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WARNINGS

DO NOT ATTEMPT TO PUSH THE LAST LOAF THROUGH BY HAND! ALWAYS USE THE LAST LOAF PUSHER.

KEEP HANDS AWAY FROM BLADE ASSEMBLY AREA.

The Berkel Group . . . World's Leading Manufacturer of Slicers, Food Equipment and Scales . . . FACTORIES in United States (BERKEL, INC., LaPorte, Indiana and Versailles, Indiana) Netherlands, West Germany, Belgium, France, Great Britain, Austria, Switzerland and Other Countries.

BERKEL INCORPORATED 219/326-7000 • TELEX 258-343 CABLE ADDRESS—BERKEL

FORM NO. 4098-R1190 Printed in USA © Berkel Incorporated 1991
SAFETY FIRST

1. Read the Owner/Operator Manual thoroughly before operating this equipment.

2. Only trained personnel should be allowed to operate this equipment.

3. Installation of your Model GMB Berkel Gravity Feed Slicer will be made by a Berkel Representative who will instruct your operators on the safe and proper use of this equipment (see the Designated Berkel Service Location listing enclosed for the Berkel Representative in your area).

4. Be sure this unit is properly leveled on a stable surface in a low traffic area.

5. Keep hands away from cutting assembly area.

6. Do not attempt to push the last loaf through by hand! Always use the last loaf pusher.

7. The red pilot light indicates that the unit is plugged in. Always unplug unit before cleaning or servicing!

8. Should service ever be needed, contact the Designated Berkel Service Location in your area (listing enclosed with this unit).
EQUIPMENT

- **LOADING CHUTE**: Stainless steel with adjustable loaf guides, 34" (864 mm) length. Loaf guides have safety "tear drop" edges.

- **SLICE THICKNESS**: Either 3/8" (9.4 mm), 7/16" (11.0 mm), or 1/2" (12.5 mm) available.

- **BAGGING DEVICE**: Stainless steel. Convenient front mounting.

- **DAMPER**: Has adjustable height to stabilize loaves for maximum cutting efficiency.

- **LAST LOAF PUSHER**: Mounted in load chute, Right Hand operation. Gravitational force applies load for uniform pressure.

- **BLADES**: Special heat treated alloy carbon steel (or optional chrome plated, at additional cost.)

- **CRUMB TRAY**: Removable, easy-access front location.

- **MOBILE**: 6" casters and a retractable handle.

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**NOTE**: THE MODEL AND SERIAL NUMBER PLATE FOR YOUR SLICER IS LOCATED ON THE REAR OF THE SLICER.

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**I. Installation**

Installation of your Model CMB Berkel Gravity Feed Slicer will be made by a Berkel Representative who will instruct your operators on its use and care.

The slicer must be powered by a properly grounded 115 volt, A.C. outlet.

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**II. Operation**

A. Place bread loaf (loaves) into loading chute.

B. Push crumb tray in all the way.

C. Turn the slicer ON. Bread will feed automatically into the cutting knives and into the receiving area.

D. Remove sliced loaf from the receiving area and bag as required.

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**NOTE**: BAGGING DEVICE MAY BE USED TO ASSIST IN PACKAGING THE SLICED LOAF (LOAVES).
E. Continue to load and unload bread loaf (leaves) until all bread has been sliced. Use LOAF PUSHER to move the last loaf through the blade area.

F. Return last loaf pusher to its storing position.

**WARNING:** DO NOT ATTEMPT TO PUSH THE LAST LOAF THROUGH BY HAND! ALWAYS USE THE LAST LOAF PUSHER.

G. Turn unit OFF.

III. **Cleaning**

A. Unplug unit from electrical outlet.

B. Remove any bread crumbs that may have accumulated in the following areas:

   - Loading Chute
   - Blade Area
   - Receiving Area
   - Crumb Tray

**WARNING:** KEEP HANDS AWAY FROM CUTTING ASSEMBLY AREA.

C. Spray with sanitizing solution and allow to air dry.

D. Clean outer frame with cloth and Berkel oil (use Berkel oil sparingly).

IV. **Trouble Shooting**

A. **ELECTRICAL FAILURE**

   1. Check the power cord at the wall outlet to see if it is firmly plugged in.

   2. Reset 6 amp. circuit breaker.

   3. Is there power at the electrical outlet (115 volts A.C.).

B. **SLICER NOT CUTTING PROPERLY**

   1. Check loaf guides for proper adjustment. Adjust as necessary.

   2. Blades dull or broken. Have blades replaced by your local Berkel serviceman.

   3. Check adjustment of damper.

   4. Has the last loaf pusher been returned to its storing position.

C. **MOTOR RUNS – NO BLADE MOVEMENT**

   1. Broken drive belt. Have drive belt replaced and adjusted. Contact your local Berkel serviceman.

   If correction of any of the above conditions does not result in a functional slicer, call your Designated Berkel Service Location (listing enclosed with your slicer).
SPECIFICATIONS

CAPACITY: Loaves up to 15" (406 mm) length and 5-5/8" (140 mm) height. Output range is 300 to 600 loaves per hour, depending on loaf size, type bread, and operator efficiency.

SLICE THICKNESS: Either 3/8" (9.4 mm), 7/16" (11.0 mm), or 1/2" (12.5 mm) available.

BLADES: Special heat treated alloy carbon steel (or optional chrome plated, at additional cost).

LOADING CHUTE: Stainless steel with adjustable loaf guides, 34" (864 mm) length. Loaf guides have safety "tear drop" edges.


DAMPER: Has adjustable height to stabilize loaves for maximum cutting efficiency.

RECEIVING CHUTE: Stainless steel construction (provision for optional front loaf guide, which is available at additional cost).

BAGGING DEVICE: Stainless steel, convenient front mounting.

CRUMB TRAY: Removable, easy-access front location.

RETRACTABLE HANDLE: Allows for easy portability.

FRAME: Heavy gauge steel, welded construction with two 6" (152 mm) casters.

FINISH: All product contact areas are polished stainless steel. Frame finish is a stainless steel polyurethane.

ELECTRICAL: Motor – 1/2 h.p., 115 volt, 60 cycle single phase, A.C., 7.5 AMP.
Switch – Toggle type ON/OFF with safety guard, Red Pilot Light – To indicate the unit is plugged in.
8 AMP Circuit Breaker – With reset button to prevent overload.
Cord – 7' with 3 prong plug.
Motor is protected by frame to prevent crumbs from getting inside.

OVERALL DIMENSIONS: Width – 23" (584 mm)
Depth – 45" (1143 mm)
Height – 66" (1676 mm)

WEIGHT: Net – Approx. 264 lbs. (128 kg).
Shipping – Approx 335 lbs. (151 kg).

As we continually strive to improve our products, specifications are necessarily subject to change without notice.