



The Choice of Experience

Slicing



Mixing



Processing



Packaging



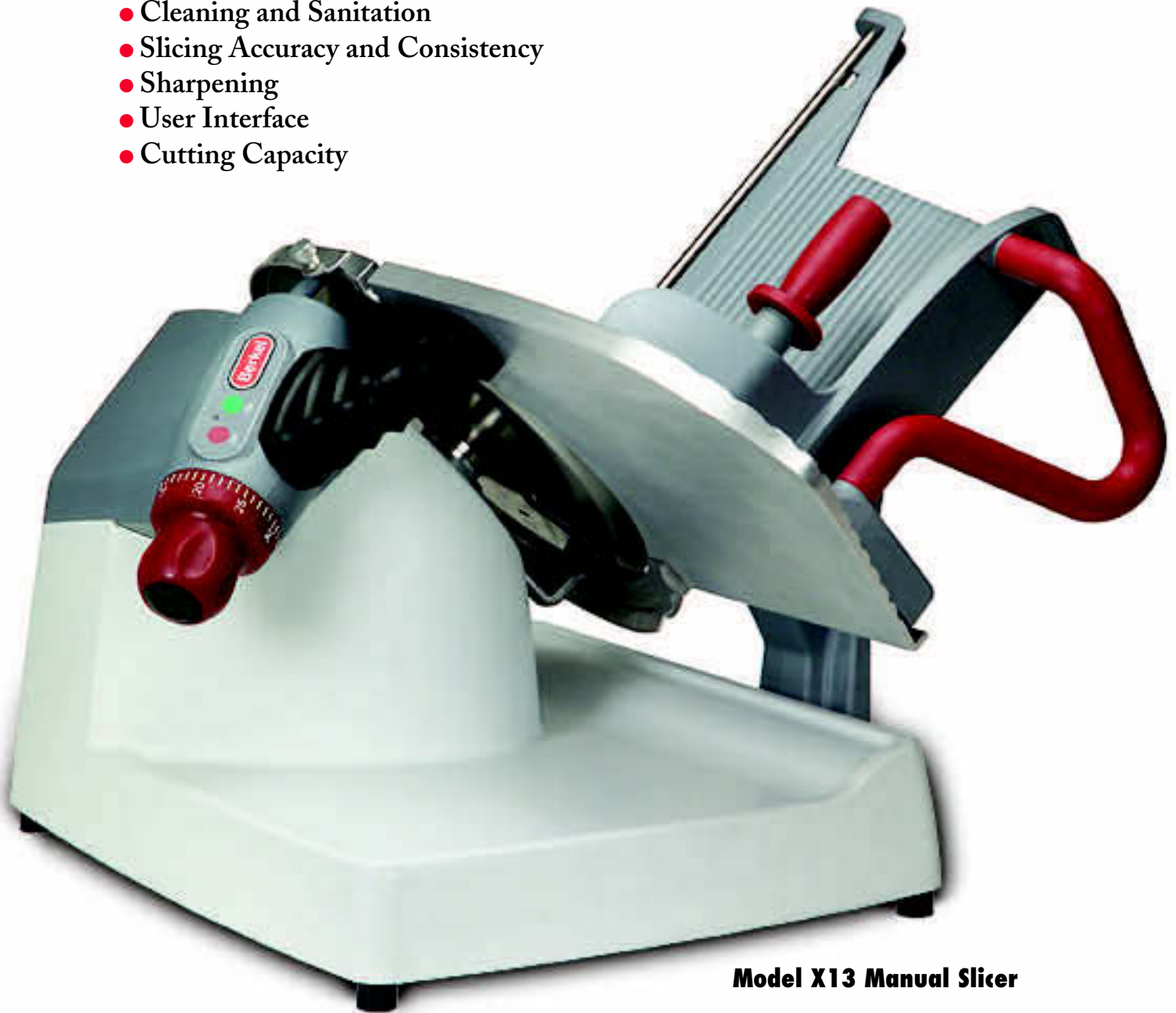
For Operators Needing High Volume and Full Feat

Leading the Way the Industry Slices

Berkel's new X13 and X13A are the next generation of professional slicers. Designed using the latest technology in motion, geometry, energy and hygenics, the X series gives operators exactly what they need.

The Design Improvements Include:

- Cleaning and Sanitation
- Slicing Accuracy and Consistency
- Sharpening
- User Interface
- Cutting Capacity



Model X13 Manual Slicer



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ured Performance... Berkel's X13 Series!

Cleaning and Sanitation

- One-piece base free of seams, joints and bacteria harborage points
- One-piece product table that is lightweight and seamless
- No controls in drop or drip zones
- Extra-wide access to all areas
- Permanent, continuous ring guard for easy cleaning
- Smooth, non-porous FDA approved materials
- Compatible with all recommended cleaning and sanitizing agents

Slicing Accuracy and Consistency

- Logarithmic thickness control with a variable-pitch barrel cam to accurately and consistently adjust gauge plate
- Numeric settings on index knob that correlate to the same thickness from machine to machine
- Gauge plate supported at knife's leading edge to reduce deflection

Sharpening

- Table mounted so operators use normal slicing motion for sharpening
- Design delivers fixed pressure of stones to knife for precise sharpening
- Diamond-encrusted stones deliver a perfect razor edge quickly each time without over or under sharpening
- Sharpener is easily removed for submersible cleaning yet made of durable polymers for rough handling

User Interface

- Index knob and controls are easy to access and in plain view, out of drip zone
- Both manual and automatic slicers share the same easy working height
- Multi-grip product table handle enables operators to locate their own ideal hand position
- Rugged but lightweight product table, pusher and center plate are easy to detach, clean and reattach
- Gauge plate interlock (GPI) is all mechanical for safe and reliable cleaning
- Easy kick stand for cleaning access

Cutting Capacity

- 13" knife to slice a broad and oversized range of products
- Table pusher and fence designed to optimize cutting capacity and securing product
- Indexing movement allows for a slice thickness up to 1-5/16" (34mm)
- A heavy-duty, thermally protected 1/2 HP motor with permanently lubricated bearings is matched perfectly with a self-tensioning belt to deliver reliable performance and high torque

General Specifications

- ETL Listed and NSF Certified
- One Year Parts, Labor and Travel Warranty
- See Mfg Spec Sheets for more details, available at www.berkel.com under the Spec Sheets tab
- Optional accessories include: vegetable chute, product fence, slaw tray, juice cup and skewers



Model X13A Automatic Slicer

For Medium to High Volume Performance...Berkel's 800 A Series

The Industry Relies on A Series

This trio of slicers is a perfect match of form, function, price and value. Choose the big 829A with its 14" knife and 1/2 HP motor, the rugged 825A with its 10" knife and 1/4 HP motor, or the popular 827A, the industry's overwhelming favorite. This model is a workhorse and is still North America's leading slicer and the benchmark of Berkel's 800 series line.

Features of the 800A Series are:

- 45° product table for better slicing with less waste
- Slice thickness from wafer thin to 9/16" (15mm) and 3/4" on the 829A (19mm)
- Carbon steel knife that is hollow ground, hardened and polished
- Motors enclosed, permanently lubricated and thermally protected
- Permanent ring guards to protect the non-slicing knife zone
- Top-mounted dual action knife sharpener



For Lighter Duty and Economical Performance...Berkel's 800 E Series

One Size Doesn't Fit Everyone, or Every Budget

That doesn't mean you can't have Berkel's built-in quality or promise of support when making everything from salads to sandwiches in a variety of foodservice operations. This trio of slicers is smaller in stature and designed to work fewer hours on less volume, but there is nothing small about the value of the 800E series.

Features of the 800E Series are:

- 45° product table on the 827E
- Slice thickness from wafer thin to 9/16" (15mm)
- Carbon steel knife that is hollow ground, hardened and polished
- Motors enclosed, permanently lubricated and thermally protected
- Permanent ring guards to protect the non-slicing knife zone
- Top-mounted dual action knife sharpener, removable for cleaning



Model 823E Slicer

Model 823E

- 9" knife
- 1/4 HP motor



Model 825E Slicer

Model 825E

- 10" knife
- 1/4 HP motor



Model 827E Slicer

Model 827E

- 12" knife
- 1/4 HP motor



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For Heavy-Duty Performance in Planetary Mixing

Planetary mixers for a diverse, yet demanding industry

This line of heavy-duty mixers is designed for bakery-grade use, where power and performance are required to mix every recipe from the toughest dough to the lightest meringue. Sizes from 10 to 60 quarts are ideal for mixing the most common batch sizes found in today's bakeries, restaurants, schools, and supermarkets.

Features of the PM Series Mixers are:

- Hardened, wide faced helical gears for smooth and quiet operation
- Spiral dough hook, wire whip, batter beater, stainless bowl, and ingredient chute
- #12 Taper hub (#8 on PM10)
- Chip resistant and easy to clean powder coat finish
- No volt release and interlocking bowl guard to disable power when accessing bowl



Model PM10 Mixer



Model PM20 Mixer

Feature	PM10	PM20	PM30	PM40	PM60
Motor HP	1/2	3/4	1	1.5	4
Speeds	3	3	3	3	3
Timer	N/A	15 min.	15 min.	15 min.	99 min.
Bowl Dolly	Opt.	Opt.	Opt.	Opt.	Std.

Maximum Capacity	PM10	PM20	PM30	PM40	PM60
50% AR Pizza Dough	7.5 lbs.	15 lbs.	20 lbs.	32 lbs.	60 lbs.
Light Bread Dough	10 lbs.	25 lbs.	45 lbs.	50 lbs.	75 lbs.
Sugar Cookies	30 doz.	35 doz.	50 doz.	55 doz.	100 doz.
Cupcakes	18 doz.	22 doz.	33 doz.	40 doz.	70 doz.

AR = Absorption ratio: water weight/flour weight

PM10 – 10-Qt. Mixer

Here's a 10-quart table top model that thinks it's a 20-quart. If you go through small economy mixers quickly, this will be your last!

PM20 – 20-Qt. Mixer

Berkel's 20-quart mixers are the industry's workhorse. This model includes a full 3/4 HP motor.

...Berkel's PM Series



Model PM30 Mixer

PM30 – 30-Qt. Mixer PM40 – 40-Qt. Mixer

These mid-size models are ideal for medium volume production. Perfect for larger foodservice and food retail operations. The manual bowl lift is self-locking in top position.



Model PM60 Mixer

PM60 – 60-Qt. Mixer

The big boy of our mixer line. For high volume operations requiring strength and power.



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Model 705 Tenderizer

Tenderizer – Model 705

Used in supermarkets and restaurants to tenderize a wide variety of products to enhance texture, flavor and yield—without wearing out workers.

Stir Fry Cutter – Model 705S

The same machine but with a special set of knives to quickly cut meats and veggies into perfectly sized strips for stir-frying at either 3/8" or 1/2" widths.

Features & Benefits

- A powerful 1/2 HP motor and permanently lubricated direct drive transmission is perfect for smooth feeding and knitting meats up to 1-1/4" thick.
- Corrosion resistant materials and interlocked cover make the 705 and 705S a top-choice in meat rooms and prep areas everywhere.



Model 350 Counter Top Vac Pack

Vacuum Packaging—Four Models

Berkel offers the highest quality in design and construction in four easy to use sizes. Vacuum packaging improves food quality through longer shelf life, better flavor retention, portion control and safe handling. Many have nicknamed these machines “the chef’s night off” because special recipes can be prepared early and served days later. Simply match the chamber size to the product size and start sealing in profits.

Model	Type	Pump	Seal Bar	Chamber Size	Machine Size	Gas Flush
250	Table	6m ³ /h	12-1/2"	15" x 14" x 4"	17" x 21" x 16"	No
350	Table	21m ³ /h	17"	18" x 18" x 6.5"	21" x 24" x 18"	Yes
350D	Table	21m ³ /h	17" x 2"	18" x 18" x 6.5"	21" x 24" x 18"	Yes
450A	Floor	63m ³ /h	19" x 2"	20" x 27.5" x 9.5"	31" x 32" x 44"	Yes



Model MB Counter Top Bread Slicer

Bread Slicing—Model MB

This counter top bread slicer is ideal for bakeries, delis, and specialty shops that understand the importance of precise cutting across a broad range of soft to hard-crusted breads – one loaf at a time.

Features & Benefits

- A reliable 1/3 HP motor sets in motion the precision knife carriage for slicing to a preset thickness of 3/8", 7/16", 1/2", 9/16" or 3/4".
- Cleaning is a breeze with the MB’s sky white polyester powder coat epoxy and front scrap pan for easy crumb removal.



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