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# ***Owner/Operator Manual***



## **MODEL 829A-PLUS**

### **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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## 1. GENERAL SAFETY INSTRUCTION



# WARNING

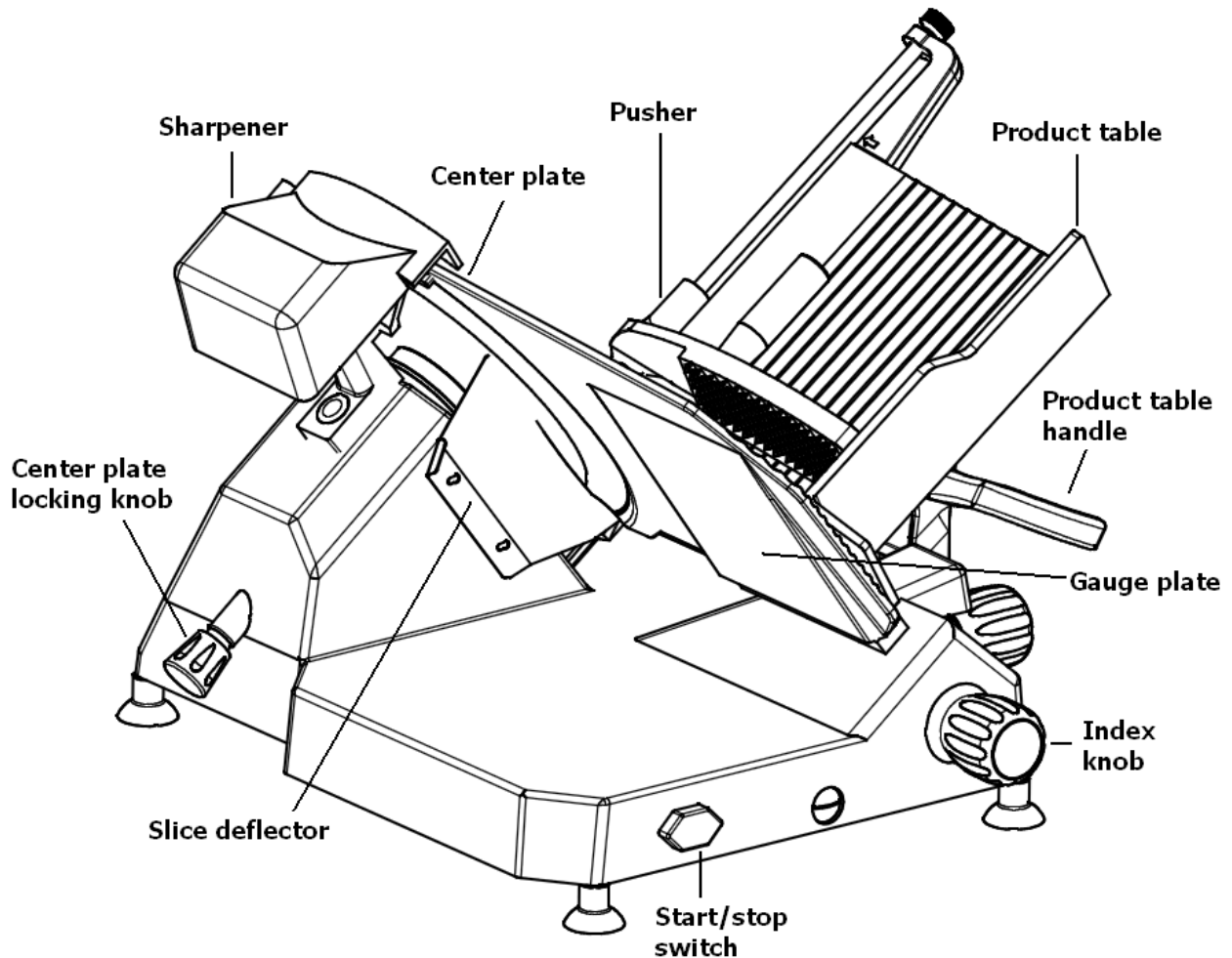
### **SHARP KNIFE BLADE** **to avoid serious personal injury** **follow all the instructions in this manual** **and**

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.



## 2. EQUIPMENT DESCRIPTION for:

### ❖ 829A-PLUS



## WARNING

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

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

### 3. 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), 16 oz. bottles (Part #4675-0183) or gallons (Part #4675-0184).

### 4. TESTING PRIOR TO OPERATION

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



#### **WARNING**

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

## 5. OPERATING INSTRUCTION

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

## 6. SHARPENER MAINTENANCE

1. Turn OFF the slicer, turn index knob fully to the right and unplug the power cord from the receptacle.
2. Rotate the sharpener cover back as far as it will go
3. Clean the cover with water and detergent. Carefully clean the sharpener assembly and around the stones. Oil the spindle and bearing assemblies with Berkel Food Machine Oil.
4. Check the stones. If they do not turn freely, are greasy or are full of metallic build-up, they must be cleaned. (See "Cleaning the Sharpening Stones," page 7). If the stones are cracked or chipped they must be replaced.
5. Rotate the cover down and in place covering the sharpener assembly.

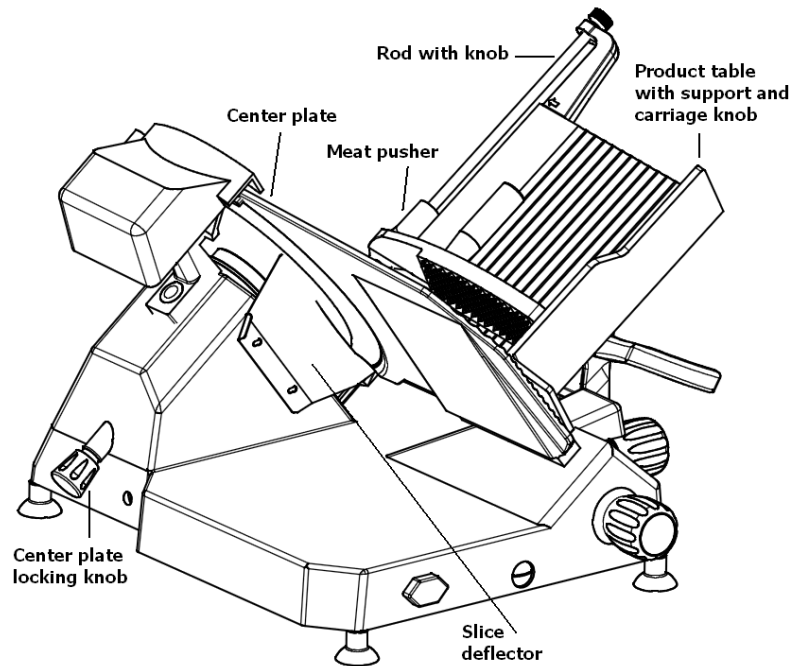
## 7. CLEANING AND SANITIZING INSTRUCTION

### 7.1 GENERAL INFORMATION

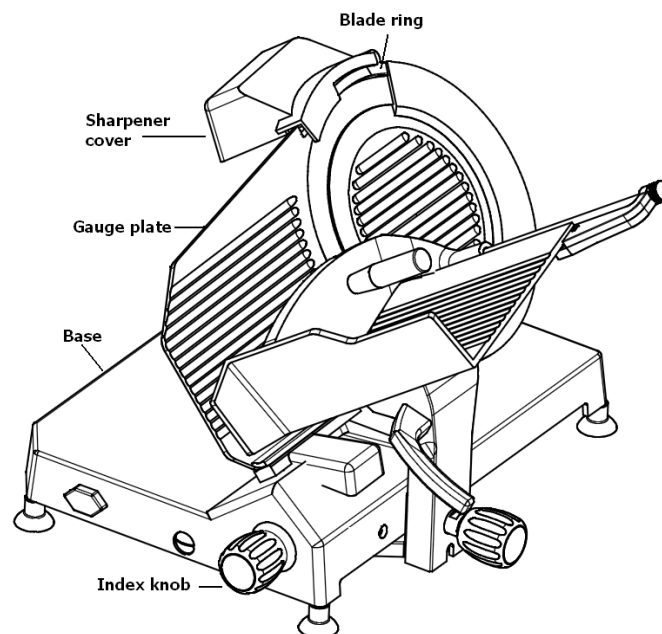
***This machine shall be cleaned and sanitized at intervals to comply with national, state and/or local health codes.***

We recommend that the machines should be properly cleaned at least once a day; if necessary even more. If the machines have not been used for a while they must be cleaned before use as well.

## **Parts that must be removed for cleaning**



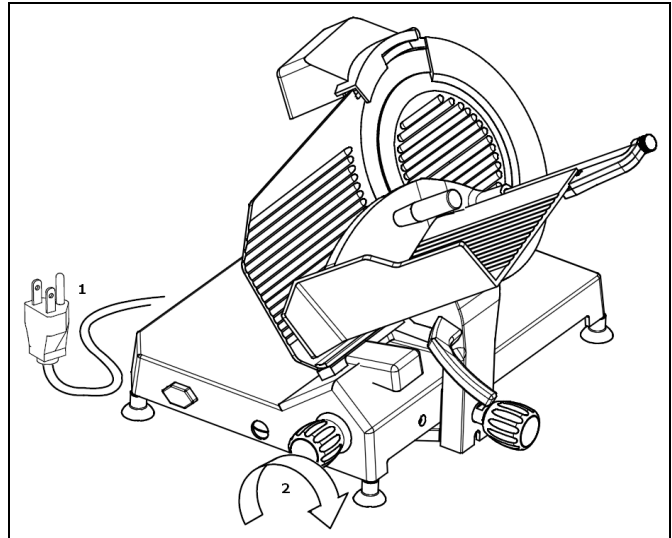
## **Other parts that must be cleaned**





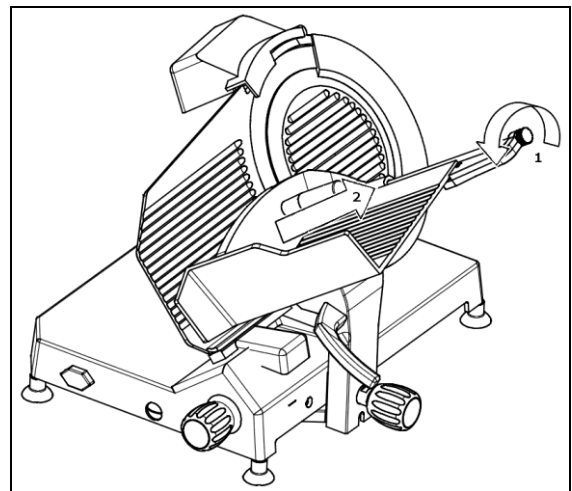
## 7.2 DISASSEMBLING THE MACHINE FOR CLEANING

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



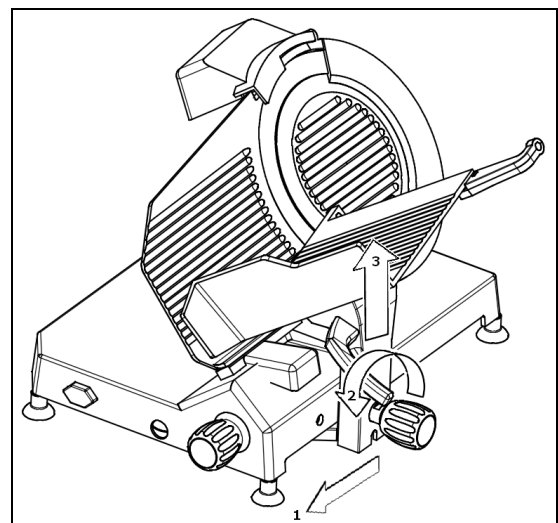
### Disassembling the Meat Pusher

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



### Disassembling the product table

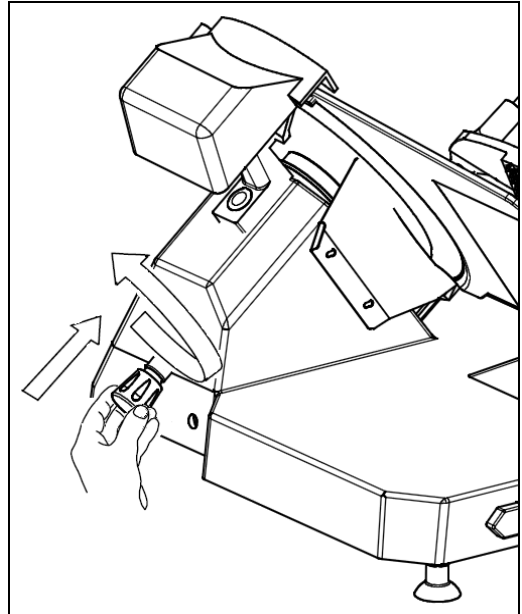
1. Turn the locking knob counter clockwise all the way, removing the knob itself;
2. Take out the whole group by pulling it upwards.



## 7.2 DISASSEMBLING THE MACHINE FOR CLEANING *(continued)*

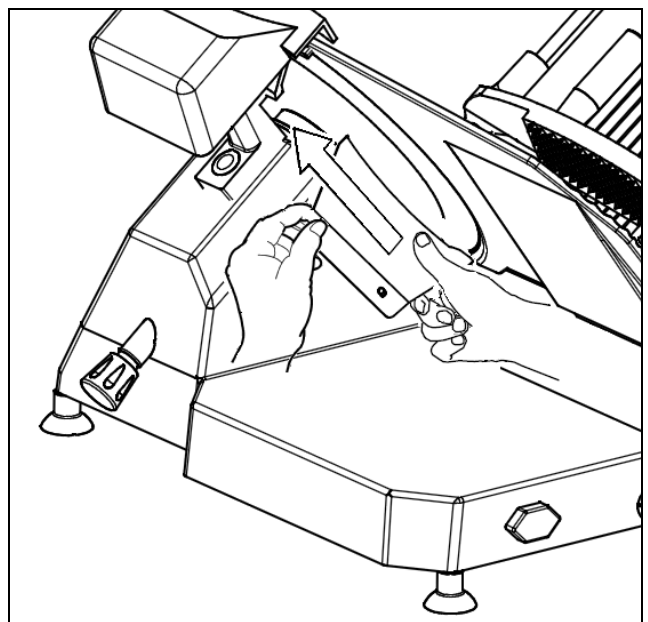
### Disassembling the Center Plate

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



### Disassembling the Slice Deflector

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



## 7.3 PRODUCTS TO BE USED FOR CLEANING

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

The sanitizer concentration shall comply with Section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration, and Hardness of the FDA Food Code.

Berkel recommends using USDA approved sanitizer, Berkel part number 4975-00400

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

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

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

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

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

## 7.4 CLEANING SHARPENING STONES



### CAUTION

#### **Dirty Stones Cannot Sharpen!**

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

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

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

Clean as follows:

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

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

## 7.5 CLEANING THE BLADE



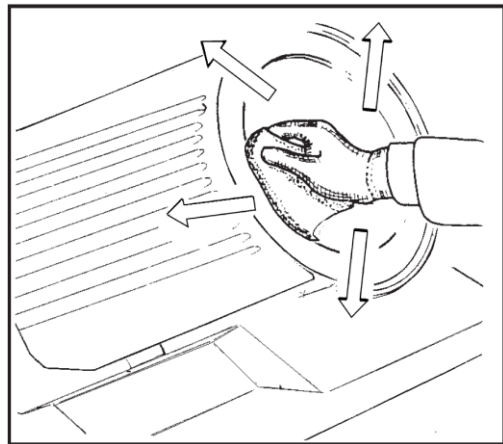
### WARNING

Use protective gloves and concentrate on the job at hand.

### DANGER!

Make sure thickness control knob is fully to the right, so the gauge plate covers the knife.

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

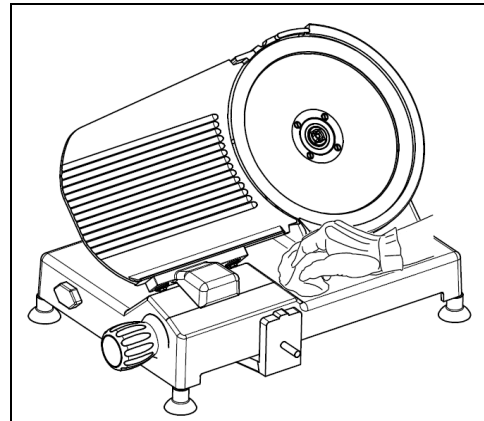


## 7.6 CLEANING THE RING GUARD

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

## 7.7 CLEANING THE BODY OF THE MACHINE

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



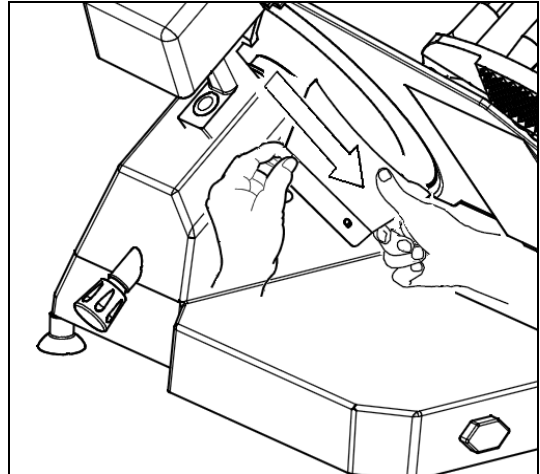
## 7.8 CLEANING THE COMPONENTS IN THE BASE

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

## 7.9 REASSEMBLING THE SLICING MACHINE

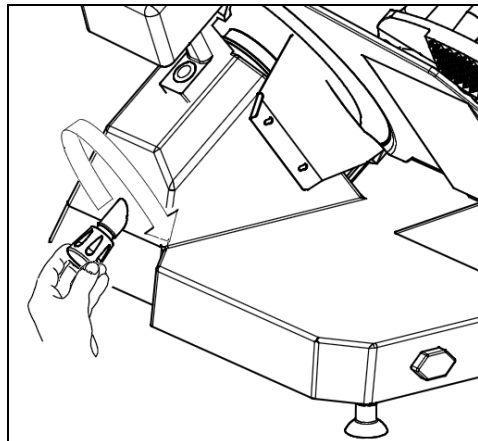
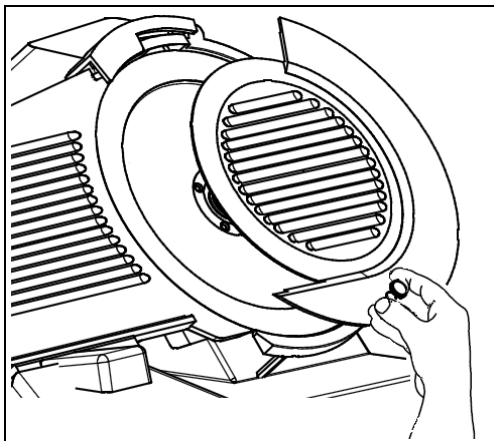
### Reassembling the slice deflector

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



### Reassembling the Center Plate

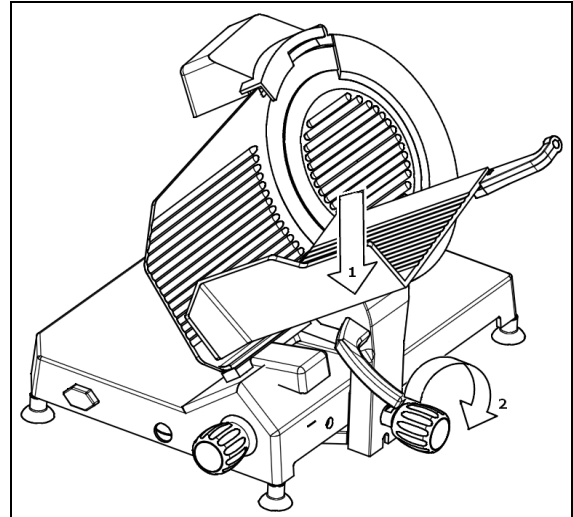
1. Replace the center plate as shown in the picture making sure the section joint is in its proper place;
2. Insert the tension rod for locking and screw completely. Reassemble carefully and do not strip the rod threads or center plate bushing threads



## 7.9 REASSEMBLING THE SLICING MACHINE *(continued)*

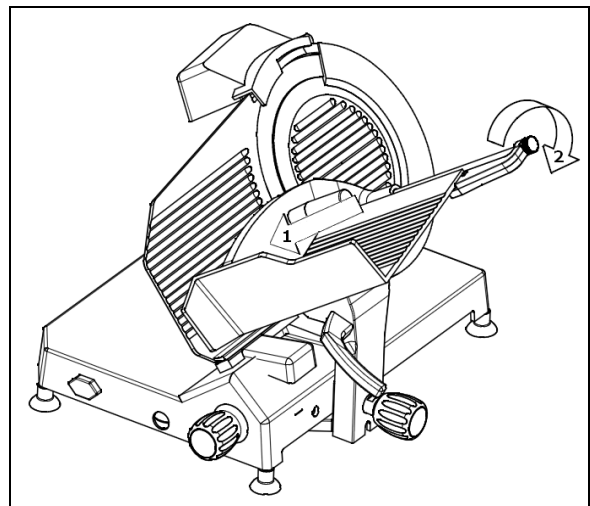
### Reassembling the product table

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



### Reassembling the meat pusher

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





## 8. SHARPENING INSTRUCTIONS



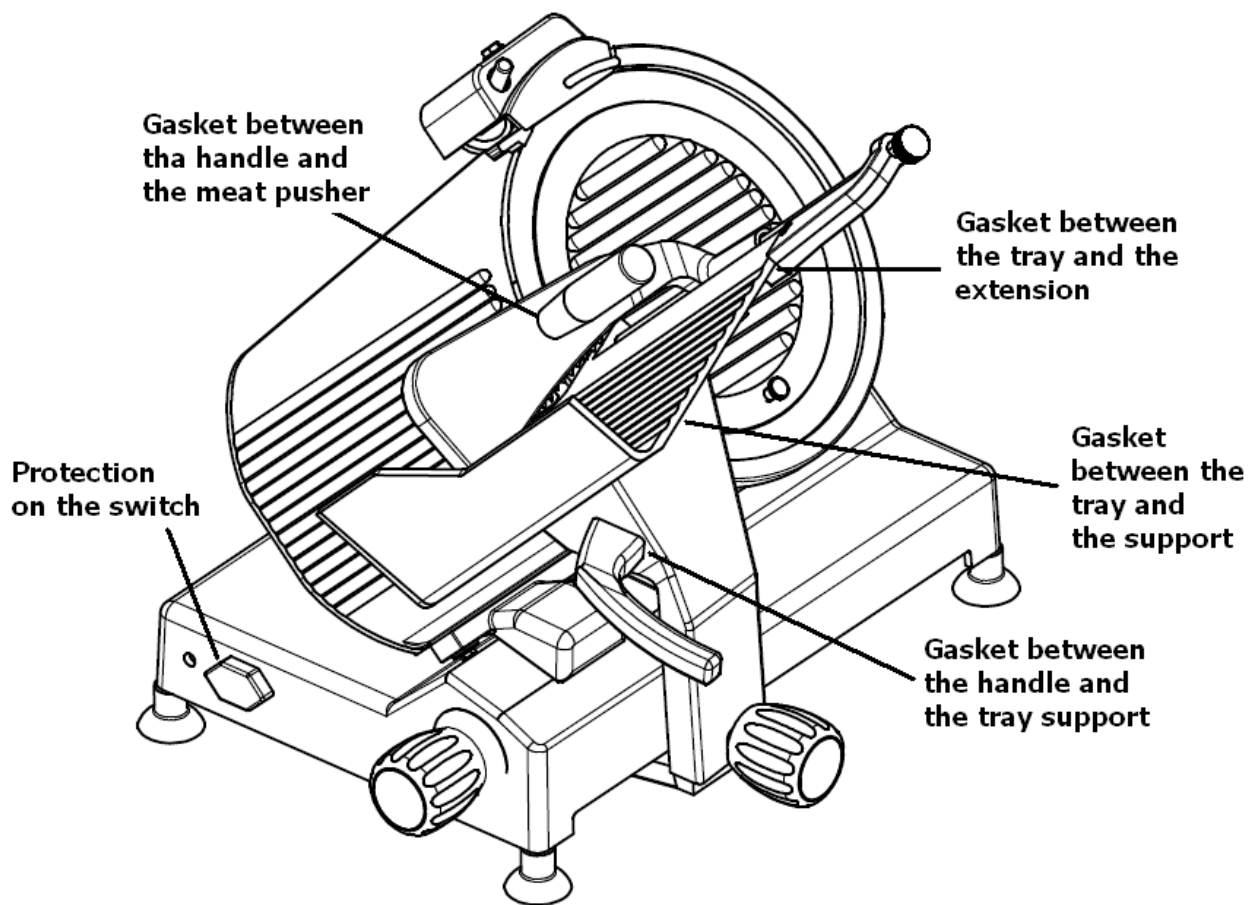
### CAUTION

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

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

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

## 9. GASKET INSPECTION



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

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



### **WARNING**

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

## 10. 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 13). 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 the 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 13).
2. Are sharpening stones clean? If not, clean according to instructions given in "Sharpener Maintenance" section (page 6).
3. Is the knife clean? If coated with food fats, sharpener stones cannot sharpen. Clean per instructions (page 10).
4. Are sharpening stones making solid contact with the knife? If not, have your Berkel serviceman adjust them.
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 115V AC outlet? If properly connected, the white power ON light should be illuminated when the slicer is on.
2. Inspect power cord. Has it been damaged, cutting off electrical flow? If so, call your Berkel serviceman to replace the power cord.
3. 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.
4. If you are getting electrical power and your slicer is still not operating, contact your Berkel serviceman.

## 10. TROUBLESHOOTING *(continued)*

### **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 Hobart or Berkel Serviceman.

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

## 11. REPAIR PARTS/REPAIR SERVICE

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

Additional information may be obtained from:

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



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## 12. WARRANTY

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

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

Berkel's obligation and liability under this warranty is expressly limited to repairing or replacing equipment that proves to be defective in material or workmanship within the applicable warranty period. Berkel or a Designated Berkel Service Location will perform all repairs pursuant to this warranty. Berkel expressly excludes responsibility for incidental or consequential damages to buyer or 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.





