



The Choice of Experience

OWNER/OPERATOR MANUAL



MODEL MB BREAD SLICER

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 bread 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 reciprocating blades. 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

BERKEL COMPANY

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PELIGRO

CUCHILLA FILOSA

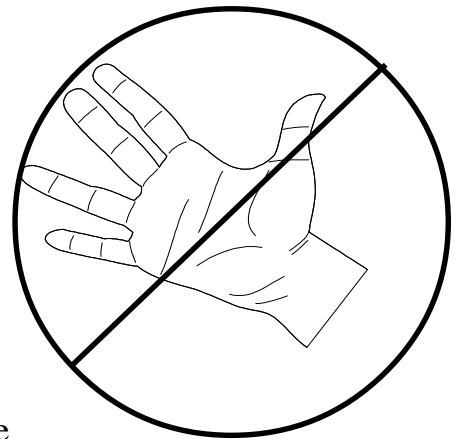
para evitar serios accidentes a su persona siga las instrucciones de este manual y

1. NUNCA utlice esta maquina sin previa instruccìun y autorizaciùn de su supervisor.
2. SIEMPRE vea que la base del recipiente este bien atornillada y bien apretada.
3. LOS PROTECTORES deben estar en su lugar, ANTES de enchufar y conectar la maquina.
4. USE SIEMPRE el enchufe de tres clavijas suministrado.
5. NUNCA use nada mas ademas que el prensador para alimentar la maquina.
6. PARE LA MAQUINA INMEDIATAMENTE si algun material extraño cae entre el recipiente. Apague y desenchufe la maquina antes de remover el material extraño.
7. MANTENGA la manos, los brazos, el cabello y ropa suelta LEJOS de las partes en movimiento.
8. NUNCA heche a andar la maquina para remover la cuchilla y el plato.
9. APAGUE Y DESENCHUFE LA MAQUINA del tamacorriente antes de limpiar, sanitizar, o darle servicio.
10. UTILIZE SOLAMENTE los platos y cuchillas suministradas por el fabricante.
11. EN CASO de que los membretes de 'PELIGRO' se desprendan de la maquina o sean ilegibles, llame al fabricante o a su representante de service Berkel para que lo reemplace sin cargo.

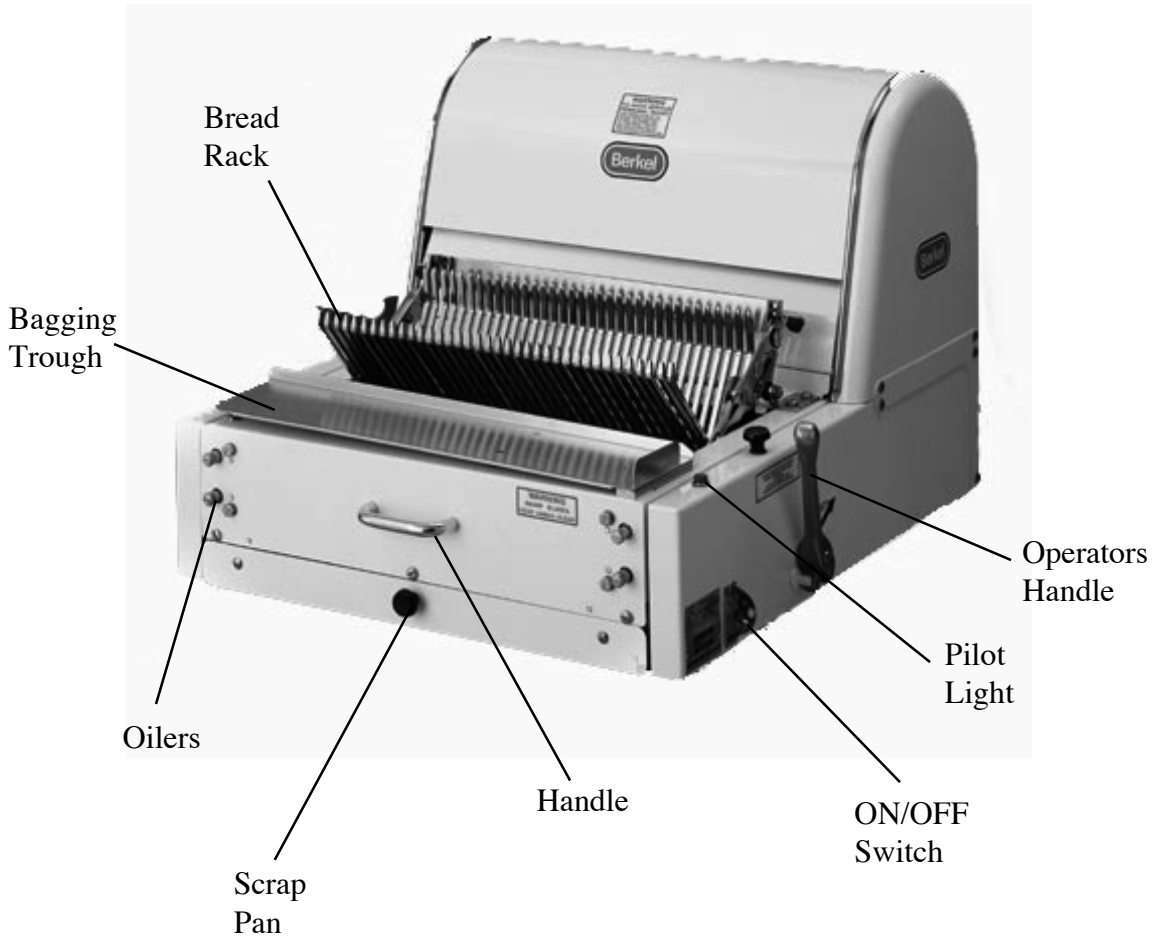


⚠ WARNING
SHARP KNIFE BLADE
to avoid serious personal injury
follow all the instructions in this manual
and

1. NEVER touch this machine without training and authorization by your supervisor.
2. ALWAYS turn off and unplug this machine before cleaning or servicing.
3. ALWAYS use the handle provided to lift the cutting frame assembly and ensure the cutting frame assembly is in its raised and locked position before loading.
4. ALWAYS keep hands away from the cutting assembly area.
5. ALWAYS keep hands, arms, hair and loose clothing clear of all moving parts.
6. SHOULD MACHINE JAM, turn off and unplug before removing obstruction.
7. Make sure all hardware is tight and in place before starting this machine.
8. Machine must be on solid, level surface.
9. ALWAYS use three pronged plug provided.
10. 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 IDENTIFICATION



INTENDED USES AND SAFETY CHARACTERISTICS

INTENDED USES

The model MB Bread Slicer is designed for cutting the following types of products:

- Bread or dough products
- Onions
- Mushrooms

The following types of items are NOT suitable for slicing on the Model MB Bread slicer:

- Non-food products
- Meats
- Cheeses

SAFETY CHARACTERISTICS

Automatic shut off at the end of the cutting cycle.

Automatic shut off if the slicer is not level.

UNPACKING AND INSTALLATION

WARNING

The slicer is very heavy. To prevent personal injury, never attempt to lift or move the slicer by yourself. Always use a lift truck or get the assistance of another individual.

Note: Immediately after unpacking, check the slicer for shipping damage. If the equipment is found to be damaged, save everything! Notify the carrier within 15 days of delivery.

1. Carefully remove the cardboard carton from around the slicer.
2. Get assistance from another individual and place the slicer in a solid, level location that is free of any obstructions.
3. If the slicer is to be mounted to the optional stand, there are four threaded holes next to the legs. Route 3/8-16 x 1¾ bolts through the stand top and screw into the base of the slicer.
4. The front, right foot is adjustable to aid in leveling the slicer.

WARNING

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

Note: The model and serial number plate is located on the right side of the bread slicer near the master power switch.

OPERATION

LOADING THE LOAF

1. Plug the slicer in. The pilot light will illuminate.
2. Turn the ON/OFF switch (the toggle switch on the lower right hand side of the bread slicer) to the “ON” position.
3. Use the handle (positioned on the front of the bread slicer) to raise the cutting frame assembly until it locks in a fixed, raised position and the bread rack pivots forward to its lowered position.

WARNING

The slicer blades are now exposed. Use extreme caution around the blades.

4. Place the loaf of bread to be sliced on the bread rack under the raised cutting frame assembly.

SLICING THE LOAF

1. Lift the operating handle. The operating handle is located on the right hand side of the bread slicer. A sticker on the slicer indicates the direction to move the handle.

WARNING

To prevent the possibility of serious cuts, keep your hands away from the cutting frame assembly.

2. The bread slicer is now “ON” and the blades are making a reciprocating motion.
3. The cutting frame assembly will slowly drop to its lowered position; it will take about 8 (eight) seconds to completely slice through the bread.
4. The bread slicer will automatically turn “OFF” when the cutting frame assembly has reached its bottom position.

Note: When cutting hot or soft textured breads, slow down the downward motion of the cutting frame assembly by holding onto the front handle until the blades have cut through the crust.

Removing the Loaf

1. Wait until the blades have stopped moving.

2. Place your right and left hands against the respective ends of the sliced loaf.
3. Gently squeeze and lift the loaf off the rack and place it on the bagging trough at the front of the bread slicer
4. Slide the bag over the sliced loaf.
5. Push the bread and bag off the trough and set it aside.
6. Continue to slice using the same procedure as just described.

⚠ WARNING

To prevent the possibility of serious cuts, be sure to always return the master switch to the “OFF” position when not using the bread slicer.

CLEANING AND SANITIZING

⚠ WARNING

To prevent the possibility of serious cuts, do not lift the cutting assembly while cleaning the slicer.

1. Turn the master power switch “OFF” and unplug the slicer from the wall outlet.
2. Wipe the bread crumbs from the following areas:
 - Loading area
 - Blade area
 - Bagging trough
3. Once the above areas have been cleaned, remove and clean the scrap pan.
4. Clean the outer frame daily with a soft cloth moistened with Berkel Food Machine Oil.
5. Spray the slicer with sanitizing solution. Berkel recommends using USDA approved sanitizer, Berkel part number 4975-00400.

MAINTENANCE

This machines greatest enemy is friction.

There are four oil cups located on the front of the bread slicer. Rotate the four outer sleeves clockwise such that the openings are pointed up. This will expose the oil cups. These should be filled

weekly, but possibly sooner if needed, to maintain lubrication. Once oil has been put in the cups, close them by turning clockwise.

WARNING

To prevent product contamination, only use USDA authorized oil. Note: USDA authorized Berkel oil is available in 2 ounce (4675-00182), 16 ounce (4675-00183), and 1 gallon (4675-00184) containers.

TROUBLESHOOTING

ELECTRICAL FAILURE

1. Is the pilot light illuminated?
 - 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. Also, check the circuit breaker or fuse.
2. Is the master power switch in the “ON” position?
3. Have you lifted the operating lever as far as possible?

BREAD NOT CUTTING PROPERLY

1. Is the bread rack clear of all foreign material?
2. Are the blades dull or broken? If so, have the blades replaced by your local Designated Berkel Service Location.
3. Does it appear as though the blade rack assembly is falling too fast or slow for the product you are slicing? If so, contact your nearest local Designated Berkel Service Location.

MOTOR RUNS BUT NO BLADE MOVEMENT

1. Broken drive belt. Have the drive belt replaced or adjusted by your local Designated Berkel Service Location.

If the correction of any of the above conditions does not result in a functional bread 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 grinder. Additional information may be obtained from:

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

SPECIFICATIONS

CAPACITY	Loaves up to 15 ½" (394 mm) length. Cycle time is approximately 8 seconds per loaf.
WEIGHT	
<i>Net</i>	210 lbs. (95 kg)
<i>Shipping</i>	240 lbs. (109 kg)
OVERALL DIMENSIONS	
<i>Height</i>	18 9/16" (471 mm)
<i>Width</i>	24 ½" (622 mm)
<i>Depth</i>	27" (686 mm)
SLICE THICKNESS	Either 3/8" (9 mm), 7/16" (11 mm), ½" (13 mm) or ¾" (19 mm) are available
BLADES	Special heat-treated alloy carbon steel
BAGGING DEVICE	Convenient front mounted, stainless steel bagging trough
SCRAP PAN	Removable, easy front access location
LEVELING	Adjustable right front foot
ELECTRICAL	
<i>Motor</i>	1/3 hp, 115 volt, 60 cycle, 6.2 amp
<i>Switch</i>	Toggle type ON/OFF with safety guard
<i>Cord</i>	8' with three-pronged, grounding plug
<i>Pilot Light</i>	Red, indicating slicer is plugged in

OPTIONAL EQUIPMENT

(at additional cost)

CHROME ONION BLADES	4575-09693
MATCHING STAND	4975-00418 w/o castors 4975-00419 w/ castors
4" EXTENSION LEGS	4975-00052 (set of four)

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.