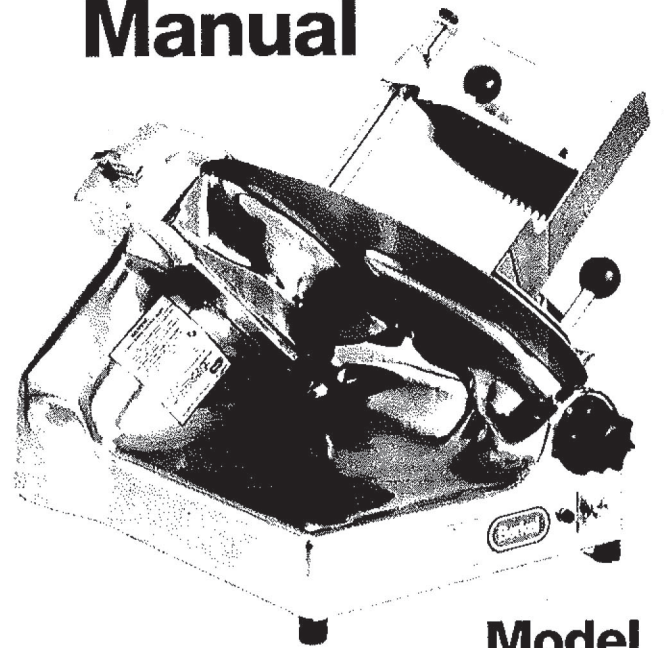
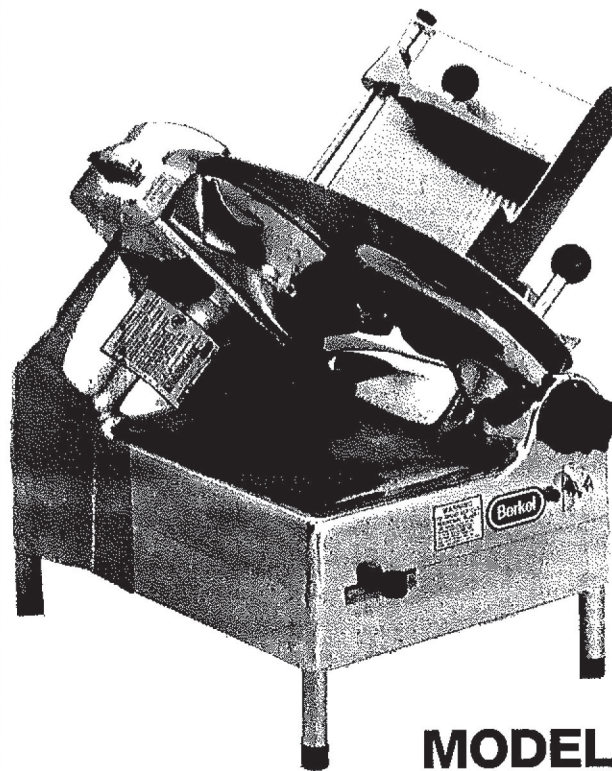


**Berkel**

# Owners and Operators Manual



**Model  
808**



**Model  
818**

## MODELS 808 and 818 **SLICERS**

This manual contains  
IMPORTANT SAFETY INSTRUCTIONS  
which must be STRICTLY FOLLOWED  
when using this equipment.

This manual contains important  
instructions and safety information that should  
be read and followed at all times when  
using this equipment.

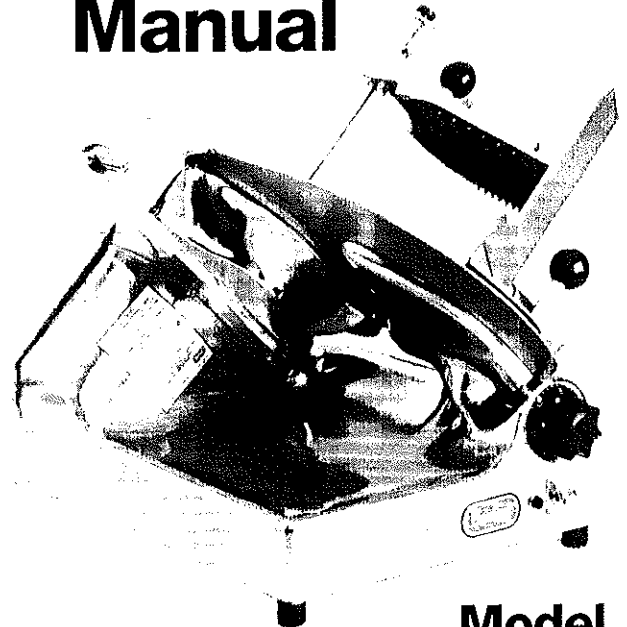
# PELIGRO CUCHILLA FILOSA PARA EVITAR SERIOS ACCIDENTES A SU PERSONA SIGA LAS INSTRUCCIONES DE ESTE MANUAL

Y

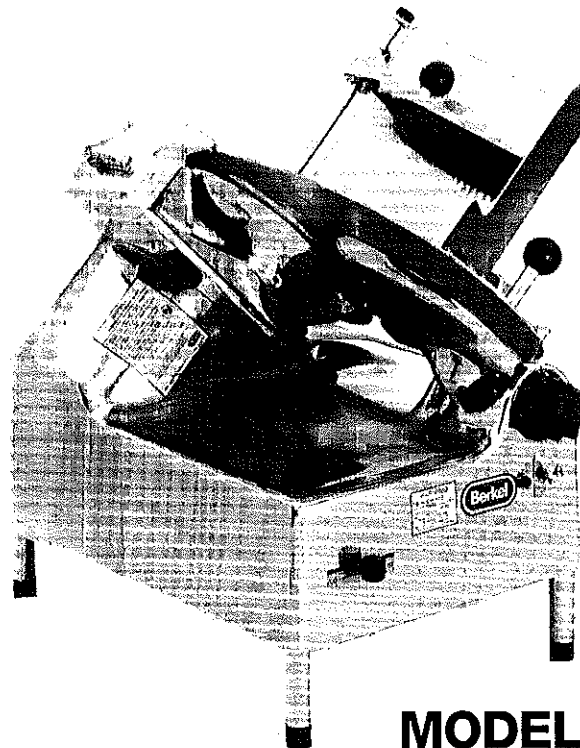
1. **NUNCA** UTILICE ESTA MÁQUINA SIN PREVIA INSTRUCCIÓN Y AUTORIZACIÓN DE SU SUPERVISOR.
2. **LA MÁQUINA DEBE** APOYARSE SOBRE UN NIVEL SOLIDO Y PLANO.
3. **LOS PROTECTORES** DEBEN COLOCARSE **ANTES** DE ENCHUFAR Y OPERAR LA MÁQUINA.
4. **SIEMPRE** UTILICE EL ENCHUFE ORIGINAL PROVEIDO POR EL FABRICANTE.
5. **SIEMPRE** UTILICE EL UTENSILLO PARA EMPUJAR LA COMIDA - NUNCA SU MANO.
6. **NUNA TOQUE LA CUCHILLA CON LA MANO.**
7. **MANTENGA** MANOS, BRAZOS, CABELLO Y ROPA SUELTA ELEJOS DE TODA PARTE EN MOVIMIEN DE LA MÁQUINA.
8. **EN CASO DE QUE LA MÁQUINA SE TRABE**, APAGUE Y DESCONECTE ANTES DE SACAR LO QUE LA OBSTRUYE.
9. **AFILE LA CUCHILLA UNICAMENTE EN POSICION NEUTRAL.**
10. **APAGUE Y DESCONECTE LA MÁQUINA** ANTES DE LIMPIAR, SANITIZAR, O ARREGLAR.
11. **UTILIZIE UNICAMENTE** LOS REPUESTOS PROVISTOS POR EL FABRICANTE.
12. **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.



# Owners and Operators Manual



**Model  
808**



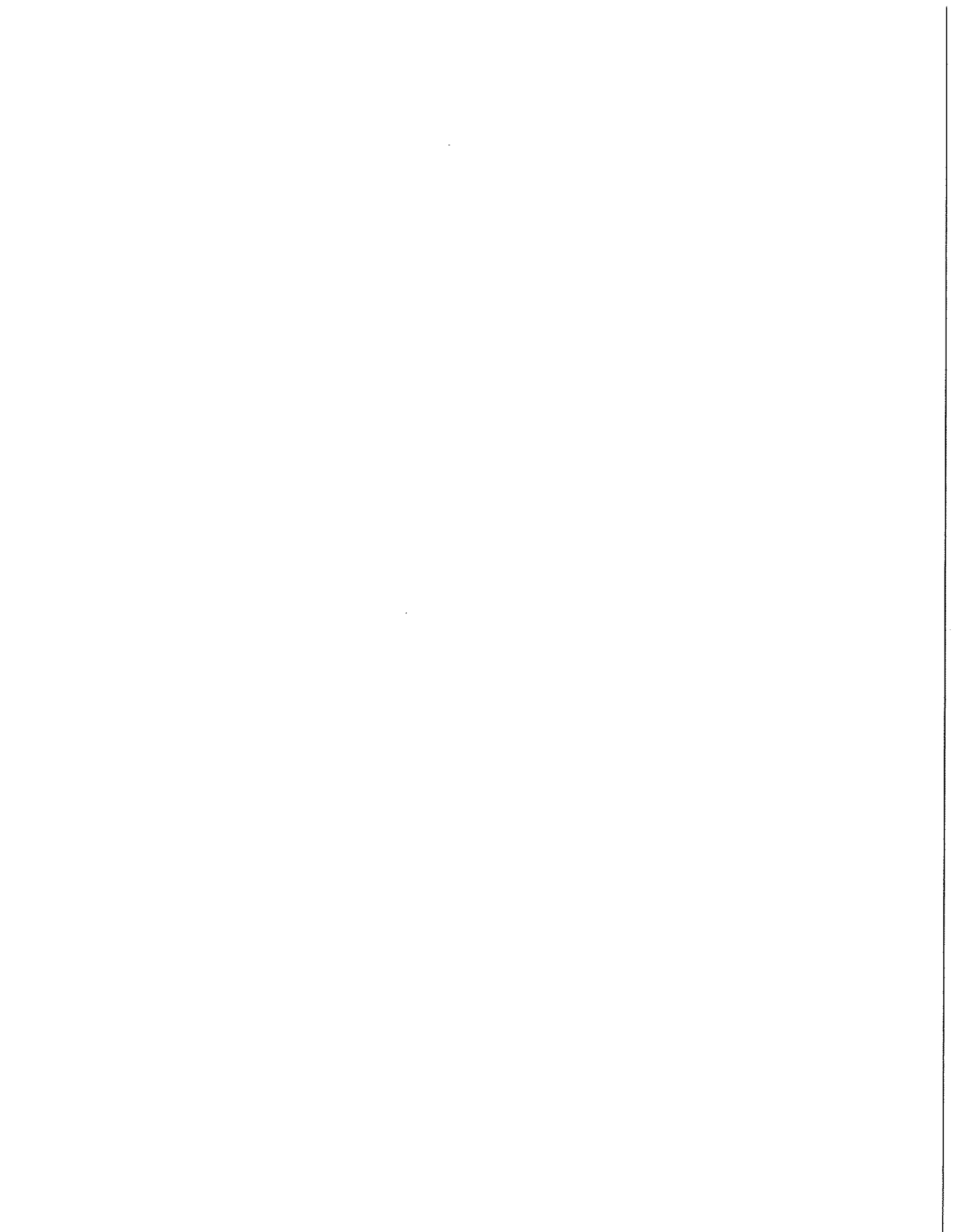
**Model  
818**

## **MODELS 808 and 818 SLICERS**

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

This manual contains  
**IMPORTANT SAFETY INSTRUCTIONS**  
which must be **STRICTLY FOLLOWED**  
when using this equipment.

Part # 3175-00590



# IMPORTANT CHANGES TO OWNERS AND OPERATORS MANUAL FOR MODELS 808 AND 818 SLICERS

## SHARPENER MAINTENANCE

Berkel has redesigned the Models 808 and 818 slicers to allow easy removal of the sharpener assembly for cleaning and maintenance.

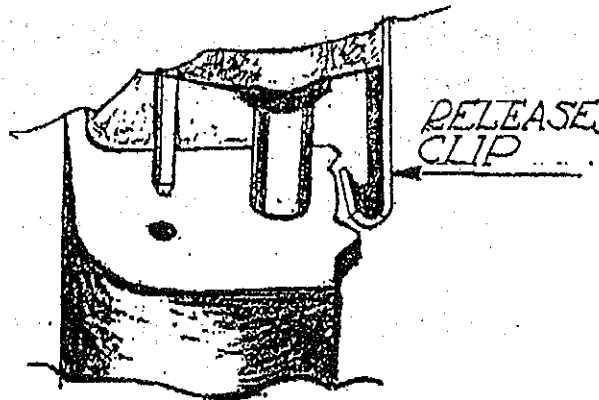
The following changes replace the sharpener maintenance instructions on pages 12, 13 and 14 of the enclosed Owners and Operators Manual:

**Page 12, item #1** should read:

To remove the sharpener, grasp the top handle and lift until it stops.

**Page 13, item #2** should read:

Do not push on the release clip. Simply rotate the sharpener until the release clip is aligned with the slot on the machine frame. Then lift the sharpener assembly off the machine.



### WARNING

**The Sharp Knife is Exposed With The Sharpener Assembly Removed!  
Keep Hands And Arms Clear of Knife.**

**Page 14, item #9** should read:

Replace sharpener. Do not push on the release clip. Simply align release clip with the slot on the machine frame and let sharpener drop down. The sharpener must be all the way down, protecting the knife.

**THESE INSTRUCTIONS REPLACE THOSE PRINTED IN  
THE OWNERS AND OPERATORS MANUAL.**

**Please insert these new instructions into your manual.**

# PELIGRO

## CUCHILLA FILOSA

### PARA EVITAR SERIOS ACCIDENTES A SU PERSONA SIGA LAS INSTRUCCIONES DE ESTE MANUAL

Y

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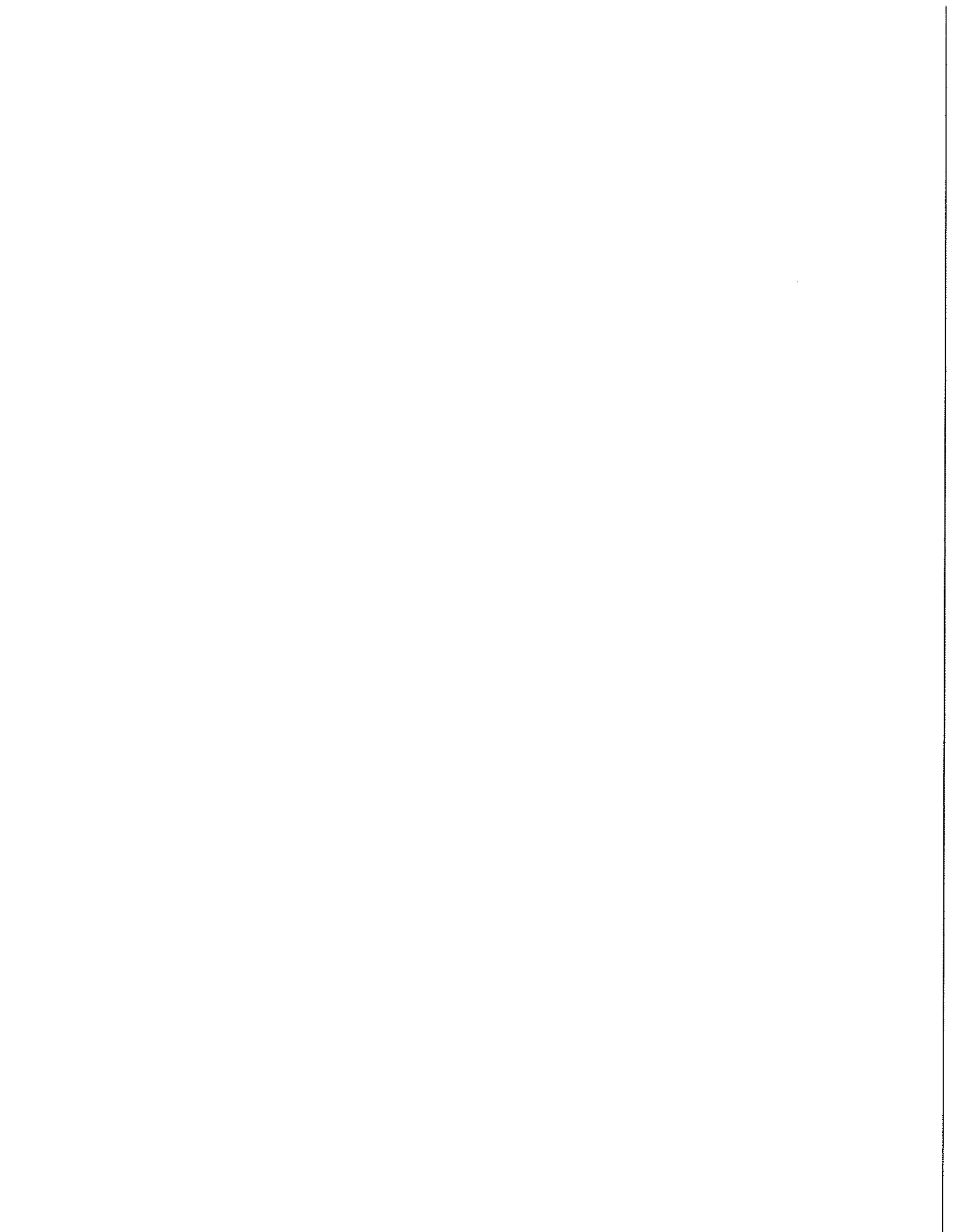
**The Berkel Group** . . . . World's Leading Manufacturer of Slicers, Food  
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IN CANADA

Berkel Products Co., Ltd. • Toronto • Telephone 416/625-4160 • FAX 416/625-3166



# **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. **SHARPEN ONLY** IN NEUTRAL POSITION.
10. **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

**Pusher hooks** for long loaves and large products.

**Slicing table** holds meat, cheese and other suitable products for accurate slicing.

**Pusher slide bar** guides the pusher into position and is also used as a handle when the slicing table is removed from the slicer.

**Gauge Plate** determines slice thickness and is adjusted by the thickness control knob.

**Built-in sharpener assembly**

**Knife** rotates to slice product

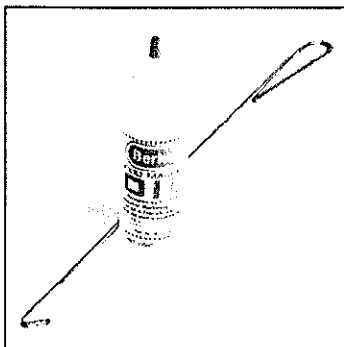
**Center plate knife guard locking knob**

**Center plate knife guard**

**Positioning pin**

**Pusher** automatically feeds product into knife.

**Slicing table locking knob**



**Pusher slide bar** guides the pusher into position and is also used as a handle when the slicing table is removed from the slicer.

**Slicing table** holds meat, cheese and other suitable products for accurate slicing.

**Gauge plate** determines slice thickness and is adjusted by the thickness control knob.

**Built-in sharpener assembly**

**Slice deflector**

**Slicing Table handle** is used for pushing the meat table back and forth. THIS IS THE ONLY PART OF THE SLICER TO BE TOUCHED WHILE SLICING MANUALLY.

**Thickness control knob** is your adjustment to vary slice thickness from paper thin to more than 3/4 inch.

**Power switch**

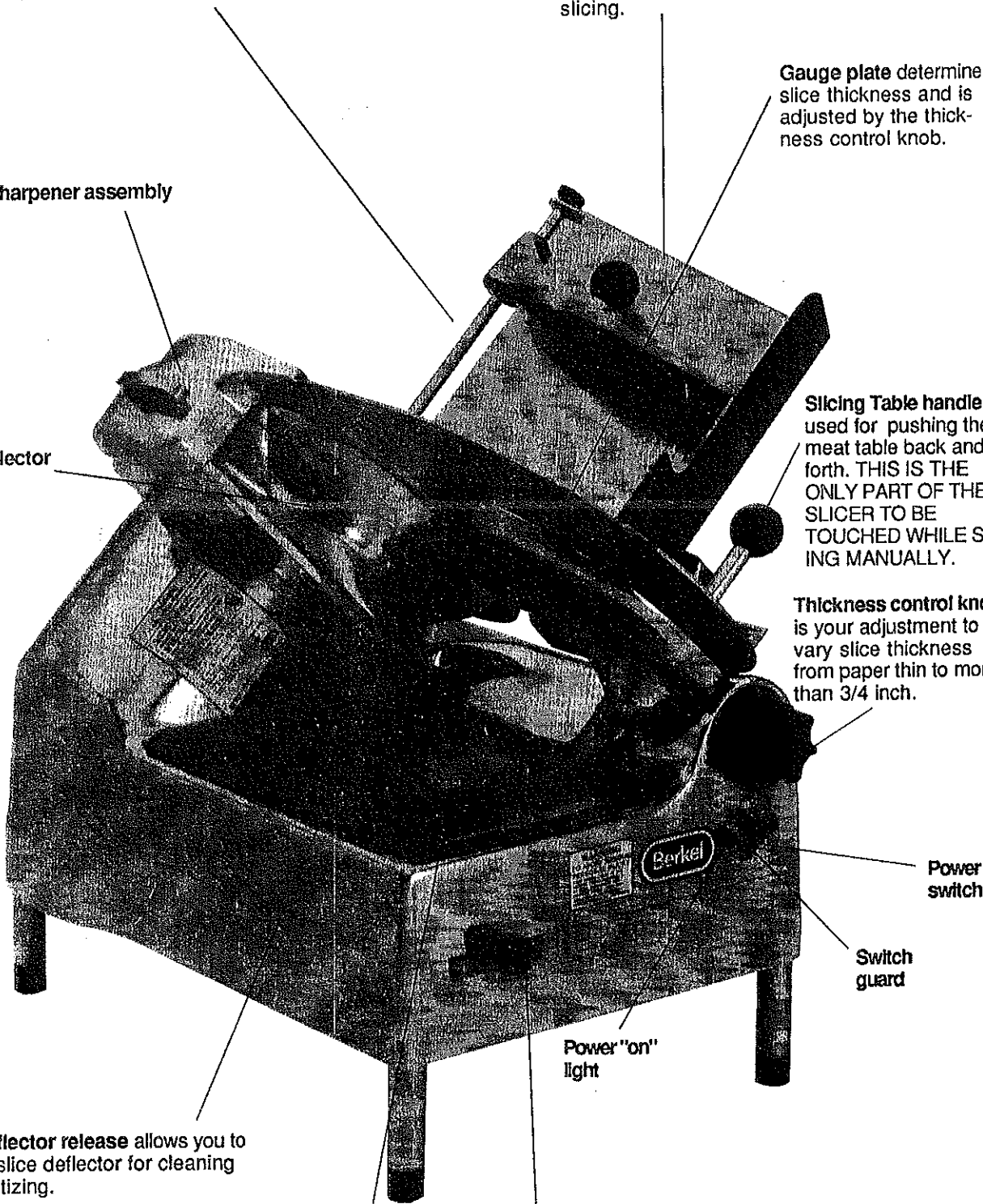
**Switch guard**

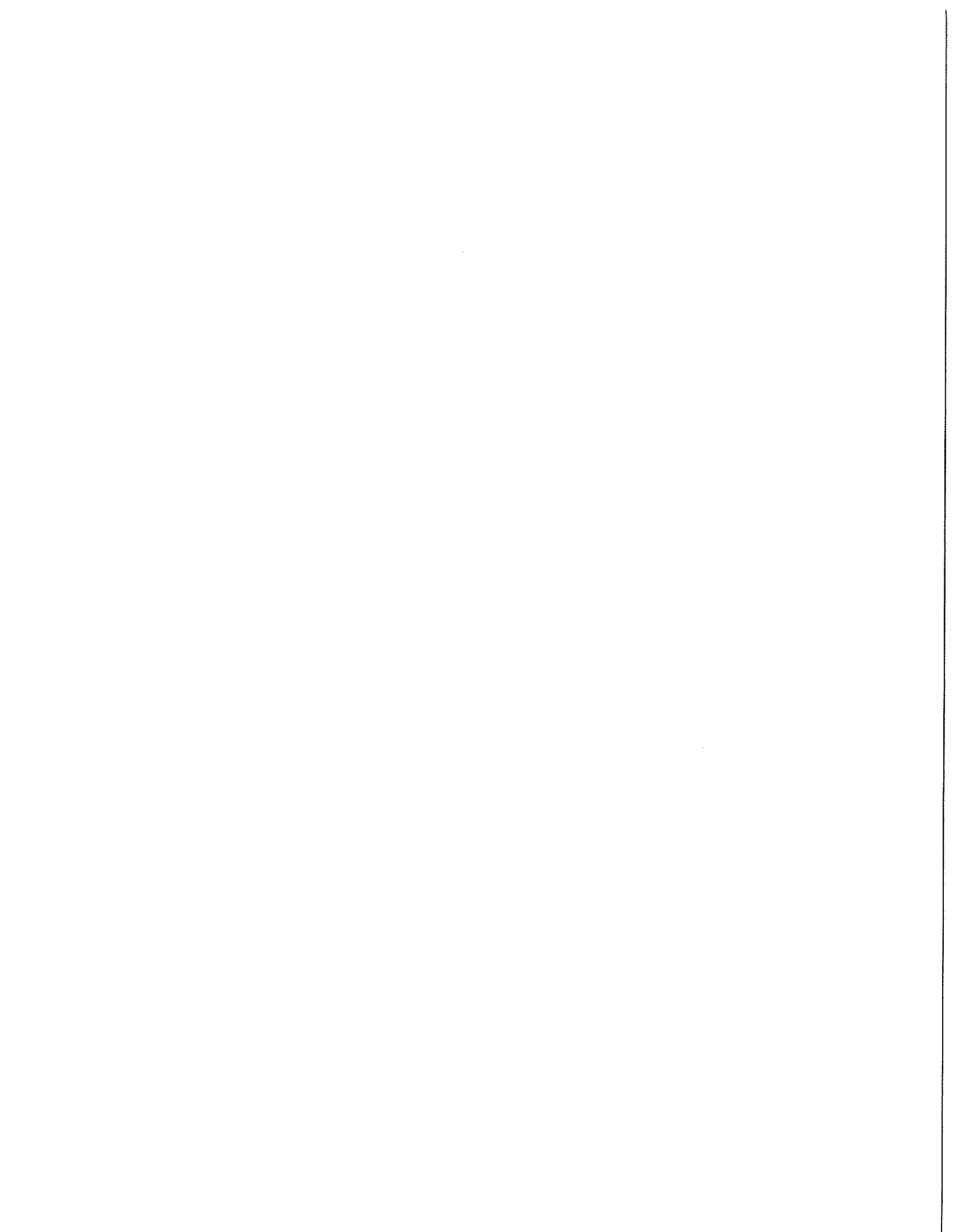
**Power "on" light**

**Slice deflector release** allows you to remove slice deflector for cleaning and sanitizing.

**Product receiving area** where slices drop

**3 Position speed selector**  
(automatic model only)





# INSTALLATION

## A. GENERAL

**SAFE OPERATION REQUIRES PROPER  
INSTALLATION AND A PROPER WORK AREA.**

1. Slicers should be installed in area having adequate lighting.
2. Operator should have adequate space to move freely in the work area.

**MACHINE MUST BE INSTALLED AND OPERATED ON  
SOLID LEVEL SUPPORT.**

3. Installation should be made by an authorized Berkel Serviceman who will demonstrate the slicer and register it for warranty. This will also help insure prompt service in the future.

**NEVER TRY TO BY-PASS SWITCHES AND CIRCUITS  
PROVIDED. DO NOT ACTIVATE BY WALL SWITCH.**

4. After assembly, check to see that the following labels are in place on the slicer:
  - a. Eleven-point warning on housing by slice deflector.
  - b. Warning label by power switch.
5. Post the Warning Wall Charts provided in a conspicuous place in the work area.

**NEVER OPERATE ANY SLICER WITHOUT THE LABELS  
IN PLACE.**

## B. INITIAL INSTALLATION — MODEL 808

1. Inspect to insure all parts have been provided, and center plate knife guard and switch guard are in place.
2. Install rubber feet (3675-0061) on legs.
3. Place slicer into position where it will be used.

## C. INSTALLATION — MODEL 818

1. Once shipping bolts are removed, slide the back of the slicer (end opposite the controls) off of the shipping platform. Tip the slicer back onto a thick pad of cloth.

2. Inspect to insure all parts have been provided, and center plate knife guard and switch guard are in place. (Refer to Pages 3 and 4)
3. Remove one of the short shipping legs and replace with one of the 4" legs (4575-00178), tighten and install a rubber foot.

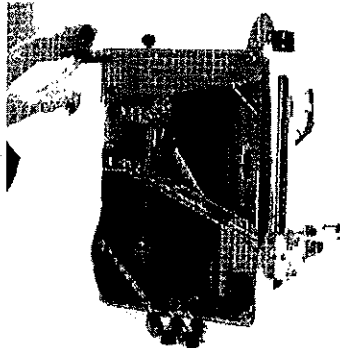
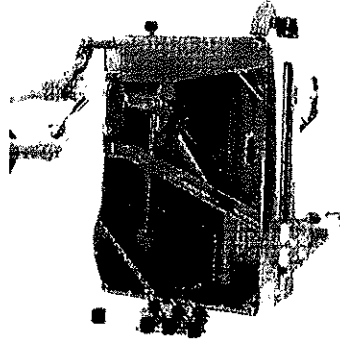
**CAUTION: NEVER HAVE MORE THAN ONE LEG LOOSE AT A TIME.**

4. Once one 4" leg is in place, proceed to install the other three ONE AT A TIME.

**NSF REGULATIONS REQUIRE THE MODEL 818 SLICER TO BE MOUNTED ON 4" LEGS**

5. Install a rubber foot on each leg.
6. When all four 4" legs are installed, get assistance from another person to lift and position machine where it will be used.

**CAUTION: DO NOT SET SLICER UPRIGHT BY PULLING IT FORWARD ON TWO LEGS. YOU MAY BREAK ONE OR BOTH OF THE 4" LEGS.**



#### D. CONTINUED INSTALLATION — 808 AND 818

1. To assemble the slicing table (4675-00170) on the slicer:
  - a. Product pusher should be in stored position (see page 3). If not, then raise the product pusher, swing it back into position behind the slicing table and lock it into place.
  - b. Loosen the locking knob (2275-00063) but do not remove.
  - c. Hold the slicing table with both hands and lower it carefully into the slot of the support arm until it is against the stop.
  - d. Tighten locking knob.



2. To release the product pusher (4675-00662) from beneath the product table:

a: Grasp the product pusher knob (2275-00043)

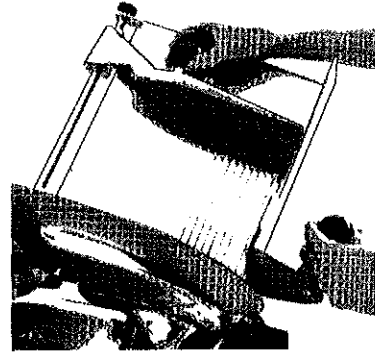
and

b. Pull the pusher gently up from the rest position toward upper end of slicing table.

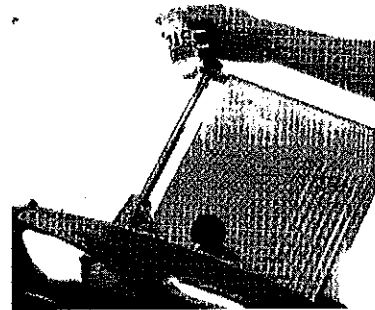
then

c. Swing the pusher up from behind the slicing table and onto the slicing table.

d. Lower the pusher gently until it rests at bottom of slicing table.



3. Put a few drops of the sample Berkel Food Machine Oil (4675-00182) supplied with the slicer on the product pusher slide bar.



**WARNING: USE ONLY USDA AUTHORIZED OIL ON THIS MACHINE. NON-USDA AUTHORIZED OIL MAY CONTAMINATE MACHINE AND CAUSE FOOD POISONING AND PERSONAL INJURY.**

4. Raise the product pusher, swing it back into position behind the meat table and lock it into place.

## TESTING PRIOR TO OPERATION

### A. GENERAL

1. Make sure ON-OFF switch is in the OFF position, and machine is unplugged.
2. Check to see that the CENTER PLATE KNIFE GUARD and sharpener assembly are in proper position.
3. Turn thickness control knob as far to the RIGHT as possible. This positions the gauge plate so that the knife blade is not exposed during testing.

**WARNING: TO AVOID SERIOUS PERSONAL INJURY  
NEVER TOUCH SHARP KNIFE BLADE.**

4. Plug power cord into GROUNDED, APPROVED electrical outlet, using the plug that is provided with the machine.

### B. MANUAL OPERATION — MODELS 808 AND 818

Model 808:

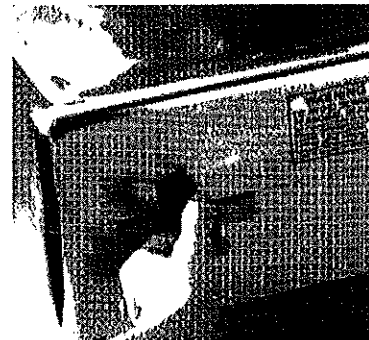
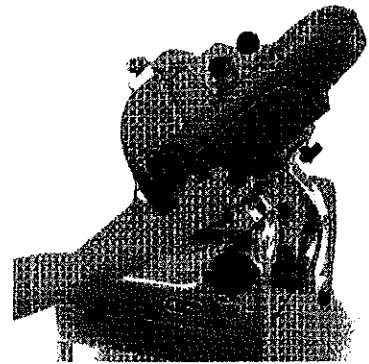
Turn Power Switch ON.

Using the slicing table HANDLE, slide slicing table back and forth (2275-00042). If there is any rough operation or obstruction, shut off, unplug power cord and call your Berkel serviceman.

Model 818:

1. Switch to N (Neutral).
2. Turn Power Switch ON.

Using the slicing table HANDLE, slide slicing table back and forth (2275-00042). If there is any rough operation or obstruction, shut off, unplug power cord and call your Berkel serviceman.



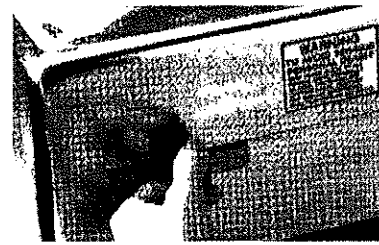
**WARNING: THE SLICING TABLE HANDLE IS THE  
ONLY PART OF THE SLICER YOU SHOULD EVER  
TOUCH WHILE YOU ARE SLICING.**

C. AUTOMATIC OPERATION — MODEL 818

1. See Paragraph A on page 8.

2. With ON-OFF switch in the OFF position:

Push shift lever toward LO with left hand; move slicing table handle with the right hand until you feel it engage.



**WARNING: THE NEXT STEP WILL CAUSE SLICING TABLE TO MOVE AUTOMATICALLY.**

3 Remove right hand from slicing table handle and switch machine ON.

This engages the 45 slices per minute long stroke, for slicing large products.

4. Switch machine OFF. WAIT FOR KNIFE TO STOP ROTATING.

Apply pressure toward HI with left hand and again move slicing table handle with right hand until you feel it engage.

**WARNING: THE NEXT STEP WILL CAUSE SLICING TABLE TO MOVE AUTOMATICALLY.**

5. Remove right hand from slicing table handle and turn slicer ON.

This engages the 80 slices per minute stroke, for slicing small diameter products.

6. Switch Slicer OFF after testing and push shift lever to N. (Neutral)

**CAUTION. THE SLICER CAN BE SHIFTED FROM "LO" TO "N" TO "HI" WHILE THE SLICER IS RUNNING. HOWEVER, THIS PUTS STRAIN ON THE MECHANISM AND COULD RESULT IN A NEEDLESS SERVICE CALL AND DECREASE SLICER LIFE.**

## OPERATING INSTRUCTIONS

### WARNING

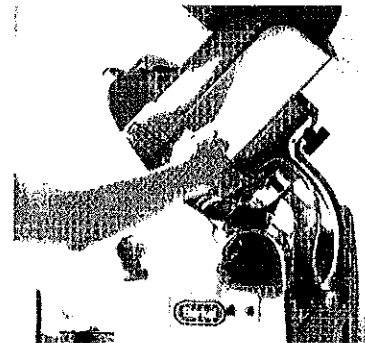
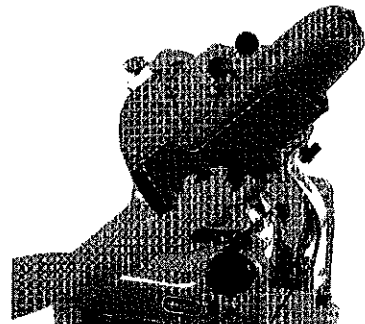
#### SHARP KNIFE BLADE

#### TO AVOID SERIOUS PERSONAL INJURY

1. NEVER touch rotating knife blade.
2. Keep HANDS CLEAR of all MOVING PARTS. Use SLICING TABLE HANDLE — not your hand.
3. Always TURN OFF slicer when NOT IN USE.
4. Always TURN thickness control knob as far to the right as possible when NOT IN USE.
5. TURN OFF and UNPLUG machine before CLEANING or SERVICING.

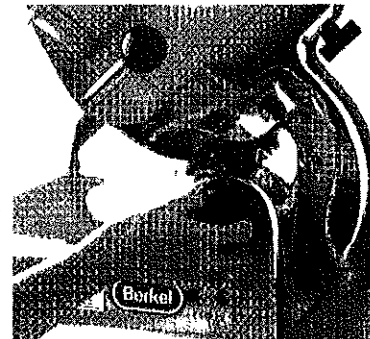
### A. GENERAL

1. Place product to be sliced on slicing table. Swing product pusher up from stored position under slicing table and position at the end of product. If product is too long, place pusher on top of product and use the two hooks on the pusher to hold it in place. The pusher will automatically feed the product toward the knife after every slice. NEVER push the product toward the knife with your hand.
2. The slicing table handle is used to move the slicing table during manual operation. DO NOT TOUCH any other part of the slicer or the product while you are slicing.



### B. THICKNESS ADJUSTMENT

1. Thickness adjustment allows you to vary the thickness of the slices from paper thin to more than 3/4 of an inch thick. To make thinner slices, turn the thickness control knob to the right ►. For thicker slices, turn the knob to the left ◀.



2. The numbers on the knob will help you set the slicer to the thickness that's "just right" for a product. The numbers and thickness may vary slightly from one machine to the next. If you're slicing meat or cheese for customers, you can ask them how thick they want it, and adjust the slicer to meet their request.

3. For manual operation, switch power ON and grasp slicing table handle, moving table back and forth.

4. LET SLICES DROP FROM THE KNIFE. The shape of the blade will cause slices to fall from the knife.

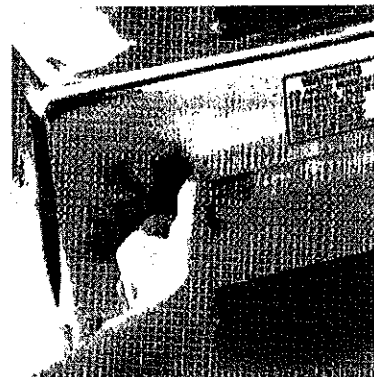


### C. AUTOMATIC OPERATION

1. The speed selector is used on the automatic model only.

2. Before engaging the speed selector, the slicer ON-OFF switch should be in the OFF position.

3. To engage the automatic slicer drive, move and HOLD the speed selector toward LO or HI with the left hand while manually moving the slicing table handle with the right hand until it locks in place.



**WARNING: THE NEXT STEP WILL CAUSE SLICING TABLE TO MOVE AUTOMATICALLY.**

4. Turn slicer ON with RIGHT hand only after product is positioned.

5. LET SLICES DROP FROM THE KNIFE. The shape of the blade will cause slices to fall from the knife.

**WARNING: AFTER EACH USE OF THE SLICER, TURN GAUGE PLATE ADJUSTING KNOB FULL RIGHT. THIS PLACES THE GAUGE PLATE IN THE CLOSED POSITION AND COVERS THE KNIFE EDGE.**

## THE SHARPENING STONES

### DIRTY STONES CANNOT SHARPEN!!!!

If the sharpening stones have become coated with food fats because someone has neglected to clean the knife blade before sharpening, they should be replaced. Coated and dirty stones will never sharpen effectively.

### SHARPENER MAINTENANCE

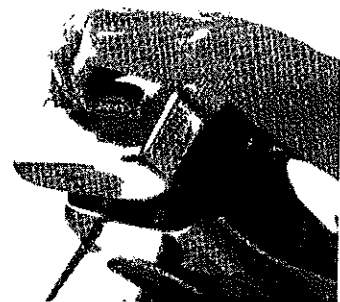
#### **WARNING**

#### **SHARP KNIFE BLADE**

TO AVOID SERIOUS PERSONAL INJURY —

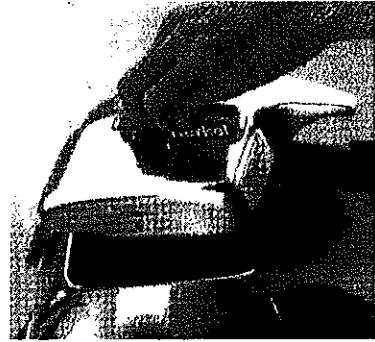
1. NEVER touch rotating knife blade.
2. Keep HANDS CLEAR of all MOVING PARTS>
3. Always TURN OFF slicer when NOT IN USE>
4. Always TURN thickness control knob as far right as possible when NOT IN USE.
5. TURN OFF and UNPLUG machine before CLEANING and SERVICING
6. The KNIFE EDGE is EXPOSED when the sharpener assembly is REMOVED.

1. To remove the sharpener, grasp the top handle with the left hand and lift until it stops.



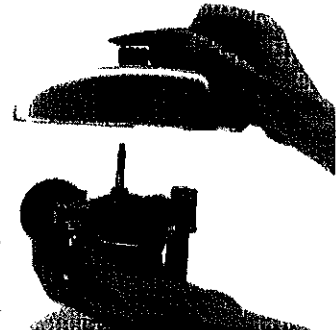
**WARNING: THE NEXT STEPS WILL EXPOSE THE KNIFE**

2. Do not push on the release clip. Simply rotate the sharpener until the release clip is aligned with the slot on the machine frame. Then lift the sharpener assembly off the machine.



3. Unscrew the locking knob (834-5023). The sharpener and its cover will come apart.

Clean the cover with water and detergent. Carefully clean around the stones.



**CAUTION: Don't get the sharpener mechanism or the stones wet.**

4. Check the stones. If they do not turn freely, the sharpener stone shaft must be cleaned and oiled. (USE BERKEL OIL). If the stones are dirty and coated with food fats, they should be replaced.

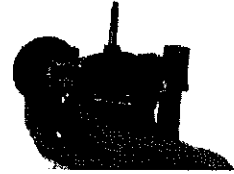


DO NOT wash the entire sharpener assembly. In case the assembly accidentally gets wet, dry completely and oil the assembly thoroughly before reinstalling.

5. Oil sharpener shafts. Place a few drops of Berkel oil on each shaft. Move the sharpening lever back and forth to make sure that the stones move in and out easily. Oil threads on knob and shaft.



6. Assemble sharpener. Make sure that the sharpener fits into the two guide pins inside its cover and tighten the locking knob.



7. Oil mounting post.



8. To Replace the Sharpening Stones:

First, remove the stones from the shaft by using a 10 millimeter metric wrench while gripping the stone firmly with the left hand.



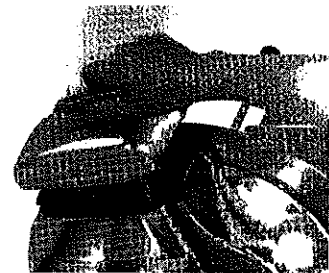
NOTE: The sharpening stone (cup shaped) (3675-0075) is mounted on a left hand threaded shaft.

Turn the nut to right (clockwise) to remove.

The deburring stone (cone shaped) (3675-0076) is mounted on a standard right hand threaded shaft. Turn nut counter-clockwise to remove.



9. Replace sharpener. Do not push on the release clip. Simply align release clip with the slot on the machine frame and let sharpener drop down. The sharpener must be all the way down, protecting the knife.



**CAUTION: WHEN CLEANING MULTIPLE UNITS AT THE SAME TIME, BE SURE TO RETURN THE PARTS TO THE UNIT FROM WHICH THEY WERE TAKEN TO ASSURE PROPER FIT AND ALIGNMENT.**

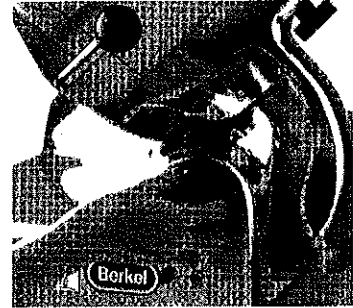
## CLEANING AND SANITIZING

### WARNING

THE SHARP KNIFE BLADE IS EXPOSED  
DURING SEVERAL CLEANING STEPS

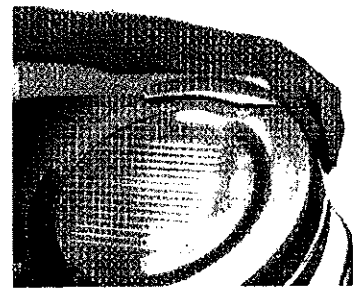
TO AVOID SERIOUS PERSONAL INJURY:

1. Make sure ON-OFF switch is in OFF position.
2. UNPLUG slicer from outlet.
3. TURN thickness control knob all the way to RIGHT to close gauge plate.
4. Place PUSHER in its STORED and locked position.
5. Use ONLY recommended cleaning equipment and materials.



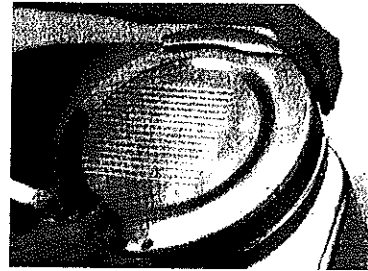
### A. DISASSEMBLY

1. Pull slicing table toward you.
2. Place pusher in stored and locked position.
3. Loosen the slicing table locking knob.
4. Remove slicing table. Hold the slicing table as shown and lift off. Since the pusher can slide or rotate, KEEP SLICING TABLE LEVEL.
5. Unscrew the locking knob of the center plate knife guard (3475-00374).

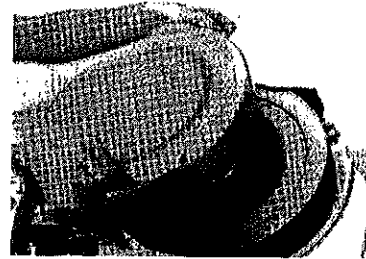


**WARNING: THE NEXT STEPS WILL EXPOSE THE KNIFE.**

6. Hold the center plate/knife guard with both hands. DO NOT PUT THE FINGERS OF YOUR HANDS UNDER THE GUARD. Hold only by the knobs.



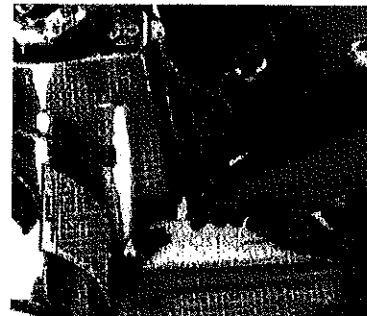
7. Lift center plate/knife guard off the positioning pin.



8. Unscrew the sharpener knob (834-05023). Remove top knife guard/sharpener cover. Leave sharpener in place.



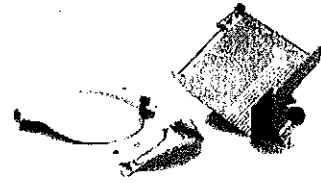
9. Push the slice deflector release (4575-00107) (assembly) button down.



Push deflector down to release top pin, then lift deflector free.



10. Clean and sanitize removed parts. Wash these parts in hot water with detergent or put parts through dishwasher, rinse in hot water and rinse again in sanitizing solution. Let the parts air dry.



**REMEMBER: THE KNIFE IS EXPOSED!!! KEEP HANDS AND ARMS CLEAR OF THE BLADE.**

11. Clean slicer base using a cloth and cleaning solution. Rinse with hot water.

**CAUTION: TO AVOID MACHINE DAMAGE, DO NOT WASH MACHINE WITH HIGH PRESSURE WATER OR STEAM**

- DO NOT use steel wool or steel wool-type soap pads on the knife.
- DO NOT allow any food particles to remain on knife.
- DO NOT use any other knife or metal objects to scrape stubborn deposits of sliced product from knife.
- DO NOT leave the knife uncleaned for long periods of time. Clean AT LEAST once a day.

## B. CLEANING THE KNIFE

**WARNING: THE KNIFE BLADE IS EXPOSED DURING THESE CLEANING STEPS.**

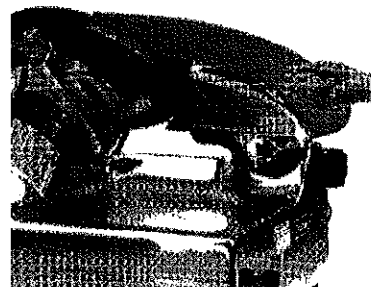
The stainless steel knife will corrode if not properly cleaned and maintained. To properly clean the knife:

1. Clean front side of knife using wet sponge or wet towel. To avoid contact with cutting edge, WIPE FROM CENTER TO OUTER EDGE. Turn the knife from the backside with left hand.
2. Clean backside of knife. Rotate knife downward with sponge or towel. Then wipe with upward motion. Repeat until clean.
3. Sanitize and allow to dry.
4. CLEAN TOP OF GAUGE PLATE ONLY WHEN IT IS IN THE CLOSED POSITION.
5. Using a wet sponge or wet cleaning towel, wipe the gauge plate always AWAY FROM THE KNIFE.
6. To clean the edge of the gauge plate, turn the thickness control knob all the way to the left. From the backside, wipe the open edge of the gauge plate.
7. Turn the thickness knob all the way to the right to close the gauge plate.
8. Clean knife box ONLY with the cleaning rod supplied with the machine.

9. Using the cleaning rod, moisten a clean cloth with cleaning solution and wrap as shown.

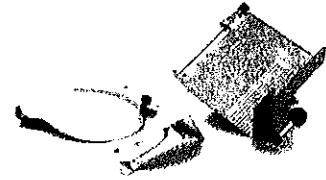


10. Clean the back of the knife box area with the cleaning rod and wrapped cloth. Move from center outward.



## C. REASSEMBLY

1. Reassemble removable parts that have been cleaned and sanitized.

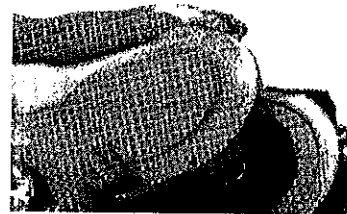


**REMEMBER: THE KNIFE BLADE IS EXPOSED!!!  
KEEP HANDS AND ARMS CLEAR OF THE BLADE.**

2. Top knife guard/sharpener cover. Place knife guard over exposed knife with left hand. Align thumb nut with screw threads and tighten. Unit will self align.



3. Center plate/knife guard. GRASP PLATE WITH LEFT HAND ON TOP KNOB, RIGHT HAND ON BOTTOM KNOB. Align elongated hole into stationary pin. Bring plate forward, align thumb nut with screw pin and tighten. Guard will self align.

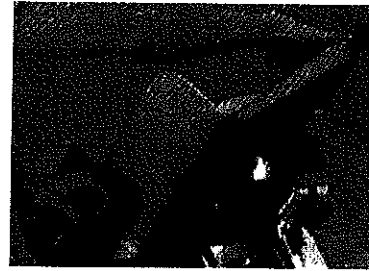


4. Replace slice deflector. Hook the bottom pin first, then push down slightly and hook the top locking pin. Snap closed.

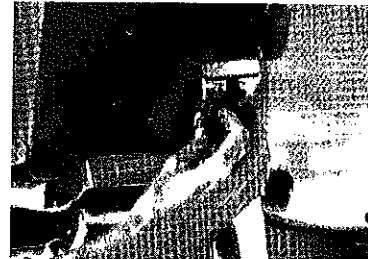


**NOTE: If knife is dull, sharpen knife per procedure on Page 21.**

5. Place the pusher in the stored and locked position, then replace slicing table. Hold the slicing table with both hands and lower it CAREFULLY in place.

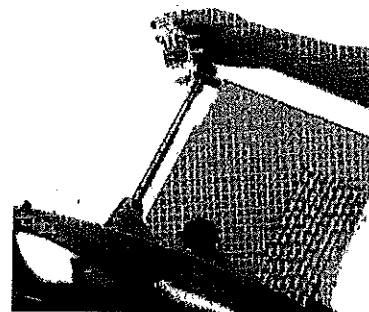


6. Tighten the locking knob.



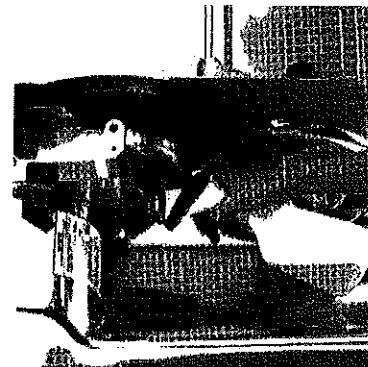
7. Oil pusher shaft. Move the pusher up and down and coat the rod with a thin film of Berkel oil.

**WARNING: TO PREVENT PRODUCT CONTAMINATION, USE ONLY USDA AUTHORIZED OIL.**



#### D. SANITIZING

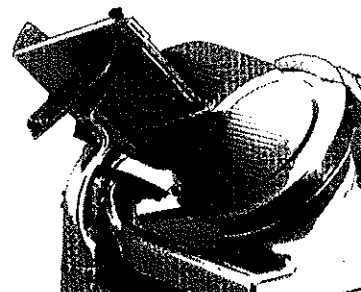
1. After cleaning, the slicer MUST BE SANITIZED to kill germs and bacteria.
2. Use only an APPROVED SANITIZING SOLUTION.



**WARNING: TO AVOID PERSONAL INJURY KEEP FINGERS AWAY FROM KNIFE EDGE.**

3. Sanitize slicer. Spray with sanitizing solution and air dry.

**WARNING: CHECK TO INSURE ALL GUARDS ARE IN PLACE AND SLICING TABLE MOVES EASILY.**



## SHARPENING

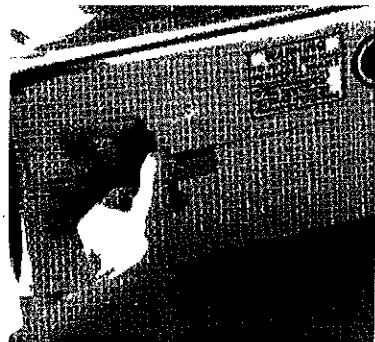
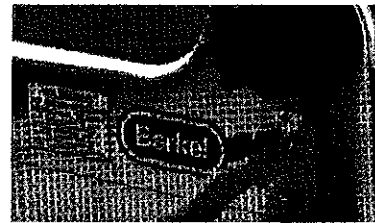
### A. GENERAL

1. The knife should be sharpened at least once a day when the slicer is cleaned and sanitized.
2. You should also sharpen the knife whenever you notice wavy slices or excess scrap.
3. The knife must be cleaned before sharpening. See Page 18.

**WARNING: TO AVOID SERIOUS INJURY — KEEP HANDS AWAY FROM BLADE. SHARPEN 818 ONLY IN NEUTRAL ('N').**

### B. SHARPENING INSTRUCTIONS

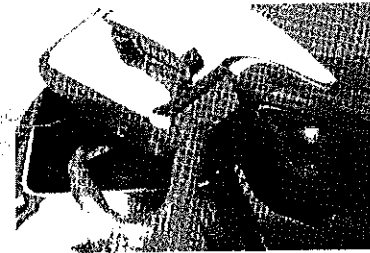
1. Make sure ON-OFF switch is in the OFF position.
2. Set speed selector to 'N' (neutral) on Model 818 Automatic Slicer.
3. Pull the slicing table toward you.
4. Place pusher in stored and lock position.
5. Loosen the slicing table.
6. Remove slicing table. Hold the slicing table as shown and LIFT OFF. Since the pusher can slide or rotate keep slicing table level.
7. Turn thickness control knob all the way to right to close the gauge plate.



8. Lift the sharpener with left hand and rotate into sharpening position and lower with ONE STONE on each side of blade.



9. Look underneath the sharpener cover to locate the sharpening lever. Place your left thumb on the sharpener cover for control, and pull the sharpening lever with your left index finger until it stops.



10. Turn slicer on with right hand. Hold lever for approximately 10 seconds. Release the sharpener lever partially for another second. (This partial release allows the front inside sharpening stone to remove any burrs left on the knife.)

11. TURN ON-OFF switch to OFF position with right hand.

12. Return sharpener to storage position with your left hand.

## CLEANING AND SANITIZING AFTER SHARPENING

### WARNING

THE SHARP KNIFE BLADE IS EXPOSED DURING SEVERAL CLEANING STEPS.

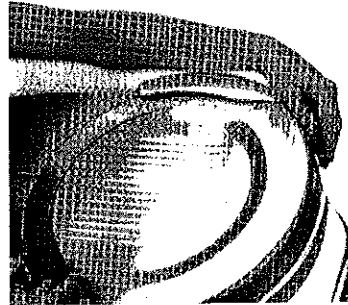
TO AVOID SERIOUS PERSONAL INJURY:

1. Make sure ON-OFF switch is in OFF position.
2. UNPLUG slicer from outlet.
3. TURN thickness control knob all the way to RIGHT to close gauge plate.
4. Use ONLY recommended cleaning equipment and materials.

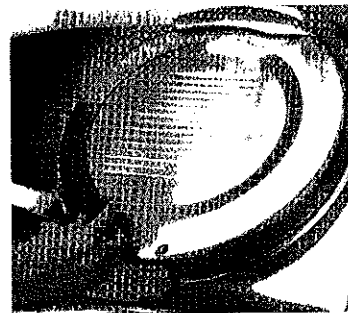


1. Unscrew the locking knob of the center plate knife guard (3475-00374).

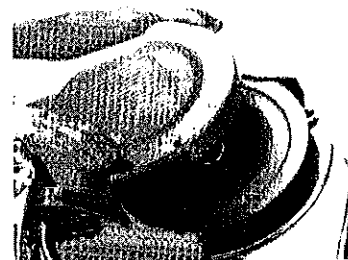
**WARNING: THE NEXT STEPS WILL EXPOSE THE KNIFE.**



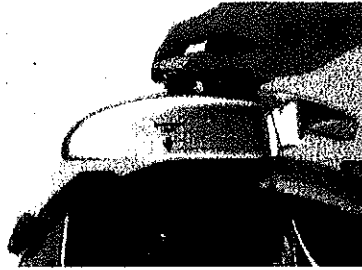
2. Hold the center plate/knife guard with both hands. DO NOT PUT THE FINGERS OF YOUR RIGHT HAND UNDER THE GUARD. Hold only by the knobs.



3. Lift center plate/knife guard off the positioning pin.



4. Unscrew the sharpener knob (834-05023). Remove top knife guard/sharpener cover. Leave sharpener in place.



5. Push the slice deflector release, (4575-00107) (assembly) button down. Remove slice deflector. Push deflector down to release top pin, then lift deflector free.



6. Clean and sanitize removed parts to remove sharpening dust. Wash these parts in hot water with detergent or put parts through dishwasher, rinse in hot water and rinse again in sanitizing solution. Let the parts air dry.



**CAUTION: WHEN CLEANING MULTIPLE UNITS AT THE SAME TIME, BE SURE TO RETURN THE PARTS TO THE UNIT FROM WHICH THEY WERE TAKEN TO ASSURE PROPER FIT AND ALIGNMENT.**

## B. CLEANING THE KNIFE

**WARNING: THE KNIFE BLADE IS EXPOSED DURING THESE CLEANING STEPS.**

The stainless steel knife will corrode if not properly cleaned and maintained. To properly clean the knife:

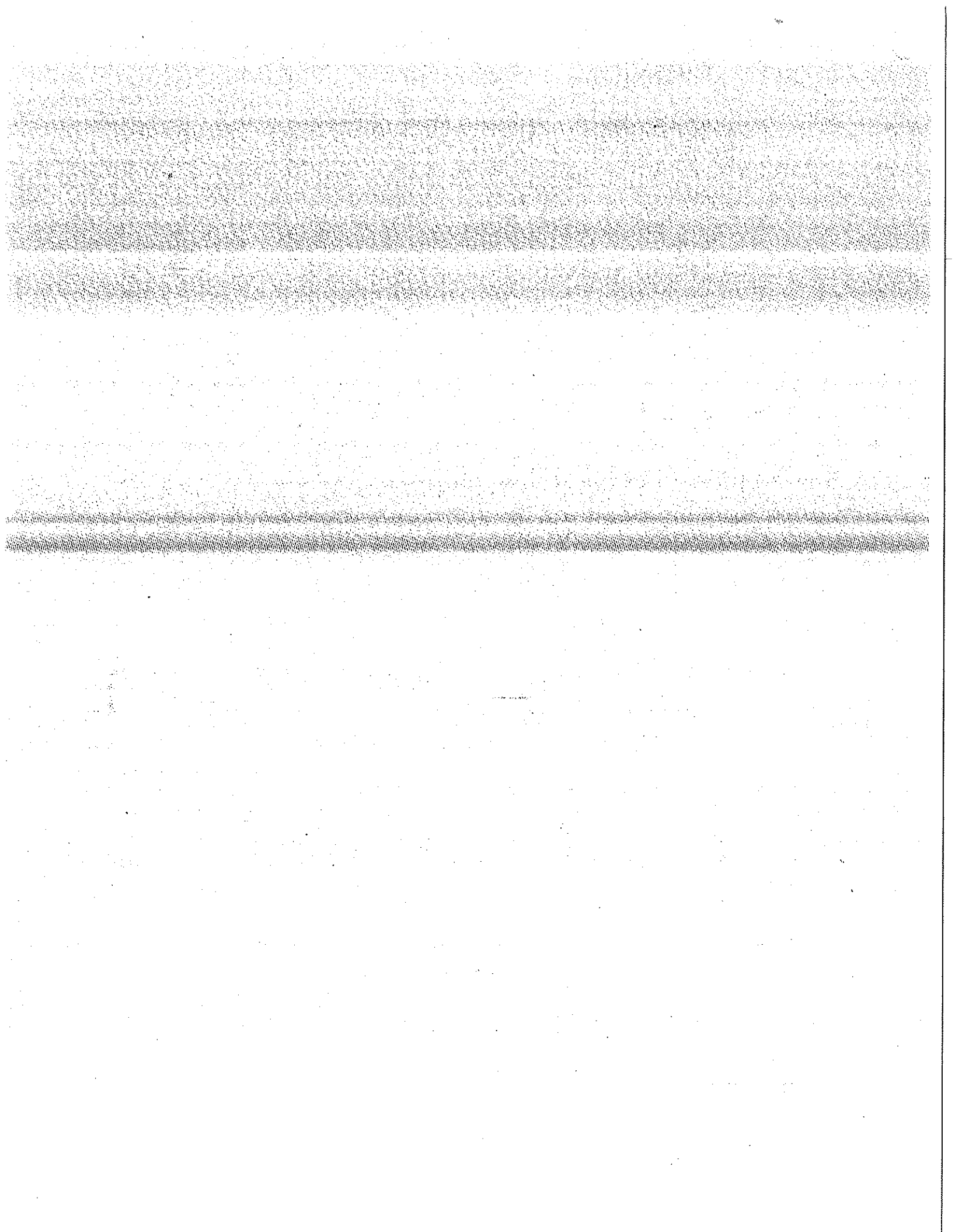
1. Clean front side of knife using wet sponge or wet towel. To avoid contact with cutting edge, WIPE FROM CENTER TO OUTER EDGE. Turn the knife from the backside with left hand.
2. Clean backside of knife. Rotate knife downward with sponge or towel. Then wipe with upward motion. Repeat until clean.
3. Sanitize and allow to dry.
4. CLEAN TOP OF GAUGE PLATE ONLY WHEN IT IS IN THE CLOSED POSITION.
5. Using a wet sponge or wet cleaning towel, wipe the gauge plate always . . . AWAY FROM THE KNIFE.
6. To clean the edge of the gauge plate, turn the thickness control knob all the way to the left. From the back side, wipe the open edge of the gauge plate.
7. Turn the thickness knob all the way to the right to close the gauge plate.
8. Clean knife box ONLY with the cleaning rod supplied with the machine.
9. Using the cleaning rod, moisten a clean cloth with cleaning solution and wrap as shown.



**WARNING: THE KNIFE BLADE IS EXPOSED!!!  
KEEP HANDS AND ARMS CLEAR OF THE BLADE.**

10. Clean the back of the knife box area with the cleaning rod and wrapped cloth. Move from center outward.
11. Clean slicer base using a cloth and cleaning solution. Rinse with hot water.





CAUTION TO AVOID MACHINE DAMAGE, DO NOT WASH MACHINE WITH HIGH PRESSURE WATER OR STEAM.

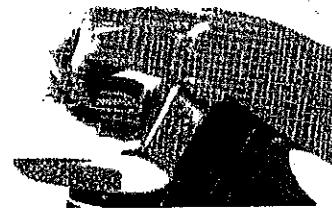
- DO NOT use steel wool or steel wool type soap pads on the knife!!
- DO NOT allow any food particles to remain on knife
- DO NOT use any other knife or metal objects to scrape stubborn deposits or sliced product from knife.
- DO NOT leave the knife uncleaned for long periods of time. Clean AT LEAST once a day.

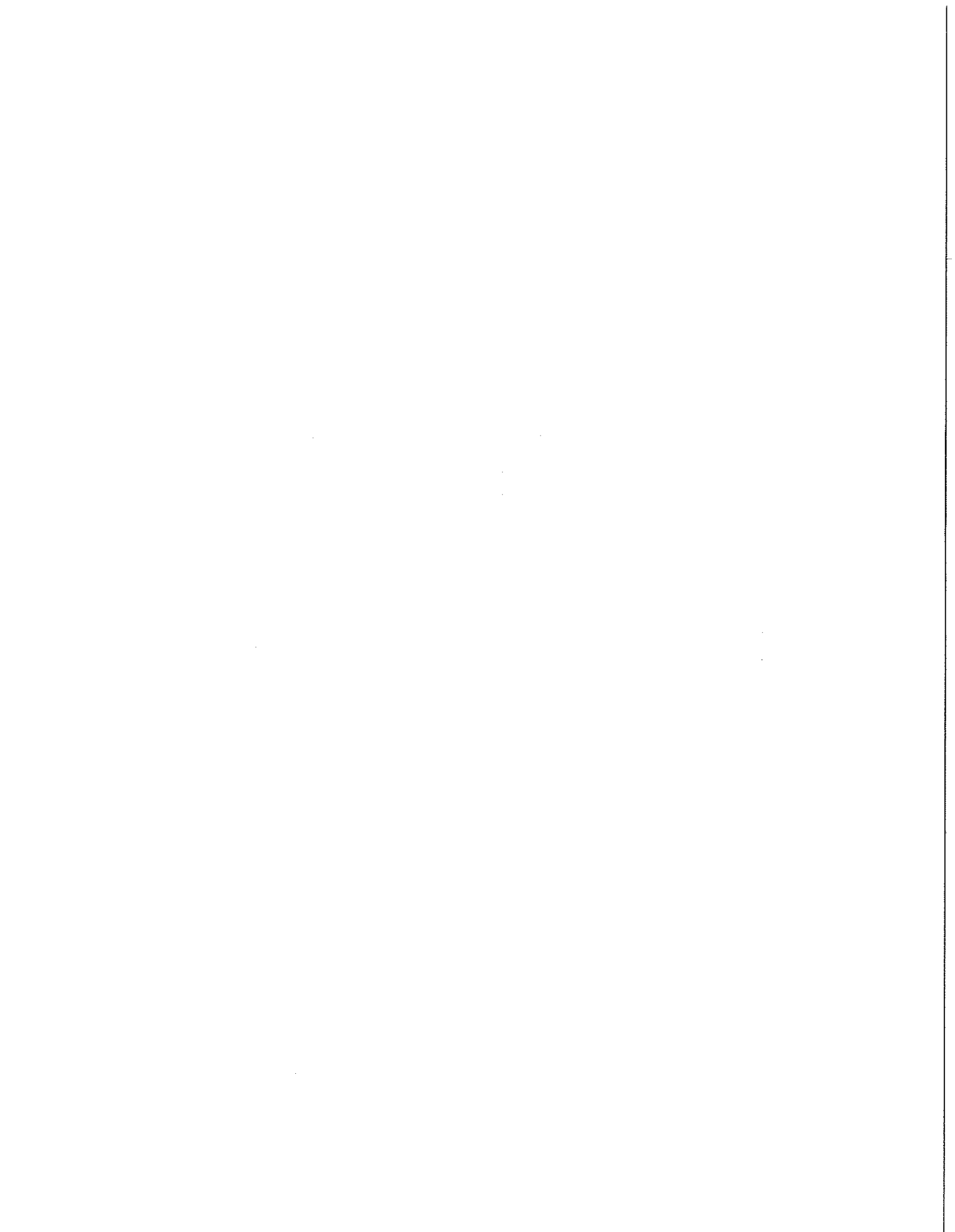
### C. REASSEMBLY

Reassemble removable parts that have been sanitized.

**WARNING: THE KNIFE IS EXPOSED!!! KEEP HANDS AND ARMS CLEAR OF THE BLADE.**

1. Top knife/sharpener cover. Place knife guard over exposed knife with left hand. Align thumb nut with screw threads and tighten. Unit will self align.
2. Center plate/knife guard. GRASP PLATE WITH LEFT HAND ON TOP KNOB, RIGHT HAND ON BOTTOM KNOB. Align elongated hole into stationary pin. Bring plate forward, align thumb nut with screw pin and tighten. Guard will self align.
3. Replace slice detector. Hook the bottom pin first, then push down slightly and hook the top locking pin. Snap closed.





4. Place the pusher in the stored and locked position before reinstalling.

Replace slicing table. Hold the slicing table with both hands and lower it CAREFULLY in place.

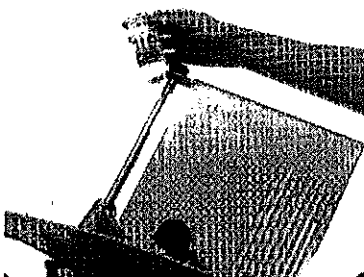


5. Tighten the locking knob.



6. Oil pusher shaft. Move the pusher up and down the shaft and coat the rod with a thin film of Berkel oil.

**WARNING: TO PREVENT PRODUCT CONTAMINATION, USE ONLY USDA AUTHORIZED OIL.**



#### D. SANITIZING

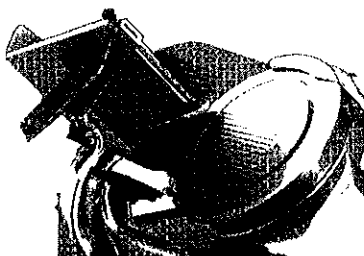
1. After cleaning, the slicer MUST BE SANITIZED to kill germs and bacteria.
2. Use only an APPROVED SANITIZING SOLUTION.

**WARNING: TO AVOID PERSONAL INJURY KEEP FINGERS AWAY FROM KNIFE BLADE.**



3. Sanitize slicer. Spray with sanitizing solution and air dry.

**WARNING: CHECK TO INSURE ALL GUARDS ARE IN PLACE AND SLICING TABLE MOVES EASILY.**



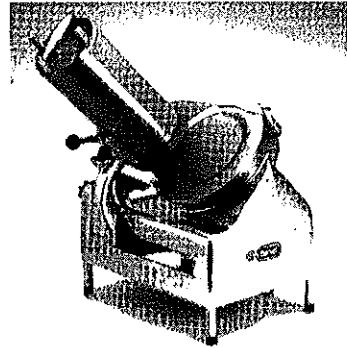
# ACCESSORIES

## VEGETABLE CHUTE (4675-0189)

A vegetable chute is available to replace the slicing table. To install the vegetable chute, loosen the slicing table locking knob and remove the slicing table. Loosen the locking knob (2275-00042) on the vegetable chute and fit it to the machine the same way as the slicing table.

Tighten locking knob. Before operating check to see that there is approximately 1/16" clearance between the end of the vegetable chute and the gauge plate with the index knob set at "0". On model 818, operate only in LO (long stroke) position.

The vegetable chute is used for quantity slicing of small size fruit, meats or vegetables.



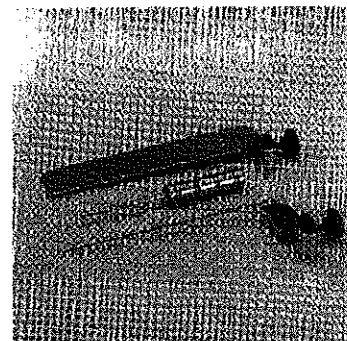
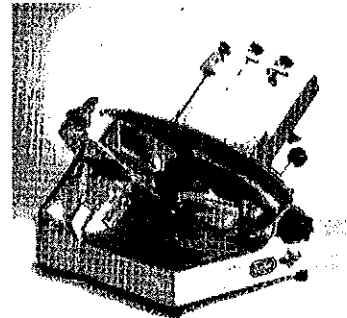
## PRODUCT FENCE (4975-0004) AND SKEWER ASSEMBLY (4975-0005)

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

To attach the product skewer and fence, loosen the locking bolt and position the slot in the end casting, so it can be slipped up and over the lip at the front upper edge of the slicing table. Position the fence and product skewer so there is enough space for the product to slide down easily. Tighten locking knobs (2275-0008).

Supplied with each fence and skewer assembly is a coring tool. This tool is used to cut a hole through the core of the product before inserting the product skewer.

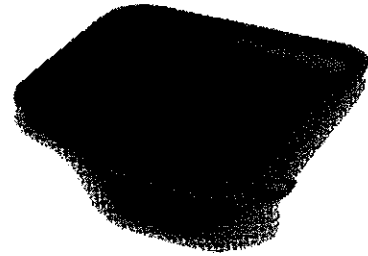
The product fence and skewer assembly is used for uniform crosscut on tomatoes, onions, peppers and similar round products.



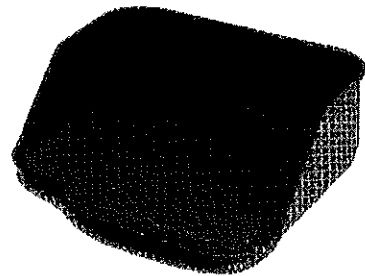
## TRAYS

There are two trays available for use with either the 808 or 818 slicer.

The receiving tray (3875-00059) is a shallow lipped tray to receive the product and hold small quantities of juices (hot beef, tomatoes, etc.). The tray is contour molded to the receiving area of the machine to hold it steady during operation.



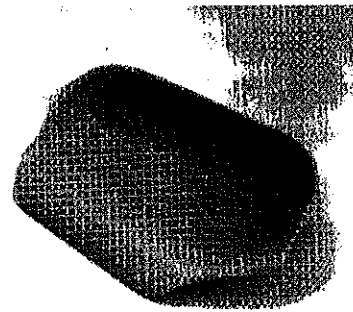
The slaw tray (3875-00031) is a deep tray to receive a large quantity of product and retain the juices.



Both trays are made of heavy duty plastic that meet standards for sanitation and are machine washable.

## JUICE CUP (3875-0001)

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.



## TROUBLESHOOTING

If your slicer should fail to function, there are a few things you can check before calling a serviceman.

### KNIFE NOT SHARPENING

1. Are sharpening procedures being followed exactly as shown in this manual?
2. Are sharpener stones clean? If not, replace them according to instruction given in SHARPENER MAINTENANCE section
3. Are sharpening stones severely worn and not making contact with the blade? If so, replace them according to instruction given in Sharpener Maintenance section.
4. Are sharpener stones in good condition but not making solid contact with the knife? If so, have your Berkel serviceman adjust them to the proper height.
5. Is knife blade clean? If coated with food fats, sharpener stones cannot sharpen. Clean per instructions. Also, check knife blade scraper assembly to see if it is excessively worn, loose, or missing.

### ELECTRICAL FAILURE

1. Is slicer fully plugged into wall receptacle? If properly connected, the red warning light should be ON when switch is in OFF position.
2. Inspect power cord. Has it been damaged, cutting off electrical flow?
3. Is ON-OFF switch in the ON position?
4. Are you getting electricity from wall outlet? Check by plugging in another piece of equipment with the same electrical requirements. Also, check circuit breaker or fuse.

If you are getting electrical power, and your slicer is still not operating properly, contact your Berkel serviceman.

### INDEXING MECHANISM NOT ADVANCING GAUGE PLATE

If the indexing knob should not open and close 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. Have it done by your Designated Berkel Service Location.

### AUTOMATIC SELECTOR NOT ENGAGING (818 MODEL)

This should be checked only by a qualified BERKEL Serviceman.

**NOTE: THE MECHANISM IN THE UNDERCARRIAGE SHOULD NOT BE OILED OR GREASED EXCEPT BY A DESIGNATED BERKEL SERVICE LOCATION.**

**EXCESS OIL CAN LEAD TO WEAR, BREAKAGE AND SLIPPAGE OF THE DRIVE BELT AND CAUSE YOU NEEDLESS EXPENSE.**

## REPAIR PARTS/REPAIR SERVICE

Please contact your nearest Designated Berkel Service Location for any repair parts and/or repair services required on your Berkel Slicer.

Additional information may be obtained from:

Service Support Center  
Berkel Incorporated  
One Berkel Drive  
LaPorte, Indiana 46350  
Phone: 219/326-7000

### MODEL 808 SLICER - SPECIFICATIONS

**OPERATION:** Gravity feed, semi-automatic

**DIAMETER OF KNIFE:** 12-1/2"

**MOTOR:** 1/3 h.p., 115 volt, 60 cycle, single phase, A.C., Optional motors: 220/50/1, 230/60/1

**BASIC DIMENSIONS:** width 19", depth 29-1/4", height 20-1/8"

**PRODUCT CAPACITY:** Up to 11" wide and 6" high; or 8" in diameter

**NET WEIGHT:** 94 lbs.

**FINISH:** Stainless steel and burnadized aluminum

**SHIPPING WEIGHT:** 124 lbs.

**LISTED BY:** UL - NSF - CSA  
USDA - ACCEPTED

### MODEL 818 SLICER - SPECIFICATIONS

**OPERATION:** Automatic or Manual, gravity feed

**BASIC DIMENSIONS:** Width 19", depth 29-1/4", height 24" (Add 3" to height for NSF legs)

**MOTOR:** 1/3 h.p., 115 volt, 60 cycle single phase, A.C., Optional motors 220/50/1, 230/60/1

**DIAMETER OF KNIFE:** 12-1/2"

**CAPACITY & SPEED:** Up to 11" cutting capacity at 45 s.p.m., up to 5-1/2" cutting capacity at 80 s.p.m., up to 11" cutting capacity maximum

**NET WEIGHT:** 130 lbs.

**SHIPPING WEIGHT:** 168 lbs.

**FINISH:** Stainless steel and burnadized aluminum

**LISTED BY:** UL - NSF - CSA  
USDA - ACCEPTED

NOTES