



OWNER/OPERATOR MANUAL

MODELS 705 & 705S TENDERIZER

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 tenderizers are designed to tenderize/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 tenderizer 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 tenderizer 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 tenderizers will be used. You, the owner and operator, must remain alert to the hazards posed by the function of a tenderizer—particularly the sharp rotating blades/knives. 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 TENDERIZER.**

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

BERKEL COMPANY

4406 Technology Drive · South Bend, Indiana 46628-9700

574/232-8222 · Fax 574/232-8116

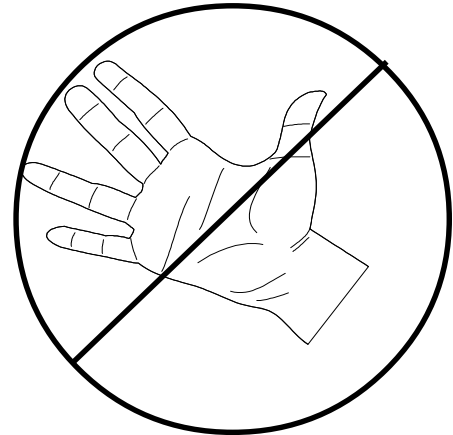
(800)348-0251

PELIGRO

CUCHILLA FILOSA

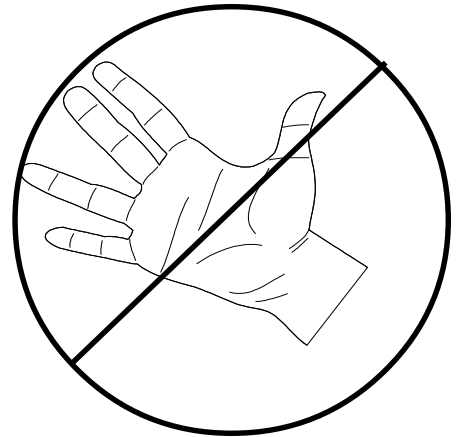
para evitar serios accidentes a su persona siga las instrucciones de este manual y

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 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.

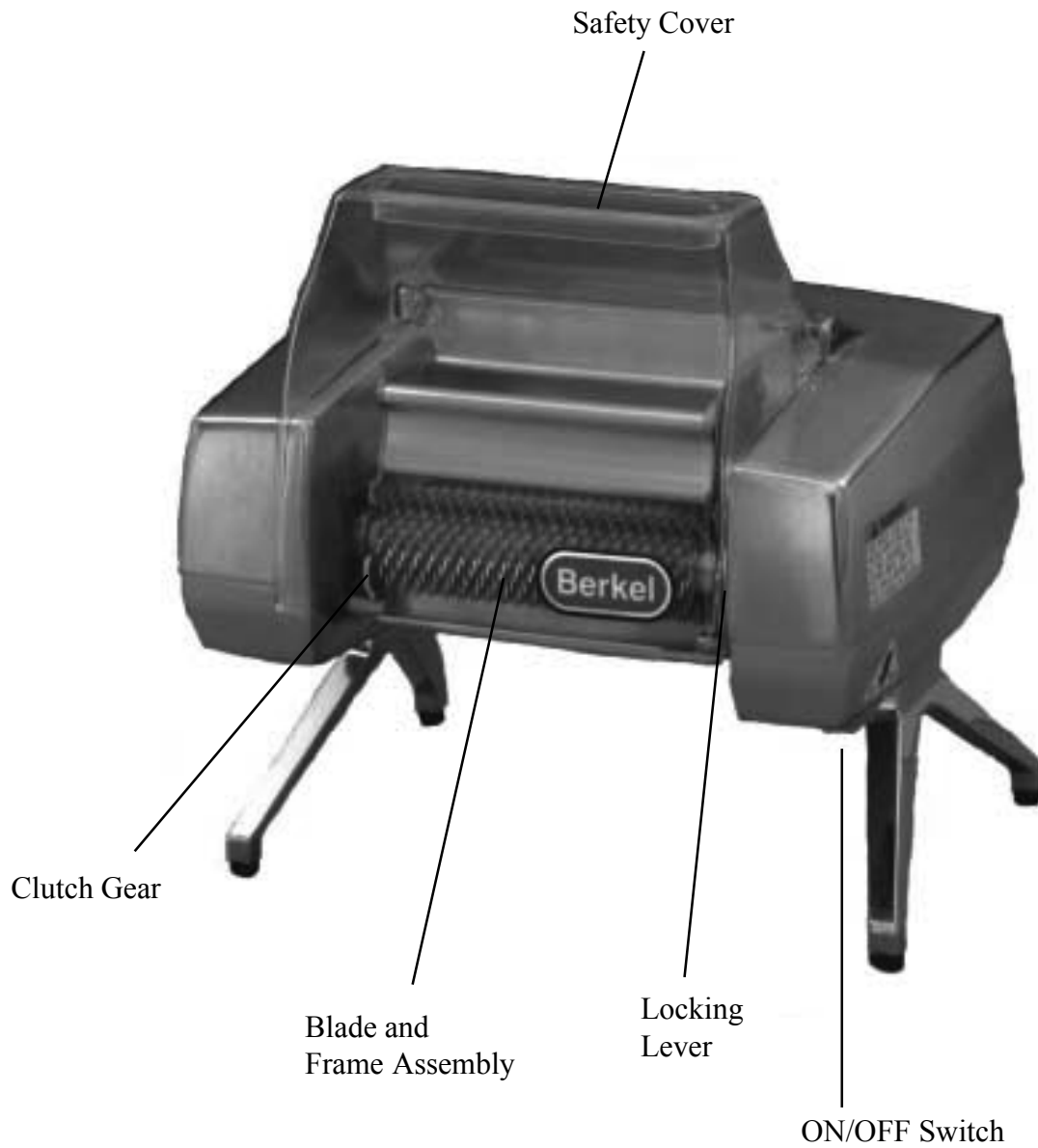


⚠ WARNING
SHARP KNIFE BLADE
to avoid serious personal injury
follow all the instructions in this manual
and

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.
11. USE ONLY the attachments provided by the manufacturer.
12. 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

The 705 and 705S tenderizers are designed for processing the following types of food products:

- Beef
- Poultry
- Pork
- Vegetables

The following items are not suitable to be processed on the 705 and 705S tenderizers:

- Products on/with bones
- Frozen products
- Non-food products

SAFETY CHARACTERISTICS

- The cover is equipped with a safety interlock that will not allow the tenderizer to be turned on unless the cover is in the down position.
- The tenderizer does not cause noise pollution; the noise level is below 70dB.
- Make sure the line voltage matches the tenderizer before the main is connected; voltage is listed on the serial plate.

 **WARNING**

TO PREVENT SERIOUS PERSONAL INJURY, DO NOT MODIFY
OR REMOVE THE SAFETY PROVISIONS IN ANY WAY.

UNPACKING & INSTALLATION

1. Unpack the Blade and Frame assembly from its carton.
2. Raise the cover to its top position.
3. Lift the blade and frame assembly by gripping the knife frame guides in the center, with drive clutches to your left. Lower the blade and frame assembly into the front of the machine until it rests firmly on the four (4) support pins. Slide assembly to the left, which engages the clutches.
4. Lower the safety neck forward into the operating position.

⚠ WARNING

FOR PERSONAL SAFETY, THIS TENDERIZER WILL NOT OPERATE WITHOUT THE SAFETY NECK IN PLACE. NEVER RAISE OR LOWER THE SAFETY NECK WITH THE MACHINE TURNED ON, BOTH FOR PERSONAL PROTECTION AND MACHINE PROTECTION. ALWAYS TURN MACHINE OFF WHEN NOT IN USE. ONLY RUN MACHINE BY USING THE ON/OFF SWITCH, NEVER BY RAISING OR LOWERING THE COVER.

5. Uncoil power cord and plug into a grounded, approved outlet. (Specifications for this machine are found on the serial plate located on the left-hand leg.)
6. Push ON/OFF rocker switch to ON. If cutting knives do not rotate, turn machine OFF and unplug power cord. Lack of rotation indicates that the clutches are not engaging. Raise the safety shield and slide the assembly to the left. Lower safety shield, plug in power cord and turn ON.

THE TENDERIZER IS NOW READY TO USE.

CLEANING & MAINTENANCE

1. Turn off machine and unplug power cord.
2. Remove safety cover by raising cover and pulling the spring loaded pivot knob to your left. Lift out.
3. Hand wash and rinse the safety cover and set it aside to air dry. Sanitize with an approved sanitizer before reassembling. Only use an approved sanitizing solution, Berkel part number 4975-00400.

⚠ WARNING

TO PREVENT CUTS, ALWAYS WEAR APPROVED SAFETY GLOVE WHEN HANDLING STIR-FRY BLADES.

4. Grip the blade and frame assembly at the center of the frame sides. Move to the right to disengage from the clutch. Lift out and set it on a working surface.
5. Push down the locking plate on the right side of the assembly.

⚠ WARNING

KNIVES ARE SHARP. ONLY HANDLE BLADES AND KNIVES BY THE SHAFT ENDS TO AVOID CUTTING HANDS.

6. Grasp both ends of front blade assembly and lift out of frame. Set it back out of the way. Do the same with the rear blade assembly.
7. Lift out front stripper plate.
8. Remove back stripper plate by rotating up and out.

NOTE: There is no back stripper plate on a stir-fry assembly.

9. All removable parts can be soaked and scrubbed using a bristled brush and good quality detergent approved for food processing equipment.
10. Rinse thoroughly and set aside to air dry while you are washing the machine case.
11. Sanitize all blade and frame assembly parts and tenderizer unit.

REASSEMBLY

1. Replace stripper plates with solid flanges to the outside of the assembly, teeth to the center and pointing up. (Front and back stripper plates for the tenderizer group are interchangeable.)
2. Inspect blades (especially if blades have been jammed by bone segments or have been mishandled). If any of the blades in the assembly are bent, replace with a new blade immediately, otherwise you could damage the blade assembly.
3. With lock plate down, grasp blades by shaft ends and replace. Match color end plugs on blade to matching colored dots on frame: Red for rear blade, white for front blade.

NOTE: Blade shafts are not interchangeable.

4. Raise locking plate up to lock blade assembly in place.
5. Replace the blade and frame assembly as previously shown and slide to the left to engage with the clutches.
6. Replace safety cover by retracting pivot pin and latching into the housing. Lower safety neck into closed position.
7. Plug power cord into wall receptacle.

THE TENDERIZER IS NOW READY TO USE.

OVERLOADING

The machine may jam from overloading or by a piece of bone accidentally being fed into the blades. If this should happen:

1. Turn off machine immediately.
2. Unplug power cord.
3. Disassemble frame and blade assembly. Inspect for bent blades.
4. Remove obstructions, clean, inspect and reassemble.

MODELS

- Model 705:** Tenderizer (includes tenderizer blade and frame assembly).
Model 705S: Stir-Fry Cutter (includes stir-fry cutter blade and frame assembly).
ModelSFC: Stir-Fry Blade and Frame Assembly (to convert 705 and earlier model Berkel to optional stir-fry cutter use).

TROUBLESHOOTING

Should your tenderizer fail to function properly, here are a few things you can check before calling a Designated Berkel Service Location for service.

Product not tenderizing or slicing properly:

1. Are the knives/blades dull or bent? If so, contact your nearest Designated Berkel Service Location for replacement.
2. Does the product size exceed the capacity of the tenderizer? Too large a product may rub against the cover or frame assembly causing interference to normal slicing or tenderizing.
3. Are the blade assemblies securely mated to the driving gears? If not, make sure that the basket assembly is pushed all the way to the left.

Electrical failure:

1. Is tenderizer fully plugged into a properly grounded 120 volt AC outlet?
2. Inspect power cord. Has it been damaged, cutting off electrical flow? If so, call your Designated Berkel Service Location 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. Is the Lexan cover completely down?
6. If you are getting electrical power and your tenderizer is still not operating, contact your Designated Berkel Service Location.

If correction of any of the above conditions does not result in a functional tenderizer, 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 tenderizer. 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

Motor:	1/2hp, 115 volt, 60 cycle single phase, 7.5 amps, thermally protected
Transmission:	Direct gear drive, resiliently coupled, enclosed in a permanently lubricated gearbox.
Output Speed:	120 RPM
Product Capacity:	1 ¹ / ₄ " (32mm) x 7 ⁷ / ₈ " (200mm)
Dimensions:	
Width:	16" (406mm)
Width:	16" (406mm) (foot to foot)
Depth:	13-5/8" (346mm)
Depth:	10-5/8" (270mm) (foot to foot)
Height:	16" (406mm)
Weight:	
Net:	60 lbs. (27.3 kg)
Shipping:	72 lbs. (32.7 kg)
Stir-Fry Sizes:	3/8" (9.5 mm) part number 4975-00324 1/2" (13 mm) part number 4975-00324 11/16" (17.5 mm) part number 4975-00324 7/8" (22 mm) part number 4975-00324
Protective Glove:	Small, part number 4975-00319 Medium, part number 4975-00320 Large, part number 4975-00321
Cleaning Brush:	Part number 4975-00320

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.