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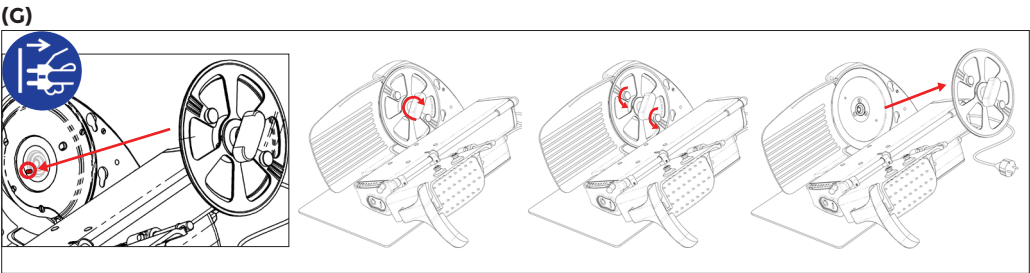
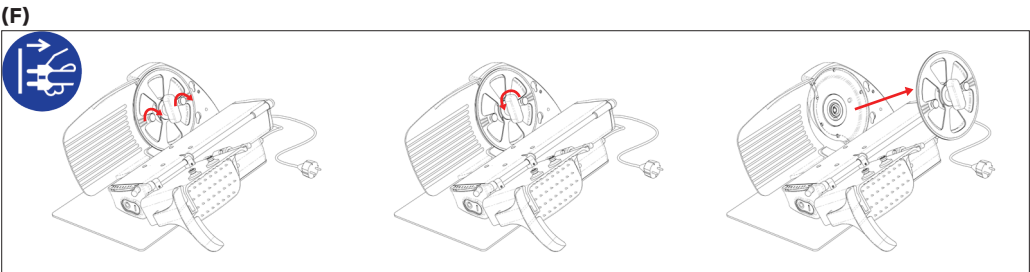
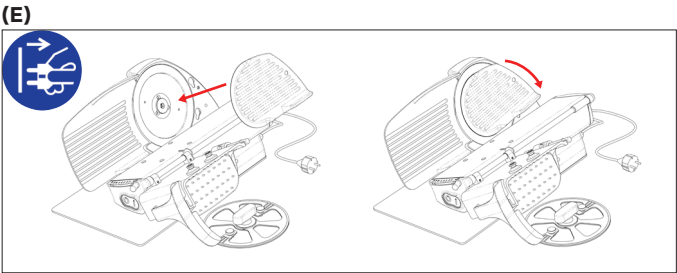
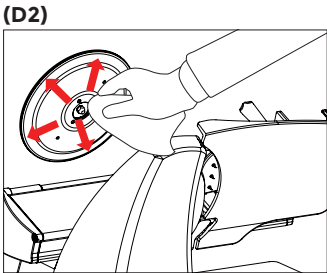
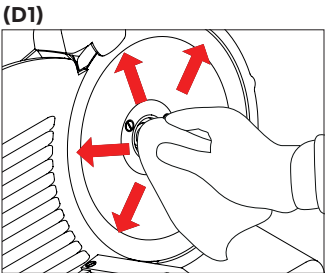
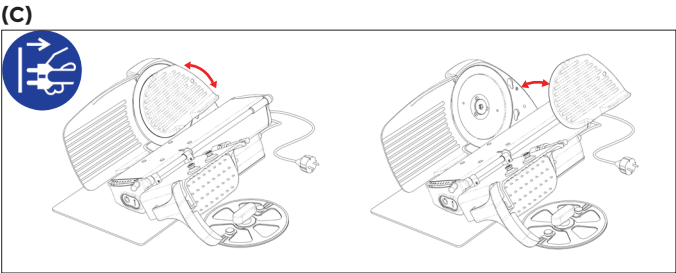
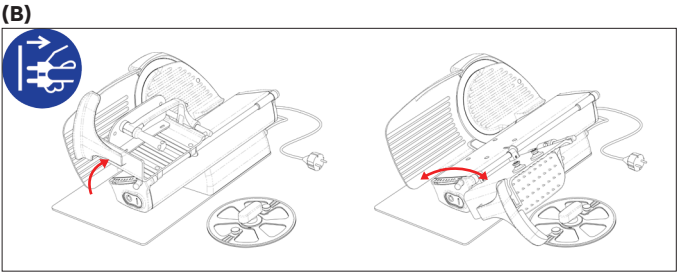
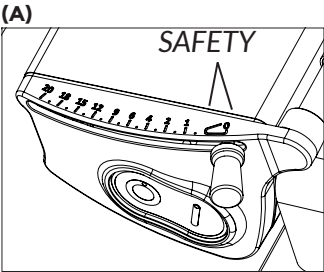
**CLEANING KIT
MAINTENANCE KIT
RESTORING KIT**

HOME LINE PLUS
RED LINE
VOLANO



USER MANUAL

HOME LINE PLUS

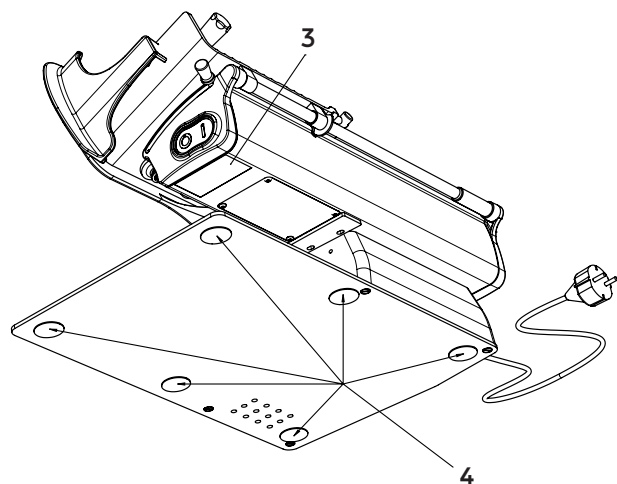


USER MANUAL: Electrical Slicer Home Line Plus

MODEL:

HL PLUS 200 - HL PLUS 250

GENERAL PLAN OF THE MACHINE



1. Start button (white)
2. Stop button (red)
3. Identification plate, technical information and CE marking
4. Foot
5. Thickness adjustment knob
6. Thickness gauge plate
7. Safety guards
8. Meat table
9. Product press holder
10. Blade
11. Blade guard
12. Blade cover
13. Baseplate
14. Product holder knob
15. Power cable
16. Blade extractor

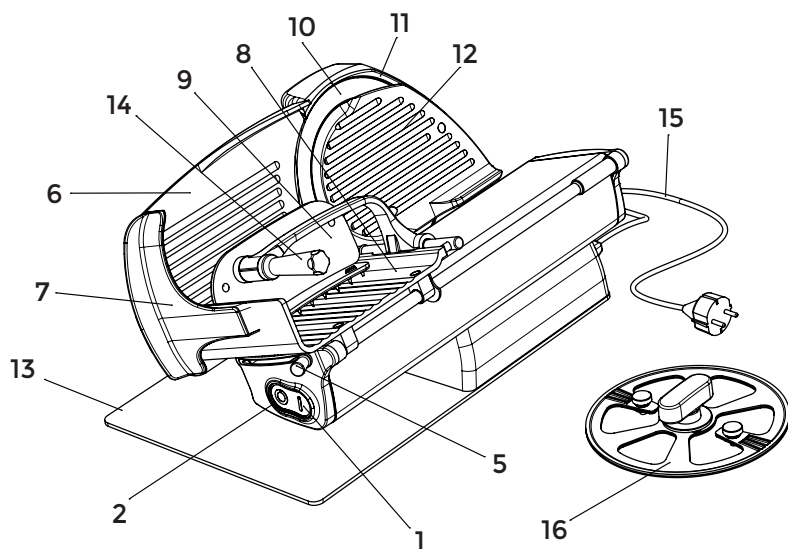


Fig. 1

CLEANING KIT HOME LINE PLUS

Keep the machine thoroughly clean. After a period of inactivity, cleaning is also recommended before use.

Danger of electric shock! Before cleaning the machine, disconnect the plug from the electrical mains socket and secure the thickness adjustment knob.

 **CAUTION! Sharp blade, cutting hazard!** Check that the thickness adjustment knob (5) is in the safety position (position O) (Fig.) A).

Cleaning products:
We recommend using our products for safe cleaning.

DO NOT use abrasive tools such as stiff sponges or semi-rigid nylon brushes to clean the painted areas of the machine. Do not clean the machine with jets of water or steam or similar methods.

DISMANTLING

Tilting the table for cleaning operations (Fig. B):

Make sure that the machine is off.

Make sure that the thickness adjustment knob (5) is in the safety position (position O) (Fig.) A).

Pull the meat table (8) all the way back toward the operator. Gradually push the table upwards, rotating it clockwise.

 **CAUTION! Sharp blade, cutting hazard!** Check that the thickness adjustment knob (5) is in the safety position (position O) (Fig.) A).

Start removing:

- Blade cover:

Turn the blade cover a few degrees counter-clockwise (Fig. C); 2) remove the blade cover by gripping it with both hands.

- Product press holder:

Unscrew the product press holder knob in the counter-clockwise direction until the product press holder itself has been completely removed.

- Blade:

1) Attach the extractor to the blade using the two side knobs on the extractor (Fig. F).

2) Turn the central knob of the extractor counter-clockwise while firmly holding one of the two side knobs 3), pull the blade out by gripping the extractor with both hands.

 **CAUTION! Sharp blade, cutting hazard!** The use of protective gloves is recommended when cleaning the sharpening area, the table, the product press holder and the blade.

CLEANING

Start cleaning:

- Back side of the blade: with the blade mounted on the blade extractor, use a cloth with Berkel sanitising spray on the surface of the blade and move it slowly from the centre outwards, as in the figure (Fig. D2). In the same way, dry using the dry part of the cloth.

- Blade protection shell: clean the blade protection shell with the help of the soft bristle brush if necessary.

- Machine body: clean the machine body with a cloth and Berkel sanitising spray. Dry all machine parts carefully using a dry cloth or soft paper towels.

Lubrication

Lubrication should be carried out according to the use of your slicer. The Berkel 50 ml oil bottle can be used to carry out basic maintenance on your slicer.

To keep the machine's linear

slides in optimal condition, oil the bars using Berkel lubricants. The use of other oils could damage the slides.

REASSEMBLY

Finally, reassemble:

- Blade:

1) Turn the pulley until the red pin is positioned on the left side (or towards the operator) (Fig. G).

2) Insert the blade into the pulley, making sure to insert the red pin into one of the three holes on the blade

3) Secure the blade to the pulley by screwing the central knob of the blade extractor clockwise while firmly holding one of the two side knobs

4) Remove the blade extractor from the blade by unscrewing the two side knobs, ensuring that the blade is firmly attached to the pulley.

- Blade cover:

1) Reassemble the blade cover as shown in figure E.

2) Rotate the blade cover a few degrees clockwise until it locks into its initial position.

- Meat table:

Turn the meat table and return it to the cutting position by pressing down lightly until it clicks into place (Fig.B).

MAINTENANCE KIT HOME LINE PLUS

Maintenance of your slicer must be carried out according to its use. It consists of three main steps: cleaning, blade sharpening and lubrication.

Cleaning

Before sharpening, clean the blade, removing grease residues with the blade maintenance brush. To keep the blade functional, we recommend cleaning it regularly with sanitiser.

Do not wash the blade in the dishwasher.

Blade sharpening

The frequency and duration of sharpening depends on the use made of it. Follow the instructions according to the model indicated for correct sharpening.

Lubrication

Once the blade has been shar-

pened according to the manual, spray Berkel spray oil several times on the bar to keep the machine's linear slides in optimal condition.

RESTORING KIT HOME LINE PLUS

The Restoring Kit is designed to retouch small chips that occur during use over the years.

Before retouching, we recommend cleaning using our cleaning kit.

DO NOT use abrasive tools such as stiff sponges or semi-rigid nylon brushes to clean the painted areas of the machine. Do not clean the machine with jets of water or steam or similar methods.

After cleaning the painted case especially, follow the steps below.

1. Shake the marker well from top to bottom with the cap closed to allow the ball to homogenise the colour inside.

2. Test the marker first on a sheet of paper separate from where you will be using it on the machine, press the tip several times to soak it sufficiently and test on the paper to see if the line is clear. Use a cloth to clean the tip if there is excess colour.

3. Apply the marker where the signs of ageing and use have damaged the paint on your slicer.

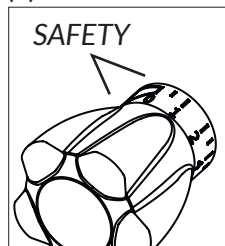
If the flow of colour lessens while working, shake the marker again with the cap on to

prevent paint splashes and begin use again.

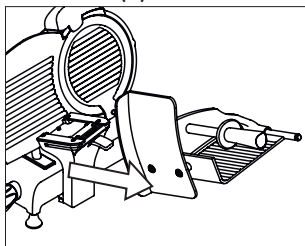
Wait at least 12 hours before cleaning the restored area again.

RED LINE

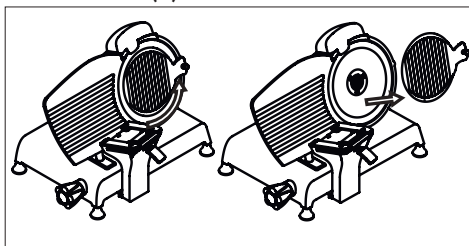
(A)



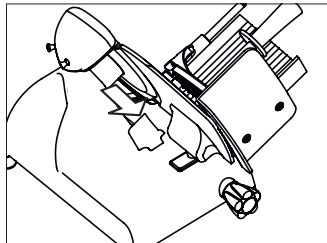
(B)



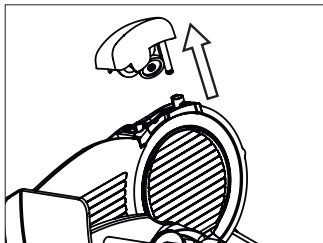
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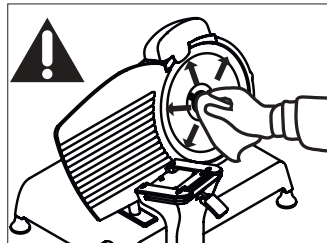
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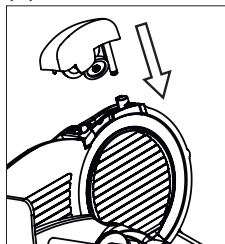
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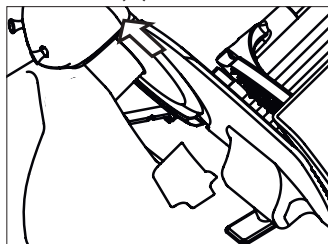
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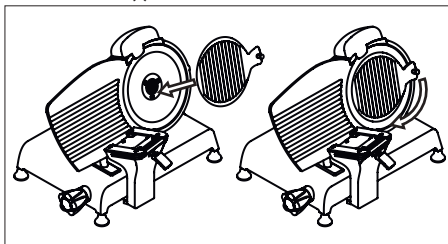
(G)



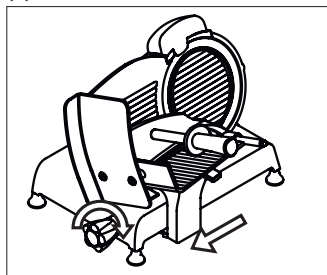
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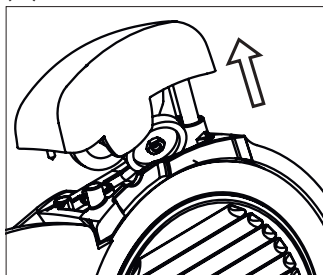
(I)



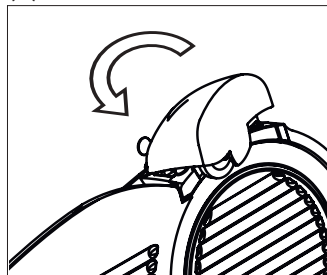
(L)



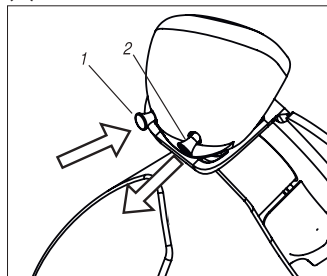
(M)



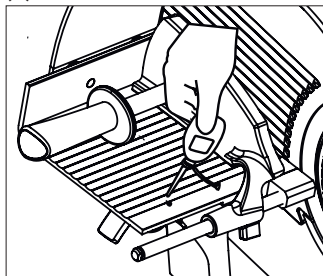
(N)



(O)



(P)



MODELS:

RL220, RL250, RL300.

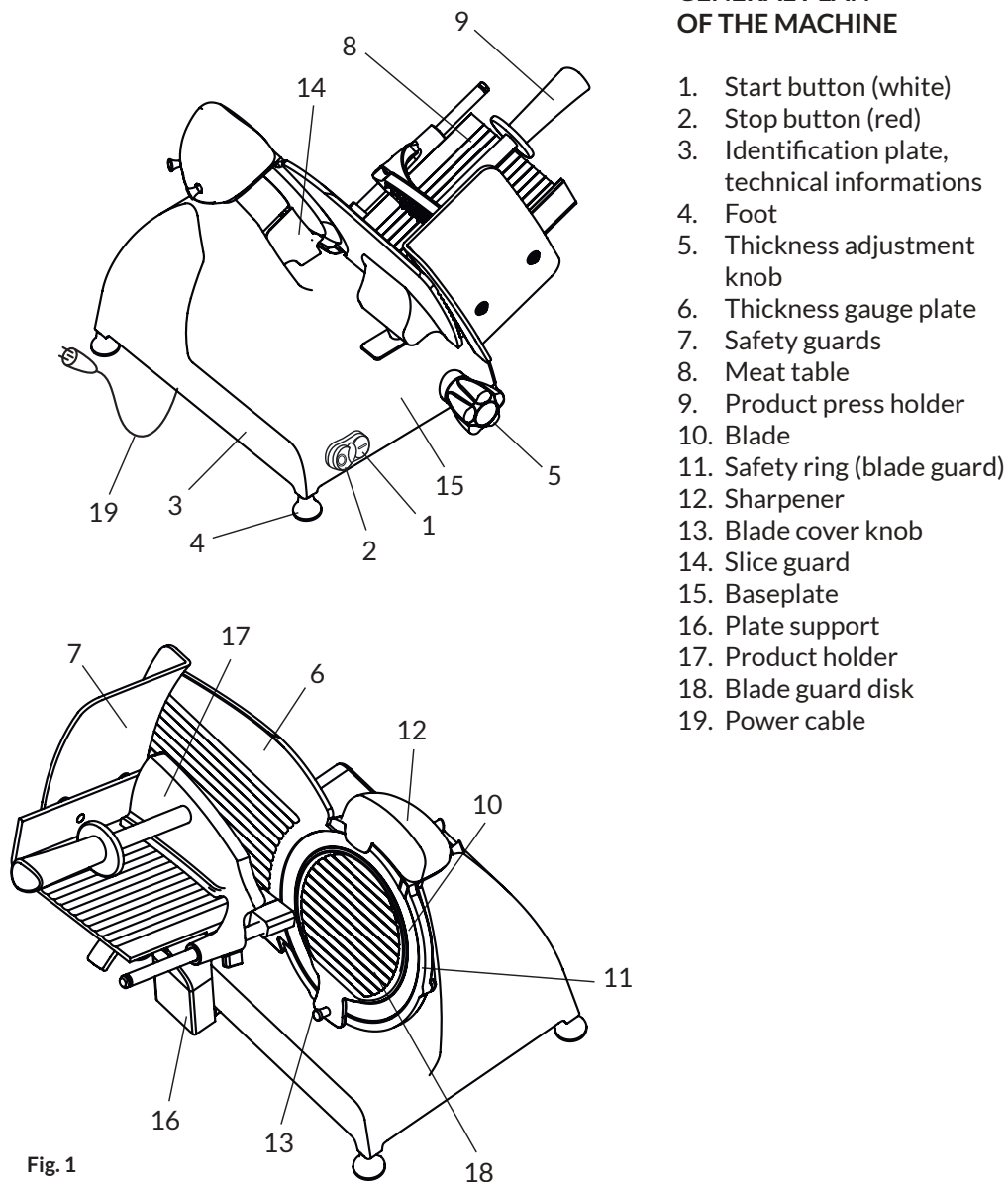
GENERAL PLAN
OF THE MACHINE

Fig. 1

CLEANING KIT RED LINE

Before using, clean the machine at least once a day or more often if necessary and always after a long period of inactivity.

 **WARNING! Risk of electric shock!** Before cleaning, disconnect the plug from the electrical mains socket and place the thickness adjustment knob in the safety position.

 **WARNING! Risk of injury from sharp blade!** Check that the thickness adjustment knob (5) is in the safety position (on the 0 position) (Fig. A).

Cleaning products:
We recommend using our products for safe cleaning.

DO NOT use abrasive tools such as stiff sponges or semi-rigid nylon brushes to clean the painted areas of the machine. Do not clean the machine with jets of water or steam or similar methods.

DISMANTLING:

- the meat table (only for the machine equipped with the meat table removable mechanism):

1) with the thickness adjustment knob in the safety position, pull back the carriage all the way until the travel limit toward the operator;

2) use the meat table release lever, keeping the support at the travel limit in order to free the meat table from its support. To correctly carry out the operation it may be necessary to act simultaneously also on the thickness adjustment knob, rotating it slightly with respect to the safety position; 3) extract the product holder unit sliding the meat table from its support (Fig. B);

- the blade cover:

1) rotate the blade cover 90° counter clock-wise using the special knob;

2) a spring facilitates the extraction of the blade cover (Fig. C);

- the slice deflector:

remove the slice deflector following the direction shown in the figure (Fig. D);

- the sharpener:

remove the complete sharp unit pulling it upward (Fig. E).

 **WARNING: Risk of injury from sharp blade!** For the cleaning operations of the sharp areas of the plates, the product holder and the blade, use of protective gloves is also recommended.

CLEANING

- the blade: a cloth with Berkel sanitising spray on the surface of the blade and move it slowly from the center toward the outside on the blade cover side and the opposite side (Fig. F). In the same way dry, it using a dry cloth.

NEVER turn on the machine while cleaning the blade;

- the safety ring: use the soft bristle brush to clean the area between the blade and the safety ring. Be careful NOT to put your hands close to the blade;

- the machine body: clean the machine body with a cloth and Berkel sanitising spray. Dry carefully.

Lubrication

Lubrication should be carried out according to the use of your slicer. The Berkel 50 ml oil bottle can be used to carry out basic maintenance on your slicer.

To keep the machine's linear slides in optimal condition, oil the bars using Berkel lubrican-

ts. The use of other oils could damage the slides.

REASSEMBLING

- the sharpener:

insert the sharpener unit as shown in the figure (Fig. G) until it comes to a stop in the correct position;

- the slice deflector:

position the slice deflector in its seat (Fig. H);

- the blade cover:

reassemble the blade cover and rotate it 90° clockwise until it locks into its initial position (Fig. I);

- the meat table (only for the machine equipped with the meat table removable mechanism):

insert the meat table on the carriage, verify that the securing lever returns to the initial position, verify that the carriage slides freely and check the correct operation of the thickness adjustment knob.

MAINTENANCE KIT RED LINE

Maintenance of your slicer must be carried out according to its use. It consists of three main steps: cleaning, blade sharpening and lubrication.

Cleaning

Before sharpening, clean the blade, removing grease residues with the blade maintenance brush. To keep the blade functional, we recommend cleaning it regularly with sanitiser.

Do not wash the blade in the dishwasher.

Blade sharpening

The frequency and duration of sharpening depends on the use made of it. Follow the instructions according to the model indicated for correct sharpening.

Lubrication

Once the blade has been shar-

pened according to the manual, spray Berkel spray oil several times on the bar to keep the machine's linear slides in optimal condition.

RESTORING KIT RED LINE

The Restoring Kit is designed to retouch small chips that occur during use over the years.

Before retouching, we recommend cleaning using our cleaning kit.

DO NOT use abrasive tools such as stiff sponges or semi-rigid nylon brushes to clean the painted areas of the machine. Do not clean the machine with jets of water or steam or similar methods.

After cleaning the painted case especially, follow the steps below.

1. Shake the marker well from top to bottom with the cap closed to allow the ball to homogenise the colour inside.

2. Test the marker first on a sheet of paper separate from where you will be using it on the machine, press the tip several times to soak it sufficiently and test on the paper to see if the line is clear. Use a cloth to clean the tip if there is excess colour.

3. Apply the marker where the signs of ageing and use have damaged the paint on your slicer.

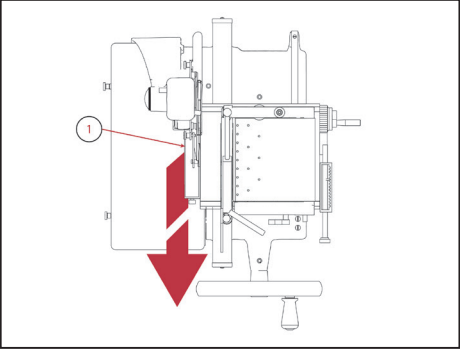
If the flow of colour lessens while working, shake the marker again with the cap on to

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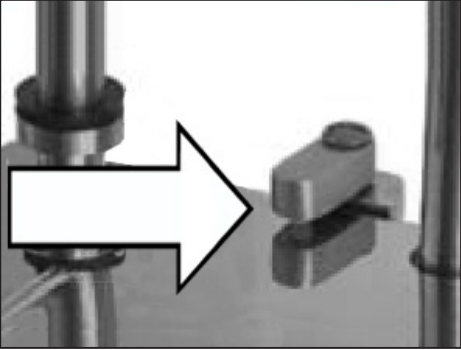
Wait at least 12 hours before cleaning the restored area again.

VOLANO

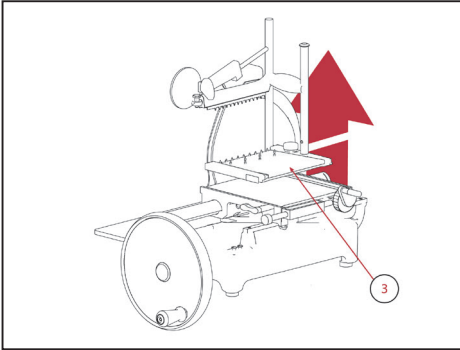
(Fig. 5-A)



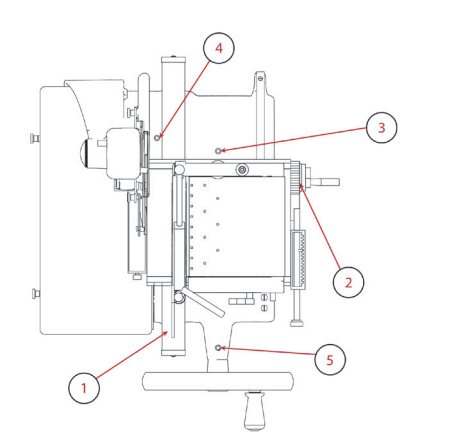
(Fig. 5-B)



(Fig. 5-C)



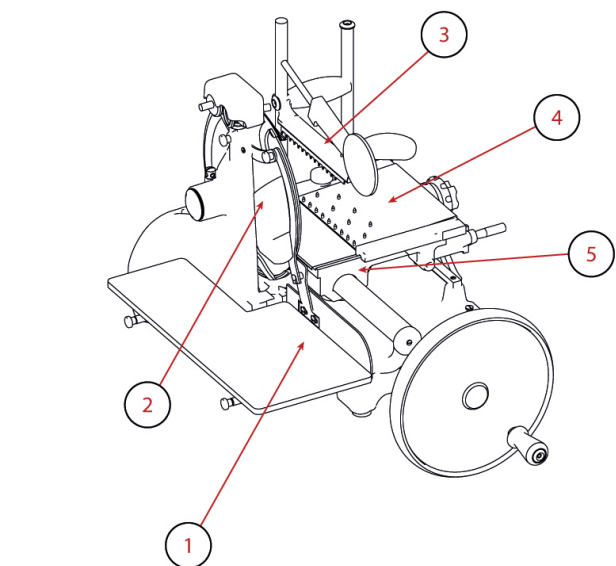
(Fig. 11)



USER MANUAL: FLYWHEEL SLICER

MODELS:

B2, B3, Tribute, P15, L16, B114, B116



MAIN COMPONENTS

1. Receiving plate
2. Slice deflector
3. Top clamp
4. Meat table
5. Carriage
6. Flywheel operating handle
7. Flywheel
8. Casing
9. Blade protection
10. Vertical sliding top clamp
11. Feed plate fast forward lever
12. Feed plate forward handle
13. Slice thickness regulating knob
14. Blade cover
15. Foot
16. Blade
17. Sharpener
18. Vertical sliding top clamp

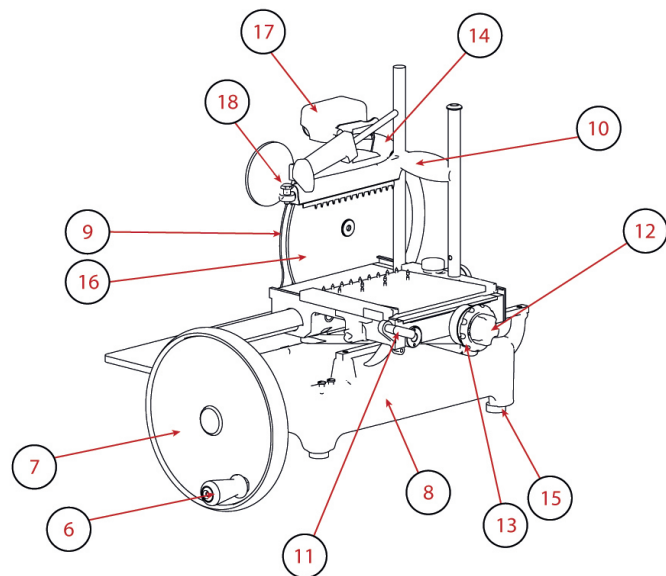


Fig. 1

CLEANING KIT VOLANO

Machines must be thoroughly cleaned at the end of their use. After a period of inactivity the machine must also be cleaned before use. Use cut- and tear-resistant protective gloves and carry out all operations with great care.

WARNINGS: DO NOT use abrasive tools such as stiff sponges or semi-rigid nylon brushes to clean the painted areas of the machine. Do not clean the machine with jets of water or steam or similar methods.

DISMANTLING

Check that the guard is covering the blade properly (9).

- If the slice deflector is held by a screw, unscrew it and remove the slice deflector. If the slice deflector is not held by a screw, open it by having it rotate from right to left.

On model B2, remove the magnetic slice deflector; pull the slice deflector support upward to remove it.

- Remove the tray if present (Fig. 5-A).

Remove the meat table:

a) if a locking lever is present on the table (Fig. 5-B), rotate it in the counter-clockwise direction, lift the table only and remove it;

b) If there is a knob on the table, unscrew it and lift the table together with the product holder (Fig. 5-C) and remove it;

c) if no locking devices are present, lift the table together with the product holder and remove it (Fig. 5-C).

- Remove the meat table. If the table is locked by two side pins, loosen them before removing the table.

CAUTION! For some models, push the meat table forward before lifting it together with the food plate.

CLEANING

Start cleaning with the soft-bristle brush to remove residue after slicing or before slicing to remove dust.

Blade: Spray Berkel sanitiser onto one half of the cloth and press it onto the surface of the blade, moving it slowly from the centre outwards, as in the figure, and onto the opposite side. Dampen the same cloth or a soft paper towel to rinse and dry the blade.



CAUTION! Do not activate the slicer while the blade is being cleaned.

Blade guard ring: Use the soft bristle brush to clean the area between the blade and the safety ring.



CAUTION Sharp blade, cutting hazard! When the blade is not covered by the guard, be extremely careful to keep your hands as far away from the unprotected area as possible.

Machine body: clean the machine body with the cloth, rinsing with water. Dry carefully with a Berkel cloth.

BASIC MAINTENANCE

Sharpening and lubrication

In order to always achieve a perfect cut, it is important to lubricate the joints when necessary for proper sliding of the bars and to sharpen the blade when a less precise cut is encountered during use.

Blade sharpening

The frequency and duration of sharpening depends on the use made of it. Follow the instructions according to the model indicated for correct sharpening. Clean the blade before and after sharpening.

Lubrication

Lubrication should be carried out according to the use of your slicer. The Berkel 50 ml oil bottle can be used to carry out basic maintenance on your slicer.

Steps:

Pour a few drops of oil on the bar (1) and in the joint of the thickness adjustment knob (2). Pour a few drops of oil into the holes (3 and 4).

Pour a few drops of oil into the joint between flywheel and slicer body (5).

Briefly operate the flywheel.

Pour a few drops of oil into the sliding bars of the column arm.

REASSEMBLY

Check that the guard properly covers the blade (9).

Reset the tray in its position.

Close the slice deflector.

Using the flywheel knob, turn the flywheel (7) to bring the sliding meat table (4) completely forwards (towards the operator).

With a vertical movement from top to bottom, return the sliding meat table to its initial position.

CAUTION: for some models, push the meat table to secure it to the carriage after positioning it. If present, close the lever or tighten the knob on the meat table.

MAINTENANCE KIT VOLANO

Maintenance of your slicer must be carried out according to its use. It consists of three main steps: cleaning, blade sharpening and lubrication.

Cleaning

Before sharpening, clean the blade, removing grease residues with the blade maintenance brush and wipe it with a Berkel cloth.

Blade sharpening

The frequency and duration of sharpening depends on the use made of it. Follow the instructions in the operating manual according to the model indicated for correct sharpening.

Lubrication (Fig. 11)

Once the blade has been sharpened according to the manual, spray Berkel oil se-

veral times on the bar (1) and in the joint of the slice thickness regulating knob (2).

Spray the oil into the holes with the straw (3 and 4);

In the joint between the flywheel and slicer body (5);

In the sliding bars of the column arm.

Briefly operate the flywheel.

RESTORING KIT VOLANO

The Restoring Kit is designed to retouch small chips that occur during use over the years.

Before retouching, we recommend cleaning using our cleaning kit.

DO NOT use abrasive tools such as stiff sponges or semi-rigid nylon brushes to clean the painted areas of the machine. Do not clean the machine with jets of water or steam or similar methods.

After cleaning the painted case especially, follow the steps below.

1. Shake the marker well from top to bottom with the cap closed to allow the ball to homogenise the colour inside.

2. Test the marker first on a sheet of paper separate from where you will be using it on the machine, press the tip several times to soak it sufficiently and test on the paper to see if the line is clear. Use a cloth to clean the tip if there is excess colour.

3. Apply the marker where the signs of ageing and use have damaged the paint on your slicer.

If the flow of colour lessens while working, shake the marker again with the cap on to

prevent paint splashes and begin use again.

Wait at least 12 hours before cleaning the restored area again.



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