



Model 919M



Features

Berkel Model 919M automatic gravity feed slicer features Berkel's time proven hollow ground stainless steel knife, built-in dual action sharpener and a number of special features. The permanent, tapered guard covers the non-slicing portion of the knife even when the sharpener and center plate are removed. The center plate interlock prevents the slicer from operating if the center plate is removed. The unit is easy to clean and disassembles quickly without tools.

Accessories

- ☐ Stainless steel vegetable chute with pusher
- ☐ Product fence
- ☐ Skewers with coring tool
- ☐ Sharpening kit
- ☐ Slat tray
- ☐ Receiving tray
- ☐ Juice cup
- ☐ 4" Extension NSF legs (set of 4)
- ☐ Sure Lock Lift

Item # _____

Model 919M

Automatic Gravity Feed Slicer

Standard Features

- 1-speed, 1/2 HP, totally enclosed and permanently lubricated knife motor, thermally protected
- 1-speed, automatic carriage produces 50 slices per minute
- Furnished in 115/60/1, 4.5 amps, AC, ETL listed; also available in 1/3 HP, 220/60/1, 2.4 amp, AC, ETL listed
- Low 12/5 VDC circuitry for added operator protection
- Finish is stainless steel and sanitary burnished aluminum; unit disassembles quickly without tools afor easy cleaning
- Nominal 12-1/2" (318 mm) diameter, hollow ground, hardened and polished forged stainless steel knife
- The carriage handles food up to 11" (280 mm) wide, by 6" (152 mm) high or 8" (203 mm) diameter
- Rear-mounted stainless steel meat pusher extends over the entire length of the product table
- Precise slice adjustment to a thickness of 27/32" (21 mm)
- Ergonomic product table handle for ease of use
- Built-in, top-mounted, two stone knife sharpener with single lever, dual-action system
- No-Volt Release prevents activation of the slicer in the event of a power interruption; operator must restart the slicer
- Center plate interlock prevents the slicer from running when the center plate is removed
- Permanent, tapered knife ring fuard covers non-slicing portion of knife even when the sharpener and center plate are removed
- Q-P-Q nickel-plated transport slide rod with reservoir wick for reduced wear
- ON/Off, 3-position, moisture resistant switch with power light
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

Options

- ☐ 1.3 HP, 230/60/1, 2.9 amp, AC, ETL listed
- ☐ 1.3 HP, 230/50/1, 2.9 amp, AC, ETL listed

Approved By: _____
Date _____

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Model 919M

Automatic Gravity Feed Slicer

Model No.	Cutting Capacity	Slice Thickness	Knife Diameter	Slicing Speed	Product Dimensions Width A	Depth B	Height C
919M	11" (280 mm) wide 6" (152 mm) high 8" (203 mm) dia.	to 27/32" (21 mm)	12-1/2" (318 mm)	50 SPM	20" (508 mm)	29" (737 mm)	24" (610 mm)

Motor	Electrical	Weight	Box Dimensions Width	Depth	Height
1-speed 1/2 HP	115/60/1	Net 114 lbs. (52 kg) Ship 152 lbs. (69 kg)	32" (813 mm)	30" (762 mm)	30" (762 mm)

Specifications

Motor: 1-speed, 1/2 HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Carriage: 1-speed, automatic carriage produces 50 slices per minute.

Electrical: Furnished in 115/60/1, 4.5 amp, AC, ETL listed. Also available in 1/3 HP, 220/60/1, 2.4 amp, AC, ETL listed. Low 12/5 VDC circuitry for added operator protection.

Finish/construction: All food contact areas are stainless steel including the pusher, gauge plate, product table, center plate and knife; sanitary bur-nished aluminum ring guard and one-piece base with non-slip feet. Slicer disassembles quickly without tools for easy cleaning.

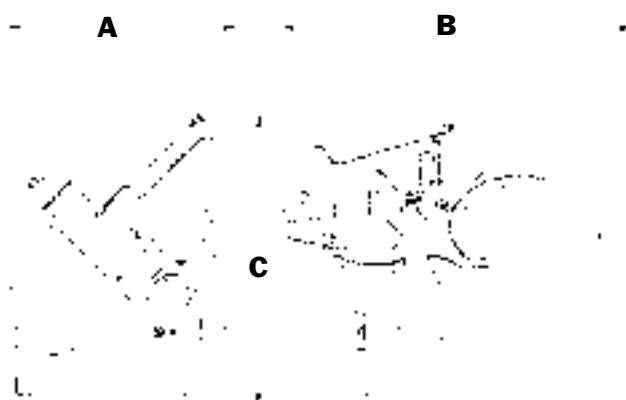
Knife: Nominal 12-1/2" (318 mm) diameter, hollow ground, hardened and polished forged stainless steel.

Cutting Capacity: Carriage handles food up to 11" (280 mm) wide by 6" (152 mm) high or 8" (203 mm) diameter.

Slice Thickness: Precision gear system with eccentric gear to prevent backlash, provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to 27/32" (21 mm).

Full Gravity Feed: Full 45° angle feed requires less mechanical pressure. Equipped with rear-mounted, stainless steel meat pusher that runs the entire length of the product table to hold product and minimize waste. An optional screw-in weight is also available. Ergonomic style handle for ease of use.

Knife Sharpener: Built-in, top-mounted, two stone, single lever, dual-action system for a lasting, razor-sharp edge. Unit is removable and submersible for easy cleaning.



No-Volt Release: Prevents activation of the slicer in the event of a power interruption; operator must restart the slicer.

Center Plate Interlock: Deactivates the slicer when the center plate is removed. Slicer will not run.

Knife Ring Guard: Permanent, tapered guard covers non-slicing portion of knife edge even when the sharpener and center plate are removed.

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

Q-P-Q Nickel Plated Transport Slide Rod with Reser-voir Wick: E-nickel plated rod undergoes Q-P-Q impregna-tion increasing the lubricity of the stainless steel reducing wear properties of the rod and bushings.

Cord and Plug: Attached 6-foot flexible 3-wire cord and plug for grounded receptacle.

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

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

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