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Berkel Red Line 250 - 110v 60hz

Berkel Red Line 250 Electric Food Slicer User Manual

Model: Red Line 250 - 110v 60hz

Brand: Berkel

1. INTRODUCTION

This user manual provides essential information for the safe and efficient operation, cleaning, and maintenance of your Berkel Red Line 250 Electric Food Slicer. Designed for home use, this appliance features a 10-inch chromed steel blade for precise and uniform slicing, minimizing waste. Please read this manual thoroughly before initial use and retain it for future reference.

2. SAFETY INFORMATION

Your safety is paramount. Always adhere to the following safety guidelines:

- Ensure the slicer is placed on a stable, non-slip surface before operation.
- Always use the aluminum product press holder with its disarmed position to prevent accidental release of food items during slicing.
- The gauge plate must be in complete closure for maximum safety during cleaning.
- The CE Block prevents the machine from operating if the food plate is not correctly in place.
- In case of power failure, the machine features an automatic shutdown function.
- Keep hands clear of the blade at all times. Use appropriate safety gloves during cleaning and maintenance.
- Unplug the appliance before cleaning, maintenance, or when not in use.

3. PRODUCT OVERVIEW

The Berkel Red Line 250 is engineered for precision and ease of use. Familiarize yourself with its key components:



Figure 3.1: Front view of the Berkel Red Line 250 Electric Food Slicer.

Key Features:

- **10-inch Chromed Steel Blade:** Provides superior slice smoothness and durability.
- **Built-in Sharpener:** Integrated dual-motion system for precise blade sharpening and trimming.
- **Adjustable Thickness Knob:** Allows for easy adjustment of slice thickness up to 14 mm.
- **Professional Push Buttons:** ON/OFF controls with LED indicators for clear status.
- **Non-slip Feet:** Ensures stability during operation.
- **Detachable Food Plate:** Quick-release system for easy cleaning.
- **Removable Blade Guard Disk & Slice Guard Deflector:** Facilitates thorough cleaning.

RED LINE 250

Exceptional performance at home

Available in



Built-in sharpener
for perfect
everyday cuts



Italian
design with
lightweight
materials



Non-slip feet for
total stability
during slicing



Figure 3.2: Key features including the built-in sharpener, Italian design, and non-slip feet.



SAFETY

Complete closure of gauge plate for maximum safety

CLEANING

Removable slice deflector and ample rear space for cleaning



PRECISION

Adjustment knob for slice thickness from 0 to 14 mm

Figure 3.3: Overview of safety, cleaning, and precision elements of the slicer.

4. SETUP

Before first use, ensure your slicer is properly set up:

- 1. Unpacking:** Carefully remove the slicer from its packaging. Retain packaging for future storage or transport.
- 2. Placement:** Position the slicer on a clean, dry, and stable countertop. The non-slip feet will help secure the unit during operation.
- 3. Power Connection:** Ensure the power switch is in the 'OFF' position (0). Plug the power cord into a grounded 115V 60Hz electrical outlet.
- 4. Initial Cleaning:** Before first use, clean all parts that will come into contact with food as described in the 'Cleaning' section.

5. OPERATING INSTRUCTIONS

5.1 Slicing Procedure

Follow these steps for effective slicing:

- 1. Prepare Food:** Place the food item (meat, cheese, vegetables, etc.) onto the food plate. Ensure it is securely held by the product press holder.
- 2. Adjust Thickness:** Use the built-in knob to set your desired slice thickness, from 0 to 14 mm.
- 3. Power On:** Press the 'ON' button (!) on the professional control panel. The LED indicator will illuminate.
- 4. Slice:** Gently push the food item towards the blade using the product press holder while moving the food plate back and forth. Collect sliced portions as they emerge.
- 5. Power Off:** Once slicing is complete, press the 'OFF' button (0).

Video 5.1: Demonstrates the slicing process, thickness adjustment, and power controls of the Berkel Red Line 250/300 Food Slicer.

5.2 Product Features in Use

Video 5.2: A 360-degree view showcasing the design and key features of the Red Line 250 in Red.

6. CLEANING

Regular and thorough cleaning is essential for hygiene and optimal performance. Always unplug the slicer before cleaning.

- 1. Remove Detachable Parts:** The professional food plate, blade guard disk, and slice guard deflector are designed for quick detachment. Carefully remove these components.
- 2. Clean Components:** Hand wash all removable parts with warm, soapy water. Rinse thoroughly and dry completely.
- 3. Clean Blade and Body:** The casting is made from a single mold with no gaps, allowing for fast and easy cleaning. Use a damp cloth and mild detergent to wipe down the blade (exercise extreme caution) and the main body of the slicer. Ensure the gauge plate is fully closed for safety when cleaning near the blade.
- 4. Reassemble:** Once all parts are dry, reassemble them correctly. Ensure the CE Block allows the food plate to be securely re-engaged.



Effortless Functionality

Experience seamless slicing with user-friendly features

Figure 6.1: Detachable food plate and smooth surfaces facilitate easy cleaning.

7. MAINTENANCE

7.1 Blade Sharpening

The built-in sharpener ensures your blade remains optimally sharp. Sharpening should be done periodically, or when you notice a decrease in slicing performance.

- 1. Position Sharpener:** Lift and rotate the sharpener into its sharpening position. It is pre-set at a fixed angle.
- 2. Sharpening:** Turn on the slicer. Gently press the blade against the sharpening stone for 10-15 seconds.
- 3. Trimming:** After sharpening, gently press the blade against the trimming stone for 2-3 seconds to remove any burrs.
- 4. Return Sharpener:** Turn off the slicer and return the sharpener to its resting position.

7.2 Lubrication

Periodically lubricate the sliding rod of the food plate with food-grade lubricant to ensure smooth operation.

Video 7.1: This user guide video includes demonstrations of blade sharpening and lubrication procedures.

8. TROUBLESHOOTING

If you encounter issues with your Berkel Red Line 250, consider the following common solutions:

- **Slicer Not Turning On:** Check if the power cord is securely plugged into a working outlet. Ensure the ON/OFF switch is correctly pressed. Verify that the food plate is properly installed and the CE Block is engaged.
- **Uneven Slices:** Ensure the food item is firmly secured by the product press holder. The blade may need sharpening. Check that the thickness adjustment knob is set correctly and not loose.
- **Difficulty Slicing:** The blade might be dull and require sharpening. Ensure the food item is not too hard or frozen. Apply appropriate pressure with the product press holder.
- **Unusual Noise:** Turn off and unplug the slicer immediately. Inspect for any foreign objects or loose parts. If the noise persists, contact customer support.
- **Food Sticking to Blade:** Ensure the blade is clean and free of residue. For certain foods, a light application of food-grade spray on the blade may help.

For issues not covered here, please refer to the official user manual PDF or contact customer support.

9. SPECIFICATIONS

Feature	Detail
Brand	Berkel
Product Dimensions	20"L x 20"W x 16"H
Material	Aluminum Alloy Steel
Color	Red
Special Feature	Non-slip Feet, 10" Steel Blade, Built-in Blade Sharpener, Ergonomic Handle, Adjustable Thickness Control
Recommended Uses	Prosciutto, Meat, Cold Cuts, Fish, Ham, Cheese, Bread, Fruit and Veggies
Product Care Instructions	Hand Wash Only, Dishwasher Safe (for removable parts)
Blade Material	Chrome Steel
Item Weight	48 Pounds
Blade Length	10 Inches
Operation Mode	Semi Automatic
Manufacturer	Van Berkel International
Item model number	Red Line 250 - 110v 60hz

10. WARRANTY AND SUPPORT

Berkel stands behind the quality of its products. For detailed warranty information, please refer to the official product documentation.

- **Returns:** This product is eligible for 30-day easy returns.

- **Protection Plans:** Extended protection plans are available, including 3-Year and 4-Year options.
- **Customer Support:** For assistance, troubleshooting, or service inquiries, please contact Berkel customer support.
- **Additional Resources:** A comprehensive User Manual (PDF) is available for download.

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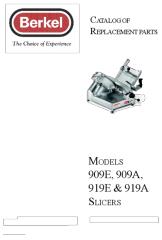
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[Berkel Model 825, 825A, & 827E Slicers Replacement Parts Catalog](#)

A comprehensive catalog of replacement parts for Berkel Model 825, 825A, and 827E slicers, detailing components for electrical and housing, meat table and carriage, knife and gauge plate, and sharpener assemblies.



[Berkel 909E, 909A, 919E, 919A Slicer Replacement Parts Catalog](#)

Comprehensive catalog of replacement parts for Berkel 909E, 909A, 919E, and 919A slicer models, featuring detailed diagrams, part numbers, and electrical component information.



[Berkel Slicer Cleaning and Sanitizing Instructions \(B12A-SLC\)](#)

Detailed cleaning, rinsing, and sanitizing instructions for the Berkel Slicer, model B12A-SLC. Ensure food safety and compliance with health codes by following these essential procedures.