SLICING



825E-PLUS **GRAVITY FEED SLICER**



Model 825E-PLUS





FEATURES

Berkel Model 825E-PLUS manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in sharpener. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 30° table makes product feed easier, creating more consistent and uniform slices with less waste. The 1/4 HP motor, 10" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The 825E-PLUS is easy to clean and disassembles quickly without tools. The compact space-saving design is ideal for limited kitchen counter space.

STANDARD FEATURES

- 1-speed, 1/4 HP, totally enclosed and permanently lubricated knife motor.
- Furnished in 115/60/1, 2.5 amps, AC, ETL listed.
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning.
- 30° product table with removable meat pusher.
- Nominal 10" (250 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife.
- Carriage handles food up to 81/4" (210 mm) wide, by 6%" (175 mm) high or 6%" (175 mm) diameter.
- Precise slice adjustment to a thickness of 9/16" (14 mm).
- Top-mounted, two stone knife sharpener produces a consistently sharp knife edge.
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning.
- Positive, moisture protected, on/off switch with power light indicator.
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

COMPLIES WITH NSF/ANSI STANDARD #8



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825E-PLUS GRAVITY FEED SLICER

SPECIFICATIONS

Motor: 1-speed, ¼ HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Electrical: Furnished in 115/60/1, 2.5 amps, AC, ETL listed.

Finish/Construction: All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

Knife: Nominal 10" (250 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel.

Cutting Capacity: Carriage handles food up to $8\frac{1}{4}$ " (210 mm) wide by $6\frac{7}{8}$ " (175 mm) high or $6\frac{7}{8}$ " (175 mm) diameter.

Slice Thickness: Precision system provices infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to $\frac{9}{16}$ " (14 mm).

Full Gravity Feed: Full 30° angle feed requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

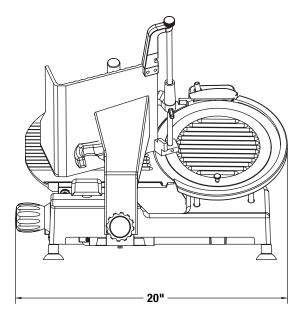
Knife Sharpener: Top mounted, two stone system for a lasting, razor-sharp edge.

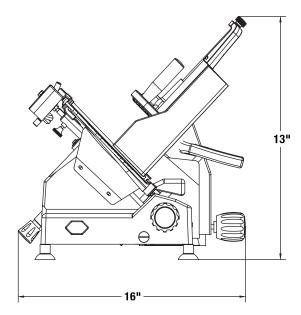
Knife Ring Guard: Permanent, tapered guard covers nonslicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

On/Off Switch: Highly reliable, moisture resistant, on/off switch with power light indicator.

Cord and Plug: Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

Warranty: All parts, service and travel coverage for one year, excluding wear items.





MODEL	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
NUMBER				WIDTH	DEPTH	HEIGHT
825E-PLUS	8½" (210 mm) wide 6½" (175 mm) high 6½" (175 mm) diameter	to ⁹ / ₁₆ " (14 mm)	10" (250 mm)	16" (407 mm)	20" (510 mm)	13" (330 mm)

MODEL				BOX DIMENSIONS			
NUMBER	MOTOR	ELECTRICAL	WEIGHT	WIDTH	DEPTH	HEIGHT	
825E-PLUS	1-speed ½ HP	115/60/1 2.5 amps	Net 33 lbs. (15 kg) Ship 40 lbs. (18 kg)	22" (560 mm)	24" (610 mm)	18" (458 mm)	



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