SLICING



829E-PLUS GRAVITY FEED SLICER



Model 829E-PLUS





FEATURES

Berkel Model 829E-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 45° table makes product feed easier, creating more consistent and uniform slices with less waste. The 1/2 HP motor, 14" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The 829E-PLUS is easy to clean and disassembles quickly without tools.

STANDARD FEATURES

- 1-speed, ½ HP, totally enclosed and permanently lubricated knife motor.
- Furnished in 115/60/1, 4.0 amps, AC, ETL listed.
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning.
- 45° product table with removable meat pusher.
- Nominal 14" (350 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife.
- Carriage handles food up to 11" (280 mm) wide, by 81/2" (216mm) high or 81/2" (216 mm) diameter.
- Precise slice adjustment to a thickness of 5/8" (16 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



a division of ITW Food Equipment Group LLC



829E-PLUS GRAVITY FEED SLICER

SPECIFICATIONS

Motor: 1-speed, ½ HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Electrical: Furnished in 115/60/1, 4.0 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 14" (350 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel, rotates at 380 rpm.

Cutting Capacity: Carriage handles food up to 11" (280 mm) wide by $8\frac{1}{2}$ " (216 mm) high or $8\frac{1}{2}$ " (216 mm) diameter.

Slice Thickness: Precision system provices infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to $\frac{5}{8}$ " (16 mm).

Full Gravity Feed: Full 45° angle feed requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

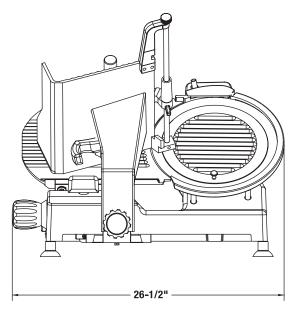
Knife Sharpener: Top mounted, two stone system for a lasting, razor-sharp edge.

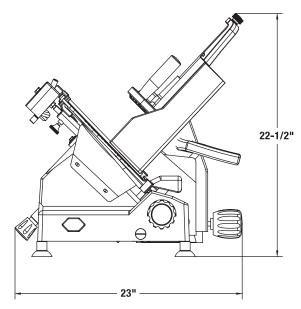
Knife Ring Guard: Permanent, tapered guard covers nonslicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

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
829E-PLUS	11" (280 mm) wide 8½" (216 mm) high 8½" (216 mm) diameter	to 5/8" (16 mm)	14" (350 mm)	23" (584 mm)	26½" (673 mm)	22½" (572 mm)

MODEL				BOX DIMENSIONS			
NUMBER	MOTOR	ELECTRICAL	WEIGHT	WIDTH	DEPTH	HEIGHT	
829E-PLUS	1-speed ½ HP	115/60/1 4.0 amps	Net 74 lbs. (34 kg) Ship 97 lbs. (44 kg)	23½" (597 mm)	32½" (826 mm)	27 ³ / ₄ " (705 mm)	



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