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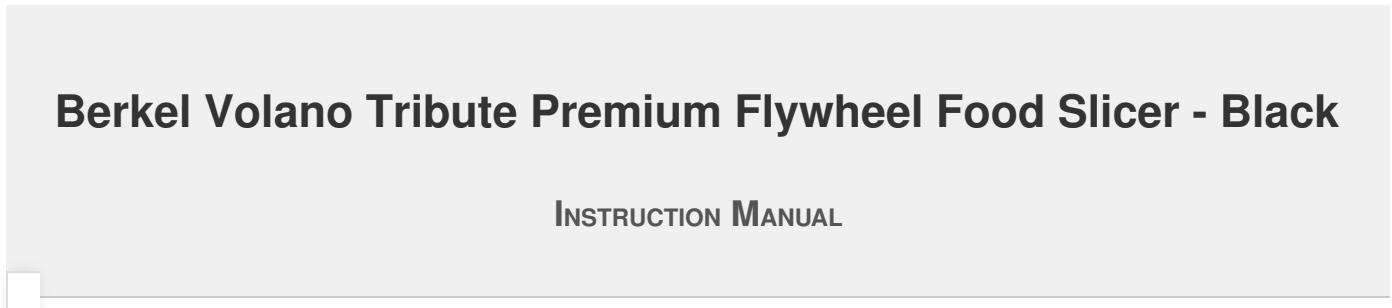
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› [Berkel Volano Tribute Premium Flywheel Food Slicer - Black Instruction Manual](#)

Berkel BKBUNKWP0060000000



Introduction

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and care of your Berkel Volano Tribute Premium Flywheel Food Slicer. Designed with Italian tradition and craftsmanship, this slicer offers precise slicing for a variety of foods. Please read this manual thoroughly before initial use and retain it for future reference.

Safety Instructions

Always prioritize safety when operating any food slicing equipment. Failure to follow these instructions may result in serious injury or damage to the appliance.

- **Read All Instructions:** Familiarize yourself with all operating and safety procedures before using the slicer.
- **Keep Hands Clear:** Never place hands near the blade during operation. Always use the product press holder.
- **Stable Surface:** Ensure the slicer is placed on a stable, level, and non-slip surface. The included pedestal is designed for this purpose.
- **Blade Protection:** Always ensure the blade protection device is in place when the machine is not in use or during cleaning.
- **Unplug Before Cleaning:** Disconnect the slicer from its power source (if applicable, though this is manual) before cleaning or maintenance.
- **Adult Supervision:** This appliance is not intended for use by children. Keep children and pets away from the slicer during operation.
- **Proper Food Handling:** Only slice appropriate food items. Do not attempt to slice frozen foods or items with bones.
- **Sharp Blade:** The blade is extremely sharp. Handle with extreme care during assembly, disassembly, and cleaning.

Product Overview



Image: The Berkel Volano Tribute Premium Flywheel Food Slicer shown alongside its dedicated pedestal.

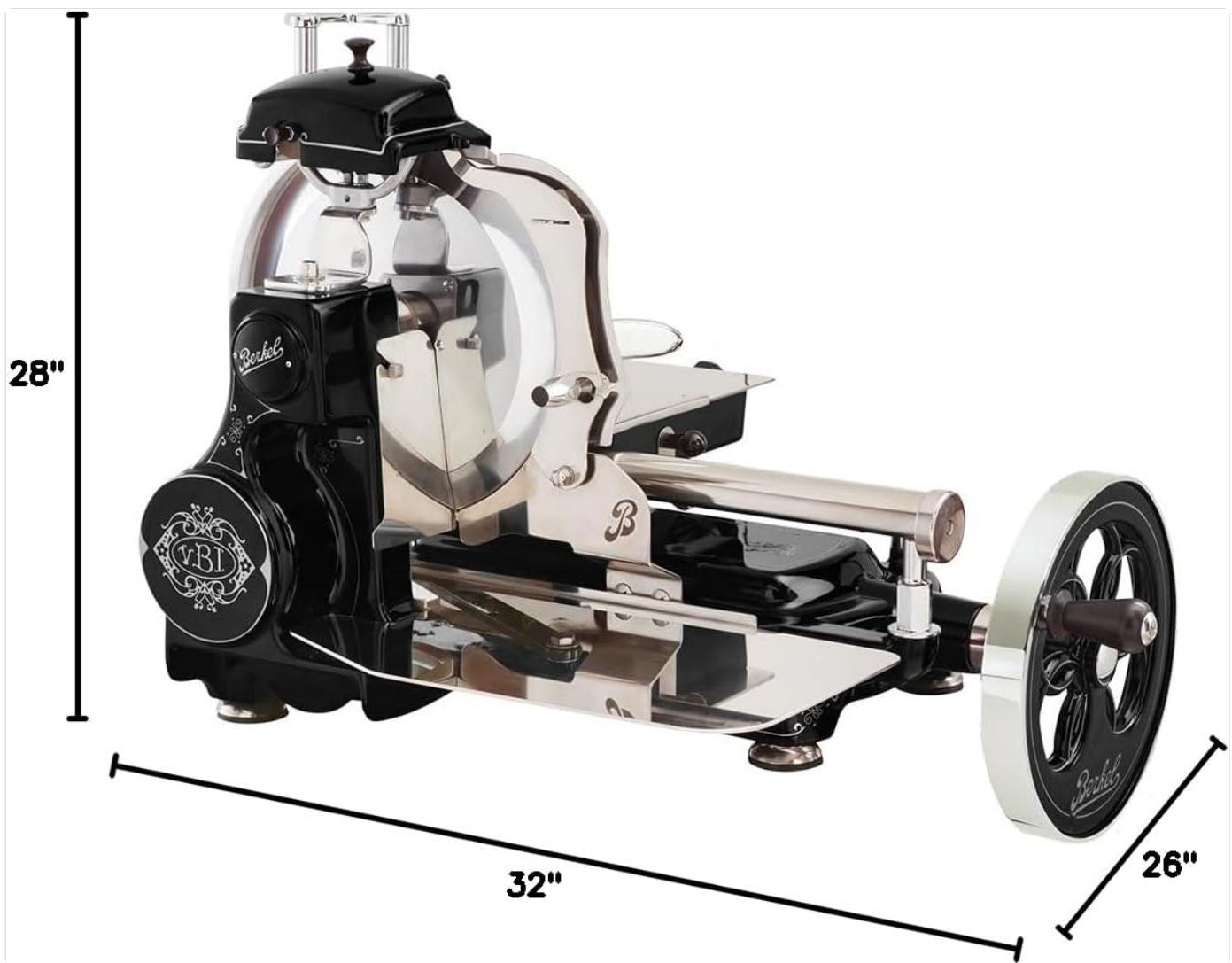


Image: Product dimensions illustrating the length, width, and height of the slicer.

Key Components:

- **Flywheel:** The iconic hand-crank mechanism for blade rotation.
- **Chromed Steel Blade:** 11.8 inch (300 mm) professional profile blade.
- **Gauge Plate Opening Knob:** Adjusts slice thickness (11 positions, 0-.059 inches).
- **Removable Sharpener:** Integrated sharpening system.
- **Product Press Holder:** Assisted stainless steel holder for securing food.
- **Food Plate:** Stainless steel professional food plate.
- **Pedestal:** Dedicated stand for elevating the slicer.

Features:

- Inspired by the historic Berkel B model of the '20s, combining elegance and tradition.
- Concave blade shape touches product only at the cutting point, preserving taste and scent.
- Removable sharpener with a two-movement operating system for precise sharpening.
- Detachable food plate system for easy cleaning and wide rear space for waste collection.
- Equipped with a protection device covering the blade for maximum safety.
- Versatile for slicing prosciutto, meat, cold cuts, fish, ham, cheese, bread, fruits, and veggies.

Setup

- Unpacking:** Carefully remove all components from the packaging. Retain packaging for potential future transport or storage.
- Pedestal Assembly:** If not pre-assembled, securely attach the slicer to the included pedestal using the provided hardware. Ensure all connections are tight and stable.



Image: The Berkel slicer correctly mounted on its pedestal, ready for operation.

- Initial Cleaning:** Before first use, thoroughly clean all parts that will come into contact with food. Refer to the "Maintenance and Cleaning" section for detailed instructions.
- Placement:** Place the assembled slicer on a sturdy, level surface in a well-lit area, ensuring sufficient space around the unit for safe operation and cleaning.

Operating Instructions

- Prepare Food:** Ensure the food item is at the appropriate temperature and consistency for slicing. Remove any packaging or hard elements.
- Adjust Slice Thickness:** Use the gauge plate opening knob to select the desired slice thickness. There are 11 positions available, ranging from 0 to 0.059 inches.

3. **Place Food:** Carefully place the food item onto the stainless steel food plate. Use the assisted stainless steel product press holder to secure the food firmly against the gauge plate.
4. **Begin Slicing:** Grasp the flywheel handle and begin rotating it smoothly and consistently. The blade will rotate, and the food carriage will advance, producing slices.
5. **Collect Slices:** Slices will fall onto the receiving tray. Collect them as they are produced.
6. **Sharpening the Blade:**
 - The slicer features a removable sharpener.
 - To sharpen, lift and rotate the sharpener manually until it is in the correct position over the blade.
 - Follow the specific instructions for engaging the sharpening stones (typically involves two movements for optimal precision).
 - Sharpen only when necessary to maintain blade integrity.

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Video: An official Berkel video demonstrating the brand's heritage and showing the slicer in operation, highlighting its smooth hand-crank movement and precision slicing capabilities.

Maintenance and Cleaning

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your Berkel slicer.

1. **Safety First:** Always ensure the slicer is completely stopped and the blade protection device is engaged before cleaning.
2. **Disassembly for Cleaning:** The overplate, meat table, receiving tray, and sharpener can be easily removed for thorough cleaning.
3. **Hand Wash Only:** All removable parts and the main body of the slicer should be hand washed. Do not place parts in a dishwasher.
4. **Cleaning Agents:** Use mild soap and warm water. Avoid abrasive cleaners, scouring pads, or harsh chemicals that could damage the finish or components.
5. **Blade Cleaning:** Exercise extreme caution when cleaning the blade. Use a damp cloth and wipe from the center outwards, away from the sharp edge. Never touch the blade directly with your bare hands.
6. **Drying:** Thoroughly dry all components immediately after washing to prevent water spots and corrosion.
7. **Reassembly:** Reassemble all parts correctly after cleaning. Ensure the blade protection device is properly reinstalled.
8. **Lubrication:** Periodically apply food-grade lubricant to moving parts as indicated in the detailed product manual (not provided in this summary, but a general best practice for mechanical slicers).

Troubleshooting

This section addresses common issues you might encounter with your slicer.

Problem	Possible Cause	Solution
Slices are uneven or ragged.	Dull blade; improper food placement; incorrect thickness setting.	Sharpen the blade; ensure food is firmly secured against the gauge plate; adjust thickness setting.
Slicer is difficult to operate.	Lack of lubrication; food too hard or frozen.	Apply food-grade lubricant to moving parts; ensure food is at appropriate temperature.

Problem	Possible Cause	Solution
Blade is not cutting effectively.	Blade is dull; food residue on blade.	Sharpen the blade; clean the blade thoroughly.

Specifications

Attribute	Detail
Brand	Berkel
Model Number	BKBUNKWP0060000000
Product Dimensions	26" L x 32" W x 28" H
Material	Stainless Steel and Aluminum Parts
Color	Black
Blade Material	Chrome Steel
Blade Length	11.8 Inches (300 mm)
Item Weight	115 Pounds
Operation Mode	Manual
Country of Origin	Italy

Warranty and Support

For warranty information, technical support, or to inquire about replacement parts, please contact Berkel customer service directly. Refer to the product packaging or the official Berkel website for the most up-to-date contact details. You can also visit the [Berkel Store on Amazon](#) for additional product information and support resources.