



# **M SERIES**

## **Customer Maintenance Manual**

**SPECIFICATION SHEETS**

**TOOLS**

**OPERATOR INSTRUCTIONS**

**ADDITIONAL RESOURCES**

**TROUBLESHOOTING INSTRUCTIONS**

**WIRING DIAGRAMS**

**HOBART SERVICE PARTS STORE**

**PART CATALOG**

## PROCESSING

**Berkel****M2000**  
CONTINUOUS FEED FOOD PROCESSOR

Model M2000

**FEATURES**

Berkel Model M2000 continuous feed food processor is a high-performance machine that quickly and conveniently, slices, dices, shreds, grates, and juliennes vegetables, fruits and cheese. The M2000 should not be used to dice or cube cheese or meat. Constructed of heavy-duty stainless steel and aluminum, the compact M2000 is easy to move from one location to another. The continuous feed attachment includes an automatic start/stop function, feed tube and design that allows the operator to load product with both hands for the fastest possible processing. The dual interlock boosts operator protection. The M2000 has a variety of cutting plates to optimize the versatility and productivity of this superior machine.

- M2000** Continuous Feed Food Processor

**STANDARD FEATURES**

- Slices, dices, shreds, grates and juliennes fruit, vegetables, dry bread, cheese, nuts, etc.
- The M2000 should not be used to dice or cube cheese or meat.
- Prepares 600-800 lbs. per hour.
- 1-speed, 1/2 HP, thermal motor protection.
- Furnished in 115/60/1, UL listed.
- Optimal speed setting and perfect cutting results for the required applications.
- Includes feed head and ejector plate.
- Model M2000 is furnished with a 1/8" (3 mm) shredder plate and 1/8" (3 mm) slicing plate.
- Stainless steel machine base and aluminum feed assembly for increased durability.

**ACCESSORIES (Packaged & Sold Separately)**

- Slicing Plates – 1/16" (2 mm), 1/8" (3 mm), 3/16" (5 mm), 5/16" (8 mm), 3/8" (11 mm), 1/2" (14 mm)
- Shredder Plates – 1/8" (3 mm), 3/16" (4 mm), 7/16" (7 mm)
- Julienne Plate – 3/32" x 3/32" (2 x 2 mm), 3/16" x 3/16" (4 x 4mm)
- Dicing Grid – 3/8" (11 mm), 1/2" (14 mm), 7/8" (22 mm), 1/4" (8 mm)
- Special 6-pack of Accessories (see AQ or Price Book)
- Special 8-pack of Accessories (see AQ or Price Book)
- Storage Rack – 3 Plates
- Storage Rack – 6 Plates

**Designed and Assembled in U.S.A.****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 &amp; Order Fax: 1-800-444-0602



# M2000

## CONTINUOUS FEED FOOD PROCESSOR

### SPECIFICATIONS

**Motor:** ½ hp, 1-speed, thermal motor protection with automatic reset.

**Electrical:** Furnished in 115/60/1, 7.5 amps, UL Listed, 3-wire electrical cord and plug. Cord is 6' in length.

**Finish/Construction:** Machine base of stainless steel. Polished aluminum continuous feed attachment and either wiper blade or ejector plate depending on model. Cutting plates of stainless steel or aluminum. All blades of stainless steel.

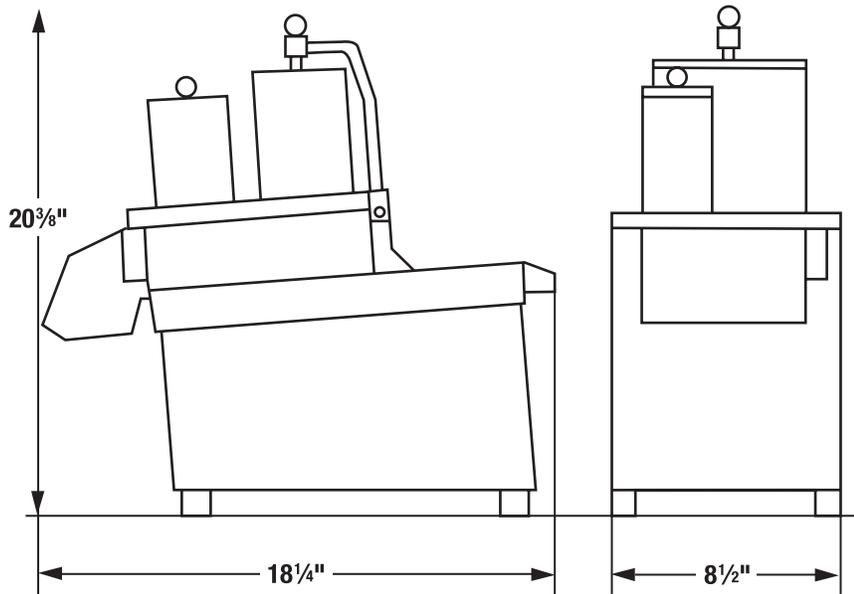
**Controls:** Rear mounted and shielded on/off switch.

**Speeds:** 1 speed (350 rpm) for slicing, dicing, shredding, crimping and grating.

**Operator Protection:** Feed hopper and "C" hopper interlocks keep machine from operating unless in the proper position.

**Capacity:** 600-800 lbs. per hour.

**Warranty:** Parts, labor and travel coverage for one year, exclusive of wear items, cutting edges and dicing grids.



Continuous Feed

MODEL NO.	CAPACITY	PRODUCT DIMENSIONS			WEIGHT
		WIDTH	DEPTH	HEIGHT	
M2000	600-800 lbs. per hour	8½" (216 mm)	18¼" (465 mm)	20⅜" (520 mm)	Net 41 lbs. (18 kg) Ship 48 lbs. (22 kg)

MOTOR	ELECTRICAL	CUTTING SPEED	BOX DIMENSIONS		
			WIDTH A	DEPTH B	HEIGHT C
1 Speed ½ HP	115/60/1	350 rpm	12½" (318 mm)	22" (559 mm)	25" (635 mm)



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

## PROCESSING

**Berkel****M3000**  
CONTINUOUS FEED FOOD PROCESSOR

Model M3000

**FEATURES**

Berkel Model M3000 continuous feed food processor is a high-performance machine that quickly and conveniently, slices, dices, shreds, grates, and juliennes vegetables, fruits and cheese. The M3000 should not be used to dice or cube cheese or meat. Constructed of heavy-duty stainless steel and aluminum, the compact M3000 is easy to move from one location to another. The continuous feed attachment includes an automatic start/stop function, feed tube and design that allows the operator to load product with both hands for the fastest possible processing. The dual interlock boosts operator protection. The M3000 has a variety of cutting plates to optimize the versatility and productivity of this superior machine.

- M3000** Continuous Feed Food Processor

**STANDARD FEATURES**

- Slices, dices, shreds, grates and juliennes fruit, vegetables, dry bread, cheese, nuts, etc.
- The M3000 should not be used to dice or cube cheese or meat.
- Prepares 800-950 lbs. per hour.
- 1-speed, ¾ HP, thermal motor protection.
- Furnished in 115/60/1, UL listed.
- Optimal speed setting and perfect cutting results for the required applications.
- Includes feed head and ejector plate.
- Model M3000 is furnished with a 1/8" (3 mm) shredder plate and 1/8" (3 mm) slicing plate.
- Stainless steel machine base and aluminum feed assembly for increased durability.

**ACCESSORIES (Packaged & Sold Separately)**

- Slicing Plates – 1/16" (2 mm), 1/8" (3 mm), 3/16" (5 mm), 5/16" (8 mm), 3/8" (11 mm), 1/2" (14 mm)
- Shredder Plates – 11/8" (3 mm), 3/16" (4 mm), 7/16" (7 mm)
- Julienne Plate – 3/32" x 3/32" (2 x 2 mm), 3/16" x 3/16" (4 x 4 mm)
- Dicing Grid – 3/8" (11 mm), 1/2" (14 mm), 7/8" (22 mm), 1/4" (8 mm)
- Special 6-pack of Accessories (see AQ or Price Book)
- Special 8-pack of Accessories (see AQ or Price Book)
- Storage Rack – 3 Plates
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# M3000

## CONTINUOUS FEED FOOD PROCESSOR

### SPECIFICATIONS

**Motor:** ¾ hp, 1-speed, thermal motor protection with automatic reset.

**Electrical:** Furnished in 115/60/1, 12.5 amps, UL Listed. All models are furnished with a 3-wire electrical cord and plug. Cord is 6' in length.

**Finish/Construction:** Machine base of stainless steel. Polished aluminum continuous feed attachment and either wiper blade or ejector plate depending on model. Cutting plates of stainless steel or aluminum. All blades of stainless steel.

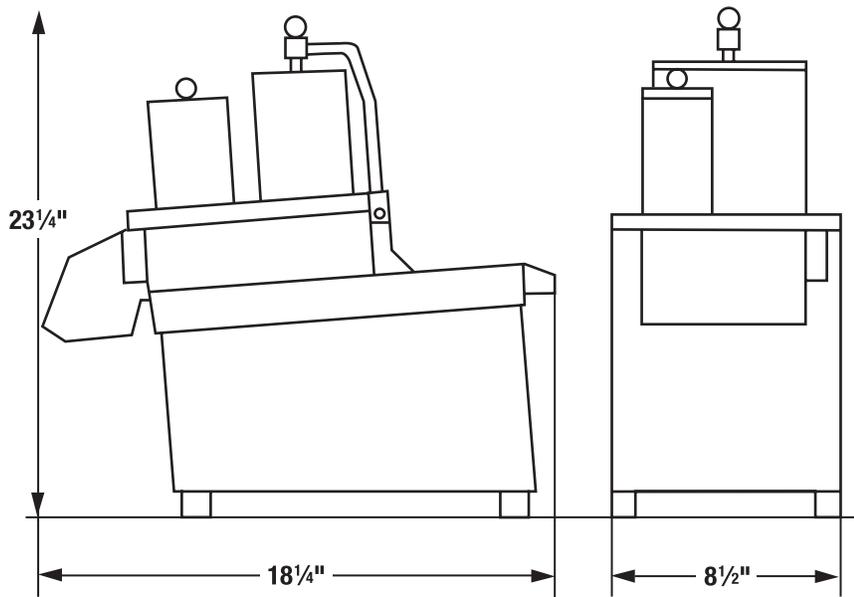
**Controls:** Rear mounted and shielded on/off switch.

**Speeds:** 1 speed (350 rpm) for slicing, dicing, shredding, crimping and grating.

**Operator Protection:** Feed hopper and "C" hopper interlocks keep machine from operating unless in the proper position.

**Capacity:** 800-950 lbs. per hour.

**Warranty:** Parts, labor and travel coverage for one year, exclusive of wear items, cutting edges and dicing grids.



Continuous Feed

MODEL NO.	CAPACITY	PRODUCT DIMENSIONS			WEIGHT
		WIDTH	DEPTH	HEIGHT	
M3000	800-950 lbs. per hour	8½" (216 mm)	18¼" (465 mm)	23¼" (590 mm)	Net 56 lbs. (25.5 kg) Ship 63 lbs. (29 kg)

MOTOR	ELECTRICAL	CUTTING SPEED	BOX DIMENSIONS		
			WIDTH A	DEPTH B	HEIGHT C
1 Speed ¾ HP	115/60/1	350 rpm	12½" (318 mm)	22" (559 mm)	25" (635 mm)



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

## **TOOLS - M2000 & M3000**

- Standard set of hand tools
- Retaining ring pliers, needle diameter 0.040"
- Loctite No. 271
- 732 clear sealant



## OPERATING / TECHNICAL MANUAL

# Continuous Feed Food Processors

Model M2000 - 115V - 1/2 HP

Model M3000 - 115V - 3/4 HP



**Designed and  
Assembled in U.S.A.**

COMPLETE RANGE OF SLICERS,  
DICING GRIDS AND SHREDDERS  
AVAILABLE.



**BERKEL**  
2006 Northwestern Parkway  
Louisville, KY 40203  
800-348-0251  
[www.berkelequipment.com](http://www.berkelequipment.com)



# Continuous Feed Food Processors

## Berkel M2000 / M3000

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### ACCESSORIES AND ACCESSORIES PARTS LIST

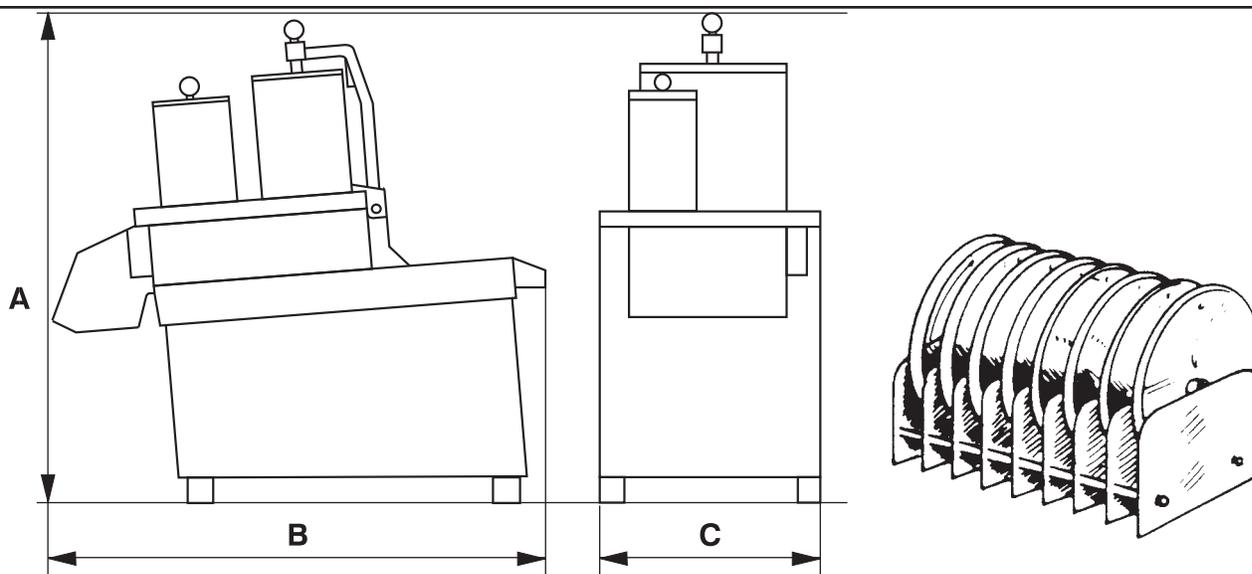
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# Continuous Feed Food Processors

## Berkel M2000 / M3000

- COMPACT AND STURDY DESIGN  
ALL CAST ALUMINUM AND STAINLESS STEEL
- ATTACHMENTS ARE FULLY INTERCHANGEABLE  
WITHOUT TOOLS
- HIGH OUTPUT, SAVES TIME AND LABOR COST
- SIMPLE TO OPERATE AND EASY TO CLEAN
- SAFE - UL LISTED, NSF
- MADE IN U.S.A.



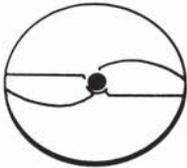
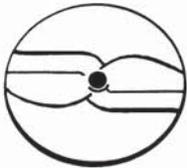
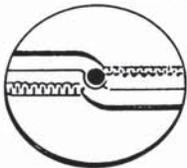
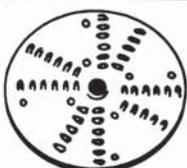
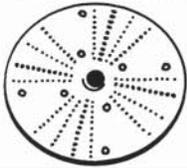
MODEL	CAPACITY		MOTOR	DIMENSIONS	WEIGHT	TRANSMISSION
	SLICING	DICING				
<b>M2000</b>	600-650	650-800	1/2 HP 115/60/1 7.5 AMPS	A 20.375" (520mm) B 18.25" (465mm) C 8.5" (216mm)	41 lbs. (18kg)	Poly V-Belt
<b>M3000</b>	800-900	1400-1500	3/4 HP 115/60/1 10.8 AMPS	A 23.25" (590mm) B 18.25" (465mm) C 8.5" (216mm)	56 lbs. (25.5kg)	Poly V-Belt

**WARRANTY: One Year, Parts, Labor, and Travel. (Cutting edges and dicing grids not included.)**



# Continuous Feed Food Processors

## Berkel M2000 / M3000

TYPE	DESIGNATION	SOME APPLICATIONS	SIZE OF CUT
	SLICER S2 2 mm (1/16")	Coleslaw Radishes Onions Cucumbers	
	SLICER S3 3 mm (1/8")	Carrots, Celery Cucumbers Zucchini, Mushrooms Lettuce for Tacos	
	SLICER S5 5 mm (3/16")	Scalloped Potatoes Cucumbers, Carrots Zucchini/Squash Tomatoes	
	SLICER S5C CRINKLE CUT 5 mm (1/4")	Carrots Potatoes Cucumbers	
	SHREDDER SH2 Extra Fine 2 mm (1/32")	Carrot Salad Raw Root Celery Salad Parmesan Cheese	
	SHREDDER SH3 3 mm (1/8")	Carrots Julienne Cheese for Tacos and Salads	
	SHREDDER SH4 4 mm (3/16")	Carrots Cheese Hash Browns	
	SHREDDER SH7 7 mm (7/32")	Carrots Cheese for Pizza Hash Browns	
	SHREDDER SHP Fine	Parmesan Cheese Bread Crumbs	

DICING GRID ALWAYS USED WITH CORRESPONDING SLICER		DICING GRID D 8 1/4"	DICING GRID D 11 3/8"	DICING GRID D 14 1/2"	DICING GRID D 22 7/8"	MOST COMMON APPLICATIONS	
TYPE OF ACCESSORY	DESIGNATION					MOST OFTEN USED VEGETABLES	USED FOR
	SLICER S 5 3/16"	 3/16" x 1/4"	 3/16" x 3/8"	 3/16" x 1/2"	 3/16" x 7/8"	Onions Celery Carrots Potatoes	Minestrone Soup
	SLICER S 8 1/4"	 1/4" x 1/4"	 1/4" x 3/8"	 1/4" x 1/2"	 1/4" x 7/8"	Onions Celery Carrots Potatoes Zucchini	Salads Soups Sauteing
	SLICER S 11 3/8"	 3/8" x 1/4"	 3/8" x 3/8"	 3/8" x 1/2"	 3/8" x 7/8"	Apples Tomatoes Onions Cucumbers Zucchini Potatoes Carrots	Waldorf Salad Mexican Dishes Salads Chowder Steamed Vegetables
	SLICER S 14 1/2"	 1/2" x 1/4"	 1/2" x 3/8"	 1/2" x 1/2"	 1/2" x 7/8"	Tomatoes Cucumbers Potatoes Carrots Centeloupe	Salads Stew Potato Salad Fruit Cups

### Special Slicers for Julienne Cuts

Dicing Grids are not NSF listed

TYPE	DESIGNATION	APPLICATION	SIZE OF CUT
	SLICER J 2x2 3/32" x 3/32"	STRAW POTATOES CARROTS CUCUMBERS RED BEETS ZUCCHINI	
	SLICER J 4x4 3/16" x 3/16"	CARROTS SHOE STRING POTATOES RED BEETS ZUCCHINI YAMS (Sweet Potatoes)	
	SLICER J 6x6 1/4" x 1/4"	FRENCH FRIES CUCUMBERS ZUCCHINI YELLOW SQUASH	

## OPERATING INSTRUCTIONS

- SAFETY NOTES
- INSTALLING OF SLICERS & SHREDDERS
- INSTALLING OF DICING GRIDS WITH CORRESPONDING SLICERS
- CLEANING
- PREVENTATIVE MAINTENANCE OF MACHINE AND ACCESSORIES
- TROUBLE SHOOTING GUIDE
- WORK STATION RECOMMENDATIONS  
(Cruise Ship and Navy Vessel mounting)



# Continuous Feed Food Processors

## Berkel M2000 / M3000

## OPERATING INSTRUCTIONS

### SAFETY

**WARNING:** Injury to the operator and damage to the machine can result from incorrect use of this food processor. Read these instructions carefully and be sure that all users of the Berkel Food Processors are trained before being allowed to use the food processor.

**CAUTION:** Always use large and small SAFETY PUSHERS when operating the Berkel Continuous Feed Processor. Do not insert hands or fingers into the feed hopper openings while machine is operating.

The Berkel Continuous Feed Processor is equipped with a magnetic interlock between the feed hopper lid and the power base. The interlock prevents the machine from operating unless the feed hopper lid is in the proper position.

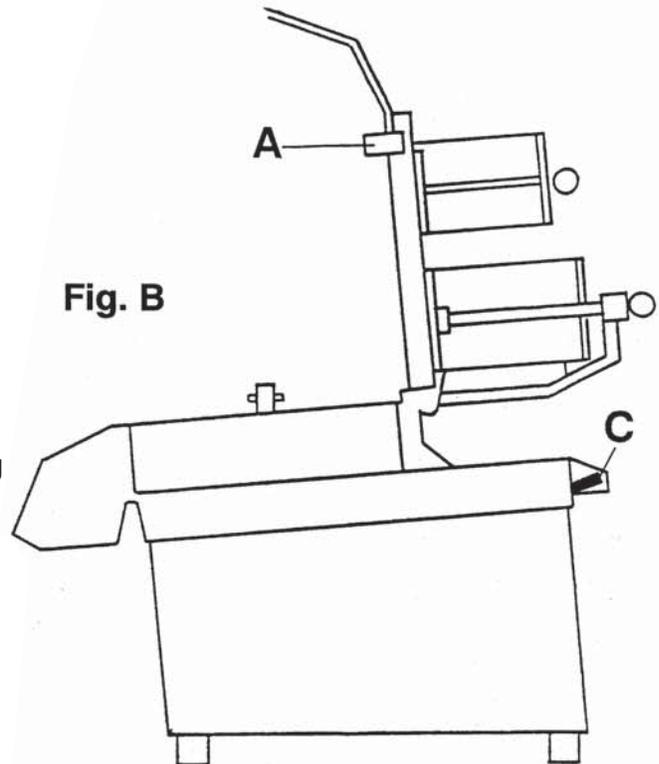
ALWAYS unplug the power cord before CLEANING the machine or at any time while the machine is not in use.

## INSTALLING & REMOVING FEED HOPPER LID

**WARNING:** Always ensure that the ON/OFF switch (C) is in the OFF POSITION prior to installing or removing accessories.

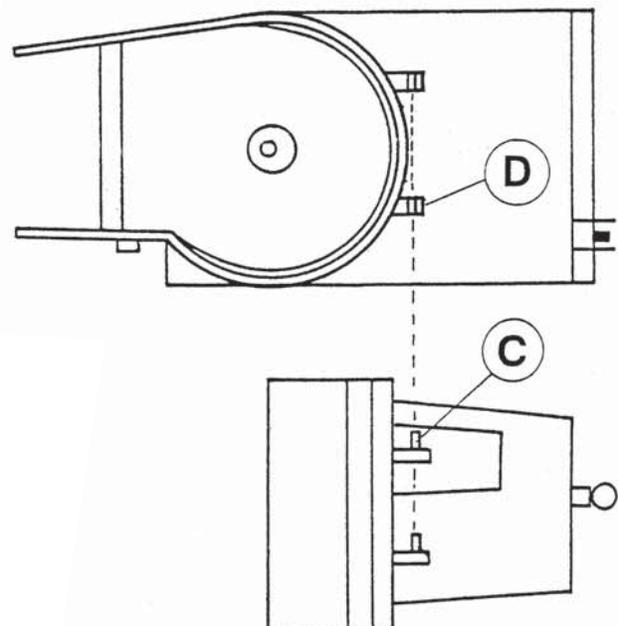
### REMOVING THE FEED HOPPER LID

Disengage the magnetic toggle lock (A) and open the feed hopper lid to the upright position (B). Slide feed hopper lid away from the food processor body.



### INSTALLING THE FEED HOPPER LID

To install the feed hopper lid, hold the feed hopper lid in the upright position and line up the long hinge pin (C) with the pin hole (D). Slide feed hopper lid towards the food processor base until both hinge pins are fully engaged. Close feed hopper lid.



## INSTALLING & REMOVING SLICERS & SHREDDERS

### OPERATING INSTRUCTIONS

#### INSTALLING OF SLICERS, JULIENNE SLICERS AND SHREDDERS

Disengage the magnetic toggle lock (A) and open the feed hopper lid until it rests on the back of the base.

Select the desired SLICER and place it onto the drive shaft until the top of the slicer is flush with the top end of the drive shaft. Close the feed hopper lid and engage the magnetic toggle switch.

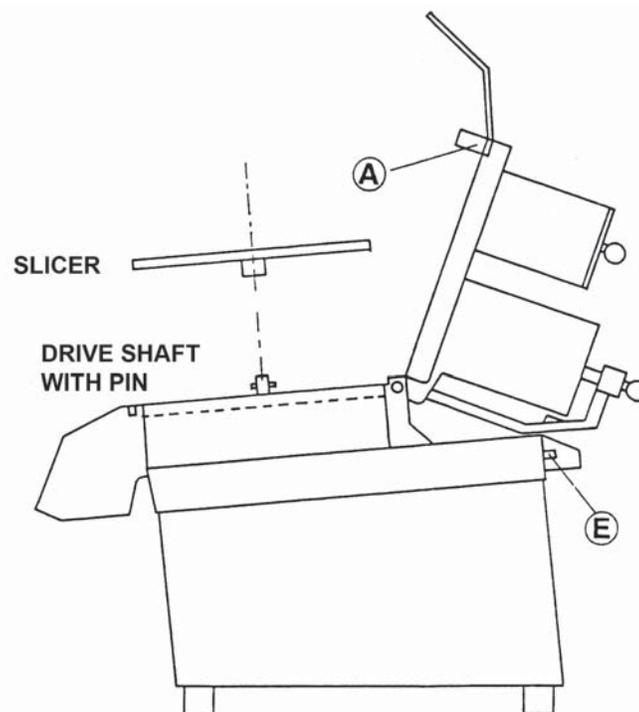
Turn the ON/OFF SWITCH into the ON POSITION and start slicing your vegetables, either using the small or large feed hopper tube.

#### REMOVING OF SLICING ACCESSORIES

Turn ON/OFF SWITCH to OFF POSITION (E). Disengage magnetic toggle lock (A) and open feed hopper lid until it rests on the back of the base.

Hold SLICER with both hands and rotate counter clockwise until the slicer bushing is disengaged from the drive shaft pin. Lift SLICER off the drive shaft, clean it and place the SLICER back into the storage rack which is automatically supplied with your new Berkel Food Processor.

Clean your Berkel Food Processor - SEE CLEANING - and close feed hopper lid. Unplug the power supply cord while the Berkel Food Processor is not in use.





# Continuous Feed Food Processors

## Berkel M2000 / M3000

## INSTALLING & REMOVING DICING GRIDS & CORRESPONDING SLICERS

**PRIOR TO USING YOUR NEW BERKEL FOOD PROCESSOR, READ THE OPERATING INSTRUCTIONS CAREFULLY.**

**WARNING: Always ensure that the ON/OFF switch is in the OFF position prior to installing or removing accessories.**

### INSTALLING OF DICING GRIDS WITH DICING SLICERS

Disengage the magnetic toggle lock (A) and open the feed hopper lid until it rests on the back of the base.

Select the desired DICING GRID and install it INTO THE TOP SEAT of the cutting compartment (B), top surface of DICING GRID facing up. (Size mark is located on top surface of grid - D8, D11, D14, D22). DICING GRID MUST BE FLUSH with the top rim of the cutting compartment.

Install the corresponding DICING SLICER (S8 with D8, S11 with D11, S14 with D14 or D22) by placing the SLICER onto the drive shaft above the DICING GRID. Top surface of slicer must be flush with top of drive shaft.

Close the feed hopper lid and engage the magnetic toggle lock. Turn the ON/OFF switch to the ON position.

**IMPORTANT: Dice vegetables through the large feed hopper tube only!**

### REMOVING OF SLICING AND DICING ACCESSORIES

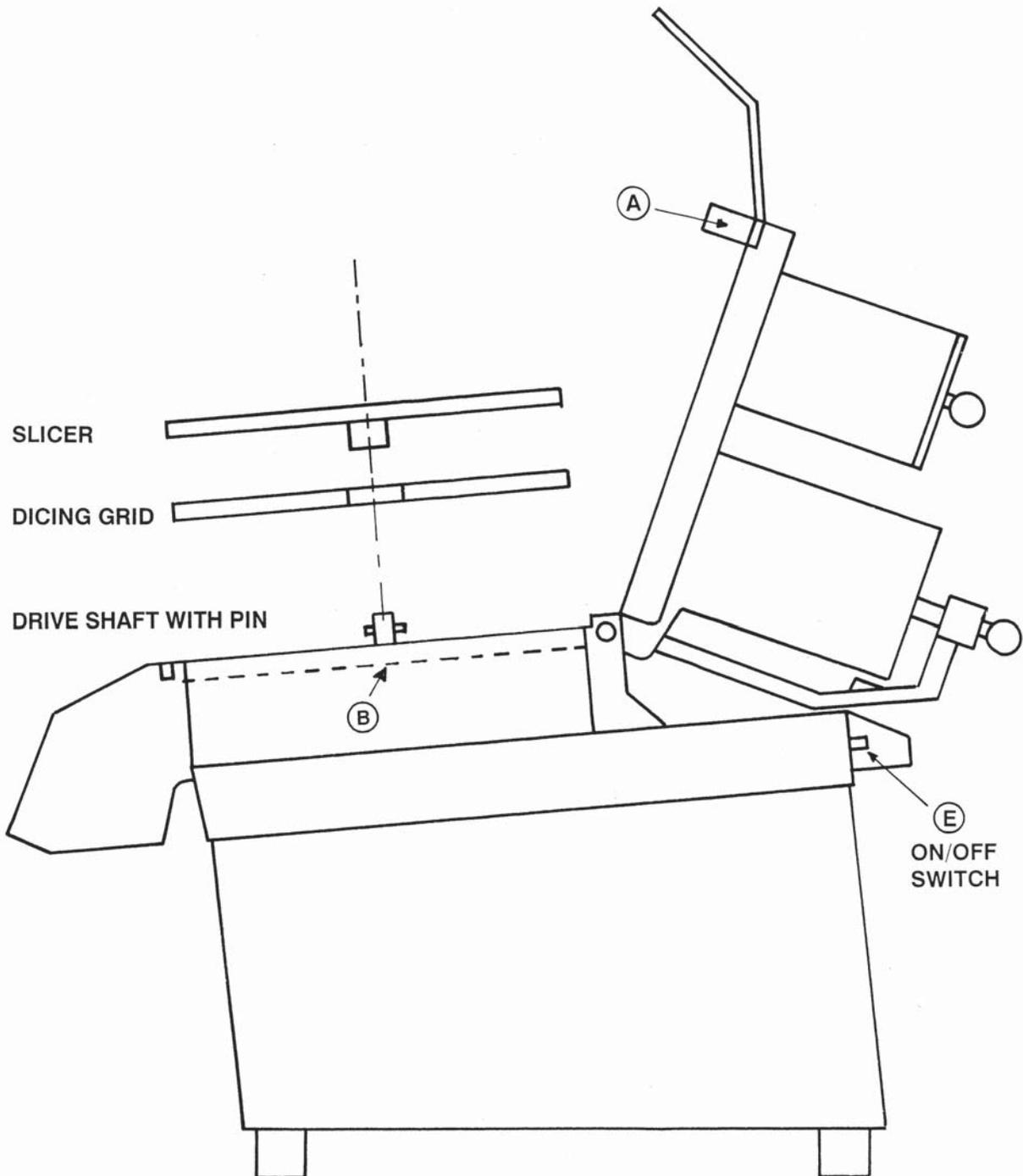
Turn ON/OFF SWITCH to OFF POSITION (E). Disengage magnetic toggle lock (A) and open feed hopper lid until it rests on the back of the base.

Hold SLICER with both hands and rotate counter clockwise until the slicer bushing is disengaged from the drive shaft pin. Lift SLICER off the drive shaft, clean it and place the SLICER back into the storage rack which is automatically supplied with your new Berkel Food Processor.

CLEAN THE DICING GRID WITH A CARROT WHILE THE GRID IS STILL LOCATED in the cutting compartment. We recommend the use of a carrot to push the remaining vegetables through the grid.

Place DICING GRID into the storage rack and CLEAN your Berkel Food Processor - SEE CLEANING - and close feed hopper lid. Unplug the power supply cord while storing the Berkel Food Processor in between uses.

**INSTALLING & REMOVING DICING GRIDS  
& CORRESPONDING SLICERS**





# Continuous Feed Food Processors

## Berkel M2000 / M3000

## CLEANING

**WARNING:** Unplug unit from power supply prior to cleaning. REMOVE FEED HOPPER LID and rinse thoroughly under running water. NEVER USE DISHWASHER. Feed hopper lid may be soaked in sanitizing lotion if desired.

HAND WIPING or RINSING of the cutting compartment of the Berkel Food Processor is recommended. Do not use pressure washer inside the cutting compartment.

**WARNING:** The SLICING AND DICING ACCESSORIES are equipped with SHARP KNIVES. Use caution when rinsing the accessories or when sanitizing. NEVER PLACE ACCESSORIES INTO THE DISHWASHER and NEVER LEAVE ACCESSORIES submerged in sanitizing lotion unless attended by operator. IMMEDIATELY REMOVE accessories from sanitizing lotion after soaking and store in accessories storage rack in safe and visible place.

## PREVENTATIVE MAINTENANCE

**WARNING:** The power cord must be disconnected prior to the start of any inspection or check-up.

ALWAYS REMOVE ANY ACCESSORIES from the Berkel Food Processor prior to any maintenance or inspection.

The Berkel Food Processor does not require periodic maintenance. All moving internal parts are equipped with DOUBLE SEALED BALL BEARINGS which are maintenance free. NO LUBRICATION REQUIRED.

DO NOT DIRECT water pressure or steam directly to the housing or bottom of the food processor.



## **TROUBLE SHOOTING GUIDE**

### **MACHINE DOES NOT START**

- Check power supply cord and outlet.
- Check whether feed hopper is properly installed and locked in place.
- Check whether magnet in toggle lock is intact. (Part #2110)

### **VEGETABLES WHEN DICING ARE NOT CONSISTENTLY DICED**

- Ensure, when dicing, that you use large feed opening only.  
(See operating instructions)
- Place vegetables in hopper while machine is in OFF position.  
Place pusher on vegetables and exert sufficient pressure so that vegetables are in contact with slicer.
- When dicing celery and onions, while machine is running, feed one onion at a time and use pusher to hold onion or celery onto knife.
- Cutting edges on slicer or dicing grid are not sharp.

**NOTE: It is important that constant pressure be applied on the vegetables.**

### **FOOD PROCESSOR STALLS WHEN DICING OR SHREDDING CHEESE**

- Check tension of Poly-V-Belt. (Consult parts manual and authorized service technician)

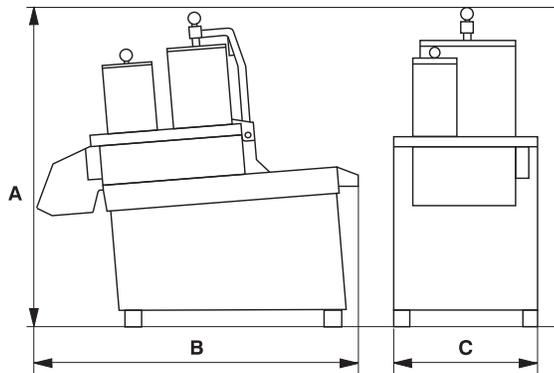


# Continuous Feed Food Processors

## Berkel M2000 / M3000

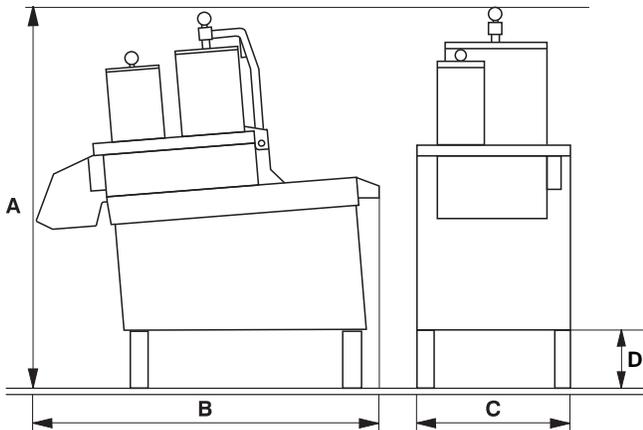
### WORK STATION - MACHINE DIMENSIONS (Cruise Ship and Navy Vessel Mounting)

#### TABLE TOP (Freestanding)



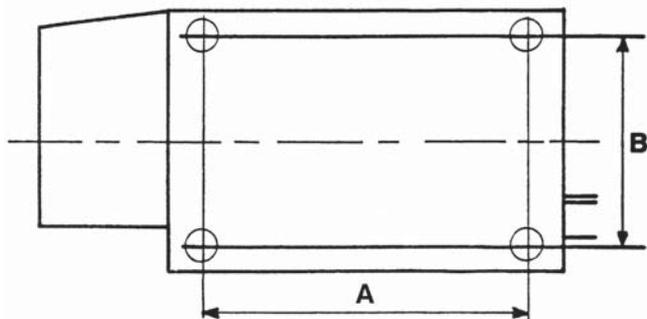
MODEL	MOTOR	DIMENSIONS	WEIGHT
<b>BERKEL 2000</b>	1/2 HP 115/60/1	A 20.375" (520mm) B 18.25" (465mm) C 8.5" (216mm)	41 lbs. (17.5 kg)
<b>BERKEL M3000</b>	3/4 HP 115/60/1	A 23.25" (533mm) B 18.25" (465mm) C 8.5" (216mm)	56 lbs. (25.5kg)

#### TABLE TOP (Permanent Installation) - Cruise Ship and Navy



MODEL	MOTOR	DIMENSIONS	WEIGHT
<b>BERKEL 2000</b>	1/2 HP 115/60/1	A 24.375" (572mm) B 18.25" (465mm) C 8.5" (216mm)	41 lbs. (17.5 kg)
<b>Navy Legs Extension</b>		D 4.0" (102mm)	
<b>BERKEL M3000</b>	3/4 HP 115/60/1	A 27.25" (635mm) B 18.25" (465mm) C 8.5" (216mm)	58 lbs. (26kg)
<b>Navy Legs Extension</b>		D 4.0" (102mm)	

#### MOUNTING DIMENSIONS FOR PERMANENT TABLE TOP INSTALLATION



MODEL	MOTOR	DIMENSIONS	WEIGHT
<b>BERKEL 2000</b>	1/2 HP 115/60/1 7.5 Amps	A 10.375" (260mm) B 7.2" (183mm)	41 lbs. (18.5 kg)
<b>BERKEL M3000</b>	3/4 HP 115/60/1 10.8 Amps	A 10.375" (260mm) B 7.2" (183mm)	58 lbs. (26kg)



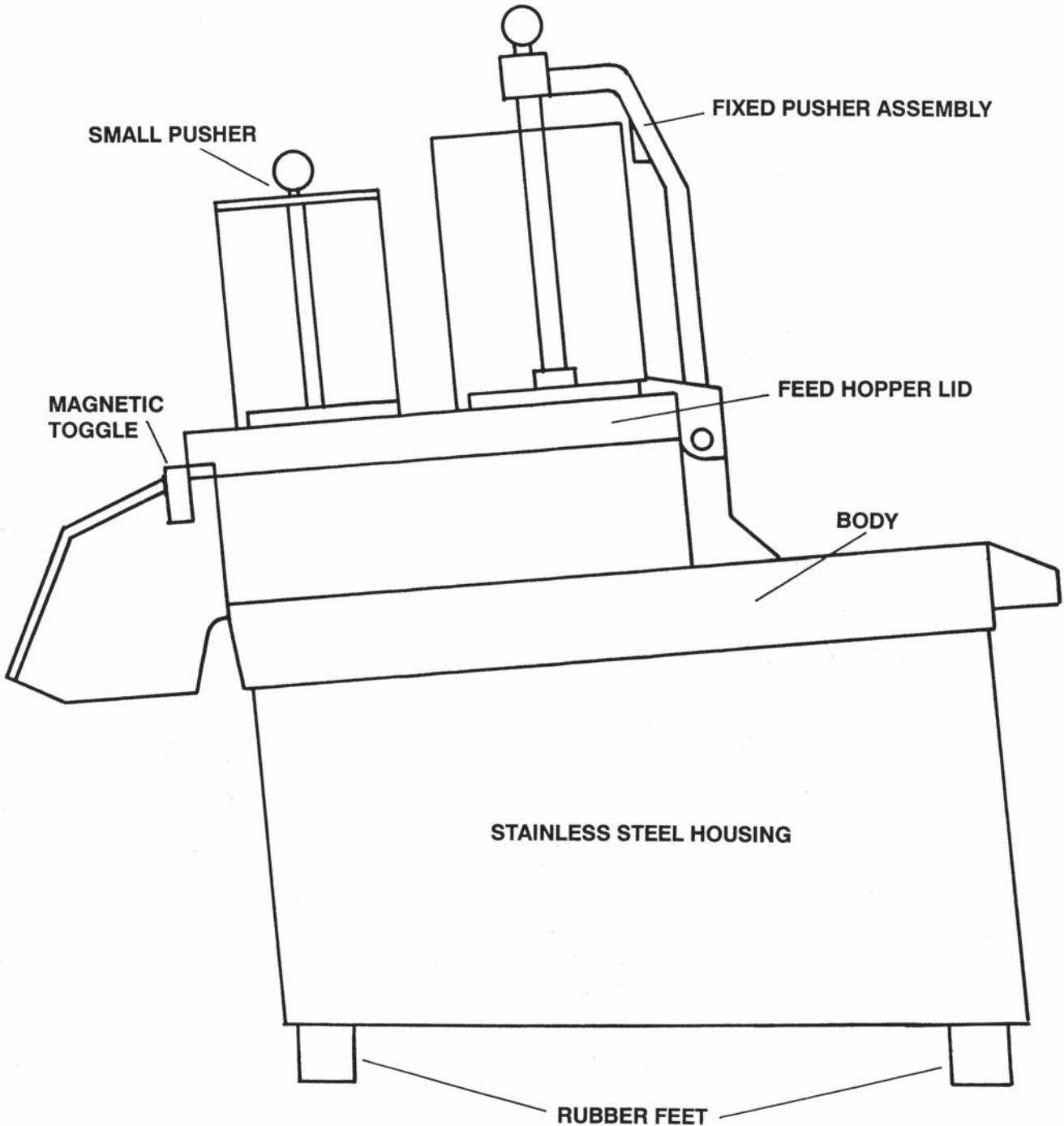
**Continuous Feed Food Processors**  
Berkel M2000 / M3000

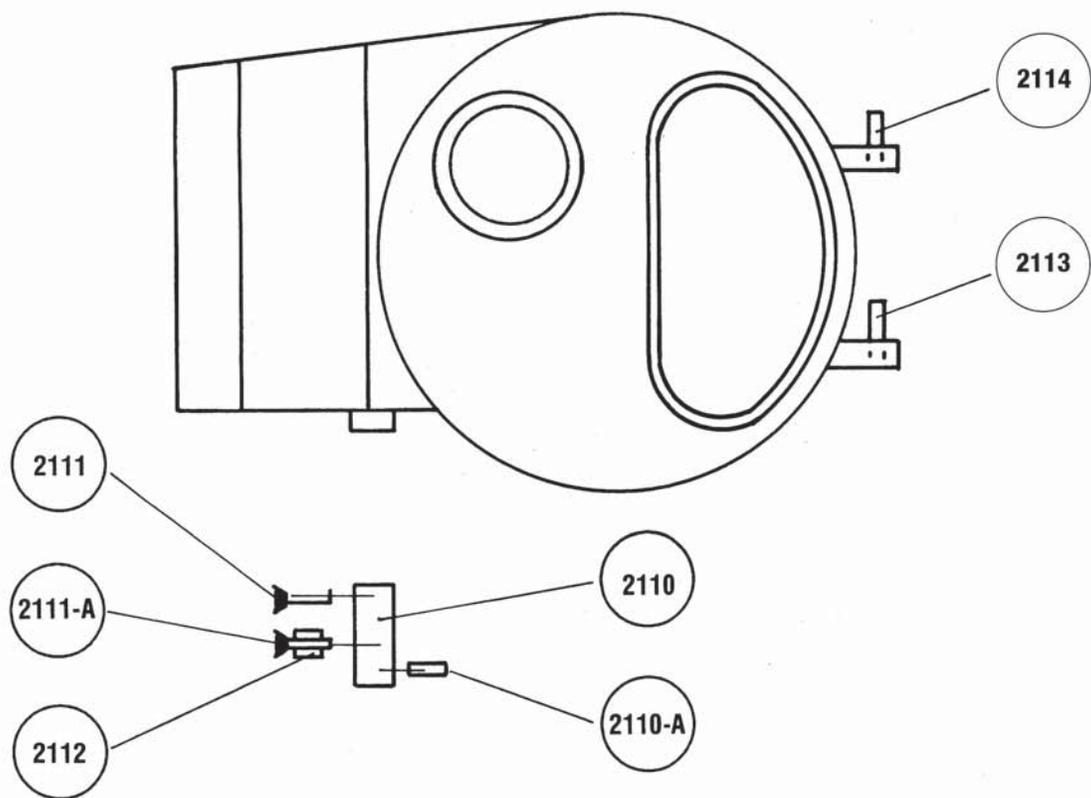
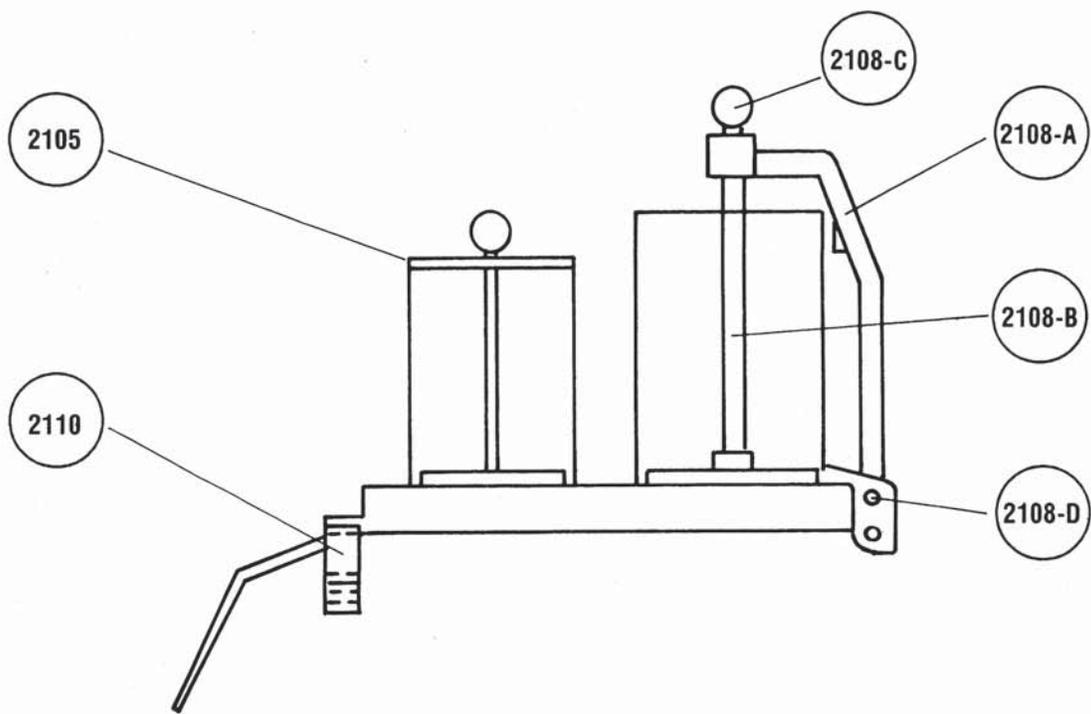
**TECHNICAL DATA**

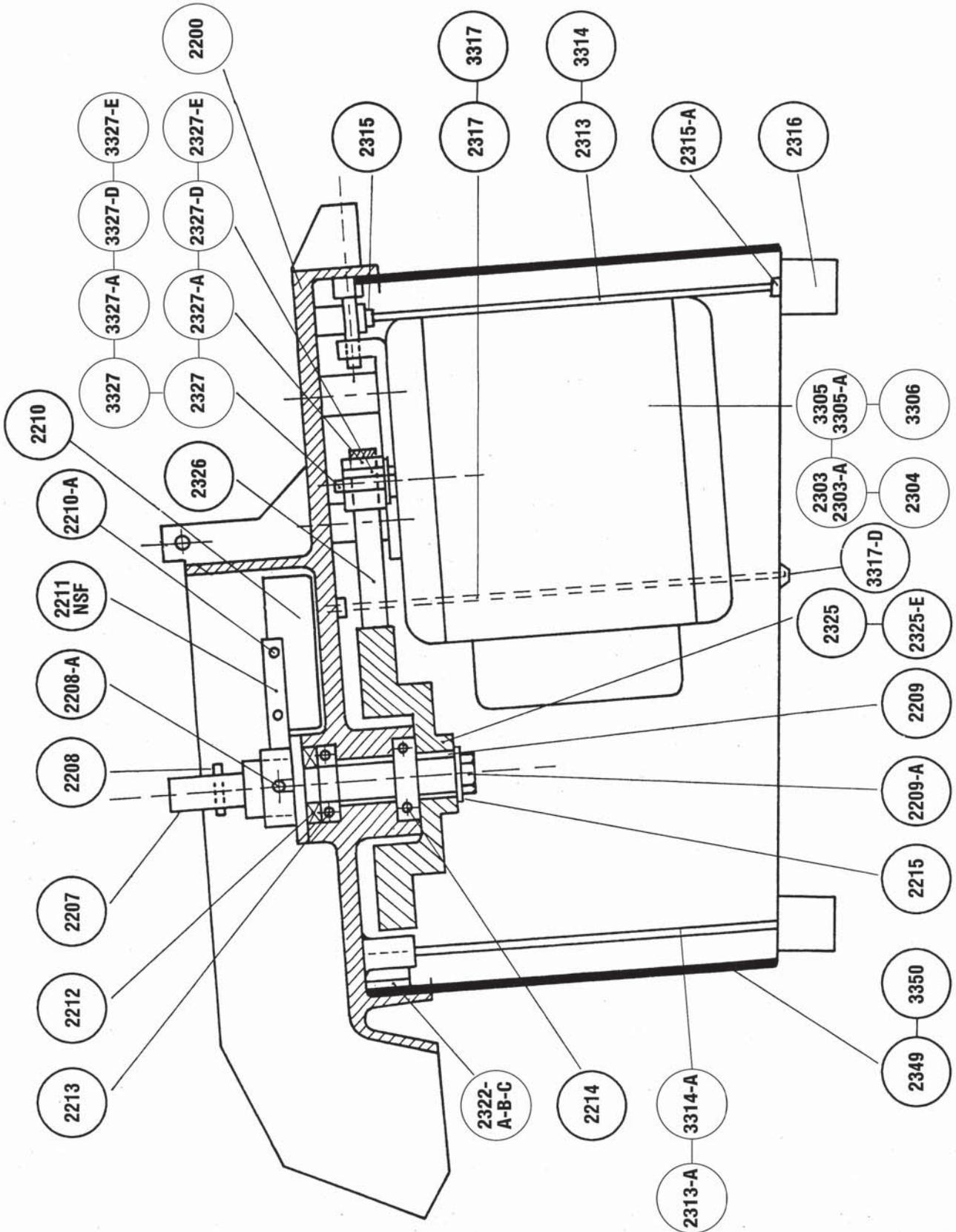
**AND**

**PARTS LIST**

**OVERALL SIDE VIEW**



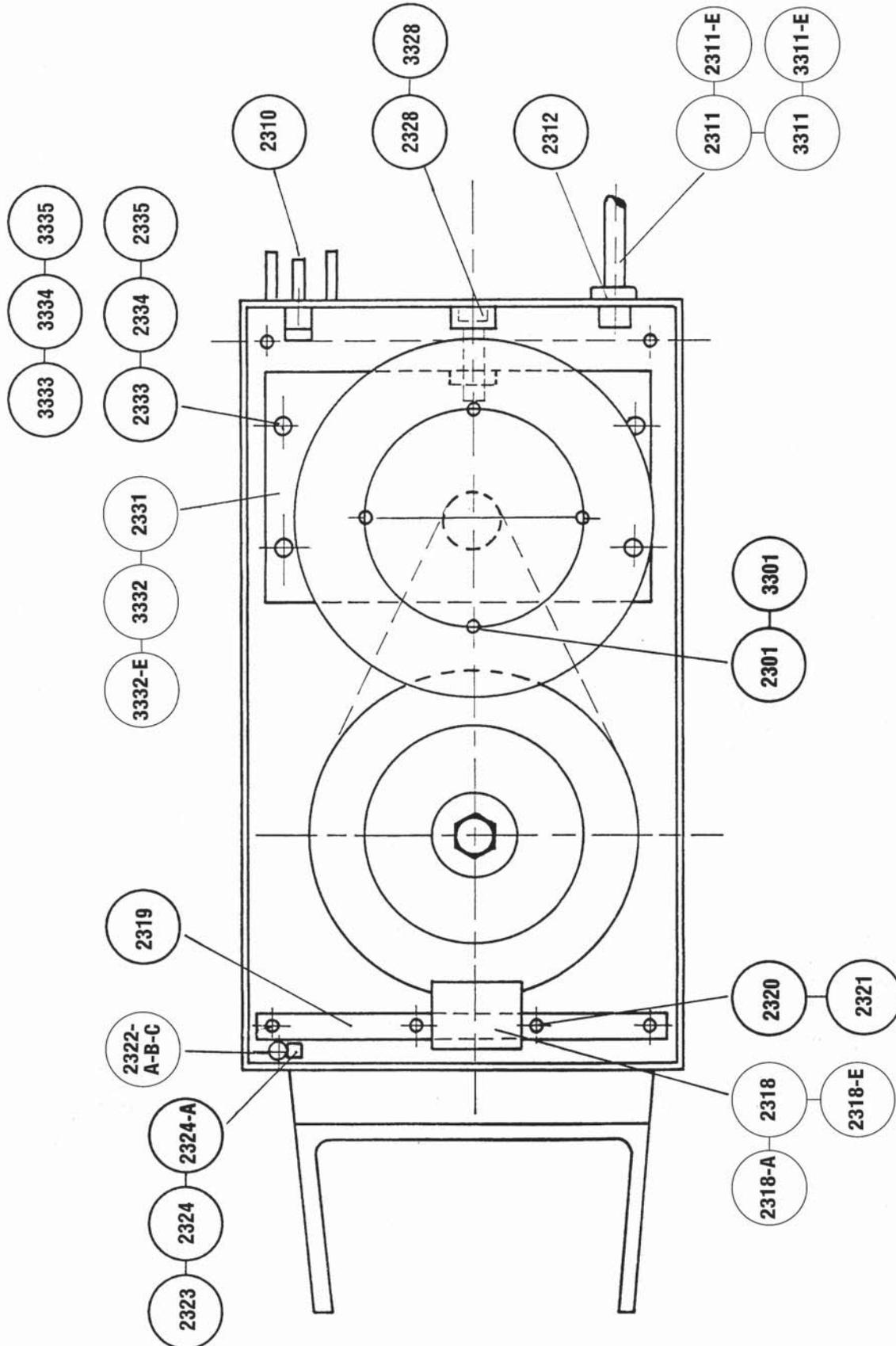






# Continuous Feed Food Processors

## Berkel M2000 / M3000

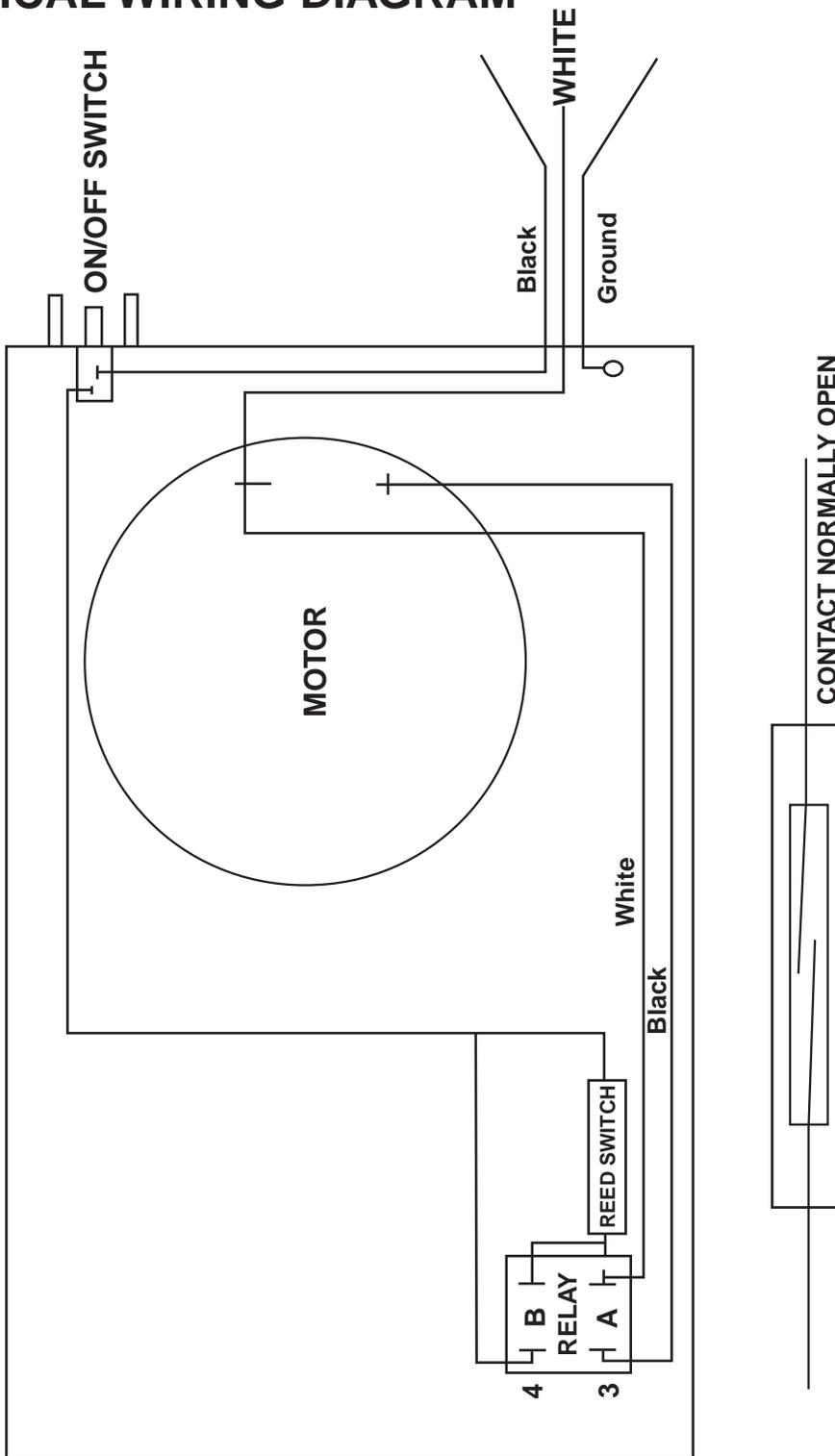




# Continuous Feed Food Processors

Berkel M2000 / M3000

## ELECTRICAL WIRING DIAGRAM



REED SWITCH ASSEMBLY WITH WIRES FOR M2000 (PART #2322-B)  
 REED SWITCH ASSEMBLY WITH WIRES FOR M3000 (PART #2322-C)

NOTE: The Reed Switch is a magnetically operated safety switch. It is not a fuse.  
 The contact closes when the Magnet in the toggle lock locates above the Reed Switch.

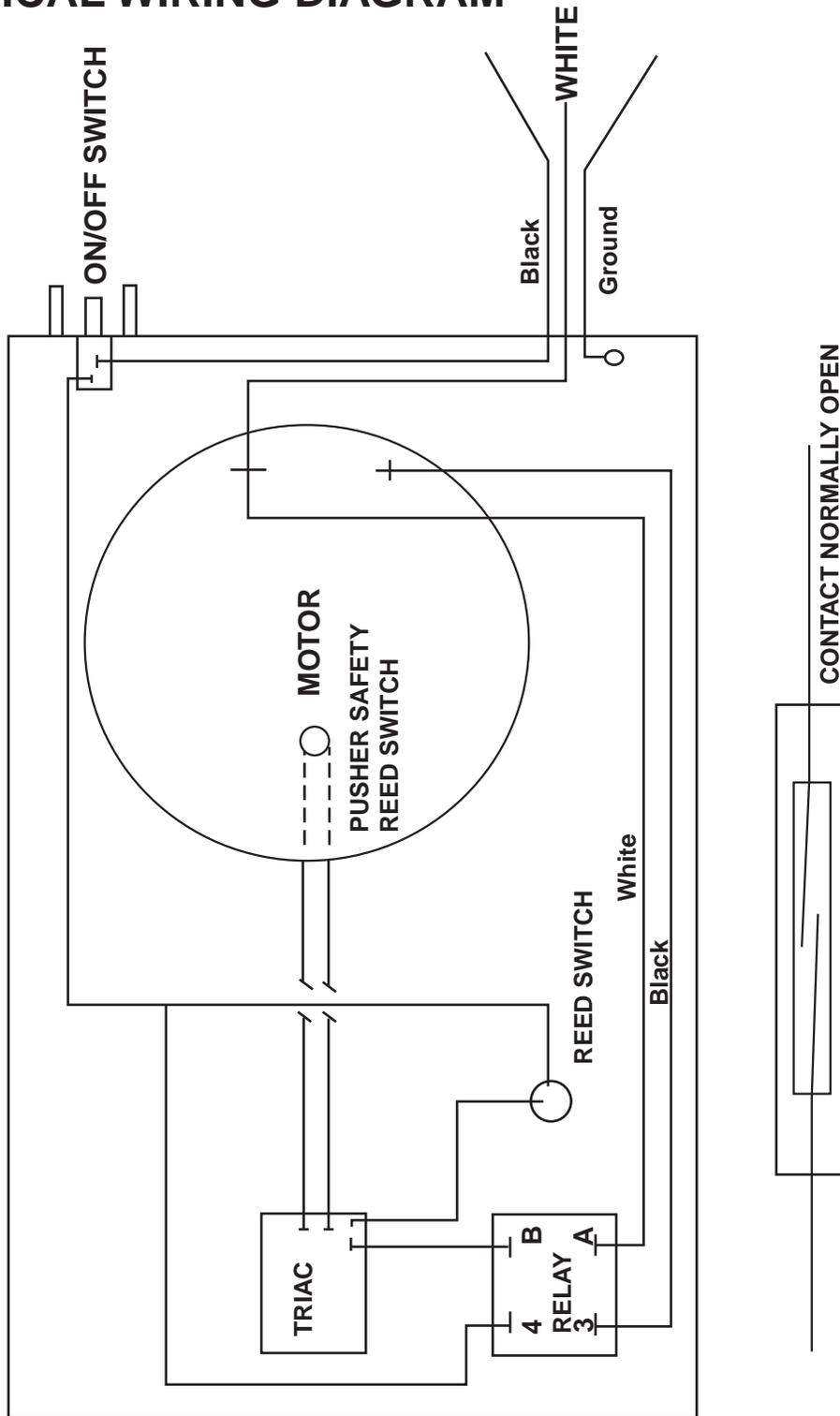
MODEL M2000 and M3000



# Continuous Feed Food Processors

Berkel M2000 / M3000

## ELECTRICAL WIRING DIAGRAM



MODEL M2000 and M3000

### REED SWITCH / TRIAC ASSEMBLY FOR MAGNETIC SAFETY PUSHER (PART #2322-A)

NOTE: The Reed Switch is a magnetically operated safety switch. It is not a fuse.  
The contact closes when the Magnet in the toggle lock locates above the Reed Switch.



# Continuous Feed Food Processors

## Berkel M2000 / M3000

<b>PART#</b>	<b>DESCRIPTION</b>	<b>QUANTITY PER MACHINE</b>
<b>2100</b>	FEED HOPPER LID (STANDARD) WITH MOUNTING PINS BUT WITHOUT TOGGLE LOCK AND FIXED PUSHER ASSEMBLY	1
<b>2100-A</b>	FEED HOPPER LID COMPLETE WITH MOUNTING PINS, TOGGLE LOCK AND FIXED PUSHER ASSEMBLY	1
<b>2105</b>	PUSHER, SMALL	1
<b>2106</b>	PUSHER, LARGE (LOOSE)	1
<b>2107</b>	KNOB FOR PUSHERS #2105 & 2106	1
<b>2108</b>	FIXED PUSHER ASSEMBLY, COMPLETE WITH MOUNTING PIN	1
<b>2108-A</b>	FIXED PUSHER ARM WITH NYLON BUSHING	1
<b>2108-B</b>	PUSHER PLATE WITH HEXAGON ROD	1
<b>2108-C</b>	KNOB ASSEMBLY FOR FIXED PUSHER ONLY	1
<b>2108-D</b>	MOUNTING PUSHER PIN	1
<b>2108-H</b>	FIXED PUSHER ARM WITH NYLON BUSHING AND MAGNET FOR SAFETY PUSHER	1
<b>2108-MP</b>	FIXED PUSHER ASSEMBLY COMPLETE WITH 2 MAGNETS AND MOUNTING PIN	1
<b>2110</b>	TOGGLE LOCK WITH MAGNET	1
<b>2110-A</b>	MAGNET ONLY FOR TOGGLE LOCK #2110	1
<b>2110-B</b>	MAGNET ONLY FOR MAGNETIC SAFETY PUSHER	1
<b>2111</b>	SHOULDER BOLT FOR TOGGLE	1
<b>2111-A</b>	STAINLESS STEEL SCREW FOR ROLLER	1
<b>2112</b>	ROLLER FOR TOGGLE LOCK	1
<b>2113</b>	HOPPER HINGE PIN (LONG)	1
<b>2114</b>	HOPPER HINGE PIN (SHORT)	1
<b>2200</b>	BODY - POLISHED CAST ALUMINUM	1
<b>2207</b>	DRIVE SHAFT COMPLETE WITH DRIVE PIN	1



# Continuous Feed Food Processors

## Berkel M2000 / M3000

<b>PART#</b>	<b>DESCRIPTION</b>	<b>QUANTITY PER MACHINE</b>
2208	DRIVE PIN (FOR SLICERS)	1
2208-A	DRIVE PIN (FOR EJECTOR)	1
2209	KEY FOR DRIVE SHAFT	1
2209-A	HEXAGON BOLT WITH WASHERS TO FASTEN LARGE PULLEY	1
2210	WIPER BLADE FOR NSF EJECTOR	1
2210-A	SCREW FOR WIPER BLADE	2
2211-NSF	NSF EJECTOR WITH WIPER BLADE	1
2211-ED	EJECTOR DISC	1
2212	SEAL G 30 X 40 X 4	1
2213	BALL BEARING - Upper #6203 LLB	1
2214	BALL BEARING - Lower #6303 LLB	1
2215	RETAINING RING FOR DRIVE SHAFT	1
2301	MOTOR MOUNTING BOLT M6 WITH LOCKWASHER FOR M2000	4
3301	MOTOR MOUNTING BOLT WITH LOCKWASHER FOR M3000	4
2303	MOTOR 115/60/1 - 1/3 HP M2000	1
2303-A	MOTOR 115/60/1 - 1/2 HP M2000	1
2304	MOTOR EXPORT 230/50/1 1/3 HP M2000	1
3305	MOTOR 115/60/1 - 3/4 HP M3000	1
3305-A	MOTOR EXPORT 230/60/1 - 3/4 HP M3000	1
3306	MOTOR EXPORT 230/50/1 - 3/4 HP M3000	1
2310	ON/OFF TOGGLE SWITCH	1
2311	POWER SUPPLY CORD WITH MOLDED PLUG FOR M2000	1
3311	POWER SUPPLY CORD WITH MOLDED PLUG FOR M3000	1
2311-E	POWER SUPPLY CORD FOR M2000 - EXPORT	1



# Continuous Feed Food Processors

## Berkel M2000 / M3000

<b>PART#</b>	<b>DESCRIPTION</b>	<b>QUANTITY PER MACHINE</b>
3311-E	POWER SUPPLY CORD FOR M3000 - EXPORT	1
2312	CABLE RELIEF BUSHING	1
2313	SUPPORT LEG REAR WITH NUT/LOCKNUT FOR M2000	2
2313-A	SUPPORT LEG FRONT WITH NUT/LOCKNUT FOR M2000	2
3314	SUPPORT LEG REAR WITH NUT/LOCKNUT FOR M3000	2
3314-A	SUPPORT LEG FRONT WITH NUT/LOCKNUT FOR M3000	2
2316	RUBBER FOOT WITH THREADED INSERTS	4
2317	UL ROD WITH NUT/LOCKNUT FOR M2000	1
3317	UL ROD WITH NUT/LOCKNUT FOR M3000	1
3317-D	ACORN NUT SS FOR UL ROD	1
2318	MIDTEX RELAY - 115V/60/1 FOR M2000 / M3000	1
2318-A	MIDTEX RELAY - 115V/60/1 FOR M2000 1/2 HP	1
2318-E	MIDTEX RELAY - 230/50/1 FOR EXPORT	1
2319	MOUNTING BAR FOR UL ROD AND RELAY	1
2320	RELAY MOUNTING SCREW WITH LOCKWASHER	2
2322-A	REED SWITCH / TRIAC ASSEMBLY FOR MAGNETIC SAFETY PUSHER	1
2322-B	REED SWITCH ASSEMBLY WITH WIRES FOR M2000	1
2322-C	REED SWITCH ASSEMBLY WITH WIRES FOR M3000	1
2323	REED SWITCH MOUNTING BRACKET WITH SCREW AND LOCKWASHER	1
2325	PULLEY LARGE	1
2325-E	PULLEY LARGE, EXPORT	1
2326	POLY-V-BELT 240J6	1
2327	MOTOR PULLEY FOR M2000	1
2327-A	HEXAGON BOLTS M5 WITH WASHERS FOR M2000 MOTOR PULLEY	1



# Continuous Feed Food Processors

## Berkel M2000 / M3000

<b>PART#</b>	<b>DESCRIPTION</b>	<b>QUANTITY PER MACHINE</b>
2327-D	KEY FOR M2000 MOTOR PULLEY	1
2327-E	MOTOR PULLEY FOR M2000 EXPORT 230/50/1	1
3327	MOTOR PULLEY WITH SET SCREW FOR M3000	1
3327-D	KEY FOR M3000 MOTOR PULLEY	1
3327-E	MOTOR PULLEY WITH SET SCREW FOR M3000 EXPORT	1
2328	BELT TENSION BOLT WITH LOCKWASHER FOR M2000	1
3328	BELT TENSION BOLT WITH LOCKWASHER FOR M3000	1
2331	MOTOR MOUNTING FLANGE FOR M2000	1
2333	FASTENING BOLT WITH WASHERS FOR MOTOR FLANGE TO M2000 BODY	2
2334	SPLIT LOCKWASHER FOR MOTOR FLANGE BOLTS M2000	1
2335	WASHER FOR MOTOR FLANGE BOLTS FOR M2000	1
3332	MOTOR MOUNTING FLANGE FOR M3000	1
3332-E	MOTOR MOUNTING FLANGE FOR M3000 EXPORT	1
3333	FASTENING BOLT WITH WASHERS FOR MOTOR FLANGE TO M3000 BODY	4
3334	SPLIT LOCKWASHER FOR MOTOR FLANGE BOLTS M3000	1 1
3335	WASHER FOR MOTOR FLANGE BOLTS FOR M3000	1
2349	HOUSING SS FOR M2000	1
3350	HOUSING SS FOR M3000	1

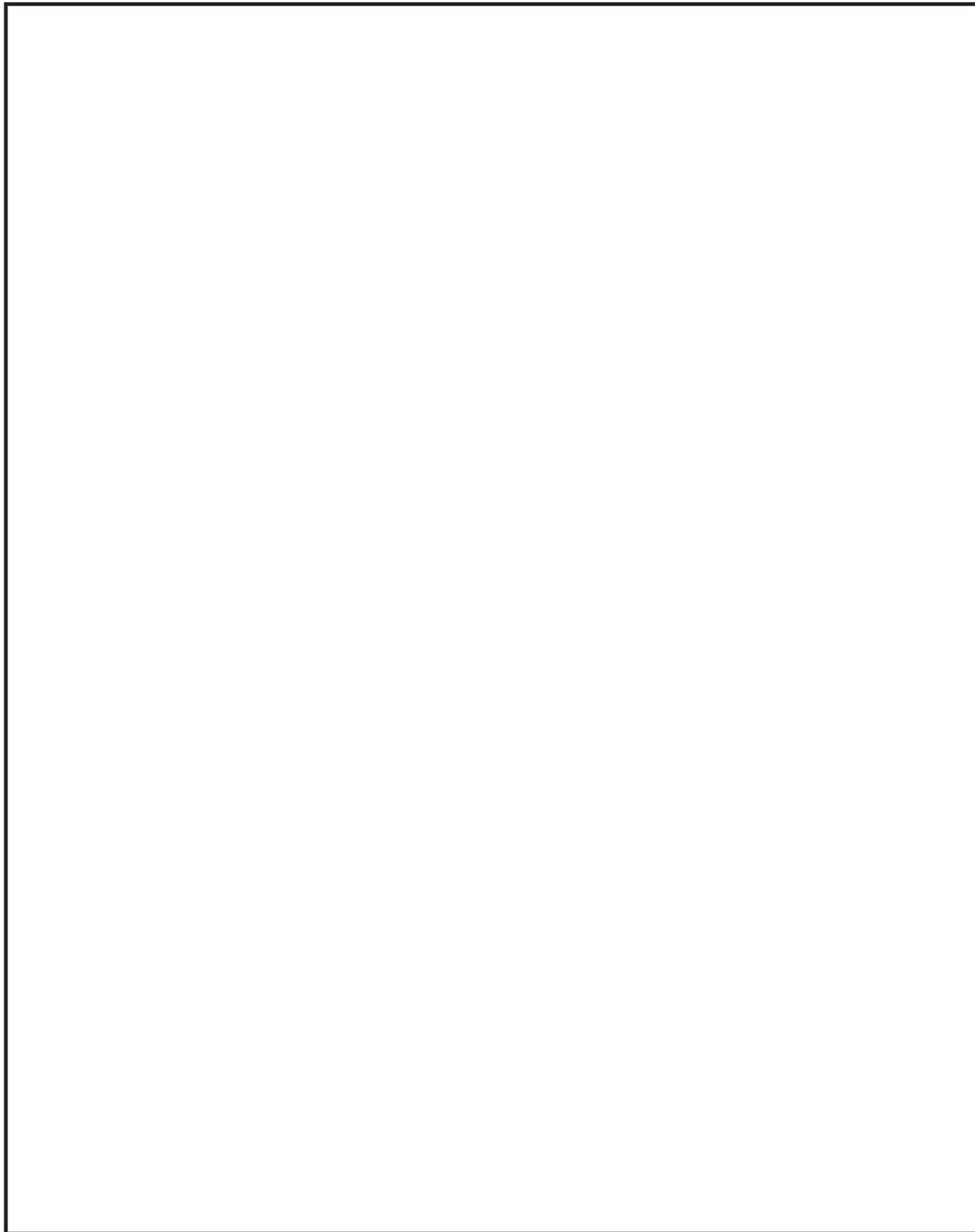
### **SPECIAL ACCESSORIES**

2500	DIAMOND FILE TO SHARPEN CUTTING EDGES AND DICING GRIDS	1
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# Continuous Feed Food Processors

Berkel M2000 / M3000



# **ACCESSORIES**

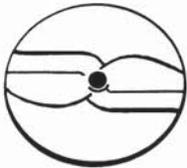
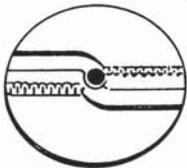
**AND**

# **ACCESSORIES PARTS LIST**

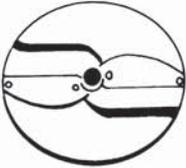
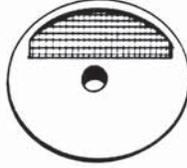
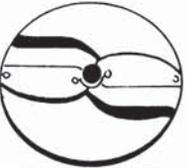
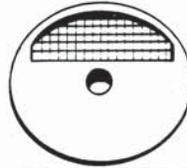
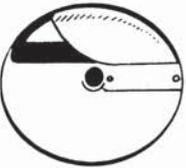
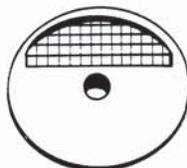
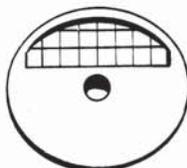


# Continuous Feed Food Processors

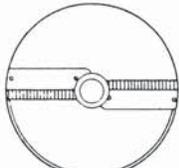
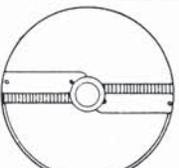
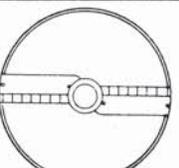
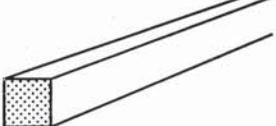
## Berkel M2000 / M3000

TYPE	DESIGNATION	SOME APPLICATIONS	SIZE OF CUT
	SLICER S2 2 mm (1/16")	Part # 2401	
	SLICER S3 3 mm (1/8")	Part # 2402	
	SLICER S5 5 mm (3/16")	Part # 2403	
	SLICER S5C CRINKLE CUT 5 mm (1/4")	Part # 2403CC	
	SHREDDER SH2 Extra Fine 2 mm (1/32")	Part # 2410	
	SHREDDER SH3 3 mm (1/8")	Part # 2411	
	SHREDDER SH4 4 mm (3/16")	Part # 2412	
	SHREDDER SH7 7 mm (7/32")	Part # 2413	
	SHREDDER SHP Fine	Part # 2415	

### Dicing Accessories

SLICERS USED WITH DICING GRIDS	DESIGNATION	PART NUMBER	DICING GRID	DESIGNATION	PART NUMBER
	SLICER S 8 1/4"	Part # 2404		DICING GRID D 8 1/4"	Part # 2416
	SLICER S 11 3/8"	Part # 2405		DICING GRID D 11 3/8"	Part # 2417
	SLICER S 14 1/2"	Part # 2406		DICING GRID D 14 1/2"	Part # 2418
	SLICER S 14 1/2"	Part # 2406		DICING GRID D 22 7/8"	Part # 2419

### Special Slicers for Julienne Cuts

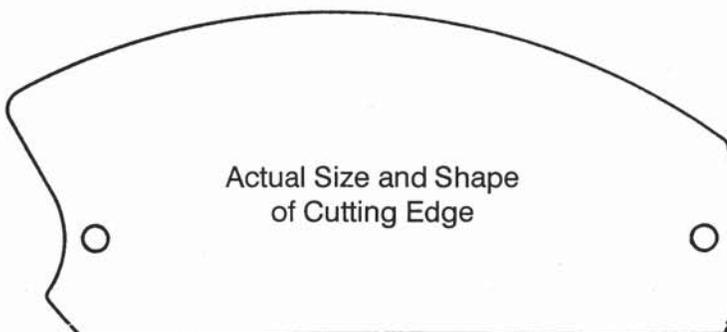
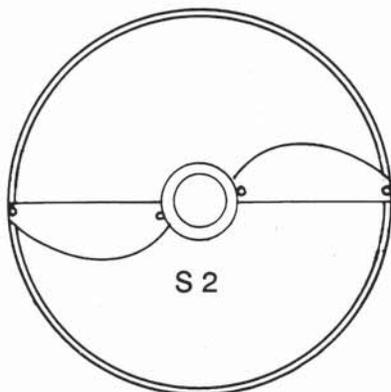
TYPE	DESIGNATION	PART NUMBER	SIZE OF CUT
	SLICER J 2x2 3/32" x 3/32"	Part # 2407	
	SLICER J 4x4 3/16" x 3/16"	Part # 2408	
	SLICER J 6x6 1/4" x 1/4"	Part # 2409	



# Continuous Feed Food Processors

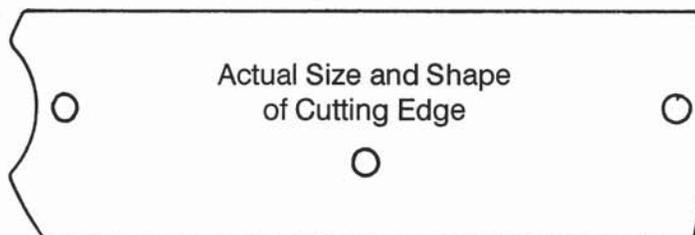
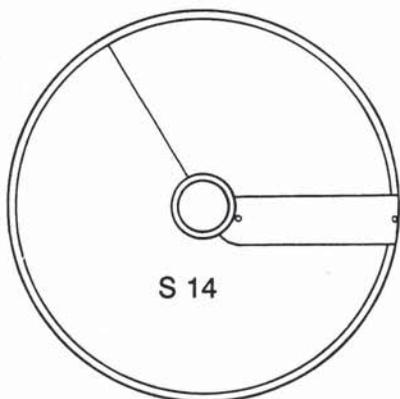
## Berkel M2000 / M3000

### REPLACEMENT CUTTING EDGES & SHREDDER PLATES



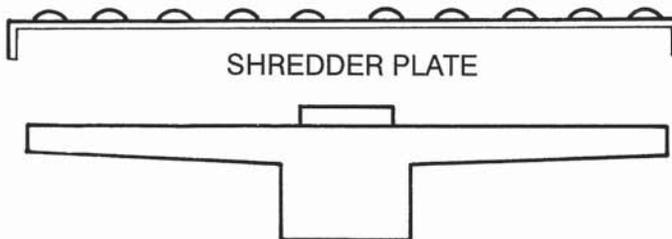
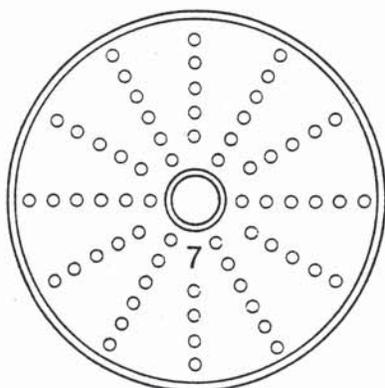
For Slicers S2, S3, S5, S8, S11

**Part # 2431**



For Slicer S14 only

**Part # 2432**



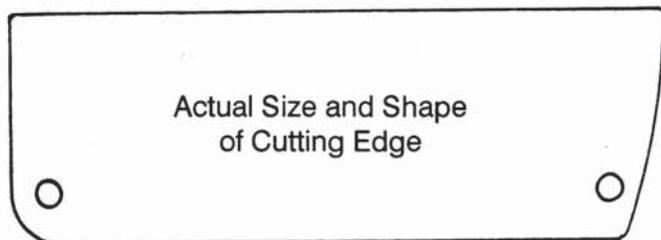
- |                               |                     |                   |
|-------------------------------|---------------------|-------------------|
| SHREDDER FRAME                | <b>Part # 2422</b>  | for SH2, SH3      |
| SHREDDER FRAME                | <b>Part # 2423</b>  | for SH4, SH7, SHP |
| SHREDDER PLATES               | <b>Part # 2475</b>  | for SH2           |
|                               | <b>Part # 2476</b>  | for SH3           |
|                               | <b>Part # 2477</b>  | for SH4           |
|                               | <b>Part # 2478</b>  | for SH7           |
|                               | <b>Part # 2479</b>  | for SHP           |
| SCREWS<br>FOR SHREDDER PLATES | <b>Part # 2435A</b> |                   |



# Continuous Feed Food Processors

Berkel M2000 / M3000

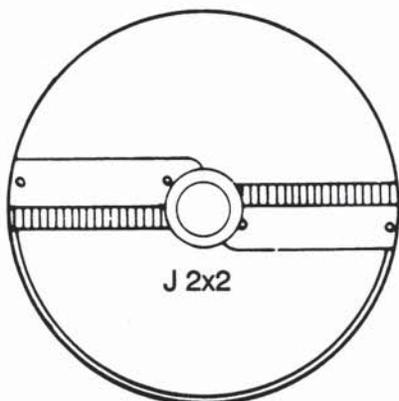
## REPLACEMENT CUTTING EDGES & JULIENNE BARS



Actual Size and Shape  
of Cutting Edge

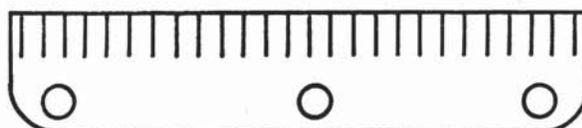
### Cutting Edge for Julienne Slicers

**Part # 2433**  
for J 2x2, J 4x4, J 6x6



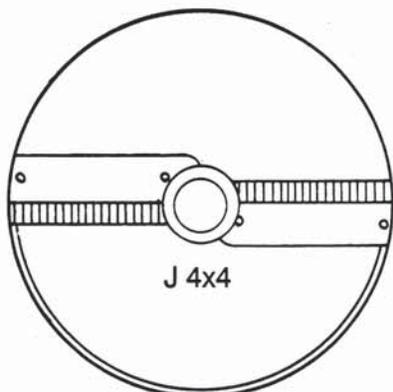
J 2x2

Actual Size and Shape



### Cutting Bar

**Part # 2436**  
for J 2x2



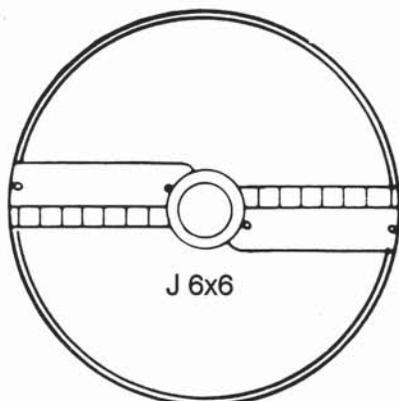
J 4x4

Actual Size and Shape



### Cutting Bar

**Part # 2437**  
for J 4x4



J 6x6

Actual Size and Shape

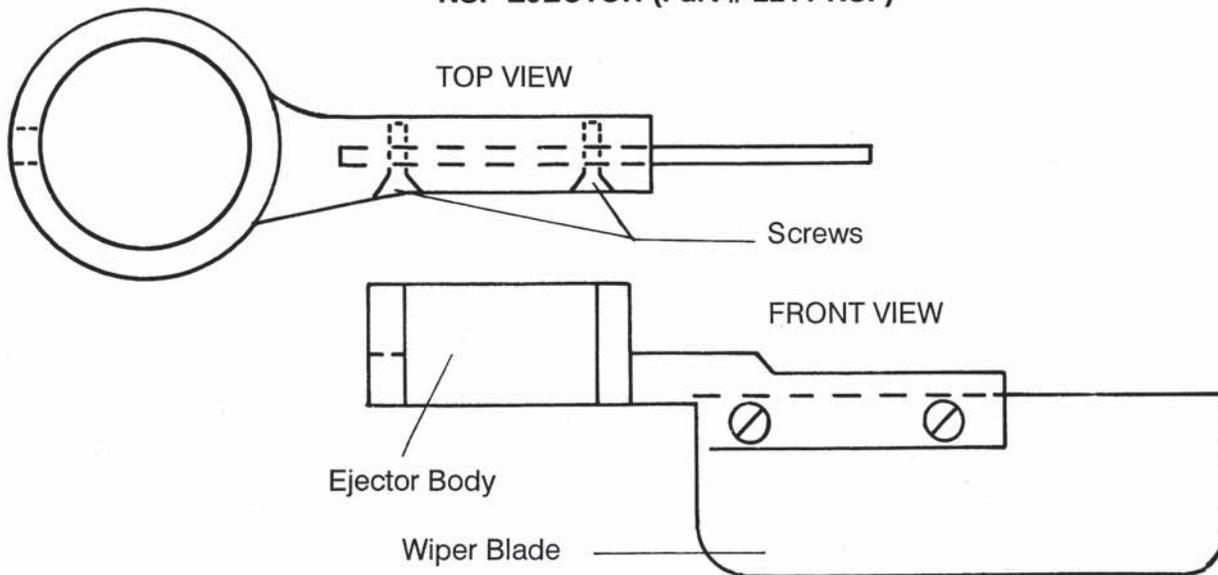


### Cutting Bar

**Part # 2438**  
for J 6x6

## EJECTORS

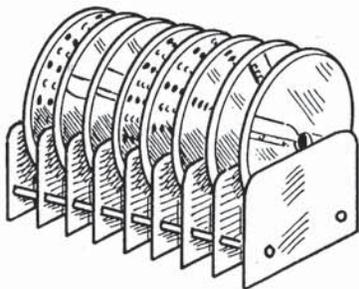
NSF EJECTOR (Part # 2211 NSF)



REPLACEMENT WIPER BLADE  
REPLACEMENT SCREWS

Part # 2210  
Part # 2210A

## STORAGE RACK



- |                                    |             |
|------------------------------------|-------------|
| 2 SECTIONS (holds 2 Accessories)   | Part # 2466 |
| 3 SECTIONS (holds 3 Accessories)   | Part # 2467 |
| 4 SECTIONS (holds 4 Accessories)   | Part # 2468 |
| 5 SECTIONS (holds 5 Accessories)   | Part # 2469 |
| 6 SECTIONS (holds 6 Accessories)   | Part # 2470 |
| 7 SECTIONS (holds 7 Accessories)   | Part # 2471 |
| 8 SECTIONS (holds 8 Accessories)   | Part # 2472 |
| 9 SECTIONS (holds 9 Accessories)   | Part # 2473 |
| 10 SECTIONS (holds 10 Accessories) | Part # 2474 |

STORAGE RACK EXTENSION (per section)

Part # 2481



# Continuous Feed Food Processors

## Berkel M2000 / M3000

### ACCESSORIES AND PARTS LIST FOR M2000 / M3000

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#### Slicers, Julienne Slicers, Shredders & Dicing Grids

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<b>Part #</b>	<b>Description</b>
2400	SLICER S1
2401	SLICER S2
2402	SLICER S3
2403	SLICER S5
2403-CC	SLICER S5C (Crinkle Cut)
2404	SLICER S8
2405	SLICER S11
2406	SLICER S14
2407	JULIENNE SLICER J2X2
2408	JULIENNE SLICER J4X4
2409	JULIENNE SLICER J6X6
2410	SHREDDER SH2
2411	SHREDDER SH3
2412	SHREDDER SH4
2413	SHREDDER SH7
2415	SHREDDER SHP
2416	DICING GRID D8
2417	DICING GRID D11
2418	DICING GRID D14
2419	DICING GRID D22
2421	SPECIAL GRIDS



# Continuous Feed Food Processors

## Berkel M2000 / M3000

### ACCESSORIES AND PARTS LIST FOR M2000 / M3000

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#### Shredder Frames and Plates only (unassembled)

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<b>Part #</b>	<b>Description</b>
2422	SHREDDER FRAME FOR SH2, SH3
2423	SHREDDER FRAME FOR SH4, SH7, SHP
2475	SHREDDER PLATE ONLY FOR SH2
2476	SHREDDER PLATE ONLY FOR SH3
2477	SHREDDER PLATE ONLY FOR SH4
2478	SHREDDER PLATE ONLY FOR SH7
2479	SHREDDER PLATE ONLY FOR SHP

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#### Cutting Edges and Cutting Bars for Slicers and Julienne Slicers

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<b>Part #</b>	<b>Description</b>
2431	CUTTING EDGE FOR SLICERS S2, S3, S5, S8, S11
2432	CUTTING EDGE FOR SLICER S14
2433	CUTTING EDGE FOR JULIENNE SLICERS J2X2, J4X4, J6X6
2434	SCREWS FOR CUTTING EDGES
2435	SCREWS FOR CUTTING BARS
2435-A	SCREWS FOR SHREDDER PLATES
2436	CUTTING BAR FOR JULIENNE SLICER J2X2
2437	CUTTING BAR FOR JULIENNE SLICER J4X4
2438	CUTTING BAR FOR JULIENNE SLICER J6X6



## Continuous Feed Food Processors

Berkel M2000 / M3000

### REPAIR PARTS/REPAIR SERVICE

Please contact a local Hobart Service branch or Authorized Berkel Service Contractor for any repair parts and/or repair service required on your Berkel food processor. Authorized locations can be found at [www.berkelequipment.com](http://www.berkelequipment.com) or [www.hobartservice.com](http://www.hobartservice.com). Then click on the SERVICE TAB and enter your ZIP CODE to find all of the Authorized Service Providers for your area. For warranty service only use a Hobart Service Branch or Authorized Berkel Warranty Contractor. Only use genuine Berkel parts.

Additional information may be obtained from:

**ITW Berkel Company**  
**2006 Northwestern Parkway**  
**Louisville, KY 40203**  
**800-348-0251**



*Get more done.*



# Continuous Feed Food Processors

## Berkel M2000 / M3000

### WARRANTY

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<sup>1</sup>.

**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 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 the seller. Berkel neither assumes nor authorizes and persons to assume any other obligation or liability connection with said equipment.

This warranty supersedes any and all prior warranties to the subject hereof.



**BERKEL**

2006 NORTHWESTERN PARKWAY  
LOUISVILLE, KY 40203  
PHONE: 800-348-0251  
FAX: 800-444-0602  
[www.berkelequipment.com](http://www.berkelequipment.com)



“  
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 THE HARD  
 WORK.**  
 ”

# CONTINUOUS-FEED FOOD PROCESSORS



## M3000 Continuous-Feed Food Processor

- ▶ Prepares 800-950 pounds per hour

## M2000 Continuous-Feed Food Processor

- ▶ Prepares 600-800 pounds per hour

They slice, dice, shred, grate and julienne—handling fruit, vegetables, dry bread, nuts and more.

Ruggedly built. Robust motors. And a wide variety of cutting tools to handle virtually any job. Even big jobs: In an hour, a Berkel food processor can dice up to 950 pounds of ingredients.

## SPECIAL JULIENNE SLICING CUTS

TYPE OF ACCESSORY	DESIGNATION	COMMON APPLICATIONS	SIZE OF CUT
	SLICER <b>J 2x2</b> 3/32" x 3/32"	Julienne Straw Potatoes, Carrots, Cucumbers, Red Beets, Zucchini	
	SLICER <b>J 4x4</b> 3/16" x 3/16"	Julienne Carrots, Shoestring Potatoes, Red Beets, Zucchini, Yams (Sweet Potatoes)	
	SLICER <b>J 6x6</b> 1/4" x 1/4"	Julienne French Fries, Cucumbers, Zucchini, Yellow Squash	

# DICING ACCESSORIES

TYPE OF ACCESSORY	DESIGNATION	DICING GRID				COMMON APPLICATIONS
		D 8 1/4"	D 11 3/8"	D 14 1/2"	D 22 7/8"	
Dicing grid always used with corresponding slicer						
	SLICER <b>S 5</b> 3/16"	 3/16" x 1/4"	 3/16" x 3/8"	 3/16" x 1/2"	 3/16" x 7/8"	<b>VEGETABLES:</b> Onions, Celery, Carrots, Potatoes <b>COOKING:</b> Minestrone Soup
	SLICER <b>S 8</b> 1/4"	 1/4" x 1/4"	 1/4" x 3/8"	 1/4" x 1/2"	 1/4" x 7/8"	<b>VEGETABLES:</b> Onions, Celery, Carrots, Potatoes, Zucchini <b>COOKING:</b> Salads, Soups, Sautéing
	SLICER <b>S 11</b> 3/8"	 3/8" x 1/4"	 3/8" x 3/8"	 3/8" x 1/2"	 3/8" x 7/8"	<b>VEGETABLES:</b> Apples, Tomatoes, Onions, Cucumbers, Zucchini, Potatoes, Carrots <b>COOKING:</b> Waldorf Salad, Mexican Dishes, Salads, Chowder, Steamed Vegetables
	SLICER <b>S 14</b> 1/2"	 1/2" x 1/4"	 1/2" x 3/8"	 1/2" x 1/2"	 1/2" x 7/8"	<b>VEGETABLES:</b> Tomatoes, Cucumbers, Potatoes, Carrots, Cantaloupe, <b>COOKING:</b> Salads, Stews, Potato Salad, Fruit Cups

# SLICERS AND SHREDDERS

TYPE OF ACCESSORY	DESIGNATION	APPLICATION	SIZE OF CUT
	SLICER <b>S2</b> 2 mm (1/16")	Coleslaw, Radishes, Onions, Cucumbers	
	SLICER <b>S3</b> 3 mm (1/8")	Carrots, Celery, Cucumbers, Zucchini, Mushrooms, Lettuce For Tacos	
	SLICER <b>S5</b> 5 mm (3/16")	Scalloped Potatoes, Cucumbers, Carrots, Zucchini, Squash, Tomatoes	
	SLICER <b>S5C</b> (Crinkle Cut) 5 mm (1/4")	Carrots, Potatoes, Cucumbers	
	SHREDDER <b>SH2</b> (Extra Fine) 2 mm (1/32")	Carrot Salad, Raw Root, Celery Salad, Parmesan Cheese	
	SHREDDER <b>SH3</b> 3 mm (1/8")	Carrots, Cheese for Tacos and Salads	
	SHREDDER <b>SH4</b> 4 mm (3/16")	Carrots, Cheese, Hash Browns	
	SHREDDER <b>SH7</b> 7 mm (7/32")	Carrots, Cheese for Pizza, Hash Browns	
	SHREDDER <b>SHP</b> Fine	Parmesan Cheese, Bread Crumbs	





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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



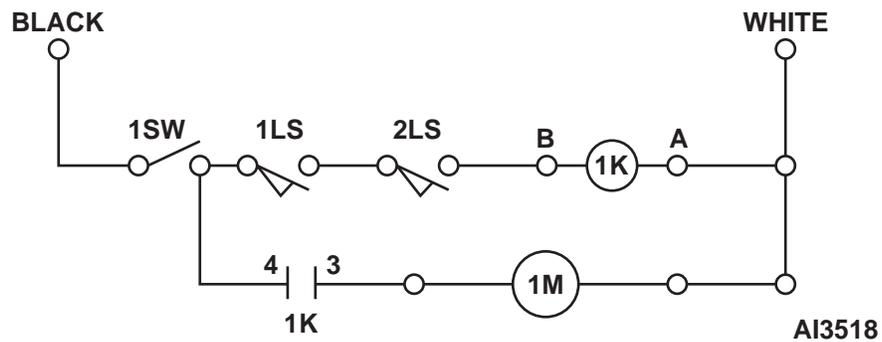
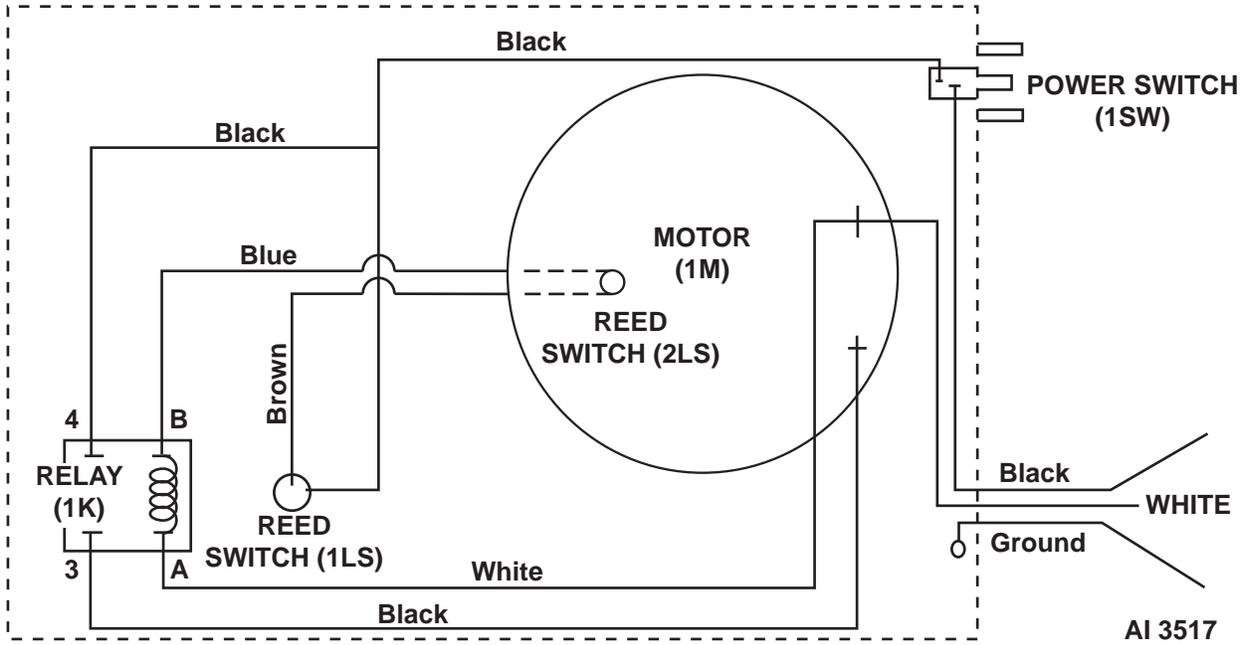
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PLUGS			RECEPTACLES OR CONNECTORS				
NEMA Plug Configuration	Hubbell Part No.	Woodhead Part No.	NEMA Receptacle or Connector Configuration	Hubbell Part No.		Woodhead Part No.	
				Receptacle	Connector	Receptacle	Connector
5-15P	5266-C	—	5-15R	5262	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 - M2000 & M3000

SYMPTOMS	POSSIBLE CAUSES
Vegetable cutter will not start.	<ol style="list-style-type: none"> <li>1. No voltage to unit.</li> <li>2. Pusher assembly not in operating position or magnet missing.</li> <li>3. Top cover latch not in operating position or magnet missing.</li> <li>4. Bearings seized.</li> <li>5. Relay malfunction.</li> <li>6. Reed switch malfunction.</li> </ol>
Vegetable cutter starts, but stops during use. Will restart after waiting several minutes.	<ol style="list-style-type: none"> <li>1. Feed hopper overloaded.</li> <li>2. Motor malfunction.</li> </ol>
Low output or bad cutting results.	<ol style="list-style-type: none"> <li>1. Wrong cutting tools or combination of cutting tools incorrect for job.</li> <li>2. Cutting tools dull.</li> <li>3. Motor malfunction.</li> </ol>
Stops while operating.	<ol style="list-style-type: none"> <li>1. Pusher assembly not in operating position.</li> <li>2. Top cover latch not in operating position.</li> <li>3. Reed switch malfunction.</li> <li>4. Motor malfunction.</li> <li>5. Wiring or lead wire connection malfunction.</li> <li>6. Drive belt broken.</li> <li>7. Key sheared on drive shaft or motor pulley.</li> </ol>
Motor turns, but drive shaft will not turn.	<ol style="list-style-type: none"> <li>1. Loose drive belt.</li> <li>2. Broken drive belt.</li> <li>3. Key sheared on drive shaft or motor pulley.</li> </ol>



# ONLINE PARTS CATALOG



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# CATALOG OF REPLACEMENT PARTS

## Vegetable Cutter



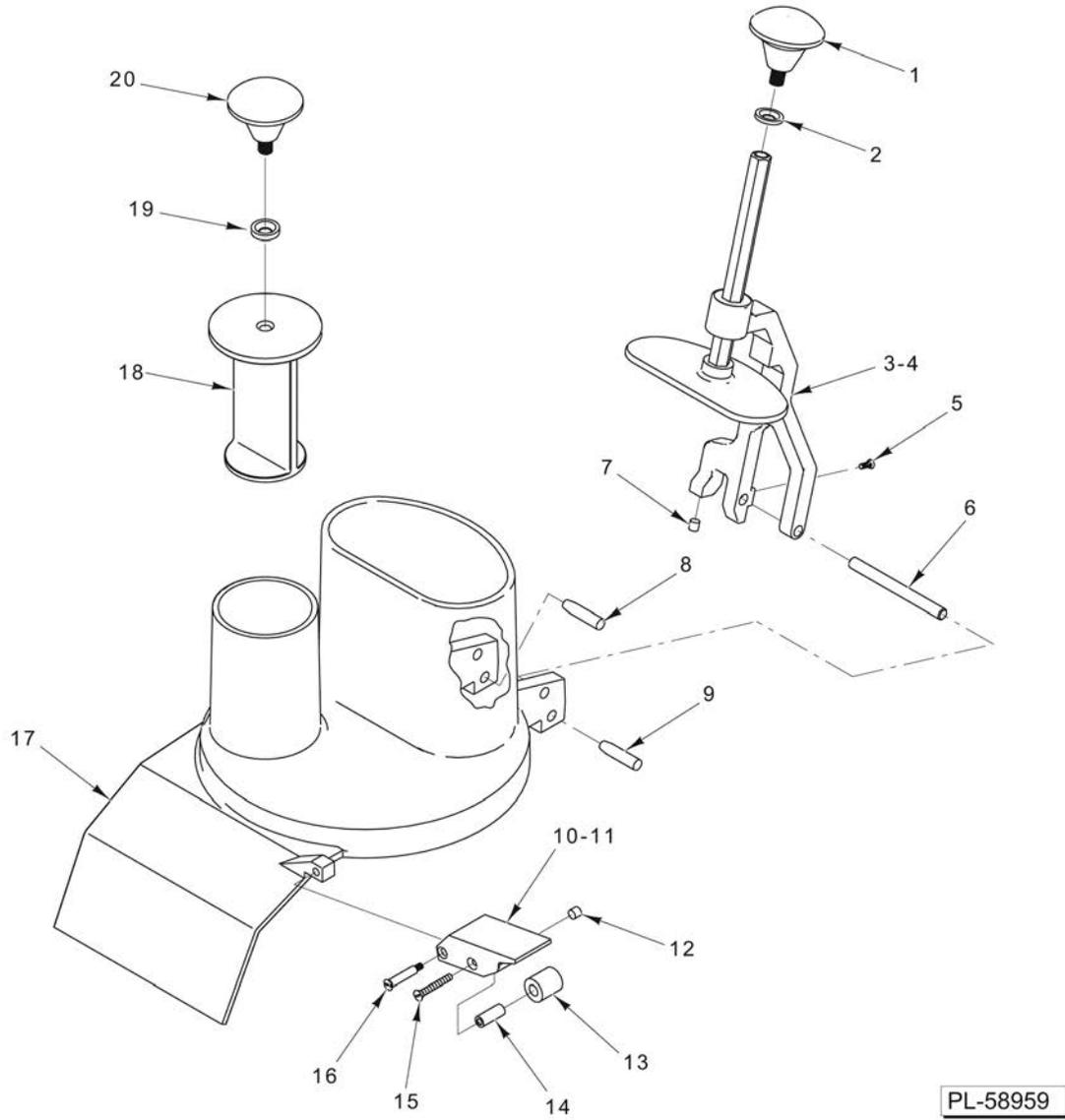
ML-139102  
ML-139105

M2000  
M3000



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7	DRIVE SHAFT AND COVER
9	MOTOR AND HOUSING
11	ACCESSORIES

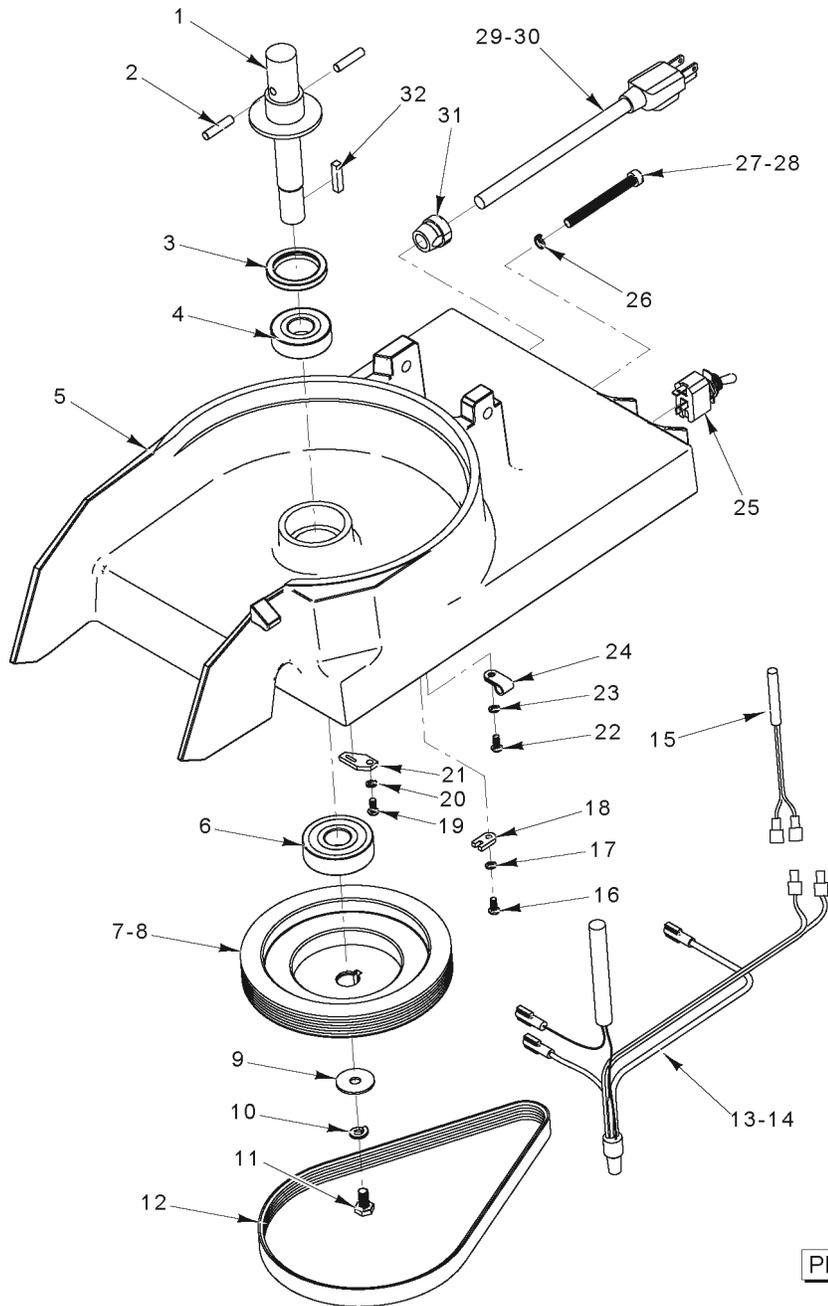


PL-58959

### FEED HOPPER ASSEMBLY

### FEED HOPPER ASSEMBLY

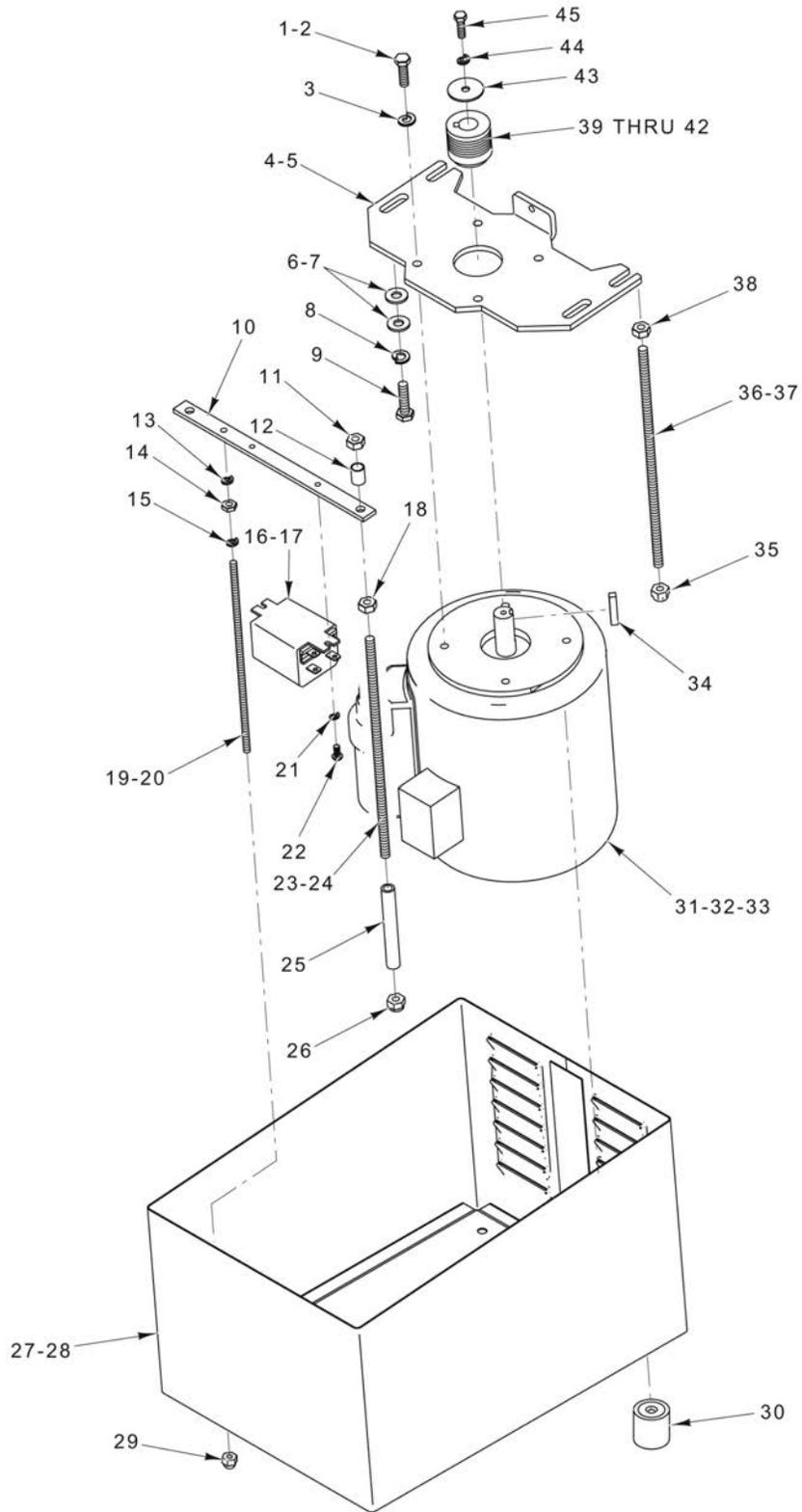
ILLUS. PL-58959	PART NO.	NAME OF PART	AMT.
1	01-502107	Knob.....	1
2	01-502108-0000G	Spacer Incls. Items 1, 4, 6, & 7.....	1
3	01-502108	Arm - Pusher Assy.....	1
4	01-502108-000MP	Arm Subassy. - Pusher Incls. Item 7.....	1
5	01-502435	Mach. Screw Hex Hd.....	1
6	01-502108-0000D	Pin - Mounting.....	1
7	01-502110-0000B	Magnet.....	1
8	01-502113	Pin - Long.....	1
9	01-502114	Pin - Short.....	1
10	01-502110	Lock Assy. - Toggle.....	1
11	01-502110-0000C	Lock - Toggle.....	1
12	01-502110-0000A	Magnet.....	1
13	01-502112	Roller.....	1
14	01-502112-0000A	Bushing.....	1
15	01-502111-0000A	Mach. Screw Slotted Rd. Hd.....	1
16	01-502111	Bolt - Shoulder.....	1
17	01-502100	Hopper - Feed.....	1
18	01-502105	Pusher.....	1
19	01-502108-0000G	Spacer.....	1
20	01-502107	Knob.....	1



**DRIVE SHAFT AND COVER**

## DRIVE SHAFT AND COVER

ILLUS. PL-58960	PART NO.	NAME OF PART	AMT.
1	01-502207	Shaft (With Drive Pins).....	1
2	01-502208	Pin.....	2
3	01-502212	Seal.....	1
4	01-502213	Ball Bearing - Upper.....	1
5	01-502200	Housing.....	1
6	01-502214	Ball Bearing - Lower.....	1
7	01-502325	Pulley - Cutter (60 Hz.).....	1
8	01-502325-0000E	Pulley - Cutter (50 Hz.).....	1
9	01-502209-0000C	Washer - Flat.....	1
10	01-502209-0000B	Lockwasher.....	1
11	01-502209-0000A	Mach. Screw Hex Hd.....	1
12	01-502326	Belt - Poly-V.....	1
13	01-502322-0000A	Reed Switch Assy. - Wiring Harness (M2000).....	1
14	01-502322-0000C	Reed Switch Assy. - Wiring Harness (M3000).....	1
15	00-087711-00359	Switch, Reed.....	1
16	01-502324	Mach. Screw Hex Hd.....	1
17	01-502324-0000A	Lockwasher.....	1
18	01-502323-0000B	Bracket - Reed Switch Mounting.....	1
19	01-502324	Mach. Screw Hex Hd.....	1
20	01-502324-0000A	Lockwasher.....	1
21	01-502323-0000A	Bracket - Reed Switch Mounting.....	1
22	01-502324	Mach. Screw Hex Hd.....	1
23	01-502324-0000A	Lockwasher.....	1
24	01-502324-0000B	Clip - "P".....	1
25	01-502310	Switch - Toggle.....	1
26	01-502329	Lockwasher.....	1
27	01-502328	Screw - Adjusting (M2000).....	1
28	01-503328	Screw - Adjusting (M3000).....	1
29	01-503311	Cord Assy. - Power (115 V.).....	1
30	01-502311-0000E	Cord Assy. - Power (220 V.).....	1
31	01-502312	Relief - Strain.....	1
32	01-502209	Key.....	1
	01-502215	Ring - Retaining.....	1

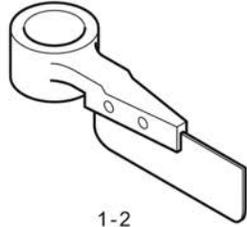


PL-58967

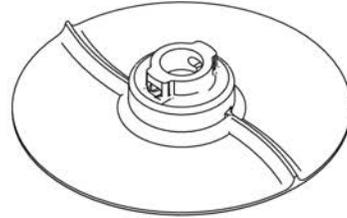
### MOTOR AND HOUSING

## MOTOR AND HOUSING

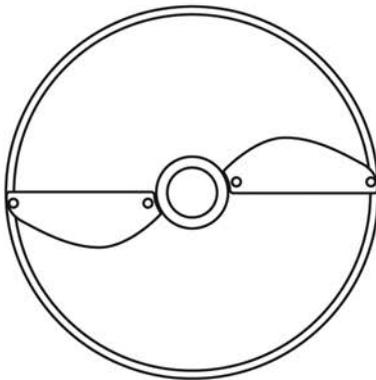
ILLUS. PL-58967	PART NO.	NAME OF PART	AMT.
1	01-502301	Mach. Screw Hex Hd. (M2000).....	4
2	SC-037-71	Cap Screw 3/8-16 x 3/4 Hex Hd. (M3000).....	4
3	01-502301-0000A	Lockwasher.....	4
4	01-502331-0000A	Bracket - Motor Mounting (M2000).....	1
5	01-503332	Bracket - Motor Mounting (M3000).....	1
6	01-502335	Washer - Flat (M2000).....	2
7	01-503335	Washer - Flat (M3000).....	2
8	01-502301-0000A	Lockwasher.....	2
9	01-502333	Mach. Screw Hex Hd.....	2
10	01-502319	Bar - Mounting.....	1
11	01-502315	Nut - Hex.....	2
12	01-502319-0000A	Spacer - Unthreaded.....	2
13	01-502317-0000C	Lockwasher.....	1
14	01-502317-0000B	Nut - Hex.....	1
15	01-502317-0000C	Lockwasher.....	1
16	01-502318-0000A	Relay (115 V.).....	1
17	01-502318-0000E	Relay (240 V.).....	1
18	01-502315	Nut - Hex.....	2
19	01-502317	Rod - UL (M2000).....	1
20	01-503317	Rod - (M3000).....	1
21		Lockwasher.....	2
22		Mach. Screw.....	2
23	01-502313-0000A	Leg - Front (M2000).....	2
24	01-503314-0000A	Leg - Front (M3000).....	2
25	01-502315-0000B	Tube - Plastic.....	1
26	01-502315-0000A	Lock Nut.....	2
27	01-502350	Housing Assy. (M2000).....	1
28	01-503350	Housing Assy. (M3000).....	1
29	01-502317-0000D	Nut - Acorn.....	AR
30	01-502316	Foot.....	1
31	01-502303-0000A	Motor Assy. (115V., 60 Hz., 1 Ph.) (1/2 Hp. M2000).....	1
32	01-503305	Motor Assy. (115-240 V., 60 Hz., 1 Ph.) (3/4 Hp. M3000).....	1
33	01-503306	Motor Assy. (115-240 V., 50 Hz., 1 Ph.) (3/4 Hp. M3000).....	1
34	01-502327-0000D	Key - Motor.....	2
35	01-502315-0000A	Lock Nut.....	2
36	01-502313	Leg - Rear (M2000).....	2
37	01-503314	Leg - Rear (M3000).....	2
38	01-502315	Nut - Hex.....	2
39	01-502327	Pulley - Motor (60 Hz.) (M2000).....	1
40	01-503327	Pulley - Motor (60 Hz.) (M3000).....	1
41	01-502327-0000E	Pulley - Motor (50 Hz.) (M2000).....	1
42	01-503327-0000E	Pulley - Motor (50 Hz.) (M3000).....	1
43	01-502327-0000B	Washer - Flat.....	1
44	01-502327-0000C	Lockwasher.....	1
45	01-502327-0000A	Mach. Screw Hex Hd.....	1



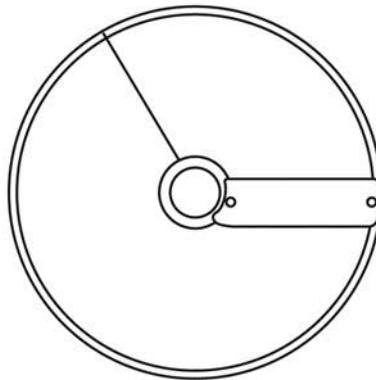
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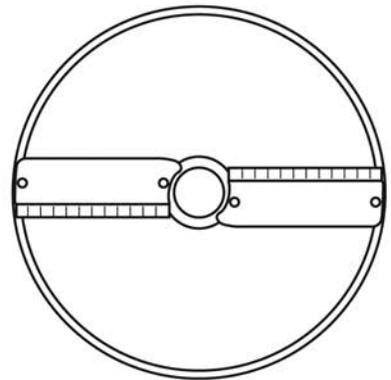
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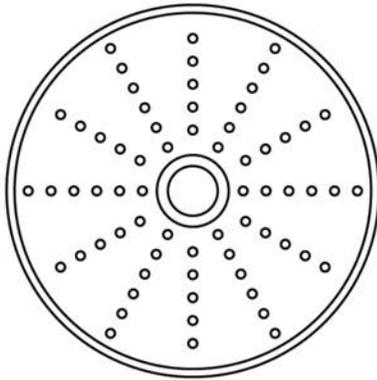
4 THRU 12



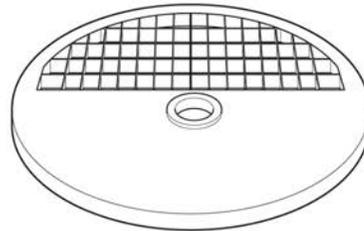
13-14-15



16 THRU 23



24 THRU 36



37 THRU 40

PL-58966

## ACCESSORIES

## ACCESSORIES

ILLUS.	PART NO.	NAME OF PART	AMT.
1	01-502211-00NSF	Ejector - Scraper (Incls. Item 2).....	1
2	01-502210	Blade - Nylon.....	1
3	01-502211-000ED	Disc - Ejector.....	1
4	01-502400	Slicer (S1) (Incls. Items 11 & 12).....	1
5	01-502401	Slicer (S2) (Incls. Items 11 & 12).....	1
6	01-502402	Slicer (S3) (Incls. Items 11 & 12).....	1
7	01-502403	Slicer (S5) (Incls. Items 11 & 12).....	1
8	01-502404	Slicer (S8) (Incls. Items 11 & 12).....	1
9	01-502405	Slicer (S11) (Incls. Items 11 & 12).....	1
10	01-502403-000CC	Slicer (S5C).....	1
11	01-502431	Blade - Curved.....	1
12	01-502434	Screw - Flat Hd.....	AR
13	01-502406	Slicer (S14) (Incls. Items 14 & 15).....	1
14	01-502432	Blade Assy.....	1
15	01-502434	Screw - Flat Hd.....	AR
16	01-502407	Plate Assy. - Julienne (J2x2) (Incls. Items 19, 20, & 23).....	1
17	01-502408	Plate Assy. - Julienne (J4x4) (Incls. Items 19, 21, & 23).....	1
18	01-502409	Plate Assy. - Julienne (J6x6) (Incls. Items 19, 22, & 23).....	1
19	01-502433	Blade - Julienne.....	1
20	01-502436	Cutting Assy. - Bar (J2x2).....	1
21	01-502437	Cutting Assy. - Bar (J4x4).....	1
22	01-502438	Cutting Assy. - Bar (J6x6).....	1
23	01-502435	Mach. Screw Hex Hd.....	AR
24	01-502410	Shredder Assy. (SH2) (Incls. Items 29, 34, & 35).....	1
25	01-502411	Shredder Assy. (SH3) (Incls. Items 30, 34, & 35).....	1
26	01-502412	Shredder Assy. (SH4) (Incls. Items 31, 34, & 35).....	1
27	01-502413	Shredder Assy. (SH7) (Incls. Items 32, 34, & 35).....	1
28	01-502415	Shredder Assy. (SHP) (Incls. Items 33, 34, & 35).....	1
29	01-502475	Plate - Shredder (SH2).....	1
30	01-502476	Plate - Shredder (SH3).....	1
31	01-502477	Plate - Shredder (SH4).....	1
32	01-502478	Plate - Shredder (SH7).....	1
33	01-502479	Plate - Shredder (SHP).....	1
34	01-502435-0000A	Screw.....	AR
35	01-502422	Frame Assy.....	1
36	01-502423	Frame Assy.....	1
37	01-502416	Grid Assy. - Dicing (D8).....	1
38	01-502417	Grid Assy. - Dicing (D11).....	1
39	01-502418	Grid Assy. - Dicing (D14).....	1
40	01-502419	Grid Assy. - Dicing (D22).....	1
	01-502467	Rack - Storage (3 Accessories).....	1
	01-502470	Rack - Storage (6 Accessories).....	1
	01-502500	File - Diamind.....	1

