



Model X13-PLUS

# **X13 SERIES**

## **CUSTOMER MAINTENANCE MANUAL**

**SPECIFICATION SHEETS**  
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**TOOLS**  
**OWNER / OPERATOR MANUALS**  
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## SLICING

**Berkel****X13-PLUS**  
MANUAL GRAVITY FEED SLICER

Model X13-PLUS

**FEATURES**

Berkel model X13-PLUS manual gravity feed slicer offers a number of special features. A sanitary one piece engineered polymer base and product table reduces seams and joints while providing an NSF approved surface for easy, effective cleaning. A removable and submersible table mounted sharpener with borazon stones for accurate sharpening. Completely mechanical, gauge plate interlock. Precise thickness control is achieved using a variable pitch barrel cam for fine adjustment and wafer thin slices. The index knob and operating controls are mounted outside of the drip zone for quick and easy access. A permanent ring guard protects the entire non-slicing portion of the knife during slicing and cleaning. An easy to use kick stand supports the slicer for easy access to clean under the slicer.

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

- 1-speed, ½ HP, permanently lubricated ball bearing knife motor with thermal protection.
- Furnished in 120/60/1, 7 amps, AC, with 3 wire cord and plug.
- LED indicates power to the slicer.
- One-piece NSF polymer base and product table for reduced seams, accessibility and easy cleaning.
- Index knob conveniently located outside the drip zone in the upper left to provide quick and easy access.
- Variable pitch barrel cam for ultra fine, precise slice adjustment to a thickness of 1<sup>5</sup>/<sub>16</sub>" (34 mm).
- 13" (330 mm) diameter, hollow ground, hardened and polished forged stainless steel knife
- Large product table with extra capacity:
  - Rectangles up to 10<sup>1</sup>/<sub>2</sub>" x 6<sup>3</sup>/<sub>4</sub>" (265 mm x 170 mm)
  - Squares up to 7<sup>1</sup>/<sub>2</sub>" (190 mm)
  - Rounds up to 8<sup>1</sup>/<sub>2</sub>" (220 mm) diameter.
- Articulating and full length rear mounted meat pusher to secure and advance products evenly.
- Ergonomic, multi-grip handle to advance product table.
- Submersible, removable product table mounted sharpener for consistent sharpening and easy cleaning.
- Borazon sharpening stones for fast, accurate sharpening and extended life.
- No-volt release requires restarting the slicer after a power interruption.
- Permanent ring guard protects entire non-slicing portion of the knife.
- Sealed start/stop switches conveniently located on the index knob housing out of the food zone.
- Mechanical interlock for reliably securing the gauge plate during cleaning (gauge plate interlock).
- An easy to use kick stand for easy cleaning under the slicer.

**ACCESSORIES**

- Vegetable chute with pusher
- Product fence
- Slaw tray

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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

**Berkel****X13-PLUS**  
MANUAL GRAVITY FEED SLICER**SPECIFICATIONS**

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

**Electrical:** Furnished in 120/60/1, 7 amps, AC, ETL Listed, with a 6' long 3-wire cord and plug.

**Finish/Construction:** Base, product table, pusher, support arm and upper housing are constructed of NSF approved, engineered polymers reducing the number of seams. Gauge plate and center plate are anodized aluminum. All controls are sealed and located out of the drip zone.

**Knife:** 13" (330 mm) diameter, hollow ground, hardened and polished stainless steel.

**Knife Sharpener:** Removable and submersible table mounted, two stone, dual action design to ensure correct pressure and contact angle are always applied, thus reducing knife wear and delivering a perfect edge. Borazon stones last longer, sharpen faster and clean easier.

**Thickness Control:** Index knob controls a precision, variable pitch barrel cam with ultra-fine adjustment in the first revolution and opens to a thickness of 1<sup>5</sup>/<sub>16</sub>" (34 mm) for accurate and consistent slicing. This control is located out

of the drip zone on the upper left to provide quick and easy access for operation and cleaning.

**Gauge Plate Interlock:** Mechanical interlock using twisted wire, aircraft cables. Table must be in the home position and gauge plate closed to remove table. Once table is removed, the gauge plate can not be opened.

**Cutting Capacity:** Shown in chart below.

**Product Table:** Full gravity feed 45° angle with articulating rear mounted pusher that runs the entire length of the table to secure product for increased yield and consistency in every slice. A fence is included for additional product stability.

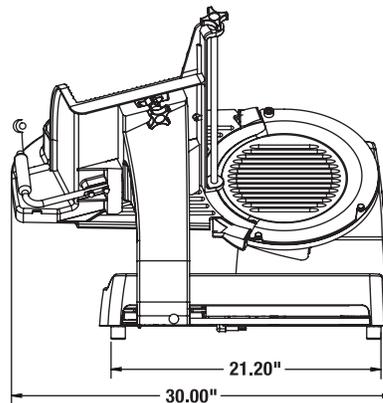
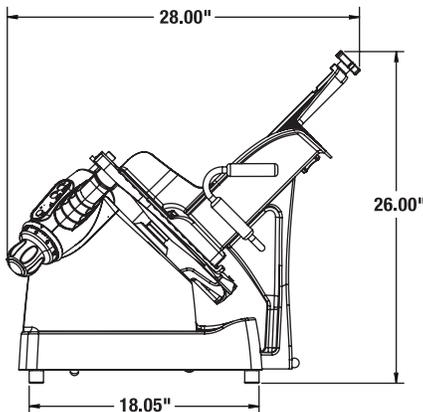
**Kick Stand:** An easy to use kick stand supports the slicer for easy access to clean under the slicer.

**No-volt Release:** Requires restarting the slicer in the event of a power interruption.

**Knife Ring Guard:** Permanent tapered guard covers the non-slicing portion of the knife edge.

**Controls:** Sealed push-button switches located on the index knob housing out of the drip zone.

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



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
<b>X13-PLUS</b>	Rectangle 10½" x 6¾" (265 x 170 mm) Square 7½" (190 mm) Round 8½" (220 mm)	1 <sup>5</sup> / <sub>16</sub> " (34 mm)	13" (330 mm)	28" (710 mm)	30" (762 mm)	26" (660 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
<b>X13-PLUS</b>	1-speed ½ HP	120/60/1 7 amps	Net 88 lbs. (40 kg) Ship 118 lbs. (54 kg)	31" (787 mm)	31" (787 mm)	31" (787 mm)

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## SLICING

**Berkel****X13A-PLUS**  
AUTOMATIC GRAVITY FEED SLICER

Model X13A-PLUS

**FEATURES**

Berkel model X13A-PLUS automatic gravity feed slicer offers a number of special features. A sanitary one piece engineered polymer base and product table reduces seams and joints while providing an NSF approved surface for easy, effective cleaning. A removable and submersible table mounted sharpener with borazon stones for accurate sharpening. Completely mechanical, gauge plate interlock. Precise thickness control is achieved using a variable pitch barrel cam for fine adjustment and wafer thin slices. The index knob and operating controls are mounted outside of the drip zone for quick and easy access. The slicer can be automatically operated in three speeds, and with three different stroke lengths. A permanent ring guard protects the entire non-slicing portion of the knife during slicing and cleaning. A fence is included with the product table. An easy to use kick stand supports the slicer for easy access to clean under the slicer.

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

- 1-speed, ½ HP, permanently lubricated ball bearing knife motor with thermal protection.
- Automatic operation in three speeds: 20, 40 or 60 slices/minute.
- Three stroke lengths: ⅓, ⅔ and full stroke.
- Furnished in 120/60/1, 7 amps, AC, with 3 wire cord and plug.
- LED indicates power to the slicer.
- One-piece NSF approved polymer base and product table for reduced seams, accessibility and easy cleaning.
- Index knob conveniently located outside the drip zone in the upper left to provide quick and easy access.
- Variable pitch barrel cam for ultra fine, precise slice adjustment to a thickness of 1⅕" (34 mm).
- 13" (330 mm) diameter, hollow ground, hardened and polished forged stainless steel knife
- Large product table with extra capacity:
  - Rectangles up to 10½" x 6¾" (265 mm x 170 mm)
  - Squares up to 7½" (190 mm)
  - Rounds up to 8½" (220 mm) diameter.
- Articulating and full length rear mounted meat pusher to secure and advance products evenly, fence to hold product during automatic operation.
- Ergonomic, multi-grip handle to advance product table.
- Submersible, removable product table mounted sharpener for consistent sharpening and easy cleaning.
- Borazon sharpening stones for fast, accurate sharpening and extended life.
- No-volt release requires restarting the slicer after a power interruption.
- Permanent ring guard protects entire non-slicing portion of the knife.
- Sealed start/stop switches conveniently located on the index knob housing out of the food zone.
- Mechanical interlock for reliably securing the gauge plate during cleaning (gauge plate interlock).
- An easy to use kick stand for easy cleaning under the slicer.

**ACCESSORIES**

- Vegetable chute with pusher
- Product fence
- Slaw tray

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**Berkel****X13A-PLUS**  
AUTOMATIC GRAVITY FEED SLICER**SPECIFICATIONS**

**Motor:** Knife motor is 1-speed, 1/2 HP totally enclosed and permanently lubricated ball bearings, thermally protected. Table motor is brushless DC providing three fixed speeds, 20, 40 or 60 slices per minute. Three stroke lengths in the automatic mode, provide more slices/minute at the same speed.

**Electrical:** Furnished in 120/60/1, 7 amps, AC, ETL Listed, with a 6' long 3-wire cord and plug.

**Finish/Construction:** Base, product table, pusher, support arm and upper housing are constructed of NSF approved, engineered polymers reducing the number of seams. Gauge plate and center plate are anodized aluminum. All controls are sealed and located out of the drip zone.

**Knife:** 13" (330 mm) diameter, hollow ground, hardened and polished stainless steel.

**Knife Sharpener:** Removable and submersible table mounted, two stone, dual action design to ensure correct pressure and contact angle are always applied, thus reducing knife wear and delivering a perfect edge. Borazon stones last longer, sharpen faster and clean easier.

**Thickness Control:** Index knob controls a precision, variable pitch barrel cam with ultra-fine adjustment in the first revolution and opens to a thickness of 1<sup>5</sup>/<sub>16</sub>" (34 mm) for accurate and

consistent slicing. This control is located out of the drip zone on the upper left to provide quick and easy access for operation and cleaning.

**Gauge Plate Interlock:** Mechanical interlock using twisted wire, aircraft cables. Table must be in the home position and gauge plate closed to remove table. Once table is removed, the gauge plate can not be opened.

**Cutting Capacity:** Shown in chart below.

**Product Table:** Full gravity feed 45° angle with articulating rear mounted pusher that runs the entire length of the table to secure product for increased yield and consistency in every slice. A fence provides stability for the product in automatic mode.

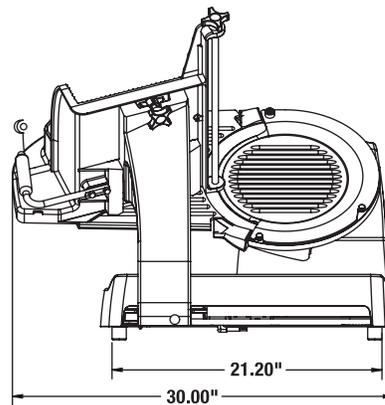
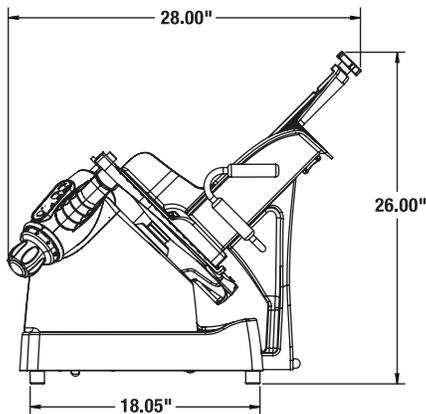
**Kick Stand:** An easy to use kick stand supports the slicer for easy access to clean under the slicer.

**No-volt Release:** Requires restarting the slicer in the event of a power interruption.

**Knife Ring Guard:** Permanent tapered guard covers the non-slicing portion of the knife edge.

**Controls:** Sealed push-button switches located on the index knob housing out of the drip zone.

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



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
<b>X13A-PLUS</b>	Rectangle 10 <sup>1</sup> / <sub>2</sub> " x 6 <sup>3</sup> / <sub>4</sub> " (265 x 170 mm) Square 7 <sup>1</sup> / <sub>2</sub> " (190 mm) Round 8 <sup>1</sup> / <sub>2</sub> " (220 mm)	1 <sup>5</sup> / <sub>16</sub> " (34 mm)	13" (330 mm)	28" (710 mm)	30" (762 mm)	26" (660 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
<b>X13A-PLUS</b>	1-speed 1/2 HP	120/60/1 7 amps	Net 98 lbs. (44 kg) Ship 128 lbs. (58 kg)	31" (787 mm)	31" (787 mm)	31" (787 mm)

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## SLICING

**Berkel****X13AE-PLUS**  
AUTOMATIC GRAVITY FEED SLICER

Model X13AE-PLUS

**STANDARD FEATURES**

- 1-speed, ½ HP, permanently lubricated ball bearing knife motor with thermal protection.
- Automatic operation in three speeds: 20, 40 or 60 slices/minute.
- Three stroke lengths: ⅓, ⅔ and full stroke.
- Furnished in 120/60/1, 8 amps, AC, with 3 wire cord and plug.
- One-piece NSF approved polymer base and product table for reduced seams, accessibility and easy cleaning.
- Index knob conveniently located outside the drip zone in the upper left to provide quick and easy access.
- Variable pitch barrel cam for ultra fine, precise slice adjustment to a thickness of 1<sup>5</sup>/<sub>16</sub>" (34 mm).
- 13" (330 mm) diameter, hollow ground, hardened and polished forged stainless steel knife
- Large product table with extra capacity:
  - Rectangles up to 10½" x 6¾" (265 mm x 170 mm)
  - Squares up to 7½" (190 mm)
  - Rounds up to 8½" (220 mm) diameter.
- Articulating and full length rear mounted meat pusher to secure and advance products evenly, fence to hold product during automatic operation.
- Ergonomic, multi-grip handle to advance product table.
- Submersible, removable product table mounted sharpener for consistent sharpening and easy cleaning.
- Borazon sharpening stones for fast, accurate sharpening and extended life.
- No-volt release requires restarting the slicer after a power interruption.
- Permanent ring guard protects entire non-slicing portion of the knife.
- LED indicates power to the slicer.
- Sealed start/stop switches conveniently located on the index knob housing out of the food zone.
- An easy to use kick stand for easy cleaning under the slicer.

**FEATURES**

Berkel model X13AE-PLUS automatic gravity feed slicer offers a number of special features. A sanitary one piece engineered polymer base and product table reduces seams and joints while providing an NSF approved surface for easy, effective cleaning. A removable and submersible table mounted sharpener with borazon stones for accurate sharpening. Precise thickness control is achieved using a variable pitch barrel cam for fine adjustment and wafer thin slices. The index knob and operating controls are mounted outside of the drip zone for quick and easy access. The slicer can be automatically operated in three speeds, and with three different stroke lengths. A permanent ring guard protects the entire non-slicing portion of the knife during slicing and cleaning. A fence is included with the product table. An easy to use kick stand supports the slicer for easy access to clean under the slicer.

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

- Vegetable chute with pusher
- Product fence
- Slaw tray

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**Berkel****X13AE-PLUS**  
AUTOMATIC GRAVITY FEED SLICER**SPECIFICATIONS**

**Motor:** Knife motor is 1-speed, ½ HP totally enclosed and permanently lubricated ball bearings, thermally protected. Table motor is brushless DC providing three fixed speeds, 20, 40 or 60 slices per minute. Three stroke lengths in the automatic mode, provide more slices/minute at the same speed.

**Electrical:** Furnished in 120/60/1, 8 amps, AC, ETL Listed, with a 6' long 3-wire cord and plug.

**Finish/Construction:** Base, product table, pusher, support arm and upper housing are constructed of NSF approved, engineered polymers reducing the number of seams. Gauge plate and center plate are anodized aluminum. All controls are sealed and located out of the drip zone.

**Knife:** 13" (330 mm) diameter, hollow ground, hardened and polished stainless steel.

**Knife Sharpener:** Removable and submersible table mounted, two stone, dual action design to ensure correct pressure and contact angle are always applied, thus reducing knife wear and delivering a perfect edge. Borazon stones last longer, sharpen faster and clean easier.

**Thickness Control:** Index knob controls a precision, variable pitch barrel cam with ultra-fine adjustment in the first revolution and opens to a thickness of 1<sup>5</sup>/<sub>16</sub>" (34 mm) for accurate and consistent slicing. This control is located out of the drip zone on the upper left to provide quick and easy access for operation and cleaning.

**Cutting Capacity:** Shown in chart below.

**Product Table:** Full gravity feed 45° angle with articulating rear mounted pusher that runs the entire length of the table to secure product for increased yield and consistency in every slice. A fence provides stability for the product in automatic mode.

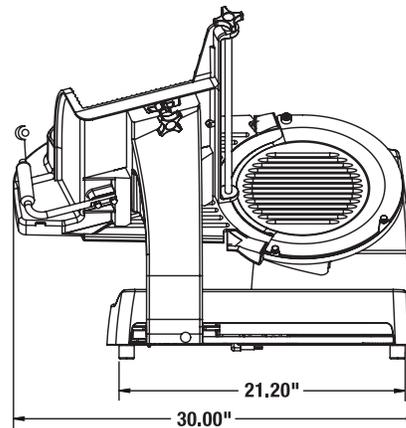
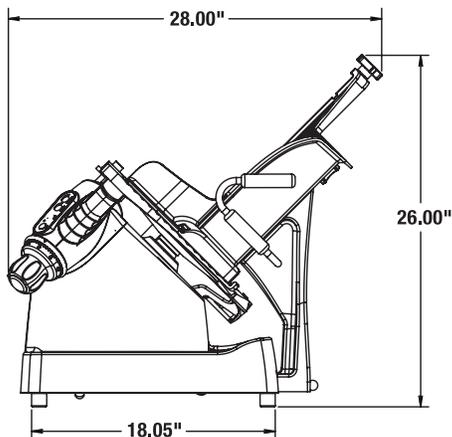
**Kick Stand:** An easy to use kick stand supports the slicer for easy access to clean under the slicer.

**No-volt Release:** Requires restarting the slicer in the event of a power interruption.

**Knife Ring Guard:** Permanent tapered guard covers the non-slicing portion of the knife edge.

**Controls:** Sealed push-button switches located on the index knob housing out of the drip zone.

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



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
<b>X13AE-PLUS</b>	Rectangle 10½" x 6¾" (265 x 170 mm) Square 7½" (190 mm) Round 8½" (220 mm)	1 <sup>5</sup> / <sub>16</sub> " (34 mm)	13" (330 mm)	28" (710 mm)	30" (762 mm)	26" (660 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
<b>X13AE-PLUS</b>	1-speed ½ HP	120/60/1 8 amps	Net 96 lbs. (43 kg) Ship 126 lbs. (57 kg)	31" (787 mm)	31" (787 mm)	31" (787 mm)

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## SLICING

**Berkel****X13E-PLUS**  
MANUAL GRAVITY FEED SLICER

Model X13E-PLUS

**FEATURES**

Berkel model X13E-PLUS manual gravity feed slicer offers a number of special features. A sanitary one piece engineered polymer base and product table reduces seams and joints while providing an NSF approved surface for easy, effective cleaning. A removable and submersible table mounted sharpener with borazon stones for accurate sharpening. Precise thickness control is achieved using a variable pitch barrel cam for fine adjustment and wafer thin slices. The index knob and operating controls are mounted outside of the drip zone for quick and easy access. A permanent ring guard protects the entire non-slicing portion of the knife during slicing and cleaning. An easy to use kick stand supports the slicer for easy access to clean under the slicer. A fence is provided for extra holding of small products

**STANDARD FEATURES**

- 1-speed, ½ HP, permanently lubricated ball bearing knife motor with thermal protection.
- Furnished in 120/60/1, 8 amps, AC, with 3 wire cord and plug.
- One-piece NSF approved polymer base and product table for reduced seams, accessibility and easy cleaning.
- Index knob conveniently located outside the drip zone in the upper left to provide quick and easy access.
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- 13" (330 mm) diameter, hollow ground, hardened and polished forged stainless steel knife
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- Ergonomic, multi-grip handle to advance product table.
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- Borazon sharpening stones for fast, accurate sharpening and extended life.
- No-volt release requires restarting the slicer after a power interruption.
- Permanent ring guard protects entire non-slicing portion of the knife.
- LED indicates power to the slicer.
- Sealed start/stop switches conveniently located on the index knob housing out of the food zone.
- An easy to use kick stand for easy cleaning under the slicer.

**ACCESSORIES**

- Vegetable chute with pusher
- Product fence
- Slaw tray

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

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accurate and consistent slicing. This control is located out of the drip zone on the upper left to provide quick and easy access for operation and cleaning.

**Cutting Capacity:** Shown in chart below.

**Product Table:** Full gravity feed 45° angle with articulating rear mounted pusher that runs the entire length of the table to secure product for increased yield and consistency in every slice. A fence is included for additional product stability.

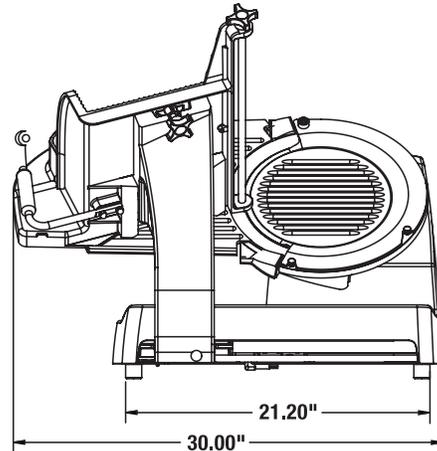
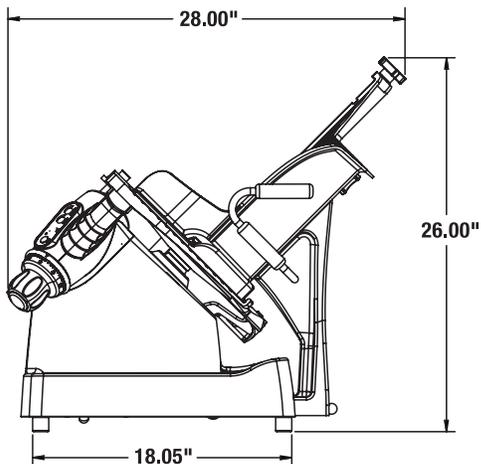
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**Knife Ring Guard:** Permanent tapered guard covers the non-slicing portion of the knife edge.

**Controls:** Sealed push-button switches located on the index knob housing out of the drip zone.

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



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
<b>X13E-PLUS</b>	Rectangle 10½" x 6¾" (265 x 170 mm) Square 7½" (190 mm) Round 8½" (220 mm)	1 <sup>5</sup> / <sub>16</sub> " (34 mm)	13" (330 mm)	28" (710 mm)	30" (762 mm)	26" (660 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
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## EQUIPMENT INFORMATION

This manual is for the Berkel X13 Slicer. Procedures in this manual will apply to all models unless specified. Pictures and illustrations will be of model X13A unless otherwise noted.

All of the information, illustrations and specifications contained in this manual are based on the latest product information available at the time of printing.

<b>Models</b>	
X13	Manual slicer with interlocks
X13A	Automatic slicer with interlocks
X13E	Manual slicer without interlocks
X13AE	Automatic slicer without interlocks

## TOOLS

### **Standard**

- Standard set of hand tools.
- Metric set of hand tools.
- VOM with A.C. current tester (Any quality VOM with a sensitivity of at least 20,000 ohms per volt can be used).

### **Special**

- Loctite® Primer, Part No. 00-544434-2
- Loctite® 242™, Part No. 00-520228
- RTV 732, Part No. 00-513886-3
- Field Service Grounding Kit (available locally)
- Torque Wrench (in.-lbs.)



*The Choice of Experience*

# OWNER/OPERATOR MANUAL



## MODELS X13 & X13A SLICERS

### NOTICIA IMPORTANTE

Este manual contiene importantes instrucciones de seguridad que deben ser seguidas el pie de la letra cuando utilice esta maquina.

### 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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## BERKEL COMPANY

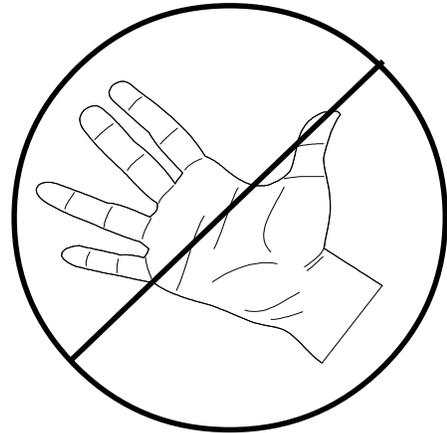
4406 Technology Drive · South Bend, Indiana 46628-9770  
574/232-8222 · Fax 888/888-2838  
(800)348-0251

# **⚠ PELIGRO**

## **CUCHILLA FILOSA**

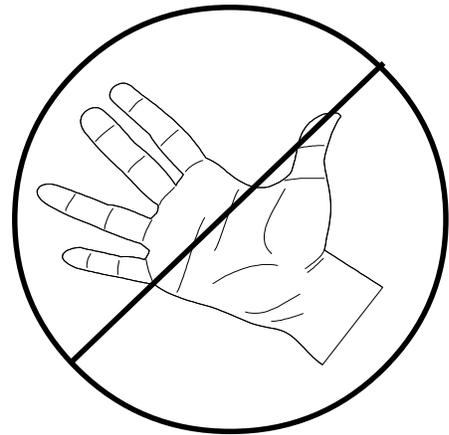
**para evitar serios accidentes a su persona siga las instrucciones de este manual y**

1. NUNCA utilice esta máquina sin previa instrucción y autorización de su supervisor.
2. LA MÁQUINA DEBE apoyarse sobre un nivel sólido y plano.
3. LOS PROTECTORES deben colocarse ANTES de enchufar y operar la máquina.
4. SIEMPRE utilice el enchufe original proveído por el fabricante.
5. SIEMPRE utilice el utensillo para empujar la comida - nunca su mano.
6. NUNCA TOQUE LA CUCHILLA CON LA MANO.
7. MANTENGA manos, brazos, cabello y ropa suelta LEJOS de toda parte en movimiento de la máquina.
8. EN CASO DE QUE LA MÁQUINA SE TRABE, apague y desconecte ANTES de sacar lo que la obstruye.
9. APAGUE Y DESCONECTE LA MÁQUINA antes de limpiar, sanitizar, o arreglar.
10. UTILIZE UNICAMENTE los repuestos provistos por el fabricante.
11. EN CASO de que los mambretes de 'PELIGRO' se desprendan de la máquina o sean ilegibles, llame al fabricante o a su representante de service Berkel para que lo reemplace sin cargo.

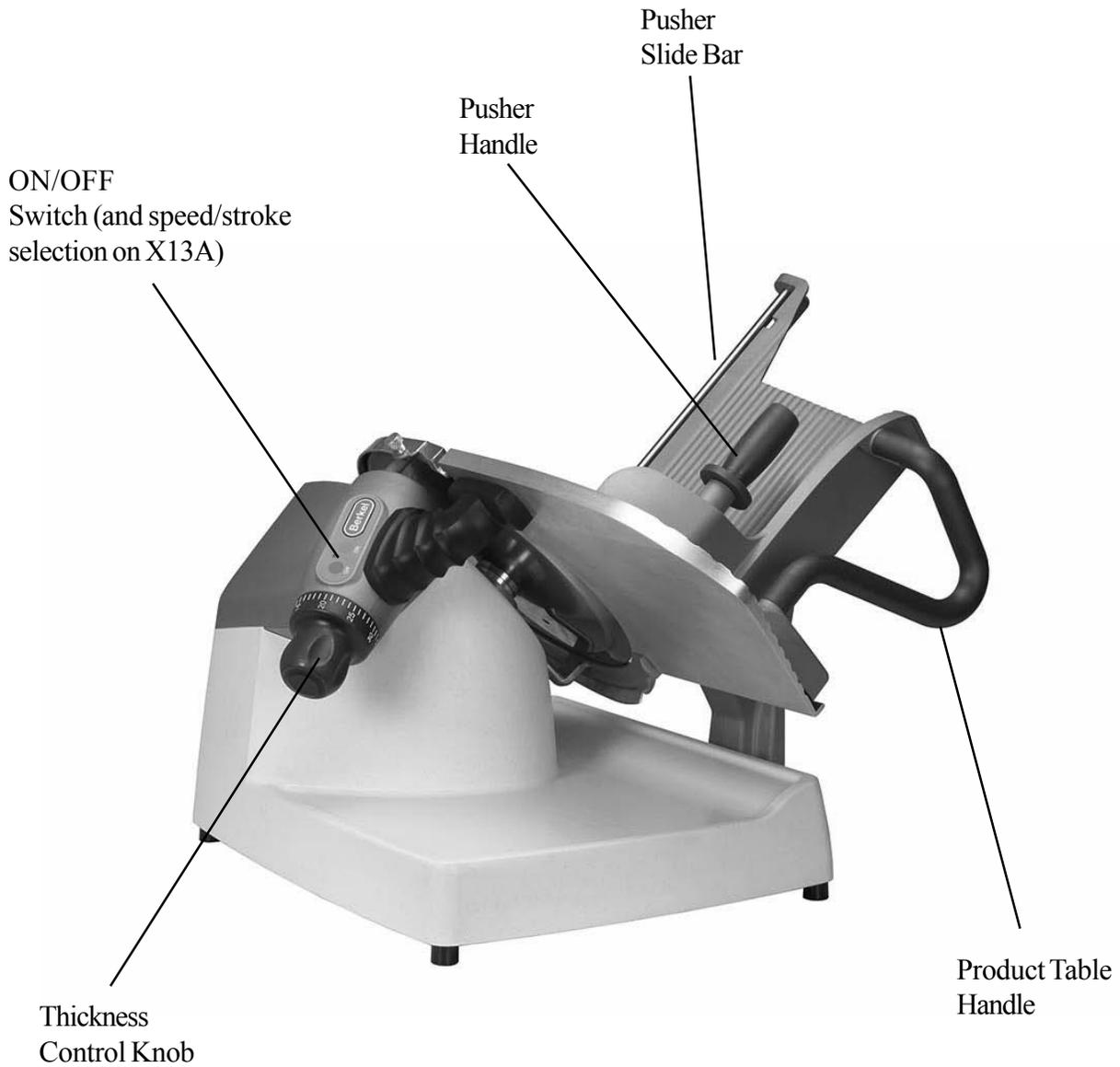


**⚠ WARNING**  
**SHARP KNIFE BLADE**  
**to avoid serious personal injury**  
**follow all the instructions in this manual**  
**and**

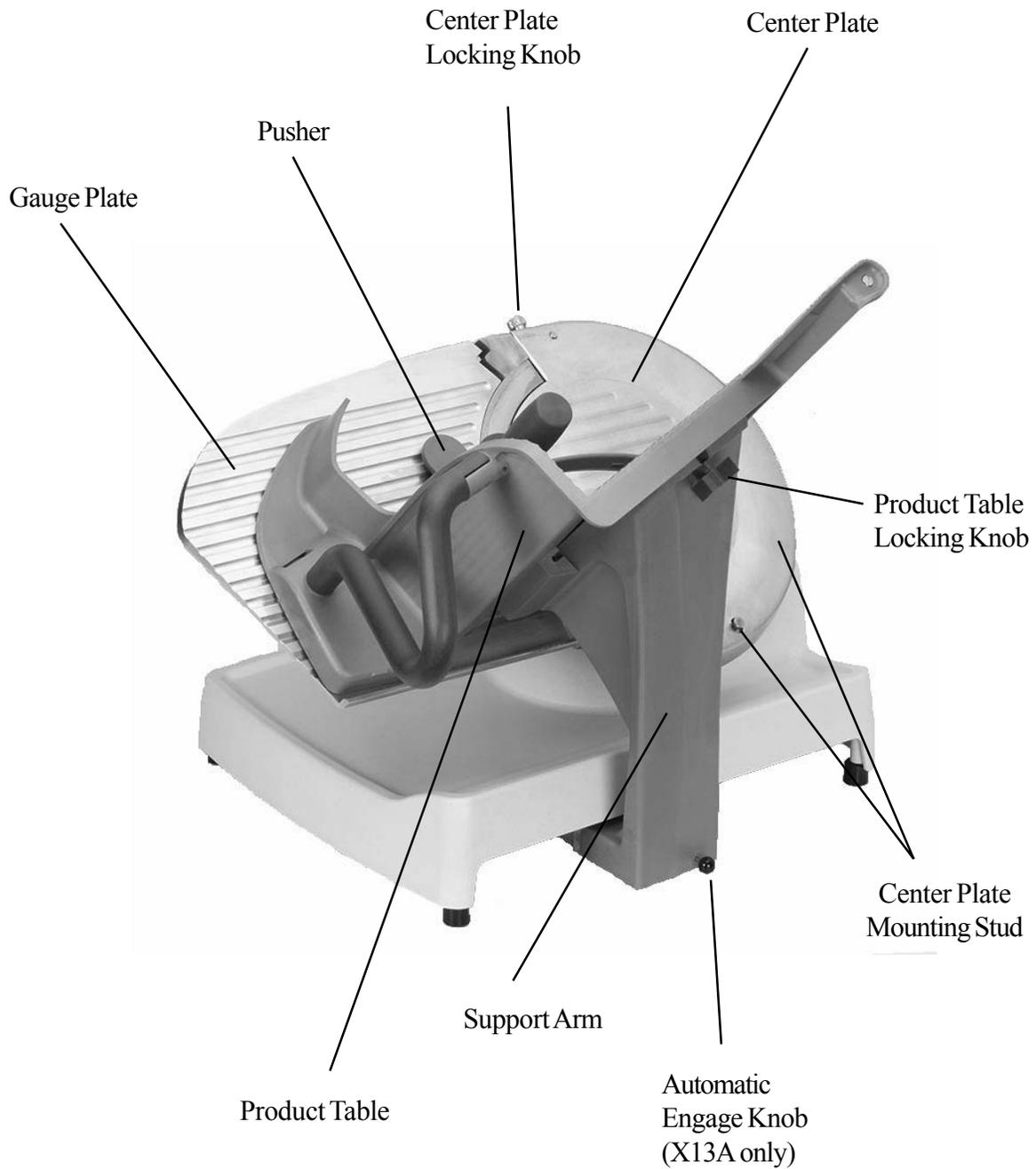
1. NEVER touch this machine without training and authorization by your supervisor.
2. MACHINE MUST BE on solid level support.
3. GUARDS MUST BE in place before plugging in and turning on machine.
4. ALWAYS use three pronged plug provided.
5. ALWAYS use food pusher not your hand.
6. NEVER TOUCH ROTATING 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



# EQUIPMENT DESCRIPTION



# Intended Uses and Characteristics

## Intended Uses

The model X13 and X13A slicers are designed for cutting the following types of products:

- Meat (without bones)
- Cheese
- Vegetables

The following types of items are NOT suitable for slicing on the Model X13 or X13A slicers:

- Non-food products
- Frozen foods
- Bone in products

## Special Features/Characteristics

Reduced seams and joints for better sanitation

Gauge plate interlock for aid in cleaning

Left hand thickness adjustment for easier cleaning and better user interface

Kick stand for cleaning under the slicer

3 slicing speeds (automatic only)

3 slicing stroke lengths (automatic only)

Automatic return to home at the end of the cutting cycle (automatic only)

# Unpacking and Installation

**Note: Immediately after unpacking, check the slicer for shipping damage. If the equipment is found to be damaged, save everything! Notify the carrier within 5 days of delivery.**

1. Carefully remove the cardboard carton from around the slicer.
2. Slide the product table off the gauge plate. It is in the cardboard box on the gauge plate.
3. Get assistance from another individual and place the slicer on a solid, level surface that is free of any obstructions.
4. Make sure to unpack the sharpener, fence and brush. They are located in pockets in the cardboard base.
5. Slide the product table onto the support arm and secure using the red product table locking knob.

## WARNING

To eliminate a potential shock hazard, a properly grounded outlet using the three-pronged plug provided must power this unit. Before plugging the slicer in, check your outlet voltage to be sure it complies with the voltage specified on the serial number plate on the slicer.

Note: The model/serial number plate is located on the back of the slicer.

# Operation

## General

1. Check to see that the center plate and product table are in place on the slicer and the gauge plate is completely closed. The holes in the bottom of the center plate fit over the bottom mounting studs in the ring guard and the center plate locking knob at the top of the center plate fits over the top edge of the ring guard. The product table slides completely onto the support arm and is secured with the red product table locking knob. The table can only be removed if the thickness control knob is closed and the product table is pulled to the front of the slicer.
2. If the slicer is an automatic, then make sure the automatic engage knob on the right side of the table support arm is pushed in, towards the left.
3. Plug the slicer in. The pilot light, between the start and stop buttons will illuminate.
4. Push the green ON button and the slicer blade will start to turn. Press the red STOP button to stop the knife.

## Automatic Operation

5. If you have an automatic slicer, with the slicer stopped, pull the automatic engage knob fully out on the right side of the machine. This will put the slicer in the automatic mode.
6. Push the speed selection button to change the speed:

One illuminated LED indicates 20 slices per minute (slow speed)

Two illuminated LED's indicates 40 slices per minute (medium speed)

Three illuminated LED's indicates 60 slices per minute (high speed)

7. Pushing the stroke length selection button changes the length of the stroke. This allows smaller products to be sliced quicker, without the table moving any faster. Make sure the stroke length is longer than the width of the product.

One illuminated LED indicates 1/3 of the total possible stroke length

Two illuminated LED's indicates 2/3 total possible stroke length

Three illuminated LED's indicates full stroke length

8. Press the green START button and the product table will slowly come to its forward position to find its home position. Once it gets back to the home position, then it will start to go back and forth at the preset speed and stroke length.
9. Push the red STOP button and the table will complete its stroke and stop in the home position.
10. As long as the slicer remains in the automatic mode it will remember its home position and always start right up when the green START button is pushed. It will always start slow and gradually build up to its full speed. This is the "soft start" feature.
11. Each time you take the slicer out of the automatic mode, and then back into the automatic mode, it will always find its home position before it starts to run (as indicated in step #8).
12. Each time you active the slicer into automatic mode, the last speed and stroke length settings will be remembered until power is disrupted from the slicer (i.e. disconnecting the power cord from the outlet). Once power is reconnected to the slicer, the default for automatic is slow speed and full stroke length.

## Loading product

1. Make sure the index knob is fully closed. Pull the pusher to the top and let it drop behind the table. Set the product onto the table with the side of the product securely against the front edge of the product table and place the pusher behind the product. Turn the slicer on and rotate the thickness control knob to set the proper thickness. When pushing the product table, always use the product table handle.
2. For smaller products like salami, you can rotate the pusher so that it holds the side of the product. The fence can be used for even more control in holding the product. The fence is attached to the product table by placing the bottom of the fence underneath the table at a 45° angle and pushing it down against the product table. To move it next to the product, push down on the back of the fence so that it rises up to a 45° angle and set it against the edge of the product. Push the fence down to secure it to the product table. **You can not release the fence by lifting up on the bottom edge of the fence.**



### WARNING

To prevent the possibility of serious cuts, never push the product toward the knife with your hands or by pushing on the pusher handle. Only put your hands on the product table handle.

## Cleaning and Sanitizing

The following cleaning procedures have been prepared with the grateful cooperation of Kay Chemical, an Ecolab company.



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### Supplies:

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Dish Detergent such as KAY® Pot & Pan Detergent  
Sanitizer such as KAYQUAT® II  
Nonabrasive Pad  
Nylon Brush  
Cut-Resistant gloves  
Cloth wipes

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### Procedure:

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#### **CAUTION: Use extreme care when cleaning blade.**

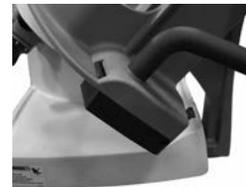
1. Close the slicer thickness control knob.
2. Turn the slicer off and unplug power cord from the wall outlet.
3. Pull the product table to the front of the slicer. If it is an automatic slicer, make sure the engagement knob is in the manual position before pulling the product table to the front of the slicer.

4. Loosen the product table locking knob and remove the table. **The product table cannot be removed unless it is fully forward and the index knob is completely closed.**
5. Remove the center plate by lifting the center plate locking knob on the top of the center plate and lift from the slicer.
6. Pre-scrape food from removable product table and center plate.
7. Wash product table and center plate in hot detergent solution. Remember to unscrew the red handle from the pusher on the product table when washing. The pusher arm should also be slid up and down on the shaft during washing, rinsing and sanitizing to ensure the total shaft is properly washed, rinsed and sanitized. The sharpener can be submerged in the hot detergent solution for cleaning.
8. Rinse the product table, center plate, and sharpener in fresh hot potable water.
9. Submerge the product table, center plate, and sharpener in sanitizer solution. Follow sanitizer manufacturer's registered label instructions for dilution and application. Set parts to the side on a sanitized surface and allow to air dry.
10. Put on cut resistant gloves. Pre-scrape food from slicer
11. 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 blade to the outer edge.
12. Clean the backside of the knife with the fresh detergent solution, non-abrasive pad, nylon brush, and/or cloth wipes.
13. Fold a cloth wipe that has been submerged in fresh detergent solution and work it between the knife guard, 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.**
14. Clean the rest of the slicer base and other components with the fresh detergent solution and a non-abrasive pad.
15. Lift up the front of the slicer about 6 inches. A spring loaded kick stand will drop down to the table surface and hold the front of the slicer up. This will allow you to pre-scrape food and clean the table surface under the slicer with fresh detergent solution.
16. Using a fresh cloth wipe, rinse slicer and area under slicer with fresh hot potable water.
17. Spray slicer and area under slicer with fresh sanitizer solution from a sanitizer spray bottle and allow to air dry. Follow sanitizer manufacturer's registered label instructions for dilution and application. Remove cut-resistant gloves.
18. Once the table surface under the slicer has been washed, rinsed and sanitized, lift the front edge of the slicer and push the kick stand back under the slicer. Slowly lower the slicer back to the table.
19. Screw the red handle back to the pusher on the product table. Reinstall the center plate and the product table to the slicer. After assembly, spray with sanitizer solution and allow to air dry.
20. Plug in slicer. Place sharpener in proper storage location.

# Sharpening

Sharpen only when necessary. Too frequent or prolonged sharpening will prematurely wear the knife and/or stones. The knife should be sharpened when you notice wavy slices or excessive scrap. **Only sharpen the knife after it has been cleaned. You cannot effectively sharpen a dirty knife.**

1. If it is an automatic slicer, make sure the engagement knob is in the manual position, by pushing in (to the left) the knob on the right side of the support arm.
2. Make sure the product table is pulled all the way to the front of the slicer and the thickness control knob is completely closed.
3. Place the top tab of the sharpener into the slot of the product table. Clip the bottom clip of the sharpener over the end of the product table.
4. Open the thickness control knob as far as it will go, fully exposing the knife.
5. Turn the slicer on and gently push the product table towards the knife just as if you were slicing product. Once both the sharpening and deburring stones make contact with the knife, remain there for 2-3 seconds and then pull the product table back to the home position.
6. Turn off the slicer and close the thickness control knob.
7. Unclip the sharpener from the product table using the bottom clip. It can be cleaned in the sink and then stored in a drawer.
8. After sharpening, clean the slicer as outlined on page 8.



## Repair Parts/Repair Service/Exploded Views

Please contact your Designated Berkel Service Location (DBSL) for any repair parts/repair service required on your Berkel slicer. For the nearest DBSL, please visit [www.berkel.com](http://www.berkel.com) and place cursor over the service tab. Click on U.S. and then on your state. Exploded views of the slicer can also be found at the web site. Under the service tab, click on exploded views and then on your model number. Additional information may be obtained from:

Service Support Center  
Berkel Company  
4406 Technology Drive  
South Bend, IN 46628  
Phone (574) 232-8222  
Fax (888) 888-2838  
[www.berkel.com](http://www.berkel.com)

# Troubleshooting

## Electrical Failure

1. Is the pilot light illuminated? If not:
  - Is the power cord completely plugged into the wall outlet?
  - Check the power cord for cuts or breaks.
  - Are you getting electricity from the wall outlet? Check by plugging in another piece of equipment with the same electrical requirements.
2. Is the pilot light illuminated but blinking? If so, then push the stop button and then the start button. If the light is still blinking, then contact your nearest Designated Berkel Service Location. If you do not know your nearest Designated Berkel Service Location, then see page 10 for details on whom to contact.
3. If the correction of any of the above conditions does not result in a functional slicer, call your Designated Berkel Service Location.

## Can't remove product table

1. Make sure the gauge plate is closed by turning the thickness control knob to 0, and the product table is fully to the front of the slicer

## Product table doesn't move freely

1. Check to make sure the slicer is not in the automatic mode.

**Note:** *The mechanism in the undercarriage should not be oiled or greased.*

## Pusher is not sliding easily on the rod

1. Check that the rod is clean and apply Berkel oil to the rod.

## Thickness Control Knob not Advancing Gauge Plate

1. Is the product table properly attached to the support arm? If not, then the gauge plate cannot be opened.
2. If the correction of the above condition does not result in a functional slicer, call your nearest Designated Berkel Service Location.

## Knife not sharpening

1. Are sharpening procedures being followed exactly as shown in this manual?
2. Are sharpening stones clean? If not, then remove them from the assembly and clean them thoroughly with water and a stiff bristled brush. They are left hand threaded nuts.
3. Are sharpening stones worn and not making contact with the knife? If so, then replace them.
4. Is the knife clean? If coated with food fats, the sharpening stones won't sharpen the knife. Clean the knife and stones.

# Specifications

## Machine Dimensions:

*Width* 26-3/4" (680mm)

*Length* 30-1/2" (770mm)

*Height* 25-1/4" (640mm)

**Diameter of Knife:** 13" (330mm)

**Slice Thickness:** 0 to 1-5/16" (33mm)

## Slicing Speed (automatic):

*Low* 20 slices per minute

*Medium* 40 slices per minute

*High* 60 slices per minute

## Stroke Length (automatic):

*Short* 5 inches

*Medium* 9 inches

*Full* 13 inches

## Slicing Capacity:

*Square* 7-1/2" x 7-1/2" (190mm x 190mm)

*Round* 8-1/2" (220mm)

*Rectangle* 10-1/2" x 6-3/4" (265mm x 170mm)

## Net Weight:

*Manual* 88 lbs.

*Automatic* 98 lbs.

## Shipping Weight:

*Manual* 118 lbs.

*Automatic* 128 lbs.

## Voltage/Amperage:

115/60/1; 5.5 amps

(208-230/60/1; 3.5 amps optional motor)

## Horsepower:

1/2hp

# Optional Accessories

## **VEGETABLE CHUTE (4975-00463)**

A vegetable chute is available that fits on the product table. The vegetable chute is used for quantity slicing of various size fruit, meats or vegetables.

## **SKEWER ASSEMBLY (4975-00464)**

The fence and product skewer are designed to fit on the upper edge of the slicing table.

The product fence and skewer assemblies are used for uniform crosscut on tomatoes, onions, peppers and similar round products.

## **TRAYS**

### *SLAW TRAY (3875-00241)*

The slaw tray is a deep tray to receive a large quantity of product and retain the juices.

### *JUICE CUP (3875-00242)*

The juice cup is designed to fit onto the back lip at the receiving area of the slicer where it will catch the juice (tomatoes, for example) while allowing the product to drop freely on the receiving area.



*The Choice of Experience*

## **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.<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 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.

<sup>1</sup> Model 180 slicers carry a 90-day warranty.



*Get more done.*

# OWNER/OPERATOR MANUAL



## MODELS X13E & X13AE SLICERS

### NOTICIA IMPORTANTE

Este manual contiene importantes instrucciones de seguridad que deben ser seguidas el pie de la letra cuando utilice esta maquina.

### 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.

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2006-Northwestern-Parkway • Louisville, KY 40201

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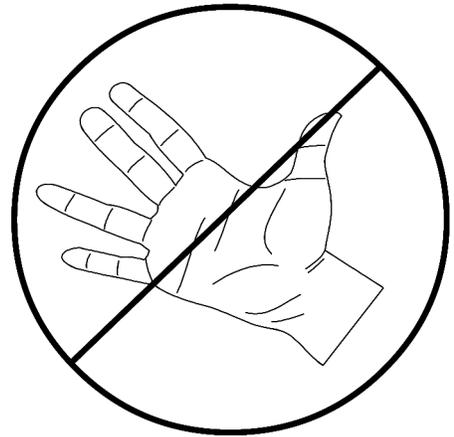
[www.berkelequipment.com](http://www.berkelequipment.com)

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## **CUCHILLA FILOSA**

**para evitar serios accidentes a su persona siga las instrucciones de este manual y**

- 1.- NUNCA-utilice-esta-máquina-sin-previa-instrucción-y-autorización-de-su supervisor.
- 2.- LA-MÁQUINA-DEBE-apoyarse-sobre-un-nivel-sólido-y-plano.
- 3.- LOS-PROTECTORES-deben-colocarse-ANTES-de-enchufar-y-operar-la máquina.
- 4.- SIEMPRE-utilice-el-enchufe-original-proveído-por-el-fabricante.
- 5.- SIEMPRE-utilice-el-utensilio-para-empujar-la comida--nunca-su-mano.-
- 6.- NUNCA-TOQUE-LA-CUCHILLA-CON LA-MANO.
- 7.- MANTENGA-manos,-brazos,-cabello-y ropa-suelta-LEJOS-de-toda-parte-en-movimiento de-la-máquina.
- 8.- EN-CASO-DE-QUE-LA-MÁQUINA-SE-TRABE, apague-y-desconecte-ANTES-de-sacar-lo-que-la-obstruye.
- 9.- APAGUE-Y-DESCONECTE-LA-MÁQUINA-antes-de-limpiar, sanitizar,-o-arreglar.
- 10.- UTILIZE-UNICAMENTE-los-repuestos-provistos-por-el-fabricante.
- 11.- EN-CASO-de-que-los-membretes-de-'PELIGRO'-se-desprendan de-la-máquina-o-sean-illegibles,-llame-al-fabricante-o-a-su representante-de-service-Berkel-para-que-lo-reemplace-sin-cargo.

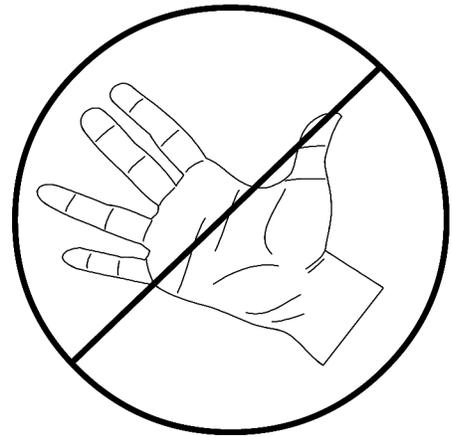


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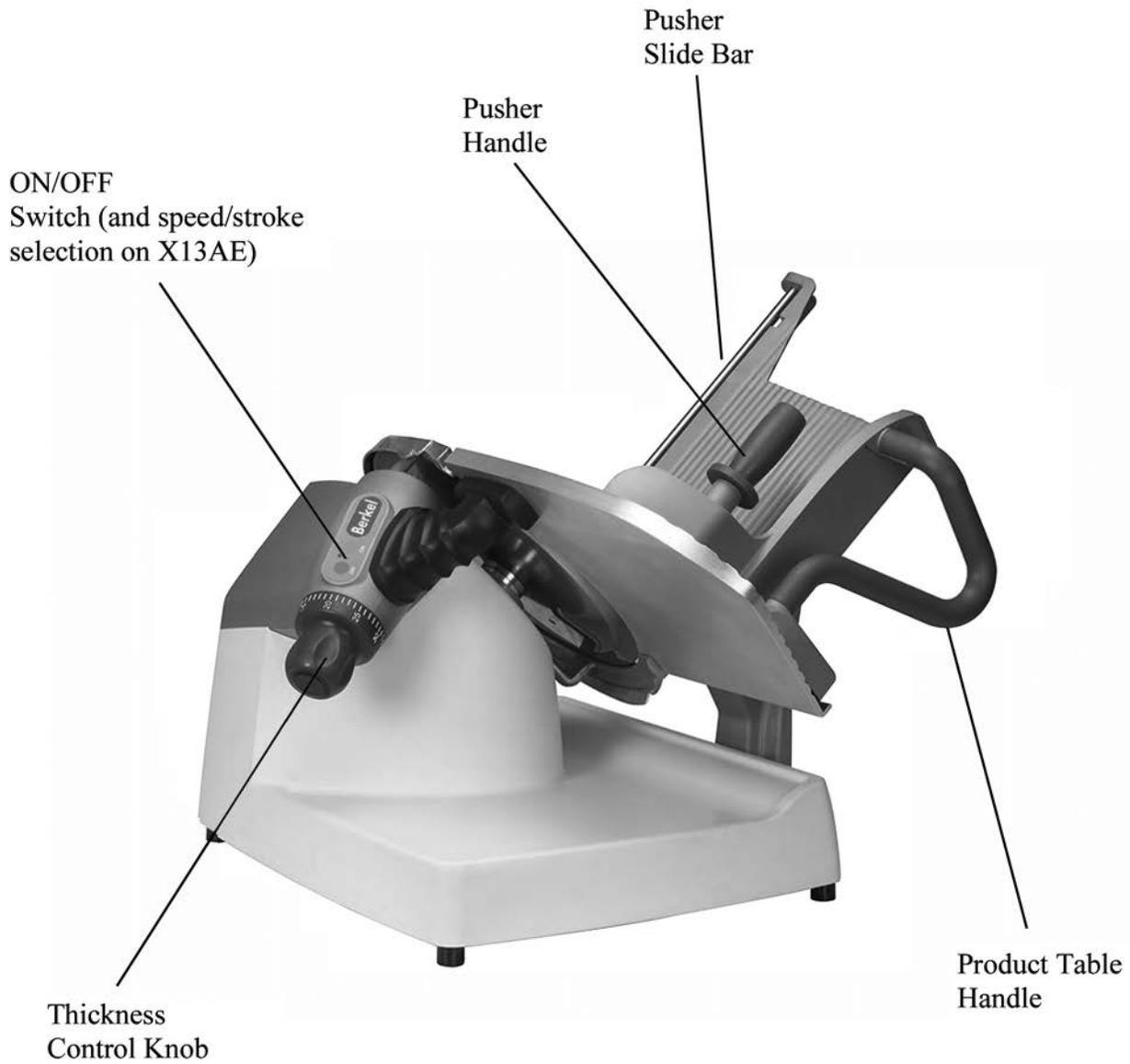
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**to avoid serious personal injury  
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and**

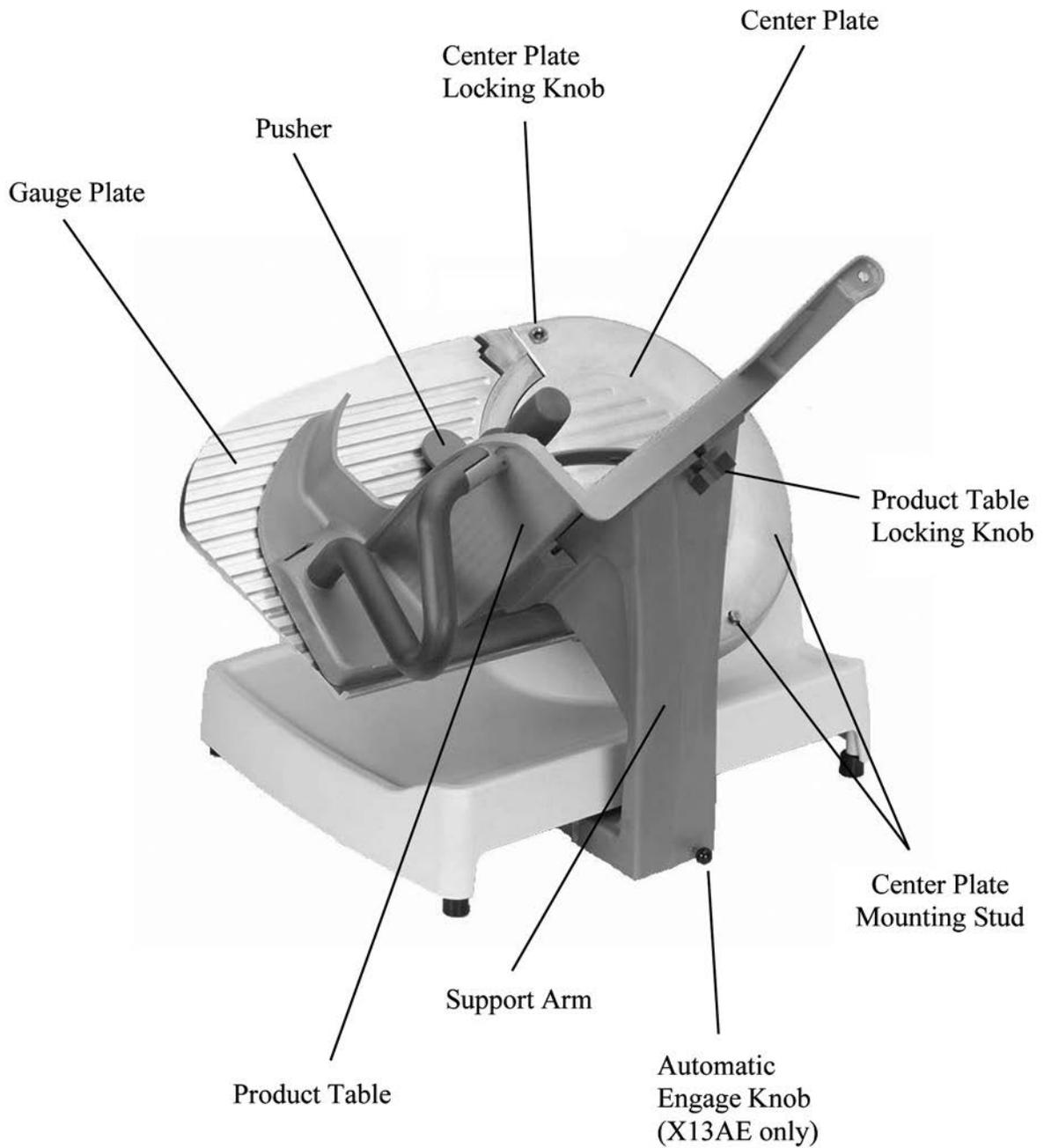
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- 5.- ALWAYS use food pusher not your hand.
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- 8.- SHOULD MACHINE JAM, turn off and unplug before removing obstruction.
- 9.- TURN OFF AND UNPLUG machine from power source before cleaning, sanitizing or servicing.
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# EQUIPMENT DESCRIPTION



# EQUIPMENT DESCRIPTION



# Intended Uses and Characteristics

## Intended Uses

The model X13E and X13AE slicers are designed for cutting the following types of products:

- Meat (without bones)
- Cheese
- Vegetables

The following types of items are NOT suitable for slicing on the Model X13E or X13AE slicers:

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- Frozen foods
- Bone in products

## Special Features/Characteristics

Reduced seams and joints for better sanitation

Left-hand thickness adjustment for easier cleaning and better user interface

Kick stand for cleaning under the slicer

3 slicing speeds (automatic only)

3 slicing stroke lengths (automatic only)

Automatic return to home at the end of the cutting cycle (automatic only)

# Unpacking and Installation

**Note: Immediately after unpacking, check the slicer for shipping damage. If the equipment is found to be damaged, save everything! Notify the carrier within 5 days of delivery.**

- 1.- Carefully remove the cardboard carton from around the slicer.
- 2.- Slide the product table off the gauge plate. It is in the cardboard box on the gauge plate.
- 3.- Get assistance from another individual and place the slicer on a solid, level surface that is free of any obstructions.
- 4.- Make sure to unpack the sharpener, fence and brush. They are located in pockets in the cardboard base.
- 5.- Slide the product table onto the support arm and secure using the red product table locking knob.

## WARNING

To eliminate a potential shock hazard, a properly grounded outlet using the three-pronged plug provided must power this unit. Before plugging the slicer in, check your outlet voltage to be sure it complies with the voltage specified on the serial number plate on the slicer.

Note: The model/serial number plate is located on the back of the slicer.

# Operation

## General

- 1.- Check to see that the center plate and product table are in place on the slicer and the gauge plate is completely closed. The holes in the bottom of the center plate fit over the bottom mounting studs in the ring guard and the center plate locking knob is at the top of the center plate. The product table slides completely onto the support arm and is secured with the red product table locking knob.
- 2.- If the slicer is an automatic, then make sure the automatic engage knob on the right side of the table support arm is pushed in, towards the left.
- 3.- Plug the slicer in. The pilot light, between the start and stop buttons will illuminate.
- 4.- Push the green ON button and the slicer blade will start to turn. Press the red STOP button to stop the knife.

## Automatic Operation

- 5.- If you have an automatic slicer, with the slicer stopped, pull the automatic engage knob fully out on the right side of the machine. This will put the slicer in the automatic mode.
- 6.- Push the speed selection button to change the speed:
  - - One illuminated LED indicates 20 slicers per minute (slow speed)
  - - Two illuminated LED's indicates 40 slices per minute (medium speed)
  - - Three illuminated LED's indicates 60 slices per minute (high speed)
- 7.- Pushing the stroke length selection button changes the length of the stroke. This allows smaller products to be sliced quicker, without the table moving any faster. Make sure the stroke length is longer than the width of the product.
  - - One illuminated LED indicates 1/3 of the total possible stroke length
  - - Two illuminated LED's indicates 2/3 total possible stroke length
  - - Three illuminated LED's indicates full stroke length
- 8.- Press the green START button and the product table will slowly come to its forward position to find its home position. Once it gets back to the home position, then it will start to go back and forth at the preset speed and stroke length.
- 9.- Push the red STOP button and the table will complete its stroke and stop in the home position.
- 10.- As long as the slicer remains in the automatic mode it will remember its home position and always start right up when the green START button is pushed. It will always start slow and gradually build up to its full speed. This is the "soft start" feature.
- 11.- Each time you take the slicer out of the automatic mode, and then back into the automatic mode, it will always find its home position before it starts to run (as indicated in step #8).
- 12.- Each time you activate the slicer into automatic mode, the last speed and stroke length settings will be remembered until power is disrupted from the slicer (i.e. disconnecting the power cord from the outlet). Once power is reconnected to the slicer, the default for automatic is slow speed and full stroke length.

## Loading product

- 1.- Make sure the index knob is fully closed. Pull the pusher to the top and let it drop behind the table. Set the product onto the table with the side of the product securely against the front edge of the product table and place the pusher behind the product. Turn the slicer on and rotate the thickness control knob to set the proper thickness. When pushing the product table, always use the product table handle.
- 2.- For smaller products like salami, you can rotate the pusher so that it holds the side of the product. The fence can be used for even more control in holding the product. The fence is attached to the product table by placing the bottom of the fence underneath the table at a 45° angle and pushing it down against the product table. To move it next to the product, push down on the back of the fence so that it rises up to a 45° angle and set it against the edge of the product. Push the fence down to secure it to the product table. **You can not release the fence by lifting up on the bottom edge of the fence.**



### WARNING

To prevent the possibility of serious cuts, never push the product toward the knife with your hands or by pushing on the pusher handle. Only put your hands on the product table handle.

## Cleaning and Sanitizing

The following cleaning procedures have been prepared with the grateful cooperation of Kay Chemical, an Ecolab company.



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### Supplies:

---

Dish Detergent such as KAY® Pot & Pan Detergent  
Sanitizer such as KAYQUAT®-II  
Nonabrasive Pad  
Nylon Brush  
Cut-Resistant gloves  
Cloth-wipes

---

### Procedure:

---

**CAUTION: Use extreme care when cleaning blade.**

- 1.- Close the slicer thickness control knob.
- 2.- Turn the slicer off and unplug power cord from the wall outlet.
- 3.- Pull the product table to the front of the slicer. If it is an automatic slicer, make sure the engagement knob is in the manual position before pulling the product table to the front of the slicer.

- 4.- Loosen the product table locking knob and remove the table.
- 5.- Remove the center plate by lifting the center plate locking knob at the top of the center plate and lift from the slicer.
- 6.- Pre-scrape food from removable product table and center plate.
- 7.- Wash product table and center plate in hot detergent solution. Remember to unscrew the red handle from the pusher on the product table when washing. The pusher arm should also be slid up and down on the shaft during washing, rinsing and sanitizing to ensure the total shaft is properly washed, rinsed and sanitized. The sharpener can be submerged in the hot detergent solution for cleaning.
- 8.- Rinse the product table, center plate, and sharpener in fresh hot potable water.
- 9.- Submerge the product table, center plate, and sharpener in sanitizer solution. Follow sanitizer manufacturer's registered label instructions for dilution and application. Set parts to the side on a sanitized surface and allow to air dry.
- 10.- Put on cut-resistant gloves. Pre-scrape food from slicer.
- 11.- 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 blade to the outer edge.
- 12.- Clean the backside of the knife with the fresh detergent solution, non-abrasive pad, nylon brush, and/or cloth wipes.
- 13.- Fold a cloth wipe that has been submerged in fresh detergent solution and work it between the knife guard, 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.**
- 14.- Clean the rest of the slicer base and other components with the fresh detergent solution and a non-abrasive pad.
- 15.- Lift up the front of the slicer about 6 inches. A spring-loaded kick stand will drop down to the table surface and hold the front of the slicer up. This will allow you to pre-scrape food and clean the table surface under the slicer with fresh detergent solution.
- 16.- Using a fresh cloth wipe, rinse slicer and area under slicer with fresh hot potable water.
- 17.- Spray slicer and area under slicer with fresh sanitizer solution from a sanitizer spray bottle and allow to air dry. Follow sanitizer manufacturer's registered label instructions for dilution and application. Remove cut-resistant gloves.
- 18.- Once the table surface under the slicer has been washed, rinsed and sanitized, lift the front edge of the slicer and push the kick stand back under the slicer. Slowly lower the slicer back to the table.
- 19.- Screw the red handle back to the pusher on the product table. Reinstall the center plate and the product table to the slicer. After assembly, spray with sanitizer solution and allow to air dry.
- 20.- Plug in slicer. Place sharpener in proper storage location.

# Sharpening

Sharpen-only-when-necessary.-Too-frequent-or-prolonged-sharpening-will-prema-  
turely-wear-the-knife-and/or-stones.-The-knife-should-be-sharpened-when-you-notice-  
wavy-slices-or-excessive-scrap.-**Only sharpen the knife after it has been cleaned.**  
**You cannot effectively sharpen a dirty knife.**

- 1.- If-it-is-an-automatic-slicer,-make-sure-the-engagement-knob-is-in-the-manual-  
position,-by-pushing-in-(to-the-left)-the-knob-on-the-right-side-of-the-support-  
arm.
- 2.- Make-sure-the-product-table-is-pulled-all-the-way-to-the-front-of-the-slicer-and-  
the-thickness-control-knob-is-completely-closed.
- 3.- Place-the-top-tab-of-the-sharpener-into-the-slot-of-the-product-table.-Clip-the-  
bottom-clip-of-the-sharpener-over-the-end-of-the-product-table.
- 4.- Open-the-thickness-control-knob-as-far-as-it-will-go,-fully-exposing-the-knife.
- 5.- Turn-the-slicer-on-and-gently-push-the-product-table-towards-the-knife-just-as-if-  
you-were-slicing-product.-Once-both-the-sharpening-and-deburring-stones-  
make-contact-with-the-knife,-remain-there-for-2-3-seconds-and-then-pull-the-  
product-table-back-to-the-home-position.
- 6.- Turn-off-the-slicer-and-close-the-thickness-control-knob.
- 7.- Unclip-the-sharpener-from-the-product-table-using-the-bottom-clip.-It-can-be-  
cleaned-in-the-sink-and-then-stored-in-a-drawer.
- 8.- After-sharpening,-clean-the-slicer-as-outlined-on-page-8.



## 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](http://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](http://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](http://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](http://www.berkequipment.com)

# Troubleshooting

## Electrical Failure

- 1.- Is the pilot light illuminated? If not:
  - Is the power cord completely plugged into the wall outlet?
  - Check the power cord for cuts or breaks.
  - Are you getting electricity from the wall outlet? Check by plugging in another piece of equipment with the same electrical requirements.
- 2.- Is the pilot light illuminated but blinking? If so, then push the stop button and then the start button. If the light is still blinking, then contact your nearest Hobart Service location or Designated Berkel Service location. If you do not know your nearest Hobart Service location or your nearest Designated Berkel Service Location, then see page 10 for details on whom to contact.
- 3.- If the correction of any of the above conditions does not result in a functional slicer, call Hobart Service or your Designated Berkel Service Location.

## Product table doesn't move freely

- 1.- Check to make sure the slicer is not in the automatic mode.

**Note:** *The mechanism in the undercarriage should not be oiled or greased.*

## Pusher is not sliding easily on the rod

- 1.- Check that the rod is clean and apply Berkel oil to the rod.

## Knife not sharpening

- 1.- Are sharpening procedures being followed exactly as shown in this manual?
- 2.- Are sharpening stones clean? If not, then remove them from the assembly and clean them thoroughly with water and a stiff bristled brush. They are left-hand threaded nuts.
- 3.- Are sharpening stones worn and not making contact with the knife? If so, then replace them.
- 4.- Is the knife clean? If coated with food fats, the sharpening stones won't sharpen the knife. Clean the knife and stones.

# Specifications

## Machine Dimensions:

*Width-* 26-3/4"-(680mm)

*Length-* 30-1/2"-(770mm)

*Height-* 25-1/4"-(640mm)

**Diameter of Knife:-** 13"-(330mm)

**Slice Thickness:-** 0-to-1-5/16"-(33mm)

## Slicing Speed (automatic):

*Low-* 20-slices-per-minute

*Medium-* 40-slices-per-minute

*High-* 60-slices-per-minute

## Stroke Length (automatic):

*Short-* 5-inches

*Medium* 9 inches

*Full-* 13-inches

## Slicing Capacity:

*Square-* 7-1/2" -x- 7-1/2"-(190mm-x-190mm)

*Round-* 8-1/2"-(220mm)

*Rectangle-* 10-1/2" -x- 6-3/4"-(265mm-x-170mm)

## Net Weight:

*Manual-* 88-lbs.

*Automatic-* 98-lbs.

## Shipping Weight:

*Manual-* 118-lbs.

*Automatic-* 128-lbs.

**Voltage/Amperage:-** 115/60/1;-5.5-amps

- - (208-230/60/1;-3.5-amps-optional-motor)

**Horsepower:-** 1/2hp

# Optional Accessories

## **VEGETABLE CHUTE (4975-00463)**

A-vegetable-chute-is-available-that-fits-on-the-product-table.-The-vegetable-chute-is-used-for-quantity-slicing-of-various-size-fruit,-meats-or-vegetables.

## **SKEWER ASSEMBLY (4975-00464)**

The-fence-and-product-skewer-are-designed-to-fit-on-the-upper-edge-of-the-slicing-table.

The-product-fence-and-skewer-assemblies-are-used-for-uniform-crosscut-on-tomatoes,-onions,-peppers-and-similar-round-products.

## **TRAYS**

### *SLAW TRAY (3875-00241)*

The-slaw-tray-is-a-deep-tray-to-receive-a-large-quantity-of-product-and-retain-the-juices.



*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.<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 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.

<sup>1</sup>-Model-180 slicers carry a 90-day warranty.



*Get more done.*

# OWNER/OPERATOR MANUAL



## MODELS X13-PLUS & X13A-PLUS SLICERS

### NOTICIA IMPORTANTE

Este manual contiene importantes instrucciones de seguridad que deben ser seguidas al pie de la letra cuando utilice esta máquina.

### 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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*The Berkel Company • World's Leading Manufacturer of Slicers and Food Processing Equipment*

## **BERKEL COMPANY**

2006 Northwestern Parkway • Louisville, KY 40201

Phone: 800-348-0251 • Fax 888-888-2838

[www.berkelequipment.com](http://www.berkelequipment.com)

# **⚠ PELIGRO**

## **CUCHILLA FILOSA**

**para evitar serios accidentes a su persona siga las instrucciones de este manual y**

1. NUNCA utilice esta máquina sin previa instrucción y autorización de su supervisor.
2. LA MÁQUINA DEBE apoyarse sobre un nivel sólido y plano.
3. LOS PROTECTORES deben colocarse ANTES de enchufar y operar la máquina.
4. SIEMPRE utilice el enchufe original proveído por el fabricante.
5. SIEMPRE utilice el utensilio para empujar la comida - nunca su mano.
6. NUNCA TOQUE LA CUCHILLA CON LA MANO.
7. MANTENGA manos, brazos, cabello y ropa suelta LEJOS de toda parte en movimiento de la máquina.
8. EN CASO DE QUE LA MÁQUINA SE TRABE, apague y desconecte ANTES de sacar lo que la obstruye.
9. APAGUE Y DESCONECTE LA MÁQUINA antes de limpiar, sanitizar, o arreglar.
10. UTILIZE UNICAMENTE los repuestos provistos por el fabricante.
11. EN CASO de que los mampretes de 'PELIGRO' se desprendan de la máquina o sean ilegibles, llame al fabricante o a su representante de service Berkel para que lo reemplace sin cargo.

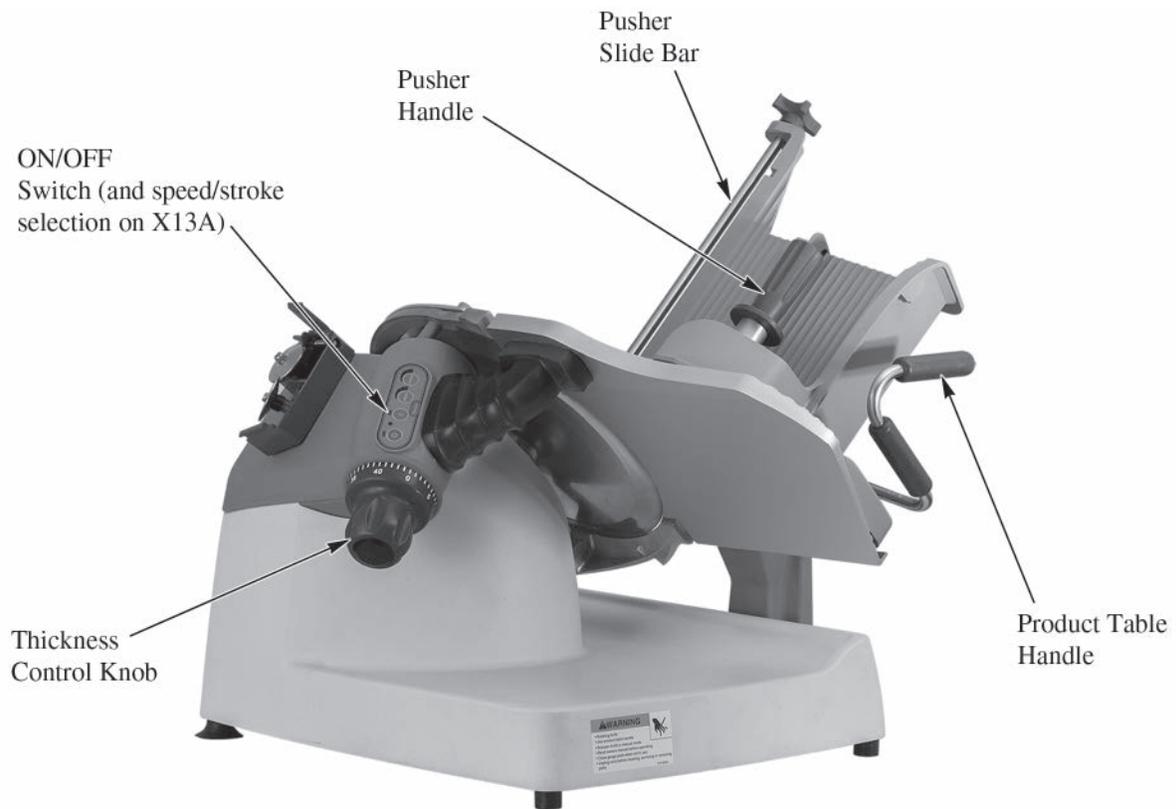


**⚠ WARNING**  
**SHARP KNIFE BLADE**  
**to avoid serious personal injury**  
**follow all the instructions in this manual**  
**and**

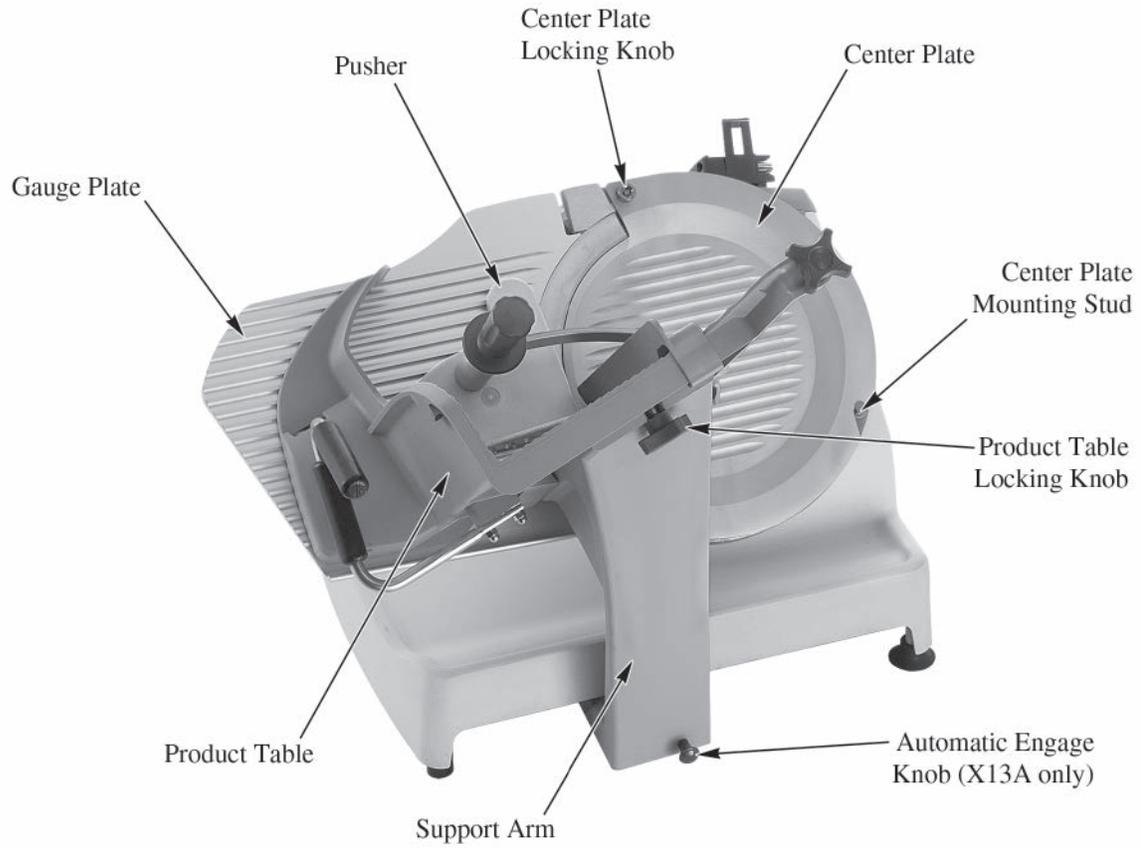
1. NEVER touch this machine without training and authorization by your supervisor.
2. MACHINE MUST BE on solid level support.
3. GUARDS MUST BE in place before plugging in and turning on machine.
4. ALWAYS use three pronged plug provided.
5. ALWAYS use food pusher not your hand.
6. NEVER TOUCH ROTATING 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



# EQUIPMENT DESCRIPTION



# Intended Uses and Characteristics

## Intended Uses

The model X13-PLUS and X13A-PLUS slicers are designed for cutting the following types of products:

- Meat (without bones)
- Cheese
- Vegetables

The following types of items are NOT suitable for slicing on the Model X13-PLUS or X13A-PLUS slicers:

- Non-food products
- Frozen foods
- Bone in products

## Special Features/Characteristics

Reduced seams and joints for better sanitation

Gauge plate interlock for aid in cleaning

Left hand thickness adjustment for easier cleaning and better user interface

Kick stand for cleaning under the slicer

3 slicing speeds (automatic only)

3 slicing stroke lengths (automatic only)

Automatic return to home at the end of the cutting cycle (automatic only)

# Unpacking and Installation

**Note: Immediately after unpacking, check the slicer for shipping damage. If the equipment is found to be damaged, save everything! Notify the carrier within 5 days of delivery.**

1. Carefully remove the cardboard carton from around the slicer.
2. Slide the product table off the gauge plate. It is in the cardboard box on the gauge plate.
3. Get assistance from another individual and place the slicer on a solid, level surface that is free of any obstructions.
4. Make sure to unpack the sharpener, fence and brush. They are located in pockets in the cardboard base.
5. Slide the product table onto the support arm and secure using the red product table locking knob.

## WARNING

To eliminate a potential shock hazard, a properly grounded outlet using the three-pronged plug provided must power this unit. Before plugging the slicer in, check your outlet voltage to be sure it complies with the voltage specified on the serial number plate on the slicer.

Note: The model/serial number plate is located on the back of the slicer.

# Operation

## General

1. Check to see that the center plate and product table are in place on the slicer and the gauge plate is completely closed. The holes in the bottom of the center plate fit over the bottom mounting studs in the ring guard and the center plate locking knob is at the top of the center plate. The product table slides completely onto the support arm and is secured with the red product table locking knob.
2. If the slicer is an automatic, then make sure the automatic engage knob on the right side of the table support arm is pushed in, towards the left.
3. Plug the slicer in. The pilot light, between the start and stop buttons will illuminate.
4. Push the green ON button and the slicer blade will start to turn. Press the red STOP button to stop the knife.

## Automatic Operation

5. If you have an automatic slicer, with the slicer stopped, pull the automatic engage knob fully out on the right side of the machine. This will put the slicer in the automatic mode.
6. Push the speed selection button to change the speed:

One illuminated LED indicates 20 slicers per minute (slow speed)

Two illuminated LED's indicates 40 slices per minute (medium speed)

Three illuminated LED's indicates 60 slices per minute (high speed)

7. Pushing the stroke length selection button changes the length of the stroke. This allows smaller products to be sliced quicker, without the table moving any faster. Make sure the stroke length is longer than the width of the product.

One illuminated LED indicates 1/3 of the total possible stroke length

Two illuminated LED's indicates 2/3 total possible stroke length

Three illuminated LED's indicates full stroke length

8. Press the green START button and the product table will slowly come to its forward position to find its home position. Once it gets back to the home position, then it will start to go back and forth at the preset speed and stroke length.
9. Push the red STOP button and the table will complete its stroke and stop in the home position.
10. As long as the slicer remains in the automatic mode it will remember its home position and always start right up when the green START button is pushed. It will always start slow and gradually build up to its full speed. This is the "soft start" feature.
11. Each time you take the slicer out of the automatic mode, and then back into the automatic mode, it will always find its home position before it starts to run (as indicated in step #8).
12. Each time you activate the slicer into automatic mode, the last speed and stroke length settings will be remembered until power is disrupted from the slicer (i.e. disconnecting the power cord from the outlet). Once power is reconnected to the slicer, the default for automatic is slow speed and full stroke length.

# Cleaning and Sanitizing



The following cleaning procedures have been prepared with the grateful cooperation of Kay Chemical, an Ecolab company.

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## Frequency:

---

The slicer shall be cleaned and sanitized at intervals to comply with national, state and/or local health codes.

---

## Supplies:

---

Dish Detergent such as KAY<sup>®</sup> Pot & Pan Detergent  
Sanitizer such as KAYQUAT<sup>®</sup> II  
Nonabrasive Pad  
Nylon Brush  
Cut-Resistant gloves  
Cloth wipes

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.

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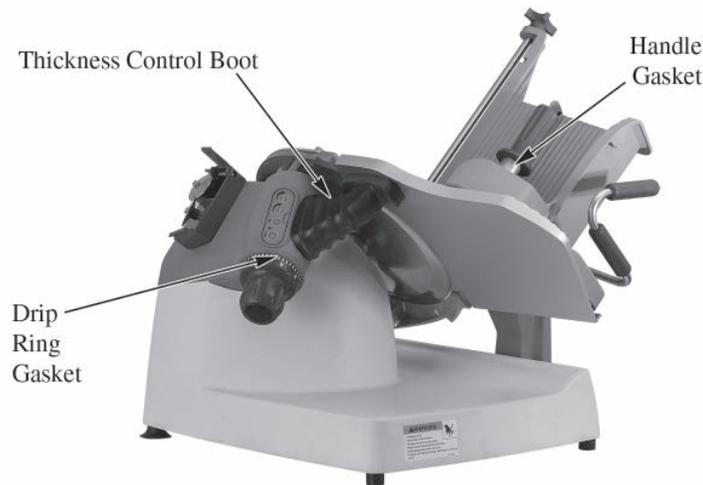
## Procedure:

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**CAUTION: Use extreme care when cleaning blade.**

1. Close the slicer thickness control knob.
2. Turn the slicer off and unplug power cord from the wall outlet.
3. Pull the product table to the front of the slicer. If it is an automatic slicer, make sure the engagement knob is in the manual position before pulling the product table to the front of the slicer.
4. Unscrew the red handle from the pusher and remove the pusher from the pusher arm. Unscrew and remove the pusher arm slide rod from the product table. Loosen the product table locking knob and remove the table. **The product table cannot be removed unless it is fully forward and the thickness control knob is completely closed.**
5. Remove the center plate by lifting the center plate locking knob at the top of the center plate and lift from the slicer.
6. Pre-scrape food from removable product table and center plate.
7. Wash center plate, product table, red handle, pusher, pusher arm, and slide rod in hot detergent solution. The sharpener can be submerged in the hot detergent solution for cleaning.
8. Rinse the center plate, product table, red handle, pusher, pusher arm, slide rod, and sharpener in fresh, hot, potable water.
9. Submerge the center plate, product table, red handle, pusher, pusher arm, slide rod, and sharpener in sanitizer solution. Set parts to the side on a sanitized surface and allow to air dry.

10. Put on cut resistant gloves. Pre-scrape food from slicer.
11. 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.
12. Clean the backside of the knife with the fresh detergent solution, non-abrasive pad, nylon brush, and/or cloth wipes.
13. 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.**
14. Clean the rest of the slicer base and other components with the fresh detergent solution and a non-abrasive pad.
15. Lift up the front of the slicer about 6 inches. A spring loaded kick stand will drop down to the table surface and hold the front of the slicer up. This will allow you to pre-scrape food and clean the table surface under the slicer with fresh detergent solution.
16. Using a fresh cloth wipe, rinse slicer and area under slicer with fresh hot potable water.
17. Spray slicer and area under slicer with fresh sanitizer solution from a sanitizer spray bottle and allow to air dry. Remove cut-resistant gloves.
18. Once the table surface under the slicer has been washed, rinsed and sanitized, lift the front edge of the slicer and push the kick stand back under the slicer. Slowly lower the slicer back to the table.
19. Slide the pusher arm onto the slide rod and reassemble the pusher to the pusher arm using the red handle. Reassemble the slide rod to the product table. Reinstall the center plate and the product table to the slicer. After assembly, spray with sanitizer solution and allow to air dry.
20. Plug in slicer. Place sharpener in proper storage location.




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### Gasket Inspection:

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The recommended interval between inspections shall not exceed six months.

The inspection must be made by the manufacture or an authorized service agent.

**⚠ WARNING**

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

# Sharpening

Sharpen only when necessary. Too frequent or prolonged sharpening will prematurely wear the knife and/or stones. The knife should be sharpened when you notice wavy slices or excessive scrap. **Only sharpen the knife after it has been cleaned. You cannot effectively sharpen a dirty knife.**

1. If it is an automatic slicer, make sure the engagement knob is in the manual position, by pushing in (to the left) the knob on the right side of the support arm.
2. Make sure the product table is pulled all the way to the front of the slicer and the thickness control knob is completely closed.
3. Place the top tab of the sharpener into the slot of the product table. Clip the bottom clip of the sharpener over the end of the product table.
4. Open the thickness control knob as far as it will go, fully exposing the knife.
5. Turn the slicer on and gently push the product table towards the knife just as if you were slicing product. Once both the sharpening and deburring stones make contact with the knife, remain there for 2-3 seconds and then pull the product table back to the home position.
6. Turn off the slicer and close the thickness control knob.
7. Unclip the sharpener from the product table using the bottom clip. It can be cleaned in the sink and then stored in a drawer.
8. After sharpening, clean and sanitize the slicer as outlined on page 8.



## 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](http://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.berkelequipment.com](http://www.berkelequipment.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.berkelequipment.com](http://www.berkelequipment.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.berkelequipment.com](http://www.berkelequipment.com)

# Troubleshooting

## Electrical Failure

1. Is the pilot light illuminated? If not:
  - Is the power cord completely plugged into the wall outlet?
  - Check the power cord for cuts or breaks.
  - Are you getting electricity from the wall outlet? Check by plugging in another piece of equipment with the same electrical requirements.
2. Is the pilot light illuminated but blinking? If so, then push the stop button and then the start button. If the light is still blinking, then contact your nearest Hobart Service location or Designated Berkel Service location. If you do not know your nearest Hobart Service location or your nearest Designated Berkel Service Location, then see page 10 for details on whom to contact.
3. If the correction of any of the above conditions does not result in a functional slicer, call Hobart Service or your Designated Berkel Service Location.

## Can't remove product table

1. Make sure the gauge plate is closed by turning the thickness control knob to 0, and the product table is fully to the front of the slicer.

## Product table doesn't move freely

1. Check to make sure the slicer is not in the automatic mode.

**Note:** *The mechanism in the undercarriage should not be oiled or greased.*

## Pusher is not sliding easily on the rod

1. Check that the rod is clean and apply Berkel oil to the rod.

## Thickness Control Knob not Advancing Gauge Plate

1. Is the product table properly attached to the support arm? If not, then the gauge plate cannot be opened.
2. If the correction of the above condition does not result in a functional slicer, then contact your nearest Hobart Service location or Designated Berkel Service location.

## Knife not sharpening

1. Are sharpening procedures being followed exactly as shown in this manual?
2. Are sharpening stones clean? If not, then remove them from the assembly and clean them thoroughly with water and a stiff bristled brush. They are left hand threaded nuts.
3. Are sharpening stones worn and not making contact with the knife? If so, then replace them.
4. Is the knife clean? If coated with food fats, the sharpening stones won't sharpen the knife. Clean the knife and stones.

# Specifications

## Machine Dimensions:

*Width* 26-3/4" (680mm)

*Length* 30-1/2" (770mm)

*Height* 25-1/4" (640mm)

**Diameter of Knife:** 13" (330mm)

**Slice Thickness:** 0 to 1-5/16" (33mm)

## Slicing Speed (automatic):

*Low* 20 slices per minute

*Medium* 40 slices per minute

*High* 60 slices per minute

## Stroke Length (automatic):

*Short* 5 inches

*Medium* 9 inches

*Full* 13 inches

## Slicing Capacity:

*Square* 7-1/2" x 7-1/2" (190mm x 190mm)

*Round* 8-1/2" (220mm)

*Rectangle* 10-1/2" x 6-3/4" (265mm x 170mm)

## Net Weight:

*Manual* 88 lbs.

*Automatic* 98 lbs.

## Shipping Weight:

*Manual* 118 lbs.

*Automatic* 128 lbs.

**Voltage/Amperage:** 115/60/1; 5.5 amps

**Horsepower:** 1/2hp

# Optional Accessories

## **VEGETABLE CHUTE (4975-00463)**

A vegetable chute is available that fits on the product table. The vegetable chute is used for quantity slicing of various size fruit, meats or vegetables.

## **TRAYS**

### *SLAW TRAY (3875-00241)*

The slaw tray is a deep tray to receive a large quantity of product and retain the juices.



*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.<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 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.

<sup>1</sup> Model 180 slicers carry a 90-day warranty.



# MANUEL DU PROPRIÉTAIRE ET MODE D'EMPLOI



## TRANCHEUSES, MODÈLES X13-PLUS & X13A-PLUS

### AVIS IMPORTANT

Ce guide comprend des consignes de sécurité importantes qui doivent être observées rigoureusement lors de l'utilisation de cet appareil.

### IMPORTANT NOTICE

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

# AVANT D'UTILISER CET APPAREIL

Les trancheuses Berkel sont conçues pour trancher des viandes 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. Il en va de la responsabilité du propriétaire de s'assurer que cette trancheuse soit utilisée correctement et de manière sécuritaire, et de faire en sorte que les opérateurs observent rigoureusement les instructions de ce guide et respectent toutes les lois locales en vigueur.

Personne ne devrait utiliser ni entretenir cette trancheuse sans supervision adéquate, et sans avoir suivi une formation appropriée. Tout utilisateur doit bien connaître les procédures présentées dans ce guide. Berkel ne peut toutefois prévoir toutes les situations ni l'environnement dans lesquels ses trancheuses seront utilisées. C'est donc vous, le propriétaire et/ou l'utilisateur, qui devez demeurer vigilant face aux dangers inhérents à l'utilisation d'une trancheuse, et notamment 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'un travail particulier à effectuer, consultez votre superviseur.

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

## **AVERTISSEMENT**

Au cas où vous auriez perdu un autocollant d'avertissement, une affiche murale ou un guide d'utilisation, ou encore si l'un de ces derniers devait subir des dommages ou devenir illisible, veuillez contacter le détaillant de votre région, ou Berkel directement, qui les remplacera gratuitement.

Souvenez-vous toutefois **QUE NI CE GUIDE, 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 • Leader mondial dans la fabrication de trancheuses et d'appareils de préparation alimentaire*

## LA SOCIÉTÉ BERKEL

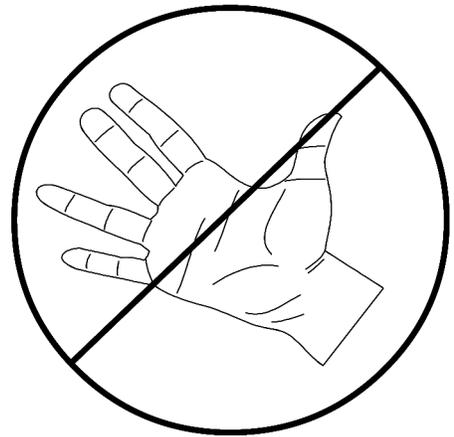
2006 Northwestern Parkway • Louisville, KY 40201

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

[www.berkelequipment.com](http://www.berkelequipment.com)

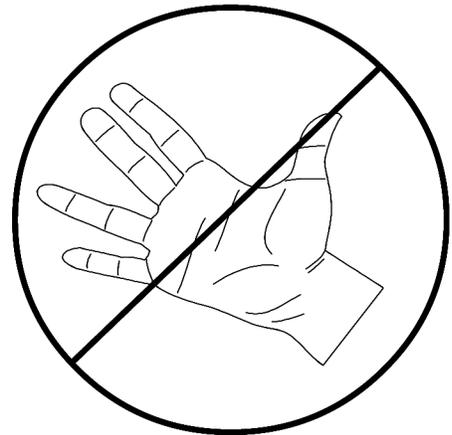
**⚠ AVERTISSEMENT**  
**LAME ROTATIVE TRÈS TRANCHANTE**  
**Pour éviter de graves blessures,**  
**observez toutes les instructions de ce guide**  
**Et :**

1. Ne touchez JAMAIS à cet appareil sans formation et sans l'autorisation de votre superviseur.
2. L'APPAREIL DOIT ÊTRE POSÉ sur une surface solide et de niveau.
3. Les GARDES de protection DOIVENT être en place avant de brancher et de mettre l'appareil en marche.
4. Utilisez TOUJOURS la fiche à trois branches livrée.
5. Utilisez TOUJOURS le pousse-aliments et non votre main.
6. NE TOUCHEZ JAMAIS À LA LAME ROTATIVE.
7. TENEZ vos mains, vos bras, vos cheveux et vos vêtements amples loin des pièces mobiles.
8. SI L'APPAREIL VENAIT À BLOQUER, veuillez l'éteindre d'abord avant de dégager l'obstruction.
9. Veuillez ÉTEINDRE ET DÉBRANCHER l'appareil de la source d'alimentation avant de le nettoyer, de le désinfecter ou d'en faire l'entretien.
10. N'UTILISEZ QUE les accessoires fournis par le fabricant.
11. Si l'un des autocollants d'avertissement de sécurité fixé sur l'appareil SE DÉTACHE OU DEVIENT ILLISIBLE, contactez le fabricant ou le Centre d'entretien autorisé de Berkel pour obtenir gratuitement un nouvel autocollant.

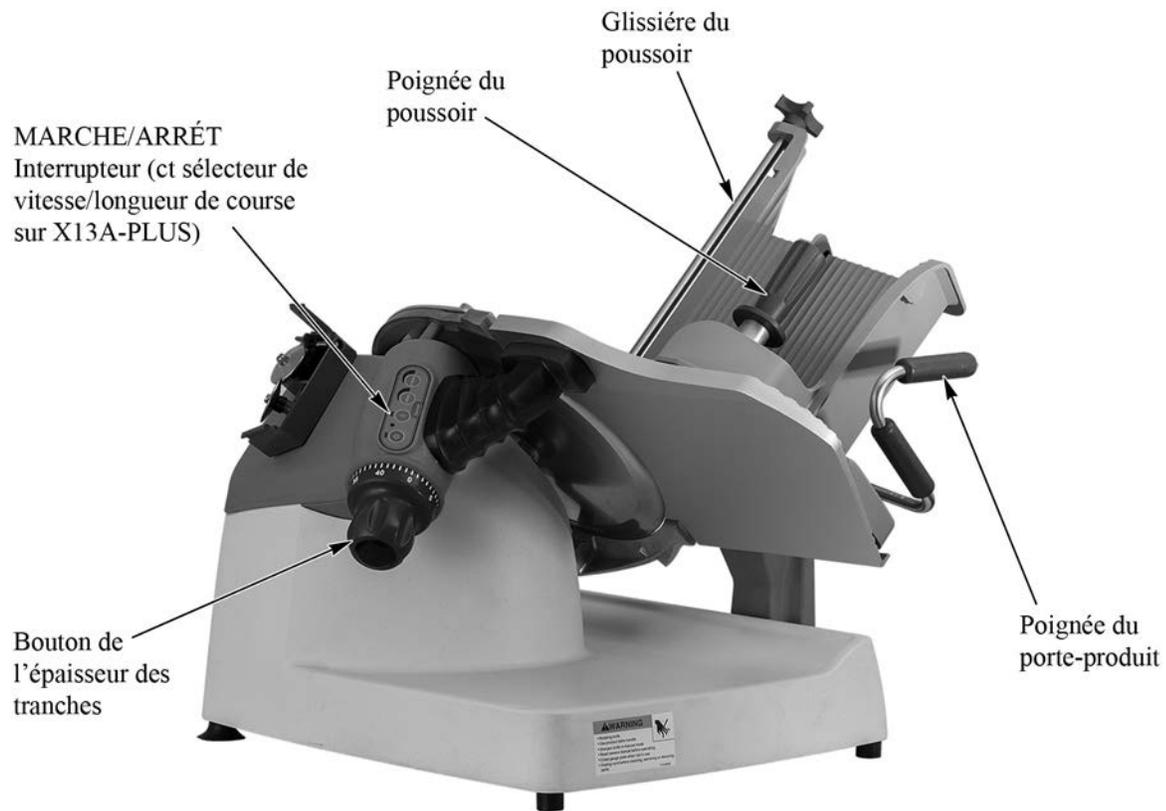


**⚠ WARNING**  
**SHARP KNIFE BLADE**  
**to avoid serious personal injury**  
**follow all the instructions in this manual**  
**and**

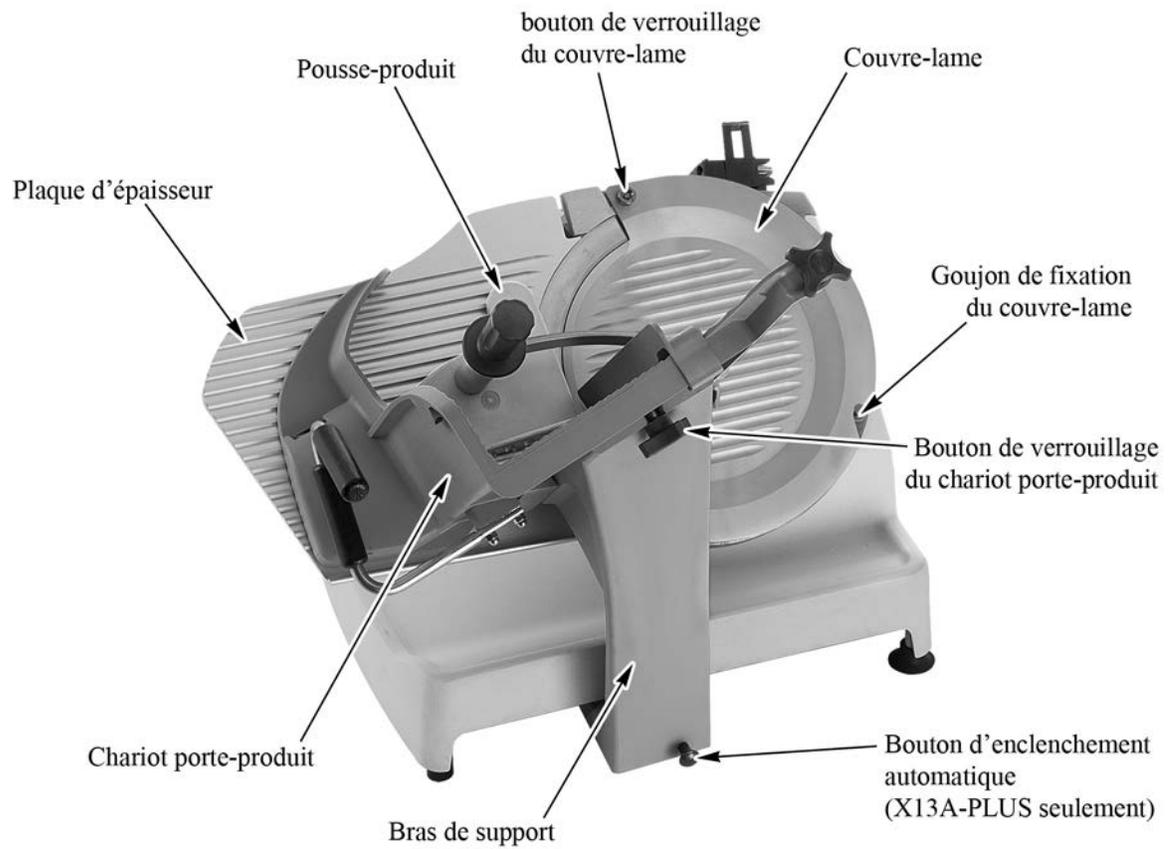
1. NEVER touch this machine without training and authorization by your supervisor.
2. MACHINE MUST BE on solid level support.
3. GUARDS MUST BE in place before plugging in and turning on machine.
4. ALWAYS use three pronged plug provided.
5. ALWAYS use food pusher not your hand.
6. NEVER TOUCH ROTATING 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.



# DESCRIPTION DE L'APPAREIL



# DESCRIPTION DE L'APPAREIL



# Usages prévus et caractéristiques

## Usages prévus

Les trancheuses portant le modèle X13-PLUS et X13A-PLUS ont été conçues pour trancher les types de produit ci-dessous :

- Les viandes (désossées)
- Les fromages
- Les légumes

Il ne convient PAS de trancher les types d'articles suivants avec les trancheuses de modèle X13-PLUS ou X13A-PLUS :

- Des produits autres qu'alimentaires
- Des aliments surgelés
- Des produits non désossés

## Attributs spéciaux / Caractéristiques

Meilleure hygiène grâce à la réduction des soudures et des joints

Verrouillage de la plaque d'épaisseur pour aider au nettoyage

Le réglage de l'épaisseur, situé du côté gauche, rend le nettoyage plus facile et constitue une meilleure interface-utilisateur

Béquille de levage pour le nettoyage sous la trancheuse

3 vitesses de coupe (automatique seulement)

3 longueurs de course de tranchage (automatique seulement)

Retour automatique à la position maison à la fin du cycle de coupe (automatique seulement)

## Déballage et installation

**Remarque : aussitôt le déballage terminé, vérifiez si la trancheuse a subi des dommages pendant le transport. Si c'est le cas, conservez le tout! Avertissez le transporteur dans les 5 jours de la livraison.**

1. Retirez prudemment le carton autour de la trancheuse.
2. Faites glisser le chariot porte-produit hors de la plaque d'épaisseur. Il se trouve dans une boîte de carton posée sur la plaque d'épaisseur.
3. Faites-vous aider par une autre personne et posez la trancheuse sur une surface solide, de niveau et libre de toute obstruction.
4. Assurez-vous de déballer l'affûteuse, la cloison et la brosse. Elles sont emballées dans des sacs à la base du carton.
5. Glissez le chariot porte-produit sur son support et verrouillez-le avec le bouton rouge.

### AVERTISSEMENT

Pour éviter un risque latent de court-circuit, une prise à contact de mise à la terre capable d'utiliser le connecteur male à trois branches (livré) doit alimenter l'appareil. Avant de brancher la trancheuse, assurez-vous que la tension de la prise de courant est conforme à la tension de la plaque signalétique.

Remarque : la plaque signalétique est située à l'arrière de la trancheuse.

# Mode d'emploi

## Général

1. Vérifiez si le couvre-lame et le chariot porte-produit sont bien en place sur la trancheuse et si la plaque d'épaisseur est complètement fermée. Les trous au bas du couvre-lame s'enclenchent sur les goujons de montage inférieurs de l'anneau de protection et le bouton de verrouillage du couvre-lame se trouve en haut de celle-ci. Le chariot porte-produit se glisse complètement sur le bras de support et se bloque en position à l'aide du bouton de fixation rouge.
2. S'il s'agit d'une trancheuse automatique, assurez-vous alors que le bouton d'enclenchement à droite du bras de support du chariot est enfoncé vers la gauche.
3. Branchez la trancheuse. Le voyant entre les boutons de départ et d'arrêt s'allumera.
4. Appuyez sur le bouton de DÉPART (ON) vert et la lame de la trancheuse commencera à tourner. En appuyant sur le bouton D'ARRÊT (STOP) rouge, la lame s'arrêtera.

## Fonctionnement en mode automatique

5. S'il s'agit d'une trancheuse automatique : arrêtez l'appareil et tirez le bouton d'enclenchement automatique du côté droit complètement vers l'extérieur. Cela mettra la trancheuse en mode automatique.
6. Appuyez sur le bouton de sélection pour modifier la vitesse :
  - Un voyant DEL allumé signifie 20 tranches/minute (basse vitesse)
  - Deux voyants DEL allumés signifient 40 tranches/minute (vitesse moyenne)
  - Trois voyants DEL allumés signifient 60 tranches/minute (haute vitesse)
7. Appuyer sur le bouton de sélection de la longueur de parcours a pour effet de changer celle-ci. Cela permet de trancher les produits plus petits plus rapidement sans modifier la vitesse du chariot porte-produit. Assurez-vous que la longueur de parcours est plus grande que la largeur du produit.
  - Un voyant DEL allumé signifie que la longueur de parcours est réglée à  $\frac{1}{3}$  du total possible
  - Deux voyants DEL allumés signifient que la longueur de parcours est réglée à  $\frac{2}{3}$  du total possible
  - Trois voyants DEL allumés signifient que la longueur de parcours est réglée à pleine course
8. Appuyez sur le bouton vert de DÉPART (START) et le chariot porte-produit s'amènera lentement vers l'avant pour trouver sa position maison. Une fois arrivé à la position maison, il commencera alors son mouvement aller/retour à la vitesse et à la longueur de parcours prévus.
9. Appuyez sur le bouton D'ARRÊT (STOP) rouge et le chariot complètera sa course et s'arrêtera à la position maison.
10. Aussi longtemps que la trancheuse restera en mode automatique, elle se souviendra de sa position maison et démarrera toujours aussitôt le bouton de DÉPART vert enfoncé. Elle démarrera toujours lentement pour graduellement atteindre sa pleine vitesse. Ceci est le « démarrage en douceur ».
11. À chaque fois que la trancheuse sort du mode automatique pour y retourner ensuite, elle reviendra toujours en position maison avant de commencer sa course (tel que décrit à l'étape no 8).
12. Chaque fois que la trancheuse est activée en mode automatique, les derniers réglages de vitesse et de longueur de course seront répétés jusqu'à ce que l'alimentation électrique soit interrompue (p. ex. débrancher le cordon de la prise). Lorsque la trancheuse sera branchée de nouveau, le défaut en mode automatique sera la basse vitesse avec une longueur de course maximale.

# Nettoyage et désinfection

Les procédures de nettoyage qui suivent ont été préparées avec l'aimable contribution de Kay Chemical, une entreprise de la société Ecolab.



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## Fréquence:

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La trancheuse devra être nettoyée et désinfectée à intervalles réguliers pour respecter le code national d'hygiène, de même que les codes de l'état et/ou locaux.

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## Fournitures :

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Un savon à vaisselle comme le détergent à marmites et ustensiles KAY®  
Un assainisseur comme le KAYQUAT® II  
Des tampons non abrasifs  
Une brosse de nylon  
Des gants résistants aux coupures  
Des chiffons essuie-tout

Remarque: la concentration de l'assainisseur devra être en conformité avec la section 4-501,114 du Code alimentaire FDA, *Assainissement chimique des équipements de lavage de vaisselle manuels et mécaniques en matière de température, pH, concentration et dureté*. Si un assainisseur chimique autre que le chlore, l'iode ou l'ammonium quaternaire est utilisé, il doit l'être en conformité avec les instructions de l'étiquette déposée auprès de l'EPA.

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## Procédure:

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**MISE EN GARDE: soyez extrêmement prudent lors du nettoyage de la lame.**

1. Fermez le bouton du réglage d'épaisseur de la trancheuse.
2. Mettez la trancheuse à l'arrêt et débranchez le cordon de la prise de courant.
3. Tirez le chariot porte-produit à l'avant de l'appareil. S'il s'agit d'une trancheuse automatique, assurez-vous que le bouton d'enclenchement est en position manuelle avant de tirer le chariot porte-produit à l'avant de la trancheuse.
4. Dévissez la poignée rouge du poussoir pour le retirer. Dévissez et retirez la tige-glissière du bras du poussoir du chariot porte-produit. Desserrez le bouton de verrouillage du porte-produit et retirez-le. **Le chariot porte-produit ne peut pas être enlevé s'il n'est pas tiré complètement vers l'avant et le bouton d'épaisseur fermé.**
5. Pour enlever le couvre-lame, soulevez-le par le bouton de verrouillage situé sur le dessus.
6. Faites un premier grattage des aliments sur le porte-produit et le couvre-lame amovibles.
7. Lavez le porte-produit, le couvre-lame, la poignée rouge, le poussoir et son bras, ainsi que la tige-glissière dans une solution d'eau chaude savonneuse. L'affûteuse peut être plongée dans la solution d'eau chaude savonneuse pour la nettoyer.
8. Rincez le porte-produit, le couvre-lame, la poignée rouge, le poussoir et son bras, ainsi que la tige-glissière et l'affûteuse à l'eau potable chaude.
9. Immergez le porte-produit, le couvre-lame, la poignée rouge, le poussoir et son bras, ainsi que la tige-glissière et l'affûteuse dans une solution désinfectante. Mettez les pièces de côté sur une surface aseptisée et laissez-les sécher à l'air.
10. Mettez des gants résistant aux coupures. Retirez les aliments de la trancheuse.
11. À l'aide d'une solution d'eau fraîche savonneuse, nettoyez la face avant de la lame avec un tampon non abrasif, une brosse de nylon et/ou des chiffons essuie-tout. Essuyez toujours la lame en partant du centre vers les bords.
12. Nettoyez l'arrière de la lame avec la solution d'eau fraîche savonneuse, un tampon non abrasif, une brosse de

nylon et/ou des linges essuie-tout.

13. Pliez un linge essuie-tout que vous aurez plongé dans l'eau fraîche savonneuse et insérez-le entre la lame et l'anneau de protection en commençant par la base de l'anneau. Faites passer le linge prudemment autour de la lame en nettoyant le rebord de la lame, celui de l'anneau de protection et le rebord de la plaque d'épaisseur. **Soyez extrêmement prudent.**
14. Nettoyez le reste du caisson de la trancheuse et les autres composants avec la solution d'eau fraîche savonneuse et un tampon non abrasif.
15. Soulevez l'avant de la trancheuse d'environ 6 pouces (152 mm). Une béquille à ressort descendra sur la table et maintiendra l'avant de la trancheuse surélevé. Cela vous permettra d'extraire les aliments de la table et de nettoyer la surface sous la trancheuse à l'eau fraîche savonneuse.
16. À l'aide d'un linge essuie-tout propre, rincez le dessous de la trancheuse et la zone sous celle-ci à l'eau potable chaude.
17. Arrosez la trancheuse et la zone sous celle-ci avec une bouteille de pulvérisation remplie d'une solution de désinfection et laissez sécher à l'air. Retirez les gants résistant aux coupures.
18. Une fois la surface de la table sous la trancheuse nettoyée, rincée et désinfectée, soulevez le devant de la trancheuse et repoussez la béquille de support sous la trancheuse. Faites redescendre la trancheuse lentement sur la table.
19. Glissez le bras du poussoir dans la tige et remontez le poussoir sur son bras en vous servant de la poignée rouge. Revissez la tige-glissière sur le chariot porte-produit. Remplacez le couvre-lame et le chariot sur la trancheuse. Après l'assemblage, pulvérisez la solution de désinfection et laissez le tout sécher à l'air.
20. Branchez la trancheuse. Remettez l'affûteuse dans son espace de rangement.



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### Inspection des joints:

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L'intervalle entre l'inspection des joints ne doit pas dépasser 6 mois.

Les inspections doivent être faites par le fabricant ou son mandataire autorisé.

### AVERTISSEMENT

Si une garniture ou un joint d'étanchéité devient défectueux ou n'est plus présent, la trancheuse doit être retirée du service jusqu'à ce qu'elle ait été réparée par le fabricant ou l'un de ses mandataires autorisés.

# Affûtage

N'affûtez que si c'est nécessaire. Des affûtages trop fréquents ou prolongés useront prématurément la lame et/ou les pierres. La lame devrait être affûtée lorsque vous remarquez des tranches gondolées ou des rebuts excessifs. **N'affûtez pas une lame non nettoyée. Vous ne pouvez pas affûter efficacement une lame sale.**

1. S'il s'agit d'une trancheuse automatique, assurez-vous que le bouton d'enclenchement du côté droit du bras de support est en mode manuel en le poussant (vers la gauche).
2. Assurez-vous que le chariot est tiré complètement vers l'avant de la trancheuse et que le bouton d'épaisseur est entièrement fermé.
3. Placez la languette supérieure de l'affûteuse dans la fente du porte-produit. Attachez le clip de l'affûteuse par-dessus le rebord du chariot porte-produit.
4. Ouvrez le bouton d'épaisseur jusqu'au bout pour exposer entièrement la lame.
5. Allumez la trancheuse et poussez doucement le chariot vers la lame comme si vous tranchiez un produit. Quand les deux pierres d'affûtage et d'ébarbage entrent en contact avec la lame, gardez cette position de 2 à 3 secondes et ensuite ramenez le chariot à la position maison.
6. Arrêtez la trancheuse et refermez le bouton d'épaisseur.
7. Retirez l'affûteuse du chariot porte-produit par le clip inférieur. Elle peut être nettoyée à l'évier et ensuite rangée dans un tiroir.
8. Après l'affûtage, nettoyez la trancheuse tel que décrit à la page 8.



## Pièces de rechange/Service de l'entretien/Vues éclatées

Pour tout service d'entretien et besoin de pièces de rechange requis sur votre trancheuse Berkel, prière d'entrer en contact avec le service de l'entretien de Hobart ou votre centre de service désigné par Berkel. Pour connaître le bureau de service Hobart le plus près de chez vous, veuillez visiter le site [www.hobartservice.com](http://www.hobartservice.com) et cliquez sur "Locate an office (Trouver un bureau)". Vous pouvez alors, soit entrer votre CODE POSTAL, ou soit sélectionner un état pour localiser le bureau le plus près de chez-vous. Vous pouvez également visiter le site Web [www.berkelequipment.com](http://www.berkelequipment.com) et cliquer sur l'onglet "Service". Ensuite, entrez votre CODE POSTAL pour afficher les bureaux de service Hobart ou les centres Berkel les plus près de chez-vous. D'autres informations touchant les produits, tels que des manuels de pièces détachées et des modes d'emploi, sont aussi disponibles sur le site Web [www.berkelequipment.com](http://www.berkelequipment.com). Cliquez sur l'onglet "Resource Center (Centre de documentation)" pour ensuite cliquer sur la catégorie de renseignements que vous désirez consulter ou télécharger. Assurez-vous d'entrer le numéro de modèle de votre produit. Pour obtenir plus d'information, adressez-vous à:

**La Société Berkel**  
2006 Northwestern Parkway  
Louisville, KY 40201  
Téléphone (800) 348-0251  
Télécopie (888) 888-2838  
[www.berkelequipment.com](http://www.berkelequipment.com)

# Dépannage

## Panne électrique

1. Le voyant témoin est-il allumé? S'il ne l'est pas :
  - Le cordon d'alimentation est-il bien enfoncé dans la prise murale?
  - Vérifiez si le cordon comporte des coupures ou des bris.
  - Est-ce que le courant se rend à la prise murale? Vérifiez-le en branchant un autre appareil ayant les mêmes exigences électriques.
2. Le voyant témoin est-il allumé mais clignotant? Si tel est le cas, alors appuyez sur le bouton d'arrêt et ensuite sur le bouton de départ. Si le témoin continue de clignoter, alors contactez le bureau de service Hobart le plus près de chez-vous, ou un centre de service autorisé par Berkel. Si vous ne connaissez pas les coordonnées du bureau de Hobart ou le centre de service de Berkel le plus près de chez-vous, alors voyez en page 10 les détails pour vous les procurer.
3. Si après avoir effectué la correction des conditions ci-dessus, votre trancheuse n'est toujours pas fonctionnelle, faites appel à votre bureau de service Hobart ou au centre de service désigné par Berkel.

## Impossible de retirer le chariot porte-produit

1. Assurez-vous que la plaque d'épaisseur est fermée en tournant le bouton de réglage à 0, et que le chariot porte-produit est totalement tiré vers le devant de la trancheuse.

## Le chariot porte-produit ne bouge pas librement

1. Assurez-vous que la trancheuse n'est pas en mode automatique.

**Remarque :** *le dispositif d'avancement sous la trancheuse ne devrait pas être huilé, ni lubrifié.*

## Le poussoir ne glisse pas bien sur sa tige

1. Assurez-vous que la tige est propre et enduisez-la d'huile Berkel.

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

1. Le porte-produit est-il bien arrimé à son bras de support? S'il ne l'est pas, alors la plaque d'épaisseur ne peut pas s'ouvrir.
2. Si, après avoir corrigé cette anomalie, la trancheuse n'est toujours pas fonctionnelle, vous devez alors contacter le bureau de service Hobart ou le centre de service désigné par Berkel de votre région.

## La lame ne s'affûte pas

1. La méthode d'affûtage décrite dans ce guide est-elle observée point par point?
2. Les pierres d'affûtage sont-elles propres? Si non, alors enlevez-les de l'affûteuse et nettoyez-les à fond avec de l'eau et une brosse à crins raides. Les écrous sont filetés à gauche.
3. Les pierres d'affûtage sont-elles usées et ne font pas contact avec la lame? Si oui, alors remplacez-les.
4. La lame est-elle propre? Si elle est couverte de gras alimentaire, les pierres d'affûtage n'aiguiseront pas la lame. Nettoyez la lame et les pierres.

# Spécification

## Dimensions de l'appareil :

Largeur	26-3/4 po (680 mm)
Longueur	30-1/2 po (770 mm)
Hauteur	25-1/4 po (640 mm)

**Diamètre de la lame :** 13 po (330 mm)

**Épaisseur des tranches :** 0 à 1-5/16 po (0-33 mm)

## Vitesse de tranchage (automatique):

Basse	20 tranches à la minute
Moyenne	40 tranches à la minute
Haute	60 tranches à la minute

## Longueur de course (automatique):

Courte	5 po (127 mm)
Moyenne	9 po (229 mm)
Pleine	13 po (330 mm)

## Gabarit de tranchage:

Carré	7-1/2 po x 7-1/2 po (190 mm x 190 mm)
Rond	8-1/2 po (220 mm)
Rectangulaire	10-1/2 po x 6-3/4 po (265 mm x 170 mm)

## Poids net :

Manuelle	88 lb (40 kg)
Automatique	98 lb (44,5 kg)

## Poids à l'embarquement :

Manuelle	118 lb (53,5 kg)
Automatique	128 lb (58 kg)

**Tension / Intensité :** 115/60/1 – 5,5 A

**Horsepower:** ½ HP (375 watts)

# Accessoires offerts en option

## **GOULOTTE À LEGUMES (4975-00463)**

Une goulotte à légumes qui se fixe au chariot porte-produit est disponible. La chute à légumes est utilisée pour trancher des fruits, viandes et légumes de tailles variées.

## **PLATEAUX**

Plateau à salade de choux (3875-00241)

Le plateau à salade de choux est un bac profond pour la réception de larges quantités de produit et pour en retenir les jus.



*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 ses instructions et utilisé normalement, est exempt de défauts de matériel et de main d'oeuvre pendant une période d'un (1) an à partir de la date de la vente.<sup>1</sup>

**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'oeuvre 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 toute 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.

<sup>1</sup> Les trancheuses de modèle 180 comportent une garantie de 90 jours.



*Get more done.*

# OWNER/OPERATOR MANUAL



## MODELS X13E-PLUS & X13AE-PLUS SLICERS

### NOTICIA IMPORTANTE

Este manual contiene importantes instrucciones de seguridad que deben ser seguidas al pie de la letra cuando utilice esta máquina.

### 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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*The Berkel Company • World's Leading Manufacturer of Slicers and Food Processing Equipment*

## BERKEL COMPANY

2006 Northwestern Parkway • Louisville, KY 40201

Phone: 800-348-0251 • Fax 888-888-2838

[www.berkelequipment.com](http://www.berkelequipment.com)

**⚠ PELIGRO**  
**CUCHILLA FILOSA**  
**para evitar serios accidentes a su**  
**persona siga las instrucciones de este**  
**manual y**

1. NUNCA utilice esta máquina sin previa instrucción y autorización de su supervisor.
2. LA MÁQUINA DEBE apoyarse sobre un nivel sólido y plano.
3. LOS PROTECTORES deben colocarse ANTES de enchufar y operar la máquina.
4. SIEMPRE utilice el enchufe original proveído por el fabricante.
5. SIEMPRE utilice el utensillo para empujar la comida - nunca su mano.
6. NUNCA TOQUE LA CUCHILLA CON LA MANO.
7. MANTENGA manos, brazos, cabello y ropa suelta LEJOS de toda parte en movimiento de la máquina.
8. EN CASO DE QUE LA MÁQUINA SE TRABE, apague y desconecte ANTES de sacar lo que la obstruye.
9. APAGUE Y DESCONECTE LA MÁQUINA antes de limpiar, sanitizar, o arreglar.
10. UTILIZE UNICAMENTE los repuestos provistos por el fabricante.
11. EN CASO de que los membretes de 'PELIGRO' se desprendan de la máquina o sean ilegibles, llame al fabricante o a su representante de service Berkel para que lo reemplace sin cargo.

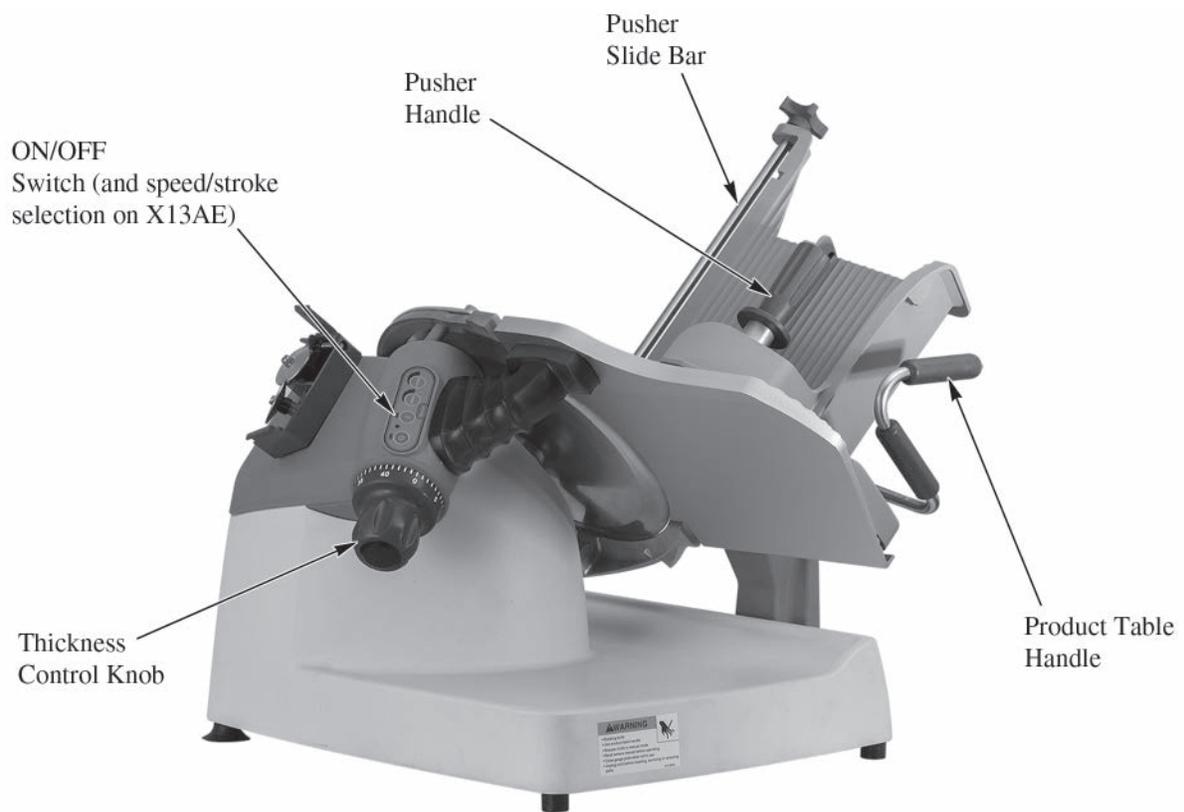


**⚠ WARNING**  
**SHARP KNIFE BLADE**  
**to avoid serious personal injury**  
**follow all the instructions in this manual**  
**and**

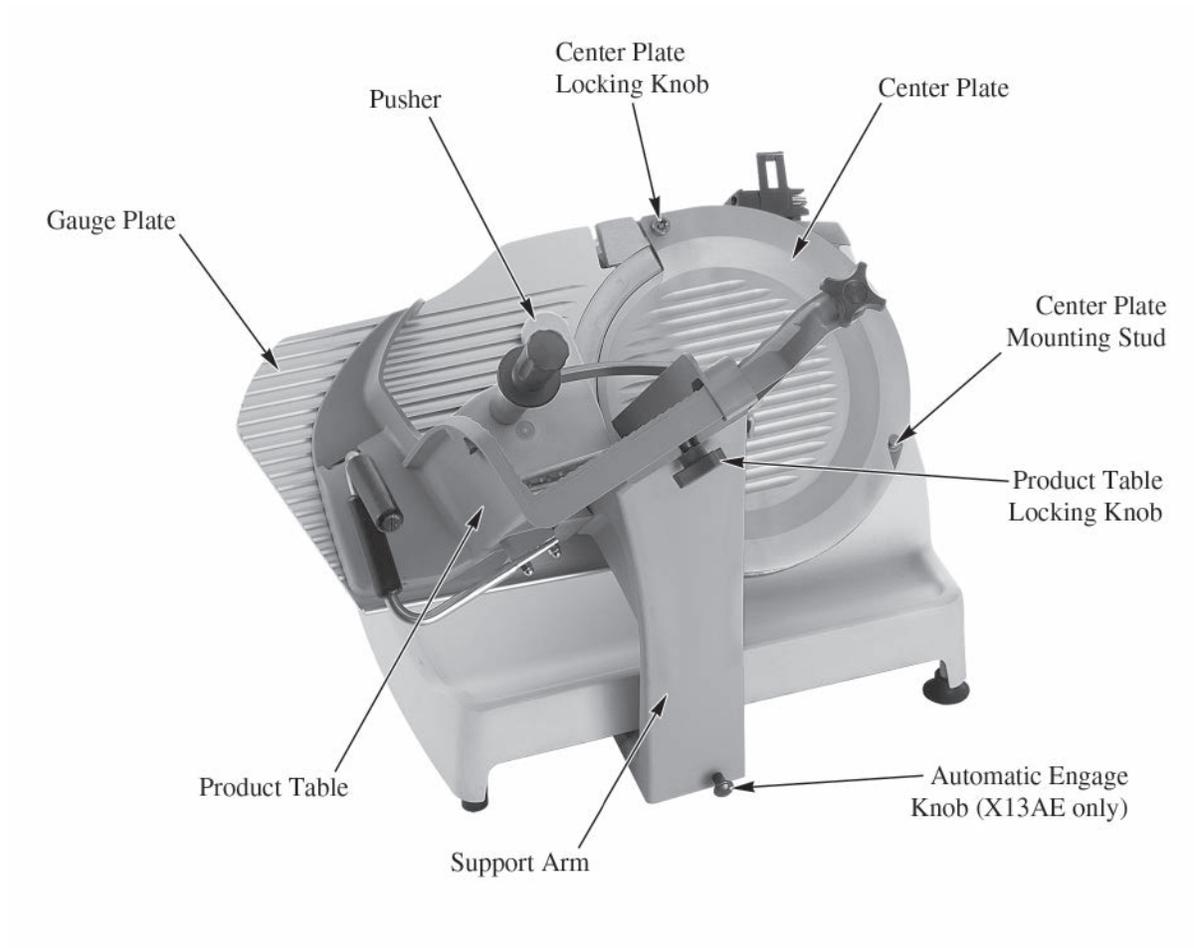
1. NEVER touch this machine without training and authorization by your supervisor.
2. MACHINE MUST BE on solid level support.
3. GUARDS MUST BE in place before plugging in and turning on machine.
4. ALWAYS use three pronged plug provided.
5. ALWAYS use food pusher not your hand.
6. NEVER TOUCH ROTATING 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



# EQUIPMENT DESCRIPTION



# Intended Uses and Characteristics

## Intended Uses

The model X13E-PLUS and X13AE-PLUS slicers are designed for cutting the following types of products:

- Meat (without bones)
- Cheese
- Vegetables

The following types of items are NOT suitable for slicing on the Model X13E-PLUS or X13AE-PLUS slicers:

- Non-food products
- Frozen foods
- Bone in products

## Special Features/Characteristics

Reduced seams and joints for better sanitation

Left hand thickness adjustment for easier cleaning and better user interface

Kick stand for cleaning under the slicer

3 slicing speeds (automatic only)

3 slicing stroke lengths (automatic only)

Automatic return to home at the end of the cutting cycle (automatic only)

# Unpacking and Installation

**Note: Immediately after unpacking, check the slicer for shipping damage. If the equipment is found to be damaged, save everything! Notify the carrier within 5 days of delivery.**

1. Carefully remove the cardboard carton from around the slicer.
2. Slide the product table off the gauge plate. It is in the cardboard box on the gauge plate.
3. Get assistance from another individual and place the slicer on a solid, level surface that is free of any obstructions.
4. Make sure to unpack the sharpener, fence and brush. They are located in pockets in the cardboard base.
5. Slide the product table onto the support arm and secure using the red product table locking knob.

## WARNING

To eliminate a potential shock hazard, a properly grounded outlet using the three-pronged plug provided must power this unit. Before plugging the slicer in, check your outlet voltage to be sure it complies with the voltage specified on the serial number plate on the slicer.

Note: The model/serial number plate is located on the back of the slicer.

# Operation

## General

1. Check to see that the center plate and product table are in place on the slicer and the gauge plate is completely closed. The holes in the bottom of the center plate fit over the bottom mounting studs in the ring guard and the center plate locking knob is at the top of the center plate. The product table slides completely onto the support arm and is secured with the red product table locking knob.
2. If the slicer is an automatic, then make sure the automatic engage knob on the right side of the table support arm is pushed in, towards the left.
3. Plug the slicer in. The pilot light, between the start and stop buttons will illuminate.
4. Push the green ON button and the slicer blade will start to turn. Press the red STOP button to stop the knife.

## Automatic Operation

5. If you have an automatic slicer, with the slicer stopped, pull the automatic engage knob fully out on the right side of the machine. This will put the slicer in the automatic mode.
6. Push the speed selection button to change the speed:

One illuminated LED indicates 20 slicers per minute (slow speed)

Two illuminated LED's indicates 40 slices per minute (medium speed)

Three illuminated LED's indicates 60 slices per minute (high speed)

7. Pushing the stroke length selection button changes the length of the stroke. This allows smaller products to be sliced quicker, without the table moving any faster. Make sure the stroke length is longer than the width of the product.

One illuminated LED indicates 1/3 of the total possible stroke length

Two illuminated LED's indicates 2/3 total possible stroke length

Three illuminated LED's indicates full stroke length

8. Press the green START button and the product table will slowly come to its forward position to find its home position. Once it gets back to the home position, then it will start to go back and forth at the preset speed and stroke length.
9. Push the red STOP button and the table will complete its stroke and stop in the home position.
10. As long as the slicer remains in the automatic mode it will remember its home position and always start right up when the green START button is pushed. It will always start slow and gradually build up to its full speed. This is the "soft start" feature.
11. Each time you take the slicer out of the automatic mode, and then back into the automatic mode, it will always find its home position before it starts to run (as indicated in step #8).
12. Each time you activate the slicer into automatic mode, the last speed and stroke length settings will be remembered until power is disrupted from the slicer (i.e. disconnecting the power cord from the outlet). Once power is reconnected to the slicer, the default for automatic is slow speed and full stroke length.

# Cleaning and Sanitizing



The following cleaning procedures have been prepared with the grateful cooperation of Kay Chemical, an Ecolab company.

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## Frequency:

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The slicer shall be cleaned and sanitized at intervals to comply with national, state and/or local health codes.

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## Supplies:

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Dish Detergent such as KAY<sup>®</sup> Pot & Pan Detergent  
Sanitizer such as KAYQUAT<sup>®</sup> II  
Nonabrasive Pad  
Nylon Brush  
Cut-Resistant gloves  
Cloth wipes

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.

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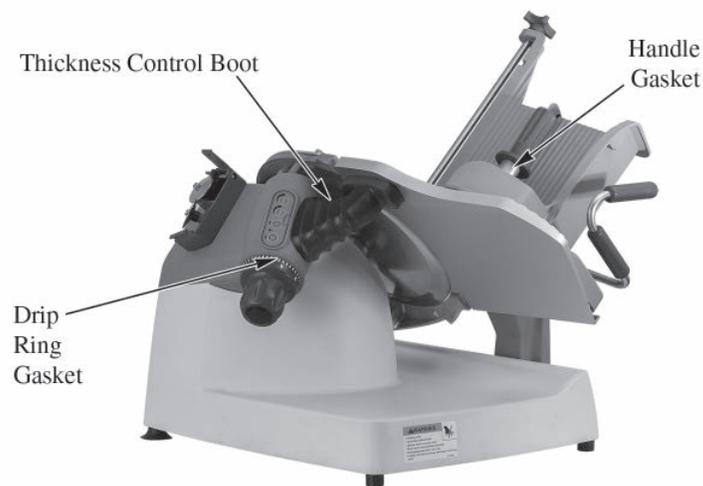
## Procedure:

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**CAUTION: Use extreme care when cleaning blade.**

1. Close the slicer thickness control knob.
2. Turn the slicer off and unplug power cord from the wall outlet.
3. Pull the product table to the front of the slicer. If it is an automatic slicer, make sure the engagement knob is in the manual position before pulling the product table to the front of the slicer.
4. Unscrew the red handle from the pusher and remove the pusher from the pusher arm. Unscrew and remove the pusher arm slide rod from the product table. Loosen the product table locking knob and remove the table. **The product table cannot be removed unless it is fully forward and the thickness control knob is completely closed.**
5. Remove the center plate by lifting the center plate locking knob at the top of the center plate and lift from the slicer.
6. Pre-scrape food from removable product table and center plate.
7. Wash center plate, product table, red handle, pusher, pusher arm, and slide rod in hot detergent solution. The sharpener can be submerged in the hot detergent solution for cleaning.
8. Rinse the center plate, product table, red handle, pusher, pusher arm, slide rod, and sharpener in fresh, hot, potable water.
9. Submerge the center plate, product table, red handle, pusher, pusher arm, slide rod, and sharpener in sanitizer solution. Set parts to the side on a sanitized surface and allow to air dry.

10. Put on cut resistant gloves. Pre-scrape food from slicer.
11. 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.
12. Clean the backside of the knife with the fresh detergent solution, non-abrasive pad, nylon brush, and/or cloth wipes.
13. 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.**
14. Clean the rest of the slicer base and other components with the fresh detergent solution and a non-abrasive pad.
15. Lift up the front of the slicer about 6 inches. A spring loaded kick stand will drop down to the table surface and hold the front of the slicer up. This will allow you to pre-scrape food and clean the table surface under the slicer with fresh detergent solution.
16. Using a fresh cloth wipe, rinse slicer and area under slicer with fresh hot potable water.
17. Spray slicer and area under slicer with fresh sanitizer solution from a sanitizer spray bottle and allow to air dry. Remove cut-resistant gloves.
18. Once the table surface under the slicer has been washed, rinsed and sanitized, lift the front edge of the slicer and push the kick stand back under the slicer. Slowly lower the slicer back to the table.
19. Slide the pusher arm onto the slide rod and reassemble the pusher to the pusher arm using the red handle. Reassemble the slide rod to the product table. Reinstall the center plate and the product table to the slicer. After assembly, spray with sanitizer solution and allow to air dry.
20. Plug in slicer. Place sharpener in proper storage location.




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### Gasket Inspection:

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The recommended interval between inspections shall not exceed six months.

The inspection must be made by the manufacture or an authorized service agent.

**⚠ WARNING**

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

# Sharpening

Sharpen only when necessary. Too frequent or prolonged sharpening will prematurely wear the knife and/or stones. The knife should be sharpened when you notice wavy slices or excessive scrap. **Only sharpen the knife after it has been cleaned. You cannot effectively sharpen a dirty knife.**

1. If it is an automatic slicer, make sure the engagement knob is in the manual position, by pushing in (to the left) the knob on the right side of the support arm.
2. Make sure the product table is pulled all the way to the front of the slicer and the thickness control knob is completely closed.
3. Place the top tab of the sharpener into the slot of the product table. Clip the bottom clip of the sharpener over the end of the product table.
4. Open the thickness control knob as far as it will go, fully exposing the knife.
5. Turn the slicer on and gently push the product table towards the knife just as if you were slicing product. Once both the sharpening and deburring stones make contact with the knife, remain there for 2-3 seconds and then pull the product table back to the home position.
6. Turn off the slicer and close the thickness control knob.
7. Unclip the sharpener from the product table using the bottom clip. It can be cleaned in the sink and then stored in a drawer.
8. After sharpening, clean and sanitize the slicer as outlined on page 8.



## 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](http://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.berkelequipment.com](http://www.berkelequipment.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.berkelequipment.com](http://www.berkelequipment.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.berkelequipment.com](http://www.berkelequipment.com)

# Troubleshooting

## Electrical Failure

1. Is the pilot light illuminated? If not:
  - Is the power cord completely plugged into the wall outlet?
  - Check the power cord for cuts or breaks.
  - Are you getting electricity from the wall outlet? Check by plugging in another piece of equipment with the same electrical requirements.
2. Is the pilot light illuminated but blinking? If so, then push the stop button and then the start button. If the light is still blinking, then contact your nearest Hobart Service location or Designated Berkel Service location. If you do not know your nearest Hobart Service location or your nearest Designated Berkel Service Location, then see page 10 for details on whom to contact.
3. If the correction of any of the above conditions does not result in a functional slicer, call Hobart Service or your Designated Berkel Service Location.

## Product table doesn't move freely

1. Check to make sure the slicer is not in the automatic mode.

**Note:** *The mechanism in the undercarriage should not be oiled or greased.*

## Pusher is not sliding easily on the rod

1. Check that the rod is clean and apply Berkel oil to the rod.

## Knife not sharpening

1. Are sharpening procedures being followed exactly as shown in this manual?
2. Are sharpening stones clean? If not, then remove them from the assembly and clean them thoroughly with water and a stiff bristled brush. They are left hand threaded nuts.
3. Are sharpening stones worn and not making contact with the knife? If so, then replace them.
4. Is the knife clean? If coated with food fats, the sharpening stones won't sharpen the knife. Clean the knife and stones.

# Specifications

## Machine Dimensions:

*Width* 26-3/4" (680mm)

*Length* 30-1/2" (770mm)

*Height* 25-1/4" (640mm)

**Diameter of Knife:** 13" (330mm)

**Slice Thickness:** 0 to 1-5/16" (33mm)

## Slicing Speed (automatic):

*Low* 20 slices per minute

*Medium* 40 slices per minute

*High* 60 slices per minute

## Stroke Length (automatic):

*Short* 5 inches

*Medium* 9 inches

*Full* 13 inches

## Slicing Capacity:

*Square* 7-1/2" x 7-1/2" (190mm x 190mm)

*Round* 8-1/2" (220mm)

*Rectangle* 10-1/2" x 6-3/4" (265mm x 170mm)

## Net Weight:

*Manual* 88 lbs.

*Automatic* 98 lbs.

## Shipping Weight:

*Manual* 118 lbs.

*Automatic* 128 lbs.

**Voltage/Amperage:** 115/60/1; 5.5 amps

**Horsepower:** 1/2hp

# Optional Accessories

## **VEGETABLE CHUTE (4975-00463)**

A vegetable chute is available that fits on the product table. The vegetable chute is used for quantity slicing of various size fruit, meats or vegetables.

## **TRAYS**

### *SLAW TRAY (3875-00241)*

The slaw tray is a deep tray to receive a large quantity of product and retain the juices.



*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.<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 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.

<sup>1</sup> Model 180 slicers carry a 90-day warranty.



*Pour en faire plus.*

# MANUEL DU PROPRIÉTAIRE ET MODE D'EMPLOI



## TRANCHEUSES, MODÈLES X13E-PLUS & X13AE-PLUS

### AVIS IMPORTANT

Ce guide comprend des consignes de sécurité importantes qui doivent être observées rigoureusement lors de l'utilisation de cet appareil.

### IMPORTANT NOTICE

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

# AVANT D'UTILISER CET APPAREIL

Les trancheuses Berkel sont conçues pour trancher des viandes 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. Il en va de la responsabilité du propriétaire de s'assurer que cette trancheuse soit utilisée correctement et de manière sécuritaire, et de faire en sorte que les opérateurs observent rigoureusement les instructions de ce guide et respectent toutes les lois locales en vigueur.

Personne ne devrait utiliser ni entretenir cette trancheuse sans supervision adéquate, et sans avoir suivi une formation appropriée. Tout utilisateur doit bien connaître les procédures présentées dans ce guide. Berkel ne peut toutefois prévoir toutes les situations ni l'environnement dans lesquels ses trancheuses seront utilisées. C'est donc vous, le propriétaire et/ou l'utilisateur, qui devez demeurer vigilant face aux dangers inhérents à l'utilisation d'une trancheuse, et notamment 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'un travail particulier à effectuer, consultez votre superviseur.

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

## AVERTISSEMENT

Au cas où vous auriez perdu un autocollant d'avertissement, une affiche murale ou un guide d'utilisation, ou encore si l'un de ces derniers devait subir des dommages ou devenir illisible, veuillez contacter le détaillant de votre région, ou Berkel directement, qui les remplacera gratuitement.

Souvenez-vous toutefois **QUE NI CE GUIDE, 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 • Leader mondial dans la fabrication de trancheuses et d'appareils de préparation alimentaire*

## LA SOCIÉTÉ BERKEL

2006 Northwestern Parkway • Louisville, KY 40201

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

[www.berkelequipment.com](http://www.berkelequipment.com)

**⚠ AVERTISSEMENT**  
**LAME ROTATIVE TRÈS TRANCHANTE**  
**Pour éviter de graves blessures,**  
**observez toutes les instructions de ce guide**  
**Et :**

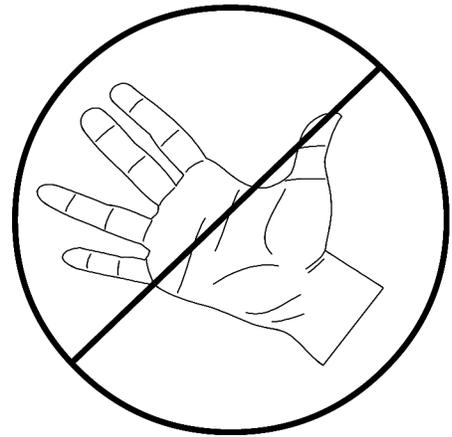
1. Ne touchez JAMAIS à cet appareil sans formation et sans l'autorisation de votre superviseur.
2. L'APPAREIL DOIT ÊTRE POSÉ sur une surface solide et de niveau.
3. Les GARDES de protection DOIVENT être en place avant de brancher et de mettre l'appareil en marche.
4. Utilisez TOUJOURS la fiche à trois branches livrée.
5. Utilisez TOUJOURS le pousse-aliments et non votre main.
6. NE TOUCHEZ JAMAIS À LA LAME ROTATIVE.
7. TENEZ vos mains, vos bras, vos cheveux et vos vêtements amples loin des pièces mobiles.
8. SI L'APPAREIL VENAIT À BLOQUER, veuillez l'éteindre d'abord avant de dégager l'obstruction.
9. Veuillez ÉTEINDRE ET DÉBRANCHER l'appareil de la source d'alimentation avant de le nettoyer, de le désinfecter ou d'en faire l'entretien.
10. N'UTILISEZ QUE les accessoires fournis par le fabricant.
11. Si l'un des autocollants d'avertissement de sécurité fixé sur l'appareil SE DÉTACHE OU DEVIENT ILLISIBLE, contactez le fabricant ou le Centre d'entretien autorisé de Berkel pour obtenir gratuitement un nouvel autocollant.



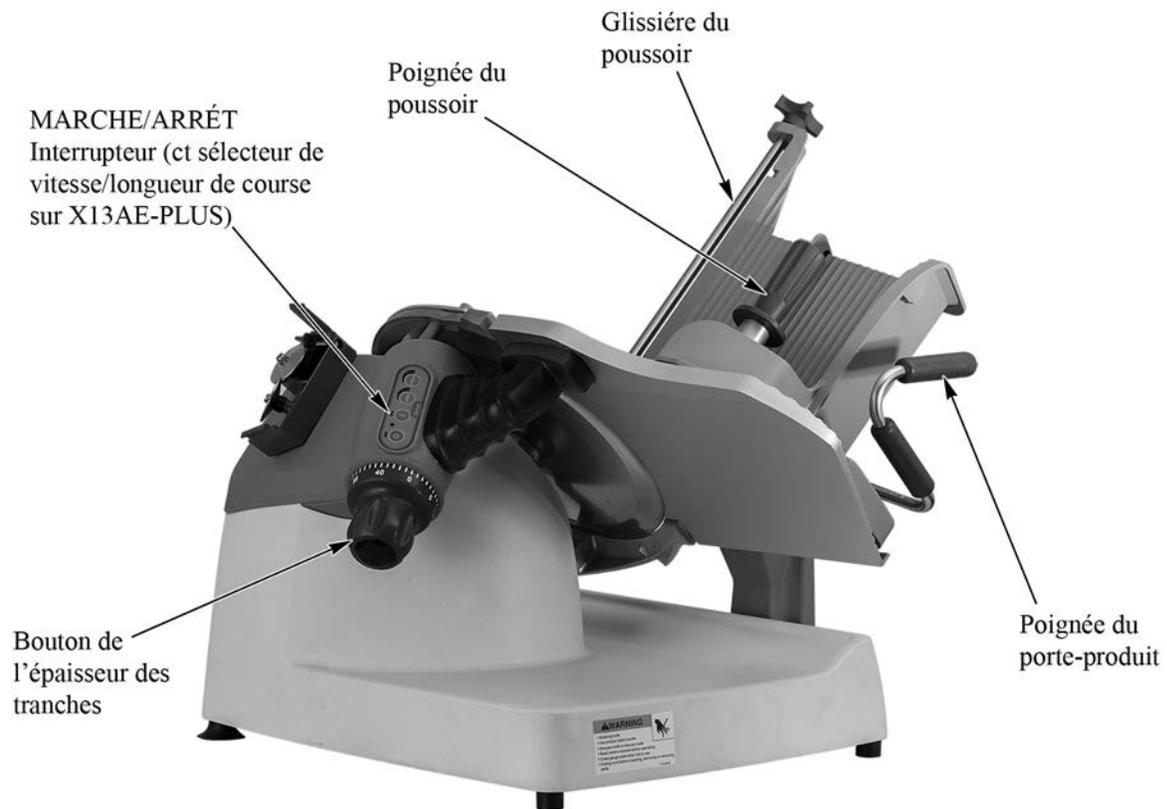
# **⚠ WARNING**

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

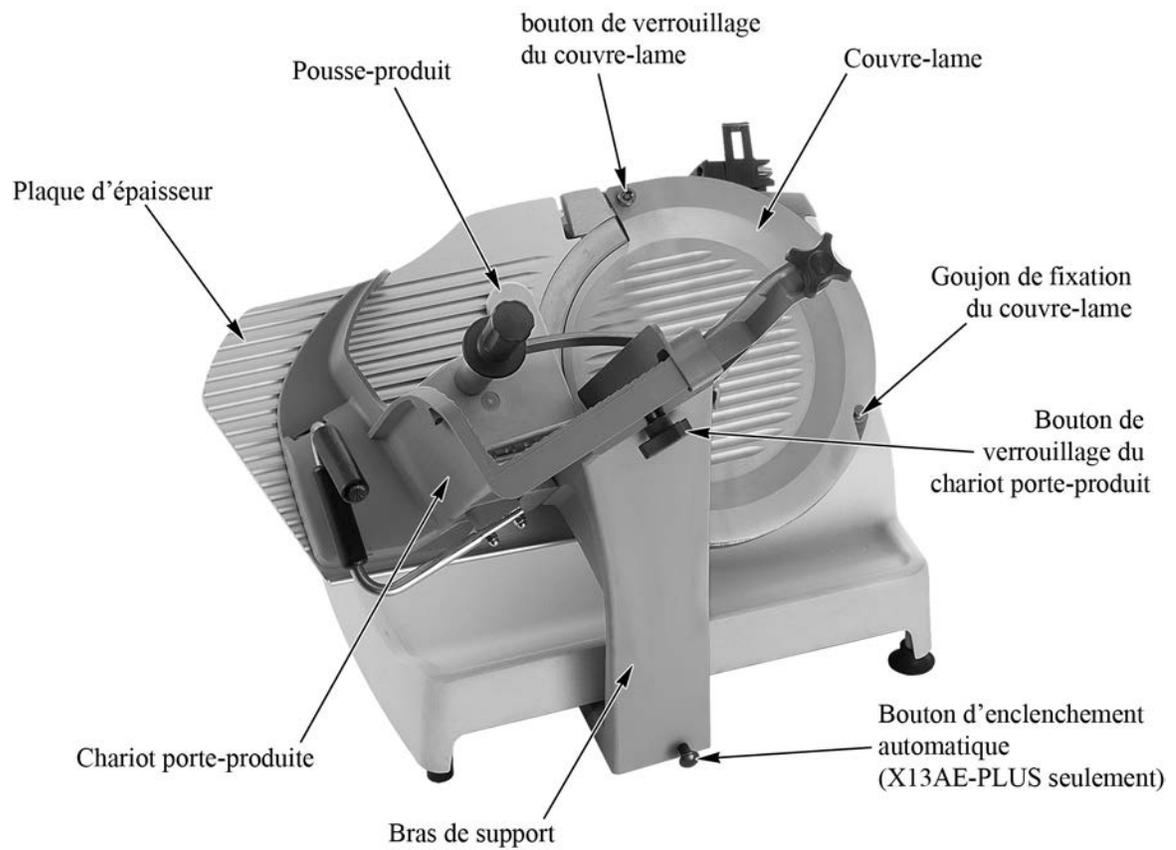
1. NEVER touch this machine without training and authorization by your supervisor.
2. MACHINE MUST BE on solid level support.
3. GUARDS MUST BE in place before plugging in and turning on machine.
4. ALWAYS use three pronged plug provided.
5. ALWAYS use food pusher not your hand.
6. NEVER TOUCH ROTATING 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.



# DESCRIPTION DE L'APPAREIL



# DESCRIPTION DE L'APPAREIL



# Usages prévus et caractéristiques

## Usages prévus

Les trancheuses portant le modèle X13E-PLUS et X13AE-PLUS ont été conçues pour trancher les types de produit ci-dessous :

- Les viandes (désossées)
- Les fromages
- Les légumes

Il ne convient PAS de trancher les types d'articles suivants avec les trancheuses de modèle X13E-PLUS ou X13AE-PLUS :

- Des produits autres qu'alimentaires
- Des aliments surgelés
- Des produits non désossés

## Attributs spéciaux / Caractéristiques

Meilleure hygiène grâce à la réduction des soudures et des joints

Le réglage de l'épaisseur, situé du côté gauche, rend le nettoyage plus facile et constitue une meilleure interface-utilisateur

Béquille de levage pour le nettoyage sous la trancheuse

3 vitesses de coupe (automatique seulement)

3 longueurs de course de tranchage (automatique seulement)

Retour automatique à la position maison à la fin du cycle de coupe (automatique seulement)

## Déballage et installation

**Remarque : aussitôt le déballage terminé, vérifiez si la trancheuse a subi des dommages pendant le transport. Si c'est le cas, conservez le tout! Avertissez le transporteur dans les 5 jours de la livraison.**

1. Retirez prudemment le carton autour de la trancheuse.
2. Faites glisser le chariot porte-produit hors de la plaque d'épaisseur. Il se trouve dans une boîte de carton posée sur la plaque d'épaisseur.
3. Faites-vous aider par une autre personne et posez la trancheuse sur une surface solide, de niveau et libre de toute obstruction.
4. Assurez-vous de déballer l'affûteuse, la cloison et la brosse. Elles sont dans des sacs à la base du carton.
5. Glissez le chariot porte-produit sur son support et verrouillez-le avec le bouton rouge.

### AVERTISSEMENT

Pour éviter un risque latent de court-circuit, une prise à contact de mise à la terre capable d'utiliser le connecteur male à trois branches (livré) doit alimenter l'appareil. Avant de brancher la trancheuse, assurez-vous que la tension de la prise de courant est conforme à la tension de la plaque signalétique.

Remarque : la plaque signalétique est située à l'arrière de la trancheuse.

# Mode d'emploi

## Général

1. Vérifiez si le couvre-lame et le chariot porte-produit sont bien en place sur la trancheuse et si la plaque d'épaisseur est complètement fermée. Les trous au bas du couvre-lame s'ajustent sur les goujons de montage inférieurs de l'anneau de protection et le bouton de verrouillage supérieur du couvre-lame s'ajuste au rebord supérieur de l'anneau de protection. Le chariot porte-produit se glisse complètement sur le bras de support et est immobilisé à l'aide du bouton de fixation rouge.
2. S'il s'agit d'une trancheuse automatique, assurez-vous alors que le bouton d'enclenchement à droite du bras de support du chariot est enfoncé vers la gauche.
3. Branchez la trancheuse. La lampe témoin entre les boutons de départ et d'arrêt s'allumera.
4. Appuyez sur le bouton de DÉPART (ON) vert et la lame de la trancheuse commencera à tourner. En appuyant sur le bouton D'ARRÊT (STOP) rouge, la lame s'arrêtera.

## Fonctionnement en mode automatique

5. S'il s'agit d'une trancheuse automatique : arrêtez l'appareil et tirez le bouton d'enclenchement automatique du côté droit complètement vers l'extérieur. Cela mettra la trancheuse en mode automatique.
6. Appuyez sur le bouton de sélection pour modifier la vitesse :
  - Un voyant DEL allumé signifie 20 tranches/minute (basse vitesse)
  - Deux voyants DEL allumés signifient 40 tranches/minute (vitesse moyenne)
  - Trois voyants DEL allumés signifient 60 tranches/minute (haute vitesse)
7. Appuyer sur le bouton de sélection de la longueur de parcours a pour effet de changer celle-ci. Cela permet de trancher les produits plus petits plus rapidement sans modifier la vitesse du chariot porte-produit. Assurez-vous que la longueur de parcours est plus grande que la largeur du produit.
  - Un voyant DEL allumé signifie que la longueur de parcours est réglée à  $\frac{1}{3}$  du total possible
  - Deux voyants DEL allumés signifient que la longueur de parcours est réglée à  $\frac{2}{3}$  du total possible
  - Trois voyants DEL allumés signifient que la longueur de parcours est réglée à pleine course
8. Appuyez sur le bouton vert de DÉPART (START) et le chariot porte-produit s'amènera lentement vers l'avant pour trouver sa position maison. Une fois arrivé à la position maison, il commencera alors son mouvement aller/retour à la vitesse et à la longueur de parcours prévus.
9. Appuyez sur le bouton D'ARRÊT (STOP) et le chariot complètera sa course et s'arrêtera à la position maison.
10. Aussi longtemps que la trancheuse restera en mode automatique, elle se souviendra de sa position maison et démarrera toujours aussitôt le bouton de DÉPART vert enfoncé. Elle démarrera toujours lentement pour graduellement atteindre sa pleine vitesse. Ceci est le « démarrage en douceur ».
11. À chaque fois que la trancheuse sort du mode automatique pour y retourner ensuite, elle reviendra toujours en position maison avant de commencer sa course (tel que décrit à l'étape no 8).
12. Chaque fois que la trancheuse est activée en mode automatique, les derniers réglages de vitesse et de longueur de course seront répétés jusqu'à ce que l'alimentation électrique soit interrompue (p. ex. débrancher le cordon de la prise). Lorsque la trancheuse sera branchée de nouveau, le défaut en mode automatique sera la basse vitesse avec une longueur de course maximale.

# Nettoyage et désinfection

Les procédures de nettoyage qui suivent ont été préparées avec l'aimable contribution de Kay Chemical, une entreprise de la société Ecolab.



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## Fréquence:

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La trancheuse devra être nettoyée et désinfectée à intervalles réguliers pour respecter le code national d'hygiène, celui de l'état et/ou local.

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## Fournitures :

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Un savon à vaisselle comme le détergent à marmites et ustensiles KAY®  
Un assainisseur comme le KAYQUAT® II  
Des tampons non abrasifs  
Une brosse de nylon  
Des gants résistants aux coupures  
Des chiffons essuie-tout

Remarque: la concentration de l'assainisseur devra être en conformité avec la section 4-501,114 du code alimentaire FDA, *Assainissement chimique des équipements de lavage de vaisselle manuels et mécaniques en matière de température, pH, concentration et dureté*. Si un assainisseur chimique autre que le chlore, l'iode ou l'ammonium quaternaire est utilisé, il doit l'être en conformité avec les instructions de l'étiquette déposée auprès de l'EPA.

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## Procédure:

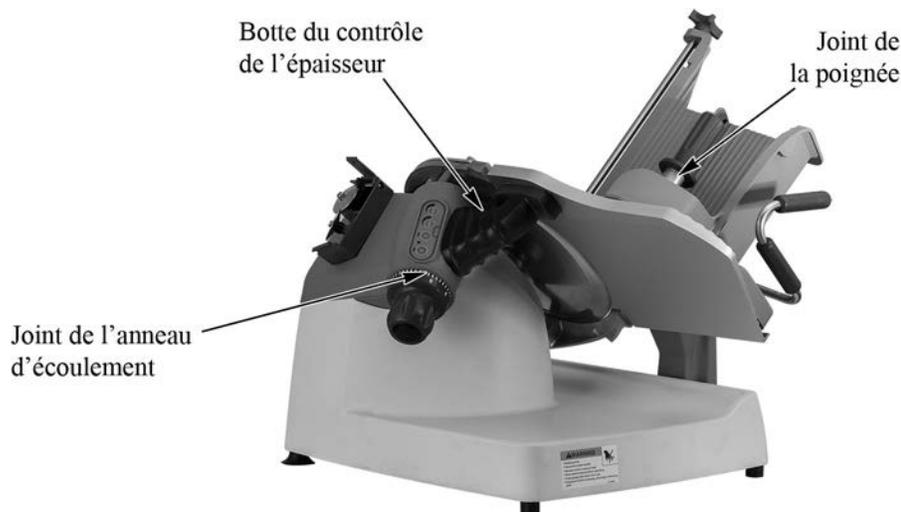
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**MISE EN GARDE: soyez extrêmement prudent lors du nettoyage de la lame.**

1. Fermez le bouton du réglage d'épaisseur de la trancheuse.
2. Mettez la trancheuse à l'arrêt et débranchez le cordon de la prise de courant.
3. Tirez le chariot porte-produit à l'avant de l'appareil. S'il s'agit d'une trancheuse automatique, assurez-vous que le bouton d'enclenchement soit en position manuelle avant de tirer le chariot porte-produit à l'avant de la trancheuse.
4. Dévissez la poignée rouge du poussoir pour le retirer. Dévissez et retirez la tige-glissière du bras du poussoir du chariot porte-produit. Desserrez le bouton de verrouillage du porte-produit et retirez-le. **Le chariot porte-produit ne peut pas être enlevé s'il n'est pas tiré complètement à l'avant et le bouton d'épaisseur fermé.**
5. Pour enlever le couvre-lame, soulevez-le par le bouton de verrouillage situé sur le dessus.
6. Faites un premier grattage des aliments sur le porte-produit et le couvre-lame amovibles.
7. Lavez le porte-produit, le couvre-lame, la poignée rouge, le poussoir et son bras, ainsi que la tige-glissière dans une solution d'eau chaude savonneuse. L'affûteuse peut être plongée dans la solution d'eau chaude savonneuse pour la nettoyer.
8. Rincez le porte-produit, le couvre-lame, la poignée rouge, le poussoir et son bras, ainsi que la tige-glissière et l'affûteuse à l'eau potable chaude.
9. Immergez le porte-produit, le couvre-lame, la poignée rouge, le poussoir et son bras, ainsi que la tige-glissière et l'affûteuse dans une solution désinfectante. Mettez les pièces de côté sur une surface aseptisée et laissez-les sécher à l'air.
10. Mettez des gants résistant aux coupures. Retirez les aliments de la trancheuse.
11. À l'aide d'une solution d'eau fraîche savonneuse, nettoyez la face avant de la lame avec un tampon non abrasif, une brosse de nylon et/ou des chiffons essuie-tout. Essuyez toujours la lame en partant du centre vers les bords.
12. Nettoyez l'arrière de la lame avec la solution d'eau fraîche savonneuse, un tampon non abrasif, une brosse de

nylon et/ou des linges essuie-tout.

13. Pliez un linge essuie-tout que vous aurez plongé dans l'eau fraîche savonneuse et insérez-le entre la lame et l'anneau de protection en commençant par la base de l'anneau. Faites passer le linge prudemment autour de la lame en nettoyant le rebord de la lame, celui de l'anneau de protection et le rebord de la plaque d'épaisseur. **Soyez extrêmement prudent.**
14. Nettoyez le reste du caisson de la trancheuse et les autres composants avec la solution d'eau fraîche savonneuse et un tampon non abrasif.
15. Soulevez l'avant de la trancheuse d'environ 6 pouces (152 mm). Une béquille à ressort descendra sur la table et maintiendra l'avant de la trancheuse surélevé. Cela vous permettra d'extraire les aliments de la table et de nettoyer la surface sous la trancheuse à l'eau fraîche savonneuse.
16. À l'aide d'un linge essuie-tout propre, rincez le dessous de la trancheuse et la zone sous celle-ci à l'eau potable chaude.
17. Arrosez la trancheuse et la zone sous celle-ci avec une solution de désinfection dans une bouteille de pulvérisation et laissez sécher à l'air. Retirez les gants résistant aux coupures.
18. Une fois la surface de la table sous la trancheuse nettoyée, rincée et désinfectée, soulevez le devant de la trancheuse et repoussez la béquille de support sous la trancheuse. Faites redescendre la trancheuse lentement sur la table.
19. Glissez le bras du poussoir dans la tige et remontez le poussoir sur son bras en vous servant de la poignée rouge. Revissez la tige-glissière sur le chariot porte-produit. Remplacez le couvre-lame et le chariot sur la trancheuse. Après l'assemblage, pulvérisez la solution de désinfection et laissez le tout sécher à l'air. Branchez la trancheuse.
20. Remettez l'affûteuse dans son espace de rangement.



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### Inspection des joints:

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L'intervalle entre l'inspection des joints ne dépassera pas 6 mois.

Les inspections doivent être faites par le fabricant ou son mandataire autorisé.



### AVERTISSEMENT

Si une garniture ou un joint d'étanchéité devient défectueux ou n'est plus présent, la trancheuse doit être retirée du service jusqu'à ce qu'elle ait été réparée par le fabricant ou l'un de ses mandataires autorisés.

# Affûtage

N'affûtez que si c'est nécessaire. Des affûtages trop fréquents ou prolongés useront prématurément la lame et/ou les pierres. La lame devrait être affûtée lorsque vous remarquez des tranches gondolées ou des rebuts excessifs. **N'affûtez pas une lame non nettoyée. Vous ne pouvez pas affûter efficacement une lame sale.**

1. S'il s'agit d'une trancheuse automatique, assurez-vous que le bouton d'enclenchement du côté droit du bras de support est en mode manuel en le poussant (vers la gauche).
2. Assurez-vous que le chariot est tiré complètement vers l'avant de la trancheuse et que le bouton d'épaisseur est entièrement fermé.
3. Placez la languette supérieure de l'affûteuse dans la fente du porte-produit. Attachez le clip de l'affûteuse par-dessus le rebord du chariot porte-produit.
4. Ouvrez le bouton d'épaisseur jusqu'au bout pour exposer entièrement la lame.
5. Allumez la trancheuse et poussez doucement le chariot vers la lame comme si vous tranchiez un produit. Quand les deux pierres d'affûtage et d'ébarbage entrent en contact avec la lame, gardez cette position de 2 à 3 secondes et ensuite ramenez le chariot à la position maison.
6. Arrêtez la trancheuse et refermez le bouton d'épaisseur.
7. Retirez l'affûteuse du chariot porte-produit par le clip inférieur. Elle peut être nettoyée à l'évier et ensuite rangée dans un tiroir.
8. Après l'affûtage, nettoyez la trancheuse tel que décrit à la page 8.



## Pièces de rechange/Service de l'entretien/Vues éclatées

Pour tout service d'entretien et besoin de pièces de rechange requis sur votre trancheuse Berkel, prière d'entrer en contact avec le service de l'entretien de Hobart ou votre centre de service désigné par Berkel. Pour connaître le bureau de service Hobart le plus près de chez vous, veuillez visiter le site [www.hobartservice.com](http://www.hobartservice.com) et cliquez sur "locate an office (trouver un bureau)". Vous pouvez alors, soit entrer votre CODE POSTAL, ou soit sélectionner un état pour localiser le bureau le plus près de chez-vous. Ou encore, vous pouvez également visiter le site [www.berkelequipment.com](http://www.berkelequipment.com) et cliquer sur "l'onglet Service". Ensuite, entrez votre CODE POSTAL pour afficher les bureaux de service Hobart ou les centres Berkel les plus près de chez-vous. D'autres informations touchant les produits, tels que des manuels de pièces détachées et des modes d'emploi, sont aussi disponibles sur le site Web [www.berkelequipment.com](http://www.berkelequipment.com). Cliquez sur "l'onglet Resource Center (Centre de documentation)" pour ensuite cliquer sur la catégorie de renseignements que vous désirez consulter ou télécharger. Assurez-vous d'entrer le numéro de modèle de votre produit.

Pour obtenir plus d'information, adressez-vous à:

**La Société Berkel**  
2006 Northwestern Parkway  
Louisville, KY 40201  
Téléphone (800) 348-0251  
Télécopie (888) 888-2838  
[www.berkelequipment.com](http://www.berkelequipment.com)

# Dépannage

## Panne électrique

1. La lampe témoin est-elle allumée? Si non :
  - Le cordon d'alimentation est-il bien enfoncé dans la prise murale?
  - Vérifiez si le cordon comporte des coupures ou des bris.
  - Est-ce que le courant se rend à la prise murale? Vérifiez-le en branchant un autre appareil ayant les mêmes exigences électriques.
2. La lampe témoin est-elle allumée mais clignotante? Si oui, alors appuyez sur le bouton d'arrêt et ensuite sur le bouton de départ. Si le témoin continue de clignoter, alors contactez le bureau de service Hobart le plus près de chez-vous, ou un centre de service autorisé par Berkel. Si vous ne connaissez pas les coordonnées du bureau de Hobart ou le centre de service de Berkel le plus près de chez-vous, alors voyez en page 10 les détails pour vous les procurer.
3. Si après avoir effectué la correction des conditions ci-dessus, votre trancheuse n'est pas fonctionnelle, faites appel à votre bureau de service Hobart ou le centre de service désigné par Berkel.

## Le chariot porte-produit ne bouge pas librement

1. Assurez-vous que la trancheuse n'est pas en mode automatique.

**Remarque : le dispositif sous la trancheuse ne devrait pas être huilé, ni lubrifié.**

## Le poussoir ne glisse pas bien sur sa tige

1. Assurez-vous que la tige est propre et enduisez-la d'huile Berkel.

## La lame ne s'affûte pas

1. La méthode d'affûtage décrite dans ce guide est-elle observée?
2. Les pierres d'affûtage sont-elles propres? Si non, alors enlevez-les de l'affûteuse et nettoyez-les à fond avec de l'eau et une brosse à crins raides. Les écrous sont filetés à gauche.
3. Les pierres d'affûtage sont-elles usées et ne font pas contact avec la lame? Si oui, alors remplacez-les.
4. La lame est-elle propre? Si elle est couverte de gras alimentaire, les pierres d'affûtage n'aiguiseront pas la lame. Nettoyez la lame et les pierres.

# Spécification

## Dimensions de l'appareil :

Largeur	26-3/4 po (680 mm)
Longueur	30-1/2 po (770 mm)
Hauteur	25-1/4 po (640 mm)

**Diamètre de la lame :** 13 po (330 mm)

**Épaisseur des tranches :** 0 à 1-5/16 po (0-33 mm)

## Vitesse de tranchage (automatique):

Basse	20 tranches à la minute
Moyenne	40 tranches à la minute
Haute	60 tranches à la minute

## Longueur de course (automatique):

Courte	5 po (127 mm)
Moyenne	9 po (229 mm)
Pleine	13 po (330 mm)

## Gabarit de tranchage:

Carré	7-1/2 po x 7-1/2 po (190 mm x 190 mm)
Rond	8-1/2 po (220mm)
Rectangulaire	10-1/2 po x 6-3/4 po (265 mm x 170 mm)

## Poids net :

Manuelle	88 lb (40 kg)
Automatique	98 lb (44,5 kg)

## Poids à l'embarquement :

Manuelle	118 lb (53,5 kg)
Automatique	128 lb (58 kg)

**Tension / Intensité :** 115/60/1 – 5,5 A

**Horsepower:** ½ HP (375 watts)

# Accessoires offerts en option

## **GOULOTTE À LEGUMES (4975-00463)**

Une goulotte à légumes qui se fixe au chariot porte-produit est disponible. La chute à légumes est utilisée pour trancher des fruits, viandes et légumes de tailles variées.

## **PLATEAUX**

Plateau à salade de choux (3875-00241)

Le plateau à salade de choux est un bac profond pour la réception de larges quantités de produit et en retenir les jus.



*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 matériel et de main d'oeuvre pendant une période d'un (1) an à partir de la date de la vente.<sup>1</sup>

**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'oeuvre 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.

<sup>1</sup> Les trancheuses de modèle 180 comportent une garantie de 90 jours.

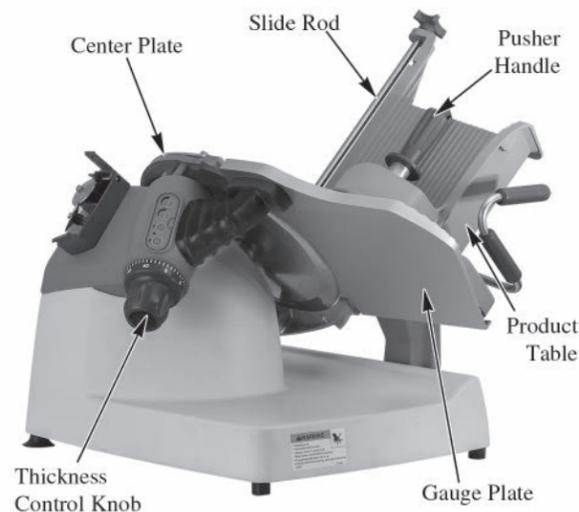
## X13-PLUS Slicer – Cleaning and Sanitizing Instructions

*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 thickness control 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 knob.
- Turn the slicer off and unplug power cord from the wall outlet.
- Pull the product table to the front of the slicer. If it is an automatic slicer, make sure the engagement knob is in the manual position before pulling the product table to the front of the slicer.

- Unscrew the red handle from the pusher and remove the pusher from the pusher arm. Unscrew and remove the pusher arm slide rod from the product table. Loosen the product table locking knob and remove the table. The product table cannot be removed unless it is fully forward and the thickness control knob is completely closed.
- Remove the center plate by lifting the center plate locking knob at the top of the center plate and lift from the slicer.
- Pre-scrape food from removable product table and center plate.
- Wash center plate, product table, red handle, pusher, pusher arm, and slide rod in hot detergent solution. The sharpener can be submerged in the hot detergent solution for cleaning.
- Rinse the center plate, product table, red handle, pusher, pusher arm, slide rod, and sharpener in fresh, hot, potable water.

- Submerge the center plate, product table, red handle, pusher, pusher arm, slide rod, and sharpener in sanitizer solution. Set parts to the side 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.
- Lift up the front of the slicer about 6 inches. A spring loaded kick stand will drop down to the table surface and hold the

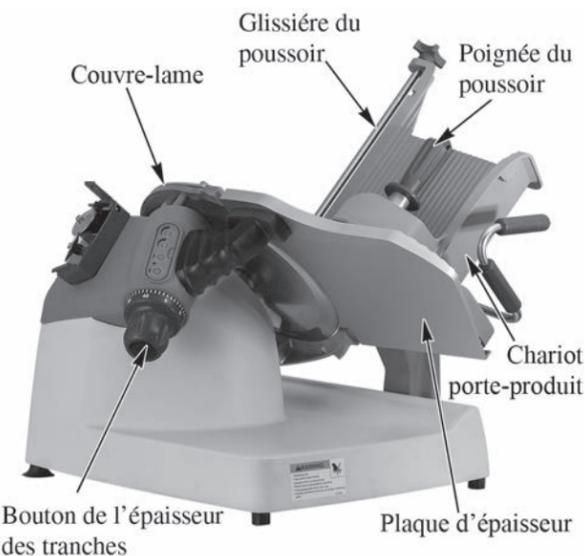
- front of the slicer up. This will allow you to pre-scrape food and clean the table surface under the slicer with fresh detergent solution.
- Using a fresh cloth wipe, rinse slicer and area under slicer with fresh hot potable water.
- Spray slicer and area under slicer with fresh sanitizer solution from a sanitizer spray bottle and allow to air dry. Remove cut-resistant gloves.
- Once the table surface under the slicer has been washed, rinsed and sanitized, lift the front edge of the slicer and push the kick stand back under the slicer. Slowly lower the slicer back to the table.
- Slide the pusher arm onto the slide rod and reassemble the pusher to the pusher arm using the red handle. Reassemble the slide rod to the product table. Reinstall the center plate and the product table to the slicer. After assembly, spray with sanitizer solution and allow to air dry.
- Plug in slicer. Place sharpener in proper storage location.

*Cet appareil doit être nettoyé, rincé et désinfecté régulièrement afin de respecter les codes de santé nationaux, provinciaux et/ou locaux*

**AVERTISSEMENT** La lame de la trancheuse est très coupante. Soyez extrêmement prudent lorsque vous travaillez près de la lame.

**AVERTISSEMENT** Avant de nettoyer la trancheuse, débranchez le cordon d'alimentation et faites tourner le bouton d'épaisseur jusqu'au bout dans le sens horaire pour fermer la plaque de calibrage.

Remarque: la concentration de l'assainisseur devra être conforme à la norme 4-501,114 du Code alimentaire FDA touchant l'Équipement de lavage manuel et mécanique de la vaisselle, Assainissement chimique – Température, pH, concentration et dureté. Si un assainisseur chimique autre que le chlore, l'iode, ou l'ammonium quaternaire est utilisé, il doit l'être en conformité avec les instructions de l'étiquette enregistrée auprès de l'EPA.



- Dévissez la poignée rouge du poussoir et retirez celui-ci du bras. Dévissez et retirez la tige-glissière du bras du poussoir du porte-produit. Desserrez le bouton de verrouillage du porte-produit et retirez celui-ci. Le porte-produit ne peut pas être enlevé s'il n'est pas rendu complètement à l'avant et si le bouton du contrôle de l'épaisseur n'est pas entièrement fermé.
- Retirez le couvre-lame en tirant sur le bouton de verrouillage du haut et en le sortant de la trancheuse.
- Nettoyez les débris alimentaires du porte-produit et du couvre-lame amovibles.
- Lavez le couvre-lame, le porte-produit, la poignée rouge, le poussoir et son bras ainsi que la tige-glissière dans une solution d'eau chaude savonneuse.
- Rincez le couvre-lame, le porte-produit, la poignée rouge, le poussoir et son bras, la tige-glissière et l'affûteuse à l'eau potable claire et chaude.
- Immergez le couvre-lame, le porte-produit, la poignée rouge, le poussoir et son bras, la tige-glissière et l'affûteuse dans une solution d'assainissement. Posez les pièces sur une surface désinfectée et laissez-les sécher à l'air.

- Fermez le bouton du contrôle de l'épaisseur des tranches.
- Éteignez la trancheuse et débranchez le cordon d'alimentation de la prise murale.
- Tirez le chariot porte-produit vers l'avant de la trancheuse. S'il s'agit d'une trancheuse automatique, assurez-vous que le bouton d'enclenchement se trouve à la position manuelle avant de tirer le chariot porte-produit vers l'avant de la trancheuse.

- Mettez des gants résistant aux coupures. Retirez les débris alimentaires de la trancheuse.
- À l'aide d'une solution de détergent fraîche, nettoyez le côté avant de la lame avec un tampon non abrasif, une brosse de nylon et ou des chiffons essuie-tout. Essuyez toujours la lame en partant de son centre vers les bords extérieurs.
- Pliez un chiffon de tissu qui a été plongé dans une solution de détergent fraîche et faites-le passer entre l'anneau de protection et la lame en partant de la base de l'anneau de protection. Faites avancer le chiffon prudemment alentour de la lame en nettoyant le bord de la lame, celui de l'anneau de protection et le bord de la plaque de calibrage. Soyez extrêmement prudent.
- Nettoyez le reste du caisson de la trancheuse et les composants avec une solution de détergent fraîche et un tampon non abrasif.
- Élevez le devant de la trancheuse d'environ 6 po (150 mm). Une béquille de support à ressort descendra sur la table pour retenir la trancheuse élevée. Cela vous permettra de faire une première extraction des aliments et de nettoyer la surface de la table sous la trancheuse avec une solution de détergent fraîche.
- À l'aide d'un nouvel essuie-tout en tissu, rincez la trancheuse et l'espace sous celle-ci avec de l'eau potable chaude et claire.

- En vous servant d'un flacon pulvérisateur rempli d'une solution d'assainissement fraîche, arrosez la trancheuse et l'espace en-dessous avec l'assainisseur et laissez sécher à l'air ambiant. Retirez vos gants résistant aux coupures.
- Quand vous aurez terminé de laver, rincer et désinfecter la surface de la table sous la trancheuse, levez-la par le bord avant et repoussez la béquille de support en dessous de la base. Rabaissez lentement la trancheuse sur la table.
- Enfilez le bras du poussoir sur la tige glissière et remontez le poussoir sur son bras en vous servant de la poignée rouge. Remontez la tige-glissière sur le chariot porte-produit. Remontez le couvre-lame et le porte-produit sur la trancheuse. Après le remontage, pulvérisez l'appareil avec la solution de désinfection et laissez sécher à l'air ambiant.
- Branchez la trancheuse. Remisez l'affûteuse dans un endroit approprié.

**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" (204 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: 8⅞" (212 mm) Diameter: 8⅞" (212 mm)	3/16" (5 mm)	Stainless steel, anodized aluminum	90°



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**ITW** FOOD EQUIPMENT GROUP

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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.

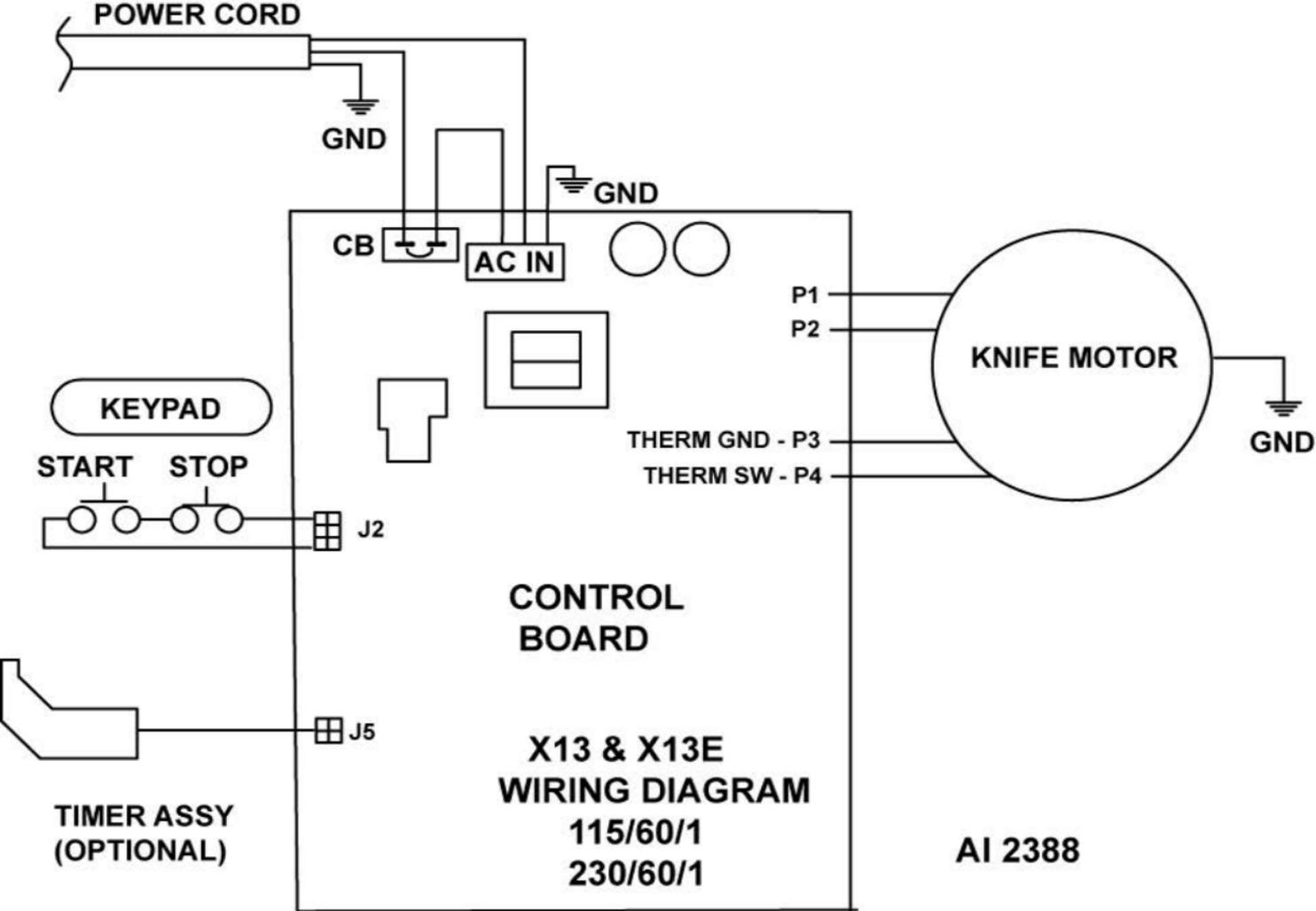
## DIAGNOSTIC ERROR CODES

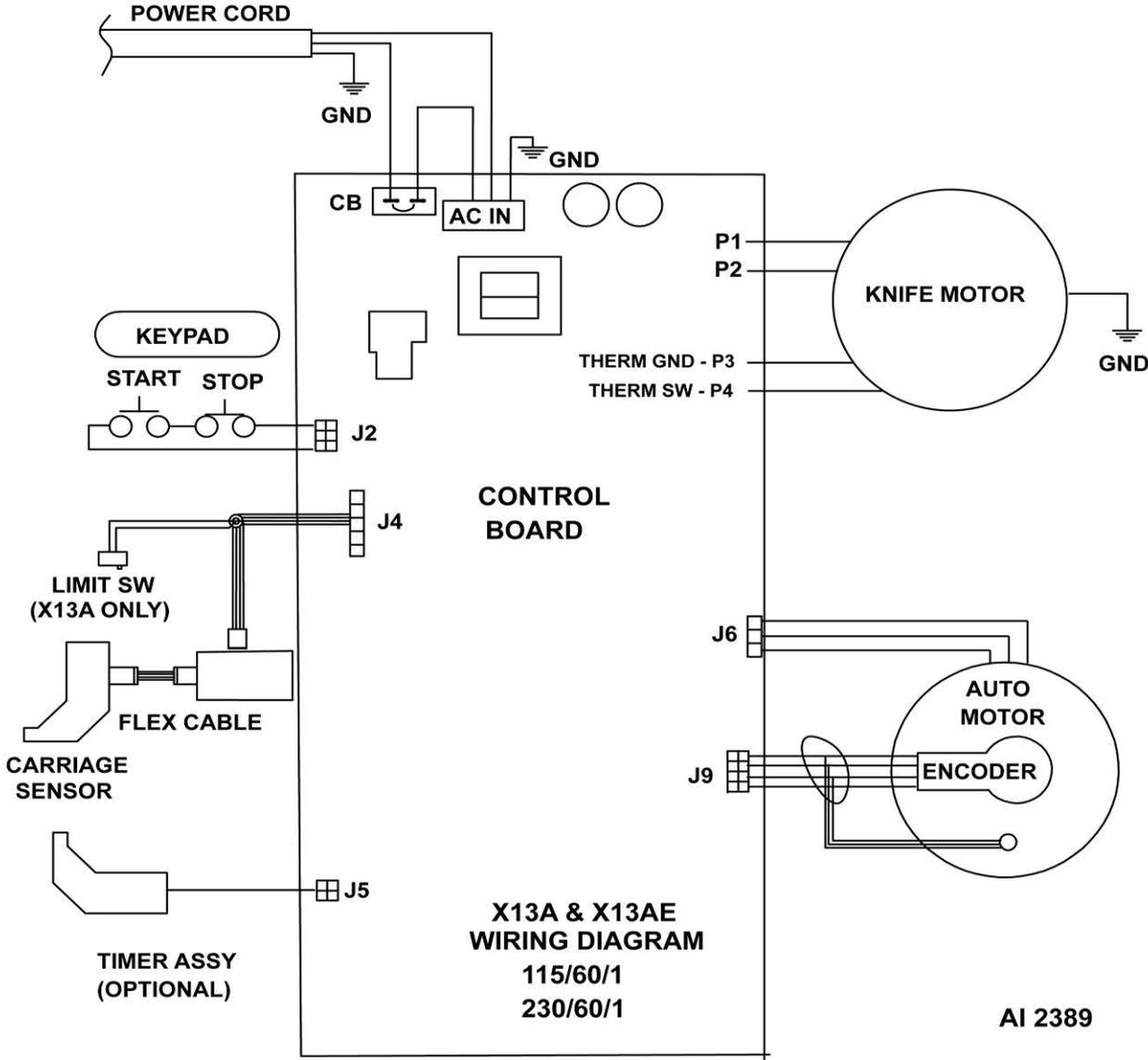
1. Error codes are designated by the number of times the red pilot light on the keypad flashes. To reset, push the STOP button.

No. of Flashes	Problem	Probable Cause
1	High temperature detected on control board.	Replace control board.
2	Over current detected in control board.	DC motor shorted or control board malfunction: Replace both control board and DC motor.
3	Knife motor over temperature.	Check for malfunctioning knife motor.
4	Auto motor internal hall effect malfunction.	Replace DC motor.
5	Auto motor internal hall effect transition malfunction.	Replace DC motor.
6	Encoder input not active.	Replace DC motor.
7	Unable to find home.	Malfunctioning carriage switch, or malfunctioning plate flex cable, or no magnet in base.
8	Carriage moving too fast or slow.	Clean round rail.
9	Clutch disengaged while running.	Re-engage auto.
10	Slide bar guide switch not engaged.	Check slide bar guide switch.

## TROUBLESHOOTING INSTRUCTIONS

SYMPTOM	POSSIBLE CAUSE
Knife motor will not start.	<ol style="list-style-type: none"> <li>1. No power to slicer.</li> <li>2. Keypad malfunction.</li> <li>3. Thermal switch open.</li> <li>4. Motor malfunction.</li> </ol>
Slicer will not shut off.	<ol style="list-style-type: none"> <li>1. Keypad malfunction.</li> <li>2. Control board malfunction.</li> </ol>
Hard to slice.	<ol style="list-style-type: none"> <li>1. Dull knife.</li> <li>2. Adjustment screw binding on square rail.</li> <li>3. Oil wick not properly lubricated.</li> </ol>
Wedge shaped slices.	<ol style="list-style-type: none"> <li>1. Gauge plate not properly adjusted.</li> <li>2. Product not stable in product table.</li> </ol>
Noisy.	<ol style="list-style-type: none"> <li>1. Bearing malfunction.</li> <li>2. Oil wick not properly lubricated.</li> <li>3. Motor malfunction.</li> <li>4. Belt mis-aligned.</li> </ol>
Noisy in automatic mode.	<ol style="list-style-type: none"> <li>1. Belts not properly tensioned.</li> <li>2. Belts worn.</li> <li>3. Auto motor malfunction.</li> </ol>
Knife motor running, knife not turning.	<ol style="list-style-type: none"> <li>1. Knife belt malfunction.</li> <li>2. Knife hub assembly malfunction.</li> </ol>
Knife running or starting at less than rated RPM (slow).	<ol style="list-style-type: none"> <li>1. Motor malfunction.</li> <li>2. Drive belt malfunction.</li> <li>3. Bearing malfunction.</li> </ol>
Automatic slicing not engaging.	<ol style="list-style-type: none"> <li>1. Product table not properly seated.</li> <li>2. Flex cable damaged/ disconnected.</li> <li>3. Slide bar switch out of adjustment/ malfunction.</li> <li>4. Carriage sensor malfunction.</li> <li>5. Magnet on auto clip arm misaligned.</li> <li>6. Auto belt malfunction.</li> <li>7. Keypad malfunction.</li> <li>8. Control board malfunction.</li> <li>9. Auto motor malfunction.</li> </ol>





AI 2389

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**MODEL X13 SERIES SLICER**





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**CATALOG OF  
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**MODEL X13 SERIES SLICER**



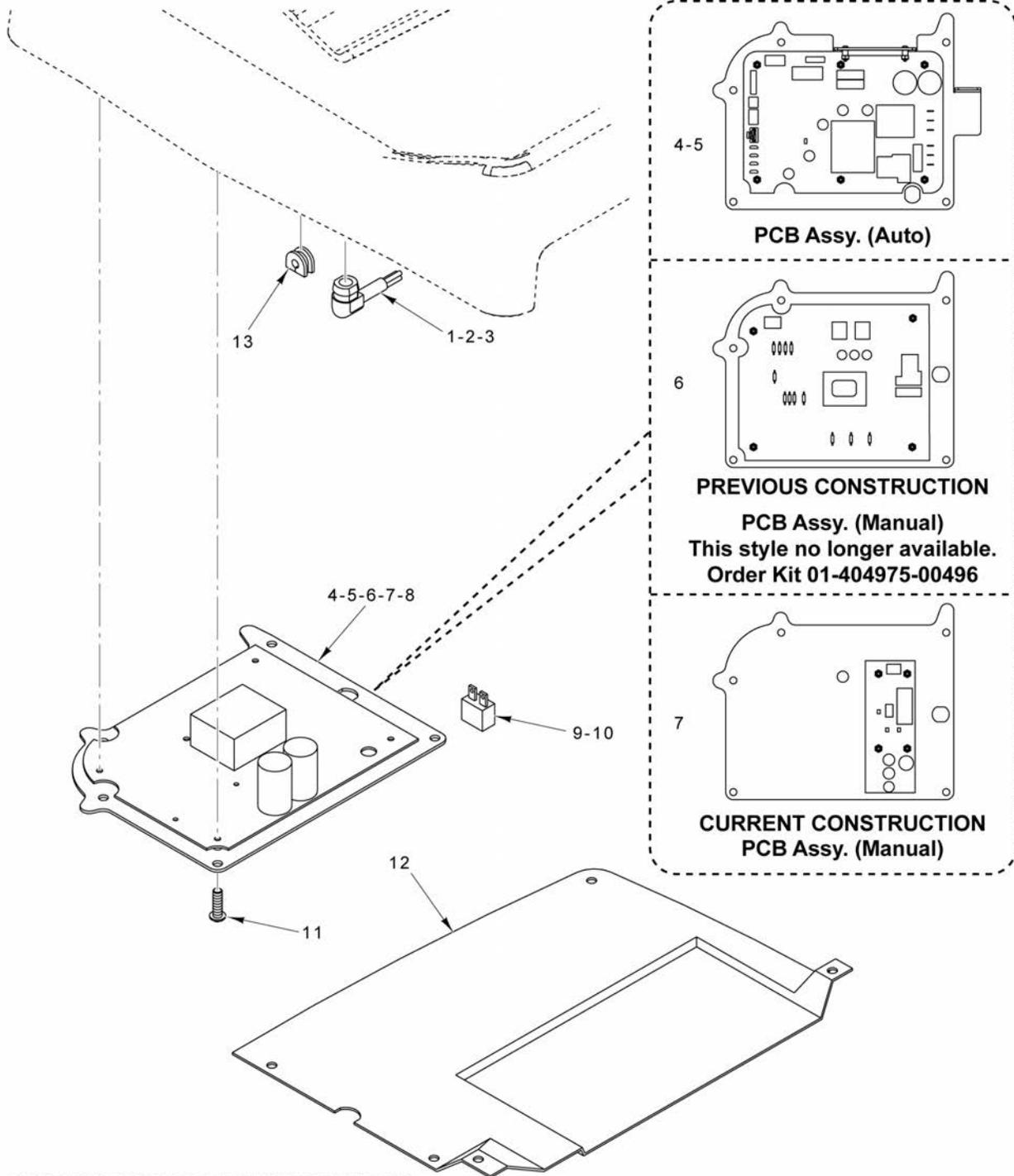
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FORM 43180

**F43180 COVER PAGE**

**F43180 COVER PAGE**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-F43180	COVER ART	New Part.....	AR



- 14 01-404175-00745 Plug - Jumper (J12)
  - 15 01-404175-00121 Jumper Wire Assy.
- PARTS NOT ILLUSTRATED**

PL-58977

**ELECTRICAL COMPONENTS**

**ELECTRICAL COMPONENTS**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58977			
1	FE-021-21	Strain Relief.....	1
2	01-404175-00719	Cord - Power (120 V.).....	1
3	00-117542-00122	Cord & Plug Assy. (240 V.).....	1
4	01-404875-00057	PCB Assy. - Main Board (120 V., 60 Hz., 1 Ph.) (Auto) (Incls. Items 2 & 9).....	1
5	01-404875-00061	PCB Assy. - Main Board (230V., 50 Hz., 1 Ph.) (Incls. Items 3 & 10).....	1
*6	01-404975-00496	Kit - PCB Assy. (Manual) (Before S/N 311481491) (Incls. Items 2, 7, 9, 14, & 15).....	1
7	01-404875-00060	PCB Assy. (Manual) (Starting S/N 311481932) (Incls. Items 2, 9, 14, & 15).....	1
8	01-402675-00752	Circuit Breaker (12 Amp., 120 V.).....	1
9	00-088196-016-2	Switch Reset (10 Amp.).....	1
10	00-088196-00035	Switch Reset (Canada) (5 Amp.).....	1
11	01-402175-02854	Cap Screw M5 x 10mm Button Socket Hd.....	3
12	01-403875-00238	Cover - Bottom.....	1
13	01-403875-00234	Grommet - Electric Enclosure.....	1
14	01-404175-00745	Plug - Jumper (J12) (Required for X13A or X13AE Slicers).....	1
15	01-404175-00121	Jumper Wire Assy.....	1

\* (Also Incls. Items 2, 5, 31, & 34 on GAUGE PLATE ASSEMBLY)

**WARNING / AVERTISSEMENT**

- Rotating knife
- Use product table handle
- Sharpen knife in manual mode
- Read owners manual before operating
- Close cover plate when not in use
- Unplug cord before cleaning, servicing or removing parts
- Lame rotative
- Utilisez la poignée du porte-produit
- Affûtez la lame en mode manuel
- Lisez le mode d'emploi avant d'utiliser l'appareil
- Fermez la plaque de calibrage quand l'appareil n'est pas en service
- Débranchez le cordon électrique avant de nettoyer, entretenir ou retirer des pièces de cet appareil

**WARNING / AVERTISSEMENT**

HIGH VOLTAGE ELECTRONICS ENCLOSED  
 - DO NOT OPEN  
 - UNPLUG MACHINE  
 - CALL YOUR AUTHORIZED SERVICE AGENT

DISPOSITIFS ÉLECTRONIQUES À HAUTE TENSION  
 À L'INTÉRIEUR  
 - NE PAS OUVRIR  
 - DEBRANCHEZ L'APPAREIL  
 - CONTACTEZ VOTRE AGENCE DE SERVICE TECHNIQUE AUTORISÉE

GRD/TERRE

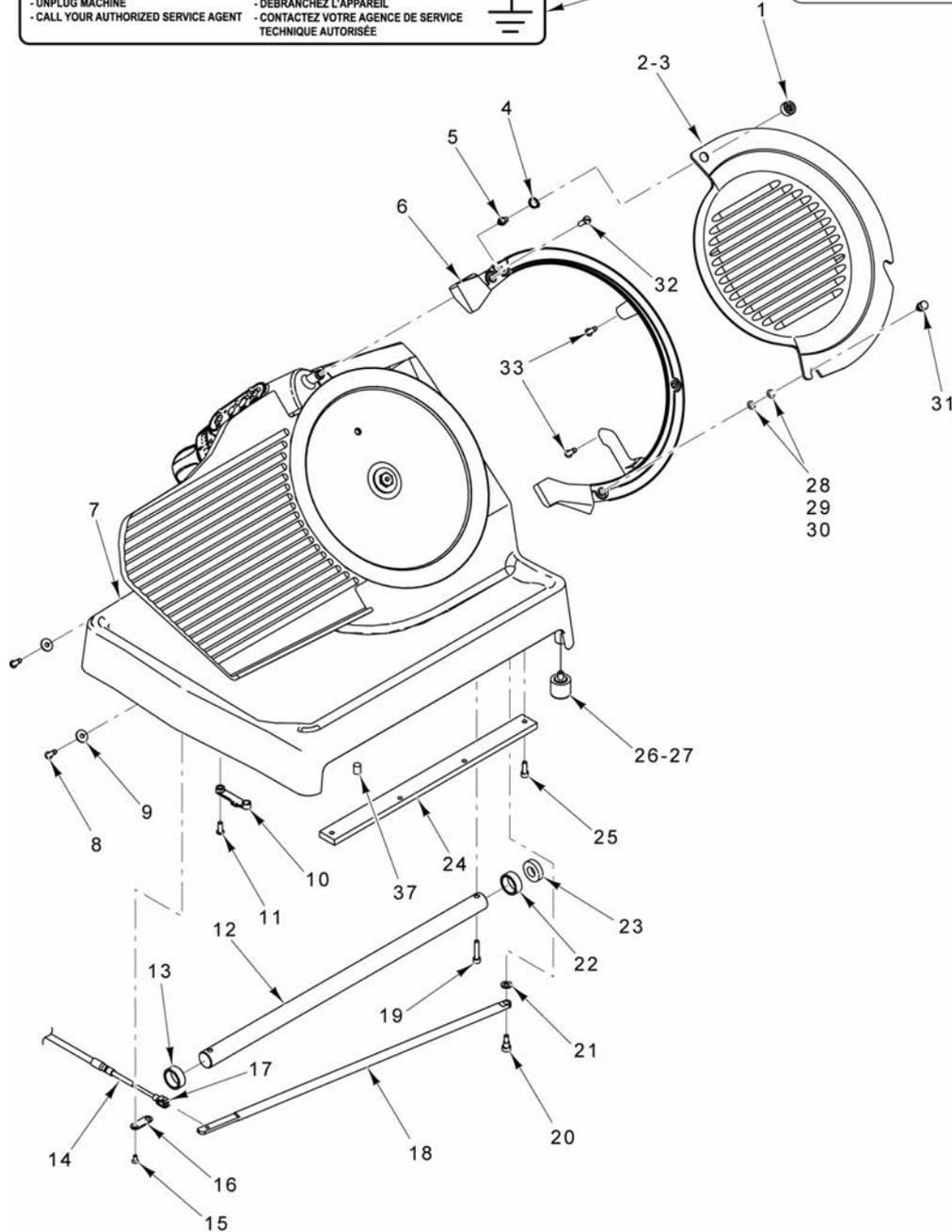
**WARNING**

This area contains a chemical known to the State of California to cause cancer, birth defects or other reproductive harm.

**AVERTISSEMENT**

Cette zone contient un agent chimique connu dans l'État de la Californie pour causer le cancer, des malformations congénitales ou autres anomalies de la reproduction.

00-916957-00111

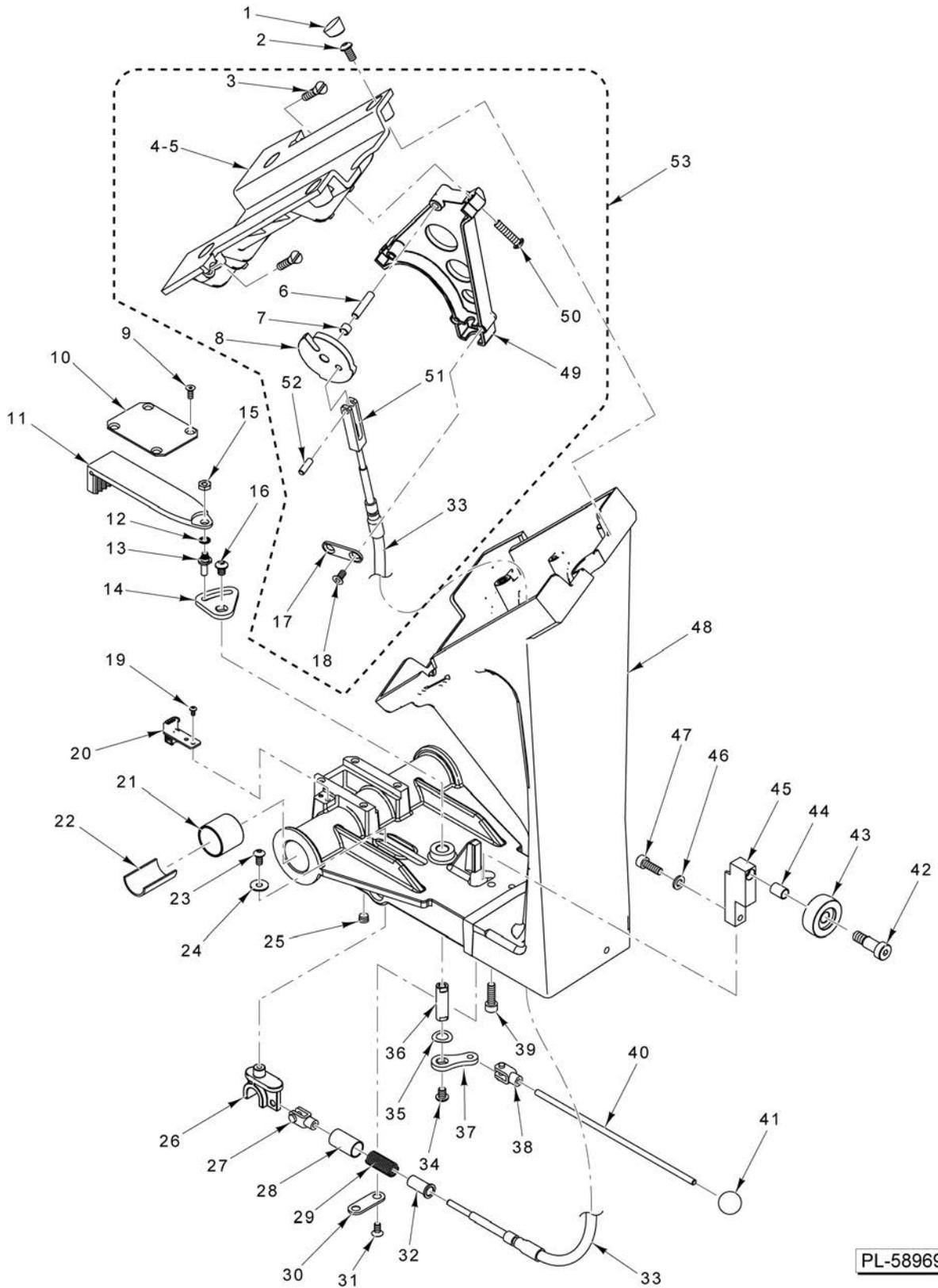


PL-58968

**RING GUARD AND CENTER PLATE**

## RING GUARD AND CENTER PLATE

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58968			
1	01-403375-01392	Knob.....	1
2	01-404675-01144	Center Plate Assy. (Incls. Items 1, 3, & 4).....	1
3	01-403775-00499	Center Plate - Solid.....	1
4	01-402275-00608	Ring - Retaining (5160).....	1
5	01-403375-01391	Stud - Post.....	1
6	01-403775-00497	Ring Guard.....	1
7	01-403875-00171	Base.....	1
8	01-402175-02867	Screw M6 x 18mm Button Socket Hd. (For Ring Guard).....	2
9	01-402275-00586	Washer.....	2
10	01-403875-00183	Guide - Interlock Slide Bar.....	1
11	01-402175-02866	Cap Screw M6 x 16mm Button Socket Hd. (SST).....	2
12	01-403375-01306	Rail - Round.....	1
13	01-403275-00233	Bumper - Transport Rail.....	1
14	01-402375-00175	Cable - Interlock Base Assy.....	1
15	SC-120-93	Mach. Screw M5 x 0.8 x 10mm Hex Flat Hd. (SST).....	2
16	01-403375-01286	Clamp - Interlock Assy.....	1
17	01-402375-00184	Clevis - Stock.....	1
18	01-403375-01275	Slide - Bar Interlock.....	1
19	01-402175-02861	Screw M6 x 6mm Button Socket Hd.....	2
20	01-402175-00503	Shoulder Bolt.....	1
21	01-402275-00588	Washer.....	1
22	01-403275-00243	Bumper - Rubber.....	1
23	01-402275-00629	Washer - Bumper.....	1
24	01-403375-01278	Rail - Square.....	1
25	01-402175-02743	Cap Screw M6 x 14mm.....	4
26	01-403875-00239	Foot.....	4
27	01-403875-00249	Foot (Suction).....	4
28	01-403275-00237	Shim (1.0mm).....	AR
29	01-403275-00238	Shim (0.5mm).....	AR
30	01-403275-00241	Shim (0.3mm).....	AR
31	01-403375-01388	Shoulder Stud.....	2
32	01-402175-00529	Screw Flat Hd.....	1
33	01-402175-02744	Cap Screw Socket Hd.....	2
34	00-916957-00021	Label - Warning.....	1
35	00-916957-00018	Label - Warning (California).....	1
36	00-916957-00023	Label - Warning.....	1
37	01-402675-00912	Magnet.....	1

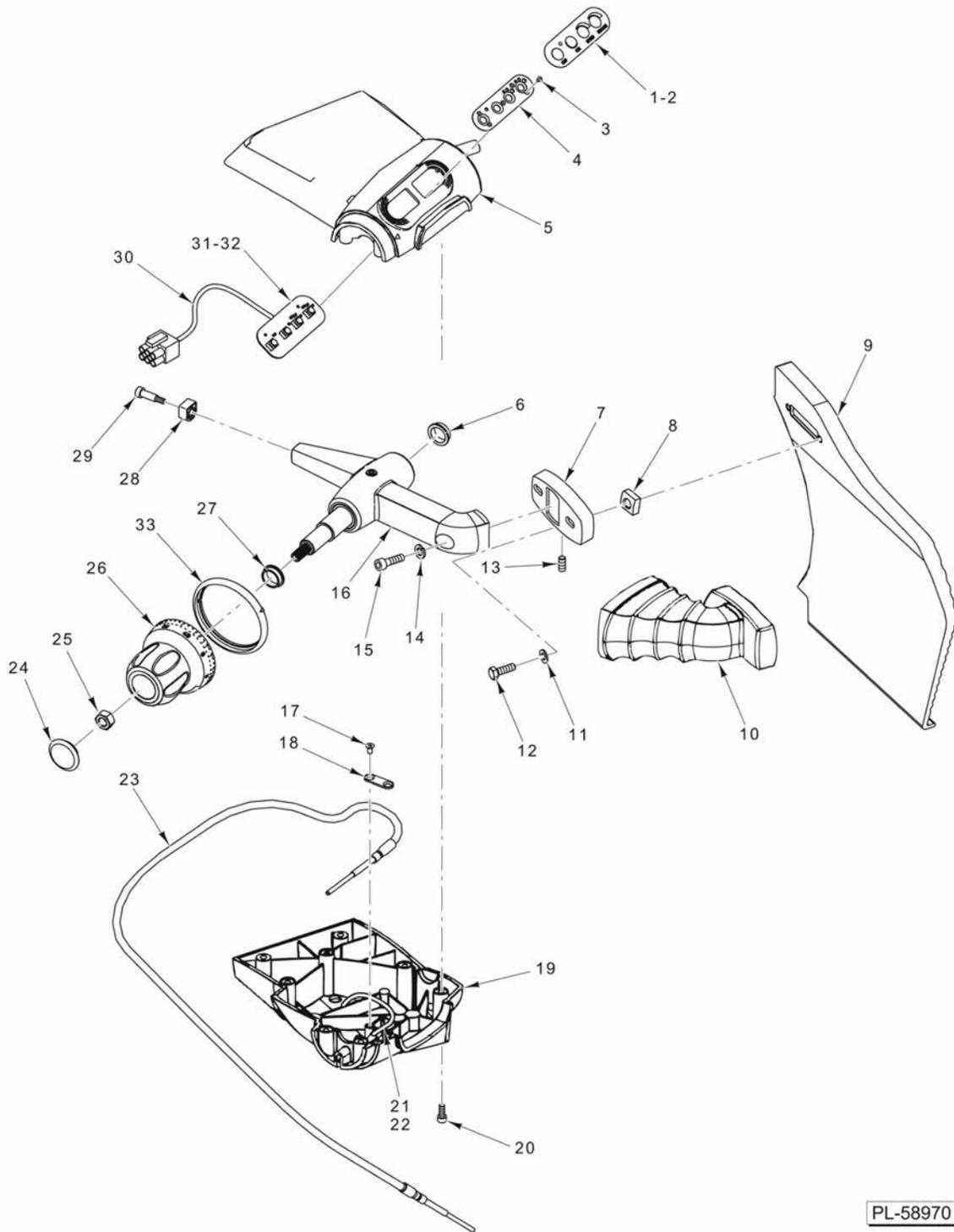


PL-58969

**ARM ASSEMBLY**

**ARM ASSEMBLY**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58969			
1	01-403875-00235	Plug - Top Plate.....	4
2	01-402175-02864	Cap Screw Socket Button Hd.....	4
3	01-402175-00524	Screw Table Adjustment.....	2
4	01-403875-00233	Top Plate (With Interlock).....	1
5	01-403875-00250	Top Plate (Without Interlock).....	1
6	01-402275-00582	Pin - Dowel.....	1
7	01-402275-00614	Bushing.....	1
8	01-404575-01037	Actuator Assy. - Interlock (Incls. Item 7).....	1
9	01-402175-02923	Cap Screw Flat Socket Hd.....	4
10	01-403475-01023	Plate - Autodrive Clutch.....	1
11	01-404575-01033	Clip Assy. - Autodrive Belt (Incls. Items 12, 13, & 15).....	1
12	01-402275-03047	Lockwasher #10 Internal.....	1
13	01-403375-01390	Pin - Eccentric.....	1
14	01-403475-01021	Cam - Autodrive Clutch.....	1
15	01-402175-00082	Nut - Hex.....	1
16	01-402175-02862	Cap Screw Socket Button Hd.....	1
17	01-403375-01286	Clamp - Interlock Assy.....	1
18	01-402175-00520	Self-Tapping Screw Button Socket Hd.....	2
19	01-402175-02831	Cap Screw Socket Button Hd.....	2
20	01-402675-00920	PCB Assy. - Arm Flex Cable.....	1
21	01-402275-00521	Bushing.....	2
22	01-403275-00035	Wick - Oil.....	1
23	01-402175-00520	Self-Tapping Screw Button Socket Hd.....	1
24	01-402275-00589	Washer.....	1
25	01-402175-00541	Plug - Pipe.....	1
26	01-403875-00195	Slider - Interlock Bar.....	1
27	01-402375-00184	Clevis - Stock.....	1
28	01-403875-00498	Spring Cup.....	1
29	01-403275-00236	Spring - Compressed.....	1
30	01-403375-01286	Clamp - Interlock Assy.....	1
31	01-402175-02934	Cap Screw Flat Socket Hd.....	1
32	01-403875-00499	Spring Shoulder.....	1
33	01-402375-00168	Cable - Interlock Arm.....	1
34	01-402175-02862	Cap Screw Socket Button Hd.....	1
35	01-402275-00592	Disc - Spring.....	1
36	01-403375-01376	Shaft - Clutch Pivot.....	1
37	01-403475-01022	Crank - Autodrive Clutch.....	1
38	01-402375-00184	Clevis - Stock (Incls. Pin).....	1
39	01-402175-00510	Screw Socket Nylon Hd.....	1
40	01-403375-01373	Rod - Clutch Engage.....	1
41	01-402275-00580	Knob - Clutch Engage.....	1
42	01-402175-00502	Shoulder Bolt.....	1
43	01-402375-00167	Roller - Transport.....	1
44	01-403375-01378	Spacer - Shaft.....	1
45	01-403375-01280	Mount - Transport Roller.....	1
46	01-402275-00587	Washer.....	1
47	01-402175-02745	Cap Screw Socket Hd.....	1
48	01-404375-00226	Arm - Transport (Incls. Item 21).....	1
49	01-403875-00240	Arm - Top Plate Brace.....	1
50	01-402175-00520	Self-Tapping Screw Button Socket Hd.....	2
51	01-403375-01282	Clevis - Table Interlock.....	1
52	01-402275-00232	Pin - Dowel.....	1
53	01-404675-01127	Top Plate Assy. (W/Interlocks) (Incls. Items 3, 4, 6, 7, 8, 17, 18, 33, & 49 thru 52) .....	1



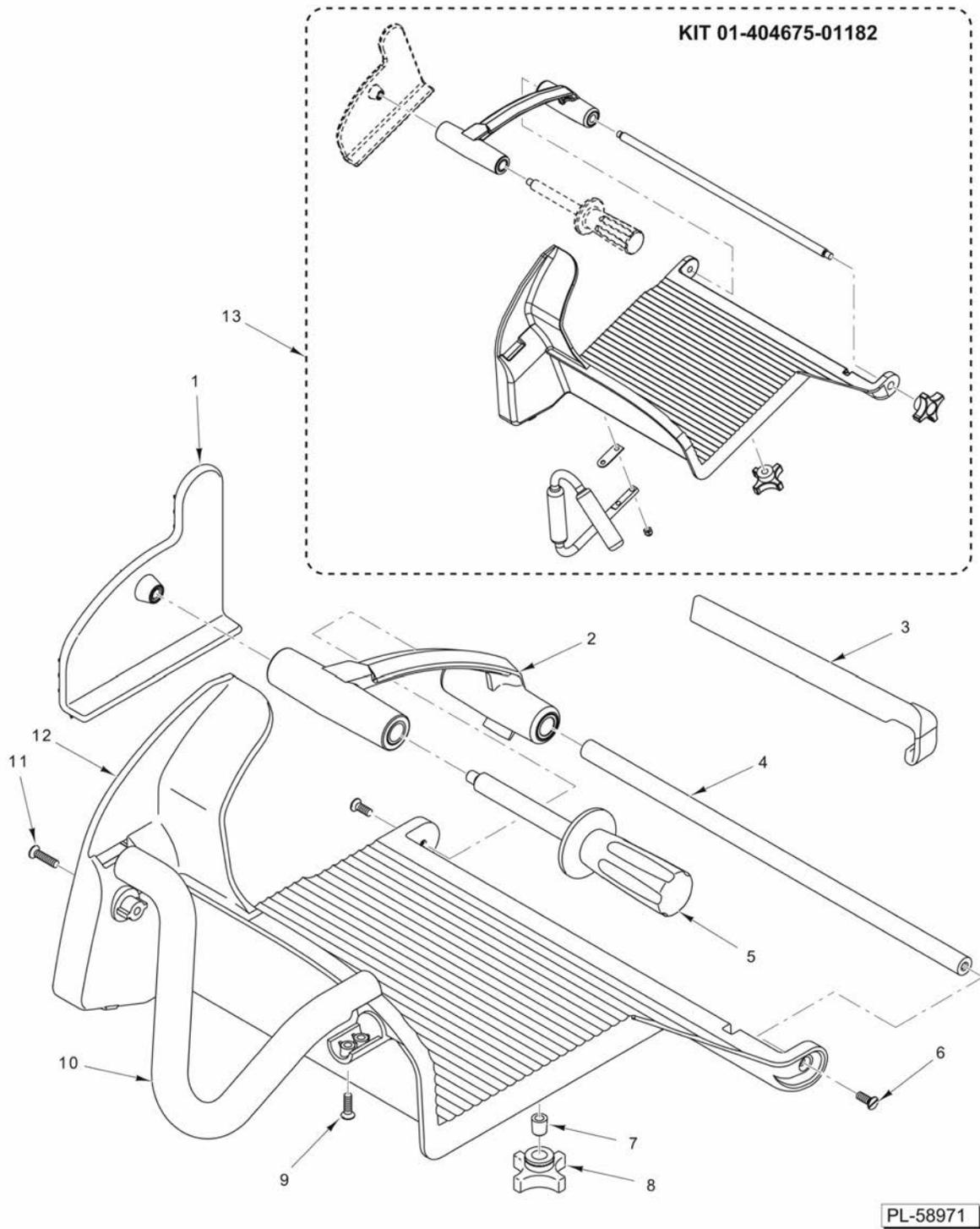
PL-58970

### GAUGE PLATE ASSEMBLY

**GAUGE PLATE ASSEMBLY**

ILLUS. PL-58970	PART NO.	NAME OF PART	AMT.
1	01-403175-00941	Overlay - (Automatic) Berkel.....	1
2	01-403175-00945	Overlay - (Manual) Berkel.....	1
3	01-402175-00528	Screw M5 x 10mm Flat Hd.....	AR
4	01-403875-00237	Mount - Upper.....	1
*5	01-404675-01183	Kit - Housing & Seal Assy. (Incls. Items 19 & 33).....	1
6	01-403875-00257	Bushing - Plastic Flanged.....	1
7	01-403275-00219	Block - Adjustment.....	1
8	01-403375-01276	Nut - Cylindrical.....	1
9	01-403775-00458	Plate - Gauge.....	1
10	01-403875-00236	Boot - Rubber Arm.....	1
11	01-402275-05055	Lockwasher.....	2
12	01-402175-02756	Cap Screw M8 x 20mm Hex Hd.....	2
13	01-402175-00500	Set Screw.....	2
14	01-402275-06075	Lockwasher.....	1
15	01-402175-02779	Cap Screw M12 x 35 Hex Hd.....	1
16	01-404375-00232	Arm - Index Support Assy. (Incls. Items 28 & 29).....	1
17	01-402175-00517	Self-Tapping Screw M5 x 10mm Flat Socket Hd.....	2
18	01-403375-01286	Clamp - Interlock Assy.....	1
*19	01-404675-01183	Kit - Housing & Seal Assy. (Incls. Items 5 & 33).....	1
20	01-402175-02744	Cap Screw M6 x 16mm Socket Hd.....	AR
21	01-402275-00609	Grommet Assy. (X13E & X13AE).....	1
22	01-403375-01393	Stop Pin - Index Knob (X13E & X13AE).....	1
23	01-402375-00175	Cable - Interlock Base Assy. (X13 & X13A).....	1
24	01-402275-00414	Plug.....	1
25	01-402175-00504	Nut.....	1
26	01-403875-00173	Knob - Index Assy.....	1
27	01-403875-00257	Bushing - Plastic Flanged.....	1
28	01-403875-00258	Arm - Slider.....	1
29	01-402175-00501	Shoulder Bolt.....	1
30	01-404175-00715	Harness - Upper Panel.....	1
31	01-402675-00918	PCB Assy. Upper (Automatic).....	1
32	01-402675-00921	PCB Assy. Upper (Manual).....	1
33	01-403875-00272	Seal - Index Knob.....	1

\* (Once Kit is Installed, Replacement Parts can be found in the X13-PLUS parts catalog.)



**PRODUCT TABLE**

**PRODUCT TABLE**

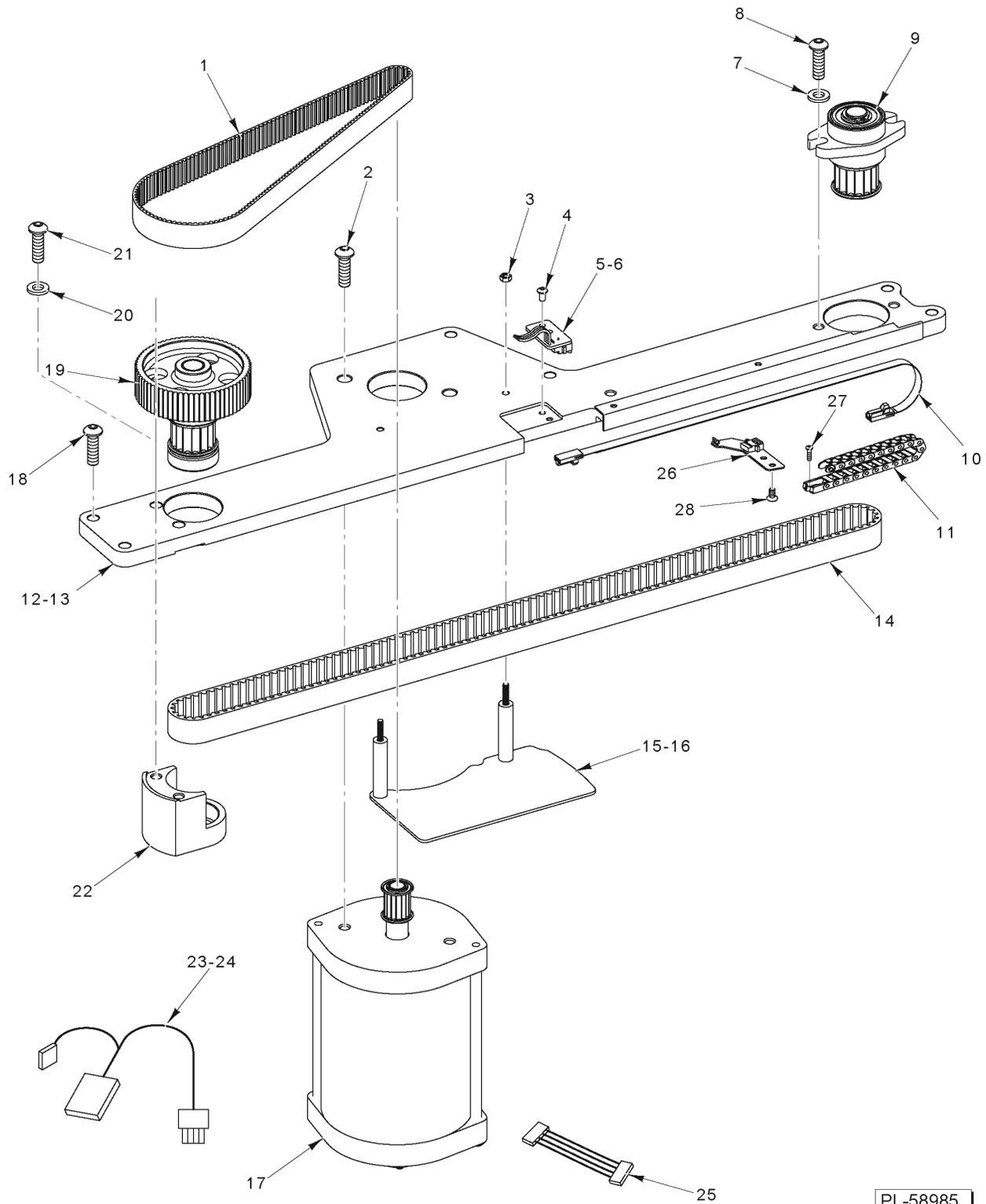
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58971			
1	01-403875-00177	Pusher Assy.....	1
*2	01-404675-01182	Kit - Tray Handle & Guide Rail Assy.....	1
3	01-404675-01135	Fence - Product.....	1
*4	01-404675-01182	Kit - Tray Handle & Guide Rail Assy.....	1
5	01-404575-01032	Handle - Pusher.....	1
6	01-402175-00509	M6 x 5/8" Stainless Screw.....	2
7	01-403375-01386	Sleeve.....	1
8	01-402275-00622	Knob.....	1
9	01-402175-00505	Cap Screw Slotted Flat Hd.....	2
*10	01-404675-01182	Kit - Tray Handle & Guide Rail Assy.....	1
11	01-402175-02949	Cap Screw Flat Socket Hd.....	1
*12	01-404675-01182	Kit - Tray Handle & Guide Rail Assy.....	1
*13	01-404675-01182	Kit - Tray Handle & Guide Rail Assy.....	1
	01-402275-00585	Dowel Pin.....	1

\* (Once Kit is Installed, Replacement Parts can be found in the X13-PLUS parts catalog.)



**KNIFE AND MOTOR ASSEMBLY**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58972			
1	01-403675-00277	Knife.....	1
2	01-403375-01269	Mount - Spindle.....	1
3	01-402275-00530	O-Ring (Spindle Mount).....	1
4	01-402275-00554	O-Ring (Bearing Housing).....	1
5	01-404675-01177	Hub Assy. (Knife) (Incls. Items 2, 3, 4, & 6).....	1
6	01-402175-02745	Cap Screw Socket Hd.....	4
7	01-402375-00176	Belt - Knife Drive.....	1
8	01-404175-00686	Motor (110-115 V.).....	1
9	01-402175-02744	Cap Screw Socket Hd.....	2
10	01-403475-00963	Mount - Knife Motor.....	1
11	NS-031-08	Stop Nut 8-32 Special (SST).....	4
12	01-402275-00524	Washer.....	1
13	01-402175-00468	Bolt - Knife.....	1



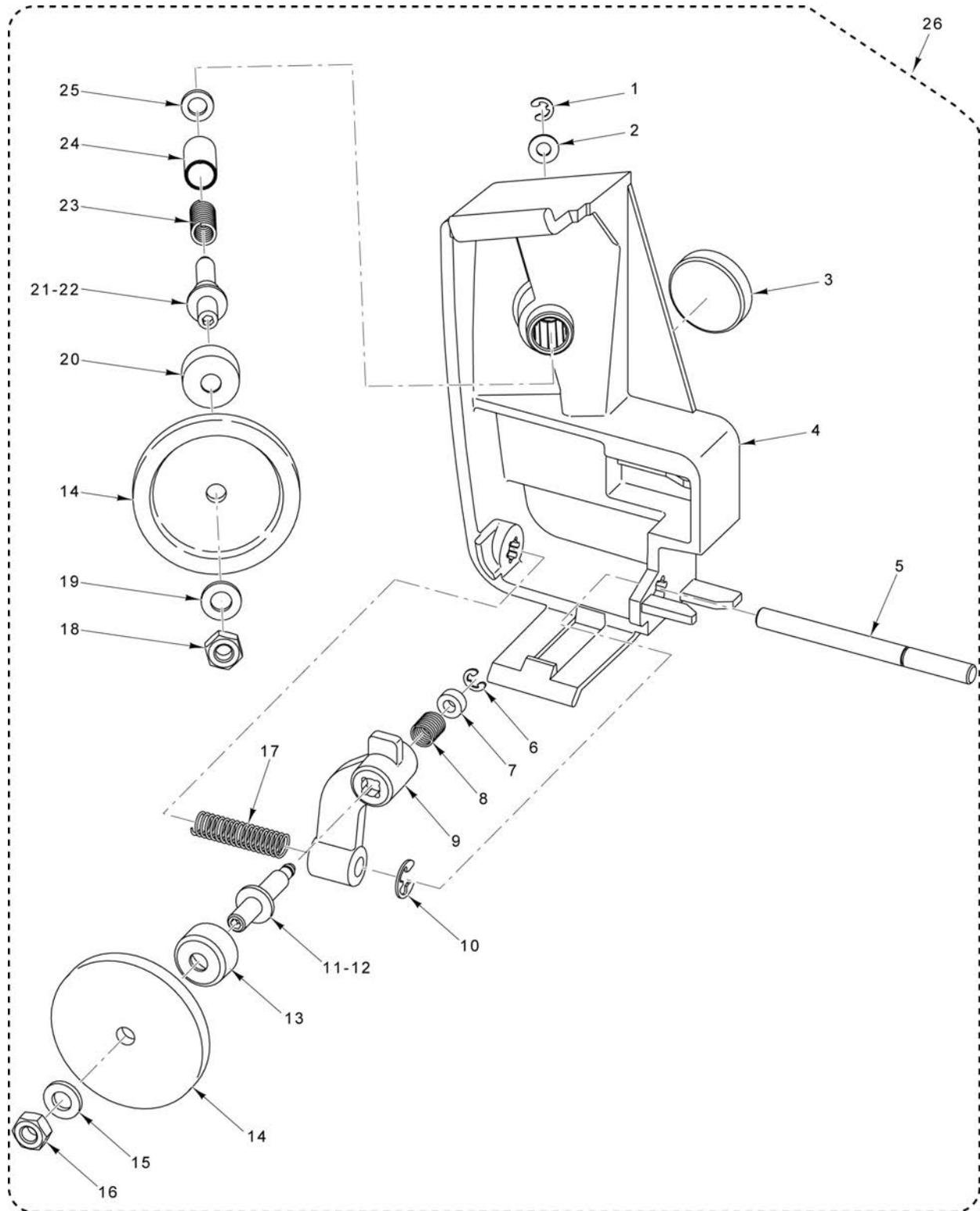
PL-58985

**AUTODRIVE ASSEMBLY**

**AUTODRIVE ASSEMBLY**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58985			
1	01-402375-00172	Belt - Secondary.....	1
2	01-402175-02868	Cap Screw Socket Button Hd.....	1
3	01-402175-00522	Lock Nut Hex.....	2
4	01-402175-02831	Cap Screw Socket Button Hd.....	2
5	01-404175-00732	Cable (J4) (Non-Interlock) (X13AE).....	1
6	01-404175-00740	Cable Assy. (J4) (Interlock) (X13A) (Incls. Micro Switch, Not Shown).....	1
7	01-402275-00587	Washer.....	2
8	01-402175-02866	Cap Screw Socket Button Hd.....	2
9	01-404375-00224	Tensioner Assy.....	1
10	01-404175-00714	Flex Cable Assy.....	1
11	01-404675-01185	Flex Chain.....	1
*12	01-404975-00497	Kit - Auto Drive Assy. (Used on Units Without Flex Chain) (Incls. Items 11, 13, 16, & 26).....	1
13	01-403575-00456	Autodrive Plate Assy. (Used on Units With Flex Chain).....	1
14	01-402375-00171	Belt - Primary.....	1
15	01-404675-01151	Guide Assy. (Used On Units Without Flex Chain).....	1
16	01-403875-00287	Guide Assy. (Used On Units With Flex Chain).....	1
**17	00-937902	Kit - Motor Assy. (Incls. Items 24 & 25).....	1
18	01-402175-02868	Cap Screw Socket Button Hd.....	1
19	01-404375-00225	Transmission.....	1
20	01-402275-00603	Washer - Nylon.....	2
21	01-402175-02868	Cap Screw Socket Button Hd.....	2
22	01-403775-00495	Housing - Autodrive Transmission.....	1
***23	01-404175-00716	Harness - Wiring (J9).....	1
****24	00-937901	Harness - Wiring (J9).....	1
25	01-404175-00739	Harness Assy. (Encoder to J9 Harness).....	1
26	01-402675-00920	PCB Assy. - Arm Flex Cable.....	1
27	SC-131-95	Screw M2 x 0.4 x 8mm.....	1
28	01-402175-00521	Cap Screw Socket Button Hd.....	1

\* (Also Incls. Items 1 thru 53 on ARM ASSEMBLY)  
 \*\* Starting S/N: 311564931  
 \*\*\* S/N: 311564930 and below  
 \*\*\*\* S/N: 311564931 and above



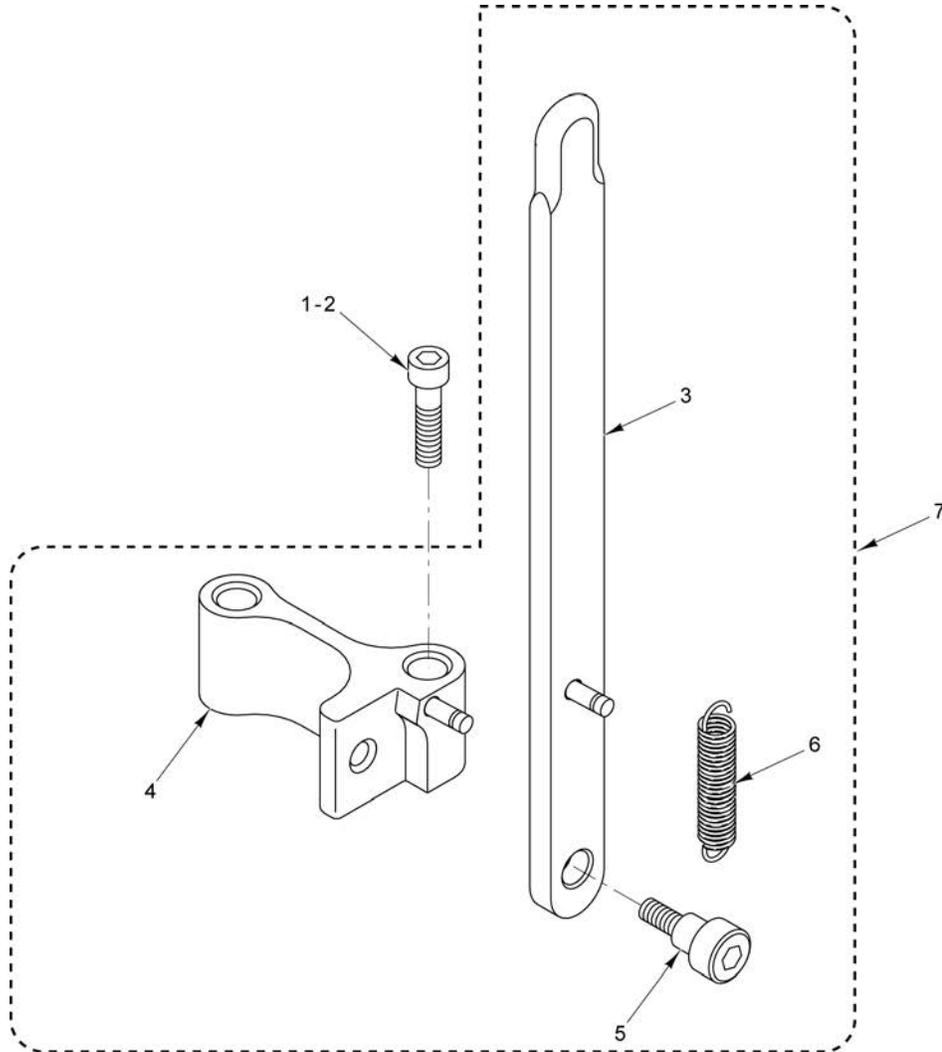
PL-58986

**KNIFE SHARPENER UNIT**

**KNIFE SHARPENER UNIT**

ILLUS. PL-58986	PART NO.	NAME OF PART	AMT.
1	01-402275-00594	E-Clip.....	1
2	01-402275-00441	Washer.....	1
3	01-402775-00733	Magnet.....	1
4	01-403875-00231	Frame - Sharpener.....	1
5	01-403375-01381	Shaft - Sharpener Actuator.....	1
6	01-402275-00594	E-Clip.....	1
7	01-402275-00595	Bushing.....	1
8	01-403275-00231	Spring - Debur.....	1
9	01-403875-00230	Frame - Debur.....	1
10	01-402275-00583	E-Clip.....	1
*11	01-404975-00485	Kit - Debur Spindle (RH) (Incls. Item 16).....	1
12	01-403375-01411	Shaft - Debur Spindle (RH).....	1
13	01-403875-00232	Skirt (Debur).....	1
14	01-403675-00283	Stone - Borazon.....	2
15	01-402275-00587	Washer.....	1
*16	01-402175-00540	Nut M6-1 Hex (RH).....	1
17	01-403275-00232	Spring - Sharpener Actuator.....	1
*18	01-402175-00540	Nut M6-1 Hex (RH).....	1
19	01-402275-00587	Washer.....	1
20	01-403875-00232	Skirt (Sharpener).....	1
*21	01-404975-00484	Kit - Sharpening Spindle (RH) (Incls. Item 18).....	1
22	01-403375-01410	Shaft - Sharpening Spindle (RH).....	1
23	01-403275-00230	Spring - Sharpener.....	1
24	01-402275-00596	Bushing.....	1
25	01-403475-01040	Washer - Fiber.....	1
26	01-404675-01158	Knife Sharpener Assy. (Incls. Items 1 thru 25).....	1

\* (When replacing left-hand threaded nuts or shafts with right-hand threaded parts, use kit item 11 or 21. Note that left-hand nuts and shafts are no longer available.)



- |   |                 |                                 |
|---|-----------------|---------------------------------|
| 8 | 01-404975-00463 | Chute - Vegetable (With Pusher) |
| 9 | 01-403875-00241 | Tray - Slaw                     |
- PARTS NOT ILLUSTRATED**

PL-58984

**KICKSTAND ASSEMBLY AND ACCESSORIES**

**KICKSTAND ASSEMBLY AND ACCESSORIES**

<b>ILLUS.</b>	<b>PART NO.</b>	<b>NAME OF PART</b>	<b>AMT.</b>
<b>PL-58984</b>			
1	01-402175-00527	Screw M6 x 40mm Button Socket Hd. (Automatic Slicers).....	1
2	01-402175-02869	Cap Screw Button Hd. (Manual Slicers).....	1
3	01-404375-00235	Leg - Kickstand Sub Assy.....	1
4	01-404375-00234	Bracket Assy. - Kickstand.....	1
5	01-402175-00525	Shoulder Bolt.....	1
6	01-403275-00234	Spring - Extension.....	1
7	01-404675-01139	Kickstand Assy. (Incls. Items 3 thru 6).....	1
8	01-404975-00463	Chute - Vegetable (Incls. Pusher).....	1
9	01-403875-00241	Tray - Slaw.....	1





# CATALOG OF REPLACEMENT PARTS

## MODEL X13-PLUS SERIES SLICERS



<b>ML-136257</b>	<b>X13 PLUS (Manual W/Interlocks)</b>
<b>ML-136258</b>	<b>X13A PLUS (Auto W/ Interlocks)</b>
<b>ML-136259</b>	<b>X13AE PLUS (Auto W/O Interlocks)</b>
<b>ML-136262</b>	<b>X13E PLUS (Manual W/O Interlocks)</b>



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17	KNIFE AND MOTOR ASSEMBLY
19	AUTODRIVE ASSEMBLY
21	KNIFE SHARPENER UNIT
23	KICKSTAND ASSEMBLY AND ACCESSORIES
25	HARNESS - CONTROL BOARD & KEYPAD
27	HARNESS - AUTO CONTROL & AUTO MOTOR



# CATALOG OF REPLACEMENT PARTS

## MODEL X13-PLUS SERIES SLICERS



ML-136257	X13 PLUS (Manual W/Interlocks)
ML-136258	X13A PLUS (Auto W/ Interlocks)
ML-136259	X13AE PLUS (Auto W/O Interlocks)
ML-136262	X13E PLUS (Manual W/O Interlocks)

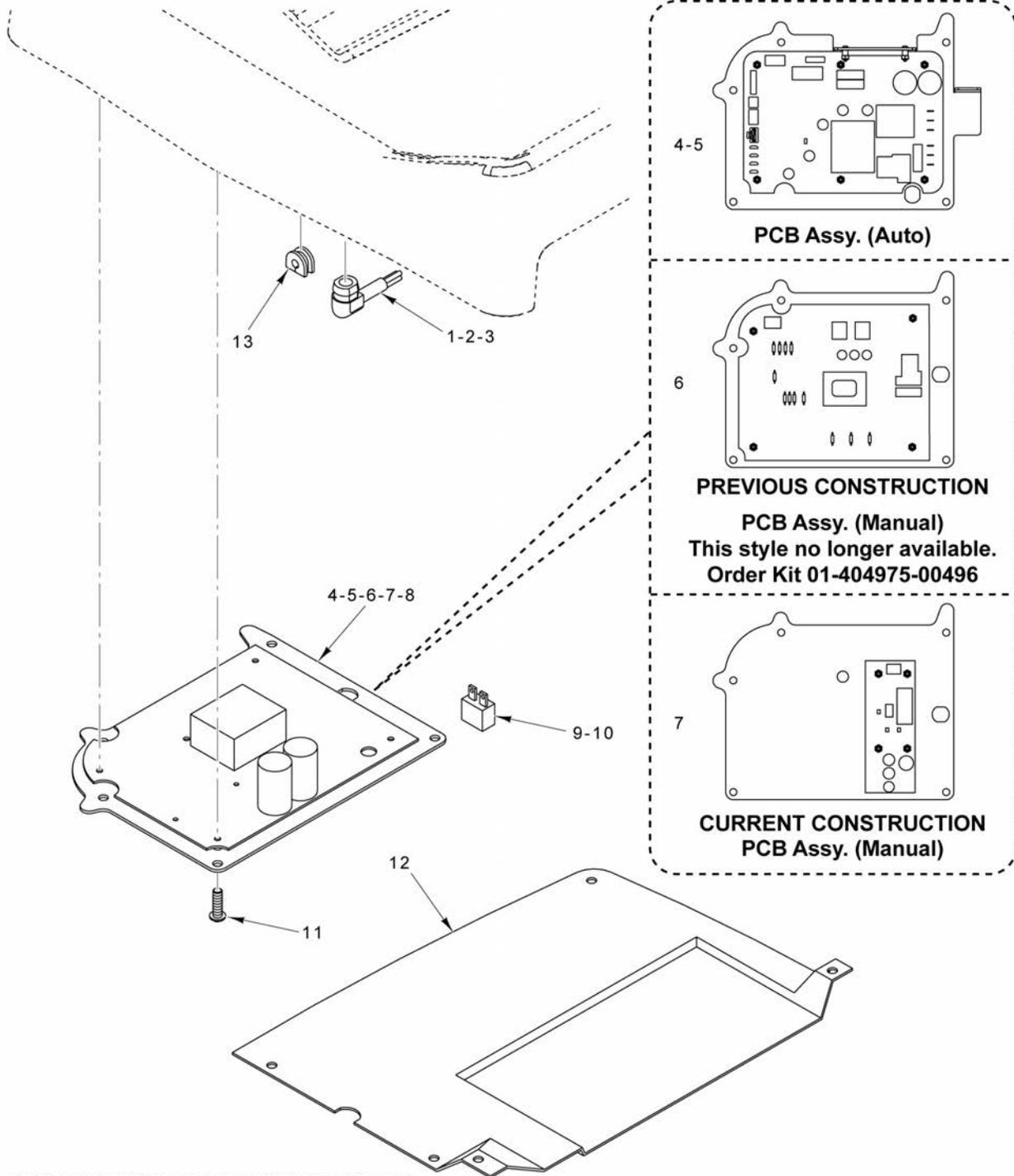
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FORM 43275

COVER PAGE - F43275

**COVER PAGE - F43275**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-X13A PLUS PARTS			
	X13 Plus	New Part.....	AR



- 14 01-404175-00745 Plug - Jumper (J12)
  - 15 01-404175-00121 Jumper Wire Assy.
- PARTS NOT ILLUSTRATED**

PL-58977

**ELECTRICAL COMPONENTS**

**ELECTRICAL COMPONENTS**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58977			
1	FE-021-21	Strain Relief.....	1
2	01-404175-00719	Cord - Power (120 V.).....	1
3	00-117542-00122	Cord & Plug Assy. (240 V.).....	1
4	01-404875-00057	PCB Assy. - Main Board (120 V., 60 Hz., 1 Ph.) (Auto) (Incls. Items 2 & 9).....	1
5	01-404875-00061	PCB Assy. - Main Board (230V., 50 Hz., 1 Ph.) (Incls. Items 3 & 10).....	1
*6	01-404975-00496	Kit - PCB Assy. (Manual) (Before S/N 311481491) (Incls. Items 2, 7, 9, 14, & 15).....	1
7	01-404875-00060	PCB Assy. (Manual) (Starting S/N 311481932) (Incls. Items 2, 9, 14, & 15).....	1
8	01-402675-00752	Circuit Breaker (12 Amp., 120 V.).....	1
9	00-088196-016-2	Switch Reset (10 Amp.).....	1
10	00-088196-00035	Switch Reset (Canada) (5 Amp.).....	1
11	01-402175-02854	Cap Screw M5 x 10mm Button Socket Hd.....	3
12	01-403875-00238	Cover - Bottom.....	1
13	01-403875-00234	Grommet - Electric Enclosure.....	1
14	01-404175-00745	Plug - Jumper (J12) (Required for X13A or X13AE Slicers).....	1
15	01-404175-00121	Jumper Wire Assy.....	1

\* (Also Incls. Items 2, 5, 31, & 34 on GAUGE PLATE ASSEMBLY)

**WARNING / AVERTISSEMENT**

- Rotating knife
- Use product table handle
- Sharpen knife in manual mode
- Read owners manual before operating
- Close cover plate when not in use
- Unplug cord before cleaning, servicing or removing parts
- Lame rotative
- Utilisez la poignée du porte-produit
- Affûtez la lame en mode manuel
- Lisez le mode d'emploi avant d'utiliser l'appareil
- Fermez la plaque de calibrage quand l'appareil n'est pas en service
- Débranchez le cordon électrique avant de nettoyer, entretenir ou retirer des pièces de cet appareil

**WARNING/AVERTISSEMENT**

HIGH VOLTAGE ELECTRONICS ENCLOSED  
 - DO NOT OPEN  
 - UNPLUG MACHINE  
 - CALL YOUR AUTHORIZED SERVICE AGENT

DISPOSITIFS ÉLECTRONIQUES À HAUTE TENSION  
 À L'INTÉRIEUR  
 - NE PAS OUVRIR  
 - DEBRANCHEZ L'APPAREIL  
 - CONTACTEZ VOTRE AGENCE DE SERVICE TECHNIQUE AUTORISÉE

GRD/TERRE

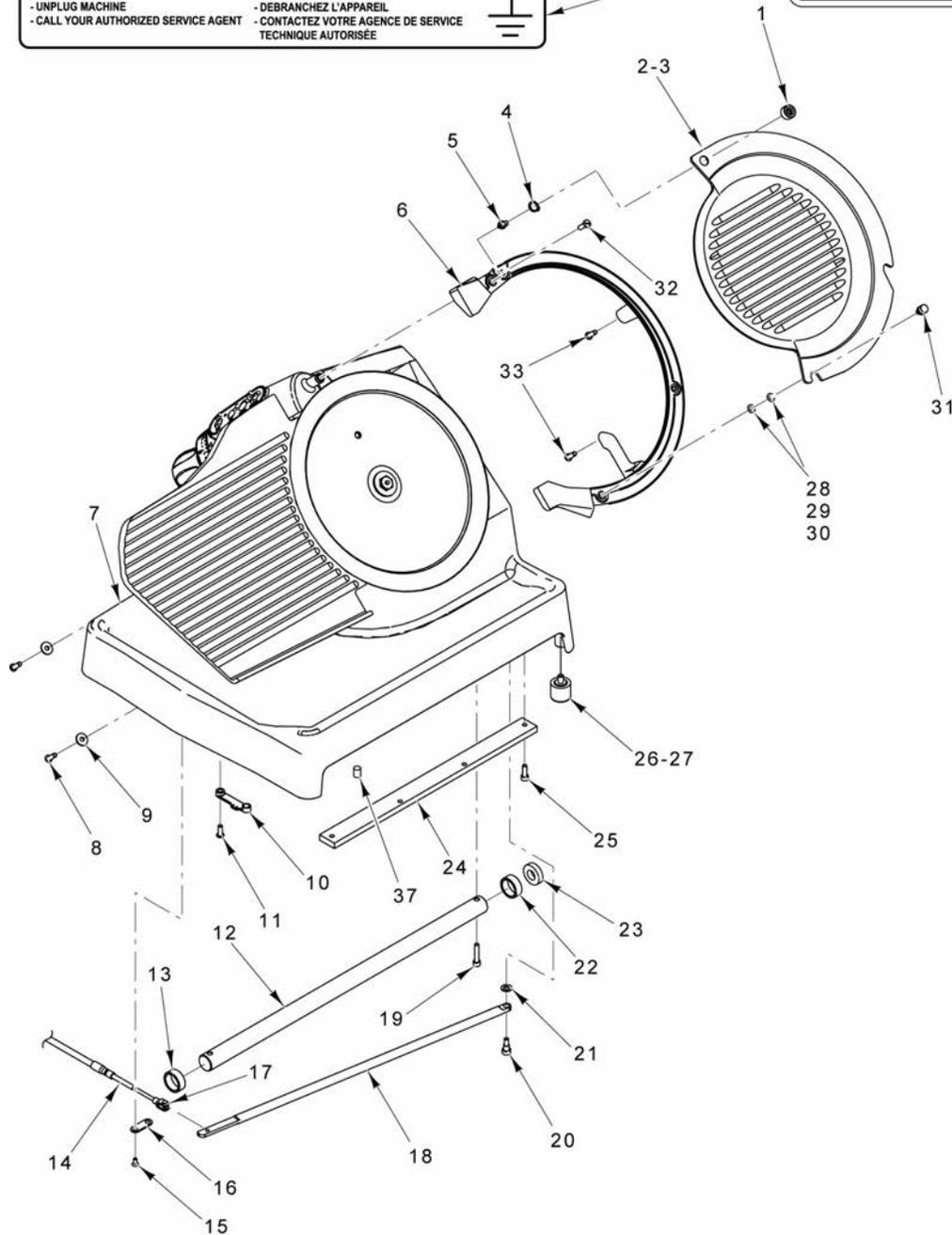
**WARNING**

This area contains a chemical known to the State of California to cause cancer, birth defects or other reproductive harm.

**AVERTISSEMENT**

Cette zone contient un agent chimique connu dans l'État de la Californie pour causer le cancer, des malformations congénitales ou autres anomalies de la reproduction.

00-916957-00111

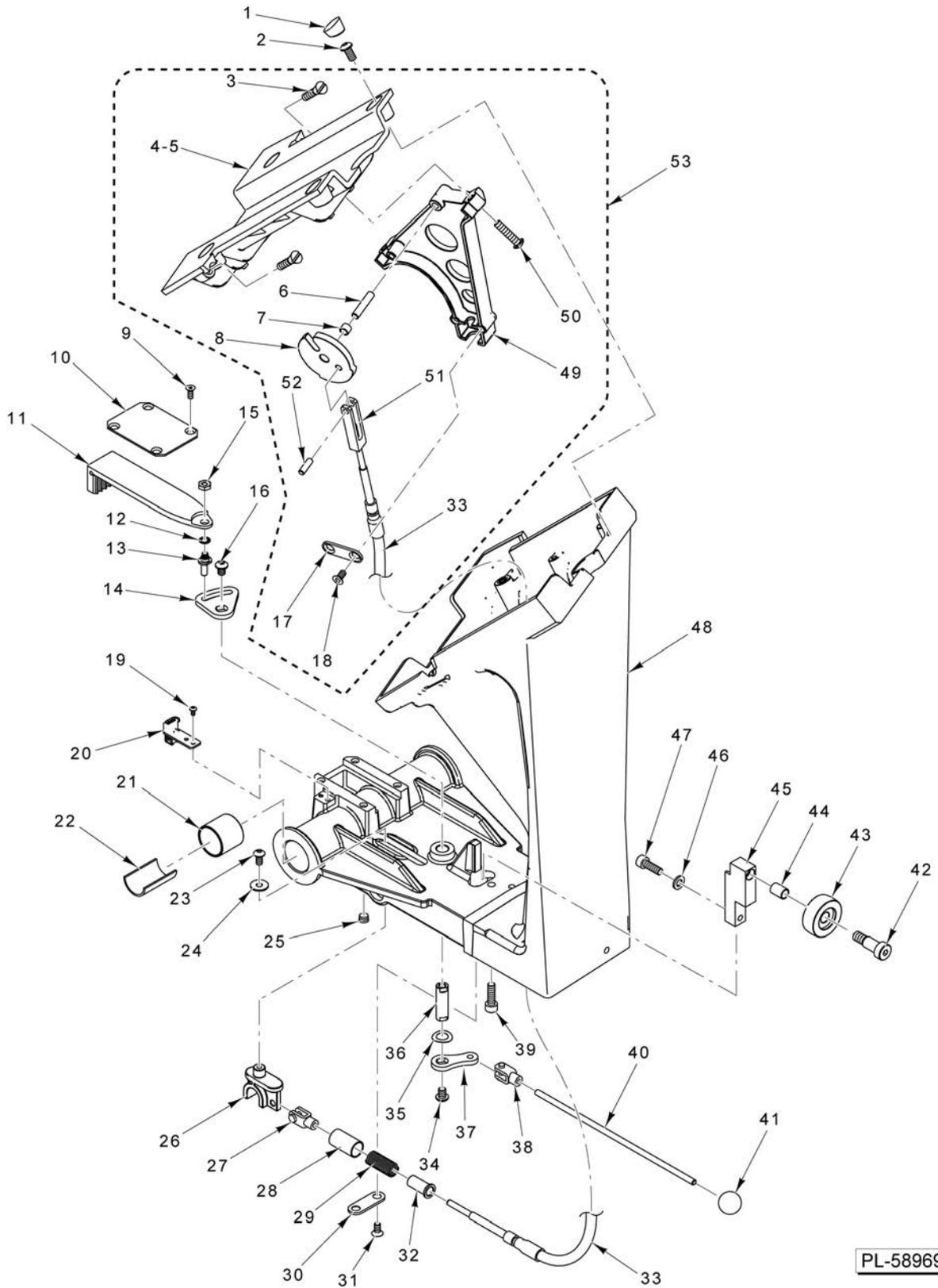


PL-58968

**RING GUARD AND CENTER PLATE**

## RING GUARD AND CENTER PLATE

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58968			
1	01-403375-01392	Knob.....	1
2	01-404675-01144	Center Plate Assy. (Incls. Items 1, 3, & 4).....	1
3	01-403775-00499	Center Plate - Solid.....	1
4	01-402275-00608	Ring - Retaining (5160).....	1
5	01-403375-01391	Stud - Post.....	1
6	01-403775-00497	Ring Guard.....	1
7	01-403875-00171	Base.....	1
8	01-402175-02867	Screw M6 x 18mm Button Socket Hd. (For Ring Guard).....	2
9	01-402275-00586	Washer.....	2
10	01-403875-00183	Guide - Interlock Slide Bar.....	1
11	01-402175-02866	Cap Screw M6 x 16mm Button Socket Hd. (SST).....	2
12	01-403375-01306	Rail - Round.....	1
13	01-403275-00233	Bumper - Transport Rail.....	1
14	01-402375-00175	Cable - Interlock Base Assy.....	1
15	SC-120-93	Mach. Screw M5 x 0.8 x 10mm Hex Flat Hd. (SST).....	2
16	01-403375-01286	Clamp - Interlock Assy.....	1
17	01-402375-00184	Clevis - Stock.....	1
18	01-403375-01275	Slide - Bar Interlock.....	1
19	01-402175-02861	Screw M6 x 6mm Button Socket Hd.....	2
20	01-402175-00503	Shoulder Bolt.....	1
21	01-402275-00588	Washer.....	1
22	01-403275-00243	Bumper - Rubber.....	1
23	01-402275-00629	Washer - Bumper.....	1
24	01-403375-01278	Rail - Square.....	1
25	01-402175-02743	Cap Screw M6 x 14mm.....	4
26	01-403875-00239	Foot.....	4
27	01-403875-00249	Foot (Suction).....	4
28	01-403275-00237	Shim (1.0mm).....	AR
29	01-403275-00238	Shim (0.5mm).....	AR
30	01-403275-00241	Shim (0.3mm).....	AR
31	01-403375-01388	Shoulder Stud.....	2
32	01-402175-00529	Screw Flat Hd.....	1
33	01-402175-02744	Cap Screw Socket Hd.....	2
34	00-916957-00021	Label - Warning.....	1
35	00-916957-00018	Label - Warning (California).....	1
36	00-916957-00023	Label - Warning.....	1
37	01-402675-00912	Magnet.....	1

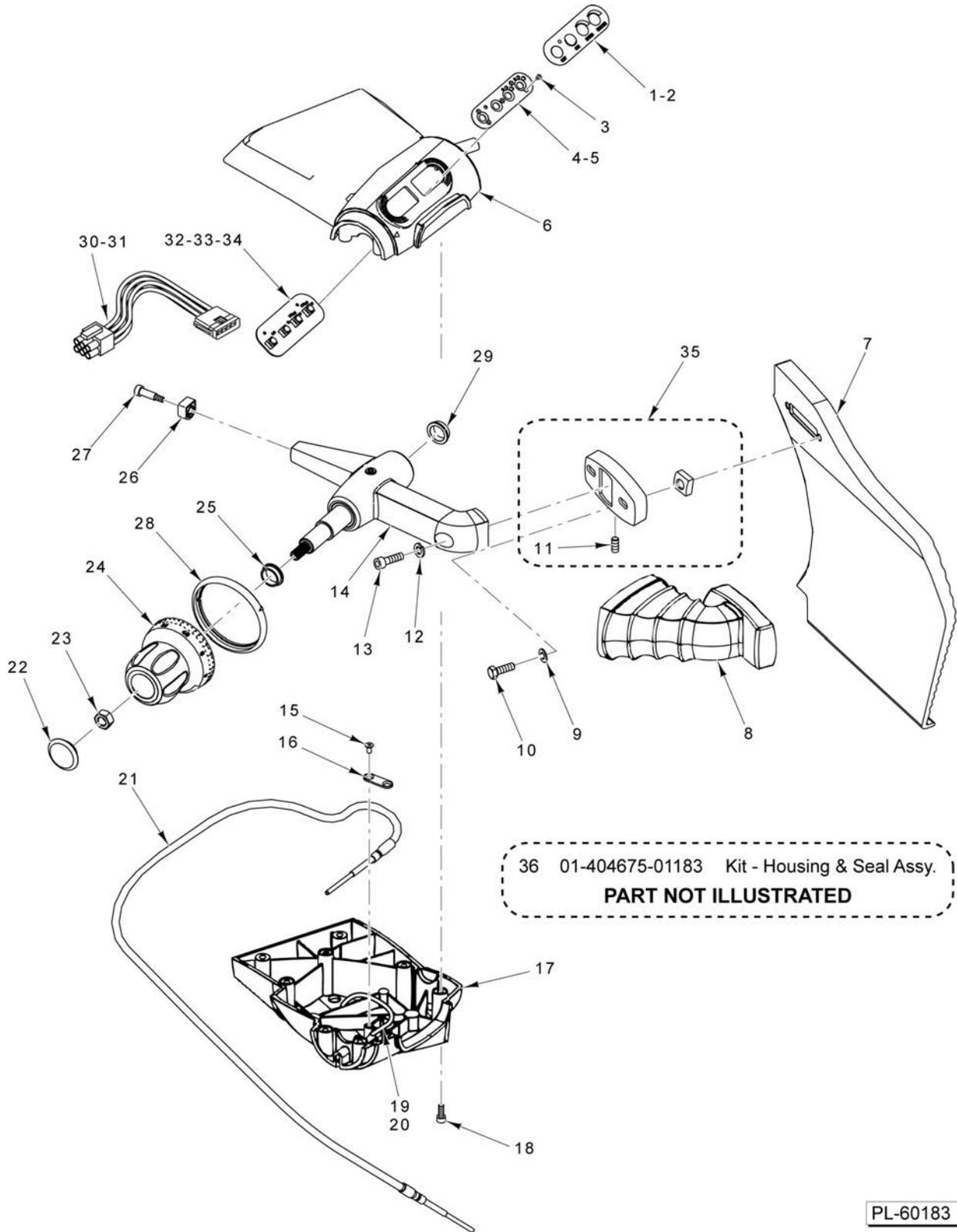


PL-58969

**ARM ASSEMBLY**

## ARM ASSEMBLY

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58969			
1	01-403875-00235	Plug - Top Plate.....	4
2	01-402175-02864	Cap Screw Socket Button Hd.....	4
3	01-402175-00524	Screw Table Adjustment.....	2
4	01-403875-00233	Top Plate (With Interlock).....	1
5	01-403875-00250	Top Plate (Without Interlock).....	1
6	01-402275-00582	Pin - Dowel.....	1
7	01-402275-00614	Bushing.....	1
8	01-404575-01037	Actuator Assy. - Interlock (Incls. Item 7).....	1
9	01-402175-02923	Cap Screw Flat Socket Hd.....	4
10	01-403475-01023	Plate - Autodrive Clutch.....	1
11	01-404575-01033	Clip Assy. - Autodrive Belt (Incls. Items 12, 13, & 15).....	1
12	01-402275-03047	Lockwasher #10 Internal.....	1
13	01-403375-01390	Pin - Eccentric.....	1
14	01-403475-01021	Cam - Autodrive Clutch.....	1
15	01-402175-00082	Nut - Hex.....	1
16	01-402175-02862	Cap Screw Socket Button Hd.....	1
17	01-403375-01286	Clamp - Interlock Assy.....	1
18	01-402175-00520	Self-Tapping Screw Button Socket Hd.....	2
19	01-402175-02831	Cap Screw Socket Button Hd.....	2
20	01-402675-00920	PCB Assy. - Arm Flex Cable.....	1
21	01-402275-00521	Bushing.....	2
22	01-403275-00035	Wick - Oil.....	1
23	01-402175-00520	Self-Tapping Screw Button Socket Hd.....	1
24	01-402275-00589	Washer.....	1
25	01-402175-00541	Plug - Pipe.....	1
26	01-403875-00195	Slider - Interlock Bar.....	1
27	01-402375-00184	Clevis - Stock.....	1
28	01-403875-00498	Spring Cup.....	1
29	01-403275-00236	Spring - Compressed.....	1
30	01-403375-01286	Clamp - Interlock Assy.....	1
31	01-402175-02934	Cap Screw Flat Socket Hd.....	1
32	01-403875-00499	Spring Shoulder.....	1
33	01-402375-00168	Cable - Interlock Arm.....	1
34	01-402175-02862	Cap Screw Socket Button Hd.....	1
35	01-402275-00592	Disc - Spring.....	1
36	01-403375-01376	Shaft - Clutch Pivot.....	1
37	01-403475-01022	Crank - Autodrive Clutch.....	1
38	01-402375-00184	Clevis - Stock (Incls. Pin).....	1
39	01-402175-00510	Screw Socket Nylon Hd.....	1
40	01-403375-01373	Rod - Clutch Engage.....	1
41	01-402275-00580	Knob - Clutch Engage.....	1
42	01-402175-00502	Shoulder Bolt.....	1
43	01-402375-00167	Roller - Transport.....	1
44	01-403375-01378	Spacer - Shaft.....	1
45	01-403375-01280	Mount - Transport Roller.....	1
46	01-402275-00587	Washer.....	1
47	01-402175-02745	Cap Screw Socket Hd.....	1
48	01-404375-00226	Arm - Transport (Incls. Item 21).....	1
49	01-403875-00240	Arm - Top Plate Brace.....	1
50	01-402175-00520	Self-Tapping Screw Button Socket Hd.....	2
51	01-403375-01282	Clevis - Table Interlock.....	1
52	01-402275-00232	Pin - Dowel.....	1
53	01-404675-01127	Top Plate Assy. (W/Interlocks) (Incls. Items 3, 4, 6, 7, 8, 17, 18, 33, & 49 thru 52) .....	1

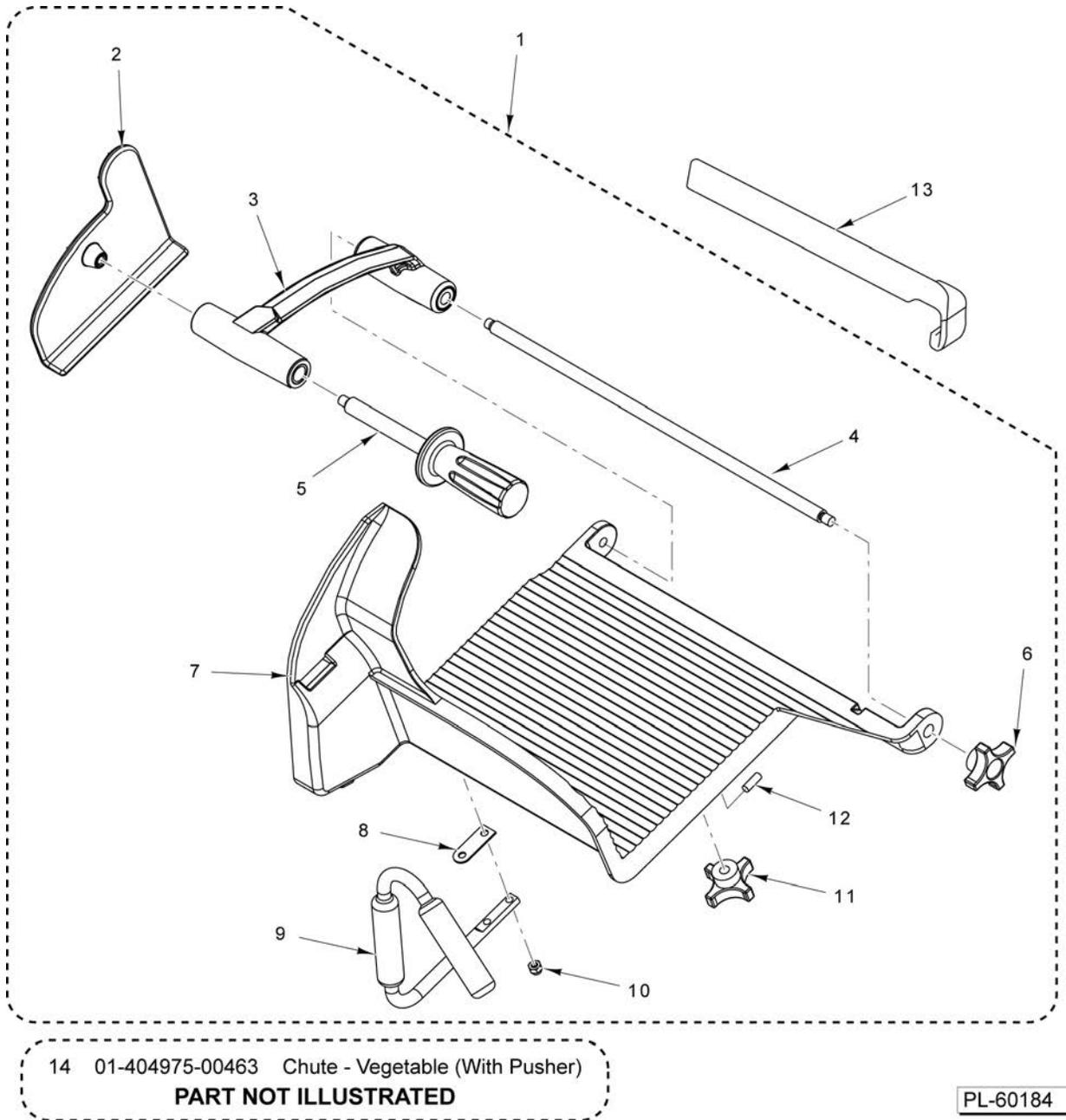


**GAUGE PLATE ASSEMBLY**

**GAUGE PLATE ASSEMBLY**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60183			
1	01-403175-00941	Overlay - (Automatic) Berkel.....	1
2	01-403175-00945	Overlay - (Manual) Berkel.....	1
3	01-402175-00528	Screw M5 x 10mm Flat Hd.....	AR
4	01-403875-00237	Mount - Upper (Previous Construction).....	1
5	01-403875-00286	Bezel (Current Construction).....	1
6	01-403875-00283	Housing - Upper.....	1
7	01-403775-00458	Plate - Gauge.....	1
8	01-403875-00236	Boot - Rubber Arm.....	1
9	01-402275-05055	Lockwasher.....	2
10	01-402175-02756	Cap Screw M8 x 20mm Hex Hd.....	2
11	01-402175-00500	Set Screw.....	2
12	01-402275-06075	Lockwasher.....	1
13	01-402175-02779	Cap Screw M12 x 35 Hex Hd.....	1
14	01-404375-00232	Arm - Index Support Assy. (Incls. Items 26 & 27).....	1
15	01-402175-00517	Self-Tapping Screw M5 x 10mm Flat Socket Hd.....	2
16	01-403375-01286	Clamp - Interlock Assy.....	1
17	01-403875-00282	Housing - Lower.....	1
18	01-402175-02744	Cap Screw M6 x 16mm Socket Hd.....	AR
19	01-402275-00609	Grommet Assy. (X13E & X13AE).....	1
20	01-403375-01393	Stop Pin - Index Knob (X13E & X13AE).....	1
21	01-402375-00175	Cable - Interlock Base Assy. (X13 & X13A).....	1
22	01-402275-00414	Plug.....	1
23	01-402175-00504	Nut.....	1
24	01-403875-00173	Knob - Index Assy.....	1
25	01-403875-00257	Bushing - Plastic Flanged.....	1
26	01-403875-00258	Arm - Slider.....	1
27	01-402175-00501	Shoulder Bolt.....	1
28	01-403875-00272	Seal - Index Knob.....	1
29	01-403875-00257	Bushing - Plastic Flanged.....	1
30	01-404175-00715	Harness - Upper Panel (Previous Construction X13 & X13E; All X13A & X13AE).....	1
31	01-404175-00746	Harness - Upper Panel (Current Construction X13 & X13E).....	1
32	01-402675-00918	PCB Assy. Upper (Automatic).....	1
*33	01-404975-00496	Kit - PCB Assy. (Manual) (Incls. Items 2, 5, 31, 34, & 37) (Before S/N 311481491).....	1
34	00-915613	PCB Assy. (Keypad) (Current Construction X13 & X13E).....	1
35	01-404675-01186	Block Assy. (Adjustment) (Incls. Item 11).....	1
36	01-404675-01183	Kit - Housing & Seal Assy. (Incls. Items 6, 17, & 28).....	1

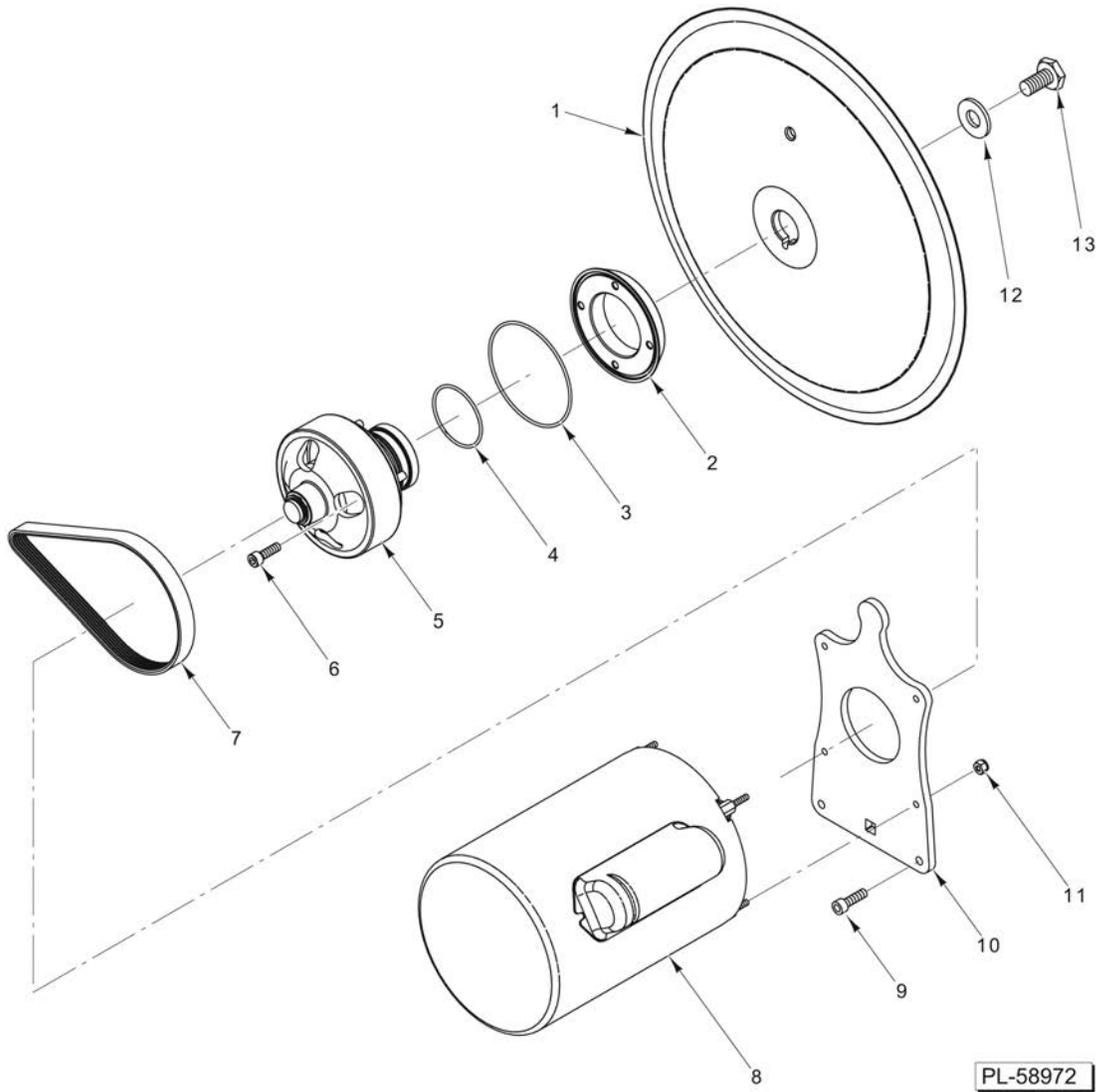
\* (Also Incls. Items 1, 2, 6, 9, & 15 on ELECTRICAL COMPONENTS)



**PRODUCT TABLE**

**PRODUCT TABLE**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60184			
1	01-404675-01184	Product Table Assy. (Incls. Items 2 thru 12).....	1
2	01-403875-00177	Pusher Assy.....	1
3	01-404375-00245	Arm - Pusher.....	1
4	01-403375-01417	Rail - Guide.....	1
5	01-404575-01032	Handle - Pusher.....	1
6	01-402275-00622	Knob.....	1
7	01-403875-00284	Table - Product.....	1
8	01-403875-00285	Gasket - Handle.....	1
9	01-403875-00279	Handle Assy.....	1
10	NS-025-04	Crown Nut 1/4-20 (SST).....	2
11	01-402275-00622	Knob.....	1
12	01-402275-00585	Dowel Pin.....	1
13	01-404675-01135	Fence - Product.....	1
14	01-404975-00463	Chute - Vegetable (Incls. Pusher).....	1



PL-58972

### KNIFE AND MOTOR ASSEMBLY

**KNIFE AND MOTOR ASSEMBLY**

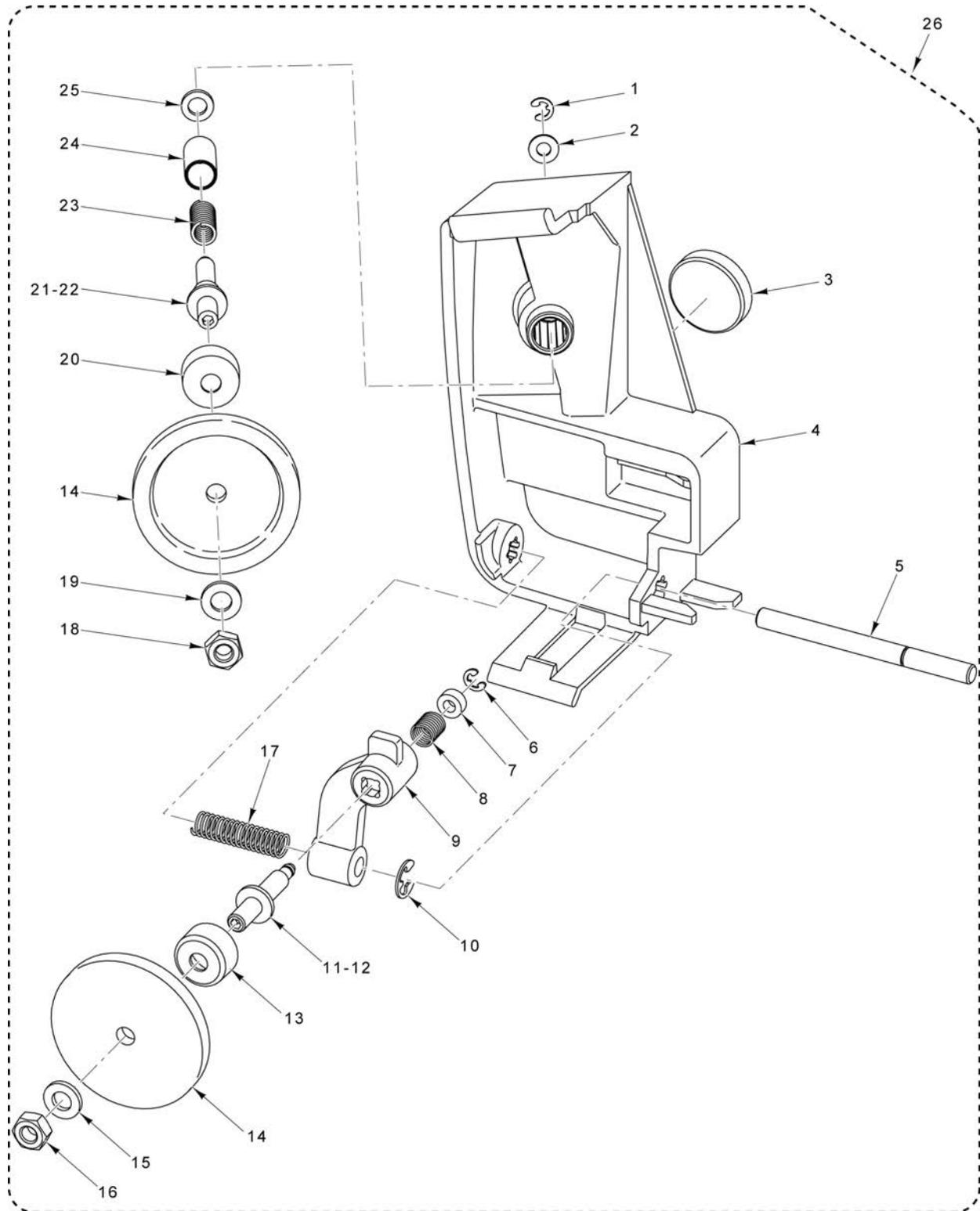
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58972			
1	01-403675-00277	Knife.....	1
2	01-403375-01269	Mount - Spindle.....	1
3	01-402275-00530	O-Ring (Spindle Mount).....	1
4	01-402275-00554	O-Ring (Bearing Housing).....	1
5	01-404675-01177	Hub Assy. (Knife) (Incls. Items 2, 3, 4, & 6).....	1
6	01-402175-02745	Cap Screw Socket Hd.....	4
7	01-402375-00176	Belt - Knife Drive.....	1
8	01-404175-00686	Motor (110-115 V.).....	1
9	01-402175-02744	Cap Screw Socket Hd.....	2
10	01-403475-00963	Mount - Knife Motor.....	1
11	NS-031-08	Stop Nut 8-32 Special (SST).....	4
12	01-402275-00524	Washer.....	1
13	01-402175-00468	Bolt - Knife.....	1



**AUTODRIVE ASSEMBLY**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58985			
1	01-402375-00172	Belt - Secondary.....	1
2	01-402175-02868	Cap Screw Socket Button Hd.....	1
3	01-402175-00522	Lock Nut Hex.....	2
4	01-402175-02831	Cap Screw Socket Button Hd.....	2
5	01-404175-00732	Cable (J4) (Non-Interlock) (X13AE).....	1
6	01-404175-00740	Cable Assy. (J4) (Interlock) (X13A) (Incls. Micro Switch, Not Shown).....	1
7	01-402275-00587	Washer.....	2
8	01-402175-02866	Cap Screw Socket Button Hd.....	2
9	01-404375-00224	Tensioner Assy.....	1
10	01-404175-00714	Flex Cable Assy.....	1
11	01-404675-01185	Flex Chain.....	1
*12	01-404975-00497	Kit - Auto Drive Assy. (Used on Units Without Flex Chain) (Incls. Items 11, 13, 16, & 26).....	1
13	01-403575-00456	Autodrive Plate Assy. (Used on Units With Flex Chain).....	1
14	01-402375-00171	Belt - Primary.....	1
15	01-404675-01151	Guide Assy. (Used On Units Without Flex Chain).....	1
16	01-403875-00287	Guide Assy. (Used On Units With Flex Chain).....	1
**17	00-937902	Kit - Motor Assy. (Incls. Items 24 & 25).....	1
18	01-402175-02868	Cap Screw Socket Button Hd.....	1
19	01-404375-00225	Transmission.....	1
20	01-402275-00603	Washer - Nylon.....	2
21	01-402175-02868	Cap Screw Socket Button Hd.....	2
22	01-403775-00495	Housing - Autodrive Transmission.....	1
***23	01-404175-00716	Harness - Wiring (J9).....	1
****24	00-937901	Harness - Wiring (J9).....	1
25	01-404175-00739	Harness Assy. (Encoder to J9 Harness).....	1
26	01-402675-00920	PCB Assy. - Arm Flex Cable.....	1
27	SC-131-95	Screw M2 x 0.4 x 8mm.....	1
28	01-402175-00521	Cap Screw Socket Button Hd.....	1

\* (Also Incls. Items 1 thru 53 on ARM ASSEMBLY)  
 \*\* Starting S/N: 311564931  
 \*\*\* S/N: 311564930 and below  
 \*\*\*\* S/N: 311564931 and above



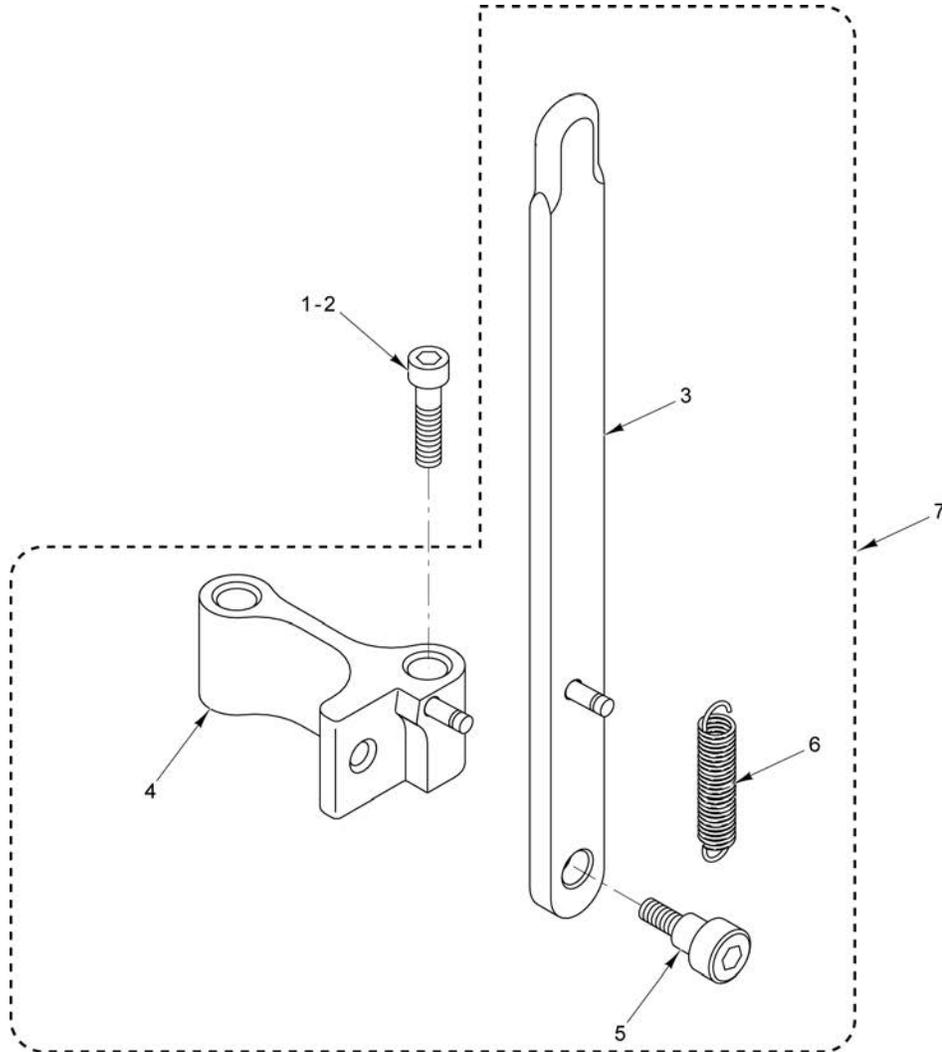
PL-58986

**KNIFE SHARPENER UNIT**

**KNIFE SHARPENER UNIT**

ILLUS. PL-58986	PART NO.	NAME OF PART	AMT.
1	01-402275-00594	E-Clip.....	1
2	01-402275-00441	Washer.....	1
3	01-402775-00733	Magnet.....	1
4	01-403875-00231	Frame - Sharpener.....	1
5	01-403375-01381	Shaft - Sharpener Actuator.....	1
6	01-402275-00594	E-Clip.....	1
7	01-402275-00595	Bushing.....	1
8	01-403275-00231	Spring - Debur.....	1
9	01-403875-00230	Frame - Debur.....	1
10	01-402275-00583	E-Clip.....	1
*11	01-404975-00485	Kit - Debur Spindle (RH) (Incls. Item 16).....	1
12	01-403375-01411	Shaft - Debur Spindle (RH).....	1
13	01-403875-00232	Skirt (Debur).....	1
14	01-403675-00283	Stone - Borazon.....	2
15	01-402275-00587	Washer.....	1
*16	01-402175-00540	Nut M6-1 Hex (RH).....	1
17	01-403275-00232	Spring - Sharpener Actuator.....	1
*18	01-402175-00540	Nut M6-1 Hex (RH).....	1
19	01-402275-00587	Washer.....	1
20	01-403875-00232	Skirt (Sharpener).....	1
*21	01-404975-00484	Kit - Sharpening Spindle (RH) (Incls. Item 18).....	1
22	01-403375-01410	Shaft - Sharpening Spindle (RH).....	1
23	01-403275-00230	Spring - Sharpener.....	1
24	01-402275-00596	Bushing.....	1
25	01-403475-01040	Washer - Fiber.....	1
26	01-404675-01158	Knife Sharpener Assy. (Incls. Items 1 thru 25).....	1

\* (When replacing left-hand threaded nuts or shafts with right-hand threaded parts, use kit item 11 or 21. Note that left-hand nuts and shafts are no longer available.)



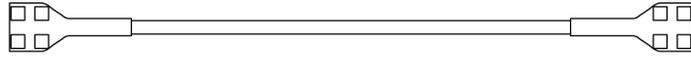
- |   |                 |                                 |
|---|-----------------|---------------------------------|
| 8 | 01-404975-00463 | Chute - Vegetable (With Pusher) |
| 9 | 01-403875-00241 | Tray - Slaw                     |
- PARTS NOT ILLUSTRATED**

PL-58984

**KICKSTAND ASSEMBLY AND ACCESSORIES**

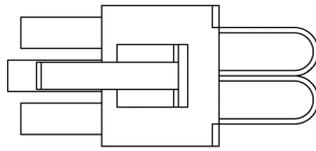
**KICKSTAND ASSEMBLY AND ACCESSORIES**

<b>ILLUS.</b>	<b>PART NO.</b>	<b>NAME OF PART</b>	<b>AMT.</b>
<b>PL-58984</b>			
1	01-402175-00527	Screw M6 x 40mm Button Socket Hd. (Automatic Slicers).....	1
2	01-402175-02869	Cap Screw Button Hd. (Manual Slicers).....	1
3	01-404375-00235	Leg - Kickstand Sub Assy.....	1
4	01-404375-00234	Bracket Assy. - Kickstand.....	1
5	01-402175-00525	Shoulder Bolt.....	1
6	01-403275-00234	Spring - Extension.....	1
7	01-404675-01139	Kickstand Assy. (Incls. Items 3 thru 6).....	1
8	01-404975-00463	Chute - Vegetable (Incls. Pusher).....	1
9	01-403875-00241	Tray - Slaw.....	1



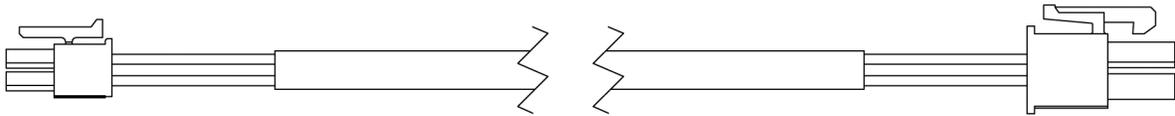
1 01-404175-00121 Jumper Wire Assy. (X13 & X13E)

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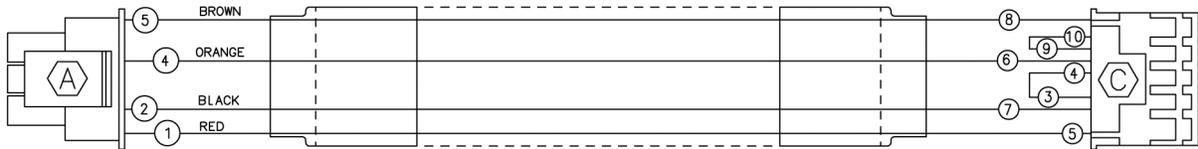
2 01-404175-00745 Plug - Jumper (J12) (X13A & X13AE)

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3 01-404175-00715 Harness - Upper Panel (Keypad to Main PCB)  
(Previous Construction X13 & X13E) (All X13A & X13AE)

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4 01-404175-00746 Harness - Upper (Current Construction X13 & X13E) (Keypad to Main PCB)

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PL-60925

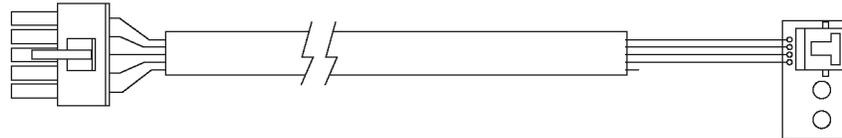
## HARNESS - CONTROL BOARD & KEYPAD

**HARNESS - CONTROL BOARD & KEYPAD**

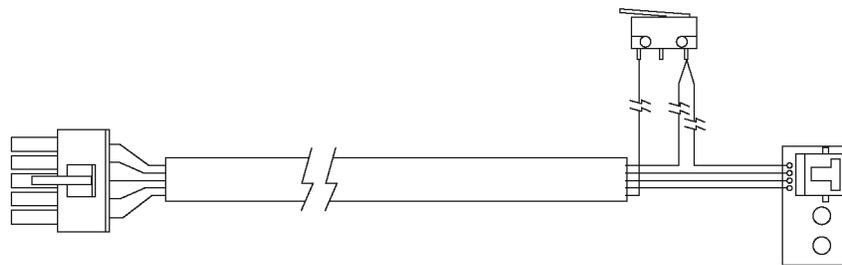
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60925			
1	01-404175-00121	Jumper Wire Assy. (X13 & X13E).....	1
2	01-404175-00745	Plug - Jumper (J12) (X13A & X13AE).....	1
3	01-404175-00715	Harness - Upper Panel (Keypad to Main PCB) (Previous Construction X13 & X13E) (All X13A & X13AE).....	1
4	01-404175-00746	Harness - Upper Panel (Current Construction X13 & X13E) (Keypad to Main PCB) .....	1



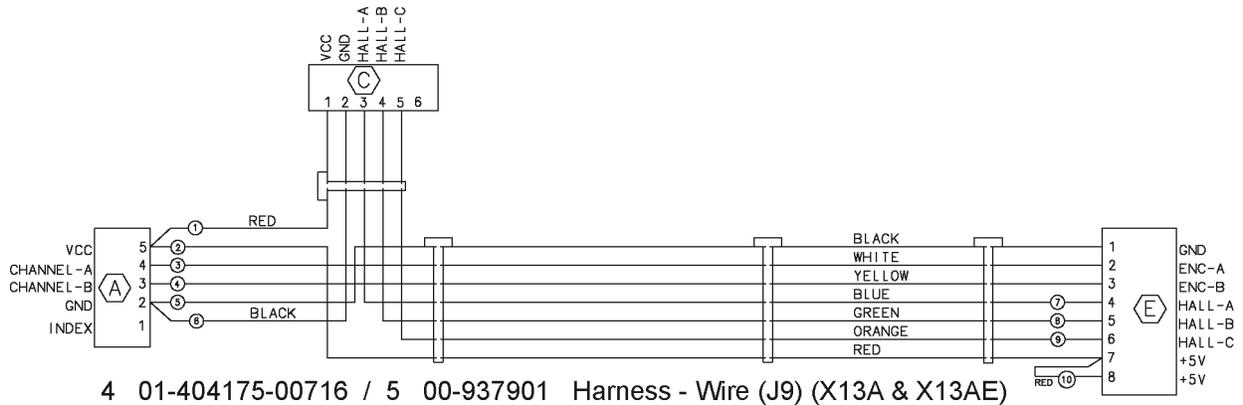
1 01-404175-00714 Flex Cable Assembly (X13A & X13AE)



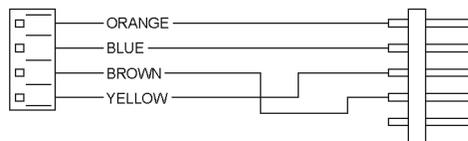
2 01-404175-00732 Harness (J4) (Non-Interlocks) (X13AE)



3 01-404175-00740 Harness (J4) (With Interlocks, Incls. Micro-Switch) (X13A)



4 01-404175-00716 / 5 00-937901 Harness - Wire (J9) (X13A & X13AE)



6 01-404175-00739 Harness Assy. (Encoder to J9 Harness)

PL-60926

**HARNESS - AUTO CONTROL & AUTO MOTOR**

**HARNESS - AUTO CONTROL & AUTO MOTOR**

ILLUS. PL-60926	PART NO.	NAME OF PART	AMT.
1	01-404175-00714	Flex Cable Assy. (X13A & X13AE).....	1
2	01-404175-00732	Harness (J4) (Non-Interlocks) (X13AE).....	1
3	01-404175-00740	Harness (J4) (With Interlocks, Incls. Micro-Switch) (X13A).....	1
*4	01-404175-00716	Harness - Wire (J9).....	1
**5	00-937901	Harness - Wire (J9) (X13A & X13AE).....	1
6	01-404175-00739	Harness Assy. (Encoder to J9 Harness).....	1

\* S/N: 311564930 and below

\*\* S/N: 311564931 and above

