



OWNER/OPERATOR MANUAL



MODELS 823E, 825E, 825A, 827E & 827A SLICERS

NOTICIA IMPORTANTE

Este manual contiene importantes instrucciones de seguridad que deben ser seguidas al 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 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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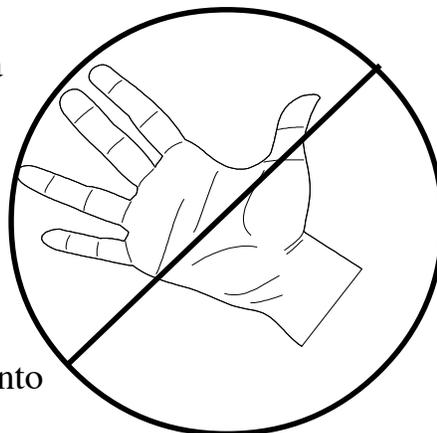
Berkel Company • World's Leading Manufacturer of Slicers and Food Processing Equipment

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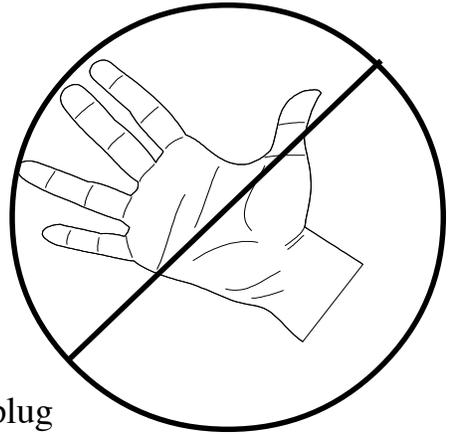
⚠ PELIGRO
CUCHILLA FILOSA
para evitar serios accidentes a su
persona siga las instrucciones de este
manual y

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.

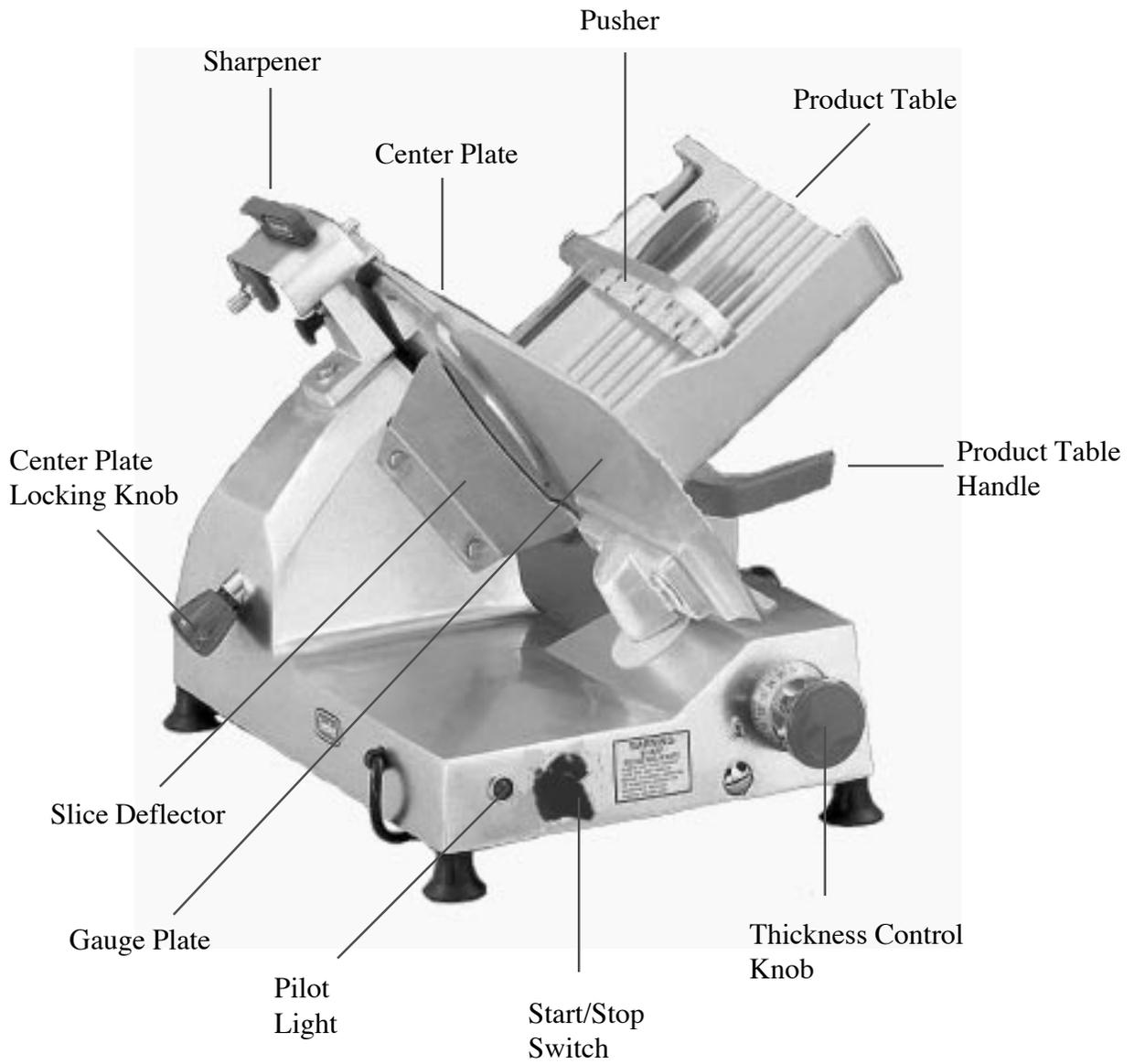


⚠ WARNING
SHARP KNIFE BLADE
to avoid serious personal injury
follow all the instructions in this manual
and

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.



MODEL 827A



WARNING

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

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

INSTALLATION

UNPACKING AND ASSEMBLY

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

WARNING

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

TESTING PRIOR TO OPERATION

1. Make sure that the ON/OFF switch is in the OFF position, and the thickness control knob is turned as far to the right as possible. This positions the gauge plate so that the knife is not exposed during testing.
2. Plug power cord into grounded 120V AC electrical outlet.

3. Slide Product Table back and forth holding on to the Product Table Handle. If there is any rough operation or obstruction, shut off, unplug power cord and call your Berkel service-man.
4. Turn the slicer ON and check for smooth knife rotation. Turn the slicer OFF.



WARNING

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

OPERATING INSTRUCTIONS

1. Rotate the pusher out of the way of the product table. Place product to be sliced on the product table. Position the pusher at the end of product. If the product you're slicing is long, place the pusher on top of the product. The pusher will feed the product toward the knife after each slice.
2. Turn the slicer ON.
3. The thickness control knob allows you to vary the thickness of the slices from paper thin to approximately $\frac{9}{16}$ " thick. To make thinner slices, turn the thickness control knob to the right. For thicker slices, turn the knob to the left.
4. A handle is provided on the product table to move it back and forth.
5. After each use of the slicer, turn the slicer OFF and the thickness control knob full right. This places the gauge plate in the closed position and covers the knife edge.



WARNING

ONLY USE THE PRODUCT TABLE HANDLE TO MOVE THE PRODUCT TABLE.

SHARPENER MAINTENANCE

1. Turn OFF the slicer, turn index knob fully to the right and unplug the power cord from the receptacle.
2. Loosen sharpener lock knob and lift off the sharpener.

3. Clean the cover with water and detergent. Carefully clean around the stones. **DO NOT** submerge the sharpener assembly. Should the assembly accidentally get wet, dry completely and oil the assembly thoroughly with Berkel Food Machine Oil before reinstalling.
4. Check the stones. If they do not turn freely, are greasy or are full of metallic build-up, they must be cleaned. (See “Cleaning the Sharpening Stones,” page 7). If the stones are cracked or chipped they must be replaced.
5. Oil sharpener shafts. Place a few drops of Berkel Food Machine Oil on each shaft. Move the sharpening and deburring stone push buttons back and forth to make sure that the stones move in and out easily. Also, rotate the stones to make sure they turn freely.
6. Oil the mounting post.
7. Replace sharpener. Sharpener must be all the way down protecting the top of the knife. Lock in place.

CLEANING INSTRUCTIONS

CLEANING SHARPENING STONES

CAUTION

Dirty Stones Cannot Sharpen!

IF THE SHARPENING STONES HAVE BECOME COATED WITH FOOD FATS OR METALLIC BUILD-UP, THEY WILL NOT SHARPEN EFFECTIVELY.

Each time the sharpener is used, the sharpening stones should be examined for cleanliness. Turn off slicer, close the gauge plate, unplug power cord and remove sharpener. If there is evidence of fatty or metallic build-up in the stones, they must be cleaned. Otherwise, they will not have the abrasive quality necessary to sharpen.

Clean as follows:

1. Remove the nuts and take the stones off the shafts.
2. Soak the stones in a solution of dish soap (i.e. Joy, Dawn, etc.) and water for one hour.
3. Scrub stones with a stiff bristle brush (Berkel Part # 4975-9237).
4. Rinse thoroughly at a sink.

5. Shake excess water out and pat partially dry with paper toweling or a clean cloth towel. Set aside to air dry.
6. Once the stones are dry (after 24 hours), oil the shafts with Berkel Food Machine Oil.
7. Reassemble.

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

CLEANING & SANITIZING

1. Turn slicer OFF and unplug the power cord.
2. Turn the thickness control knob all the way to the right to close the gauge plate.
3. Remove the product table locking knob.

 WARNING
THE PUSHER CAN SLIDE OR ROTATE, SO KEEP THE PRODUCT TABLE LEVEL IN THE NEXT STEP.

4. Remove the product table.
5. Remove the slice deflector which is attached to the main slicer body.
6. Unscrew the center plate locking knob. Push on the knob to move the center plate off the knife. Remove both the center plate and the locking knob.
7. Clean and sanitize removed parts. Wash these parts in hot water with detergent, rinse in hot water and rinse again in sanitizing solution. Let the parts air dry. Berkel recommends using USDA approved sanitizer, Berkel part number 4975-00400.

CLEANING THE KNIFE

1. Switch slicer off and unplug the power cord.
2. Make sure thickness control knob is fully to the right, so the gauge plate covers the knife.
3. Clean front of knife, moving from center outward.

4. Clean back of knife. Repeat cleaning both front and back of knife with clear water. Always move from the center outward. **NEVER MOVE YOUR HAND TOWARDS THE EDGE OF THE KNIFE.** Sanitize and allow to dry.

REASSEMBLY

1. Be certain the thickness control is fully to the right.
2. Place center plate over the knife.
3. Place a drop of Berkel Food Machine Oil on the threads of the center plate knob.
4. Insert center plate locking knob and tighten. Make snug but **DO NOT** overtighten.
5. Replace slice deflector.
6. Replace product table. Hold the product table with both hands and set it carefully in place. **REMEMBER** that the pusher is loose and can slide.
7. Tighten the product table locking knob.
8. Coat the pusher rod with a thin film of Berkel Food Machine Oil and move the pusher back and forth to distribute the oil.
9. Check the guards. Make sure slice deflector, sharpener and center plate knife guard are in place and clear of the knife. Also, make sure that the product table moves back and forth easily.
10. Clean slicer base. Use a cloth and cleaning solution. Rinse with hot water. Sanitize and let air dry.
11. Plug in the power cord.

SHARPENING INSTRUCTIONS

CAUTION

**KNIFE SHOULD BE SHARPENED AT A MINIMUM ON A DAILY BASIS.
DO NOT SHARPEN A KNIFE THAT IS NOT CLEAN. YOU WILL DAMAGE THE
SHARPENING STONES AND BE UNABLE TO SHARPEN THE KNIFE.**

1. Switch **OFF** the power.

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

Your slicer is now sharpened, cleaned and sanitized—ready to use.

TROUBLESHOOTING

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

Product not slicing properly; thick and thin or irregular slices

1. Is the knife sharp? If not, sharpen according to instructions (page 9). Remember, only sharpen a clean knife.
2. Does the product size exceed the capacity of the slicer? Too large a product may rub against the sharpener assembly causing interference to normal slicing.
3. Is the product positioned correctly and held securely on product table? If not, product may move or rotate during slicing operation resulting in partial or thick and thin slices.

4. Are all components held securely in place? A loose product table or pusher can cause inconsistent slices.

Knife not sharpening

1. Are sharpening procedures being followed exactly as explained in this manual (page 10).
2. Are sharpening stones clean? If not, clean according to instructions given in “Sharpener Maintenance” section (page 7).
3. Is the knife clean? If coated with food fats, sharpener stones cannot sharpen. Clean per instructions (page 7).
4. Are sharpening stones making solid contact with the knife? If not, have your Berkel serviceman adjust them to the proper height.
5. Are sharpening stones severely worn and not making contact with the knife? Are the sharpening stones cracked or chipped? If so, have your Berkel serviceman replace and adjust the new stones to the proper position for best sharpening results.

Electrical failure

1. Is slicer fully plugged into a properly grounded 120/AC outlet? If properly connected, the red or white power on light should be on when switch is in the ON position.
2. Inspect power cord. Has it been damaged, cutting off electrical flow? If so, call your Berkel serviceman to replace the power cord.
3. Is ON/OFF switch in the ON position?
4. Are you getting electricity from the wall outlet? Check by plugging in another piece of equipment with the same electrical requirements. Also, check circuit breaker or fuse
5. If you are getting electrical power and your slicer is still not operating, contact your Berkel serviceman.

Thickness control knob not operating gauge plate

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

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

REPAIR PARTS/REPAIR SERVICE

Please contact your Designated Berkel Service Location for any repair parts and/or repair service required on your Berkel slicer. Additional information may be obtained from:

Service Support Center
 Berkel Company
 4406 Technology Drive
 South Bend, Indiana 46628-9700
 574/232-8222 · Fax 574/232-8116
 (800)348-0251

SPECIFICATIONS

	823E	825E	825A	827E	827A
DIMENSIONS					
Width	15 ¹ / ₂ " (394 mm)	17 ¹ / ₂ " (445 mm)	17 ¹ / ₂ " (445 mm)	17 ¹ / ₄ " (438 mm)	20" (508 mm)
Depth	18 ³ / ₄ " (476 mm)	21 ¹ / ₈ " (537 mm)	21 ¹ / ₈ " (537 mm)	22" (559 mm)	25 ¹ / ₄ " (641 mm)
Height	14 ¹ / ₂ " (368 mm)	14 ³ / ₄ " (375 mm)	15" (381 mm)	16" (406 mm)	16 ⁷ / ₈ " (429 mm)
KNIFE	9" (220 mm)	10" (250 mm)	10" (250 mm)	12" (300 mm)	12" (300 mm)
MOTOR	¹ / ₄ hp; 2.5A 120-60-1	¹ / ₃ hp; 2.5A 120-60-1			
NET WEIGHT	29 lb. (13 kg)	33 lb. (15 kg)	37 lb. (17 kg)	41 lb. (19 kg)	60 lb. (28 kg)
MAXIMUM SLICE THICKNESS	⁹ / ₁₆ " (14 mm)				
CUTTING CAPACITY					
Width	7 ¹ / ₈ " (181 mm)	7 ¹ / ₂ " (191 mm)	8 ³ / ₄ " (222 mm)	8 ³ / ₄ " (222 mm)	10 ³ / ₄ " (273 mm)
Height	6" (152 mm)	6" (152 mm)	6" (152 mm)	7 ¹ / ₄ " (184 mm)	7 ⁵ / ₈ " (194 mm)
Diameter	6" (152 mm)	7" (178 mm)	7" (178 mm)	7" (178 mm)	7 ³ / ₈ " (187 mm)

Warranty

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

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

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

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

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

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

¹ Model 180 slicers carry a 90-day warranty.

