



BEST & DONOVAN

**Ideal for
Splitting
Beef, Hogs
and Calves!**



USDA Approved

Electric Model (Air Model 100-A also available)

"Model 100" Cattle Splitter, Hog Splitter, Calf Splitter and Beef Breastbone Opener

This specially designed, engineered and priced saw is perfect for Small Slaughterers, Locker Plants and Custom Kill Operations. Never has a machine so well made and so versatile been available with so many features:

- Standard full 2 Horsepower, waterproof totally enclosed self-cooled motor,
- Waterproof dual controls and switch assembly,
- Built-in water spray kit for sanitizing,
- Splits 25 beef per hour or 60 hogs per hour,
- 29-1/8 x 2 inch length saw blade
- Available in any voltage required, 3 phase, 50 or 60 cycle,
- Net weight only 72-1/2 lbs (32.92 kilos),
- #6343100 Counterbalancer – 6.56 ft. (2mm) cable travel balancer recommended.



BEST & DONOVAN

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Specifications:

★ SAW BLADE	29-1/8 inches (739.8mm) length, 2 inch (50.8mm) width, 4 teeth per inch, pyramid style.
★ OVERALL LENGTH	45-1/2 inches (1155.7mm).
★ WIDTH	9-1/2 inches (241.3mm) wide, (motor to front cover).
★ HEIGHT	15-1/2 inches (393.7mm) high.
★ NET WEIGHT	Electric Model '100' – 72-1/2 lbs. (32.92 kilos).
★ GROSS WEIGHT	91 lbs. (41.31 kilos).
★ MOTOR	Full 2 Horsepower, electric. Totally enclosed, self-cooled, waterproof. 1,735 RPM in 60 cycle, 1,450 in 50 cycle. All voltages available, 3 phase, 50 and 60 cycle. Model 100-A air model also available.
★ CONTROLS	Totally-enclosed 24-volt waterproof dual control handles and micro-switch assembly with automatic release-type trigger for ease and safe operation. The entire electrical system has a ground circuit for operator protection. Also available with anti-tie down controls if required.
★ BEARINGS & GUIDES	The motor bearings are sealed ball bearings. The connecting rod has one ball bearing and one sleeve bearing which are easily accessible for greasing.
★ SAW FRAME	Big 20-5/8 inch (517.5mm) sawing area.
★ MAINTENANCE & CLEANING	All internal parts are easily accessible for speedy maintenance. All external parts are corrosive resistant to comply with Federal Meat Regulations. The complete exterior of the machine may be sprayed clean with water. The bottom cover pivots from the main frame and the exposed parts may be sprayed clean with water within seconds.
★ BALANCER	Model #6343100 Counterbalancer – 6.56 ft. (2mm) cable travel balancer recommended.