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**Berkel HSBGM0U00000N**

# Berkel Home Line 250 Food Slicer User Manual

Model: HSBGM0U00000N

## 1. INTRODUCTION

The Berkel Home Line 250 Food Slicer is a compact and elegant kitchen appliance designed for precise slicing of various foods. Featuring a 10-inch chromed steel blade and ergonomic controls, it offers effortless operation and easy cleaning, making it ideal for home use.



Image: Front view of the Berkel Home Line 250 Food Slicer in black, showcasing its sleek design.

## 2. SAFETY INFORMATION

**WARNING: Always exercise extreme caution when operating, cleaning, or maintaining the food slicer. The blade is extremely sharp.**

- Read all instructions before use.
- Keep hands clear of the blade at all times. Use the food press holder.
- Unplug the appliance from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor unit in water or other liquids.
- Ensure the slicer is placed on a stable, level, and dry surface during operation.
- Keep children and pets away from the appliance during operation.
- Do not attempt to slice frozen foods or foods with bones.
- Wear cut-resistant gloves when handling the blade during cleaning or maintenance.

### 3. SETUP

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Upon unboxing, ensure all packaging materials are removed. Place the slicer on a clean, stable, and dry countertop. Before first use, clean all parts that will come into contact with food according to the cleaning instructions.



Image: Front view of the slicer with the food carriage extended, ready for setup.

### 4. OPERATING INSTRUCTIONS

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The Berkel Home Line 250 is designed for effortless and precise slicing of various foods such as prosciutto, meats, cold cuts, cheese, fruits, and vegetables. The inclined food plate facilitates easy cutting.

1. **Power On:** Plug the slicer into a 115V 60Hz power outlet. Use the ON/OFF switches with high visibility LED indicators to turn the appliance on.
2. **Adjust Slice Thickness:** Use the gauge plate opening lever to set the desired slice thickness. The slicer offers 20 mm adjustment positions, allowing for precise control from paper-thin to thicker cuts.

3. **Place Food:** Securely place the food item on the food plate, ensuring it is held firmly by the product press holder.
4. **Slicing:** Gently push the food towards the 10-inch chromed steel blade while operating the slicer. The magnetic steel deflector aids in better slice removal.
5. **Power Off:** Once slicing is complete, turn off the appliance using the ON/OFF switch and unplug it from the power outlet.

Your browser does not support the video tag.

Video: Official user guide demonstrating slicing, cleaning, and maintenance procedures for the Berkel Home Line 200-250 Food Slicer.



Image: Side view of the slicer highlighting the thickness adjustment dial and ON/OFF switches.

## 5. CLEANING

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

- **Disassembly:** The professional food plate features a quick detachable system. The blade cover can be removed by rotating it 90° and pulling it out. The steel removable dishwasher-safe product press holder can also be detached.
- **Washing:** Hand wash all removable parts with warm, soapy water. Rinse thoroughly and dry completely. The product press holder is dishwasher safe.
- **Blade Cleaning:** Carefully wipe the chromed steel blade with a damp cloth. Use extreme caution and consider wearing cut-resistant gloves.
- **Main Unit:** Wipe down the main unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Reassembly:** Reassemble all parts once they are completely dry.



Image: Top view of the slicer, illustrating the removable food plate and product press holder for easy cleaning.

## 6. MAINTENANCE

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Proper maintenance ensures the longevity and performance of your slicer.

- **Blade Sharpening:** For optimal slicing performance, the 10-inch chromed steel blade may require periodic sharpening. A blade sharpener is sold separately. Refer to the sharpener's instructions for proper use.
- **Blade Removal:** A blade extractor is recommended for safe blade removal, also sold separately.
- **Lubrication:** Periodically apply food-grade lubricant to the sliding parts of the food carriage to ensure smooth operation.

## 7. TROUBLESHOOTING

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Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power switch off; power outage.	Check power cord connection; ensure switch is ON; check circuit breaker.
Slices are uneven or ragged.	Dull blade; improper food placement; incorrect thickness setting.	Sharpen blade; ensure food is securely held; adjust thickness setting.
Slicer makes unusual noise.	Food carriage not lubricated; foreign object; motor issue.	Lubricate sliding parts; inspect for obstructions; contact customer support if problem persists.

## 8. SPECIFICATIONS

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**Brand:** Berkel

**Model:** HSBGM0U00000N  
**Product Dimensions:** 22"L x 13"W x 12"H  
**Material:** Aluminum Alloy Steel  
**Color:** Black  
**Blade Material:** Chrome Steel  
**Blade Length:** 10 Inches  
**Item Weight:** 33 Pounds  
**Operation Mode:** Semi Automatic  
**Power:** 115 V 60 HZ

## 9. WARRANTY AND SUPPORT

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For warranty information and customer support, please refer to the official Berkel website or contact their customer service. Additional protection plans may be available for purchase.  
You can also find more information and resources on the [Berkel Brand Store](#).  
A detailed User Manual in PDF format is available for download: [User Manual \(PDF\)](#).

