



Model 829A-PLUS

800 SERIES

CUSTOMER MAINTENANCE MANUAL

SPECIFICATION SHEETS
EQUIPMENT INFORMATION
TOOLS
OWNER / OPERATOR MANUALS
CLEANING & SANITIZING INSTRUCTIONS
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HOBART SERVICE PARTS STORE
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SLICING

Berkel**823E-PLUS**
GRAVITY FEED SLICER

Model 823E-PLUS

**STANDARD FEATURES**

- 1-speed, ¼ HP, totally enclosed and permanently lubricated knife motor.
- Furnished in 115/60/1, 2.5 amps, AC, ETL listed.
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning.
- 30° product table with removable meat pusher.
- Nominal 9" (220 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife.
- Carriage handles food up to 7½" (195 mm) wide, by 6" (152 mm) high or 6" (152 mm) diameter.
- Precise slice adjustment to a thickness of 9/16" (14 mm).
- Top-mounted, two stone knife sharpener produces a consistently sharp knife edge.
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning.
- Positive, moisture protected, on/off switch with power light indicator.
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

FEATURES

Berkel Model 823E-PLUS manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in sharpener. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 30° table makes product feed easier, creating more consistent and uniform slices with less waste. The ¼ HP motor, 9" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The 823E-PLUS is easy to clean and disassembles quickly without tools. The compact space-saving design is ideal for limited kitchen counter space.

COMPLIES WITH NSF/ANSI STANDARD #8**Berkel**

a division of ITW Food Equipment Group LLC

www.berkequipment.com

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

Berkel**823E-PLUS**
GRAVITY FEED SLICER**SPECIFICATIONS**

Motor: 1-speed, ¼ HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Electrical: Furnished in 115/60/1, 2.5 amps, AC, ETL listed.

Finish/Construction: All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

Knife: Nominal 9" (220 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel, rotates at 290 rpm.

Cutting Capacity: Carriage handles food up to 7½" (195 mm) wide by 6" (152 mm) high or 6" (152 mm) diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to ⅜" (14 mm).

Full Gravity Feed: Full 30° angle feed requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

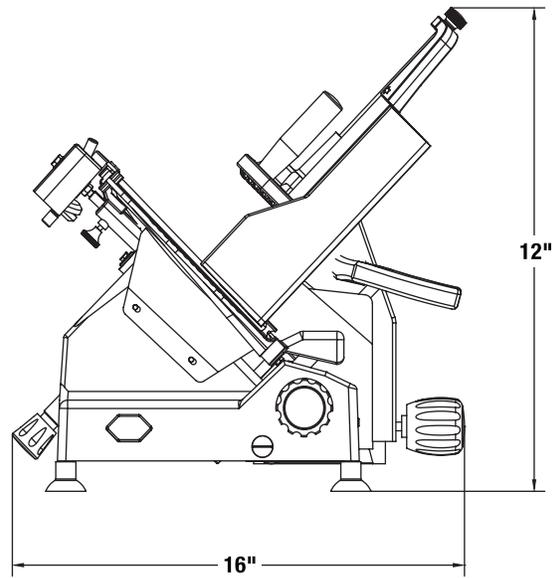
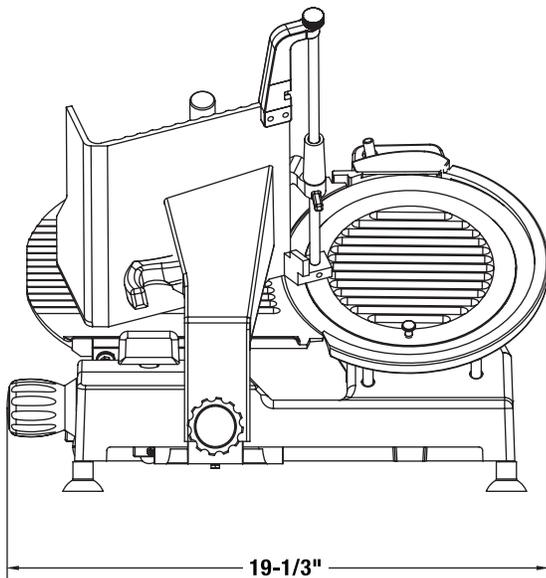
Knife Sharpener: Top mounted, two stone system for a lasting, razor-sharp edge.

Knife Ring Guard: Permanent, tapered guard covers non-slicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

On/Off Switch: Highly reliable, moisture resistant, on/off switch with power light indicator.

Cord and Plug: Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

Warranty: All parts, service and travel coverage for one year, excluding wear items.



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
823E-PLUS	7½" (195 mm) wide 6" (152 mm) high 6" (152 mm) diameter	to ⅜" (14 mm)	9" (220 mm)	16" (407 mm)	19⅓" (490 mm)	12" (305 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
823E-PLUS	1-speed ¼ HP	115/60/1 2.5 amps	Net 31 lbs. (14 kg) Ship 38 lbs. (17 kg)	22" (560 mm)	24" (610 mm)	18" (458 mm)

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SLICING

Berkel**825E-PLUS**
GRAVITY FEED SLICER

Model 825E-PLUS

**STANDARD FEATURES**

- 1-speed, ¼ HP, totally enclosed and permanently lubricated knife motor.
- Furnished in 115/60/1, 2.5 amps, AC, ETL listed.
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning.
- 30° product table with removable meat pusher.
- Nominal 10" (250 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife.
- Carriage handles food up to 8¼" (210 mm) wide, by 6⅞" (175 mm) high or 6⅞" (175 mm) diameter.
- Precise slice adjustment to a thickness of 9/16" (14 mm).
- Top-mounted, two stone knife sharpener produces a consistently sharp knife edge.
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning.
- Positive, moisture protected, on/off switch with power light indicator.
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

FEATURES

Berkel Model 825E-PLUS manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in sharpener. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 30° table makes product feed easier, creating more consistent and uniform slices with less waste. The ¼ HP motor, 10" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The 825E-PLUS is easy to clean and disassembles quickly without tools. The compact space-saving design is ideal for limited kitchen counter space.

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Berkel**825E-PLUS**
GRAVITY FEED SLICER**SPECIFICATIONS**

Motor: 1-speed, ¼ HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Electrical: Furnished in 115/60/1, 2.5 amps, AC, ETL listed.

Finish/Construction: All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

Knife: Nominal 10" (250 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel, rotates at 290 rpm.

Cutting Capacity: Carriage handles food up to 8¼" (210 mm) wide by 6⅞" (175 mm) high or 6⅞" (175 mm) diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to ⅞" (14 mm).

Full Gravity Feed: Full 30° angle feed requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

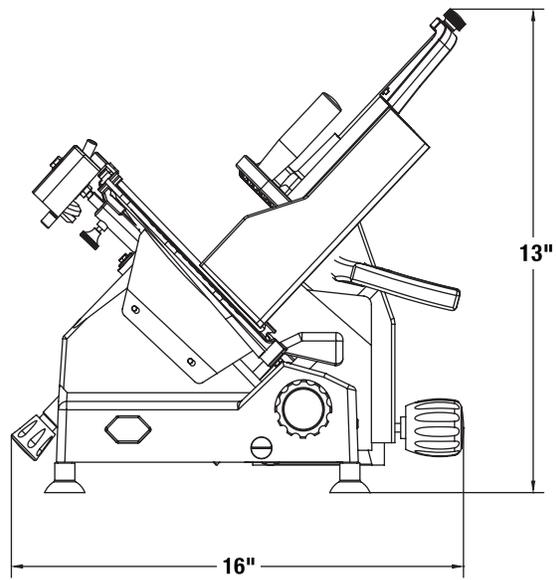
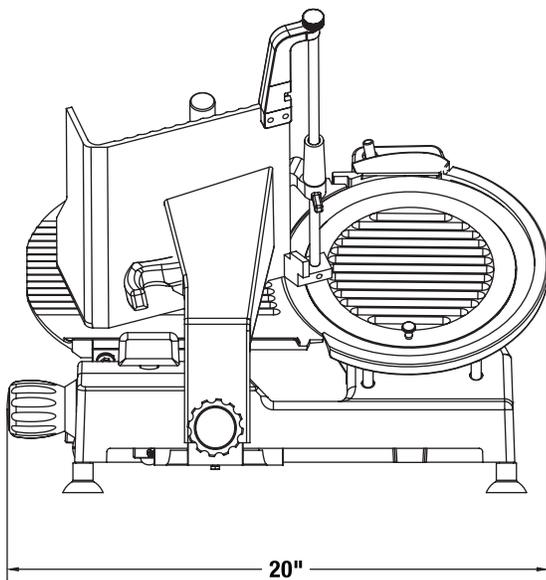
Knife Sharpener: Top mounted, two stone system for a lasting, razor-sharp edge.

Knife Ring Guard: Permanent, tapered guard covers non-slicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

On/Off Switch: Highly reliable, moisture resistant, on/off switch with power light indicator.

Cord and Plug: Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

Warranty: All parts, service and travel coverage for one year, excluding wear items.



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
825E-PLUS	8¼" (210 mm) wide 6⅞" (175 mm) high 6⅞" (175 mm) diameter	to ⅞" (14 mm)	10" (250 mm)	16" (407 mm)	20" (510 mm)	13" (330 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
825E-PLUS	1-speed ¼ HP	115/60/1 2.5 amps	Net 33 lbs. (15 kg) Ship 40 lbs. (18 kg)	22" (560 mm)	24" (610 mm)	18" (458 mm)

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SLICING

Berkel**825A-PLUS**
GRAVITY FEED SLICER

Model 825A-PLUS

**STANDARD FEATURES**

- 1-speed, 1/3 HP, totally enclosed and permanently lubricated knife motor.
- Furnished in 115/60/1, 3.1 amps, AC, ETL listed.
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning.
- 45° product table with removable meat pusher.
- Nominal 10" (250 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife.
- Carriage handles food up to 8 3/4" (222 mm) wide, by 6" (152 mm) high or 7" (178 mm) diameter.
- Precise slice adjustment to a thickness of 9/16" (14 mm).
- Top-mounted, two stone knife sharpener produces a consistently sharp knife edge.
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning.
- Positive, moisture protected, on/off switch with power light indicator.
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

FEATURES

Berkel Model 825A-PLUS manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in sharpener. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 45° table makes product feed easier, creating more consistent and uniform slices with less waste. The 1/3 HP motor, 10" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The 825A-PLUS is easy to clean and disassembles quickly without tools. The compact space-saving design is ideal for limited kitchen counter space.

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Berkel**825A-PLUS**
GRAVITY FEED SLICER**SPECIFICATIONS**

Motor: 1-speed, 1/3 HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Electrical: Furnished in 115/60/1, 3.1 amps, AC, ETL listed.

Finish/Construction: All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

Knife: Nominal 10" (250 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel, rotates at 310 rpm.

Cutting Capacity: Carriage handles food up to 8 3/4" (222 mm) wide by 6" (152 mm) high or 7" (178 mm) diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to 9/16" (14 mm).

Full Gravity Feed: Full 45° angle feed requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

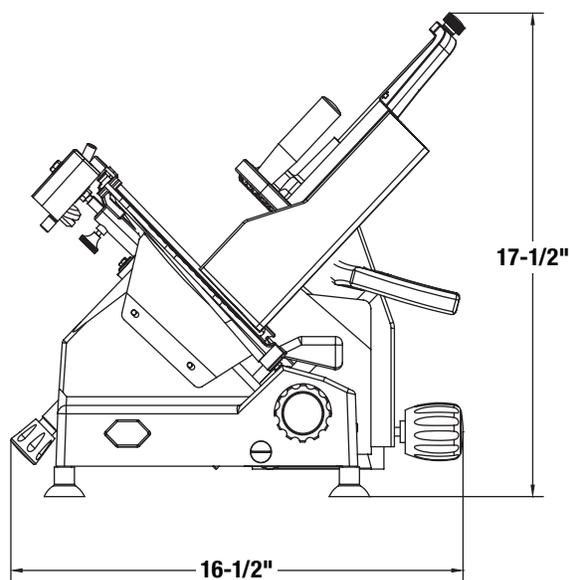
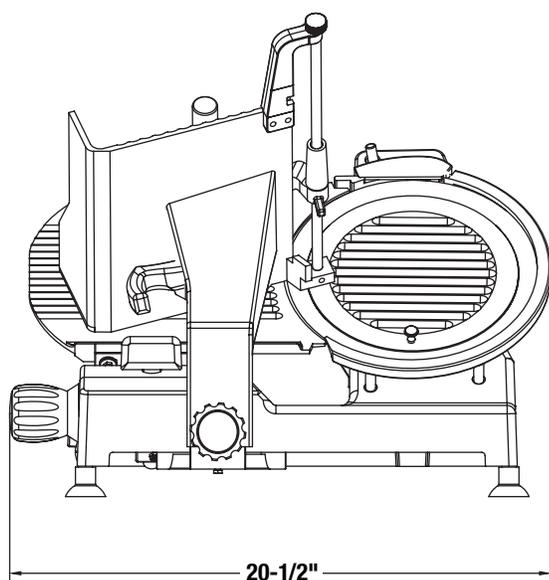
Knife Sharpener: Top mounted, two stone system for a lasting, razor-sharp edge.

Knife Ring Guard: Permanent, tapered guard covers non-slicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

On/Off Switch: Highly reliable, moisture resistant, on/off switch with power light indicator.

Cord and Plug: Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

Warranty: All parts, service and travel coverage for one year, excluding wear items.



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
825A-PLUS	8 3/4" (222 mm) wide 6" (152 mm) high 7" (178 mm) diameter	to 9/16" (14 mm)	10" (250 mm)	16 1/2" (419 mm)	20 1/2" (521 mm)	17 1/2" (445 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
825A-PLUS	1-speed 1/3 HP	115/60/1 3.1 amps	Net 37 lbs. (17 kg) Ship 47 lbs. (21 kg)	22 1/2" (572 mm)	23 1/2" (597 mm)	23 1/2" (597 mm)

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SLICING

Berkel**827E-PLUS**
GRAVITY FEED SLICER

Model 827E-PLUS

**STANDARD FEATURES**

- 1-speed, 1/3 HP, totally enclosed and permanently lubricated knife motor.
- Furnished in 115/60/1, 3.1 amps, AC, ETL listed.
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning.
- 45° product table with removable meat pusher.
- Nominal 12" (300 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife.
- Carriage handles food up to 8 3/4" (222 mm) wide, by 7 1/4" (184 mm) high or 7" (178 mm) diameter.
- Precise slice adjustment to a thickness of 9/16" (14 mm).
- Top-mounted, two stone knife sharpener produces a consistently sharp knife edge.
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning.
- Positive, moisture protected, on/off switch with power light indicator.
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

FEATURES

Berkel Model 827E-PLUS manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in sharpener. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 45° table makes product feed easier, creating more consistent and uniform slices with less waste. The 1/3 HP motor, 12" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The 827E-PLUS is easy to clean and disassembles quickly without tools. The compact space-saving design is ideal for limited kitchen counter space.

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Berkel**827E-PLUS**
GRAVITY FEED SLICER**SPECIFICATIONS**

Motor: 1-speed, 1/3 HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Electrical: Furnished in 115/60/1, 3.1 amps, AC, ETL listed.

Finish/Construction: All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

Knife: Nominal 12" (300 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel, rotates at 310 rpm.

Cutting Capacity: Carriage handles food up to 8³/₄" (222 mm) wide by 7¹/₄" (184 mm) high or 7" (178 mm) diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to ⁹/₁₆" (14 mm).

Full Gravity Feed: Full 45° angle feed requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

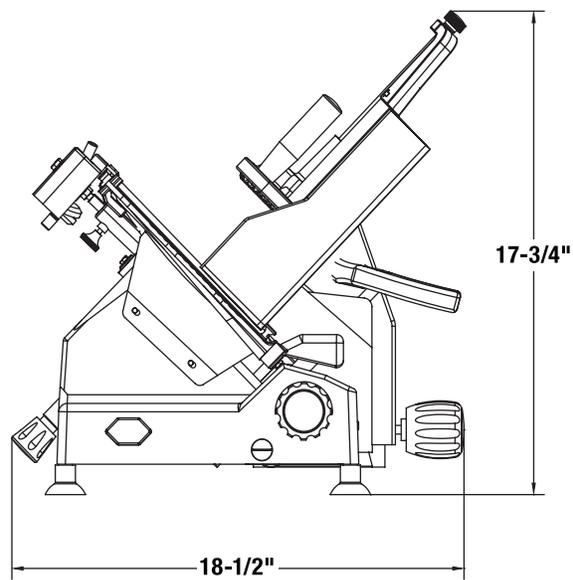
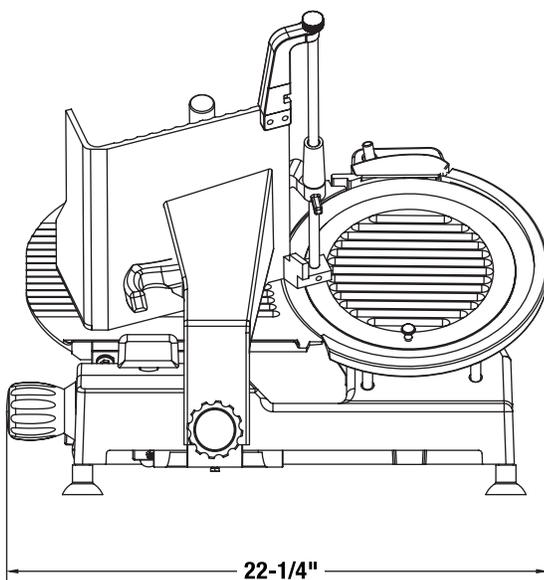
Knife Sharpener: Top mounted, two stone system for a lasting, razor-sharp edge.

Knife Ring Guard: Permanent, tapered guard covers non-slicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

On/Off Switch: Highly reliable, moisture resistant, on/off switch with power light indicator.

Cord and Plug: Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

Warranty: All parts, service and travel coverage for one year, excluding wear items.



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
827E-PLUS	8 ³ / ₄ " (222 mm) wide 7 ¹ / ₄ " (184 mm) high 7" (178 mm) diameter	to ⁹ / ₁₆ " (14 mm)	12" (300 mm)	18 ¹ / ₂ " (470 mm)	22 ¹ / ₄ " (566 mm)	17 ³ / ₄ " (451 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
827E-PLUS	1-speed 1/3 HP	115/60/1 3.1 amps	Net 41 lbs. (19 kg) Ship 49 lbs. (22 kg)	22 ¹ / ₂ " (572 mm)	23 ¹ / ₂ " (597 mm)	23 ¹ / ₂ " (597 mm)

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SLICING

Berkel**827A-PLUS**
GRAVITY FEED SLICER

Model 827A-PLUS

**STANDARD FEATURES**

- 1-speed, ½ HP, totally enclosed and permanently lubricated knife motor.
- Furnished in 115/60/1, 4.0 amp, AC, ETL listed.
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning.
- 45° product table with removable meat pusher.
- Nominal 12" (300 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife.
- Carriage handles food up to 10¾" (273 mm) wide, by 7⅝" (194 mm) high or 7⅜" (187 mm) diameter.
- Precise slice adjustment to a thickness of ⅞" (14 mm).
- Top-mounted, two stone knife sharpener produces a consistently sharp knife edge.
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning.
- Positive, moisture protected, on/off switch with power light indicator.
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

FEATURES

Berkel Model 827A-PLUS manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in sharpener. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 45° table makes product feed easier, creating more consistent and uniform slices with less waste. The ½ HP motor, 12" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The 827A-PLUS is easy to clean and disassembles quickly without tools. The compact space-saving design is ideal for limited kitchen counter space.

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Berkel**827A-PLUS**
GRAVITY FEED SLICER**SPECIFICATIONS**

Motor: 1-speed, ½ HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Electrical: Furnished in 115/60/1, 4.0 amp, AC, ETL listed.

Finish/Construction: All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

Knife: Nominal 12" (300 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel, rotates at 380 rpm.

Cutting Capacity: Carriage handles food up to 10¾" (273 mm) wide by 7⅝" (194 mm) high or 7⅜" (187 mm) diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to ⅞" (14 mm).

Full Gravity Feed: Full 45° angle feed requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

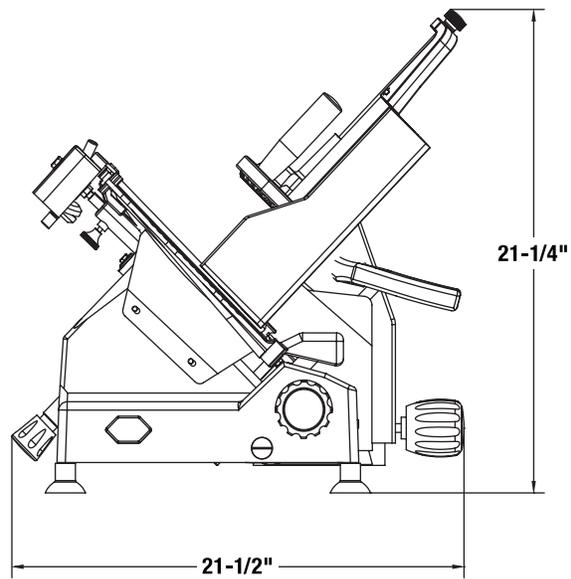
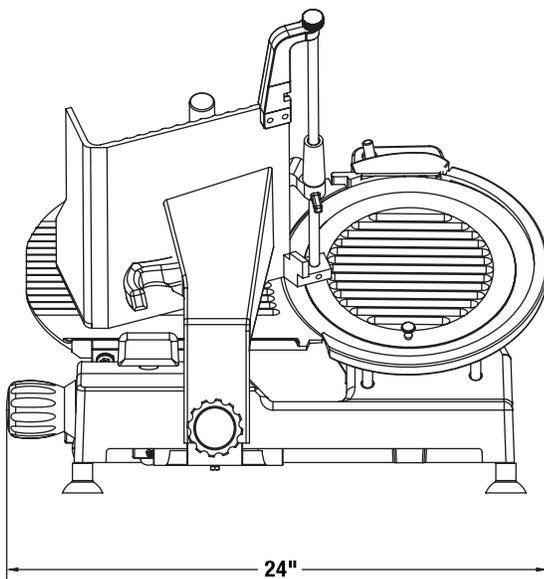
Knife Sharpener: Top mounted, two stone system for a lasting, razor-sharp edge.

Knife Ring Guard: Permanent, tapered guard covers non-slicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

On/Off Switch: Highly reliable, moisture resistant, on/off switch with power light indicator.

Cord and Plug: Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

Warranty: All parts, service and travel coverage for one year, excluding wear items.



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
827A-PLUS	10¾" (273 mm) wide 7⅝" (194 mm) high 7⅜" (187 mm) diameter	to ⅞" (14 mm)	12" (300 mm)	21½" (546 mm)	24" (610 mm)	21¼" (540 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
827A-PLUS	1-speed ½ HP	115/60/1 4.0 amps	Net 60 lbs. (28 kg) Ship 74 lbs. (34 kg)	23½" (597 mm)	32½" (826 mm)	27¾" (705 mm)

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Berkel**829E-PLUS**
GRAVITY FEED SLICER

Model 829E-PLUS

**STANDARD FEATURES**

- 1-speed, ½ HP, totally enclosed and permanently lubricated knife motor.
- Furnished in 115/60/1, 4.0 amps, AC, ETL listed.
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning.
- 45° product table with removable meat pusher.
- Nominal 14" (350 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife.
- Carriage handles food up to 11" (280 mm) wide, by 8½" (216mm) high or 8½" (216 mm) diameter.
- Precise slice adjustment to a thickness of 5/8" (16 mm).
- Top-mounted, two stone knife sharpener produces a consistently sharp knife edge.
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning.
- Positive, moisture protected, on/off switch with power light indicator.
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

FEATURES

Berkel Model 829E-PLUS manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in sharpener. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 45° table makes product feed easier, creating more consistent and uniform slices with less waste. The ½ HP motor, 14" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The 829E-PLUS is easy to clean and disassembles quickly without tools.

COMPLIES WITH NSF/ANSI STANDARD #8**Berkel**

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Berkel

829E-PLUS GRAVITY FEED SLICER

SPECIFICATIONS

Motor: 1-speed, ½ HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Electrical: Furnished in 115/60/1, 4.0 amps, AC, ETL listed.

Finish/Construction: All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

Knife: Nominal 14" (350 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel, rotates at 380 rpm.

Cutting Capacity: Carriage handles food up to 11" (280 mm) wide by 8½" (216 mm) high or 8½" (216 mm) diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to ⅝" (16 mm).

Full Gravity Feed: Full 45° angle feed requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

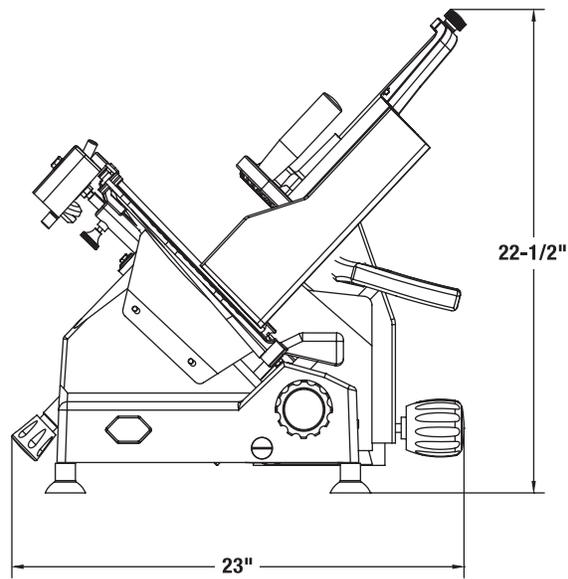
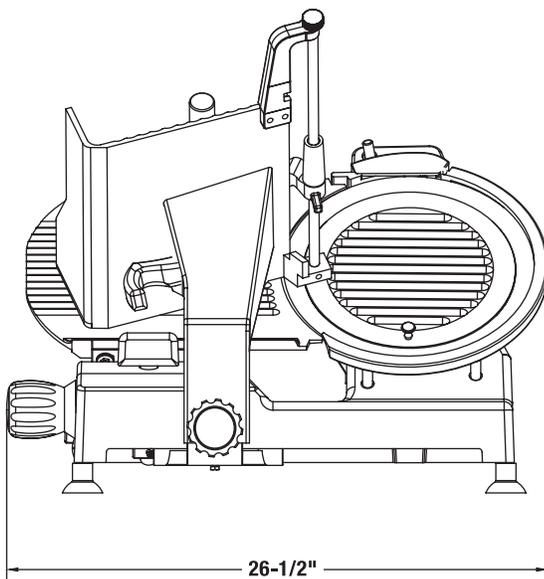
Knife Sharpener: Top mounted, two stone system for a lasting, razor-sharp edge.

Knife Ring Guard: Permanent, tapered guard covers non-slicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

On/Off Switch: Highly reliable, moisture resistant, on/off switch with power light indicator.

Cord and Plug: Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

Warranty: All parts, service and travel coverage for one year, excluding wear items.



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
829E-PLUS	11" (280 mm) wide 8½" (216 mm) high 8½" (216 mm) diameter	to ⅝" (16 mm)	14" (350 mm)	23" (584 mm)	26½" (673 mm)	22½" (572 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
829E-PLUS	1-speed ½ HP	115/60/1 4.0 amps	Net 74 lbs. (34 kg) Ship 97 lbs. (44 kg)	23½" (597 mm)	32½" (826 mm)	27¾" (705 mm)

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NOTE: As we continually strive to improve our products, specifications are necessarily subject to change without notice.

SLICING

Berkel**829A-PLUS**
GRAVITY FEED SLICER

Model 829A-PLUS

**STANDARD FEATURES**

- 1-speed, ½ HP, totally enclosed and permanently lubricated knife motor.
- Furnished in 115/60/1, 4.0 amps, AC, ETL listed.
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning.
- 45° product table with removable meat pusher and gauge plate interlock.
- Nominal 14" (350 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife.
- Carriage handles food up to 11" (280 mm) wide, by 8½" (216mm) high or 8½" (216 mm) diameter.
- Precise slice adjustment to a thickness of ¼" (19 mm).
- Built-in, non-removable, top-mounted, two stone knife sharpener produces a consistently sharp knife edge.
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning.
- Positive, moisture protected, on/off switch with power light indicator.
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

FEATURES

Berkel Model 829A-PLUS manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and single lever, dual-action, built-in sharpener. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 45° table with gauge plate interlock makes product feed easier, creating more consistent and uniform slices with less waste. The ½ HP motor, 14" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The 829A-PLUS is easy to clean and disassembles quickly without tools.

COMPLIES WITH NSF/ANSI STANDARD #8**Berkel**

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Berkel

829A-PLUS GRAVITY FEED SLICER

SPECIFICATIONS

Motor: 1-speed, ½ HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Electrical: Furnished in 115/60/1, 4.0 amps, AC, ETL listed.

Finish/Construction: All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

Knife: Nominal 14" (350 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel, rotates at 220 rpm.

Cutting Capacity: Carriage handles food up to 11" (280 mm) wide by 8½" (216 mm) high or 8½" (216 mm) diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to ¾" (19 mm).

Full Gravity Feed: Full 45° angle feed with gauge plate interlock requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

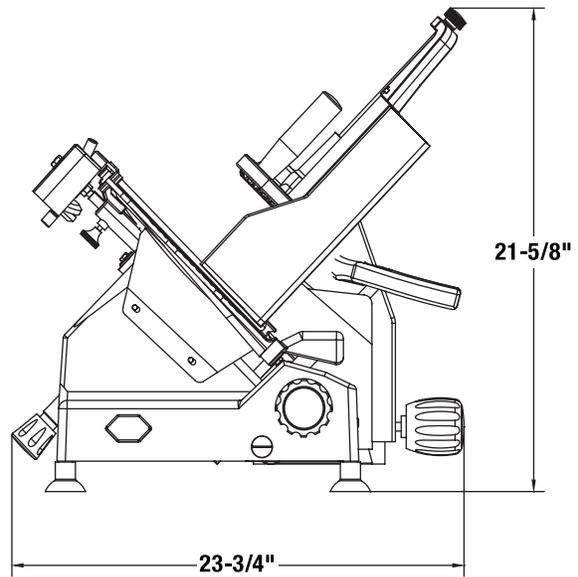
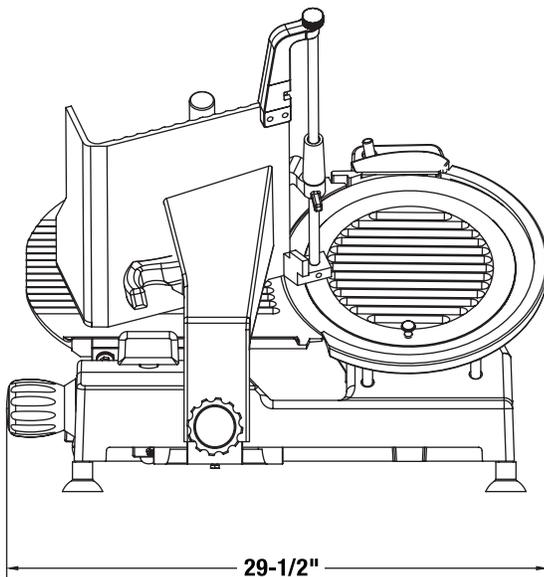
Knife Sharpener: Built-in, non-removable, lever activated, top mounted, two stone system for a lasting, razor-sharp edge.

Knife Ring Guard: Permanent, tapered guard covers non-slicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

On/Off Switch: Highly reliable, moisture resistant, on/off switch with power light indicator.

Cord and Plug: Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

Warranty: All parts, service and travel coverage for one year, excluding wear items.



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
829A-PLUS	11" (280 mm) wide 8½" (216 mm) high 8½" (216 mm) diameter	to ¾" (19 mm)	14" (350 mm)	23¾" (604 mm)	29½" (750 mm)	21⅝" (550 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
829A-PLUS	1-speed ½ HP	115/60/1 4.0 amps	Net 91 lbs. (41 kg) Ship 119 lbs. (54 kg)	28½" (724 mm)	33½" (851 mm)	26" (661 mm)

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EQUIPMENT INFORMATION

This manual is for the Berkel 800 Series Slicer. Pictures and illustrations will be of model 829A unless otherwise noted. Although the procedures were written using a model 829A slicer, they should be applicable to all 800 series models with minor differences. The model 829A slicer comes equipped with interlocks. Steps addressing interlocks can be skipped when working with other model slicers. See **INTERLOCKS (829A ONLY)** for more information on how the interlocks work on an 829A. All of the information, illustrations and specifications contained in this manual are based on the latest product information available at the time of printing.

INTERLOCKS (829A ONLY)

The newer 829A slicers come with a simple interlock system. This interlock system started with serial no. 230137 and can be identified by the Carriage Knob, the knob that holds the product table to the carriage. On the interlock machines this knob has a male thread. On the older, non-interlock slicers this knob has a female thread.

On the 829A slicers with interlocks you have to have the carriage in the home position and the index knob closed all the way in order to take the product table off the slicer. When the product table is removed the carriage will not move and the index knob is locked.

As the carriage knob is loosened the bushing it threads into is forced into a hole in the side of the slicer by spring pressure. As the bushing goes into this hole it pushes on a lever that pivots putting a pin in a notch in the outer diameter of the cam. When the pin goes into this notch the cam is prevented from being turned thus locking it in place. The bushing that is now in the hole in the side of the slicer has locked the carriage from moving.

Note that if the carriage is not in the home position or the index knob closed you will not be able to remove the product table from the carriage.

When the male threads of the carriage knob are threaded into the bushing and tightened it pulls the bushing out of the hole in the slicer unlocking the carriage. As it comes out of the hole it also releases the pressure it was applying to the lever and its spring pivots it away from the cam releasing it so the index knob can then be turned.

TOOLS

- Standard set of hand tools.
- Metric set of hand tools.
- VOM with minimum of NFPA-70E CATIII 600V, UL/CSA/TUV listed. Sensitivity of at least 20,000 ohms per volt and the ability to measure DC micro amps. Meter leads must also be rated at CAT III 600V.

Berkel

Get more done.

OWNER/OPERATOR MANUAL



MODELS

823E-PLUS, 825E-PLUS,
825A-PLUS, 827E-PLUS,
827A-PLUS, & 829E-PLUS

SLICERS

IMPORTANT NOTICE

This manual contains Important Safety Instructions which must be strictly followed when using this equipment.

BEFORE USING THIS EQUIPMENT

Berkel's slicers are designed to slice meat and other food products safely and efficiently. However, unless the operator is properly trained and supervised, there is the possibility of a serious injury. It is the responsibility of the owner to ensure that this slicer 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 slicer without proper training and supervision. All operators should be thoroughly familiar with the procedures contained in this manual. Even so, Berkel cannot anticipate every circumstance or environment in which its slicers will be used. You, the owner and/or operator, must remain alert to the hazards posed by the function of a slicer—particularly the sharp rotating blade and moving table. No one under 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 General Safety Instruction Section. Additional warnings are placed throughout this manual. **WARNINGS RELATED TO YOUR PERSONAL SAFETY ARE INDICATED BY:**

WARNING

If any warning label, wall chart or manual becomes misplaced, damaged or illegible, please contact your nearest distributor or Berkel directly, for a free 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 SLICER.**

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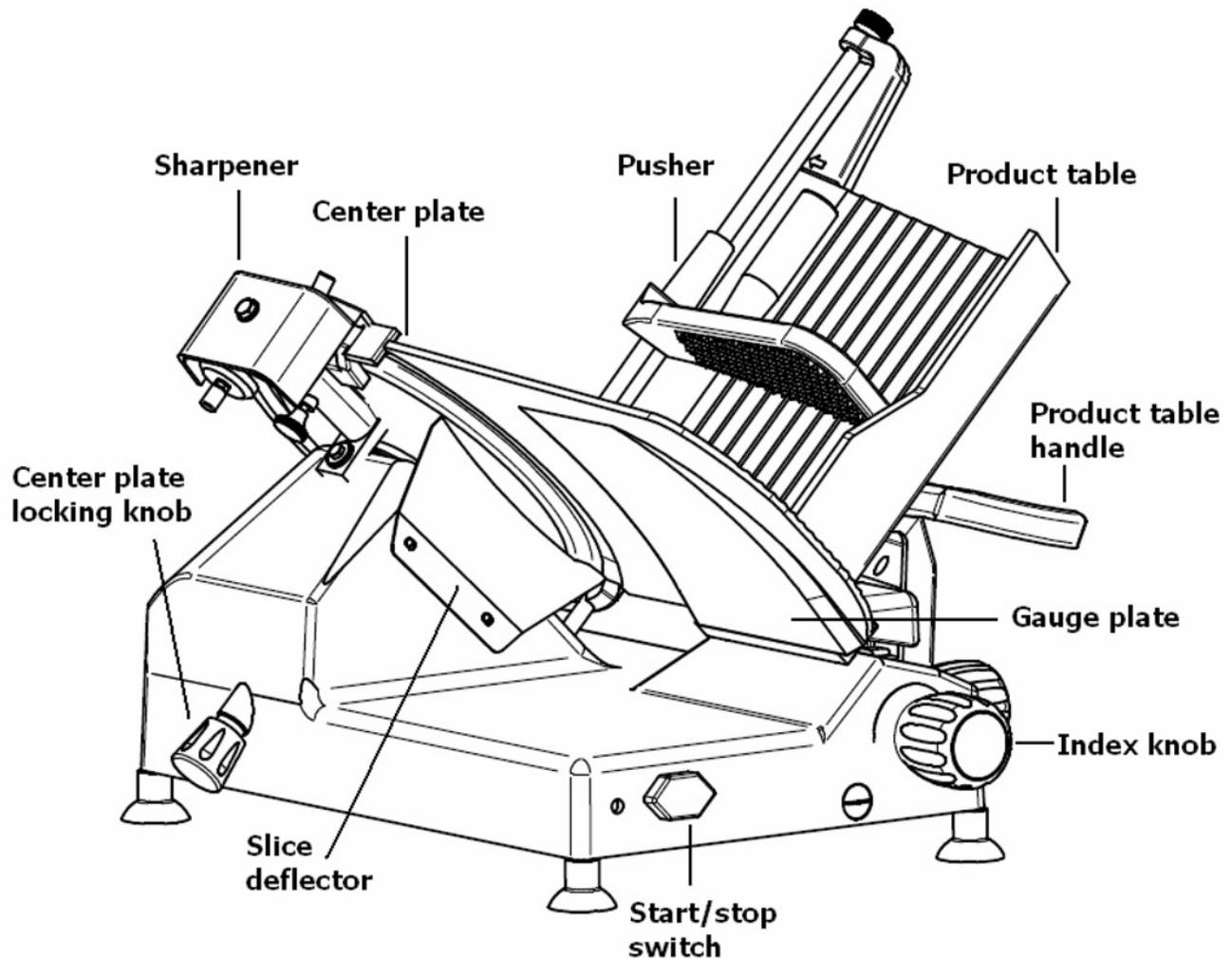
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⚠ WARNING
SHARP KNIFE BLADE
to avoid serious personal injury
follow all the instructions in this manual
and

1. NEVER touch this machine without training and authorization by your supervisor.
2. MACHINE MUST BE on solid level support.
3. GUARDS MUST BE in place before plugging in and turning on machine.
4. ALWAYS use three pronged plug provided.
5. ALWAYS use food pusher not your hand.
6. NEVER TOUCH ROTATING KNIFE.
7. KEEP hands, arms, hair and loose clothing clear of all moving parts.
8. SHOULD MACHINE JAM, turn off and unplug before removing obstruction.
9. TURN OFF AND UNPLUG machine from power source before cleaning, sanitizing or servicing.
10. USE ONLY the attachments provided by the manufacturer.
11. SHOULD any warning label on a machine come off or become unreadable, contact the manufacturer or your Designated Berkel Service Location for a free replacement.



Equipment Description



WARNING

**To avoid serious personal injury, properly
install slicer in adequate work area**

- ALWAYS use a qualified technician for installation.
- ALWAYS install slicer in work area with adequate light and space.
- ONLY operate slicer on a solid, level support.
- NEVER bypass or alter switches or circuits.
- NEVER operate slicer without all guards installed.
- NEVER operate slicer without all warning stickers and wall charts posted.

Unpacking and Installation

UNPACKING AND ASSEMBLY

- When the slicer has been unpacked and removed from its shipping carton, it should be checked carefully for any damage that may have occurred during shipment. Do not plug in the power cord or attempt to operate the slicer prior to this examination.
- Carefully check all slicer components such as the product table, pusher, sharpener, thickness control knob, etc., to make certain they move freely and that there are no obstructions. Turn the thickness control knob as far right as possible. Lubricate the pusher slide bar (on the product table) and the square and round table support rails (underside of slicer) with Berkel Food Machine Oil.

WARNING

Use only USDA-authorized oil on this slicer. Non USDA-authorized oil may contaminate this slicer and cause food poisoning and personal injury. Berkel Food Machine Oil is an USDA-authorized oil for food processing equipment. Berkel Food Machine Oil can be purchased in 2 oz. bottles (Part #4675-0182), 16 oz. bottles (Part #4675-0183) or gallons (Part #4675-0184).

Testing Prior To Operation

1. Make sure that the ON/OFF switch is on the "O" position and the thickness control knob is turned as far to the right as possible. This positions the gauge plate so the knife is not exposed during testing.
2. Plug the power cord into a grounded 120V AC electrical outlet.
3. Slide the product table back and forth holding on to the Product Table Handle. If there is any rough operation or obstruction, shut off, unplug power cord and call your Berkel serviceman.
4. Turn the slicer on by clicking on the "I" position and check for smooth knife rotation. Turn the slicer OFF.

WARNING

WHEN MOVING THE PRODUCT TABLE, GRASP ONLY THE PRODUCT TABLE HANDLE.

Operation

General

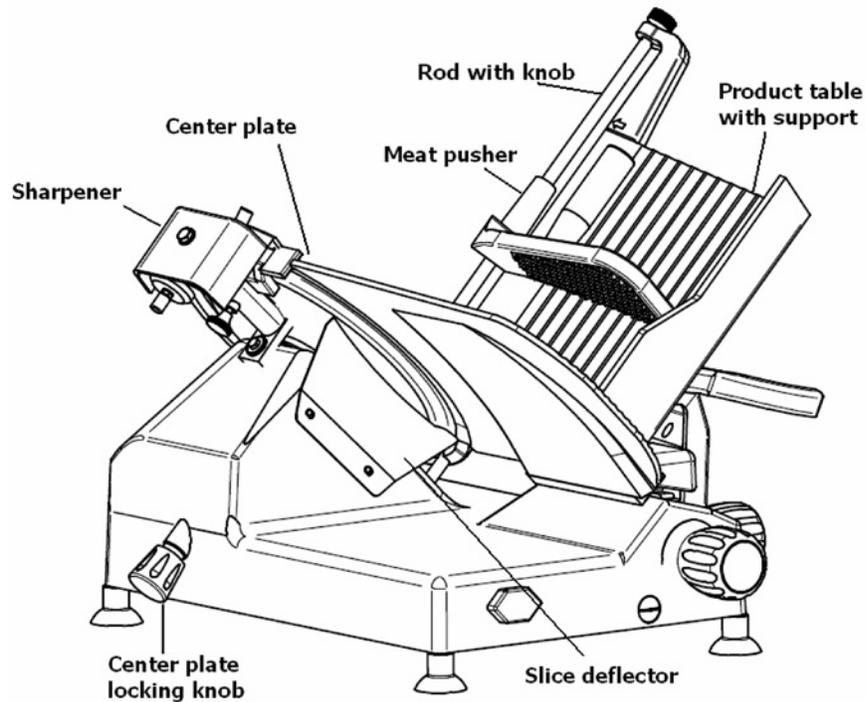
1. Rotate the pusher out of the way of the product table and place in the stop at the bottom of the table. Place product to be sliced on the product table. Position the pusher at the end of product. If the product you're slicing is long, place the pusher on top of the product. The pusher will feed the product toward the knife after each slice.
2. Turn the slicer ON.
3. The thickness control knob allows you to vary the thickness of the slices from paper thin to approximately 9/16" thick. To make thinner slices, turn the thickness control knob to the right. For thicker slices, turn the knob to the left.
4. A handle is provided on the product table to move it back and forth.

Cleaning And Sanitizing Instructions

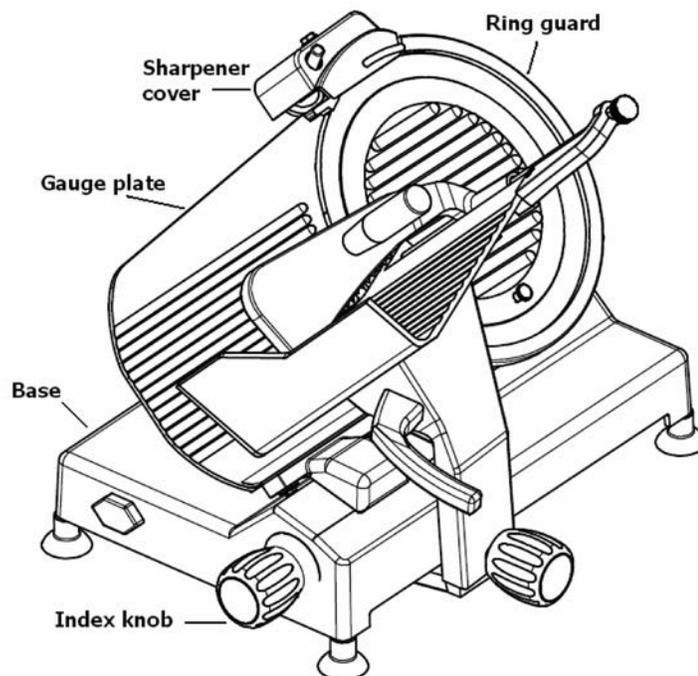
GENERAL INFORMATION

This machine shall be cleaned and sanitized at intervals to comply with national, state and/or local health codes. We recommend that the machines should be properly cleaned at least once a day; if necessary even more. If the machines have not been used for a while they must be cleaned before use as well.

PARTS THAT MUST BE REMOVED FOR CLEANING

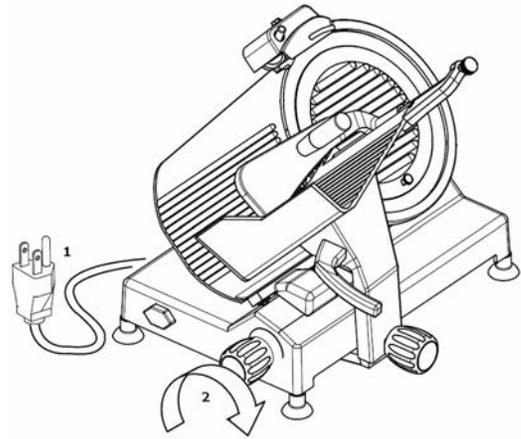


OTHER PARTS THAT MUST BE CLEANED



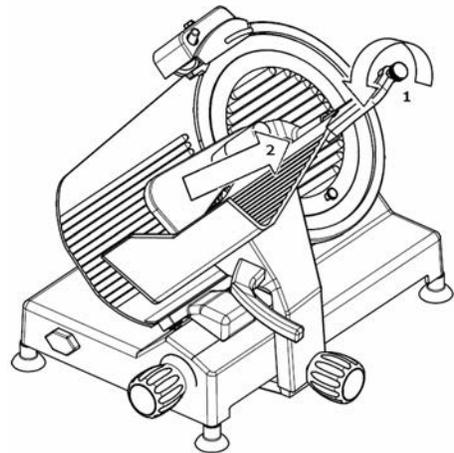
DISASSEMBLING THE MACHINE FOR CLEANING

1. Disconnect the plug from the electric mains supply.
2. Turn the regulating knob of the thickness plate to '0'.
3. Remove the various components as described in the following paragraphs.



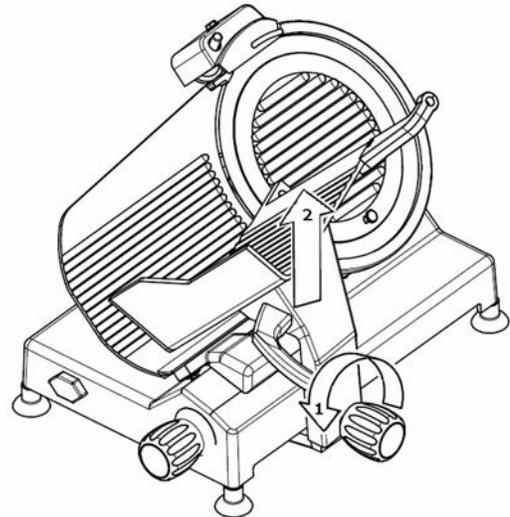
Disassembling the Meat Pusher

1. Unscrew the knob in order to extract the rod from the tray.
2. Remove the meat pusher.



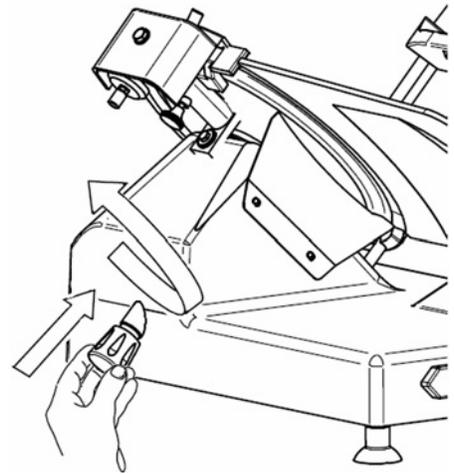
Disassembling the product table

1. Turn the locking knob counter clockwise all the way, removing the knob itself.
2. Take out the whole group by pulling it upwards.



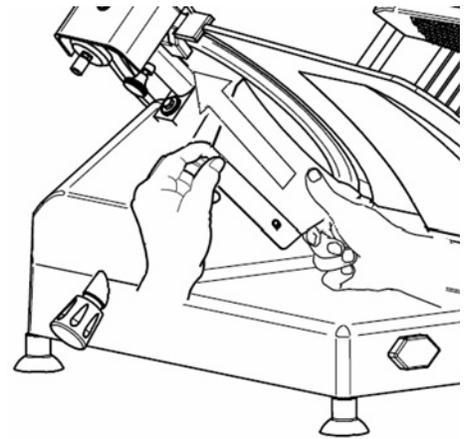
Disassembling the Center Plate

1. Unscrew the center plate locking knob.
2. Push on the knob to move the center plate off the knife.
3. Remove both the center plate and the locking knob.



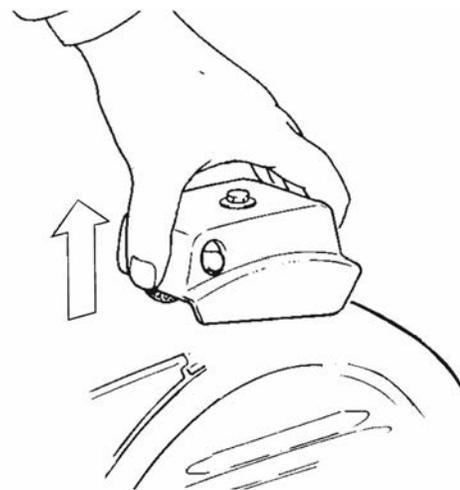
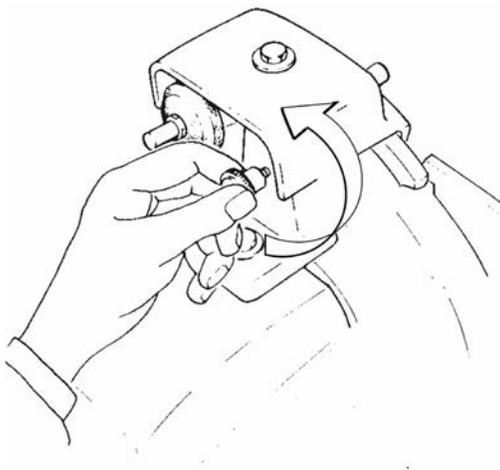
Disassembling the Slice Deflector

1. Remove the slice deflector which is attached to the main slicer body, as shown in the picture.



Disassembling the Sharpener

1. Loosen the knob below the sharpener block without removing it.
2. Then remove the whole sharpener by pulling upwards.



PRODUCTS TO BE USED FOR CLEANING

Only use hot water and a biodegradable detergent for dishes with a 7-8 PH, at a temperature of no lower than 30°C or (86°F) using a soft, spongy cloth and a semi-rigid nylon brush for the plate and the sharp food press.

The sanitizer concentration shall comply with Section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration, and Hardness of the FDA Food Code. Berkel recommends using USDA approved sanitizer, Berkel part number 4975-00400.

If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instructions.

WARNING

For cleaning the sharp areas of the plates, the food press and the blade, we recommend using protective gloves.

Rinse well with a lot of hot clean water and dry with a soft cloth or a spongy material. Do not clean the slicer with water or stream jets or similar methods.

Clean all the removed parts using a cloth and a cleaning solution. Rinse with hot water. Sanitize and let air dry.

Clean the sharpener cover with water and detergent. Carefully clean the sharpener assembly and around the stones. DO NOT submerge the sharpener assembly.

CLEANING SHARPENING STONES

CAUTION

Dirty stones cannot sharpen!
If the sharpening stones have become coated with food fats
or metallic build-up, they will not sharpen effectively.

Each time the sharpener is used, the sharpening stones should be examined for cleanliness. Turn off the slicer, close the gauge plate, unplug power cord and open the sharpener cover.

If there is evidence of fatty or metallic build-up in the stones, they must be cleaned. Otherwise, they will not have the abrasive quality necessary to sharpen.

Clean as follows:

1. Remove the nuts and take the stones off the shafts.
2. Soak the stones in a solution of dish soap (i.e. Joy, Dawn, etc.) and water for one hour.
3. Scrub the stones with a stiff bristle brush (Berkel Part # 4975-9237). Rinse thoroughly at a sink.
4. Shake excess water out and pat partially dry with paper toweling or a clean cloth towel. Set aside to air dry.
5. Once the stones are dry (after 24 hours), oil the shafts with Berkel Food Machine Oil.
6. Reassemble.

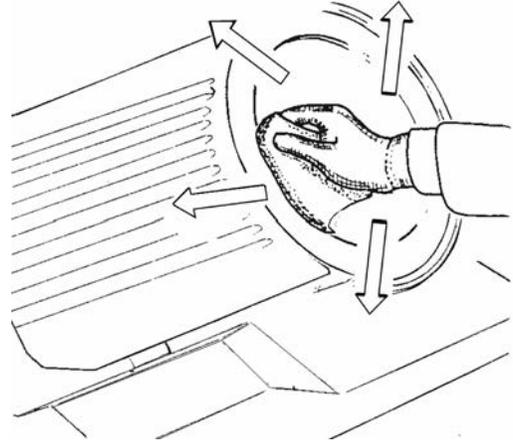
Berkel recommends that a spare set of stones (Berkel Part #825-00112) be kept available for thorough cleaning procedures, and in case of breakage, so you will not lose your sharpening capabilities.

CLEANING THE BLADE

WARNING

Use protective gloves and concentrate on the job at hand. **DANGER!** Make sure thickness control knob is fully to the right, so the gauge plate covers the knife.

1. Press a damp cloth on the surface of the blade and move it slowly from the center to the edge, as shown in the picture, on the side of the blade cover and on the other side.
2. Sanitize and dry in the same way using a dry cloth.
3. Repeat cleaning both front and back of knife with clear water.
4. Always move from the center outward. **NEVER MOVE YOUR HAND TOWARDS THE EDGE OF THE KNIFE.** Sanitize and allow to dry.

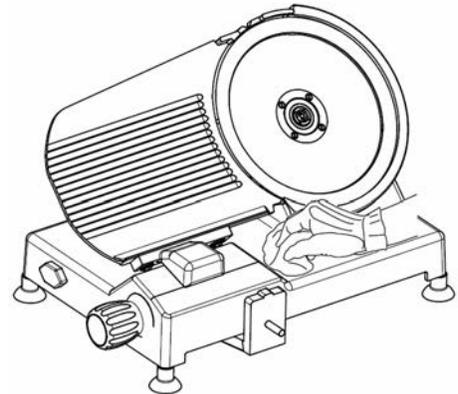


CLEANING THE RING GUARD

1. Fold a cloth wipe that has been submerged in fresh detergent solution and work it between the ring guard and the knife, starting at the base of the ring guard. Carefully work the cloth around the knife, cleaning the edge of the ring guard and edge of the gauge plate. **USE EXTREME CAUTION.**
2. Sanitize and allow to dry.

CLEANING THE BODY OF THE MACHINE

1. Clean the machine body with a damp cloth or a sponge rinsing frequently with hot water and cleaning solution. Rinse with hot water. Sanitize and let air dry.
2. Clean also the gauge plate and the indexing knob. While doing this operation pay attention to the knife. Don't open the gauge plate or you risk to be cut!



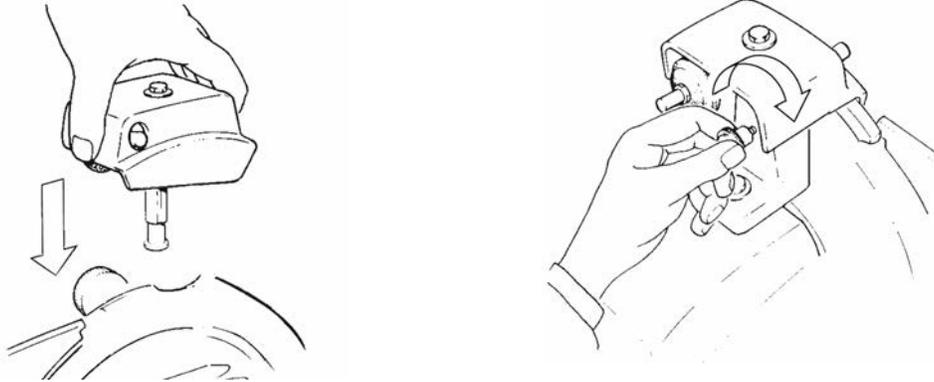
CLEANING THE COMPONENTS IN THE BASE

The components contained in the base do not need any special cleaning; occasionally remove the dust that can accumulate in the end area of the carriage and of the thickness plate regulation.

REASSEMBLING THE SLICING MACHINE

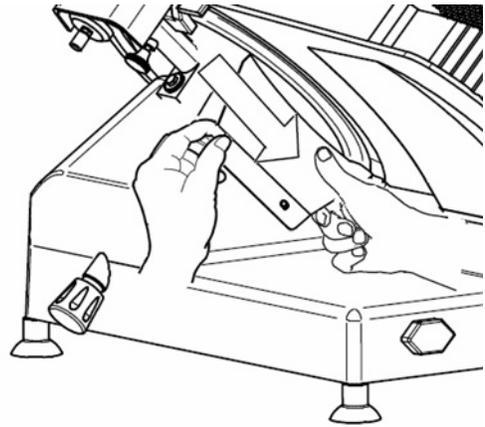
Reassembling the sharpener

1. Make sure the sharpener knob at the base of the sharpener is loose (about 10 turns).
2. Insert the sharpener as shown in the picture until it stops at its correct position and screw the knob.



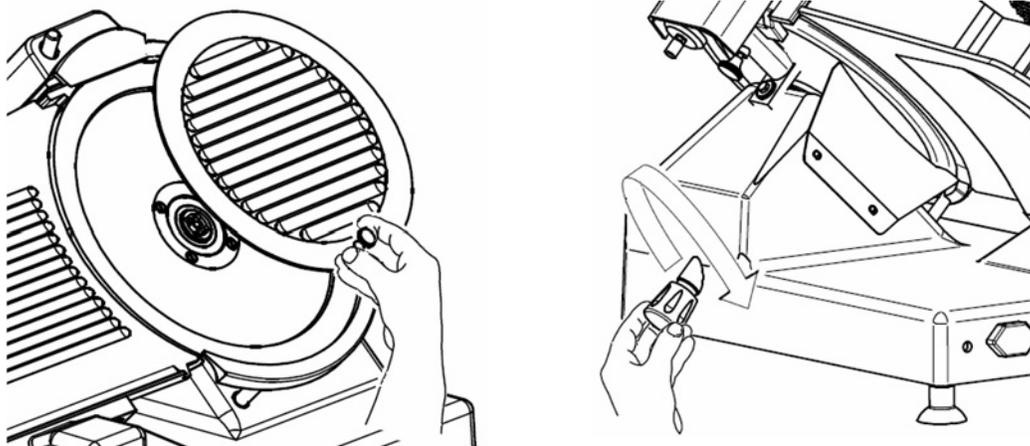
Reassembling the slice deflector

1. Place the slice deflector carefully in its place as shown in the picture.



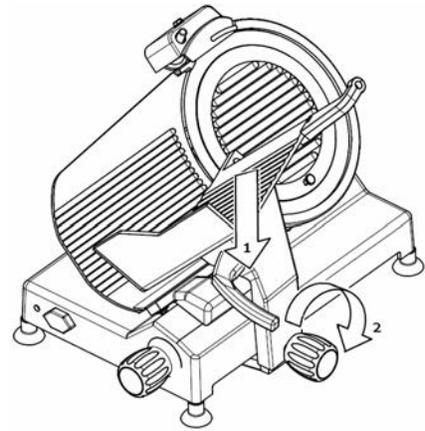
Reassembling the Center Plate

1. Replace the center plate as shown in the picture making sure the section joint is in its proper place.
2. Insert the tension rod for locking and screw completely.
3. Reassemble carefully and do not strip the rod threads or center plate bushing threads.



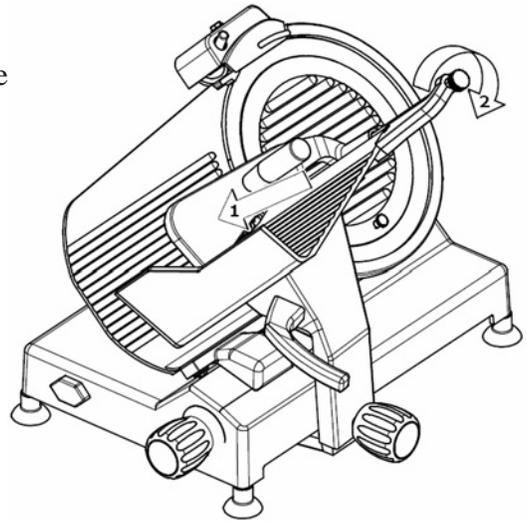
Reassembling the product table

1. Insert the entire group on the carriage as shown in the picture.
2. Tighten the locking knob.



Reassembling the meat pusher

1. Insert the rod in the meat pusher and in the hole of the extension.
2. Tighten the locking knob.



Sharpening Instructions

CAUTION

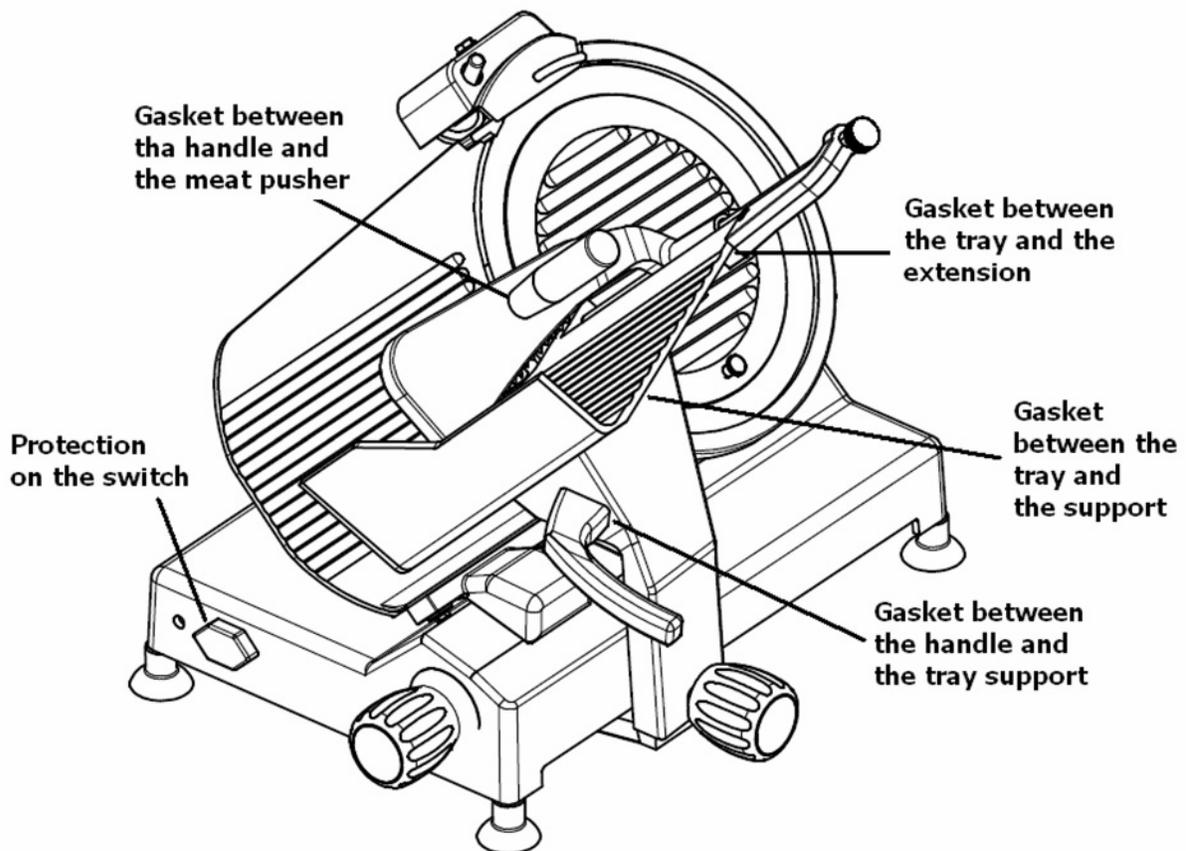
The knife should be sharpened at a minimum on a daily basis. Do not sharpen a knife that is not clean. You will damage the Sharpening stones and be unable to sharpen the knife.

1. Switch OFF the power.
 2. Unplug the slicer.
 3. Turn the thickness control knob fully to the right to place the gauge plate in the fully closed position.
 4. Clean the knife completely. Always clean from the center towards the outside edge of the knife. Never move your hand towards the edge of the knife.
 5. Loosen the sharpener locking knob, raise and rotate the sharpener until the stones sit with one on each side of the knife. Retighten the knob to hold the sharpener in its sharpening position.
 6. Plug in the slicer and switch on the power.
 7. Press the sharpening stone push-button to bring the stone against the knife and hold it for 5 to 10 seconds and release. When the sharpener is in the sharpening position, the sharpening stone push-button is on the left side of the knife.
 8. Press the deburring stone push-button to bring the stone against the knife and hold it for 2 to 3 seconds and release. When the sharpener is in the sharpening position, the sharpening stone push-button is on the right side of the knife.
 9. Switch OFF the power.
 10. Return the sharpener to its stored position and lock in place.
 11. Clean slicer before slicing product. (See “Cleaning and Sanitizing instruction”).
- Your slicer is now sharpened, cleaned and sanitized—ready to use.

SHARPENER MAINTENANCE

1. Turn OFF the slicer, turn index knob fully to the right and unplug the power cord from the receptacle.
2. Loosen the sharpener locking knob and lift off the sharpener.
3. Clean the cover with water and detergent. Carefully clean the sharpener assembly and around the stones. DO NOT submerge the sharpener assembly. Oil the spindle and bearing assemblies with Berkel Food Machine Oil.
4. Check the stones. If they do not turn freely, are greasy or are full of metallic build-up, they must be cleaned. (See “Cleaning the Sharpening Stones”). If the stones are cracked or chipped they must be replaced.
5. Oil the sharpener shafts. Place a few drops of Berkel Food Machine Oil on each shaft. Move the sharpening and deburring stone push buttons back and forth to make sure that the stones move in and out easily. Also, rotate the stones to make sure they turn freely.
6. Oil the mounting post.
7. Replace the sharpener. Sharpener must be all the way down protecting the top of the knife. Lock in place.

Gasket Inspection



The recommended interval between inspections shall not exceed six months for components that are detached for cleaning and sanitizing (all the gaskets in the images).

The inspections must be made by the manufacturer or its authorized service agent.

WARNING

The slicer must be removed from service until repaired by the manufacturer or its authorized service agent if any gasket or seal is found to be damaged, or missing.

Repair Parts/Repair Service/Exploded Views

Please contact Hobart Service or your designated Berkel Service Location (DBSL) for any repair parts/repair service required on your Berkel slicer. For the nearest Hobart service office, please visit www.hobartservice.com and then click on “locate an office”. Then either enter your ZIP CODE or select a state to find the closest location. Or you can also visit www.berkequipment.com and click on the “Service tab”. Then enter your ZIP CODE to be shown the closest Hobart or Berkel DBSL service locations. Other product information such as Parts Catalogs and Instruction/Operator Manuals are also available on the www.berkequipment.com website. Click on the “Resource Center tab”, and then click on the information category you want to read or download. Be sure to enter your product model number. Additional information may be obtained from:

Berkel Company

2006 Northwestern Parkway

Louisville, KY 40201

Phone: 800-348-0251

Fax: 888-888-2838

www.berkequipment.com

Troubleshooting

Should your slicer fail to function properly, here are a few things you can check before calling a Berkel Serviceman.

Product not slicing properly; thick and thin or irregular slices

- Is the knife sharp? If not, sharpen according to instructions in this manual. Remember, only sharpen a clean knife.
- Does the product size exceed the capacity of the slicer? Too large a product may rub against the sharpener assembly causing interference to normal slicing.
- Is the product positioned correctly and held securely on the product table? If not, product may move or rotate during slicing operation resulting in partial or thick and thin slices.
- Are all components held securely in place? A loose product table or pusher can cause inconsistent slices.

Knife not sharpening

- Are sharpening procedures being followed exactly as explained in this manual.
- Are sharpening stones clean? If not, clean according to instructions given in “Sharpener Maintenance” section).
- Is the knife clean? If coated with food fats, sharpener stones cannot sharpen. Clean per instructions in this manual.
- Are sharpening stones making solid contact with the knife? If not, have your Berkel serviceman adjust them.
- Are sharpening stones severely worn and not making contact with the knife? Are the sharpening stones cracked or chipped? If so, have your Berkel serviceman replace and adjust the new stones to the proper position for best sharpening results.

Electrical failure

- Is slicer fully plugged into a properly grounded 115V AC outlet? If properly connected, the white power ON light should be illuminated when the slicer is on.
- Inspect power cord. Has it been damaged, cutting off electrical flow? If so, call your Berkel serviceman to replace the power cord.
- Are you getting electricity from the wall outlet? Check by plugging in another piece of equipment with the same electrical requirements. Also, check circuit breaker or fuse.
- If you are getting electrical power and your slicer is still not operating, contact your Berkel serviceman.

Thickness control knob not operating gauge plate

- If the thickness control knob is not opening and closing the gauge plate properly, it is a sign that the internal mechanism has suffered some loss of adjustment. Do not try to adjust the mechanism yourself. Call your Hobart or Berkel Serviceman.

If correction of any of the above conditions does not result in a functional slicer, call your Designated Hobart or Berkel Service Location



Get more done.

Warranty

Effective: February 14, 2002

Berkel Company (“Berkel”) warrants to the Buyer of new equipment that said equipment, when installed in accordance with our instructions and subjected to normal use, is free from defects in material or workmanship for a period of one (1) year from the date of sale.¹

BERKEL SPECIFICALLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESS OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

Berkel’s obligation and liability under this warranty is expressly limited to repairing or replacing equipment that proves to be defective in material or workmanship within the applicable warranty period. Berkel or a Designated Berkel Service Location will perform all repairs pursuant to this warranty. Berkel expressly excludes responsibility for incidental or consequential damages to buyer or any third party, including, without limitation, damages arising from personal injuries, lost profits, loss of business opportunity, loss of property, economic losses, or statutory or exemplary damages, whether in negligence, warranty, strict liability or otherwise.

This warranty does not apply to: periodic maintenance of equipment including but not limited to lubrication, replacement of worn blades, knives, stones, knobs, accessories, and miscellaneous expendable supply items, and other adjustments required due to installation set-up or normal wear.

These warranties are given only to the first purchaser from a Berkel Authorized Channel of Distribution. No warranty is given to subsequent transferees.

The foregoing warranty provisions are a complete and exclusive statement of the warranty between the buyer and seller. Berkel neither assumes nor authorizes any persons to assume any other obligation or liability connection with said equipment. This warranty supersedes any and all prior warranties to the subject hereof.



MODE D'EMPLOI PROPRIÉTAIRE & USAGER



TRANCHEUSES MODÈLES

823E-PLUS, 825E-PLUS,
825A-PLUS, 827E-PLUS,
827A-PLUS, & 829E-PLUS

AVIS IMPORTANT

Ce manuel contient des directives de sécurité importantes qui doivent être suivies rigoureusement lors de l'utilisation de cet appareil.

AVANT D'UTILISER CET APPAREIL

Les trancheuses Berkel sont conçues pour trancher de la viande et d'autres produits alimentaires de façon efficace et sécuritaire. Il subsiste toutefois un risque de blessure grave si l'utilisateur n'est pas formé et encadré adéquatement. C'est la responsabilité du propriétaire de s'assurer que cette trancheuse est utilisée correctement et de manière sécuritaire, et de faire en sorte que les utilisateurs suivent rigoureusement les instructions de ce manuel et respectent la réglementation locale.

Personne ne devrait utiliser ou entretenir cette trancheuse sans une supervision adéquate, et sans avoir suivi une formation appropriée. Tout utilisateur doit bien connaître les procédures présentées dans ce manuel. Toutefois, Berkel ne peut prévoir toutes les situations ni tous les environnements dans lesquels ses trancheuses seront utilisées. C'est donc vous, le propriétaire et l'utilisateur, qui devez demeurer vigilants face aux dangers inhérents à l'utilisation d'une trancheuse et en particulier, de la lame rotative très tranchante et du chariot mobile. Cet appareil ne doit pas être utilisé par une personne de moins de 18 ans. Si vous avez des doutes à l'égard d'une certaine tâche à effectuer, consultez votre superviseur.

Ce manuel présente un certain nombre de pratiques sécuritaires énoncées sous la rubrique « Consignes générales de sécurité ». De plus, des avertissements supplémentaires apparaissent à plusieurs endroits du manuel. **LES AVERTISSEMENTS CONCERNANT VOTRE SÉCURITÉ PERSONNELLE SONT INDIQUÉS PAR LA VIGNETTE:**

AVERTISSEMENT

Si vous perdez des autocollants d'avertissement, des affiches murales ou des manuels d'utilisation, ou encore si l'un de ces derniers subit des dommages ou devient illisible, veuillez contacter le détaillant de votre région, ou Berkel directement, qui les remplacera gratuitement.

Souvenez-vous toutefois **QUE NI CE MANUEL NI LES AUTOCOLLANTS D'AVERTISSEMENT NE SAURAIENT REMPLACER LA NÉCESSITÉ DE DEMEURER VIGILANT ET DE FAIRE PREUVE DE BON SENS LORS DE L'UTILISATION DE CETTE TRANCHEUSE.**

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La Société Berkel • Le leader mondial dans la fabrication de trancheuses et d'appareils pour la préparation alimentaire

LA SOCIÉTÉ BERKEL

2006 Northwestern Parkway • Louisville, KY 40201

Téléphone: (800) 348-0251 • Fax (888) 888-2838

www.berkelequipment.com

⚠ AVERTISSEMENT

LAME ROTATIVE TRÈS TRANCHANTE

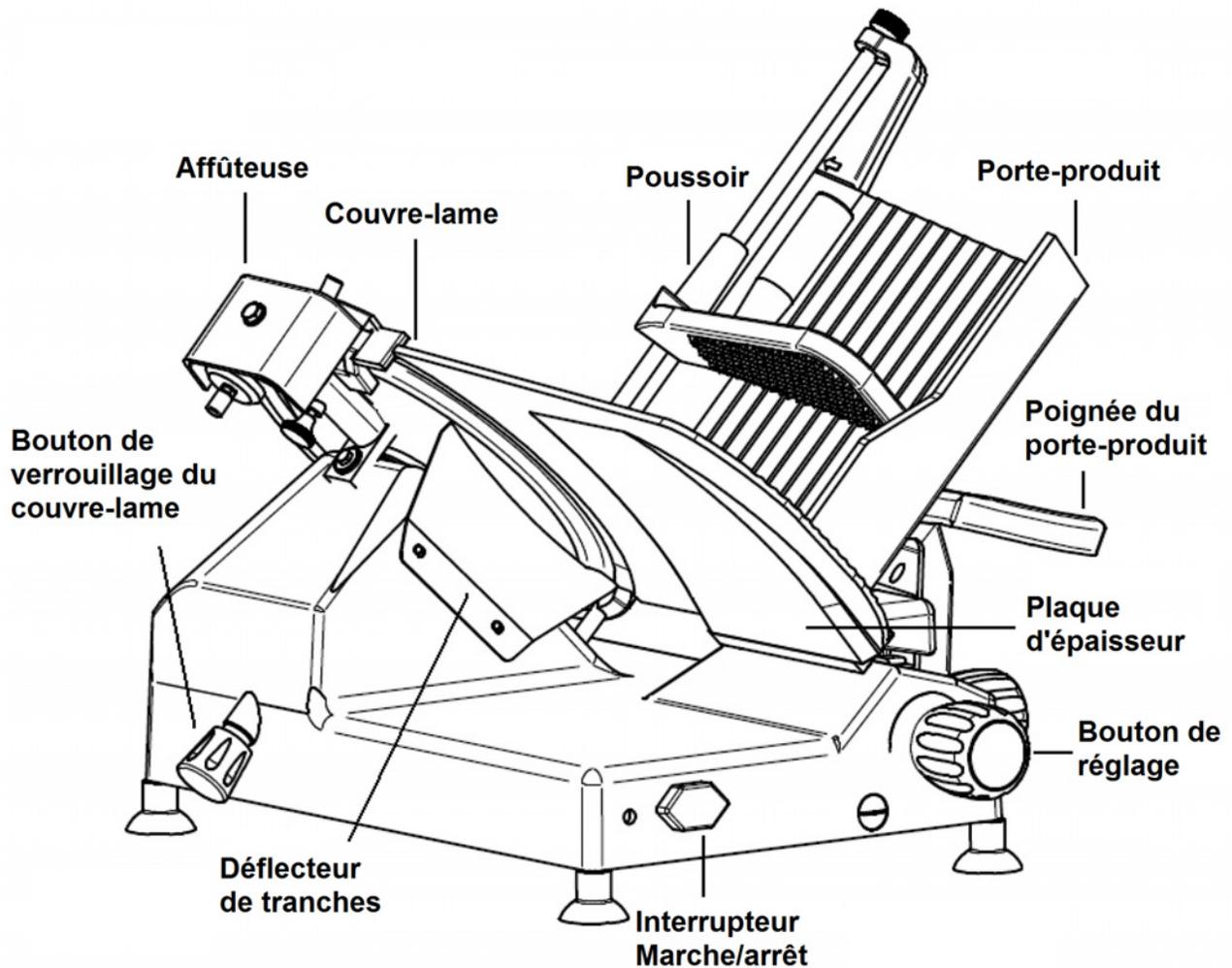
Suivre toutes les instructions de ce manuel afin

d'éviter de graves blessures et :

1. Ne touchez JAMAIS à cet appareil sans formation et sans l'autorisation de votre superviseur.
2. L'APPAREIL DOIT ÊTRE PLACÉ sur une surface solide et de niveau.
3. Les GARDES de protection DOIVENT ÊTRE en place avant de mettre l'appareil en marche.
4. TOUJOURS utiliser la fiche à 3 branches livrée.
5. Utilisez TOUJOURS le poussoir et non votre main.
6. NE TOUCHEZ JAMAIS À LA LAME ROTATIVE.
7. GARDEZ vos mains, vos bras, vos cheveux et vos vêtements amples loin des parties mobiles.
8. SI L'APPAREIL VENAIT À BLOQUER, mettez-le à l'arrêt et débranchez-le avant de retirer l'obstruction.
9. METTEZ L'APPAREIL À L'ARRÊT ET DÉBRANCHEZ-LE avant son nettoyage, sa désinfection ou son entretien.
10. N'UTILISEZ QUE les accessoires livrés par le fabricant.
11. Si l'une des étiquettes d'avertissement de l'appareil se détache ou devient illisible, contactez le fabricant ou votre Centre de service autorisé Berkel pour obtenir gratuitement une nouvelle étiquette.



Description de l'appareil



AVERTISSEMENT

Pour éviter des dommages corporels graves,

installez correctement la trancheuse dans une zone de travail appropriée

- Utilisez TOUJOURS un technicien qualifié pour l'installation.
- Installez TOUJOURS la trancheuse dans une zone de travail assez spacieuse et bien éclairée.
- Ne faites fonctionner la trancheuse QUE sur un support solide et de niveau.
- Ne contournez JAMAIS ni ne modifiez les commutateurs ou les circuits.
- Ne faites JAMAIS fonctionner la trancheuse sans que les protecteurs ne soient en place.
- Ne vous servez JAMAIS de la trancheuse sans que tous les autocollants d'avertissement et les tableaux muraux ne soient affichés.

Déballage et Installation

DÉBALLAGE ET MONTAGE

- Une fois la trancheuse retirée de son emballage et de sa boîte d'expédition, vous devez la vérifier attentivement afin de vous assurer qu'elle n'a subi aucun dommage durant l'expédition. Ne branchez pas le cordon d'alimentation et ne tentez pas d'utiliser la trancheuse avant d'avoir effectué cet examen.
- Vérifiez attentivement tous les composants de la trancheuse, tels que le porte-produit, le poussoir, l'affûteuse, le bouton du contrôle d'épaisseur, etc., afin de vous assurer qu'ils bougent librement et qu'il n'y a aucune obstruction. Tournez le bouton du contrôle d'épaisseur complètement vers la droite. À l'aide du lubrifiant pour appareils alimentaires Berkel, lubrifiez la barre de glissement du poussoir (sur le chariot mobile) ainsi que les rails de soutien carrés et ronds du chariot mobile (sous la trancheuse).

AVERTISSEMENT

N'utilisez que du lubrifiant approuvé par l'USDA sur cette trancheuse. Tout lubrifiant non-approuvé par l'USDA peut la contaminer et provoquer des empoisonnements alimentaires, ainsi que des dommages corporels. Le lubrifiant Berkel est approuvé par l'USDA pour les appareils servant à la transformation des aliments. Il peut être acheté de Berkel en bouteilles de 2 onces (No de pièce 4675-0182), en bouteilles de 16 onces (No de pièce 4675-0183) ou en gallons US (No de pièce 4675-0184).

Tests préalables à l'utilisation

1. Assurez-vous que l'interrupteur MARCHE/ARRÊT est à la position « 0 », et que le bouton du contrôle d'épaisseur est tourné le plus à droite possible. Ceci positionne la plaque d'épaisseur de façon à ne pas exposer la lame rotative durant les tests.
2. Branchez le cordon d'alimentation dans une prise électrique de 120V munie d'une mise à terre.
3. Faites glisser le chariot mobile de l'avant vers l'arrière à l'aide de la poignée du chariot mobile. S'il y a une quelconque résistance, ou une obstruction, éteignez l'appareil, débranchez le cordon d'alimentation et contactez votre technicien d'entretien Berkel.
4. Allumez la trancheuse en faisant tourner l'interrupteur vers la position « I », et assurez-vous que la lame rotative tourne avec aisance. Éteignez la trancheuse.

AVERTISSEMENT

NE BOUGEZ PAS, NI DÉPLACEZ LE CHARIOT MOBILE SANS UTILISER LA POIGNÉE.

Fonctionnement

Général

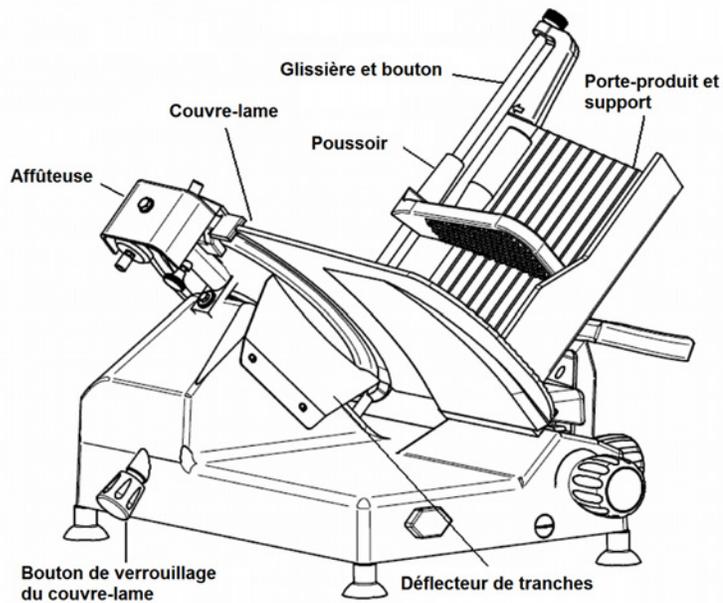
1. Tournez le poussoir hors de portée et placez-le dans le cran d'arrêt au bas du porte-produit. Posez le produit à trancher sur le porte-produit. Placez le poussoir au bout du produit. Si le produit que vous travaillez est long, placez-y le poussoir sur le dessus. Le poussoir fera avancer le produit vers la lame après chaque tranche.
2. Allumez la trancheuse.
3. Le bouton de réglage vous permet de varier l'épaisseur des tranches depuis fin comme du papier jusqu'à 9/16 po (14,3 mm). Pour faire des tranches plus fines, faites pivoter le bouton de réglage vers la droite, et vers la gauche pour des tranches plus épaisses.
4. Le porte-produit est équipé d'une poignée pour le faire aller vers l'avant et revenir en arrière.

Consignes de nettoyage et de désinfection

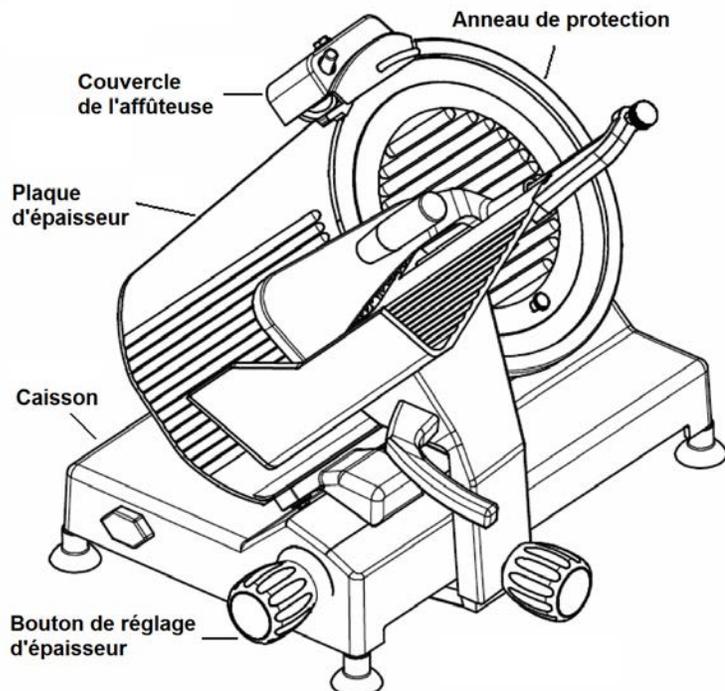
INFORMATION GÉNÉRALE

Cet appareil devra être nettoyé et désinfecté à intervalles réguliers pour se conformer aux codes de santé nationaux, ceux des états et/ou les codes locaux. Nous recommandons de bien laver l'appareil au moins une fois par jour et même plus si nécessaire. Si les appareils n'ont pas servi pendant un certain temps, ils doivent également être lavés avant de les utiliser.

PIÈCES QUI DOIVENT ÊTRE RETIRÉES POUR NETTOYAGE

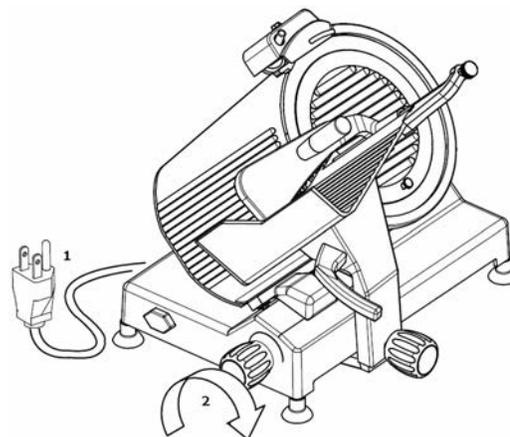


AUTRES PIÈCES QUI DOIVENT ÊTRE NETTOYÉES



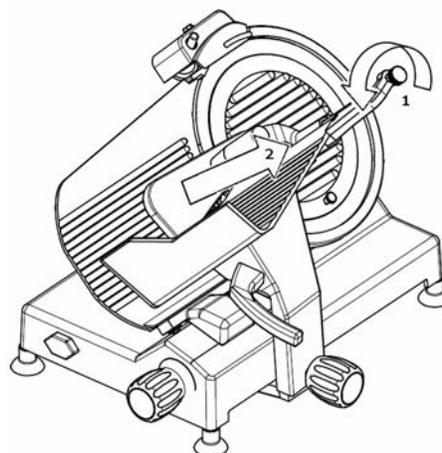
DÉMONTAGE DE L'APPAREIL POUR NETTOYAGE

1. Débranchez la fiche de l'alimentation électrique.
2. Tournez le bouton de réglage de la plaque d'épaisseur à la position «0»
3. Retirez les différents éléments ainsi que décrits aux paragraphes ci-dessous.



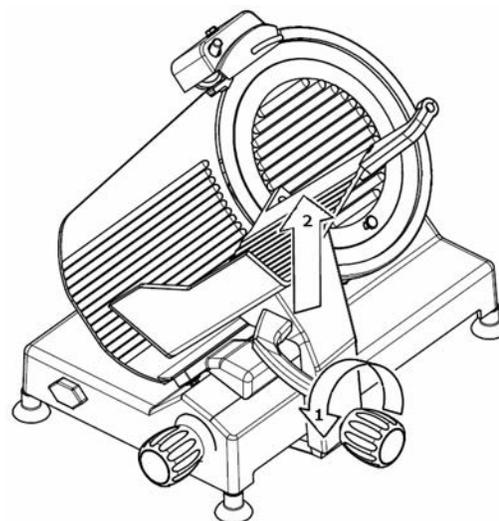
Démontage du poussoir

1. Dévissez le bouton pour extraire la tige du porte-produit.
2. Retirez le poussoir.



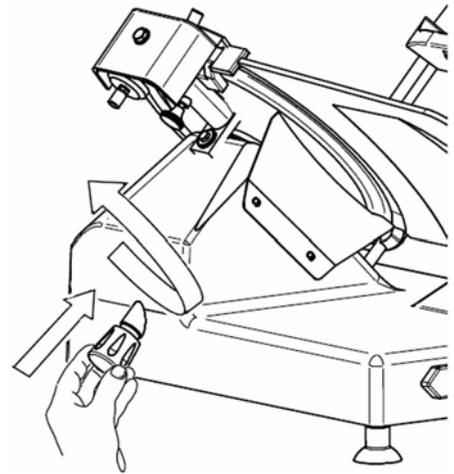
Démontage du porte-produit

1. Dévissez complètement le bouton dans le sens antihoraire et retirez-le.
2. Retirez tout l'ensemble en le tirant vers le haut.



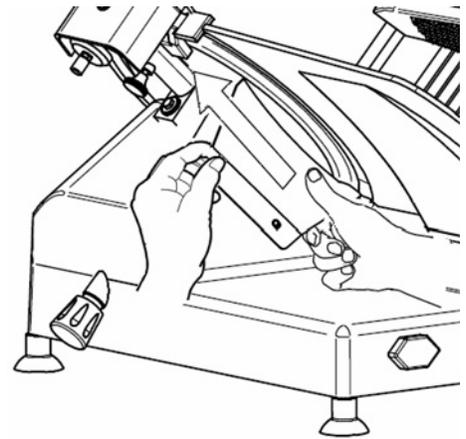
Démontage de la plaque couvre-lame

1. Dévissez le bouton de verrouillage du couvre-lame.
2. Poussez sur le bouton pour déplacer la plaque hors de la lame.
3. Retirez la plaque couvre-lame ainsi que le bouton de verrouillage.



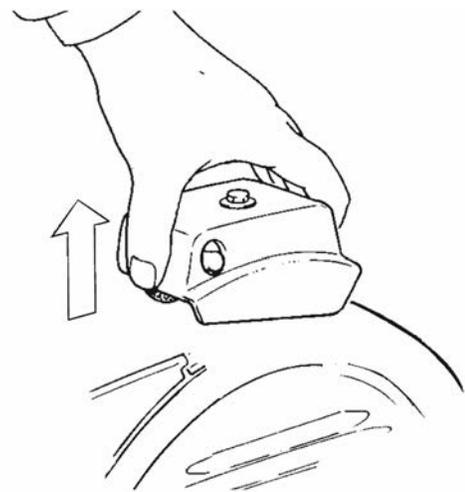
Démontage du déflecteur de tranches

1. Retirez le déflecteur de tranches qui est fixé au caisson principal de la trancheuse tel qu'illustré sur la photo.



Démontage de l'affûteuse

1. Dévissez le bouton sous l'ensemble d'affûtage sans le retirer.
2. Retirez ensuite toute l'affûteuse en la tirant vers le haut.



PRODUITS À UTILISER POUR LE NETTOYAGE

N'utilisez que de l'eau chaude mélangée à un savon à vaisselle biodégradable d'un pH de 7 à 8, à une température égale ou plus élevée que 30°C ou 86°F; servez-vous d'un chiffon doux spongieux et d'une brosse à poils en nylon semi-rigides pour le couvre-lame et les pointes acérées du presse-produit.

La concentration du désinfectant devra être conforme au Code alimentaire FDA, Section 4-501,114 portant sur l'équipement de lavage de la vaisselle manuel et mécanique quant à la désinfection chimique, la température, le pH, la concentration et la dureté. Berkel recommande d'utiliser son désinfectant approuvé par FDA, numéro de pièce 4975-00400.

Si vous utilisez un produit autre que le chlore, l'iode ou l'ammonium quaternaire, il devra être manié en observant les instructions d'utilisation de l'étiquette enregistrée auprès de l'APE (EPA).

AVERTISSEMENT

Pour le nettoyage des zones acérées des plaques, du poussoir et de la lame, nous recommandons le port de gants de sécurité.

Rincez à fond avec beaucoup d'eau chaude fraîche et asséchez avec un chiffon doux ou un matériel spongieux. Ne nettoyez pas la trancheuse avec un jet à haute pression ou autres méthodes similaires.

Nettoyez toutes les pièces retirées à l'aide d'un chiffon et d'une solution de nettoyage. Rincez à l'eau chaude. Désinfectez-les et laissez-les sécher à l'air.

Nettoyez le couvercle de l'affûteuse avec de l'eau et du savon. Nettoyez soigneusement l'ensemble d'affûtage et alentour des pierres. NE PAS immerger l'ensemble d'affûtage.

NETTOYAGE DES PIERRES D'AFFÛTAGE

ATTENTION

Des pierres souillées ne peuvent pas affûter!
Si du gras alimentaire ou des débris métalliques se sont accumulés sur les pierres d'affûtage, elles ne travailleront pas efficacement.

La propreté des pierres devraient être contrôlée chaque fois que vous utilisez l'affûteuse. Éteignez l'appareil, fermez la plaque d'épaisseur, débranchez l'alimentation et ouvrez le couvercle de l'affûteuse.

S'il appert qu'il y a accumulation de gras ou de débris métalliques sur les pierres, elles doivent être nettoyées car elles n'auront pas les qualités abrasive requises pour bien affûter.

Suivez la méthode de nettoyage ci-dessous:

1. Retirez les écrous et sortez les pierres de leur axe.
2. Faites tremper les pierres pendant une heure dans une solution d'eau et de savon à vaisselle (p.ex. Joy, Dawn, etc.).
3. Frottez les pierres avec une brosse à poils rigides (N° de pièce Berkel 4975-9237). Rincez-les à fond à l'évier.
4. Secouez l'excès d'eau et faites-les sécher partiellement en les tapotant avec une serviette de papier ou un linge propre. Mettez-les de côté pour les laisser sécher à l'air.
5. Lorsque les pierres sont sèches (après 24 heures), huilez les arbres avec de l'huile pour produits

alimentaires Berkel.

6. Procédez au remontage.

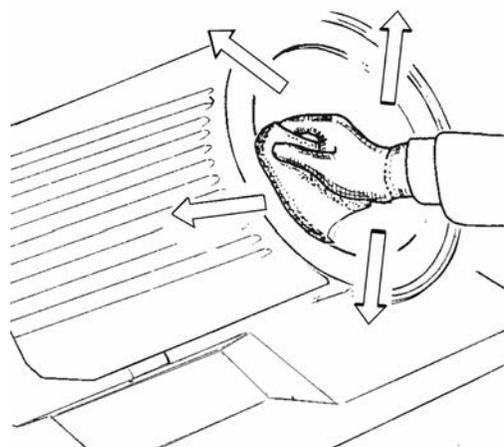
Pour un nettoyage en profondeur, et en cas de bris, Berkel recommande de garder un jeu de pierres de rechange (N° de pièce Berkel 825-00112) disponible. Ainsi, vous ne perdrez pas vos possibilités d'affûtage.

NETTOYAGE DE LA LAME

AVERTISSEMENT

Portez des gants de sécurité et concentrez-vous sur le travail à faire. DANGER! Assurez-vous que le bouton de contrôle de l'épaisseur est tourné complètement à droite pour que la plaque d'épaisseur couvre la lame.

1. Appuyez un linge humide sur la surface de la lame et déplacez-le lentement du centre jusqu'au rebord, tel qu'illustré sur la photo, du côté du couvre-lame et de l'autre côté.
2. Désinfectez et asséchez de la même façon à l'aide d'un chiffon sec.
3. Répétez le nettoyage à l'eau claire sur le devant et l'arrière de la lame.
4. Allez toujours du centre vers l'extérieur. **NE DÉPLACEZ JAMAIS VOS MAINS VERS LE TRANCHANT DE LA LAME.** Désinfectez et laissez sécher.

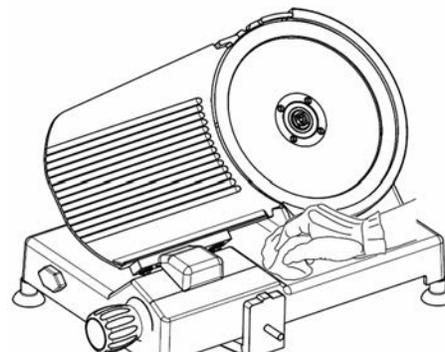


NETTOYAGE DE L'ANNEAU DE PROTECTION

1. Pliez un chiffon à essuyer plongé dans une solution savonneuse fraîche et passez-le entre l'anneau de protection et la lame, en commençant par la base de l'anneau. Faites passer le chiffon prudemment autour de la lame en nettoyant le rebord de l'anneau de protection et le rebord de la plaque d'épaisseur. **SOYEZ EXTRÊMEMENT PRUDENT.**
2. Désinfectez et laissez sécher.

NETTOYAGE DU CAISSON DE L'APPAREIL

1. Nettoyez le caisson de la machine avec un linge humide ou une éponge que vous rincez souvent dans une solution de nettoyage à l'eau chaude. Désinfectez et laissez sécher à l'air.
2. Nettoyez aussi la plaque d'épaisseur et le bouton de réglage. Ce faisant, faites attention à la lame. N'ouvrez pas la plaque d'épaisseur car vous risquez de vous couper!



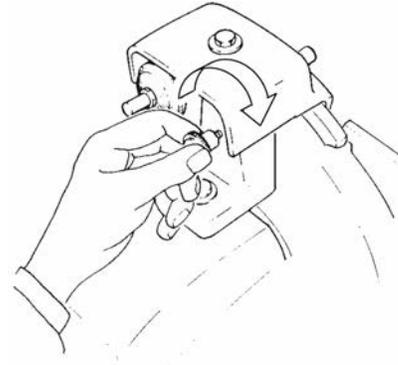
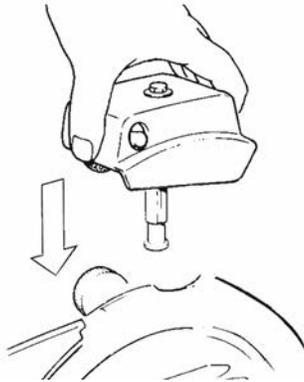
NETTOYAGE DES ÉLÉMENTS DU CAISSON

Les éléments attachés au caisson n'exigent pas de nettoyage spécial; à l'occasion, enlevez la poussière qui peut s'accumuler dans la zone de l'extrémité du chariot porte-produit et du réglage de la plaque d'épaisseur.

REMONTAGE DE LA TRANCHEUSE

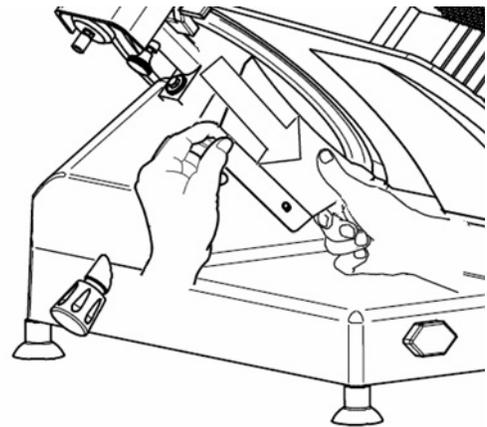
Remontage de l'affûteuse

1. Assurez-vous d'avoir dévissé le bouton à la base de l'affûteuse (environ 10 tours).
2. Insérez l'affûteuse tel qu'illustré sur la photo jusqu'à ce qu'elle se bloque en bonne position et revissez le bouton.



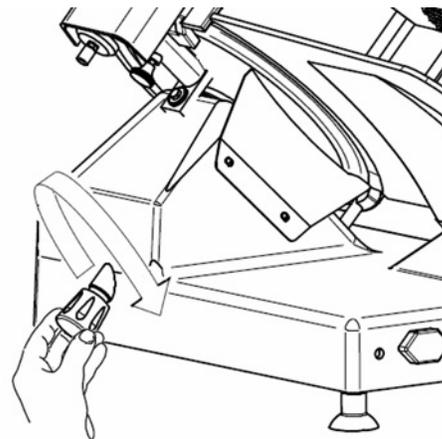
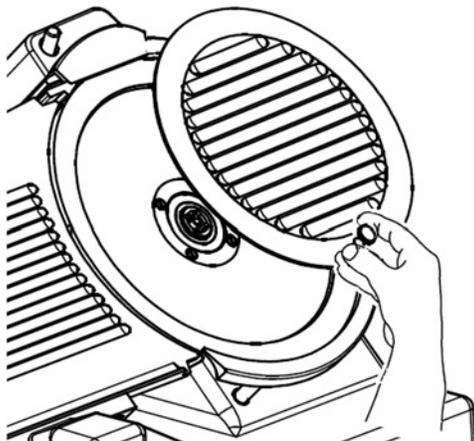
Remontage du déflecteur de tranches

1. Posez le déflecteur de tranches à sa place avec prudence tel qu'illustré sur la photo.



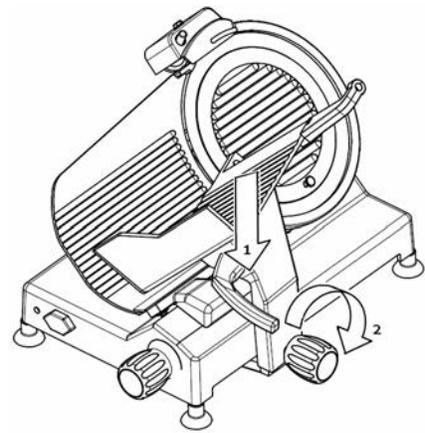
Remontage de la plaque couvre-lame

1. Remplacez le couvre-lame tel qu'illustré sur la photo en prenant soin de correctement placer le joint sectionnel.
2. Insérez la tige de tension et de verrouillage et vissez-la complètement.
3. Soyez attentif lors du remontage pour ne pas écraser les filets de la tige ou ceux de la douille du couvre-lame.



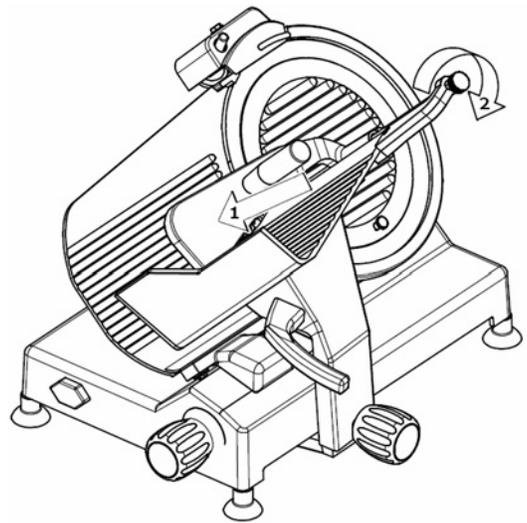
Remontage du porte-produit

1. Insérez l'ensemble complet sur le chariot tel qu'illustré sur la photo.
2. Resserrez le bouton de verrouillage.



Remontage du poussoir

1. Insérez la tige dans le poussoir et dans l'orifice de l'extension.
2. Resserrez le bouton de verrouillage.



Instructions d'affûtage

ATTENTION

La lame devrait être affûtée au moins quotidiennement. N'affûtez pas une lame salie. Vous endommagerez les pierres d'affûtage et serez incapable d'aiguiser la lame.

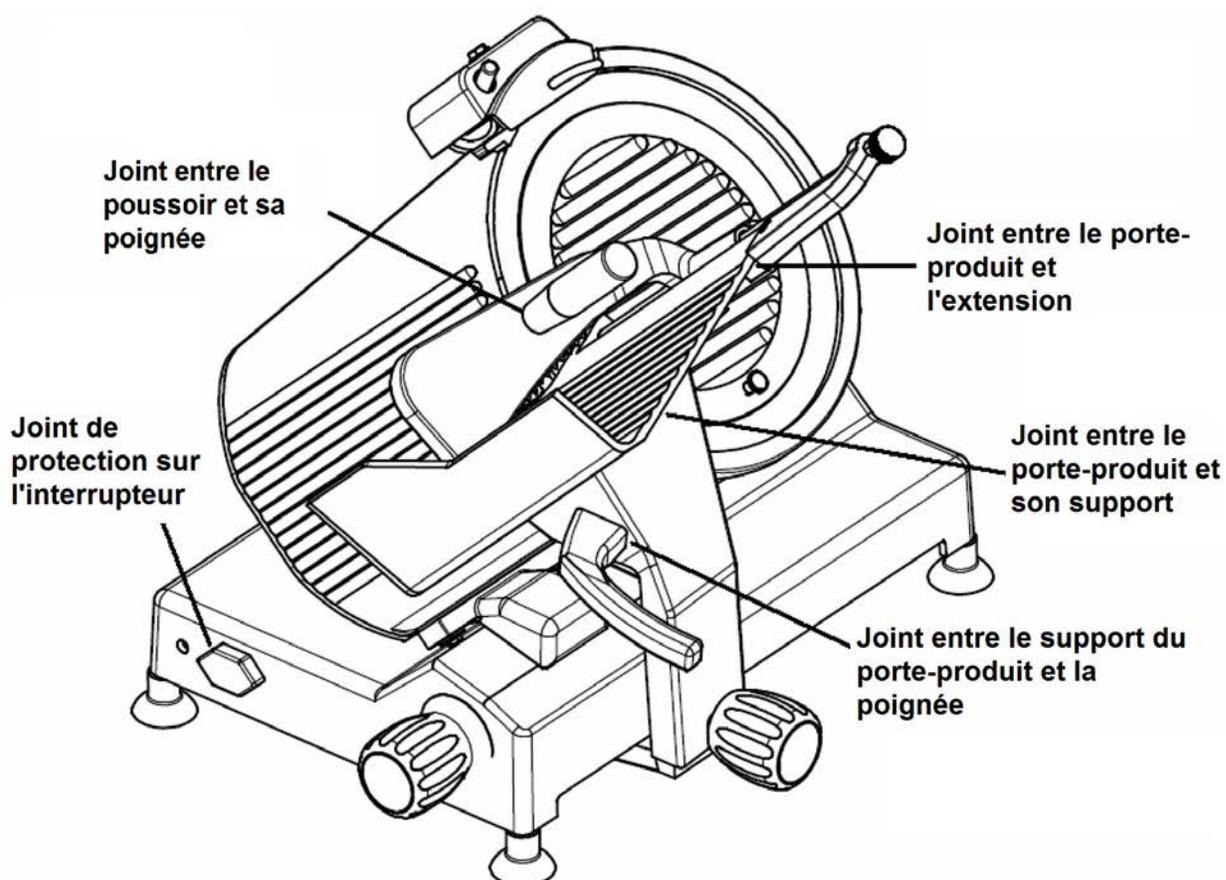
1. Coupez l'alimentation électrique.
2. Débranchez la trancheuse.
3. Tournez le bouton du réglage de l'épaisseur complètement vers la droite pour amener la plaque d'épaisseur en position totalement fermée.
4. Nettoyez complètement la lame. Nettoyez toujours du centre vers le rebord extérieur de la lame. Ne déplacez jamais votre main vers le tranchant de la lame.
5. Desserrez le bouton de verrouillage de l'affûteuse, élevez-la et faites-la pivoter jusqu'à ce que les pierres soient placées de chaque côté de la lame. Resserrez le bouton pour retenir l'affûteuse en position d'affûtage.
6. Branchez la trancheuse et mettez-la en marche.
7. Appuyez sur le bouton-poussoir de la pierre d'affûtage pour l'approcher contre la lame et tenez-le enfoncé pendant 5 à 10 secondes pour ensuite le relâcher. Quand l'affûteuse est en position de travail, le bouton-poussoir de la pierre d'affûtage se trouve du côté gauche de la lame.
8. Appuyez sur le bouton-poussoir de la pierre d'ébarbage pour amener la pierre sur la lame et tenez-le enfoncé pendant 2 à 3 secondes et ensuite relâchez-le. Quand l'affûteuse est en position d'ébarbage, le bouton-poussoir de la pierre d'affûtage se trouve du côté droit de la lame.
9. Coupez l'alimentation électrique.
10. Ramenez l'affûteuse à sa position de rangement et bloquez-la en position.
11. Avant de trancher un produit, nettoyez la trancheuse. (Voir "Consignes de nettoyage et de désinfection").

Votre trancheuse est maintenant affûtée, nettoyée et désinfectée — prête pour le service.

ENTRETIEN DE L'AFFÛTEUSE

1. Arrêtez la trancheuse, tournez le bouton de réglage complètement à droite et débranchez le cordon d'alimentation de la prise électrique.
2. Desserrez le bouton de verrouillage de l'affûteuse et soulevez-la pour la retirer.
3. Nettoyez le couvercle à l'eau savonneuse. Nettoyez soigneusement l'ensemble d'affûtage et les alentours des pierres. N'IMMERGEZ PAS le bloc d'affûtage. Lubrifiez l'axe et les blocs paliers avec de l'huile pour appareils alimentaires Berkel.
4. Vérifiez les pierres. Si elles ne tournent pas librement, sont graisseuses ou couvertes de métal accumulé, elles doivent être nettoyées. (Voir «Nettoyage des pierres d'affûtage»). Si les pierres sont craquelées ou ébréchées, elles doivent être remplacées.
5. Lubrifiez les arbres de l'affûteuse. Mettez quelques gouttes d'huile Berkel pour appareils alimentaires sur chacun des arbres. Poussez sur les boutons des pierres d'affûtage et d'ébarbage dans les deux sens pour vous assurer que les pierres se déplacent facilement. Faites aussi tourner les pierres pour vous assurer qu'elles tournent librement.
6. Lubrifiez le poteau de montage.
7. Remettez l'affûteuse à sa place. Elle doit être complètement abaissée pour protéger le dessus de la lame. Bloquez-la dans son logement.

Inspection des joints d'étanchéité



L'intervalle recommandé entre les inspections ne devrait pas dépasser six mois pour les éléments qui se détachent pour nettoyage et désinfection (tous les joints illustrés dans la photo).

Les inspections doivent être faites par le fabricant ou son agence de service d'entretien autorisée.

AVERTISSEMENT

Si quelque joint d'étanchéité que ce soit devient endommagé ou manquant, la trancheuse doit être retirée du service jusqu'à ce qu'elle soit réparée par le fabricant ou son agence de service d'entretien autorisée.

Pièces de rechange/Service de réparation/Vues éclatées

Pour toute réparation ou pour obtenir des pièces de rechange, vous êtes priés de contacter le service de l'entretien de Hobart ou un bureau de service technique désigné par Berkel (DBSL). Pour connaître le bureau du service de l'entretien de Hobart le plus près de chez-vous, veuillez visiter le site www.hobartservice.com et ensuite cliquez sur «Trouver un bureau (Locate an office)». Entrez ensuite votre CODE POSTAL ou sélectionnez un état pour trouver le bureau le plus proche. Ou encore, vous pouvez visiter le site www.berkelequipment.com et cliquer sur «l'Onglet du service». Entrez ensuite votre CODE POSTAL pour afficher les bureaux de service de Hobart ou un DBSL de Berkel les plus près de chez-vous. D'autres renseignements sur les produits, comme des catalogues de pièces et des notices d'utilisation et d'instructions sont également disponibles sur le site web www.berkelequipment.com. Cliquez sur l'onglet du «Centre de documentation (Resource Center)», et ensuite cliquez sur la catégorie de renseignements que vous souhaitez consulter ou télécharger. Assurez-vous d'entrer le numéro de modèle de votre produit. Vous pouvez obtenir d'autres renseignements de:

La Société Berkel

2006 Northwestern Parkway

Louisville, KY 40201

Téléphone: (800) 348-0251

Fax: (888) 888-2838

www.berkelequipment.com

Dépannage

Si votre trancheuse venait à ne pas fonctionner correctement, voici quelques points que vous pourriez vérifier avant de faire appel à un technicien de service Berkel.

L'appareil ne tranche pas correctement; les tranches sont soit épaisses, soit minces ou irrégulières

- La lame est-elle bien affûtée? Sinon, affûtez-la en suivant les instructions de ce manuel. Souvenez-vous d'affûter la lame seulement si elle est propre.
- La taille du produit dépasse-t-elle le gabarit de la trancheuse? Un produit trop volumineux peut toucher le bloc d'affûtage et perturber le tranchage normal.
- Le produit est-il placé correctement et fermement maintenu sur le porte-produit? S'il ne l'est pas, il peut bouger et pivoter pendant le tranchage ce qui produit des tranches partielles ou épaisses et minces.
- Tous les éléments sont-ils solidement maintenus en place? Un porte-produit desserré peut être cause de tranches irrégulières.

La lame ne s'affûte pas

- Les consignes d'affûtage sont-elles observées exactement telles que décrites dans ce manuel?
- Les pierres d'affûtage sont-elles propres? Si non, nettoyez-les en suivant les instructions de la section «Entretien de l'affûteuse».
- La lame est-elle propre? Si elle est couverte de gras, les pierres ne peuvent affûter. Nettoyez-la en suivant les instructions de ce manuel.
- Les pierres entrent-elles fermement en contact avec la lame? Si non, faites-les ajuster par un technicien de service Berkel.
- Les pierres d'affûtage sont-elles très usées et n'entrent pas en contact avec la lame? Sont-elles craquelées ou ébréchées? Si oui, faites appel à votre technicien Berkel pour installer de nouvelles pierres et les régler à la bonne position pour obtenir les meilleurs résultats d'affûtage.

Panne électrique

- La trancheuse est-elle bien branchée dans une prise électrique 115 volts correctement mise à la terre? Lorsque branchée correctement, le voyant blanc de démarrage devrait être allumé lorsque la trancheuse est mise en marche.
- Inspectez le cordon d'alimentation. Est-il endommagé au point de couper le passage de l'électricité? Si oui, faites appel au technicien Berkel pour remplacer le cordon d'alimentation.
- La prise électrique murale est-elle alimentée? Faites-en le contrôle en branchant un autre appareil aux mêmes exigences électriques. Vérifiez également le disjoncteur ou le fusible.
- Si l'alimentation électrique est correcte et que votre trancheuse ne fonctionne toujours pas, faites appel à votre technicien de service Berkel.

Le bouton de réglage ne fait pas fonctionner la plaque d'épaisseur

- Si le bouton de réglage ne fait pas ouvrir et fermer la plaque d'épaisseur correctement, c'est un signe que le dispositif interne s'est dérégulé. N'essayez pas d'ajuster le mécanisme vous-même. Faites appel à votre technicien de service Hobart ou Berkel.

Si la correction de l'un ou l'autre des problèmes énumérés ci-dessus n'a pas pour résultat de vous donner une trancheuse fonctionnelle, faites appel à votre bureau de service Hobart ou Berkel.



Pour en faire plus.

Garantie

En vigueur le 14 février 2002

La Société Berkel (Berkel) garantit à l'acheteur d'un appareil neuf que le dit appareil, s'il est installé selon nos instructions et utilisé normalement, est exempt de défauts de matériaux et de main d'œuvre pendant une période d'un (1) an à partir de la date de la vente.

BERKEL REJETTE SPÉCIFIQUEMENT TOUTE GARANTIE TACITE DE QUALITÉ MARCHANDE OU TOUTE GARANTIE EXPRESSE OU TACITE DE CONFORMITÉ POUR UN BESOIN PARTICULIER.

L'obligation et la responsabilité de Berkel en vertu de cette garantie se limitent expressément à la réparation ou au remplacement d'un équipement dont les matériaux ou la main d'œuvre auraient été prouvés défectueux à l'intérieur de la période de garantie. Berkel ou une agence de service désignée par Berkel effectueront toutes les réparations dans le cadre de cette garantie. Berkel nie expressément toute responsabilité quant aux dommages accessoires ou indirects subis par l'acheteur ou tout autre tiers, y compris sans s'y limiter, les dommages causés par les blessures personnelles, les pertes de profits, les pertes d'occasions d'affaires, les pertes matérielles, les pertes financières, les dommages statutaires ou exemplaires, que ce soit suite à une négligence, garantie, responsabilité sans faute ou autrement.

Cette garantie ne couvre pas l'entretien périodique de l'équipement y compris mais sans s'y limiter, la lubrification, le remplacement des lames usées, les couteaux, les boutons, les accessoires et divers articles consommables, et tout autre réglage rendu nécessaire suite à l'installation, la mise en place ou l'usure normale.

Ces garanties ne sont émises qu'à l'acheteur initial par l'entremise d'un réseau commercial autorisé par Berkel. Aucune garantie n'est accordée à un cessionnaire subséquent.

Les stipulations de garantie données aux présentes constituent une déclaration complète et exclusive de la garantie entre l'acheteur et le vendeur. Berkel n'assume pas la prise en charge par personne de toute autre obligation ou responsabilité à l'égard du dit équipement, ni n'autorise personne à ce faire. Cette garantie remplace toute garantie présente et antérieure faisant l'objet des présentes.



Get more done.

OWNER/OPERATOR MANUAL



MODEL 829A-PLUS SLICER

IMPORTANT NOTICE

This manual contains Important Safety Instructions which must be strictly followed when using this equipment.

BEFORE USING THIS EQUIPMENT

Berkel's slicers are designed to slice meat and other food products safely and efficiently. However, unless the operator is properly trained and supervised, there is the possibility of a serious injury. It is the responsibility of the owner to ensure that this slicer 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 slicer without proper training and supervision. All operators should be thoroughly familiar with the procedures contained in this manual. Even so, Berkel cannot anticipate every circumstance or environment in which its slicers will be used. You, the owner and/or operator, must remain alert to the hazards posed by the function of a slicer—particularly the sharp rotating blade and moving table. No one under 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 General Safety Instruction Section. Additional warnings are placed throughout this manual. **WARNINGS RELATED TO YOUR PERSONAL SAFETY ARE INDICATED BY:**

WARNING

If any warning label, wall chart or manual becomes misplaced, damaged or illegible, please contact your nearest distributor or Berkel directly, for a free 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 SLICER.**

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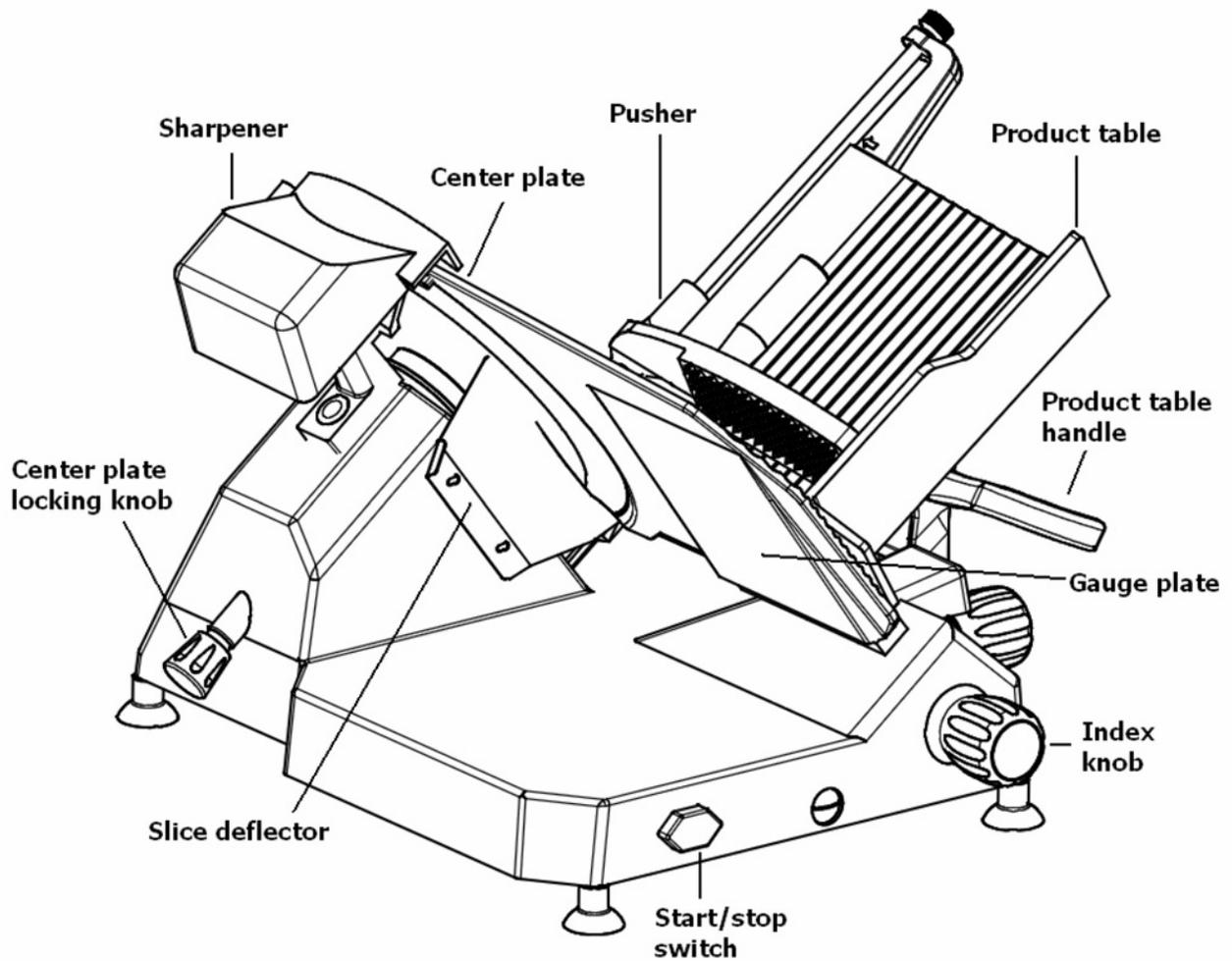
www.berkelequipment.com

⚠ WARNING
SHARP KNIFE BLADE
to avoid serious personal injury
follow all the instructions in this manual
and

1. NEVER touch this machine without training and authorization by your supervisor.
2. MACHINE MUST BE on solid level support.
3. GUARDS MUST BE in place before plugging in and turning on machine.
4. ALWAYS use three pronged plug provided.
5. ALWAYS use food pusher not your hand.
6. NEVER TOUCH ROTATING KNIFE.
7. KEEP hands, arms, hair and loose clothing clear of all moving parts.
8. SHOULD MACHINE JAM, turn off and unplug before removing obstruction.
9. TURN OFF AND UNPLUG machine from power source before cleaning, sanitizing or servicing.
10. USE ONLY the attachments provided by the manufacturer.
11. SHOULD any warning label on a machine come off or become unreadable, contact the manufacturer or your Designated Berkel Service Location for a free replacement.



Equipment Description



WARNING

**To avoid serious personal injury, properly
install slicer in adequate work area**

- ALWAYS use a qualified technician for installation.
- ALWAYS install slicer in work area with adequate light and space.
- ONLY operate slicer on a solid, level support.
- NEVER bypass or alter switches or circuits.
- NEVER operate slicer without all guards installed.
- NEVER operate slicer without all warning stickers and wall charts posted.

Unpacking and Installation

UNPACKING AND ASSEMBLY

- When the slicer has been unpacked and removed from its shipping carton, it should be checked carefully for any damage that may have occurred during shipment. Do not plug in the power cord or attempt to operate the slicer prior to this examination.
- Carefully check all slicer components such as the product table, pusher, sharpener, thickness control knob, etc., to make certain they move freely and that there are no obstructions. Turn the thickness control knob as far right as possible. Lubricate the pusher slide bar (on the product table) and the square and round table support rails (underside of slicer) with Berkel Food Machine Oil.

WARNING

Use only USDA-authorized oil on this slicer. Non USDA-authorized oil may contaminate this slicer and cause food poisoning and personal injury. Berkel Food Machine Oil is an USDA-authorized oil for food processing equipment. Berkel Food Machine Oil can be purchased in 2 oz. bottles (Part #4675-0182), 16 oz. bottles (Part #4675-0183) or gallons (Part #4675-0184).

Testing Prior To Operation

1. Make sure that the ON/OFF switch is on the "O" position and the thickness control knob is turned as far to the right as possible. This positions the gauge plate so the knife is not exposed during testing.
2. Plug the power cord into a grounded 120V AC electrical outlet.
3. Slide the product table back and forth holding on to the Product Table Handle. If there is any rough operation or obstruction, shut off, unplug power cord and call your Berkel serviceman.
4. Turn the slicer on by clicking on the "I" position and check for smooth knife rotation. Turn the slicer OFF.

WARNING

WHEN MOVING THE PRODUCT TABLE, GRASP ONLY THE PRODUCT TABLE HANDLE.

Operation

General

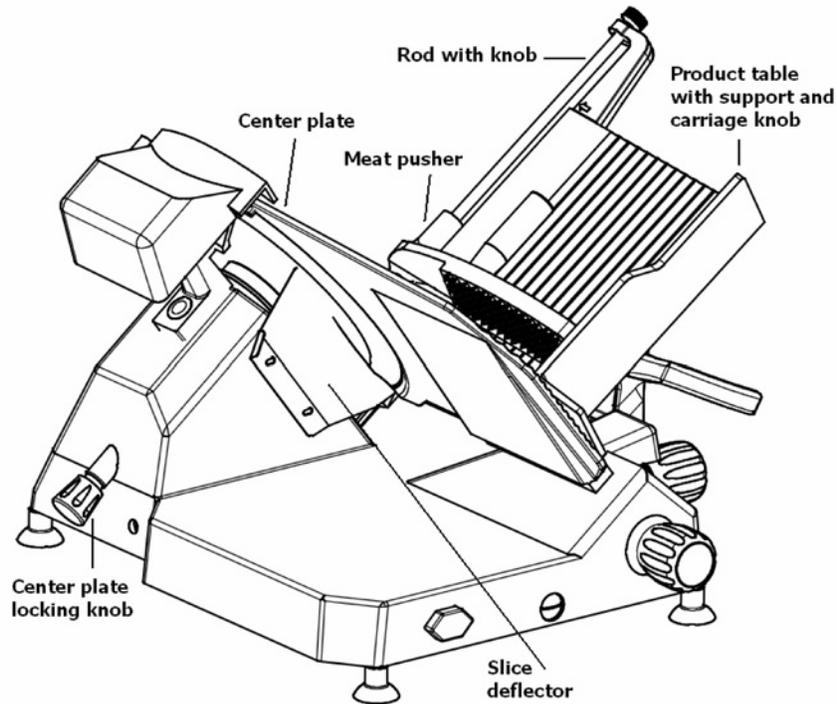
1. Rotate the pusher out of the way of the product table and place in the stop at the bottom of the table. Place product to be sliced on the product table. Position the pusher at the end of product. If the product you're slicing is long, place the pusher on top of the product. The pusher will feed the product toward the knife after each slice.
2. Turn the slicer ON.
3. The thickness control knob allows you to vary the thickness of the slices from paper thin to approximately 3/4" thick. To make thinner slices, turn the thickness control knob to the right. For thicker slices, turn the knob to the left.
4. A handle is provided on the product table to move it back and forth.

Cleaning And Sanitizing Instructions

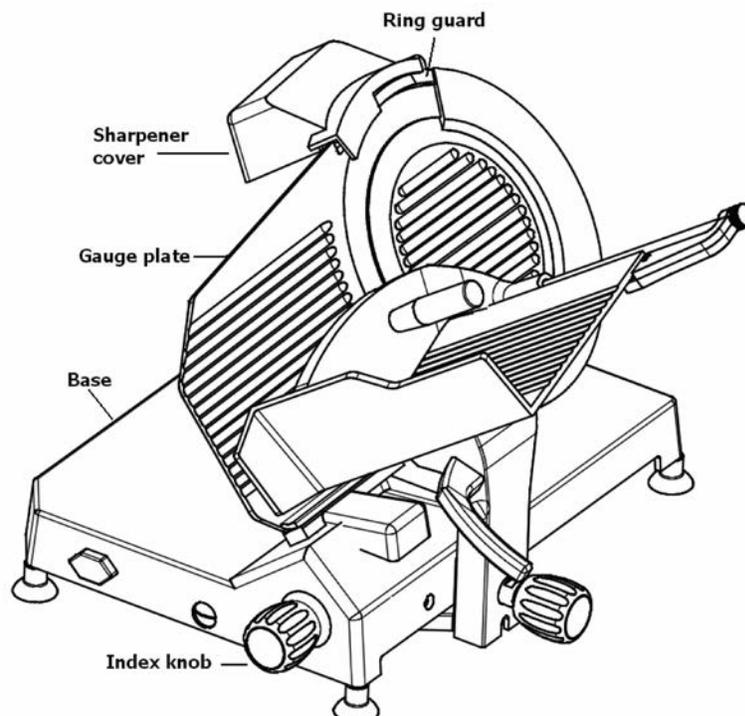
GENERAL INFORMATION

This machine shall be cleaned and sanitized at intervals to comply with national, state and/or local health codes. We recommend that the machines should be properly cleaned at least once a day; if necessary even more. If the machines have not been used for a while they must be cleaned before use as well.

PARTS THAT MUST BE REMOVED FOR CLEANING

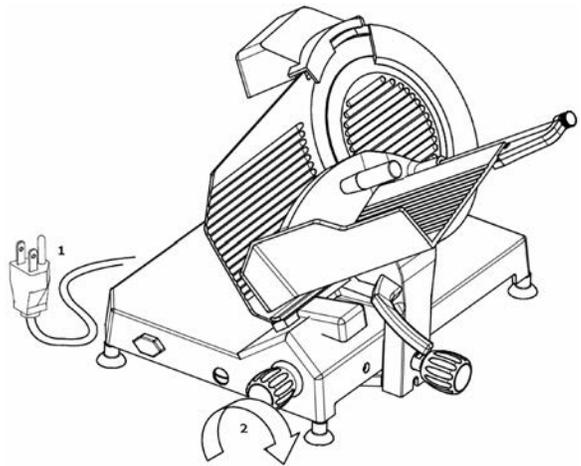


OTHER PARTS THAT MUST BE CLEANED



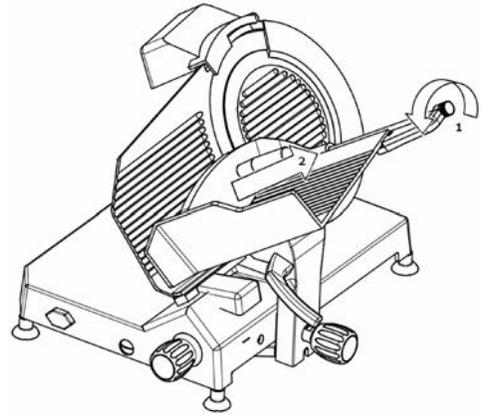
DISASSEMBLING THE MACHINE FOR CLEANING

1. Disconnect the plug from the electric mains supply.
2. Turn the regulating knob of the thickness plate to '0'.
3. Remove the various components as described in the following paragraphs.



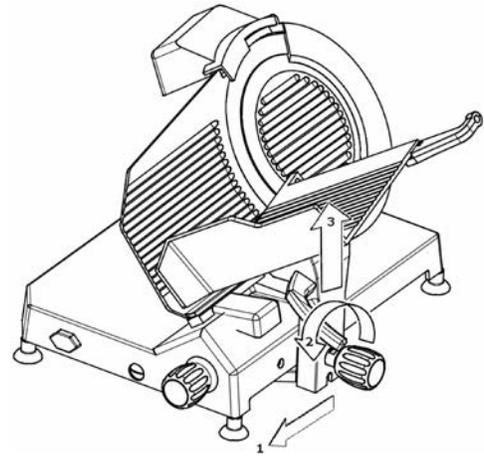
Disassembling the Meat Pusher

1. Unscrew the knob in order to extract the rod from the tray.
2. Remove the meat pusher.



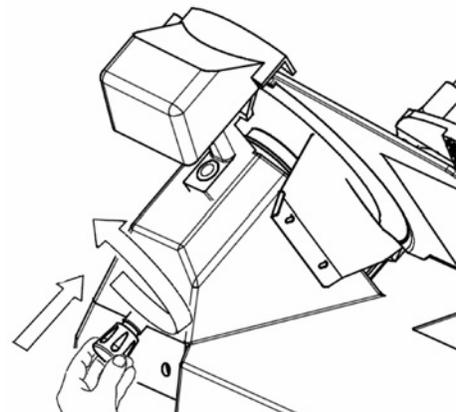
Disassembling the product table

1. Turn the locking knob counter clockwise all the way, removing the knob itself.
2. Take out the whole group by pulling it upwards.



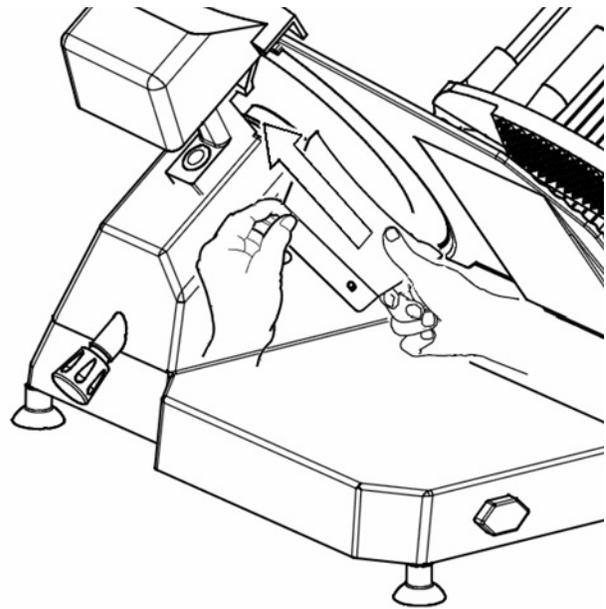
Disassembling the Center Plate

1. Unscrew the center plate locking knob.
2. Push on the knob to move the center plate off the knife.
3. Remove both the center plate and the locking knob.



Disassembling the Slice Deflector

1. Remove the slice deflector which is attached to the main slicer body, as shown in the picture.



PRODUCTS TO BE USED FOR CLEANING

Only use hot water and a biodegradable detergent for dishes with a 7-8 PH, at a temperature of no lower than 30°C using a soft, spongy cloth and a semi-rigid nylon brush for the plate and the sharp food press.

The sanitizer concentration shall comply with Section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration, and Hardness of the FDA Food Code. Berkel recommends using USDA approved sanitizer, Berkel part number 4975-00400.

If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instructions.

WARNING

For cleaning the sharp areas of the plates, the food press and the blade, we recommend using protective gloves.

Rinse well with a lot of hot clean water and dry with a soft cloth or a spongy material. Do not clean the slicer with water or stream jets or similar methods.

Clean all the removed parts using a cloth and a cleaning solution. Rinse with hot water. Sanitize and let air dry.

Clean the sharpener cover with water and detergent. Carefully clean the sharpener assembly and around the stones. **DO NOT** submerge the sharpener assembly.

CLEANING SHARPENING STONES

⚠ CAUTION

Dirty stones cannot sharpen!

If the sharpening stones have become coated with food fats or metallic build-up, they will not sharpen effectively.

Each time the sharpener is used, the sharpening stones should be examined for cleanliness. Turn off the slicer, close the gauge plate, unplug power cord and open the sharpener cover.

If there is evidence of fatty or metallic build-up in the stones, they must be cleaned. Otherwise, they will not have the abrasive quality necessary to sharpen.

Clean as follows:

1. Remove the screw from the deburring stone and the 8mm nut from the sharpening stone.
2. Soak the stones in a solution of dish soap (i.e. Joy, Dawn, etc.) and water for one hour.
3. Scrub the stones with a stiff bristle brush (Berkel Part # 4975-9237). Rinse thoroughly at a sink.
4. Rinse thoroughly at a sink.
5. Shake excess water out and pat partially dry with paper toweling or a clean cloth towel. Set aside to air dry.
6. Once the stones are dry (after 24 hours), oil the shafts with Berkel Food Machine Oil.
7. Reassemble.

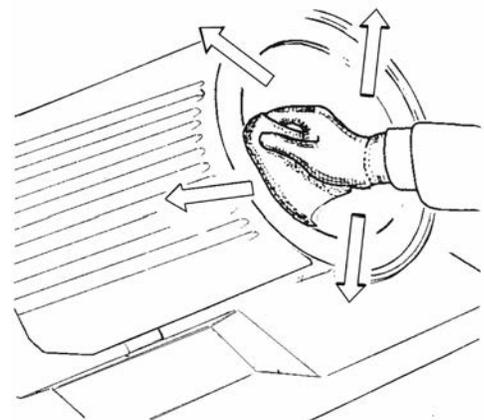
Berkel recommends that a spare set of stones (Berkel Part #829-00408 - Sharpening stone and 829-00409 - Deburring stone) be kept available for thorough cleaning procedures, and in case of breakage, so you will not lose your sharpening capabilities.

CLEANING THE BLADE

⚠ WARNING

Use protective gloves and concentrate on the job at hand. DANGER! Make sure thickness control knob is fully to the right, so the gauge plate covers the knife.

1. Press a damp cloth on the surface of the blade and move it slowly from the center to the edge, as shown in the picture, on the side of the blade cover and on the other side.
2. Sanitize and dry in the same way using a dry cloth.
3. Repeat cleaning both front and back of knife with clear water.
4. Always move from the center outward. NEVER MOVE YOUR HAND TOWARDS THE EDGE OF THE KNIFE. Sanitize and allow to dry.

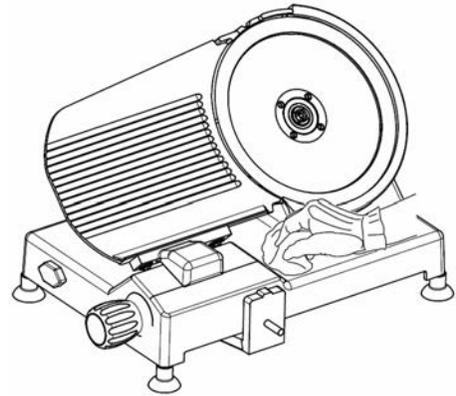


CLEANING THE RING GUARD

1. Fold a cloth wipe that has been submerged in fresh detergent solution and work it between the ring guard and the knife, starting at the base of the ring guard. Carefully work the cloth around the knife, cleaning the edge of the ring guard and edge of the gauge plate. **USE EXTREME CAUTION.**
2. Sanitize and allow to dry.

CLEANING THE BODY OF THE MACHINE

1. Clean the machine body with a damp cloth or a sponge rinsing frequently with hot water and cleaning solution. Rinse with hot water. Sanitize and let air dry.
2. Clean also the gauge plate and the indexing knob. While doing this operation pay attention to the knife. Don't open the gauge plate or you risk to be cut!



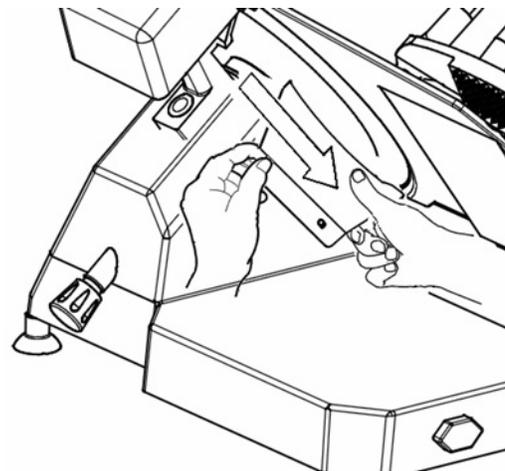
CLEANING THE COMPONENTS IN THE BASE

The components contained in the base do not need any special cleaning; occasionally remove the dust that can accumulate in the end area of the carriage and of the thickness plate regulation.

REASSEMBLING THE SLICING MACHINE

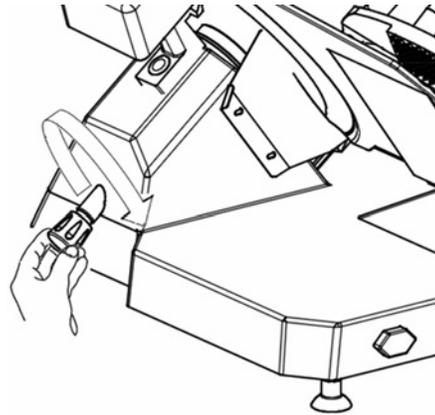
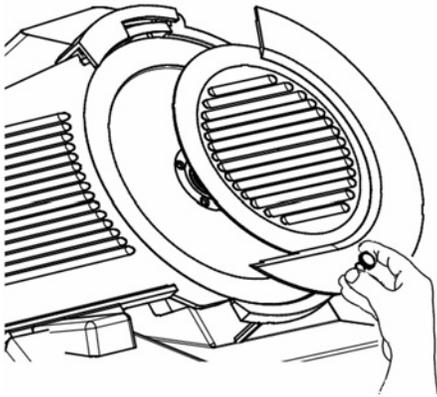
Reassembling the slice deflector

1. Place the slice deflector carefully in its place as shown in the picture.



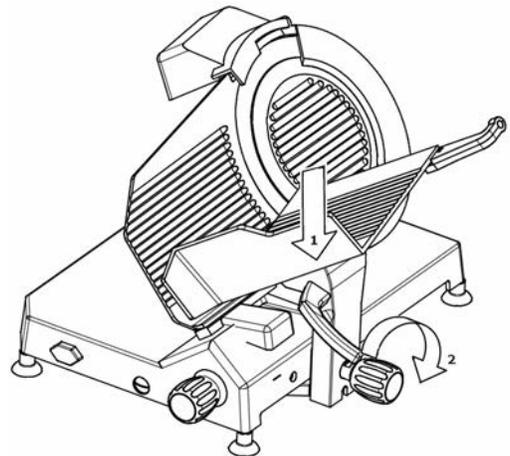
Reassembling the Center Plate

1. Replace the center plate as shown in the picture making sure the section joint is in its proper place.
2. Insert the tension rod for locking and screw completely. Reassemble carefully and do not strip the rod threads or center plate bushing threads.



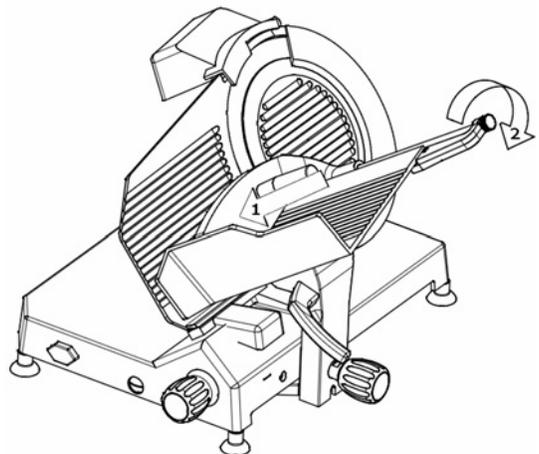
Reassembling the product table

1. Insert the entire group on the carriage as shown in the picture.
2. Tighten the locking knob.



Reassembling the meat pusher

1. Insert the rod in the meat pusher and in the hole of the extension.
2. Tighten the locking knob.



Sharpening Instructions

CAUTION

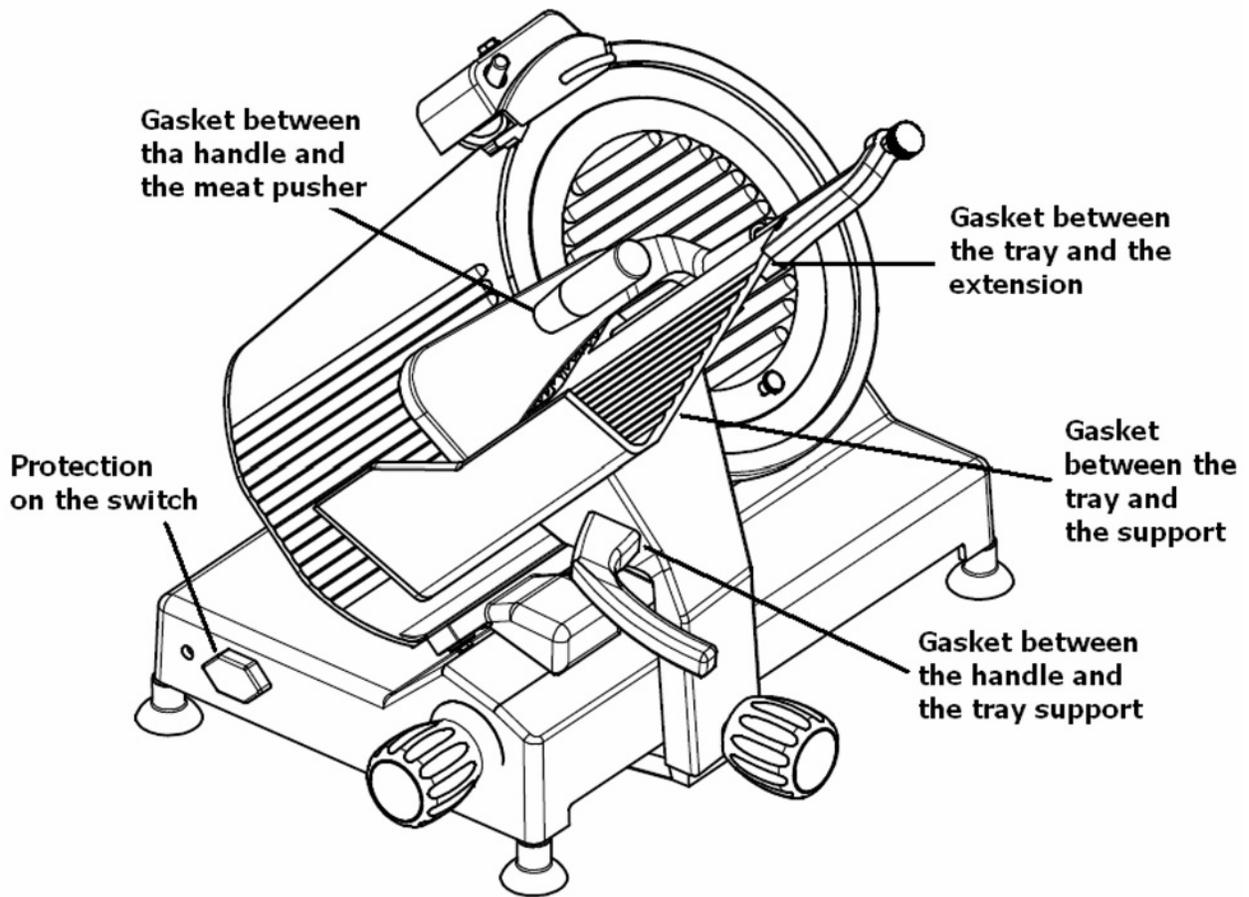
The knife should be sharpened at a minimum on a daily basis. Do not sharpen a knife that is not clean. You will damage the Sharpening stones and be unable to sharpen the knife.

1. Switch OFF the power.
 2. Unplug the slicer.
 3. Turn the thickness control knob fully to the right to place the gauge plate in the fully closed position.
 4. Clean the knife completely. Always clean from the center towards the outside edge of the knife. Never move your hand towards the edge of the knife.
 5. Loosen the sharpener locking knob, raise and rotate the sharpener until the stones sit with one on each side of the knife. Retighten the knob to hold the sharpener in its sharpening position.
 6. Plug in the slicer and switch on the power.
 7. Press the sharpening stone push-button to bring the stone against the knife and hold it for 5 to 10 seconds and release. When the sharpener is in the sharpening position, the sharpening stone push-button is on the left side of the knife.
 8. Press the deburring stone push-button to bring the stone against the knife and hold it for 2 to 3 seconds and release. When the sharpener is in the sharpening position, the sharpening stone push-button is on the right side of the knife.
 9. Switch OFF the power.
 10. Return the sharpener to its stored position and lock in place.
 11. Clean slicer before slicing product. (See “Cleaning and Sanitizing instruction”).
- Your slicer is now sharpened, cleaned and sanitized—ready to use.

SHARPENER MAINTENANCE

1. Turn OFF the slicer, turn index knob fully to the right and unplug the power cord from the receptacle.
2. Rotate the sharpener cover back as far as it will go.
3. Clean the cover with water and detergent. Carefully clean the sharpener assembly and around the stones. Oil the spindle and bearing assemblies with Berkel Food Machine Oil.
4. Check the stones. If they do not turn freely, are greasy or are full of metallic build-up, they must be cleaned. (See “Cleaning the Sharpening Stones,”). If the stones are cracked or chipped they must be replaced.
5. Rotate the cover down and in place covering the sharpener assembly.

Gasket Inspection



The recommended interval between inspections shall not exceed six months for components that are detached for cleaning and sanitizing (all the gaskets in the images).

The inspections must be made by the manufacturer or its authorized service agent.

WARNING

The slicer must be removed from service until repaired by the manufacturer or its authorized service agent if any gasket or seal is found to be damaged, or missing.

Repair Parts/Repair Service/Exploded Views

Please contact Hobart Service or your designated Berkel Service Location (DBSL) for any repair parts/repair service required on your Berkel slicer. For the nearest Hobart service office, please visit www.hobartservice.com and then click on “locate an office”. Then either enter your ZIP CODE or select a state to find the closest location. Or you can also visit www.berkequipment.com and click on the “Service tab”. Then enter your ZIP CODE to be shown the closest Hobart or Berkel DBSL service locations. Other product information such as Parts Catalogs and Instruction/Operator Manuals are also available on the www.berkequipment.com website. Click on the “Resource Center tab”, and then click on the information category you want to read or download. Be sure to enter your product model number. Additional information may be obtained from:

Berkel Company

2006 Northwestern Parkway

Louisville, KY 40201

Phone: 800-348-0251

Fax: 888-888-2838

www.berkequipment.com

Troubleshooting

Should your slicer fail to function properly, here are a few things you can check before calling a Berkel Serviceman.

Product not slicing properly; thick and thin or irregular slices

- Is the knife sharp? If not, sharpen according to instructions in this manual. Remember, only sharpen a clean knife.
- Does the product size exceed the capacity of the slicer? Too large a product may rub against the sharpener assembly causing interference to normal slicing.
- Is the product positioned correctly and held securely on the product table? If not, product may move or rotate during slicing operation resulting in partial or thick and thin slices.
- Are all components held securely in place? A loose product table or pusher can cause inconsistent slices.

Knife not sharpening

- Are sharpening procedures being followed exactly as explained in this manual.
- Are sharpening stones clean? If not, clean according to instructions given in “Sharpener Maintenance” section).
- Is the knife clean? If coated with food fats, sharpener stones cannot sharpen. Clean per instructions in this manual.
- Are sharpening stones making solid contact with the knife? If not, have your Berkel serviceman adjust them.
- Are sharpening stones severely worn and not making contact with the knife? Are the sharpening stones cracked or chipped? If so, have your Berkel serviceman replace and adjust the new stones to the proper position for best sharpening results.

Electrical failure

- Is slicer fully plugged into a properly grounded 115V AC outlet? If properly connected, the white power ON light should be illuminated when the slicer is on.
- Inspect power cord. Has it been damaged, cutting off electrical flow? If so, call your Berkel serviceman to replace the power cord.
- Are you getting electricity from the wall outlet? Check by plugging in another piece of equipment with the same electrical requirements. Also, check circuit breaker or fuse.
- If you are getting electrical power and your slicer is still not operating, contact your Berkel serviceman.

Thickness control knob not operating gauge plate

- If the thickness control knob is not opening and closing the gauge plate properly, it is a sign that the internal mechanism has suffered some loss of adjustment. Do not try to adjust the mechanism yourself. Call your Hobart or Berkel Serviceman.
- If correction of any of the above conditions does not result in a functional slicer, call your Designated Hobart or Berkel Service Location



Get more done.

Warranty

Effective: February 14, 2002

Berkel Company ("Berkel") warrants to the Buyer of new equipment that said equipment, when installed in accordance with our instructions and subjected to normal use, is free from defects in material or workmanship for a period of one (1) year from the date of sale.¹

BERKEL SPECIFICALLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESS OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

Berkel's obligation and liability under this warranty is expressly limited to repairing or replacing equipment that proves to be defective in material or workmanship within the applicable warranty period. Berkel or a Designated Berkel Service Location will perform all repairs pursuant to this warranty. Berkel expressly excludes responsibility for incidental or consequential damages to buyer or any third party, including, without limitation, damages arising from personal injuries, lost profits, loss of business opportunity, loss of property, economic losses, or statutory or exemplary damages, whether in negligence, warranty, strict liability or otherwise.

This warranty does not apply to: periodic maintenance of equipment including but not limited to lubrication, replacement of worn blades, knives, stones, knobs, accessories, and miscellaneous expendable supply items, and other adjustments required due to installation set-up or normal wear.

These warranties are given only to the first purchaser from a Berkel Authorized Channel of Distribution. No warranty is given to subsequent transferees.

The foregoing warranty provisions are a complete and exclusive statement of the warranty between the buyer and seller. Berkel neither assumes nor authorizes any persons to assume any other obligation or liability connection with said equipment. This warranty supersedes any and all prior warranties to the subject hereof.



MODE D'EMPLOI, PROPRIÉTAIRE & UTILISATEUR



TRANCHEUSE Modèle 829A-PLUS

AVIS IMPORTANT

Ce manuel contient des directives importantes de sécurité qui doivent être suivies rigoureusement lors de l'utilisation de cet appareil.

AVANT D'UTILISER CET APPAREIL

Les trancheuses Berkel sont conçues pour trancher la viande et d'autres produits alimentaires de façon efficace et sécuritaire. Il subsiste toutefois un risque de blessure grave si l'utilisateur n'est pas formé et encadré de façon adéquate. C'est la responsabilité du propriétaire de s'assurer que cette trancheuse soit utilisée correctement et de manière sécuritaire, et de faire en sorte que les utilisateurs suivent rigoureusement les instructions de ce manuel et respectent la réglementation locale.

Personne ne devrait utiliser ou entretenir cette trancheuse sans une supervision adéquate, et sans avoir suivi une formation appropriée. Tout utilisateur doit bien connaître les procédures présentées dans ce manuel. Toutefois, Berkel ne peut prévoir toutes les situations ni tous les environnements dans lesquels ses trancheuses seront utilisées. C'est donc vous, le propriétaire et l'utilisateur, qui devez demeurer vigilants face aux dangers inhérents à l'utilisation d'une trancheuse et en particulier, de la lame rotative très tranchante et du chariot mobile. Cet appareil ne doit pas être utilisé par une personne de moins de 18 ans. Si vous avez des doutes à l'égard d'une certaine tâche à effectuer, consultez votre superviseur.

Ce manuel présente un certain nombre de pratiques sécuritaires rassemblées dans la section « Consignes générales de sécurité ». De plus, des avertissements supplémentaires apparaissent à plusieurs endroits du manuel. **LES AVERTISSEMENTS CONCERNANT VOTRE SÉCURITÉ PERSONNELLE SONT INDIQUÉS PAR LA VIGNETTE :**

AVERTISSEMENT

Si vous perdez des autocollants d'avertissement, des affiches murales ou des manuels d'utilisation, ou encore si l'un de ces derniers subit des dommages ou devient illisible, veuillez contacter le détaillant de votre région, ou Berkel directement, qui les remplacera gratuitement.

Souvenez-vous, toutefois, **QUE NI CE MANUEL NI LES AUTOCOLLANTS D'AVERTISSEMENT NE SAURAIENT REMPLACER LA NÉCESSITÉ DE DEMEURER VIGILANT ET DE FAIRE PREUVE DE BON SENS LORS DE L'UTILISATION DE CETTE TRANCHEUSE.**

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La Société Berkel • Un leader mondial dans la fabrication de trancheuses et d'appareils pour la préparation alimentaire

LA SOCIÉTÉ BERKEL

2006 Northwestern Parkway • Louisville, KY 40201

Téléphone: (800) 348-0251 • Fax: (888) 888-2838

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▲ AVERTISSEMENT

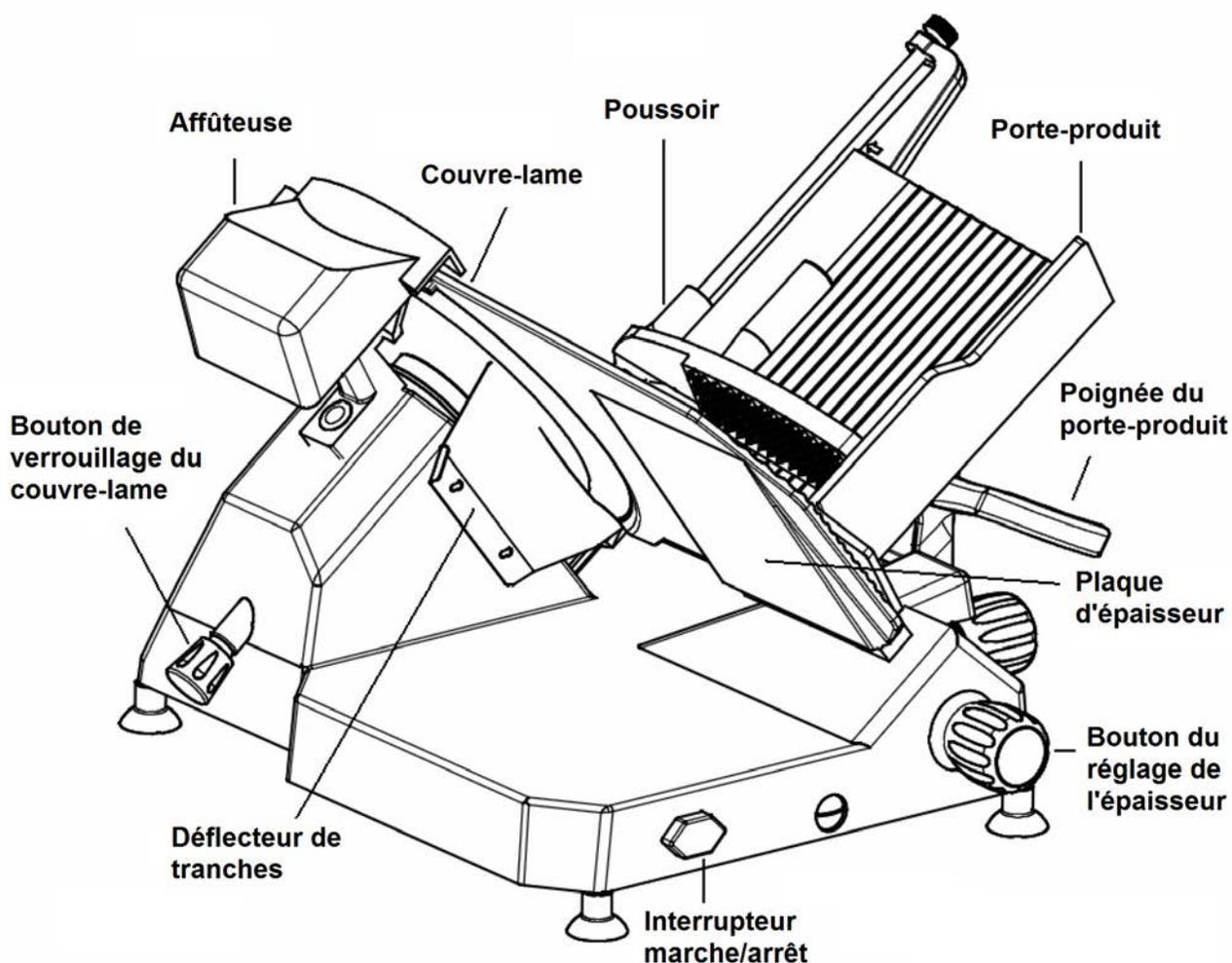
LAME ROTATIVE TRÈS TRCHANTE

Suivre toutes les instructions de ce manuel afin d'éviter de graves blessures et :

1. Ne touchez JAMAIS à cet appareil sans formation et sans l'autorisation de votre superviseur.
2. L'APPAREIL doit être placé sur une surface solide et de niveau.
3. Les GARDES de protection DOIVENT ÊTRE en place avant de mettre l'appareil en marche.
4. Utilisez TOUJOURS la fiche à trois broches livrée.
5. Utilisez TOUJOURS le poussoir et non votre main.
6. NE TOUCHEZ JAMAIS À LA LAME ROTATIVE.
7. GARDEZ vos mains, vos bras, vos cheveux et vos vêtements amples loin des parties mobiles.
8. SI L'APPAREIL VENAIT À SE BLOQUER, éteignez-le et débranchez-le avant de retirer l'obstruction.
9. ÉTEIGNEZ ET DÉBRANCHEZ l'appareil de la source d'alimentation électrique avant son nettoyage, sa désinfection et son entretien.
10. N'UTILISEZ QUE les accessoires livrés par le fabricant
11. Si l'un des autocollants d'avertissement de sécurité sur l'appareil se détache ou devient illisible, contactez le fabricant ou votre Centre de service autorisé Berkel pour obtenir gratuitement un nouvel autocollant.



Description de l'appareil



AVERTISSEMENT

Pour éviter des dommages corporels graves, installez correctement la trancheuse dans une zone de travail appropriée

- Utilisez TOUJOURS un technicien qualifié pour l'installation.
- Installez TOUJOURS la trancheuse dans une zone de travail assez spacieuse et bien éclairée.
- Ne faites fonctionner la trancheuse QUE sur un support solide et de niveau.
- Ne contournez JAMAIS ni ne modifiez les commutateurs ou les circuits.
- Ne faites JAMAIS fonctionner la trancheuse sans que les protecteurs ne soient en place.
- Ne vous servez JAMAIS de la trancheuse sans que tous les autocollants d'avertissement et les tableaux muraux ne soient affichés.

Déballage et Installation

DÉBALLAGE ET MONTAGE

- Une fois la trancheuse retirée de son emballage et de sa boîte d'expédition, vous devez la vérifier attentivement afin de vous assurer qu'elle n'a subi aucun dommage pendant son transport. Ne branchez pas le cordon d'alimentation et ne tentez pas d'utiliser la trancheuse avant d'avoir effectué cet examen.
- Vérifiez attentivement tous les composants de la trancheuse, tels que le porte-produit, le poussoir, l'affûteuse, le bouton du contrôle de l'épaisseur, etc., afin de vous assurer qu'ils bougent librement et qu'il n'y a aucune obstruction. Tournez le bouton du contrôle d'épaisseur complètement vers la droite. À l'aide du lubrifiant pour appareils alimentaires Berkel, lubrifiez la barre de glissement du poussoir (sur le porte-produit) ainsi que les rails de soutien carrés et ronds du chariot mobile (sous la trancheuse).

AVERTISSEMENT

N'utilisez que du lubrifiant approuvé par l'USDA sur cette trancheuse. Tout lubrifiant non-approuvé par l'USDA peut la contaminer et provoquer des empoisonnements alimentaires, ainsi que des dommages corporels. Le lubrifiant Berkel est approuvé par l'USDA pour usage sur les appareils servant à la transformation des aliments. Il peut être acheté de Berkel en bouteilles de 2 onces (No de pièce 4675-0182), en bouteilles de 16 onces (No de pièce 4675-0183) ou en gallons US (No de pièce 4675-0184).

Tests préalables à l'utilisation

1. Assurez-vous que l'interrupteur MARCHE/ARRÊT est à la position « 0 », et que le bouton du contrôle d'épaisseur est tourné le plus à droite possible. Ceci positionne la plaque d'épaisseur de façon à ne pas exposer la lame rotative durant les tests.
2. Branchez le cordon d'alimentation dans une prise électrique de 120V munie d'une mise à terre.
3. Faites glisser le chariot mobile de l'avant vers l'arrière à l'aide de la poignée du chariot mobile. S'il y a une quelconque résistance, ou une obstruction, éteignez l'appareil, débranchez le cordon d'alimentation et contactez votre technicien d'entretien Berkel.
4. Allumez la trancheuse en faisant tourner l'interrupteur vers la position « I », et assurez-vous que la lame rotative tourne avec aisance. Éteignez la trancheuse.

AVERTISSEMENT

QUAND VOUS DÉPLACEZ LE CHARIOT PORTE-PRODUIT,
TENEZ-LE SEULEMENT PAR LA POIGNÉE.

Fonctionnement

Général

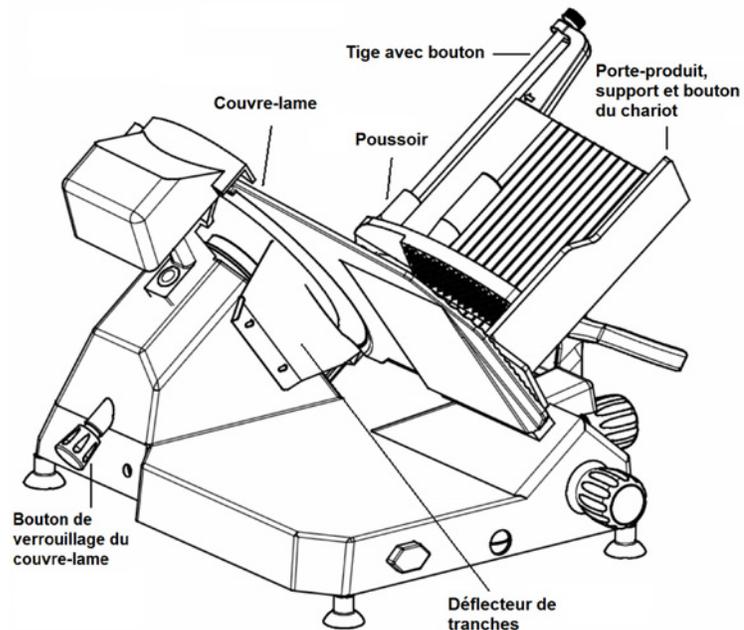
1. Tournez le poussoir hors de portée et placez-le dans le cran d'arrêt au bas du porte-produit. Posez le produit à trancher sur le porte-produit. Placez le poussoir au bout du produit. Si le produit que vous travaillez est long, placez le poussoir sur le dessus. Le poussoir fera avancer le produit vers la lame après chaque tranche.
2. Allumez la trancheuse.
3. Le bouton de réglage vous permet de varier l'épaisseur des tranches depuis mince comme du papier jusqu'à $\frac{3}{4}$ po (19 mm) environ. Pour faire des tranches plus fines, faites pivoter le bouton de réglage vers la droite. Pour des tranches plus épaisses, tournez le bouton vers la gauche.
4. Le porte-produit est équipé d'une poignée pour lui imprimer un mouvement de va-et-vient.

Consignes de nettoyage et de désinfection

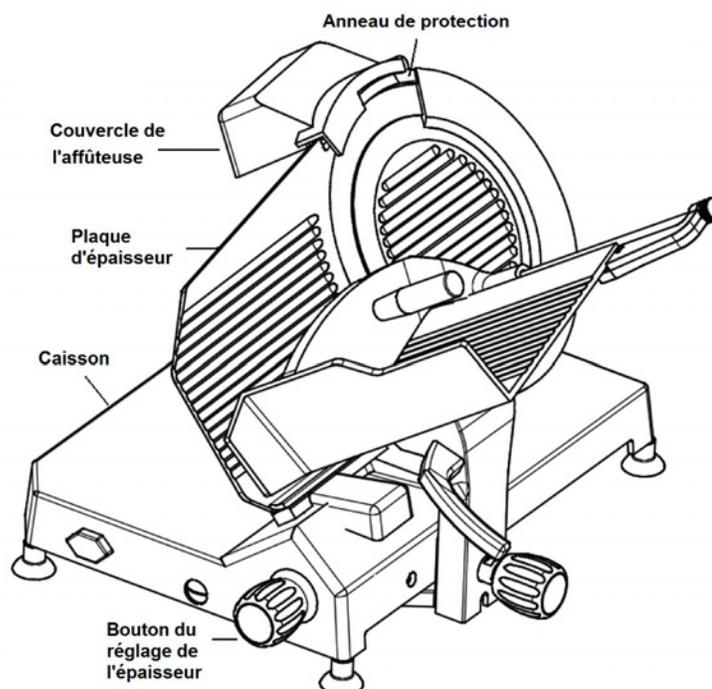
INFORMATION GÉNÉRALE

Cet appareil devra être nettoyé et désinfecté à intervalles réguliers pour se conformer aux codes de santé nationaux, ceux des états et/ou aux codes locaux. Nous recommandons de bien laver l'appareil au moins une fois par jour et même plus si nécessaire. Si les appareils n'ont pas servi pendant un certain temps, ils doivent également être lavés avant de les utiliser.

PIÈCES QUI DOIVENT ÊTRE RETIRÉES POUR NETTOYAGE

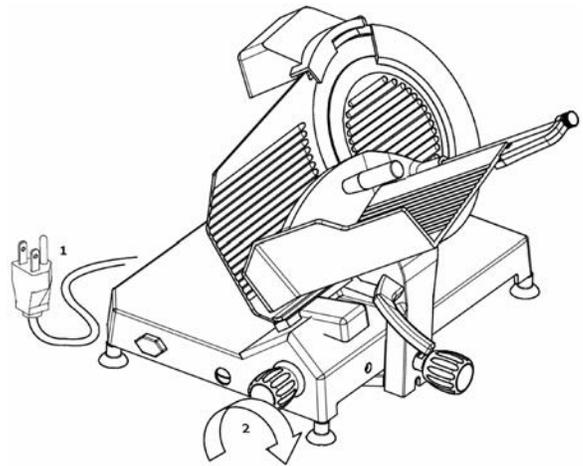


AUTRES PIÈCES QUI DOIVENT ÊTRE NETTOYÉES



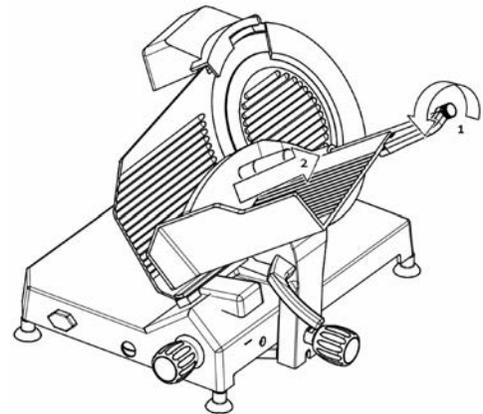
DÉMONTAGE DE L'APPAREIL POUR NETTOYAGE

1. Débranchez la fiche de l'alimentation électrique.
2. Tournez le bouton de réglage de la plaque d'épaisseur à la position «0».
3. Retirez les différents éléments tels que décrits aux paragraphes ci-dessous.



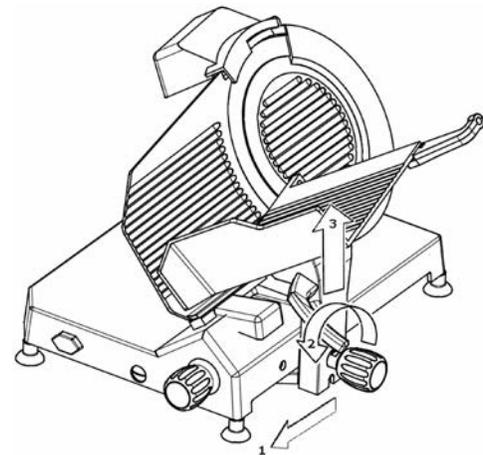
Démontage du poussoir

1. Dévissez le bouton pour extraire la tige fixée sur le porte-produit.
2. Retirez le poussoir.



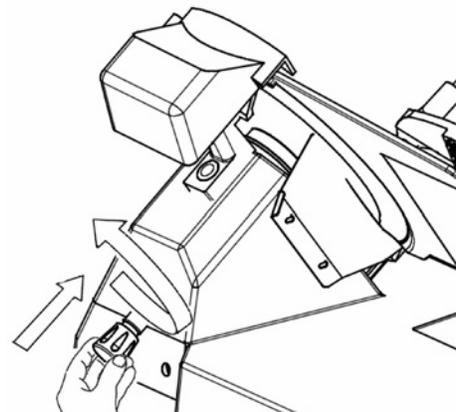
Démontage du porte-produit

1. Dévissez complètement le bouton dans le sens antihoraire et retirez-le.
2. Retirez tout l'ensemble en le tirant vers le haut.



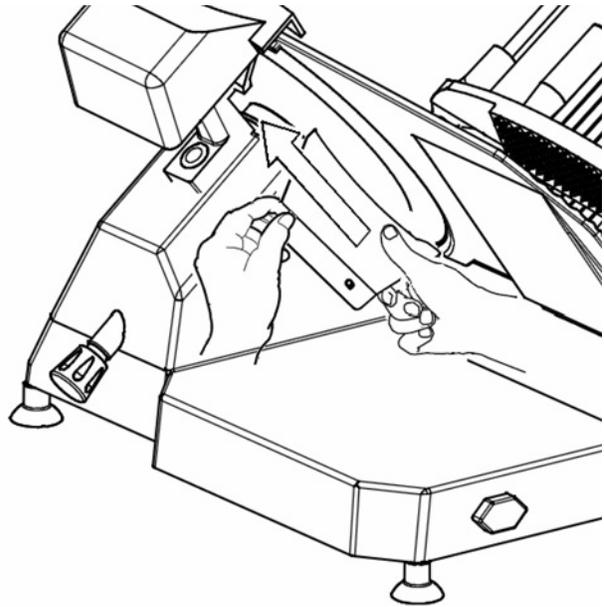
Démontage de la plaque couvre-lame

1. Dévissez le bouton de verrouillage du couvre-lame sans le retirer.
2. Poussez sur le bouton pour déplacer la plaque hors de la lame.
3. Retirez la plaque couvre-lame ainsi que le bouton de verrouillage.



Démontage du déflecteur de tranches

1. Retirez le déflecteur de tranches qui est fixé au caisson principal de la trancheuse tel qu'illustré sur la photo.



PRODUITS À UTILISER POUR LE NETTOYAGE

N'utilisez que de l'eau chaude mélangée à un savon à vaisselle biodégradable d'un pH de 7 à 8, à une température égale ou plus élevée que 30°C ou 86°F; servez-vous d'un chiffon doux spongieux et d'une brosse à poils en nylon semi-rigides pour le couvre-lame et les pointes acérées du presse-produit.

La concentration du désinfectant devra être conforme au Code alimentaire FDA, Section 4-501,114 portant sur l'équipement de lavage de la vaisselle manuel et mécanique quant à la désinfection chimique, la température, le pH, la concentration et la dureté. Berkel recommande d'utiliser son désinfectant approuvé par USDA, numéro de pièce 4975-00400.

Si vous utilisez un produit autre que le chlore, l'iode ou l'ammonium quaternaire, il devra être traité en observant les instructions d'utilisation de l'étiquette enregistrée auprès de l'APE (EPA).

AVERTISSEMENT

Pour le nettoyage des zones acérées des plaques, du poussoir et de la lame, nous recommandons le port de gants de sécurité.

Rincez à fond avec beaucoup d'eau chaude fraîche et asséchez avec un chiffon doux ou un matériel spongieux. Ne nettoyez pas la trancheuse au jet à haute pression ou autres méthodes similaires.

Nettoyez toutes les pièces retirées à l'aide d'un chiffon et d'une solution de nettoyage. Rincez à l'eau chaude. Désinfectez-les et laissez-les sécher à l'air.

Nettoyez le couvercle de l'affûteuse avec de l'eau et du savon. Nettoyez soigneusement l'ensemble d'affûtage et alentour des pierres. NE PAS immerger l'ensemble d'affûtage.

NETTOYAGE DES PIERRES D’AFFÛTAGE

⚠ ATTENTION

Des pierres souillées ne peuvent pas affûter!
Si du gras alimentaire ou des débris métalliques se sont accumulés sur les pierres d’affûtage, elles ne travailleront pas efficacement.

La propreté des pierres devrait être contrôlée chaque fois que vous utilisez l’affûteuse. Éteignez l’appareil, fermez la plaque d’épaisseur, débranchez l’alimentation et ouvrez le couvercle de l’affûteuse.

S’il appert qu’il y a accumulation de gras ou de débris métalliques sur les pierres, elles doivent être nettoyées car elles n’auront pas les qualités abrasive requises pour bien affûter la lame.

Suivez la méthode de nettoyage ci-dessous:

1. Retirez la vis de la pierre d’ébarbage et l’écrou de 8mm de la pierre d’affûtage.
2. Faites tremper les pierres pendant une heure dans une solution d’eau et de savon à vaisselle (p.ex. Joy, Dawn, etc.).
3. Frottez les pierres avec une brosse à poils rigides (N° de pièce Berkel 4975-9237).
4. Rincez-les à fond à l’évier.
5. Secouez l’excès d’eau et faites-les sécher partiellement en les tapotant avec une serviette de papier ou un linge propre. Mettez-les de côté pour les laisser sécher à l’air.
6. Lorsque les pierres sont sèches (après 24 heures), huilez les arbres avec de l’huile pour produits alimentaires Berkel.
7. Procédez au remontage.

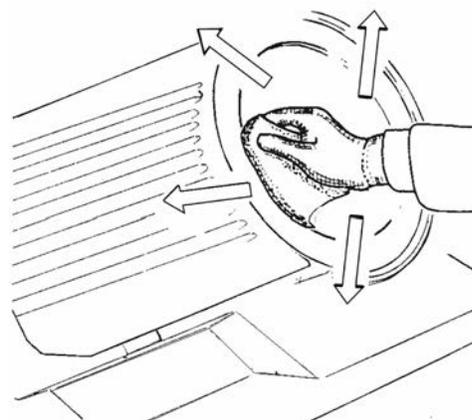
Pour un nettoyage en profondeur, et en cas de bris, Berkel recommande de garder un jeu de pierres de rechange à portée de mains (pierre d’affûtage, n° de pièce Berkel 829-00408) et pierre d’ébarbage, n° de pièce 829-00409. Ainsi, vous ne perdrez pas vos possibilités d’affûtage.

NETTOYAGE DE LA LAME

⚠ AVERTISSEMENT

Portez des gants de sécurité et concentrez-vous sur le travail à faire. DANGER! Assurez-vous que le bouton de contrôle de l’épaisseur est tourné complètement à droite pour que la plaque d’épaisseur couvre la lame.

1. Frottez la surface de la lame avec un linge humide et déplacez-le lentement du centre vers le bord, tel qu’illustré sur la photo, du côté du couvre-lame et du côté arrière.
2. Désinfectez et asséchez de la même façon à l’aide d’un chiffon sec.
3. Répétez le nettoyage à l’eau claire sur le devant et l’arrière de la lame.
4. Allez toujours du centre vers l’extérieur. **NE DÉPLACEZ JAMAIS VOS MAINS VERS LE TRANCHANT DE LA LAME.** Désinfectez et laissez sécher.

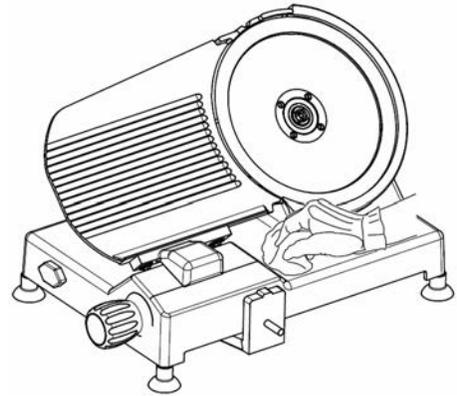


NETTOYAGE DE L'ANNEAU DE PROTECTION

1. Pliez un chiffon à essuyer mouillé dans une solution savonneuse fraîche et passez-le entre l'anneau de protection et la lame, en commençant par la base de l'anneau. Faites passer le chiffon prudemment autour de la lame en nettoyant le rebord de l'anneau de protection et le rebord de la plaque d'épaisseur. **SOYEZ EXTRÊMEMENT PRUDENT.**
2. Désinfectez et laissez sécher.

NETTOYAGE DU CAISSON DE L'APPAREIL

1. Nettoyez le caisson de la machine avec un linge humide ou une éponge que vous rincez souvent dans une solution de nettoyage à l'eau chaude. Désinfectez et laissez sécher à l'air.
2. Nettoyez aussi la plaque d'épaisseur et le bouton de réglage. Ce faisant, faites attention à la lame. N'ouvrez pas la plaque d'épaisseur car vous risquez de vous couper!



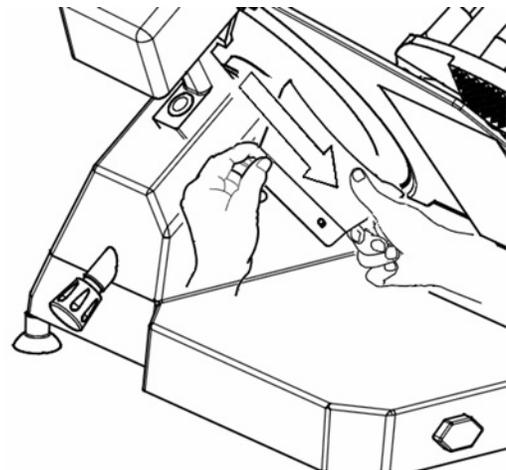
NETTOYAGE DES ÉLÉMENTS DU CAISSON

Les éléments attachés au caisson n'exigent pas de nettoyage spécial; à l'occasion, enlevez la poussière qui peut s'accumuler dans la zone de l'extrémité du chariot porte-produit et du réglage de la plaque d'épaisseur.

REMONTAGE DE LA TRANCHEUSE

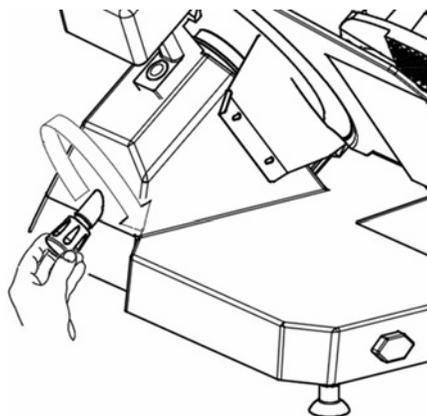
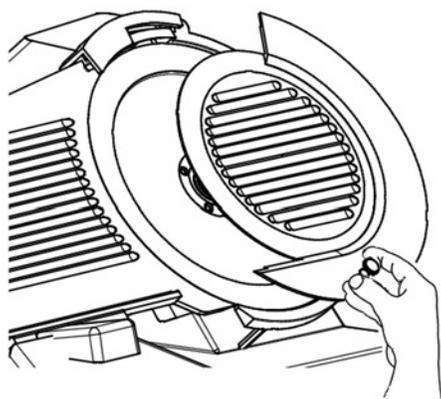
Remontage du déflecteur de tranches

1. Posez le déflecteur de tranches à sa place avec prudence tel qu'illustré sur la photo.



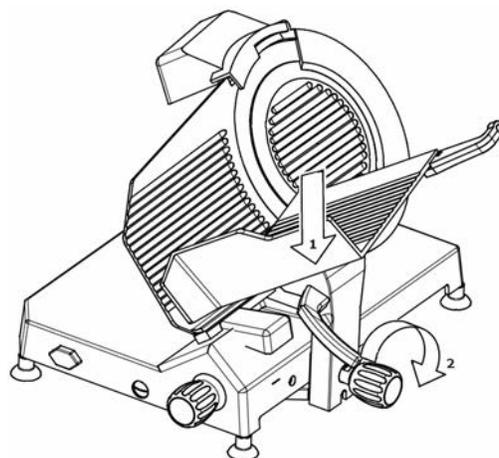
Remontage de la plaque couvre-lame

1. Remplacez le couvre-lame tel qu'illustré sur la photo en prenant soin de correctement placer le joint sectionnel.
2. Insérez la tige de tension et de verrouillage et vissez-la complètement. Soyez attentif lors du remontage pour ne pas écraser les filets de la tige ou ceux de la douille du couvre-lame.



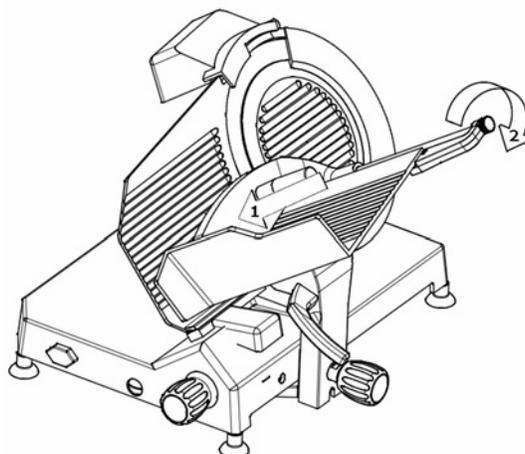
Remontage du porte-produit

1. Insérez l'ensemble complet sur le chariot tel qu'illustré sur la photo.
2. Resserrez le bouton de verrouillage.



Remontage du poussoir

1. Insérez la tige dans le poussoir et dans l'orifice de l'extension.
2. Resserrez le bouton de verrouillage.



Instructions d'affûtage

ATTENTION

La lame devrait être affûtée au moins quotidiennement. N'affûtez pas une lame qui n'est pas propre. Vous endommagerez les pierres d'affûtage et serez incapable d'aiguiser la lame.

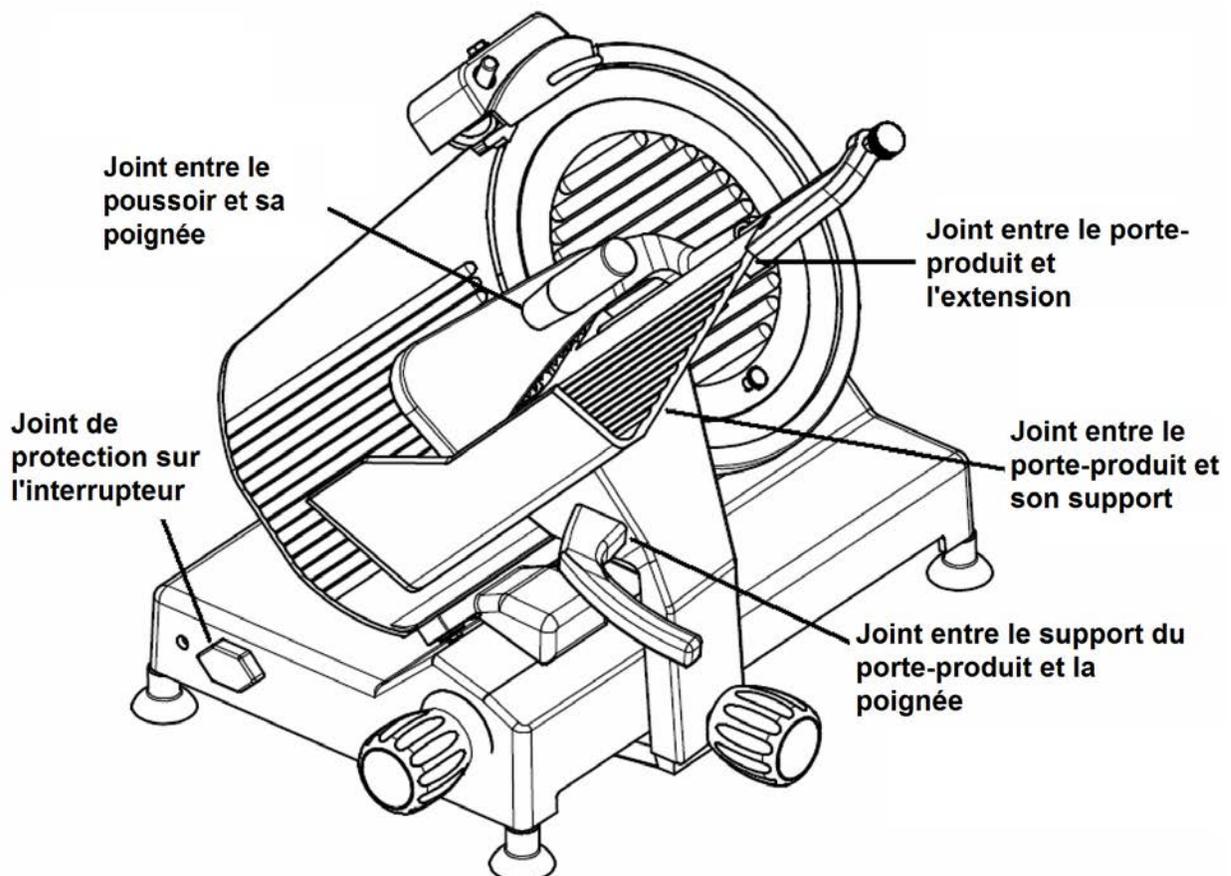
1. Coupez l'alimentation électrique.
2. Débranchez la trancheuse.
3. Tournez le bouton du réglage de l'épaisseur complètement vers la droite pour amener la plaque d'épaisseur en position totalement fermée.
4. Nettoyez complètement la lame. Nettoyez toujours du centre vers le rebord extérieur de la lame. Ne déplacez jamais votre main vers le tranchant de la lame.
5. Desserrez le bouton de verrouillage de l'affûteuse, élevez-la et faites-la pivoter jusqu'à ce que les pierres soient placées de chaque côté de la lame. Resserrez le bouton pour retenir l'affûteuse en position d'affûtage.
6. Branchez la trancheuse et mettez-la en marche.
7. Appuyez sur le bouton-poussoir de la pierre d'affûtage pour l'approcher contre la lame et tenez-le enfoncé pendant 5 à 10 secondes pour ensuite le relâcher. Quand l'affûteuse est en position de travail, le bouton-poussoir de la pierre d'affûtage se trouve du côté gauche de la lame.
8. Appuyez sur le bouton-poussoir de la pierre d'ébarbage pour amener la pierre sur la lame et tenez-le enfoncé pendant 2 à 3 secondes et ensuite relâchez-le. Quand l'affûteuse est en position d'ébarbage, le bouton-poussoir de la pierre d'affûtage se trouve du côté droit de la lame.
9. Coupez l'alimentation électrique.
10. Ramenez l'affûteuse à sa position de rangement et bloquez-la en position.
11. Avant de trancher un produit, nettoyez la trancheuse. (Voir "Consignes de nettoyage et de désinfection").

Votre trancheuse est maintenant affûtée, nettoyée et désinfectée — prête pour le service.

ENTRETIEN DE L'AFFÛTEUSE

1. Arrêtez la trancheuse, tournez le bouton de réglage complètement à droite et débranchez le cordon d'alimentation de la prise électrique.
2. Faites pivoter le couvercle de l'affûteuse vers l'arrière aussi loin que possible.
3. Nettoyez le couvercle à l'eau savonneuse. Nettoyez soigneusement l'ensemble d'affûtage et autour des pierres. Lubrifiez l'axe et les blocs paliers avec de l'huile pour appareils alimentaires Berkel.
4. Vérifiez les pierres. Si elles ne tournent pas librement, sont graisseuses ou couvertes de métal accumulé, elles doivent être nettoyées. (Voir «Nettoyage des pierres d'affûtage»). Si les pierres sont craquelées ou ébréchées, elles doivent être remplacées.
5. Faites pivoter le couvercle pour le remettre en place et couvrir tout l'ensemble d'affûtage.

Inspection des joints



L'intervalle recommandé entre les inspections ne devrait pas dépasser six mois pour les éléments qui se détachent pour nettoyage et désinfection (tous les joints illustrés dans la photo).

Les inspections doivent être faites par le fabricant ou son agence de service d'entretien autorisée.

⚠ AVERTISSEMENT

Si quelque joint d'étanchéité que ce soit devient endommagé ou manquant, la trancheuse doit être retirée du service jusqu'à ce qu'elle soit réparée par le fabricant ou une agence de service d'entretien autorisée.

Pièces de rechange/Service de réparation/Vues éclatées

Pour toute réparation ou pour obtenir des pièces de rechange, vous êtes priés de contacter le service de l'entretien de Hobart ou un bureau de service technique désigné par Berkel (DBSL). Pour connaître le bureau du service de l'entretien de Hobart le plus près de chez-vous, veuillez visiter le site www.hobartservice.com et ensuite cliquez sur «Trouver un bureau (Locate an office)». Entrez ensuite votre CODE POSTAL ou sélectionnez un état pour trouver le bureau le plus proche. Ou encore, vous pouvez visiter le site www.berkelequipment.com et cliquer sur «l'Onglet du service». Entrez ensuite votre CODE POSTAL pour afficher les bureaux de service de Hobart ou un DBSL de Berkel les plus près de chez-vous. D'autres renseignements sur les produits, comme des catalogues de pièces et des notices d'utilisation et d'instructions sont également disponibles sur le site web www.berkelequipment.com. Cliquez sur l'onglet du «Centre de documentation (Resource Center)», et ensuite cliquez sur la catégorie de renseignements que vous souhaitez consulter ou télécharger. Assurez-vous d'entrer le numéro de modèle de votre produit. Vous pouvez obtenir d'autres renseignements en vous adressant à :

La Société Berkel

2006 Northwestern Parkway

Louisville, KY 40201

Téléphone: (800) 348-0251

Fax: (888) 888-2838

www.berkelequipment.com

Dépannage

Si votre trancheuse venait à ne pas fonctionner correctement, voici quelques points que vous pourriez vérifier avant de faire appel à un technicien de service Berkel.

L'appareil ne tranche pas bien; les tranches sont soit trop épaisses, soit trop minces, ou irrégulières

- La lame est-elle bien affûtée? Si non, affûtez-la en suivant les instructions de ce manuel. Souvenez-vous d'affûter la lame seulement si elle est propre.
- La taille du produit dépasse-t-elle le gabarit de la trancheuse? Un produit trop volumineux peut toucher le bloc d'affûtage et perturber le tranchage normal.
- Le produit est-il placé correctement et fermement maintenu sur le porte-produit? S'il ne l'est pas, il peut bouger et se déplacer pendant le tranchage, ce qui produit des tranches partielles ou épaisses et minces.
- Tous les éléments sont-ils solidement maintenus en place? Un porte-produit desserré peut être cause de tranches irrégulières.

La lame ne s'affûte pas

- Les consignes d'affûtage sont-elles observées exactement telles que décrites dans ce manuel?
- Les pierres d'affûtage sont-elles propres? Si non, nettoyez-les en suivant les instructions de la section «Entretien de l'affûteuse».
- La lame est-elle propre? Si elle est couverte de gras, les pierres ne peuvent affûter. Nettoyez-la en suivant les instructions de ce manuel.
- Les pierres entrent-elles fermement en contact avec la lame? Si non, faites-les ajuster par un technicien de service Berkel.
- Les pierres d'affûtage sont-elles très usées et n'entrent pas en contact avec la lame? Sont-elles craquelées ou ébréchées? Si oui, faites appel à votre technicien Berkel pour installer de nouvelles pierres et les régler à la bonne position pour obtenir les meilleurs résultats d'affûtage.

Panne électrique

- La trancheuse est-elle bien branchée dans une prise électrique 115 volts c.a. correctement mise à la terre? Lorsque branchée correctement, le voyant blanc de démarrage devrait s'allumer lorsque la trancheuse est mise en marche.
- Inspectez le cordon d'alimentation. Est-il endommagé au point de couper le passage de l'électricité? Si oui, faites appel au technicien Berkel pour remplacer le cordon d'alimentation.
- La prise électrique murale est-elle alimentée? Faites-en le contrôle en branchant un autre appareil aux mêmes exigences électriques. Vérifiez également le disjoncteur ou le fusible.
- Si l'alimentation électrique est correcte et que votre trancheuse ne fonctionne toujours pas, faites appel à votre technicien de service Berkel.

Le bouton de réglage ne fait pas fonctionner la plaque d'épaisseur

- Si le bouton de réglage ne fait pas ouvrir et fermer la plaque d'épaisseur correctement, c'est un signe que le dispositif interne s'est dérégulé. N'essayez pas d'ajuster le mécanisme vous-même. Faites appel à votre technicien de service Hobart ou Berkel.
- Si la correction de l'un ou l'autre des problèmes énumérés ci-dessus n'a pas pour résultat de vous donner une trancheuse fonctionnelle, faites appel à votre bureau de service Hobart ou Berkel.



Garantie

En vigueur le 14 février 2002

La Société Berkel ("Berkel") garantit à l'acheteur d'un appareil neuf que le dit appareil, s'il est installé selon ses instructions et utilisé normalement, est exempt de défauts de matériaux et de main d'œuvre pendant une période d'un (1) an à compter de la date de la vente.

BERKEL REJETTE SPÉCIFIQUEMENT TOUTE GARANTIE TACITE DE QUALITÉ MARCHANDE OU TOUTE GARANTIE EXPRESSE OU TACITE DE CONFORMITÉ POUR UN BESOIN PARTICULIER.

L'obligation et la responsabilité de Berkel en vertu de cette garantie se limitent expressément à la réparation ou au remplacement d'un équipement dont les matériaux ou la main d'œuvre auraient été prouvés défectueux à l'intérieur de la période de garantie. Berkel ou une agence de service désignée par Berkel effectueront toutes les réparations dans le cadre de cette garantie. Berkel nie expressément toute responsabilité quant aux dommages accessoires ou indirects subis par l'acheteur ou tout autre tiers, y compris sans s'y limiter, les dommages causés par les blessures personnelles, les pertes de profits, les pertes d'occasions d'affaires, les pertes matérielles, les pertes financières, les dommages statutaires ou exemplaires, que ce soit suite à une négligence, garantie, responsabilité sans faute ou autrement.

Cette garantie ne couvre pas l'entretien périodique de l'équipement y compris mais sans s'y limiter, la lubrification, le remplacement des lames usées, les couteaux, les boutons, les accessoires et divers articles consommables, et tout autre réglage rendu nécessaire suite à l'installation, la mise en place ou l'usure normale.

Ces garanties ne sont émises qu'à l'acheteur initial par l'entremise d'un réseau commercial autorisé par Berkel. Aucune garantie n'est accordée à un cessionnaire subséquent.

Les stipulations de garantie données aux présentes constituent une déclaration complète et exclusive de la garantie entre l'acheteur et le vendeur. Berkel n'assume pas la prise en charge par personne de toute autre obligation ou responsabilité à l'égard du dit équipement, ni n'autorise personne à ce faire. Cette garantie remplace toute garantie présente et antérieure faisant l'objet des présentes.



800-PLUS Slicer Series – *Cleaning and Sanitizing Instructions*

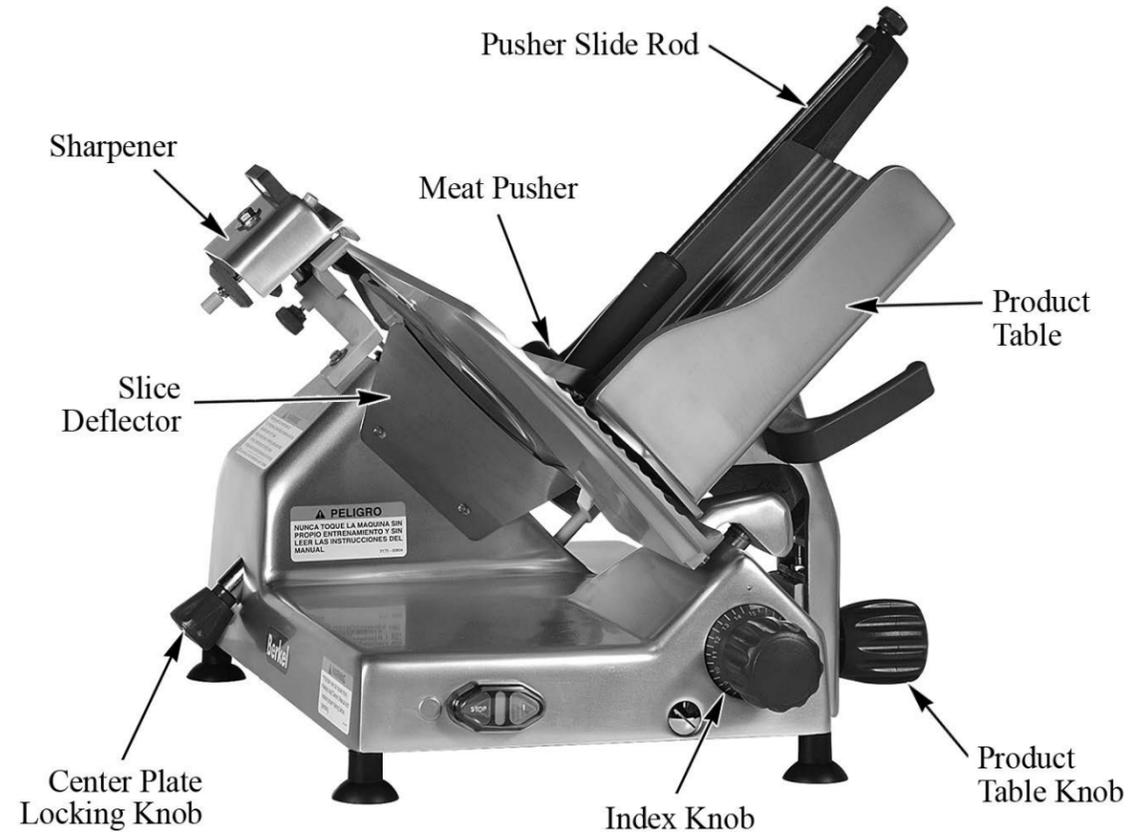
(823E-PLUS, 825E-PLUS, 827E-PLUS, 829E-PLUS, 825A-PLUS, 827A-PLUS)

This machine must be cleaned, rinsed and sanitized at intervals to comply with national, state and/or local health codes.

⚠ WARNING The slicer knife is sharp. Exercise extreme caution when working near the knife.

⚠ WARNING Unplug the machine power cord and turn index knob fully clockwise to close the gauge plate before cleaning the slicer.

Note: Sanitizer concentration shall comply with Section 4-501.114, *Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration, and Hardness* of the FDA Food Code. If a chemical sanitizer other than chlorine, iodine, or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instructions.



- Close the slicer thickness control by turning the index knob clockwise to "0".
- Turn the slicer off and unplug power cord from the wall outlet.

- Unscrew and remove meat pusher and slide rod from the product table and remove meat pusher from slide rod.
- Loosen the product table locking knob and remove the table.

- Remove the center plate by rotating the locking knob counterclockwise until loose. The center plate can then be lifted off the slicer and the rod can be pulled from the slicer base.
- Remove the slice deflector by sliding it off the mounting posts.
- Remove the sharpener by loosening the red knob at the sharpener base, then lift the sharpener from the slicer.
- Pre-scrape food scraps from the product table, center plate and slice deflector.
- Wash product table, center plate, meat pusher and slide rod, and slice deflector in hot detergent solution.
- Rinse product table, center plate, meat pusher and slide rod, slice deflector in fresh, hot potable water.
- Submerge product table, center plate, meat pusher, meat pusher slide rod, and slice deflector in sanitizer solution. Set parts aside on a sanitized surface and allow to air dry.
- Do not submerge the sharpener assembly. See the owner's manual for detailed instructions on cleaning.
- Put on cut resistant gloves. Pre-scrape food from slicer.
- Using fresh detergent solution, clean the front side of the knife with a non-abrasive pad, nylon brush, and/or cloth wipes.

Always wipe from the center of the knife to the outer edge.

- Clean the backside of the knife with the fresh detergent solution, non-abrasive pad, nylon brush, and/or cloth wipes.
- Fold a cloth wipe that has been submerged in fresh detergent solution and work it between the ring guard and knife, starting at the base of the ring guard. Carefully work the cloth around the knife, cleaning the edge of the knife, edge of the ring guard and edge of the gauge plate. Use extreme caution.
- Clean the rest of the slicer base and other components with the fresh detergent solution and a non-abrasive pad.
- Clean the table surface under the slicer with fresh detergent solution.
- Using a fresh cloth wipe, rinse slicer and area under slicer with fresh hot potable water.
- Spray slicer and area under slicer with fresh sanitizer solution from a sanitizer spray bottle and allow to air dry. Remove cut-resistant gloves.
- Slide the meat pusher onto the slide rod. Assemble the slide rod to the product table. Reinstall the center plate, the product table and slice deflector to the slicer. After assembly, spray with sanitizer solution and allow to air dry.
- Plug in slicer.

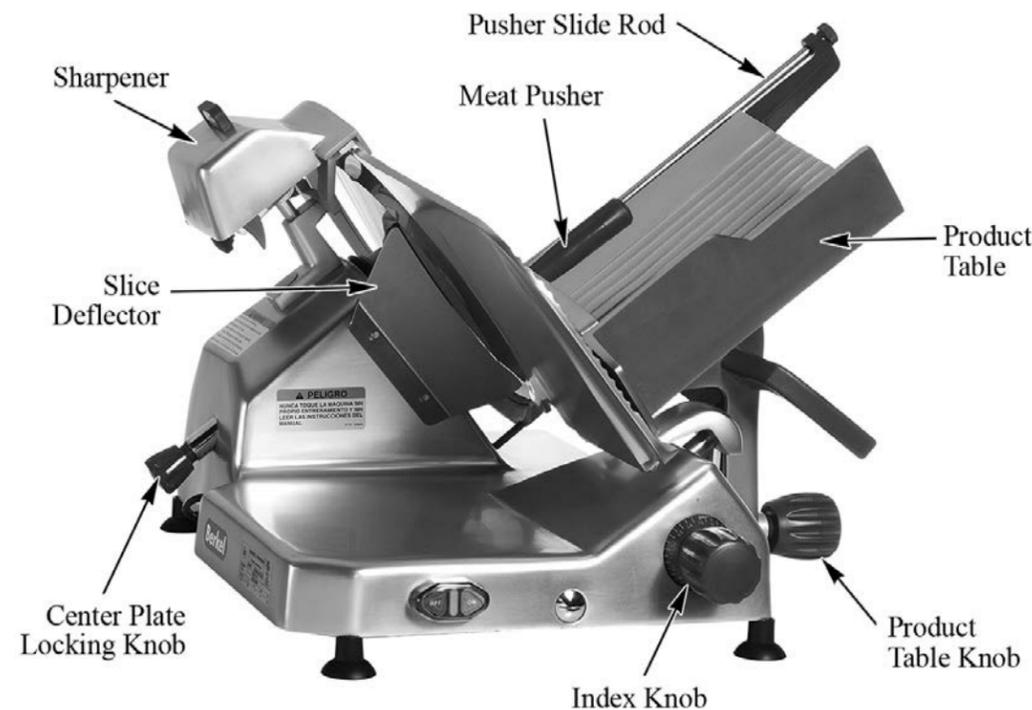
829A-PLUS Slicer – Cleaning and Sanitizing Instructions

This machine must be cleaned, rinsed and sanitized at intervals to comply with national, state and/or local health codes.

⚠ WARNING The slicer knife is sharp. Exercise extreme caution when working near the knife.

⚠ WARNING Unplug the machine power cord and turn index knob fully clockwise to close the gauge plate before cleaning the slicer.

Note: Sanitizer concentration shall comply with Section 4-501.114, *Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration, and Hardness* of the FDA Food Code. If a chemical sanitizer other than chlorine, iodine, or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instructions.



- Close the slicer thickness control by turning the index knob clockwise to “0”.
- Turn the slicer off and unplug power cord from the wall outlet.
- Pull the product table to the front of the slicer (home position) for the 829A-PLUS. The product table has a gauge plate interlock and cannot

be removed unless the thickness index knob is set at “0” and the product table is in home position.

- Unscrew and remove meat pusher and slide rod from the product table and remove meat pusher from slide rod.
- Loosen the product table locking knob and remove the table. The table must be in home position and the index knob set to “0” to remove.

- Remove the center plate by rotating the locking knob counterclockwise until loose. The center plate can then be lifted off the slicer and the rod can be pulled from the slicer base.
- Remove the slice deflector by sliding it off the mounting posts.
- Lift the 829A sharpener cover from the front and rotate it rearward to expose the top of slicer, ring guard and other components for cleaning and sanitizing. Clean the slicer cover and sharpener working around the stones with detergent and water. See owner’s manual for detailed instructions for cleaning the stones.
- Pre-scrape food scraps from the product table, center plate and slice deflector.
- Wash product table, center plate, meat pusher and slide rod, and slice deflector in hot detergent solution.
- Rinse product table, center plate, meat pusher and slide rod, slice deflector in fresh, hot potable water.
- Submerge product table, center plate, meat pusher, meat pusher slide rod, and slice deflector in sanitizer solution. Set parts aside on a sanitized surface and allow to air dry.
- Put on cut resistant gloves. Pre-scrape food from slicer.
- Using fresh detergent solution, clean the front side of the knife with a non-abrasive

pad, nylon brush, and/or cloth wipes. Always wipe from the center of the knife to the outer edge.

- Clean the backside of the knife with the fresh detergent solution, non-abrasive pad, nylon brush, and/or cloth wipes.
- Fold a cloth wipe that has been submerged in fresh detergent solution and work it between the ring guard and knife, starting at the base of the ring guard. Carefully work the cloth around the knife, cleaning the edge of the knife, edge of the ring guard and edge of the gauge plate. Use extreme caution.
- Clean the rest of the slicer base and other components with the fresh detergent solution and a non-abrasive pad.
- Clean the table surface under the slicer with fresh detergent solution.
- Using a fresh cloth wipe, rinse slicer and area under slicer with fresh hot potable water.
- Spray slicer and area under slicer with fresh sanitizer solution from a sanitizer spray bottle and allow to air dry. Remove cut-resistant gloves.
- Slide the meat pusher onto the slide rod. Assemble the slide rod to the product table. Reinstall the center plate, the product table and slice deflector to the slicer. After assembly, spray with sanitizer solution and allow to air dry.
- Plug in slicer.

Berkel

SIMPLE, PRACTICAL PERFORMANCE

BERKEL SLICERS



MANUAL GRAVITY-FEED SLICERS
AUTOMATIC GRAVITY-FEED SLICERS
PROSCIUTTO SLICERS
BREAD SLICER



THE BENEFITS OF BERKEL



Sensible solutions for commercial kitchens.

Berkel slicers are made to work consistently and reliably.

Every time you need them.



Quality equipment at an affordable price.

Kitchen tools can and should be precisely engineered, properly constructed and fairly priced.

It's a principle we built our business on.



Simplicity, sturdiness and success.

Only necessary features are included on Berkel equipment. No more. No less. Each machine is also sturdily constructed. **It's a recipe for success.**



A broad, strong service network.

Support for Berkel products is provided by the nationwide Hobart, Vulcan and Certified Independent Service networks. **It's one of the widest service networks in the industry.**

BUILDING ON A CENTURY OF SERVICE

“

**DOING BUSINESS FOR ONE DECADE IS NOTEWORTHY.
DOING BUSINESS FOR ONE CENTURY IS REMARKABLE.**

”

Berkel celebrated its 100 year anniversary in 1998. We're honored to be among a relatively small number of companies to achieve this milestone—and are looking forward to our next century.

TWO SERIES OF SLICERS TO SERVE MOST KITCHENS



800 Series Slicers

- ▶ **A wide variety of knife sizes** – Flexibility to meet specific needs.
- ▶ **Chrome-plated carbon steel knives** – Ensures sharpness for clean cuts.
- ▶ **Anodized aluminum finish** – Promotes quick, sanitary cleaning and long-lasting durability.
- ▶ **Removable carriage** – Completely submersible in water: Makes thorough cleaning easier.



X13-PLUS Premier Series Slicers

- ▶ **One-piece, NSF-approved, polymer base and product table** – Makes cleaning easier by eliminating crevices that can harbor food debris.
- ▶ **Index knob, start/stop switches located outside the drip zone** – Strengthens base, puts controls in easy reach and helps protect electronics from exposure to liquids.
- ▶ **Hardened, stainless steel 13" knife** – Eliminates potential for rust or flaking.
- ▶ **1/2 horsepower motor** – Big power to handle jobs like slicing cheese.

SLICER SELECTION GUIDE

Berkel slicers are available in a wide range of sizes and capacities to meet your needs exactly — **without compromise.**

MANUAL GRAVITY-FEED SLICERS

MODEL	KNIFE TYPE	MOTOR H.P.	MAXIMUM FOOD DIMENSIONS	THICKEST SLICE	CONSTRUCTION	GAUGE PLATE ANGLE	GAUGE PLATE INTERLOCK	SHARPENING SYSTEM
823E-Plus	9" (220 mm) Chrome-plated carbon steel	1/4	Width: 7½" (191 mm) Height: 6" (152 mm) Diameter: 6" (152 mm)	9/16" (14 mm)	Stainless steel, anodized aluminum	30°	No	Plastic housing, non-removable
825E-Plus	10" (250 mm) Chrome-plated carbon steel	1/4	Width: 8¼" (210 mm) Height: 6⅞" (175 mm) Diameter: 6⅞" (152 mm)	9/16" (14 mm)	Stainless steel, anodized aluminum	30°	No	Plastic housing, non-removable
825A-Plus	10" (250 mm) Chrome-plated carbon steel	1/3	Width: 8¾" (222 mm) Height: 6" (152 mm) Diameter: 7" (178 mm)	9/16" (14 mm)	Stainless steel, anodized aluminum	45°	No	Metal housing, non-removable
827E-Plus	12" (300 mm) Chrome-plated carbon steel	1/3	Width: 8¾" (222 mm) Height: 7¼" (184 mm) Diameter: 7" (178 mm)	9/16" (14 mm)	Stainless steel, anodized aluminum	45°	No	Plastic housing, non-removable
827A-Plus	12" (300 mm) Chrome-plated carbon steel	1/2	Width: 10¾" (273 mm) Height: 7⅞" (294 mm) Diameter: 7⅞" (187 mm)	9/16" (14 mm)	Stainless steel, anodized aluminum	45°	No	Metal housing, non-removable
829E-Plus	14" (350 mm) Chrome-plated carbon steel	1/2	Width: 11" (280 mm) Height: 8½" (216 mm) Diameter: 8½" (216 mm)	5/8" (16 mm)	Stainless steel, anodized aluminum	45°	No	Plastic housing, non-removable
829A-Plus	14" (350 mm) Chrome-plated carbon steel	1/2	Width: 11" (280 mm) Height: 8½" (216 mm) Diameter: 8½" (216 mm)	9/16" (14 mm)	Stainless steel, anodized aluminum	45°	Yes	Metal housing, non-removable
X13E-Plus	13" (330 mm) Stainless Steel	1/2	Rectangles: 10½" x 6¾" (265 mm x 170 mm) Squares: 7½" (190 mm) Rounds: 8½" (220 mm)	1⅝" (34 mm)	NSF-approved polymer	45°	No	Removable with borazon stones
X13-Plus	13" (330 mm) Stainless Steel	1/2	Rectangles: 10½" x 6¾" (265 mm x 170 mm) Squares: 7½" (190 mm) Rounds: 8½" (220 mm)	1⅝" (34 mm)	NSF-approved polymer	45°	Yes	Removable with borazon stones

AUTOMATIC GRAVITY-FEED SLICERS

MODEL	KNIFE TYPE	MOTOR H.P.	MAXIMUM FOOD DIMENSIONS	THICKEST SLICE	SLICE-PER-MINUTE SETTINGS	STROKE LENGTH SETTINGS	TABLE CONSTRUCTION	GAUGE PLATE ANGLE	GAUGE PLATE INTERLOCK	SHARPENING SYSTEM
X13AE-Plus	13" (220 mm) Stainless steel	1/2	Rectangles: 10½" x 6¾" (265 mm x 170 mm) Squares: 7½" (190 mm) Rounds: 8½" (220 mm diameter)	1⅝" (34 mm)	20/40/60	1/3, 2/3, Full	NSF-approved polymer	45°	No	Removable with borazon stones
X13A-Plus	13" (220 mm) Stainless steel	1/2	Rectangles: 10½" x 6¾" (265 mm x 170 mm) Squares: 7½" (190 mm) Rounds: 8½" (220 mm diameter)	1⅝" (34 mm)	20/40/60	1/3, 2/3, Full	NSF-approved polymer	45°	Yes	Removable with borazon stones

HERITAGE FLY WHEEL SLICERS



MODEL	KNIFE SIZE	MAXIMUM FOOD DIMENSIONS	THICKEST SLICE	CONSTRUCTION	TABLE ANGLE
300M	12" (300 mm)	Width: 8½" (216 mm) Height: 7" (178 mm) Diameter: 7" (178 mm)	3/16" (5 mm)	Stainless steel, anodized aluminum	90°
330M	13" (330 mm)	Width: 10⅞" (275 mm) Height: 8⅜" (212 mm) Diameter: 8⅜" (212 mm)	3/16" (5 mm)	Stainless steel, anodized aluminum	90°



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PLUGS AND RECEPTACLES FOOD MACHINES



PLUGS AND RECEPTACLES FOOD MACHINES

MACHINE VOLTAGES									
Service Current Requirement if Plug Connected	120/60/1	200/60/1	230/60/1	200/60/3 or 208/60/3		230/60/3		460/60/3	NOTES
	15 Amp.	208/60/1	15 Amp.	20 Amp.	30 Amp.	20 Amp.	30 Amp.	20 Amp.	
Terminal Designation of Plug	2 Pole 3 Wire Grdg.		2 Pole 3 Wire Grdg.	4 Pole 5 Wire Grdg.	4 Pole 5 Wire Grdg.	3 Pole 4 Wire Grdg.	3 Pole 4 Wire Grdg.	3 Pole 4 Wire Grdg.	
NEMA Plug Configuration	5-15P		6-15P	L21-20P	L21-30P	L15-20P	L15-30P	L16-20P	
Plug Configuration									
Molded Plug on Cord	Yes		Yes	No	No	No	No	No	
Plug-Straight/Angle	Straight		Straight	Straight	Straight	Straight	Straight	Straight	
NEMA Receptacle or Connector Configuration	5-15R		6-15R	L21-20R	L21-30R	L15-20R	L15-30R	L16-20R	
Choppers	4812	X		X	✓	✓		✓	
	4822	X			✓	✓		✓	
	4732A		✓	✓		X ▲	✓	✓	
Cutter Mixer	HCM450				X		X	X	
Fat Tester	F101	X		X					
Food Cutter	84145	X		X	X				
	84186	X		X	X			X	
Food Processors	FP41	X							
	HCM61	X *							5-20P
	HCM62						X		
	FP100	X							
	FP150	X							
	FP300	X							
	FP350	X							
Grinders	4146				✓		✓	✓	
	4246		X *	X *		X *	X	X	L6-30P, L15-30P
Mixer Grinders	MG1532		X *	X *		X *	X	X	L6-30P, L15-30P
	MG2032					X *	X	X	L15-30P
Mixers	N50	X		X					
	A120	X		X					
	A200/A200F	X		X					
	D300	X	✓	✓	✓		✓	✓	
	D340	✓	✓	✓	✓		✓	✓	
	H600	✓	✓	✓	✓		✓	✓	
	P660			Available 208 & 240/60/1 - No Cord		208-240/60/3 - No Cord			
	L800		✓	✓		✓		✓	
M802/V1401		✓	✓		✓		✓		
Peelers	6115	X		X					
	6430/6460			Available 208-240/60/1 - No Cord		208-240/60/3 - No Cord			✓
	6460M			Available 208-240/60/1 - No Cord		208-240/60/3 - No Cord			✓
Power Drive	PD35/70	X							
	6614	✓		Available 208-240/60/1 - No Cord		208-240/60/3 - No Cord			✓
Saws	6801			✓	Available 208-240/60/3 - No Cord				✓
	610	X							
Slicers	Edge™	X							
	2612	X		X					
	2712	X		X					
	2812	X							
	2912	X							

X Cord and Plug Standard ▲ Available as an option — not UL Listed * See notes column
 ✓ Available at specified voltage no cord and plug available ○ Optional cord and plug may be ordered

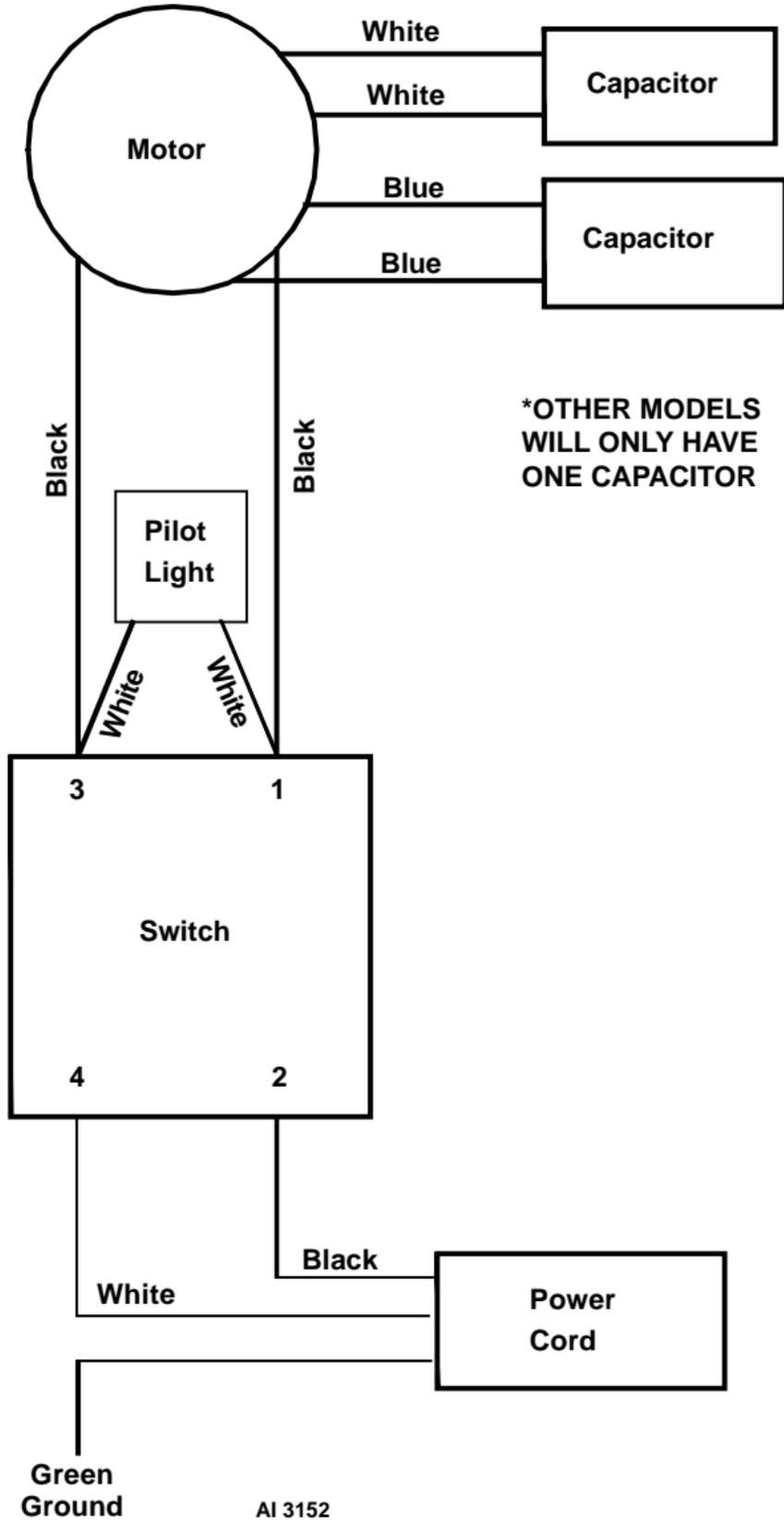
PLUGS AND RECEPTACLES FOOD MACHINES



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PLUGS			RECEPTACLES OR CONNECTORS				
NEMA Plug Configuration	Hubbell Part No.	Woodhead Part No.	NEMA Receptacle or Connector Configuration	Hubbell Part No.		Woodhead Part No.	
				Receptacle	Connector	Receptacle	Connector
5-15P	5266-C	—	5-15R	5262	5269-C	—	—
6-15P	5366-C	—	6-15R	5362	5669-C	—	—
L21-20P	2511	—	L21-20R	2510	2513	—	—
L21-30P	2811	—	L21-30R	2810	2813	—	—
L15-20P	2421	26W75	L15-20R	2420	2423	67W75	27W75
L15-30P	2721	28W75	L15-30R	2720	2723	69W75	29W75
L16-20P	2431	26W76	L16-20R	2430	2433	67W76	27W76

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.



TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSES
Knife motor will not start.	No power to slicer.
	Start/stop switch malfunction.
	Capacitor malfunction.
	Motor malfunction.
Slicer will not shut off.	Start/stop switch malfunction.
Hard to slice.	Dull knife.
	Adjustment screw binding on square rail.
	Round rail not properly lubricated.
Wedge shaped slice.	Gauge plate not properly adjusted.
	Product not stable in product table.
Noisy.	Bearing malfunction.
	Round rail not properly lubricated.
	Motor malfunction.
	Belt mis-aligned.
Knife motor running, knife not turning.	Knife belt malfunction.
	Knife bearing assembly malfunction.
Knife running or starting at less than rated RPM (slow).	Motor malfunction.
	Drive belt malfunction.
	Knife bearing assembly malfunction.

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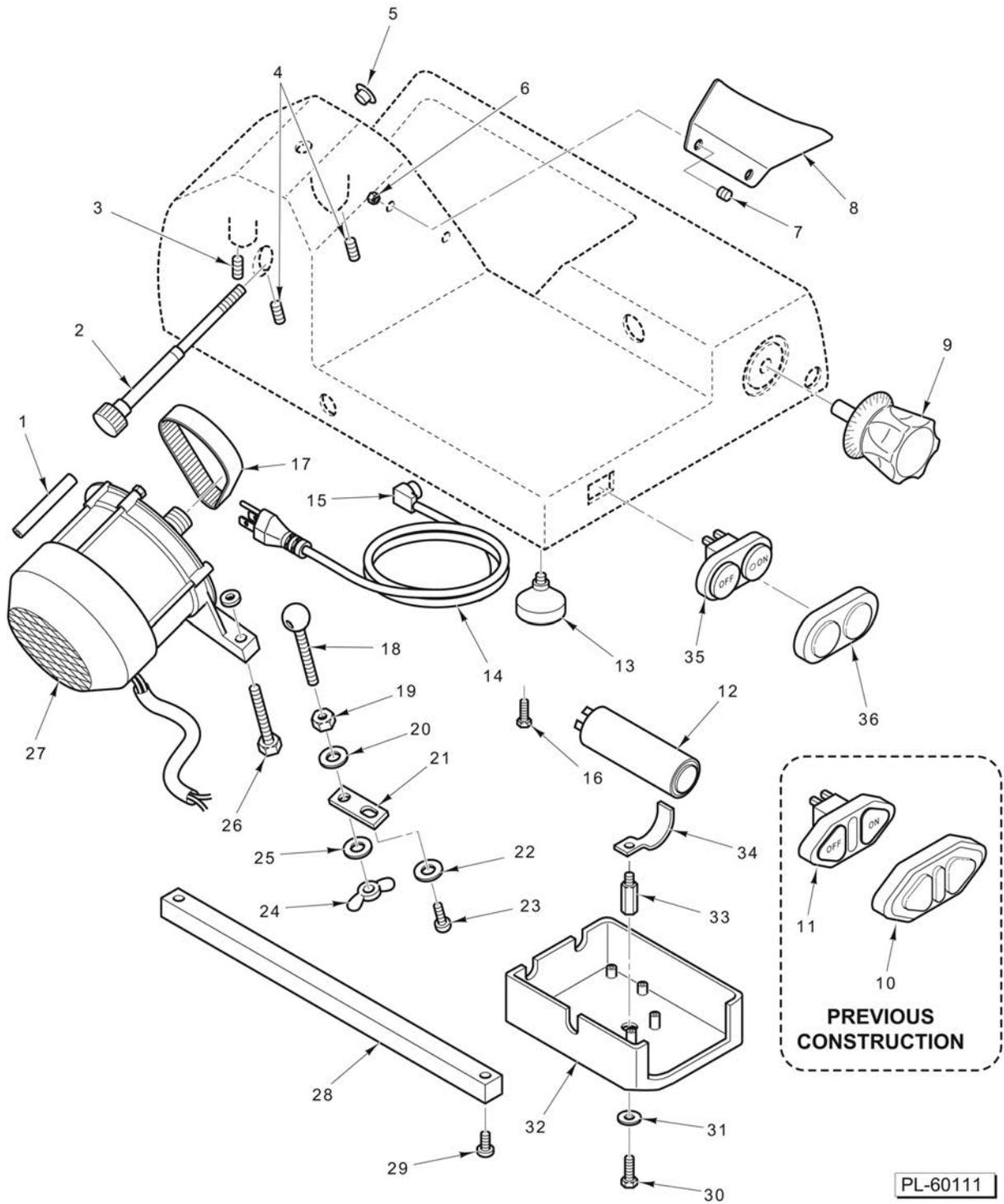
CATALOG OF REPLACEMENT PARTS

823E-PLUS & 825E-PLUS SLICERS



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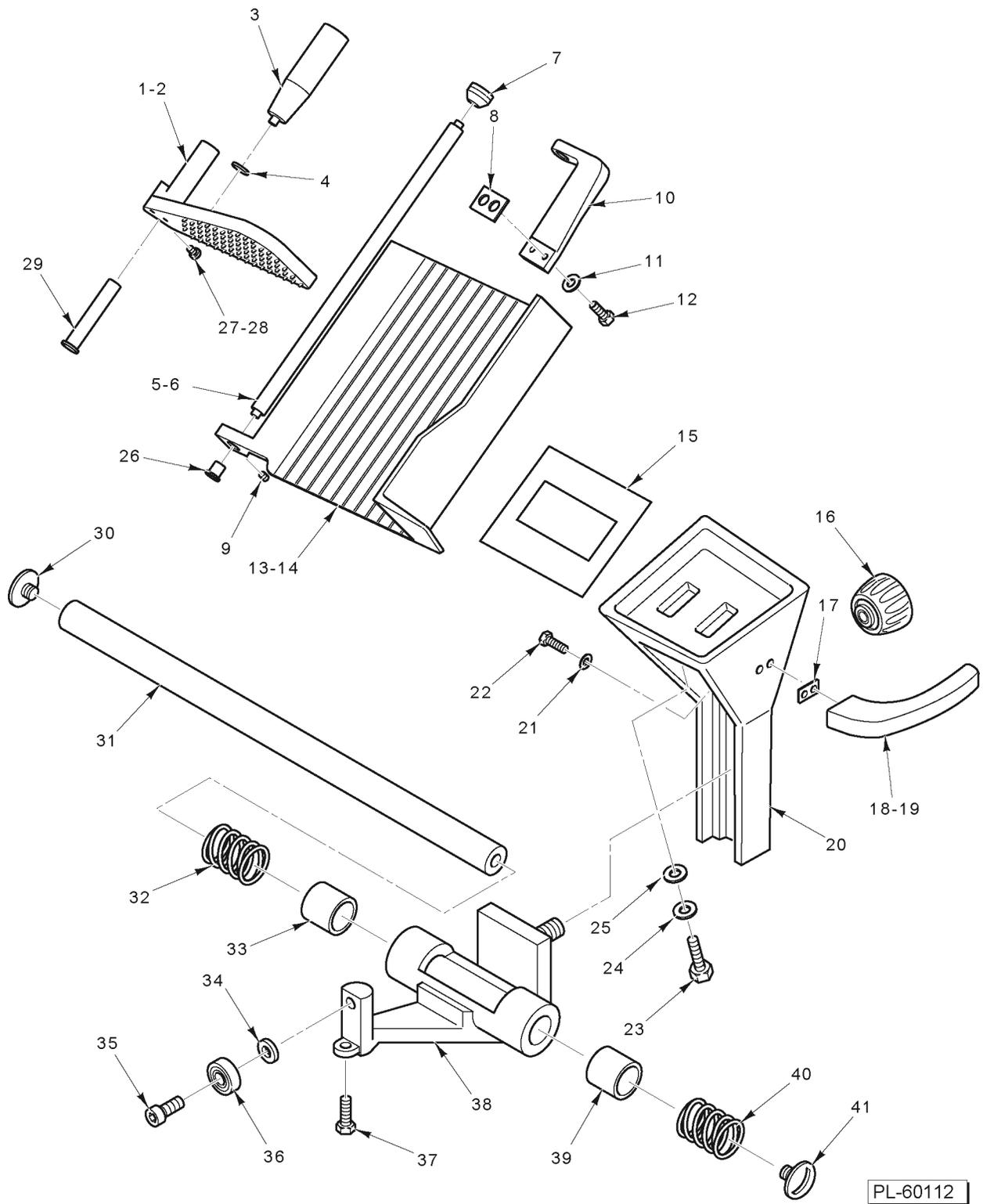
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7	MEAT TABLE AND CARRIAGE
9	KNIFE AND GAUGE PLATE ASSEMBLY
11	SHARPENER ASSEMBLY



ELECTRICAL AND HOUSING

ELECTRICAL AND HOUSING

ILLUS. PL-60111	PART NO.	NAME OF PART	AMT.
1	01-400825-00060	Pin.....	1
2	01-400823-0075A	Tie Rod - Center Plate.....	1
3	01-400825-00086	Set Screw.....	1
4	01-400823-00061	Set Screw.....	2
5	01-40823E-10031	Tap - Plastic.....	2
6	01-400827-00146	Nut.....	2
7	01-40823E-10002	Pin.....	2
8	01-40823E-10001	Deflector - Slicer.....	1
9	01-40823E-10025	Knob - Index.....	1
10		Cover - Switch (Part no longer available, order Item 35).....	1
11		Switch (Part no longer available, order Item 35).....	1
12	01-400827-00042	Capacitor.....	1
13	01-400825-00093	Foot - Rubber (5mm Threads).....	1
14	01-404175-00031	Cord - Power.....	1
15	01-402675-00562	Bushing - Strain Relief.....	1
16	01-40823E-10032	Screw (Use With Power Cord Ground Wire).....	1
17	01-400825-0066B	Belt (Ribbed Flat Belt).....	1
18	01-400825-00053	Tie Rod - Motor.....	1
19	01-402175-00387	Nut.....	1
20	01-40823E-10033	Washer.....	1
21	01-400825-00055	Plate.....	1
22	01-400825-00006	Washer.....	1
23	01-400823-00058	Screw.....	1
24	01-400825-00056	Nut - Wing.....	1
25	01-40823E-10033	Washer.....	1
26	01-400825-00053	Tie Rod - Motor.....	1
27	01-400823-0048R	Motor - Ribbed Flat Belt.....	1
28	01-400823-00014	Rail - Square Bar.....	1
29	01-400825-00021	Screw.....	2
30	01-400825-00021	Screw.....	1
31	01-400825-00006	Washer.....	1
32	01-400823-00406	Cover.....	1
33	01-400823-00407	Spacer.....	1
34	01-400825-00043	Clamp - Capacitor.....	1
35	01-40823E-10102	Switch (On/Off) (Incls. Item 36).....	1
36	00-915504	Cover - Switch.....	1

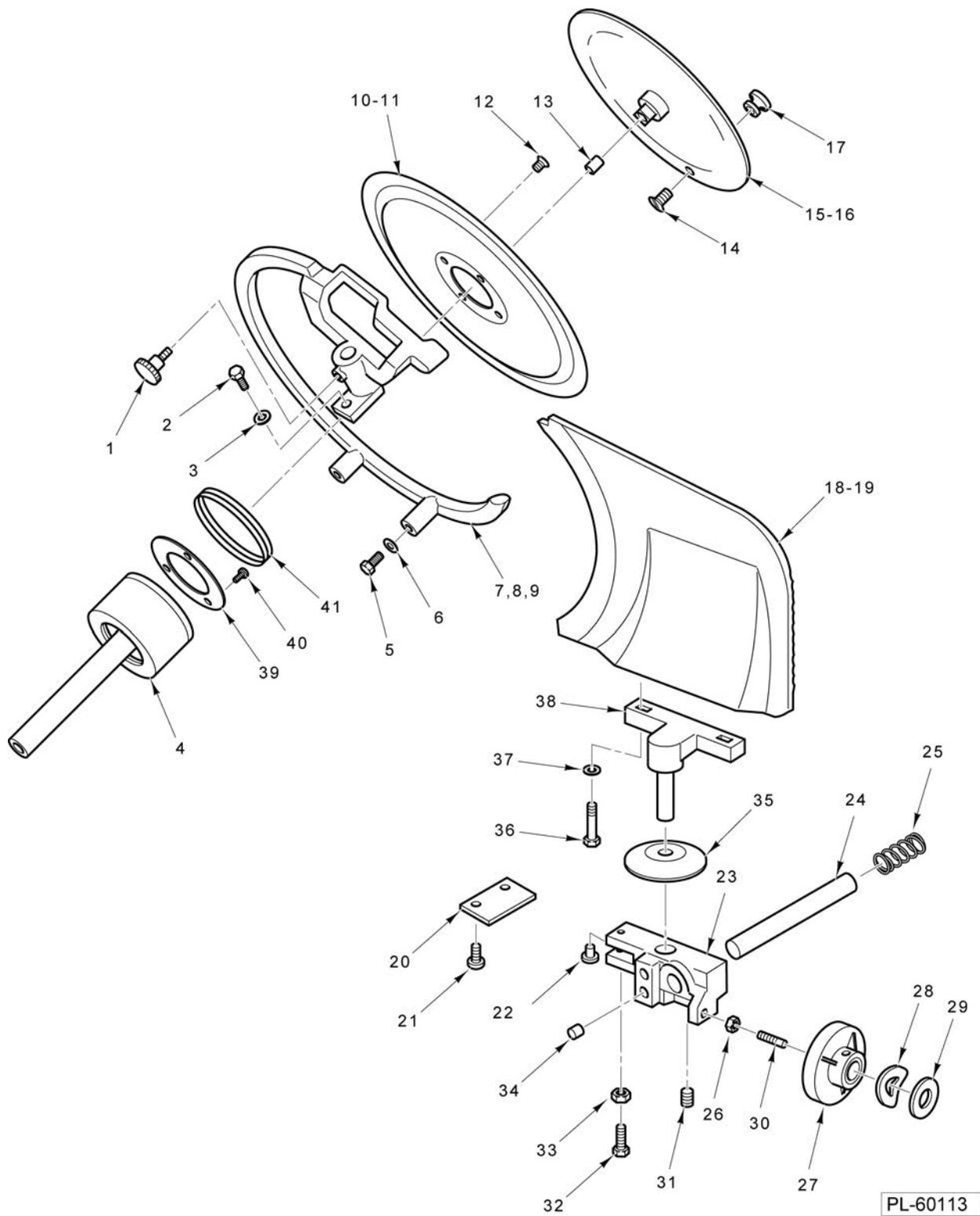


MEAT TABLE AND CARRIAGE

MEAT TABLE AND CARRIAGE

ILLUS. PL-60112	PART NO.	NAME OF PART	AMT.
1	01-400823-00009	Pusher - Complete (823E-PLUS).....	1
2	01-400825-00009	Pusher - Complete (825E-PLUS).....	1
3	01-400825-080-1	Handle - Pusher (Red) (8mm Threads).....	1
4	01-40823E-10004	Gasket - Pusher Handle.....	1
5	01-40823E-10006	Rod (823E-PLUS).....	1
6	01-40825E-10002	Rod (825E-PLUS).....	1
7	01-40823E-10007	Knob (Red).....	1
8	01-40823E-10009	Gasket - Extension.....	1
9	01-400825-00086	Set Screw.....	1
10	01-403875-00290	Bracket - Extension (Red).....	1
11	01-40330M-00090	Washer.....	2
12	01-400825-00089	Screw.....	2
13	01-40823E-10010	Table - Product (823E-PLUS).....	1
14	01-40825E-10003	Table - Product (825E-PLUS).....	1
15	01-40823E-10011	Gasket - Tray Support.....	1
16	01-40823E-10018	Knob - Carriage (Red).....	1
17	01-40823E-10016	Gasket - Carriage Handle.....	1
18	01-40823E-10017	Handle - Carriage (Red).....	1
*19	01-403875-00303	Handle, Red Carriage.....	1
20	01-40823E-10012	Support.....	1
21	01-403301-03812	Washer.....	2
22	01-40823E-10019	Screw.....	2
23	01-40823E-10013	Screw.....	2
24	01-40823E-10014	Washer - Gasket.....	2
25	01-40823E-10015	Washer (Aluminum).....	2
26	01-40823E-10005	Bushing.....	1
27	01-400823-00082	Pad - Wearing (823E-PLUS).....	1
28	01-400827-00082	Pad - Wearing (825E-PLUS).....	1
29	01-400825-00079	Bushing (2-5/8 In.).....	1
30	01-400825-00050	Screw.....	1
31	01-400823-00013	Rail - Round.....	1
32	01-400825-00020	Spring.....	1
33	01-400823-00218	Bushing.....	1
34	01-400825-00016	Washer.....	2
35	01-400825-00017	Screw.....	1
36	01-400825-00015	Bearing.....	1
37	01-400825-00021	Screw.....	1
38	01-400823-00012	Carriage - Complete.....	1
39	01-400823-00218	Bushing.....	1
40	01-400825-00020	Spring.....	1
41	01-400825-00050	Screw.....	1

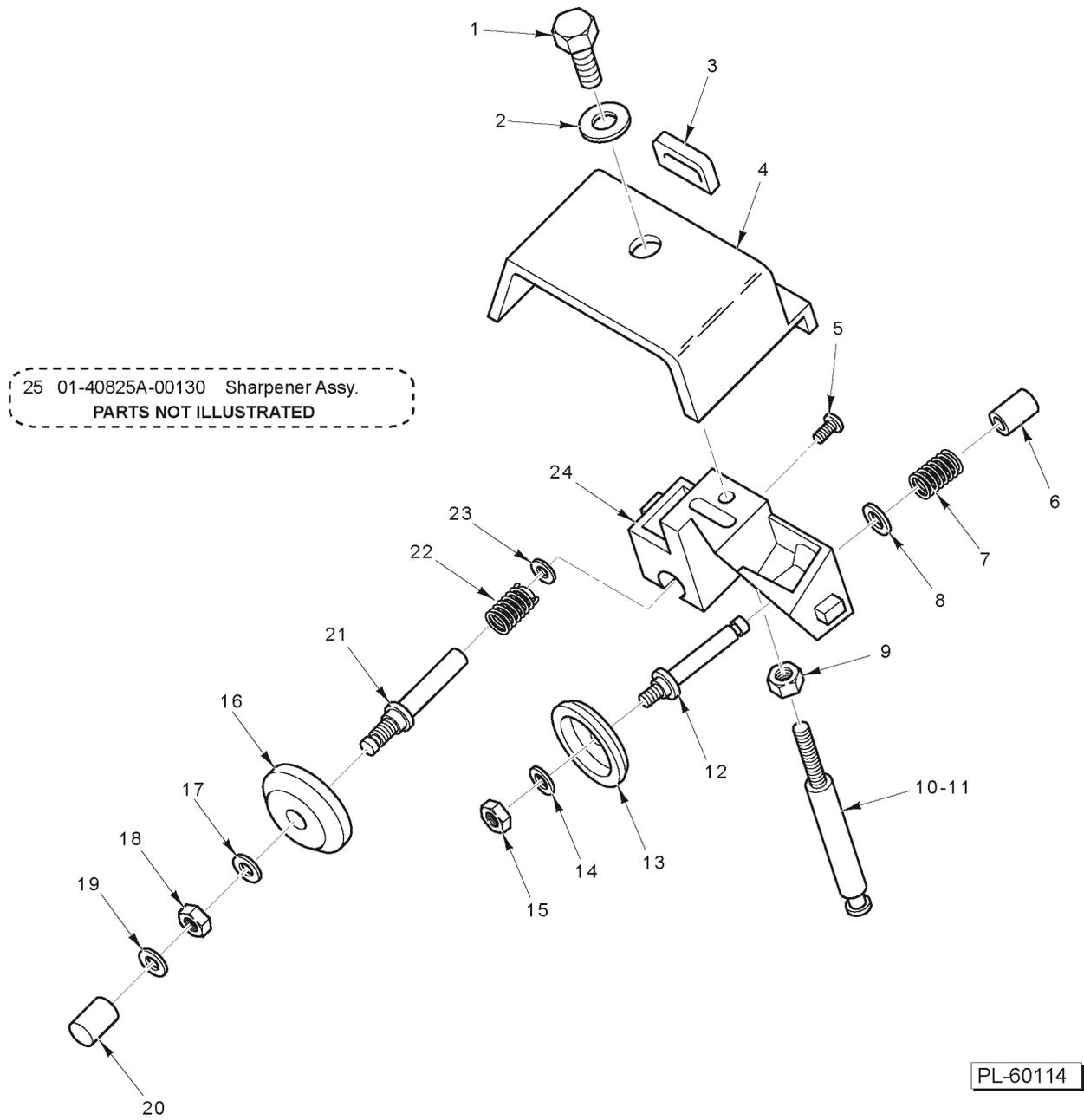
* (823E-PLUS S/N EN1076560 and above; 825A-PLUS S/N EN1076330-EN1076379 & EN1076429 and above; 825E-PLUS S/N EN1076490 and above; 827A-PLUS & 827A-PLUS Q S/N EN1079347 and above; 827E-PLUS S/N EN1073530 and above; 829A-PLUS & 829A-PLUS Q S/N EN1075690 and above; 829E-PLUS S/N EN1075830 and above ONLY)



KNIFE AND GAUGE PLATE ASSEMBLY

KNIFE AND GAUGE PLATE ASSEMBLY

ILLUS. PL-60113	PART NO.	NAME OF PART	AMT.
1	01-40823E-10000	Knob (Red).....	1
2	01-400825-00101	Screw.....	1
3	01-400823-00123	Washer.....	1
4	01-400823-067-1	Pulley Assy. (Flat Belt).....	1
5	01-400825-00021	Screw.....	2
6	01-40823E-10022	Washer.....	2
7	01-400823-00408	Guard - Ring (823E-PLUS).....	1
8	01-400825-00408	Guard - Ring (825E-PLUS) Before Serial Number EN01048817.....	1
9	01-403875-00291	Guard - Ring (825E-PLUS) Starting Serial Number ENEN01048817.....	1
10	01-400823-00073	Knife (823E-PLUS).....	1
11	01-400825-00073	Knife (825E-PLUS).....	1
12	01-400825-00074	Screw - Knife.....	4
13	01-400825-00135	Insert - Cover.....	1
14	01-400825-00074	Screw - Knife.....	1
15	01-400823-00404	Plate - Center (823E-PLUS).....	1
16	01-400825-00401	Plate - Center (825E-PLUS).....	1
17	01-400823-00403	Knob - Knife Cover (Aluminum).....	1
18	01-40823E-10020	Plate - Gauge (823E-PLUS).....	1
19	01-40825E-10004	Plate - Gauge (825E-PLUS).....	1
20	01-40825A-00026	Plate.....	1
21	01-400825-00032	Screw.....	2
22	01-400825-00030	Pin.....	1
23	01-40823E-10027	Support.....	1
24	01-40823E-10026	Shaft - Support.....	1
25	01-400825-00024	Spring.....	1
26	01-402175-00387	Nut.....	1
27	01-400825-00025	Index Cam.....	1
28	01-400825-00095	Washer - Spring.....	1
29	01-400823-00405	Washer.....	1
30	01-400825-00027	Pin - Cam.....	1
31	01-400825-00031	Set Screw.....	1
32	01-40823E-10035	Screw.....	1
33	01-400823-00029	Nut.....	1
34	01-400825-00031	Set Screw.....	2
35	01-40823E-10024	Boot.....	1
36	01-40823E-10023	Screw.....	2
37	01-40823E-10022	Washer.....	2
38	01-40823E-10021	Support - Gauge Plate.....	1
39	01-40823E-10036	Ring.....	1
40	01-40823E-10037	Screw.....	3
41	01-40823E-10038	Seal - Rubber.....	1



SHARPENER ASSEMBLY

SHARPENER ASSEMBLY

ILLUS. PL-60114	PART NO.	NAME OF PART	AMT.
1	01-400825-00122	Screw.....	1
2	01-400823-00123	Washer.....	1
3	01-400823-00400	Cover - Sharpener.....	1
4	01-412062-00RED	Flag - Berkel.....	1
5	01-402101-02109	Screw.....	1
6	01-40825A-10016	Button - Push.....	1
7	01-400825-00117	Spring.....	1
8	01-403301-03812	Washer.....	1
9	01-402101-07041	Nut.....	1
10	01-403375-01418	Shaft - Sharpener (823E-PLUS).....	1
11	01-403375-01419	Shaft - Sharpener (825E-PLUS).....	1
12	01-400825-00109	Shaft.....	1
13	01-400825-00112	Stone.....	1
14	01-403301-03812	Washer.....	1
15	01-402175-00387	Nut.....	1
16	01-400825-00112	Stone.....	1
17	01-403301-03812	Washer.....	1
18	01-402175-00387	Nut.....	1
19	WS-030-50	Washer 4.3mm x 12 mm x 1.0mm.....	1
20	01-40825A-10017	Button - Push.....	1
21	01-400825-00110	Shaft.....	1
22	01-400825-00117	Spring.....	1
23	01-403301-03812	Washer.....	1
24	01-400825-00108	Frame - Sharpener.....	1
25	01-40825A-00130	Sharpener Assy.....	1



CATALOG OF REPLACEMENT PARTS

825A-PLUS & 827E-PLUS SLICERS



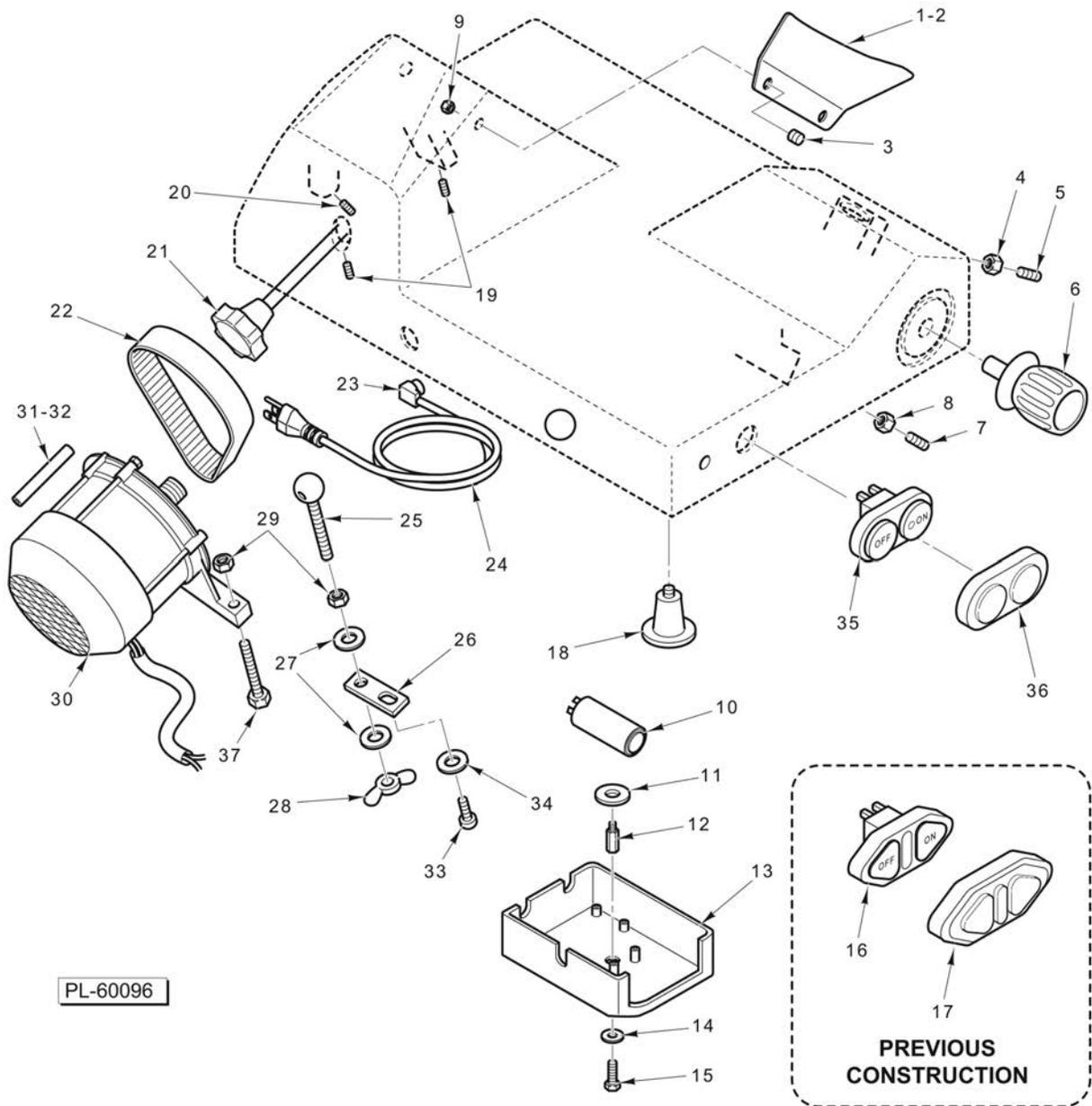
825A-Plus



827E-Plus

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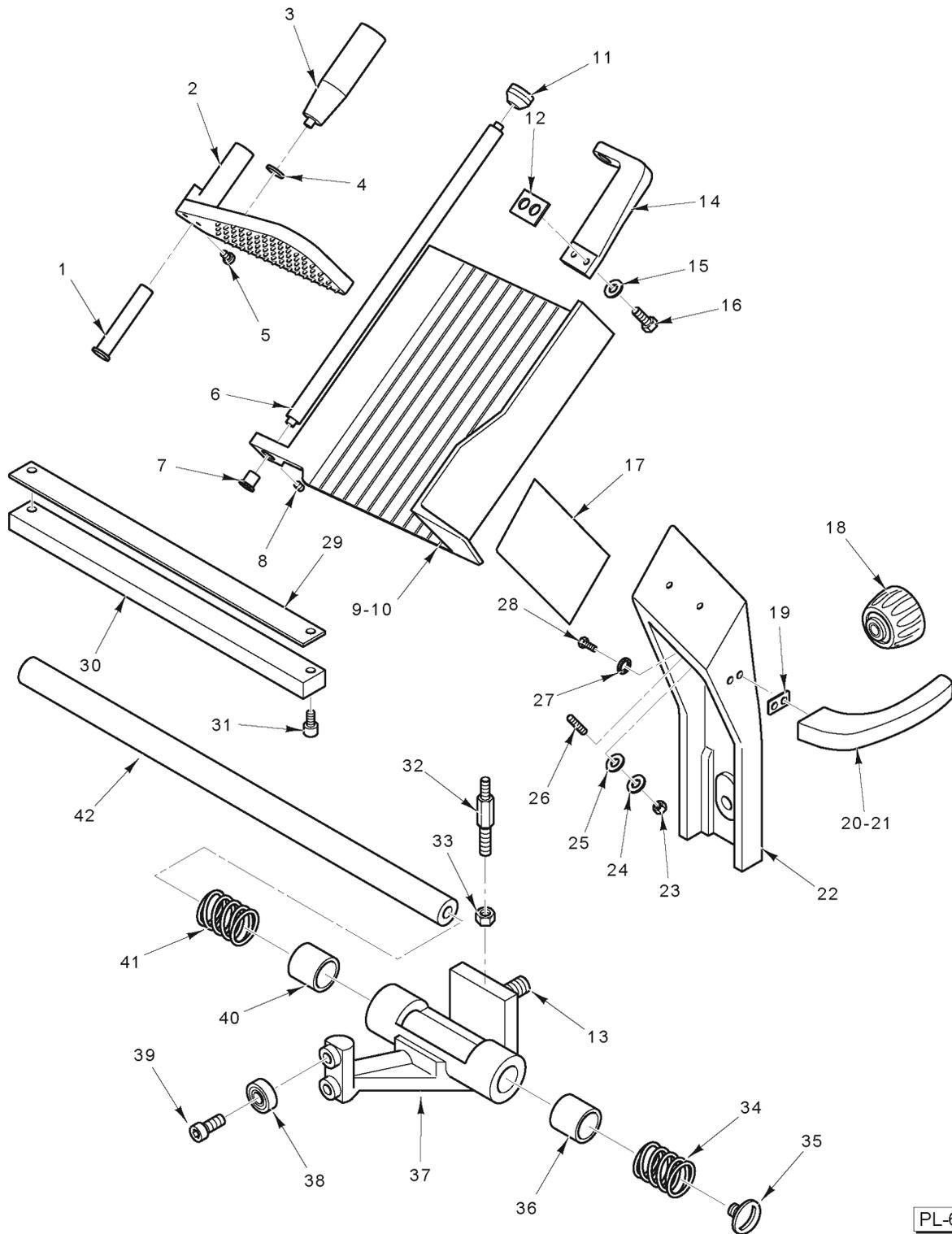
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ELECTRICAL AND HOUSING

ELECTRICAL AND HOUSING

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60096			
1	01-40823E-10001	Deflector - Slicer (825A-PLUS).....	1
2	01-40827E-10000	Deflector - Slicer (827E-PLUS).....	1
3	01-40823E-10002	Pin.....	2
4	01-402101-07041	Nut.....	1
5	01-400839-00093	Set Screw.....	2
6	01-40823E-10025	Knob - Index.....	1
7	01-400839-00093	Set Screw.....	1
8	01-402101-07041	Nut.....	1
9	01-402101-07041	Nut.....	2
10	01-400827-00042	Capacitor.....	1
11	01-40825A-10013	Washer.....	1
12	01-400825-00407	Spacer.....	1
13	01-400825-00405	Cover - Switch Box.....	1
14	01-400825-00006	Washer.....	1
15	01-400825-00021	Screw.....	1
16		Switch (Part no longer available, order Item 35).....	1
17		Cover - Switch (Part no longer available, order Item 35).....	1
18	01-40827E-00093	Foot - Rubber (6mm Threads).....	4
19	01-400823-00061	Set Screw.....	2
20	01-400823-00061	Set Screw.....	1
21	01-400825-0075A	Tie Rod - Center Plate.....	1
22	01-400825-0066B	Belt (Ribbed Flat Belt).....	1
23	FE-021-21	Strain Relief.....	1
24	01-404175-00031	Cord - Power.....	1
25	01-400825-00053	Tie Rod - Motor.....	1
26	01-400825-00055	Plate.....	1
27	01-400825-00006	Washer.....	2
28	01-400825-00056	Nut - Wing.....	1
29	01-402101-07041	Nut.....	2
30	01-400825-0048N	Motor.....	1
31	01-400825-00060	Pin 70MM.....	2
32	01-40827E-10004	Pin - Motor 90MM.....	1
33	01-400827-00058	Screw.....	1
34	01-400825-00006	Washer.....	1
35	01-40823E-10102	Switch (On/Off) (Incls. Item 36).....	1
36	00-915504	Cover - Switch.....	1
37	01-40825A-10014	Screw.....	2



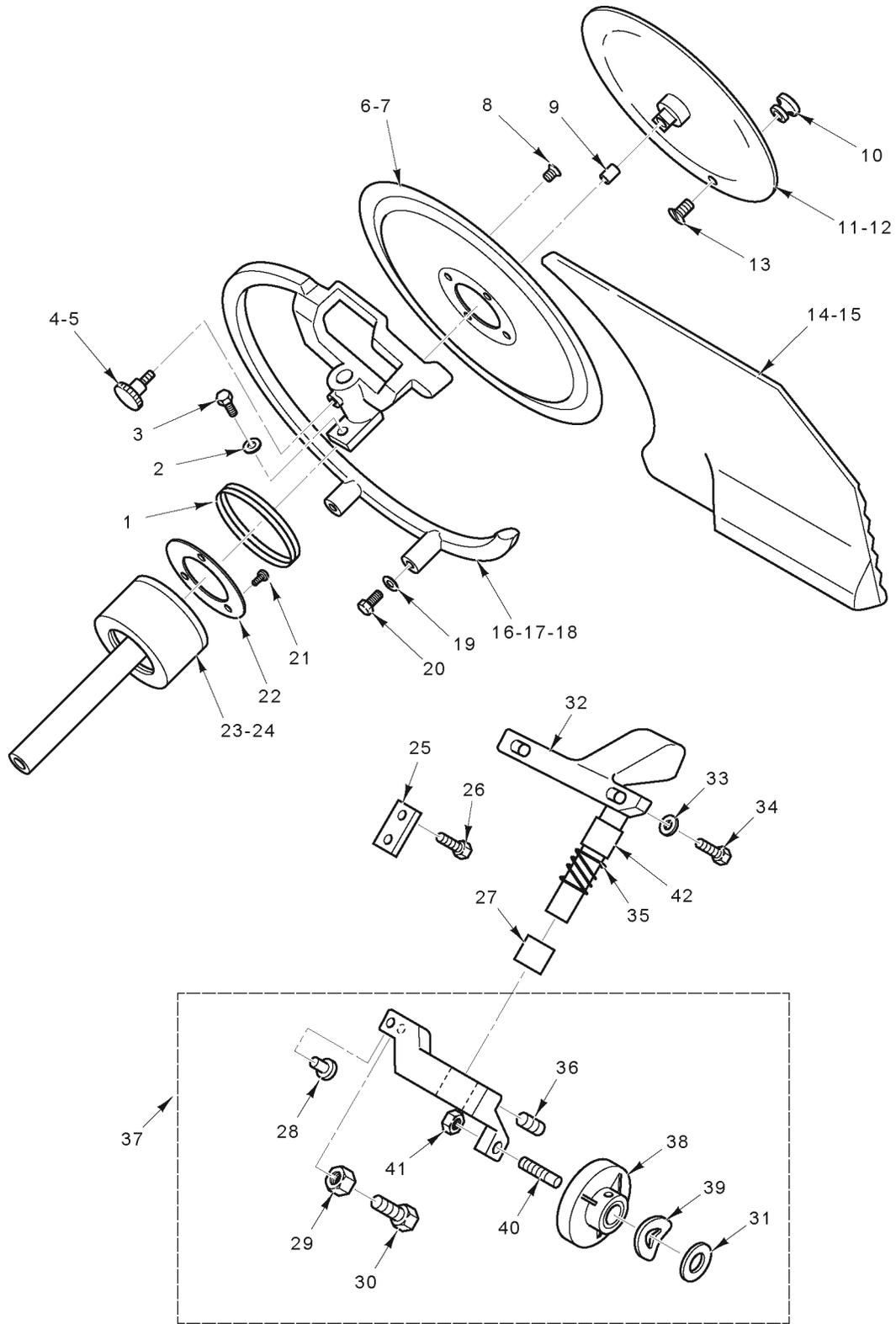
PL-60092

MEAT TABLE AND CARRIAGE

MEAT TABLE AND CARRIAGE

ILLUS. PL-60092	PART NO.	NAME OF PART	AMT.
1	01-400825-00079	Bushing (2-5/8 In.).....	1
2	01-40825A-10018	Pusher Assy.....	1
3	01-400825-0080A	Handle - Pusher (Red) (6mm Threads).....	1
4	01-40823E-10004	Gasket - Pusher Handle.....	1
5	01-400827-00082	Pad - Wearing.....	1
6	01-40825E-10002	Rod.....	1
7	01-40823E-10005	Bushing.....	1
8	01-400825-00086	Set Screw.....	1
9	01-40825E-10001	Table - Product (825A-PLUS).....	1
10	01-40827E-10002	Table - Product (827E-PLUS).....	1
11	01-40823E-10007	Knob (Red).....	1
12	01-40823E-10009	Gasket - Extension.....	1
13	01-40825A-10006	Screw.....	1
14	01-403875-00290	Bracket - Extension (Red).....	1
15	01-40330M-00090	Washer.....	2
16	01-40823E-10019	Screw.....	2
17	01-40825A-10002	Gasket - Tray Support.....	1
18	01-40823E-10018	Knob - Carriage (Red).....	1
19	01-40823E-10016	Gasket - Carriage Handle.....	1
20	01-40823E-10017	Handle - Carriage (Red).....	1
*21	01-403875-00303	Handle, Red Carriage.....	1
22	01-40825A-10003	Support.....	1
23	01-40829E-10008	Nut.....	2
24	01-40823E-10015	Washer (Aluminum).....	2
25	01-40823E-10014	Washer - Gasket.....	2
26	01-40825A-10004	Screw.....	2
27	01-402101-08515	Washer.....	2
28	01-400825-00089	Screw.....	2
29	01-40825A-10015	Plate - Lexan.....	2
30	01-40825A-00014	Rail - Square.....	1
31	01-400827-00021	Screw.....	2
32	01-40825A-10005	Spacer.....	1
33	01-40300M-00098	Nut.....	1
34	01-400825-00020	Spring.....	1
35	01-400825-00050	Screw.....	2
36	01-400823-00218	Bushing.....	1
37	01-40825A-10007	Carriage.....	1
38	01-400825-00015	Bearing.....	2
39	01-400825-00089	Screw.....	2
40	01-400823-00218	Bushing.....	1
41	01-400825-00020	Spring.....	1
42	01-400825-00013	Rail - Round.....	1
	01-40825A-10008	Carriage Assy.....	1

* (823E-PLUS S/N EN1076560 and above; 825A-PLUS S/N EN1076330-EN1076379 & EN1076429 and above; 825E-PLUS S/N EN1076490 and above; 827A-PLUS & 827A-PLUS Q S/N EN1079347 and above; 827E-PLUS S/N EN1073530 and above; 829A-PLUS & 829A-PLUS Q S/N EN1075690 and above; 829E-PLUS S/N EN1075830 and above ONLY)

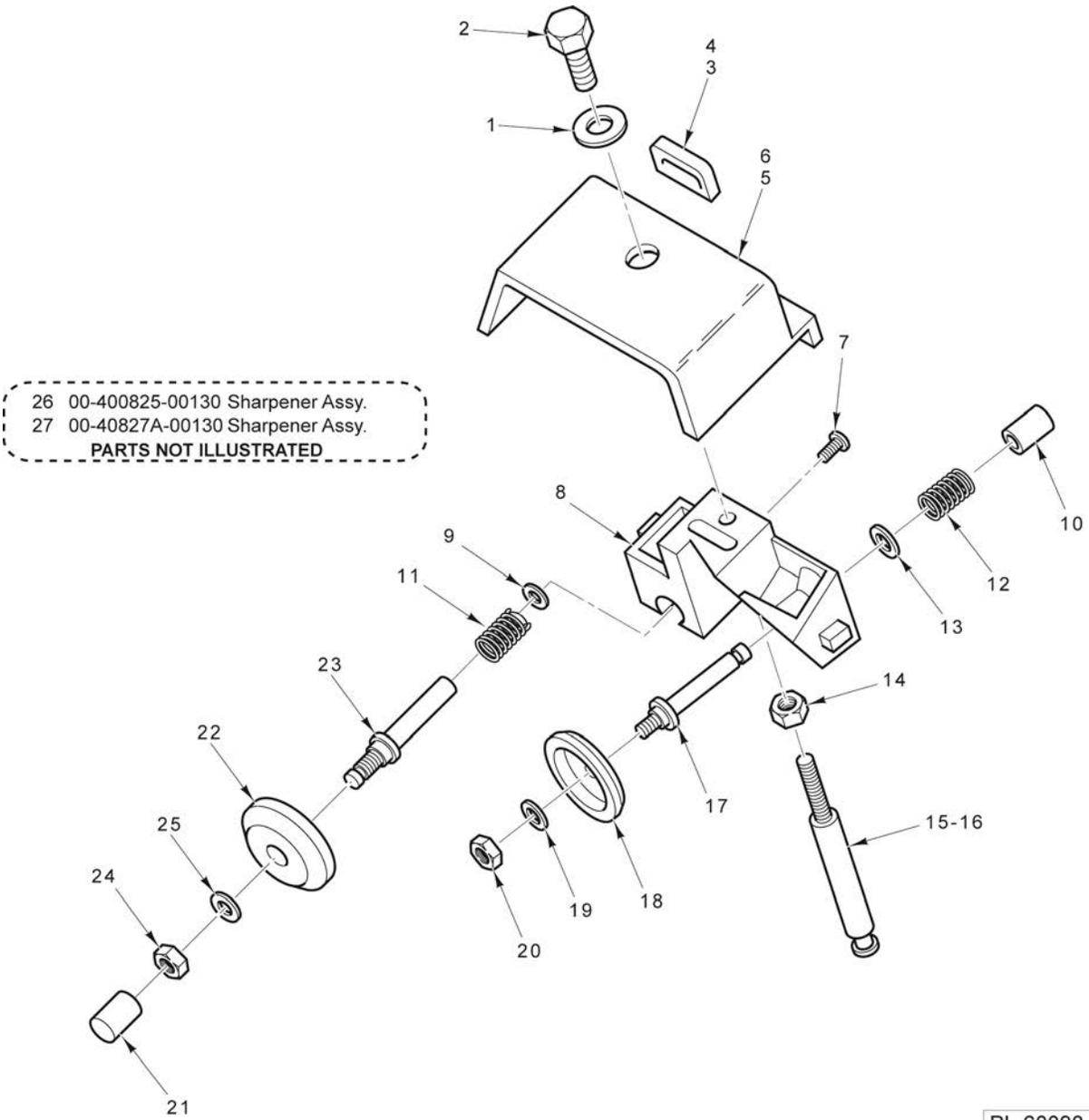


PL-60097

KNIFE AND GAUGE PLATE ASSEMBLY

KNIFE AND GAUGE PLATE ASSEMBLY

ILLUS. PL-60097	PART NO.	NAME OF PART	AMT.
1	01-403875-00273	Seal - Rubber.....	1
2	01-400823-00123	Washer.....	1
3	01-400825-00101	Screw.....	1
4	01-400827-0103A	Knob (Red).....	1
5	01-40227-00643	Knob (825A-PLUS & 825A-PLUS Q S/N EN1076330-EN1076379 & EN1076429 and above; 827A-PLUS & 827A-PLUS Q SN EN1079347 and above; 827E-PLUS S/N EN1073530 and above; 829E-PLUS S/N EN1075830 and above ONLY).....	1
6	01-400825-00073	Knife (825A-PLUS).....	1
7	01-40827E-00073	Knife (827E-PLUS).....	1
8	01-400825-00074	Screw - Knife.....	4
9	01-400825-00135	Insert - Cover.....	1
10	01-400823-00403	Knob - Knife Cover (Aluminum).....	1
11	01-400825-00401	Plate - Center (825A-PLUS).....	1
12	01-400827-00401	Plate - Center (827E-PLUS).....	1
13	01-400827-00074	Screw - Knife.....	1
14	01-40825A-10009	Plate - Gauge (825A-PLUS).....	1
15	01-40827E-10003	Plate - Gauge (827E-PLUS).....	1
16	01-400825-00408	Guard - Ring (825A-PLUS) Before Serial Number EN01052625.....	1
17	01-403875-00291	Guard - Ring (825A-PLUS) Starting Serial Number EN01052625.....	1
18	01-40827E-00408	Guard - Ring (827E-PLUS).....	1
19	01-40823E-10022	Washer.....	2
20	01-400825-00021	Screw.....	2
21	01-40829E-00402	Screw.....	3
22	01-40829E-00403	Ring.....	1
23	01-400825-067-1	Knife Pulley Assy. (Flat Belt) (825A-PLUS).....	1
24	01-40827E-00067	Knife Pulley Assy. (Flat Belt) (827E-PLUS).....	1
25	01-40825A-00026	Plate.....	1
26	01-400825-00021	Screw.....	2
27	01-400825-00140	Bushing.....	1
28	01-400825-00030	Pin.....	1
29	01-402101-07041	Nut.....	1
30	01-400827-00028	Screw (Brass).....	1
31	01-400823-00405	Washer.....	1
32	01-40825A-10010	Support - Gauge Plate.....	1
33	01-403301-03812	Washer.....	2
34	01-400825-00089	Screw.....	2
35	01-40825A-00024	Spring.....	1
36	01-402175-00549	Set Screw.....	2
37	01-40825A-00022	Support (Incls. 27-29, 35, 38, & 39).....	1
38	01-40825A-00025	Cam.....	1
39	01-400827-00095	Washer - Spring.....	1
40	01-400825-00027	Pin - Cam.....	1
41	01-402101-07041	Nut.....	1
42	01-40825A-10012	Bushing.....	1



SHARPENER ASSEMBLY

SHARPENER ASSEMBLY

ILLUS. PL-60098	PART NO.	NAME OF PART	AMT.
1	01-400823-00123	Washer.....	1
2	01-400825-00122	Screw.....	1
3	01-4I2062-00RED	Flag - Berkel.....	1
4	01-4V6371	Screw.....	1
5	01-403775-00518	Cover - Sharpener (825A-PLUS).....	1
6	01-400823-00400	Cover - Sharpener (827E-PLUS).....	1
7	01-402101-02109	Screw.....	1
8	01-400825-00108	Frame - Sharpener.....	1
9	01-403301-03812	Washer.....	1
10	01-40825A-10016	Button - Push.....	1
11	01-400825-00117	Spring.....	1
12	01-400825-00117	Spring.....	1
13	01-403301-03812	Washer.....	1
14	01-402101-07041	Nut.....	1
15	01-403375-01419	Shaft - Sharpener (825A-PLUS).....	1
16	01-403375-01420	Shaft - Sharpener (827E-PLUS).....	1
17	01-400825-00109	Shaft.....	1
18	01-400825-00112	Stone.....	1
19	01-403301-03812	Washer.....	1
20	01-402175-00387	Nut.....	1
21	01-40825A-10017	Button - Push.....	1
22	01-400825-00112	Stone.....	1
23	01-400825-00110	Shaft.....	1
24	01-402175-00387	Nut.....	1
25	01-403301-03812	Washer.....	1
26	01-400825-00130	Sharpener Assy. (825A-PLUS) (Incls Items 1-5, 7-15, & 17-25).....	1
27	01-40827A-00130	Sharpener Assy. (827E-PLUS) (Incls Items 1-4, 6-14, & 16-25).....	1



CATALOG OF REPLACEMENT PARTS

827A-PLUS & 829E-PLUS SLICERS



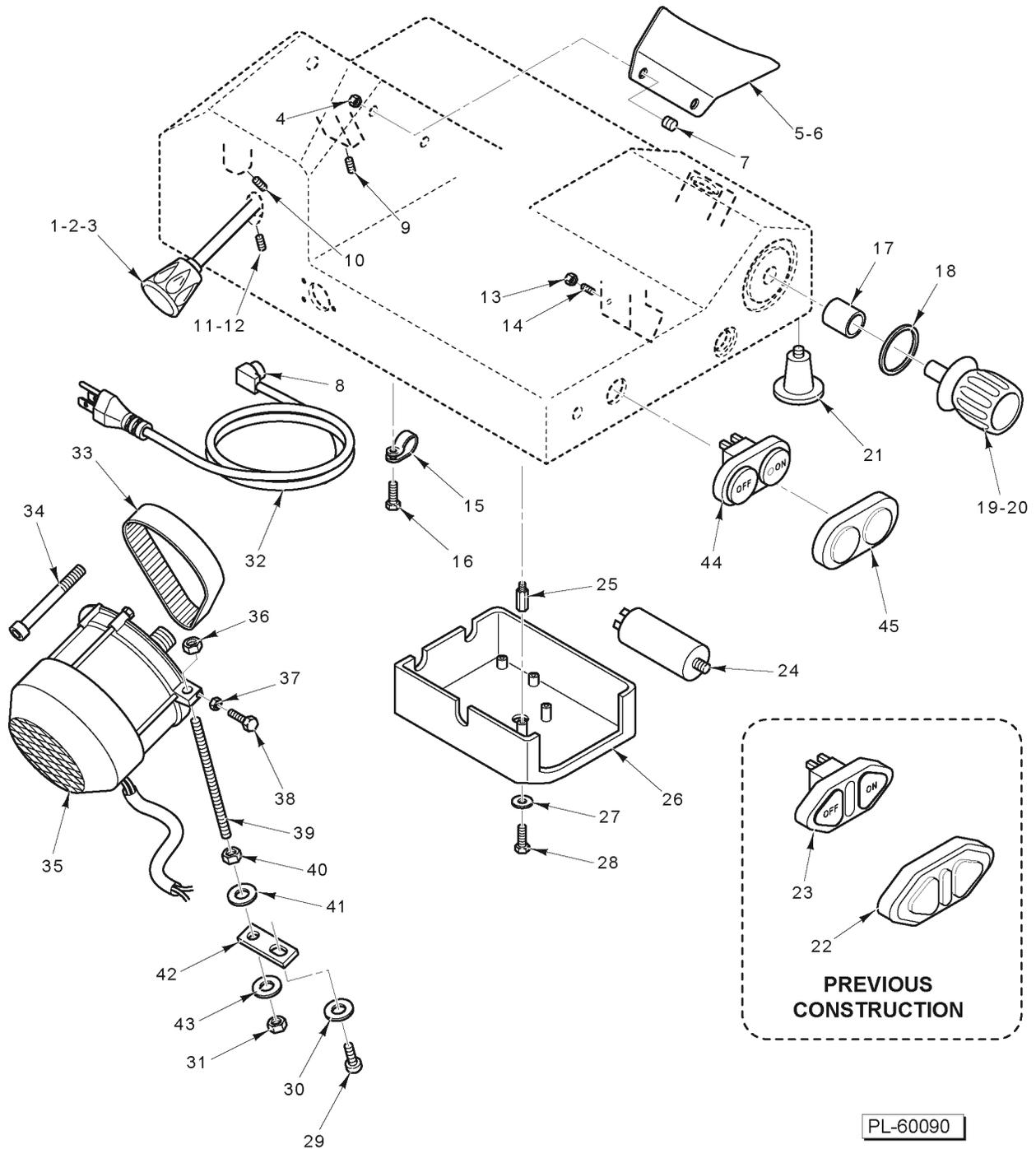
827A-Plus



829E-Plus

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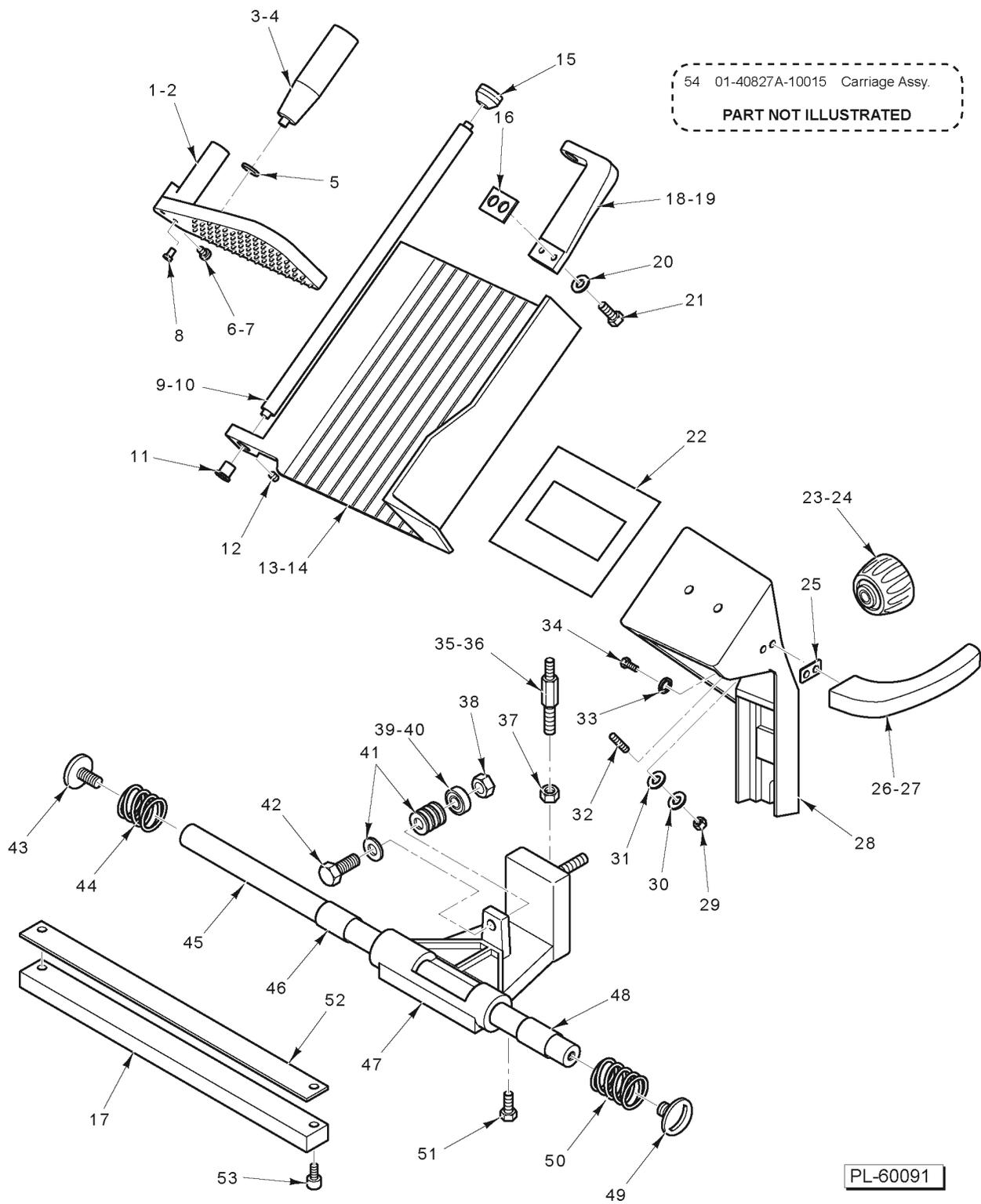
5	ELECTRICAL AND HOUSING
7	MEAT TABLE AND CARRIAGE
11	INDEX ASSEMBLY
13	KNIFE ASSEMBLY
15	SHARPENER ASSEMBLY



ELECTRICAL AND HOUSING

ELECTRICAL AND HOUSING

ILLUS.	PART NO.	NAME OF PART	AMT.
	PL-60090		
1	01-40827A-0075A	Rod - Center Plate (With Knob) (827A-PLUS) (S/N EN1079346 and below).....	1
2	01-40829E-00075	Rod - Center Plate (With Knob) (829E-PLUS).....	1
3	01-403375-01440	Rod, Center Plate (With Knob) (827A-PLUS & 827A-PLUS Q S/N EN1079347 and above ONLY).....	1
4	01-402101-07049	Nut.....	2
5	01-40827A-10000	Deflector - Slicer (827A-PLUS).....	1
6	01-40829E-10000	Deflector - Slicer (829E-PLUS).....	1
7	01-40823E-10002	Pin (Used With Deflector).....	1
8	FE-021-21	Strain Relief.....	1
9	01-400827-00078	Set Screw.....	1
10	01-400823-00061	Set Screw (Motor Mount).....	1
11	01-400827-00078	Set Screw (827A-PLUS).....	1
12	01-400827-00086	Set Screw (829E-PLUS).....	1
13	01-402101-07049	Nut.....	2
14	01-400827-00086	Set Screw.....	2
15	01-403675-00224	Clamp - Cord.....	1
16	01-400825-00032	Screw.....	1
17	00-915491	Bushing.....	1
18	01-40829A-10023	Washer.....	1
19	01-40827A-10019	Knob (Red).....	1
20	01-402275-00642	Knob, Red (827A-PLUS & 827A-PLUS Q S/N EN1079347 and above; 829E-PLUS S/ N EN1075830 and above ONLY).....	1
21	01-400827-00093	Foot - Rubber.....	4
22		Cover - Switch (Part no longer available, order Item 42).....	1
23		Switch (Part no longer available, order Item 42).....	1
24	01-400827-00042	Capacitor.....	1
25	01-400825-00407	Spacer.....	1
26	01-400825-00405	Cover - Switch Box.....	1
27	01-400825-00006	Washer.....	1
28	01-400825-00021	Screw.....	1
29	01-400827-00058	Screw.....	1
30	01-402275-03071	Washer.....	1
31	01-402101-07046	Nut.....	1
32	01-404175-00031	Cord - Power.....	1
33	01-400827-0066B	Belt - Ribbed (Flat).....	1
34	01-40827A-00060	Screw.....	1
35	01-40827A-0048N	Motor (1/2 Hp.).....	1
36	01-402101-07046	Nut.....	1
37	01-402101-07041	Nut.....	1
38	01-402101-01079	Screw.....	1
39	01-40827A-00053	Rod - Tie.....	1
40	01-402101-07046	Nut.....	1
41	01-402275-03071	Washer.....	1
42	01-400825-00055	Plate.....	1
43	01-402275-03071	Washer.....	1
44	01-40823E-10102	Switch (On/Off) (Incls. Item 43).....	1
45	00-915504	Cover - Switch.....	1



MEAT TABLE AND CARRIAGE

MEAT TABLE AND CARRIAGE

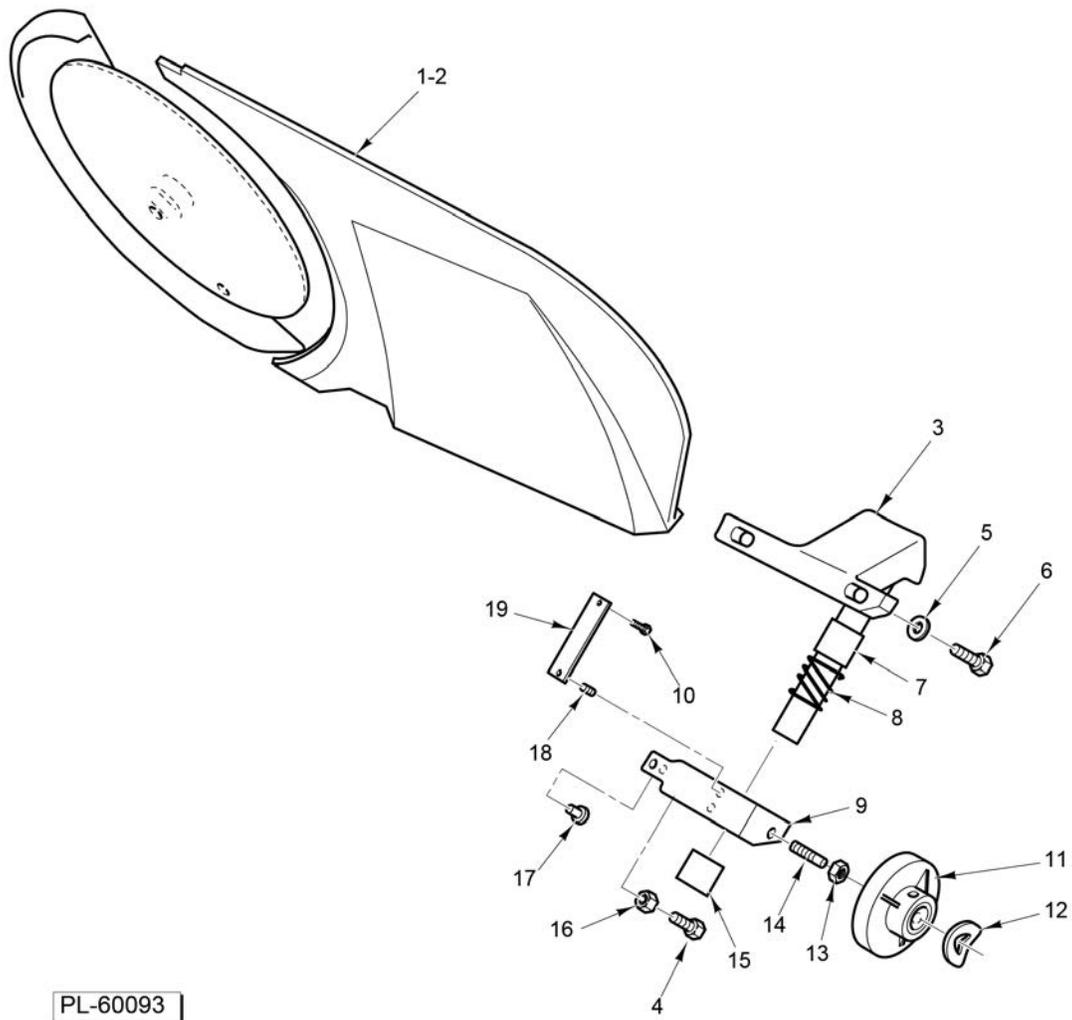
ILLUS. PL-60091	PART NO.	NAME OF PART	AMT.
1	01-400827-0009N	Pusher Assy. (With Spikes) (827A-PLUS).....	1
2	01-40829E-10005	Pusher Assy. (829E-PLUS).....	1
3	01-40827A-10003	Handle - Pusher.....	1
4	01-402275-00640	Handle, Pusher (827A-PLUS S/N EN1079347 and above; 829A-PLUS S/N EN1075690 and above; 829E-PLUS S/N EN1075830 and above ONLY).....	1
5	01-40827A-10002	Gasket - Pusher Handle.....	1
6	01-400827-00082	Pad - Wearing (827A-PLUS).....	1
7	01-40829E-00082	Pad - Wearing (829E-PLUS).....	1
8	01-40827A-10005	Set Screw.....	1
9	01-40827A-10006	Rod (827A-PLUS).....	1
10	01-40827A-10004	Bushing.....	1
11	01-40829E-10003	Rod (829E-PLUS).....	1
12	01-400827-00086	Set Screw.....	1
13	01-40827A-10008	Table - Product (827A-PLUS).....	1
14	01-40829E-10007	Table - Product (829E-PLUS).....	1
15	01-40823E-10007	Knob (Red).....	1
16	01-40823E-10009	Gasket - Extension.....	1
17	01-40827A-00014	Rail - Square.....	1
18	01-403875-00289	Bracket - Extension (Red).....	1
19	01-403875-00302	Bracket, Red Extension (827A-PLUS & 827A-PLUS Q S/N EN1079347 and above; 829A-PLUS & 829A-PLUS Q S/N EN1075690 and above; 829E-PLUS S/N EN1075830 and above ONLY).....	1
20	01-40330M-00090	Washer.....	2
21	01-40823E-10019	Screw.....	2
22	01-40827A-10009	Gasket - Tray Support.....	1
23	01-40827A-10014	Knob - Carriage (Red).....	1
24	01-402275-00641	Knob, Red Carriage (827A-PLUS S/N EN1079347 and above; 829E-PLUS S/N EN1075830 and above ONLY).....	1
25	01-40823E-10016	Gasket - Carriage Handle.....	1
26	01-40823E-10017	Handle - Carriage (Red).....	1
*27	01-403875-00303	Handle, Red Carriage.....	1
28	01-40827A-10010	Support.....	1
29	00-938021-00002	Nut (M8).....	2
30	01-40827A-10011	Washer (Aluminum).....	2
31	01-40823E-10014	Washer - Gasket.....	2
32	00-915612-00012	Set Screw (M8).....	2
33	01-402101-08515	Washer.....	2
34	01-400825-00089	Screw.....	2
35	01-40825A-10005	Spacer (827A-PLUS).....	1
36	01-40829E-10004	Spacer (829E-PLUS).....	1
37	01-40300M-00098	Nut.....	1
38	01-4000CU-00008	Nut.....	1
39	01-402375-00194	Bearing w/ Nylon Outer Cover (S/N: EN01043556 - EN01049746).....	1
40	01-400827-00015	Bearing (Above S/N: EN01049746).....	1
41	01-402101-08010	Washer.....	5
42	01-400827-00017	Screw.....	1
43	01-400827-00050	Screw - Round Rail.....	1
44	01-40827A-10012	Spring.....	1
45	00-915470	Bar - Round.....	1
46	01-400827-00218	Bushing.....	1
47	01-40827A-10013	Carriage.....	1
48	01-400827-00218	Bushing.....	1
49	01-400827-00050	Screw - Round Rail.....	1
50	01-400827-00020	Spring.....	1
51	01-400827-00129	Screw (Nylon).....	1
52	01-400827-00092	Plate - Lexan.....	1
53	01-400827-00021	Screw.....	2
54	01-40827A-10015	Carriage Assy.....	1

* (823E-PLUS S/N EN1076560 and above; 825A-PLUS S/N EN1076330-EN1076379 & EN1076429 and above; 825E-PLUS S/N EN1076490 and above; 827A-PLUS & 827A-PLUS Q S/N EN1079347 and above; 827E-PLUS S/N

MEAT TABLE AND CARRIAGE

EN1073530 and above; 829A-PLUS & 829A-PLUS Q S/N EN1075690 and above; 829E-PLUS S/N EN1075830 and above ONLY)

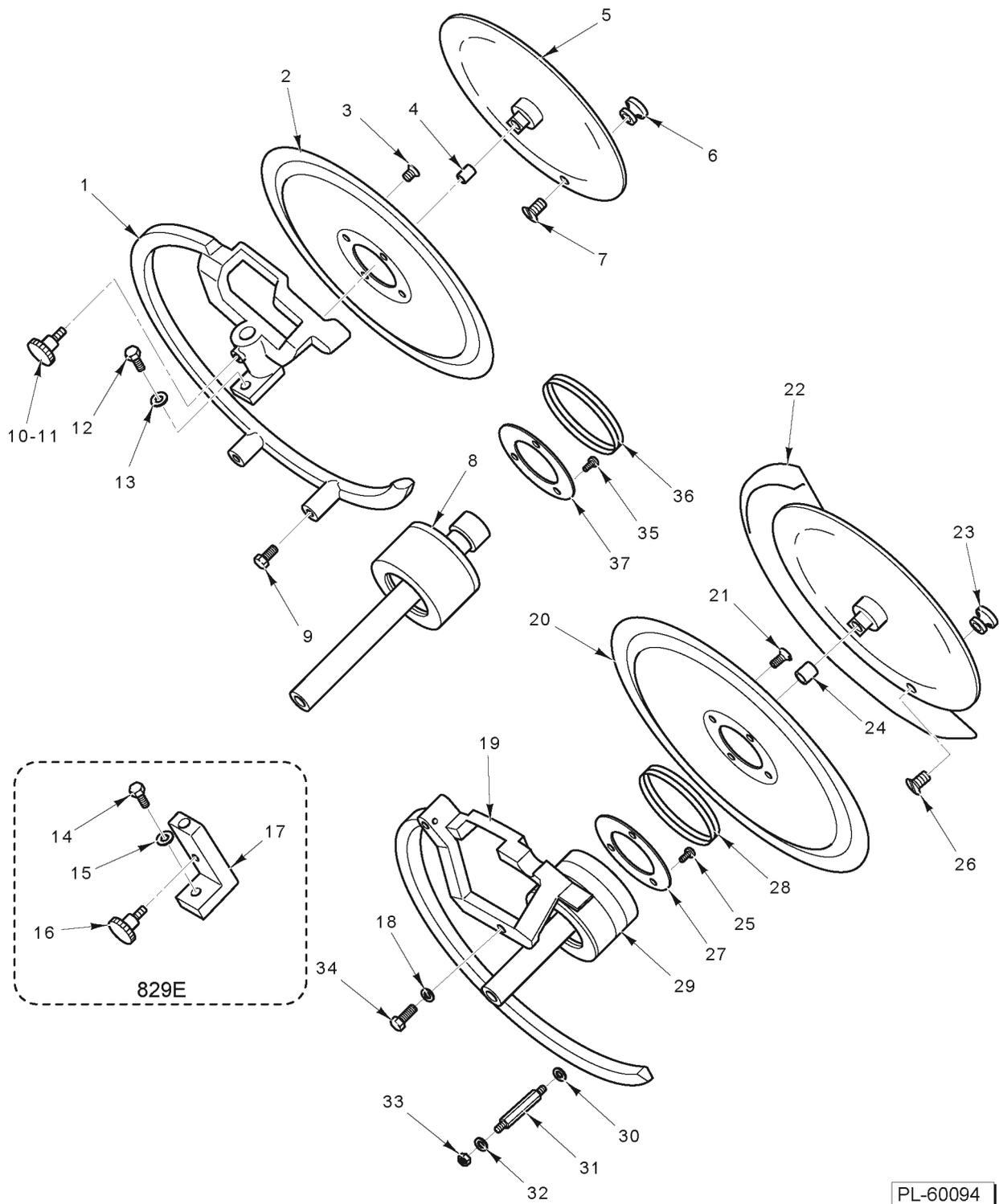
NOTES



INDEX ASSEMBLY

INDEX ASSEMBLY

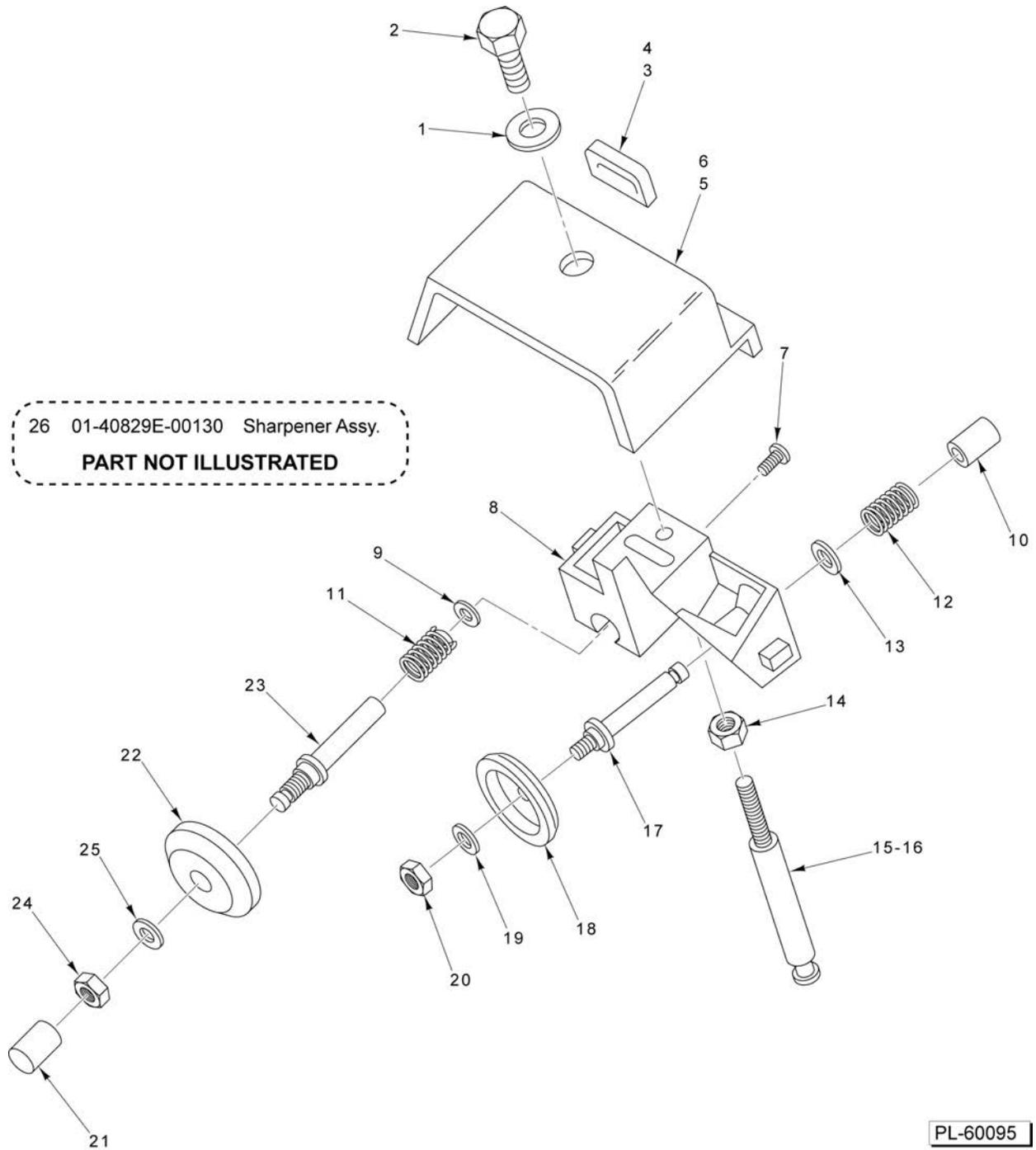
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60093			
1	01-40827A-10016	Plate - Gauge (827A-PLUS).....	1
2	01-40829E-10006	Plate - Gauge (829E-PLUS).....	1
3	01-40827A-00004	Support - Gauge Plate.....	1
4	01-400827-00028	Screw (Brass).....	1
5	01-403301-03812	Washer.....	2
6	01-400827-00005	Screw.....	2
7	01-400827-00219	Bushing.....	1
8	01-40827A-00024	Spring.....	1
9	01-40827A-00022	Support (Incls. Brass Screw).....	1
10	01-400827-00032	Screw.....	2
11	01-400827-00025	Cam.....	1
12	01-400827-00095	Washer - Spring.....	1
13	01-400827-00033	Nut.....	1
14	01-400827-00027	Pin - Cam.....	1
15	01-400827-00219	Bushing.....	1
16	01-402101-07041	Nut.....	1
17	01-400825-00030	Pin.....	1
18	01-400827-00031	Set Screw.....	2
19	01-400827-00026	Plate.....	1



KNIFE ASSEMBLY

KNIFE ASSEMBLY

ILLUS. PL-60094	PART NO.	NAME OF PART	AMT.
1	01-40827E-00408	Guard - Ring (827A-PLUS).....	1
2	01-400827-00073	Knife (827A-PLUS).....	1
3	01-400827-00074	Screw - Knife (827A-PLUS).....	4
4	01-400827-00135	Insert - Center Plate (827A-PLUS).....	1
5	01-400827-00402	Plate - Center (827A-PLUS).....	1
6	01-400823-00403	Knob - Knife Cover (Aluminum) (827A-PLUS).....	1
7	01-400827-00074	Screw - Knife (827A-PLUS).....	1
8	01-40827A-067-1	Knife Pulley Assy. (1 Ribbon Belt) (827A-PLUS).....	1
9	01-400825-00087	Screw (827A-PLUS).....	2
10	01-400827-0103A	Knob (827A-PLUS).....	1
11	01-40227-00643	Knob (825A-PLUS & 825A-PLUS Q S/N EN1076330-EN1076379 & EN1076429 and above; 827A-PLUS & 827A-PLUS Q SN EN1079347 and above; 827E-PLUS S/N EN1073530 and above; 829E-PLUS S/N EN1075830 and above ONLY).....	1
12	01-400825-00101	Screw (827A-PLUS).....	1
13	01-400823-00123	Washer (827A-PLUS).....	1
14	01-402101-03101	Screw (829E-PLUS).....	1
15	01-400823-00123	Washer (829E-PLUS).....	1
16	01-400827-0103A	Knob (829E-PLUS).....	1
17	01-40829E-00100	Support (829E-PLUS).....	1
18	01-40827A-00262	Washer (829E-PLUS).....	1
19	01-40829E-00408	Guard - Ring (829E-PLUS).....	1
20	01-400829-00073	Knife (829E-PLUS).....	1
21	01-400827-00074	Screw - Knife (829E-PLUS).....	4
22	01-40829E-00002	Plate - Center (829E-PLUS).....	1
23	01-400823-00403	Knob - Knife Cover (Aluminum) (829E-PLUS).....	1
24	01-400827-00135	Insert - Center Plate (829E-PLUS).....	1
25	01-40829E-00402	Screw (829E-PLUS).....	3
26	01-400827-00074	Screw - Knife (829E-PLUS).....	1
27	01-40829E-00403	Ring (829E-PLUS).....	1
28	01-40829E-00404	Seal - Rubber (829E-PLUS).....	1
29	01-40829E-00067	Knife Bearing Assy. (829E-PLUS).....	1
30	01-40827A-00262	Washer (829E-PLUS).....	2
31	01-40829E-00613	Spacer - Knife Guard (829E-PLUS).....	2
32	01-40827A-00262	Washer (829E-PLUS).....	2
33	01-402101-07068	Nut (829E-PLUS).....	2
34	01-400827-00032	Screw (829E-PLUS).....	1
35	01-40829E-00402	Screw (827A-PLUS).....	3
36	01-40829E-00404	Seal - Rubber (827A-PLUS).....	1
37	01-40829E-00403	Ring (827A-PLUS).....	1



SHARPENER ASSEMBLY

SHARPENER ASSEMBLY

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60095			
1	01-400823-00123	Washer.....	1
2	01-400825-00122	Screw.....	1
3	01-412062-00RED	Flag - Berkel.....	1
4	01-4V6371	Screw.....	1
5	01-40825A-00010	Cover - Sharpener (Aluminum).....	1
6	01-400823-00400	Cover - Sharpener.....	1
7	01-402101-02109	Screw.....	1
8	01-400825-00108	Frame - Sharpener.....	1
9	01-403301-03812	Washer.....	1
10	01-40825A-10016	Button - Push.....	1
11	01-400825-00117	Spring.....	1
12	01-400825-00117	Spring.....	1
13	01-403301-03812	Washer.....	1
14	01-402101-07041	Nut.....	1
15	01-403375-01420	Shaft - Sharpener (827A-PLUS).....	1
16	01-403375-01421	Shaft - Sharpener (829E-PLUS).....	1
17	01-400825-00109	Shaft.....	1
18	01-400825-00112	Stone.....	1
19	01-403301-03812	Washer.....	1
20	01-402175-00387	Nut.....	1
21	01-40825A-10017	Button - Push.....	1
22	01-400825-00112	Stone.....	1
23	01-400825-00110	Shaft.....	1
24	01-402175-00387	Nut.....	1
25	01-403301-03812	Washer.....	1
26	01-40829E-00130	Sharpener Assy. W/ Cover and Shaft.....	1



CATALOG OF REPLACEMENT PARTS



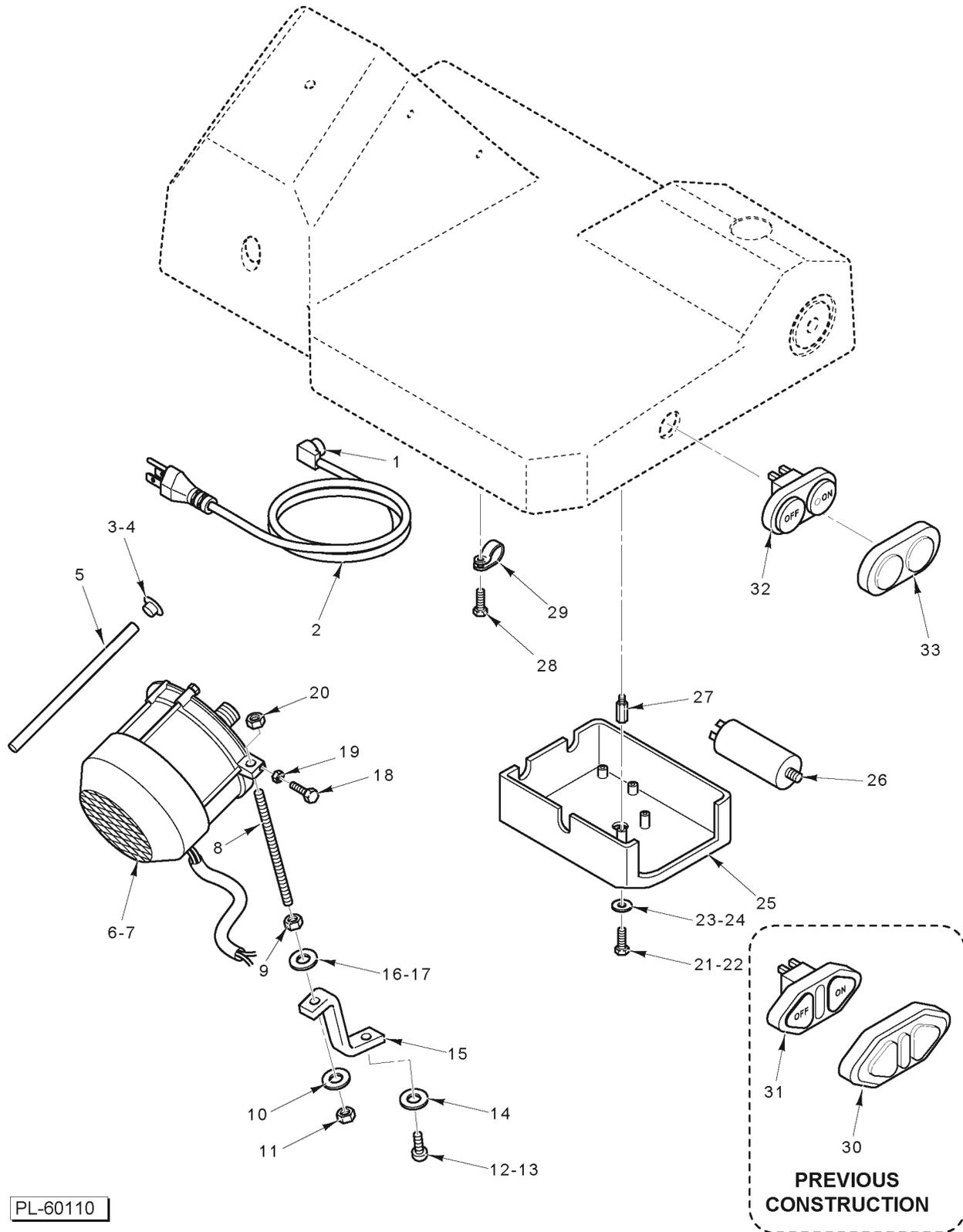
829A-PLUS SLICER

829A-PLUS

829A-PLUS-Q

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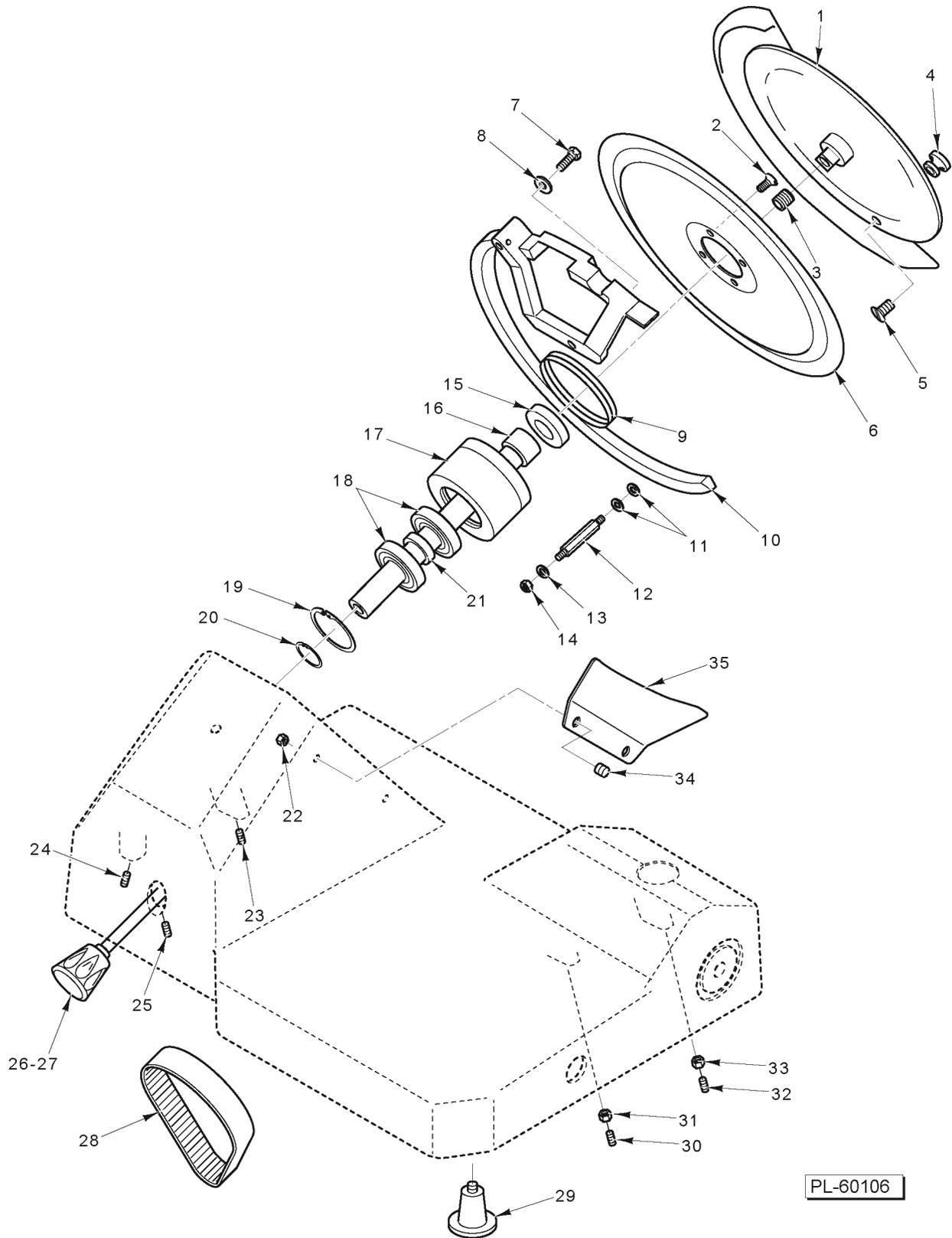
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7	TRANSMISSION, KNIFE, AND BASE ASSEMBLY
9	GAUGE PLATE AND INDEX ASSEMBLY
11	MEAT TABLE AND CARRIAGE
15	SHARPENER ASSEMBLY



ELECTRICAL COMPONENTS

ELECTRICAL COMPONENTS

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60110			
1	01-402675-00562	Bushing - Strain Relief.....	1
2	01-404175-00031	Cord - Power.....	1
3	01-40829A-10010	Tap - Plastic.....	1
4	01-402275-00638	Tap - Plastic (PLUS-Q Only).....	1
5	01-402275-00631	Pin - Motor.....	1
6	01-400829-00048	Motor (1/2 Hp.).....	1
7	01-402575-00031	Motor - 110V (PLUS-Q Only).....	1
8	01-400829-00053	Rod - Tie.....	1
9	01-402101-07041	Nut.....	1
10	01-402275-03071	Washer.....	1
11	01-402101-07041	Nut.....	1
12	01-400827-00058	Screw.....	1
13	00-938008-00029	Screw (PLUS-Q Only).....	1
14	01-402275-03071	Washer.....	1
15	01-400829-00055	Plate - Motor.....	1
16	01-402275-03071	Washer.....	1
17	00-938012-00010	Washer (PLUS-Q Only).....	1
18	01-400827-00062	Screw.....	1
19	01-400827-00029	Nut.....	1
20	01-402101-07041	Nut.....	1
21	01-400825-00021	Screw.....	1
22	00-938005-00030	Screw (PLUS-Q Only).....	1
23	01-400825-00006	Washer.....	1
24	00-938012-00010	Washer (PLUS-Q Only).....	1
25	01-400825-00405	Cover - Switch Box.....	1
26	01-400829-00042	Capacitor.....	2
27	01-400829-00128	Spacer.....	1
28	01-400825-00087	Screw.....	1
29	01-403675-00224	Clamp - Cord.....	1
30		Cover - Switch (Part no longer available, order Item 26).....	1
31		Switch (Part no longer available, order Item 26).....	1
32	01-40823E-10102	Switch (On/Off) (Incls. Item 27).....	1
33	00-915504	Cover - Switch.....	1

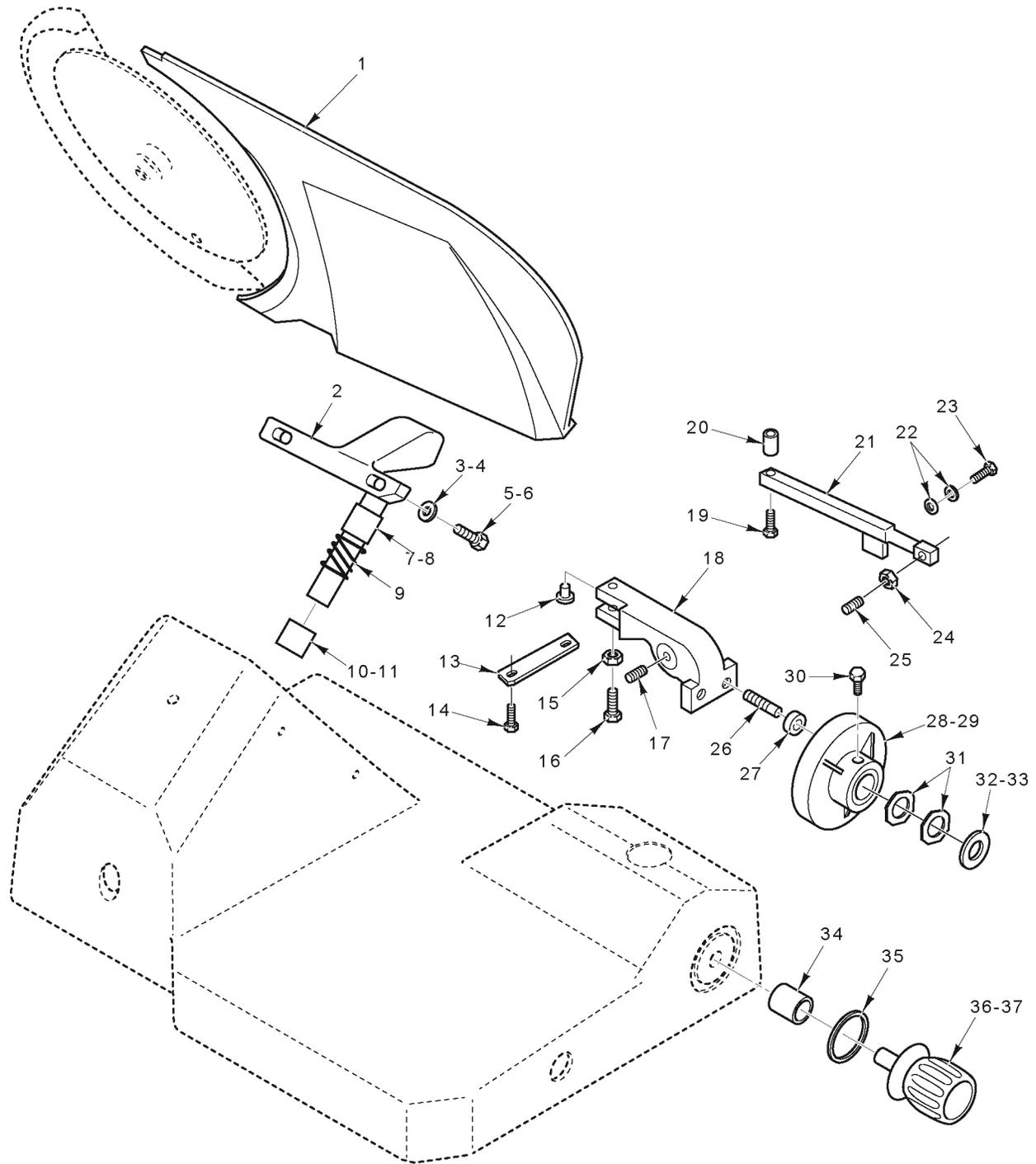


PL-60106

TRANSMISSION, KNIFE, AND BASE ASSEMBLY

TRANSMISSION, KNIFE, AND BASE ASSEMBLY

ILLUS. PL-60106	PART NO.	NAME OF PART	AMT.
1	01-40829A-00002	Cover - Blade Starting Serial # 20137	1
2	01-400827-00074	Screw - Knife.....	4
3	01-400827-00135	Insert - Center Plate.....	1
4	01-400823-00403	Knob - Knife Cover (Aluminum).....	1
5	01-400827-00074	Screw - Knife.....	1
6	01-400829-00073	Knife.....	1
7	01-40829A-10011	Screw.....	1
8	01-40829A-10012	Washer.....	1
9	01-40829A-10033	Seal - Ring.....	1
10	01-40829A-00257	Guard - Ring.....	1
11	01-40827A-00262	Washer.....	4
12	01-40829A-00613	Spacer - Knife Guard.....	2
13	01-40827A-00262	Washer.....	2
14	01-402101-07068	Nut.....	2
15	01-400827-00209	Ring - Rubber.....	1
16	01-40829A-10013	Shaft - Pulley.....	1
17	01-40829A-10014	Knife Pulley Assy.....	1
18	01-402375-00103	Bearing.....	2
19	01-400825-00071	Retaining Ring.....	1
20	01-400825-00072	Retaining Ring.....	1
21	01-400827-00070	Spacer - Bearing.....	1
22	01-402101-07008	Nut.....	2
23	01-400827-00086	Set Screw.....	1
24	01-400827-00086	Set Screw.....	1
25	01-400827-00086	Set Screw.....	1
26	01-400829-00075	Tie Rod.....	1
27	01-404575-01044	Red Tie Rod Assy. (PLUS-Q Only).....	1
28	01-400829-00066	Belt - Ribbed (Flat).....	1
29	01-400827-00093	Foot - Rubber.....	4
30	01-400827-00086	Set Screw.....	1
31	01-402101-07008	Nut.....	1
32	01-400827-00086	Set Screw.....	1
33	01-402101-07008	Nut.....	1
34	01-40823E-10002	Pin.....	1
35	01-40829A-10000	Deflector - Slicer.....	1

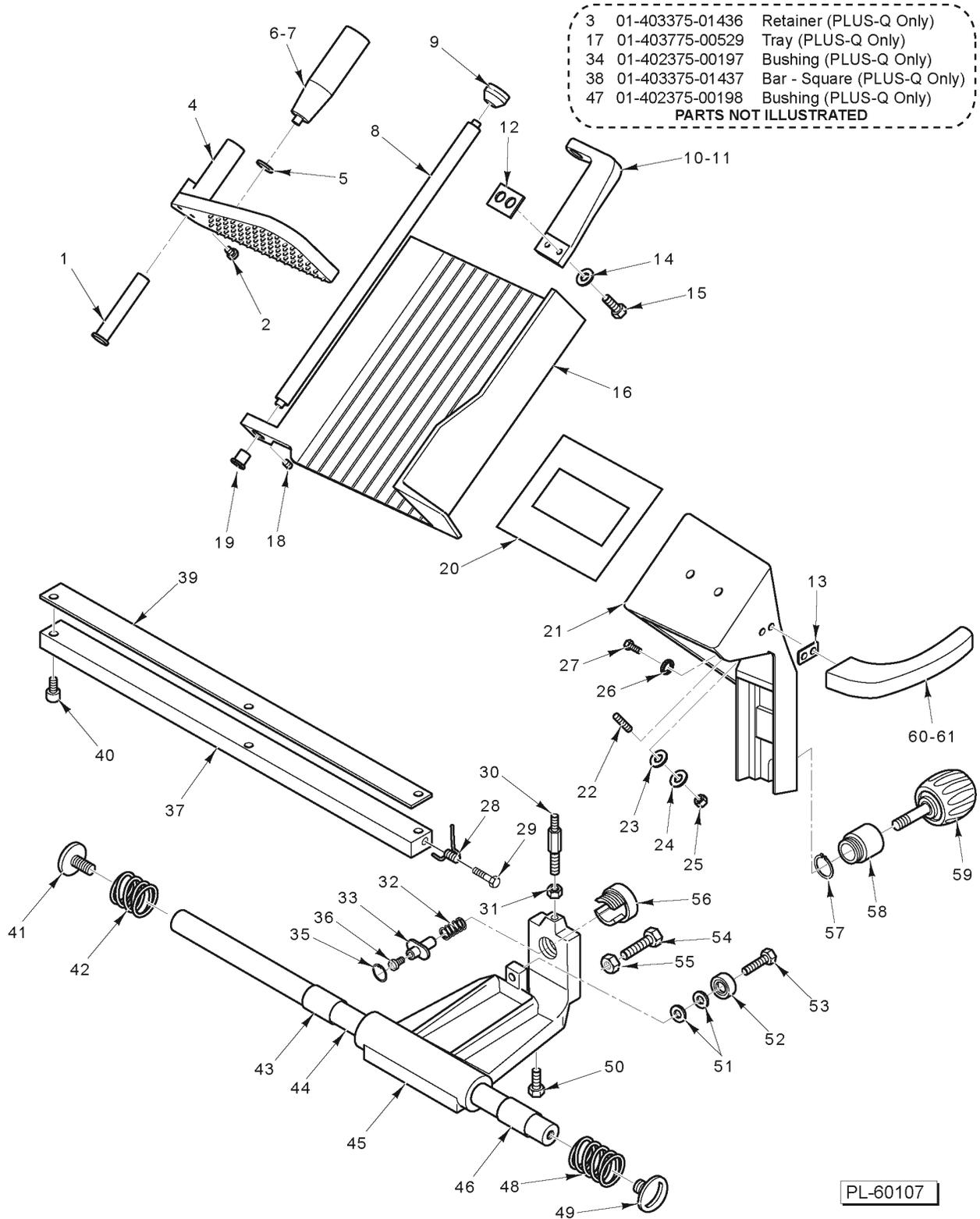


PL-60108

GAUGE PLATE AND INDEX ASSEMBLY

GAUGE PLATE AND INDEX ASSEMBLY

ILLUS. PL-60108	PART NO.	NAME OF PART	AMT.
1	01-40829A-10007	Plate - Gauge.....	1
2	01-40829A-10008	Support - Gauge Plate.....	1
3	01-403301-03812	Washer.....	2
4	00-938012-00008	Washer (PLUS-Q Only).....	2
5	01-400825-00005	Screw.....	2
6	00-938005-00028	Screw (PLUS-Q Only).....	2
7	01-400827-00219	Bushing.....	1
8	01-402375-00199	Bushing (PLUS-Q Only).....	1
9	01-400829-00024	Spring.....	1
10	01-400827-00219	Bushing.....	1
11	01-402375-00200	Bushing (PLUS-Q Only).....	1
12	01-400825-00030	Pin.....	1
13	01-400827-00026	Plate.....	1
14	01-40829A-10034	Screw.....	1
15	01-400827-00029	Nut.....	1
16	01-400827-00028	Screw (Brass).....	1
17	01-400827-00031	Set Screw.....	2
18	01-400829-00022	Support.....	1
19	01-40829A-10016	Screw.....	1
20	01-40829A-10017	Bushing.....	1
21	01-40829A-10018	Plate.....	1
22	01-40829A-10019	Washer.....	2
23	01-40829A-10020	Screw.....	1
24	01-40829A-10021	Nut.....	1
25	01-40829A-10022	Pin.....	1
26	01-400827-00027	Pin - Cam.....	1
27	01-400827-00033	Nut.....	1
28	01-400829-00025	Cam.....	1
29	01-404675-01189	Cam Assembly (PLUS-Q Only).....	1
30	01-400825-00021	Screw.....	2
31	01-400829-00401	Washer.....	2
32	01-400825-00095	Washer - Spring.....	1
33	00-938012-00009	Washer - Spring (PLUS-Q Only).....	1
34	00-915491	Bushing.....	1
35	01-40829A-10023	Washer.....	1
36	01-40827A-10019	Knob (Red).....	1
37	01-402275-00642	Knob, Red (827A-PLUS & 827A-PLUS Q S/N EN1079347 and above; 829E-PLUS S/ N EN1075830 and above ONLY).....	1



MEAT TABLE AND CARRIAGE

MEAT TABLE AND CARRIAGE

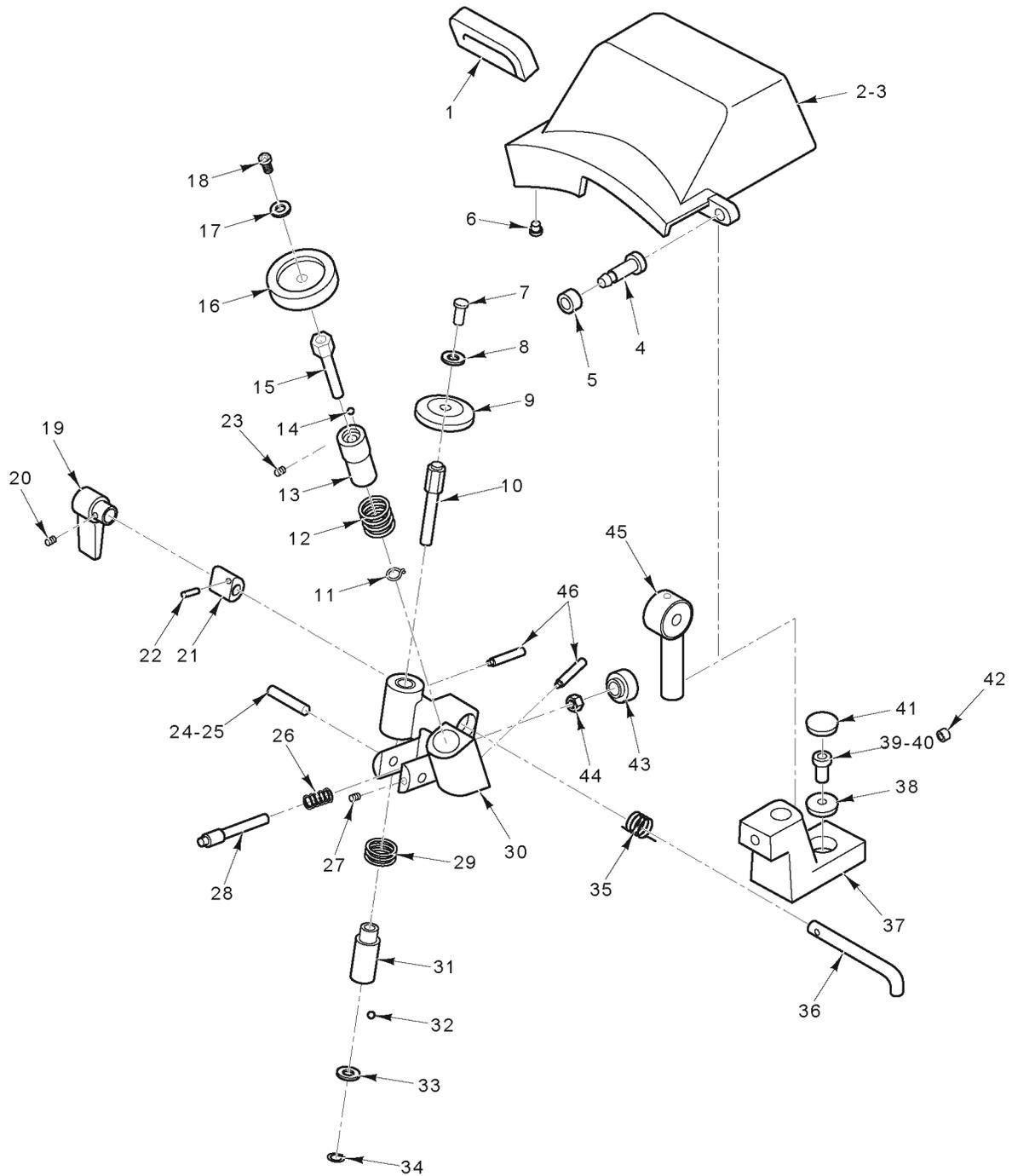
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60107			
1	01-400827-0079N	Bushing (2-5/8 In. Lg.).....	1
2	01-40829E-00082	Pad - Wearing.....	1
3	01-403375-01436	Retainer (PLUS-Q Only).....	1
4	01-40829E-10005	Pusher Assy.....	1
5	01-40827A-10002	Gasket - Pusher Handle.....	1
6	01-40827A-10003	Handle - Pusher.....	1
7	01-402275-00640	Handle, Pusher (827A-PLUS S/N EN1079347 and above; 829A-PLUS S/N EN1075690 and above; 829E-PLUS S/N EN1075830 and above ONLY).....	1
8	01-40829E-10003	Rod.....	1
9	01-40823E-10007	Knob (Red).....	1
10	01-403875-00289	Bracket - Extension (Red).....	1
11	01-403875-00302	Bracket, Red Extension (827A-PLUS & 827A-PLUS Q S/N EN1079347 and above; 829A-PLUS & 829A-PLUS Q S/N EN1075690 and above; 829E-PLUS S/N EN1075830 and above ONLY).....	1
12	01-40823E-10009	Gasket - Extension.....	1
13	01-40823E-10016	Gasket - Carriage Handle.....	1
14	01-40330M-00090	Washer.....	2
15	01-40823E-10019	Screw.....	2
16	01-40829A-10002	Table - Product.....	1
17	01-403775-00529	Tray (PLUS-Q Only).....	1
18	01-400827-00086	Set Screw.....	1
19	01-40827A-10004	Bushing.....	1
20	01-40829A-10003	Gasket - Tray Support.....	1
21	01-40829A-10004	Support.....	1
22	01-40825A-10004	Screw.....	1
23	01-40823E-10014	Washer - Gasket.....	1
24	01-40827A-10011	Washer (Aluminum).....	1
25	01-40829E-10008	Nut.....	2
26	01-402101-08515	Washer.....	2
27	01-400827-00089	Screw.....	2
28	01-40829A-00614	Spring.....	1
29	01-40829A-10024	Screw.....	1
30	01-40829A-10006	Spacer.....	1
31	01-40300M-00098	Nut.....	1
32	01-40829A-00604	Spring.....	1
33	01-40829A-00605	Bushing.....	1
34	01-402375-00197	Bushing (PLUS-Q Only).....	1
35	01-40829A-00600	Retaining Ring.....	1
36	01-40829A-00606	Screw.....	1
37	01-400829-00014	Bar - Square.....	1
38	01-403375-01437	Bar - Square (PLUS-Q Only).....	1
39	01-400829-00092	Plate - Lexan.....	1
40	01-400827-00021	Screw.....	2
41	01-400829-00050	Screw.....	1
42	01-400829-00020	Spring.....	1
43	01-400827-00218	Bushing.....	1
44	01-400829-00013	Bar - Round.....	1
45	01-40829A-00012	Carriage.....	1
46	01-400827-00218	Bushing.....	1
47	01-402375-00198	Bushing (PLUS-Q Only).....	1
48	01-400829-00020	Spring.....	1
49	01-400829-00050	Screw.....	1
50	01-400827-00129	Screw (Nylon).....	1
51	01-40829A-10025	Washer.....	2
52	01-400827-00015	Bearing.....	1
53	01-400829-00017	Screw.....	1
54	01-40829A-10026	Screw.....	1
55	01-40829A-10027	Nut.....	1

MEAT TABLE AND CARRIAGE

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60107			
56	01-40829A-00602	Bushing (Aluminum).....	1
57	01-40829A-10028	Retaining Ring.....	1
58	01-40829A-10029	Bushing.....	1
59	01-40829A-10005	Knob (Red).....	1
60	01-40823E-10017	Handle - Carriage (Red).....	1
*61	01-403875-00303	Handle, Red Carriage.....	1

* (823E-PLUS S/N EN1076560 and above; 825A-PLUS S/N EN1076330-EN1076379 & EN1076429 and above; 825E-PLUS S/N EN1076490 and above; 827A-PLUS & 827A-PLUS Q S/N EN1079347 and above; 827E-PLUS S/N EN1073530 and above; 829A-PLUS & 829A-PLUS Q S/N EN1075690 and above; 829E-PLUS S/N EN1075830 and above ONLY)

NOTES



PL-60109

SHARPENER ASSEMBLY

SHARPENER ASSEMBLY

ILLUS. PL-60109	PART NO.	NAME OF PART	AMT.
1	01-412062-00RED	Flag - Berkel.....	1
2	01-400829-00010	Cover - Sharpener.....	1
3	01-403375-00531	Cover - Sharpener (PLUS-Q Only).....	1
4	01-400829-00405	Screw (SST).....	1
5	01-40829A-10030	Spacer (SST).....	1
6	01-400829-00115	Tap - Plastic.....	1
7	01-400827-00074	Screw - Knife.....	1
8	01-400829-00133	Washer.....	1
9	01-400829-00409	Wheel.....	1
10	01-400829-00132	Shaft - Wheel.....	1
11	01-400829-00112	Retaining Ring.....	1
12	01-400829-00113	Spring.....	1
13	01-400829-00111	Bushing.....	1
14	01-400829-00110	Ball 3/32.....	8
15	01-400829-00109	Shaft - Wheel.....	1
16	01-400829-00408	Wheel.....	1
17	01-400825-00006	Washer.....	1
18	01-400825-00021	Screw.....	1
19	01-400829-00127	Handle - Push.....	1
20	01-400829-00125	Set Screw.....	1
21	01-400829-00129	Bushing.....	1
22	01-400829-00126	Pin.....	1
23	01-400829-00125	Set Screw.....	1
24	01-400829-00114	Pin - Knurled.....	1
25	01-403375-01438	Pin - Knurled (PLUS-Q Only).....	1
26	01-400829-00120	Spring.....	1
27	01-400829-00407	Set Screw.....	1
28	01-400829-00116	Shaft.....	1
29	01-400829-00124	Spring.....	1
30	01-40829A-10031	Frame - Sharpener.....	1
31	01-400829-00123	Bushing.....	1
32	01-400829-00110	Ball 3/32.....	8
33	01-400829-00121	Washer.....	1
34	01-400829-00112	Retaining Ring.....	1
35	01-400829-00134	Spring.....	1
36	01-400829-00122	Lever - Sharpener.....	1
37	01-400829-00118	Support - Sharpener.....	1
38	01-402275-03071	Washer.....	1
39	01-400825-00122	Screw.....	1
40	00-938008-00029	Screw (PLUS-Q Only).....	1
41	01-40829A-10009	Tap - Plastic.....	1
42	01-400829-00119	Set Screw.....	1
43	01-400829-00131	Knob.....	1
44	01-400827-00146	Nut.....	1
45	01-400829-00117	Support - Joint.....	1
46	01-400829-00130	Shaft.....	2
	01-400829-00135	Sharpener Assy.....	1

