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Berkel Red Line 300

Berkel Red Line 300 Electric Food Slicer Instruction Manual

Model: Red Line 300 (RSEGL0U0000N)

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Berkel Red Line 300 Electric Food Slicer. Please read this manual thoroughly before using the appliance for the first time and retain it for future reference.



Image 1.1: The Berkel Red Line 300 Electric Food Slicer in black. This image displays the overall design of the slicer, highlighting its compact and robust construction.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: Failure to follow these safety instructions may result in electric shock, fire, or serious injury.

- Always unplug the slicer from the power outlet before cleaning, assembling, or disassembling parts.
- Keep hands clear of the blade at all times. The blade is extremely sharp.
- Never operate the slicer without all guards and covers properly in place.
- Ensure the slicer is placed on a stable, level, and dry surface during operation.
- Do not use the appliance for purposes other than its intended use (slicing food).
- Avoid contact with moving parts.
- Do not immerse the motor unit in water or other liquids.
- Supervise children and individuals with reduced physical, sensory, or mental capabilities when near the appliance.
- In case of power failure, the machine will automatically shut down for safety.
- The gauge plate must be fully closed for maximum safety during cleaning.

3. PRODUCT COMPONENTS AND FEATURES

Familiarize yourself with the various parts of your Berkel Red Line 300 slicer for optimal use and maintenance.



Image 3.1: Diagram illustrating key components of the Berkel Red Line 300. This image highlights the premium steel spikes, gauge plate, detachable food plate, removable slice deflector, ON/OFF push buttons with LED indicators, and the adjustment knob for slice thickness.

- **12-inch Chromed Steel Blade:** Designed for smooth and precise slicing.
- **Built-in Sharpener:** Integrated system for maintaining blade sharpness.
- **Gauge Plate:** Adjustable plate that determines slice thickness (0 to 0.47 inches / 0 to 12 mm).
- **Food Plate:** Professional food plate with a quick detachable system for easy cleaning.
- **Product Press Holder:** Aluminum holder with spikes to secure food during slicing, featuring a disarmed position for safety.
- **Slice Guard Deflector:** Removable component to guide sliced food.
- **ON/OFF Push Buttons:** With LED indicators for operation control.
- **Adjustment Knob:** For precise control of slice thickness.
- **Non-slip Feet:** Ensures stability during operation.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the slicer from its packaging. Retain packaging for future transport or storage.
2. **Placement:** Position the slicer on a clean, stable, level, and dry surface. Ensure adequate space around the unit for safe operation and ventilation.
3. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the "Maintenance and Cleaning" section for detailed instructions.
4. **Power Connection:** Ensure the ON/OFF switch is in the "OFF" position. Plug the power cord into a grounded 115 V 60 HZ electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Preparing for Slicing

1. Ensure the slicer is clean and properly assembled.
2. Place the food item (e.g., meat, cheese, vegetables) onto the food plate.
3. Use the product press holder to firmly secure the food against the gauge plate. Ensure the disarmed position is released to engage the spikes.
4. Adjust the slice thickness using the adjustment knob. The numbers on the knob correspond to the slice thickness in millimeters (0 to 12 mm).

5.2 Slicing Procedure

1. Press the "ON" button to start the motor. The LED indicator will illuminate.
2. Gently push the product press holder and food item towards the rotating blade.
3. Move the food plate back and forth smoothly to achieve consistent slices.
4. Collect the sliced food from the slice guard deflector.
5. Once slicing is complete, press the "OFF" button to stop the motor.
6. Wait for the blade to come to a complete stop before handling the slicer or removing food.

Red Line 300

Powerful 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

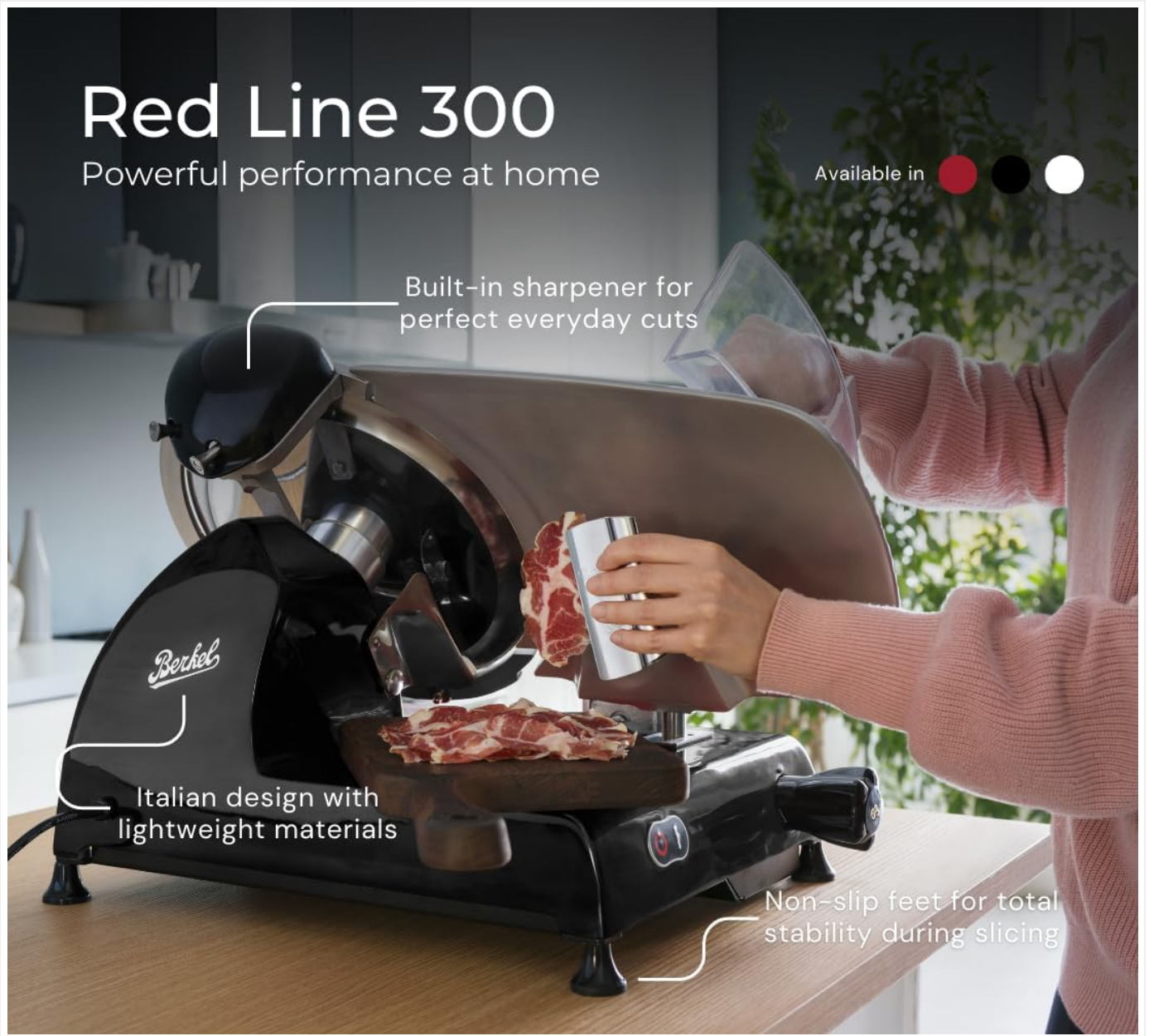


Image 5.1: The Berkel Red Line 300 in use, demonstrating the slicing process with a piece of meat. This image shows the user holding the product press holder and the sliced product accumulating on the cutting board.

12" Chromed Steel Blade

Large dimensions perfect for frequent and bulk slicing



Image 5.2: Close-up view of the 12-inch chromed steel blade of the Berkel Red Line 300, with sliced meat on a wooden board. This image emphasizes the blade's size and the quality of the slices.

6. MAINTENANCE AND CLEANING

Regular cleaning is crucial for hygiene and to maintain the performance and longevity of your slicer.

1. **Disconnect Power:** Always unplug the slicer before cleaning.
2. **Close Gauge Plate:** Ensure the gauge plate is fully closed (set to '0' thickness) to cover the blade edge for safety during cleaning.
3. **Remove Detachable Parts:**
 - Detach the food plate.
 - Remove the blade guard disk.
 - Remove the slice guard deflector.

These parts can be hand washed with warm, soapy water. Refer to product care instructions for specific dishwasher compatibility (some parts may be dishwasher safe, but hand washing is generally recommended for longevity).

4. **Clean the Slicer Body:** Use a damp cloth with mild detergent to wipe down the exterior surfaces of the slicer. Avoid abrasive cleaners or scouring pads.

5. **Clean the Blade:** With the gauge plate closed, carefully wipe both sides of the blade with a damp cloth. Use extreme caution. Never touch the blade edge directly.
6. **Clean Behind the Blade:** The casting is made from a single mold with an absence of gaps, facilitating easy cleaning. Use a brush or damp cloth to clean any food debris from behind the blade and around the motor housing.
7. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the slicer.
8. **Reassemble:** Reattach all removable parts securely.

6.1 Blade Sharpening

The Berkel Red Line 300 features a built-in sharpener to maintain optimal blade performance.

1. **Safety First:** Ensure the slicer is unplugged.
2. **Position Sharpener:** Lift and rotate the built-in sharpener into its sharpening position. It is pre-set at a fixed angle, requiring no additional adjustments.
3. **Sharpening:** Plug in the slicer. Turn the slicer ON. Gently press the blade against the sharpening stones for a few seconds. Do not apply excessive pressure.
4. **Deburring:** After sharpening, briefly engage the deburring stone (if applicable, typically part of the dual-motion system) to remove any burrs from the blade edge.
5. **Turn Off and Unplug:** Turn the slicer OFF and unplug it.
6. **Clean Blade:** Carefully clean the blade to remove any sharpening residue.
7. **Return Sharpener:** Rotate the sharpener back to its stored position.

7. TROUBLESHOOTING

If you encounter issues with your Berkel Red Line 300 slicer, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power outlet issue; power failure; ON/OFF button not pressed.	Check power cord connection; test outlet with another appliance; ensure power is restored; press ON button firmly.
Blade is not slicing effectively.	Blade is dull; food not properly secured; incorrect slice thickness setting.	Sharpen the blade using the built-in sharpener; ensure food is firmly held by the product press holder; adjust slice thickness knob.
Slices are uneven.	Food not held firmly; inconsistent pressure; gauge plate not set correctly.	Ensure food is stable; apply consistent, gentle pressure; verify gauge plate setting.
Slicer vibrates excessively.	Unstable surface; loose components.	Place slicer on a firm, level surface; check that all removable parts are securely fastened.

If the problem persists after attempting these solutions, please contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Berkel

Feature	Detail
Model Number	RSEGL0U0000N
Product Dimensions	25"L x 19"W x 19"H
Material	Aluminum Alloy Steel (Body), Chrome Steel (Blade)
Color	Black
Blade Length	12 Inches
Slice Thickness	Adjustable, 0 to 0.47 inches (0 to 12 mm)
Operation Mode	Semi Automatic
Power	115 V 60 HZ
Item Weight	59 Pounds
Manufacturer	Van Berkel International



Image 8.1: Side view of the Berkel Red Line 300 with indicated dimensions. This image shows the length and height measurements of the slicer.



Image 8.2: Front view of the Berkel Red Line 300 with indicated dimensions. This image shows the width and height measurements of the slicer.

9. CUSTOMER SUPPORT

For further assistance, warranty information, or service inquiries, please contact Berkel customer support.

- Refer to the official Berkel website for contact details.
- Have your model number (RSEGL0U0000N) and purchase date available when contacting support.

