical connection of equipment, adjustments to switch controls or any other electrical requirements, which must be performed only by a certified electrician. BIRO is not responsible for service charges or labor required to replace any part covered by this limited warranty or for any damages resulting from misuse, abuse, lack of proper or recommended service.

EXCLUSION OF WARRANTIES AND LIMITATION OF REMEDIES: BIRO gives no warranties other than those expressly stated in this limited warranty. THE IMPLIED WARRANTY OF MERCHANTABILITY, THE IMPLIED WARRANTY OF FITNESS FOR PROCESSING FOOD PRODUCTS, AND ALL OTHER IMPLIED WARRANTIES ARE SPECIFICALLY EXCLUDED. BIRO IS NOT LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, EXPENSES, OR LOSSES. THE REMEDIES PROVIDED IN THIS BIRO LIMITED WARRANTY ARE PURCHASER'S SOLE AND EXCLUSIVE REMEDIES AGAINST BIRO.

REGISTRATION CARDS: You must sign, date and complete the warranty registration card supplied with each machine. The warranty card must be returned to The BIRO Manufacturing Company for proper registration. If no warranty card is returned to BIRO, the warranty period will begin from the date the machine was originally shipped from the factory.

HOW TO GET SERVICE:

1. Contact the agency from whom you purchased the machine; or
2. Consult the yellow pages of the phone directory for the nearest authorized dealer; or
3. Contact Biro Manufacturing Company for the nearest authorized service entity in your area.

BIRO MANUFACTURING COMPANY

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