



Project \_\_\_\_\_  
 AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

## B14-SLC

### Gravity Feed Slicer



Model B14-SLC



### SPECIFIER STATEMENT

Berkel Model B14-SLC manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in sharpener. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 45° table makes product feed easier, creating more consistent and uniform slices with less waste. The ½ HP motor, 14" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The B14-SLC is easy to clean and disassembles quickly without tools.

Complies with NSF/ANSI Standard #8.

### PERFORMANCE FEATURES

- 1-speed, ½ HP, totally enclosed and permanently lubricated knife motor
- Precise slice adjustment to a thickness of 5/8" (16 mm)
- Carriage handles food up to 11" (280 mm) wide, by 8½" (216mm) high or 8½" (216 mm) diameter
- Furnished in 115/60/1, 4.0 amps, AC, ETL listed

### EASY TO OPERATE FEATURES

- 45° product table with removable meat pusher
- Top-mounted, two stone knife sharpener produces a consistently sharp knife edge
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P)
- No Volt Release

### EASY TO CLEAN FEATURES

- Removable carriage arm
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning
- Nominal 14" (350 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife
- Positive, moisture protected, on/off switch with power light indicator

B14-SLC – Gravity Feed Slicer

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



# B14-SLC Gravity Feed Slicer

## SPECIFICATIONS

**Motor:** 1-speed, ½ HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

**Electrical:** Furnished in 115/60/1, 4.0 amps, AC, ETL listed.

**Finish/Construction:** All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

**Knife:** Nominal 14" (350 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel, rotates at 380 rpm.

**Cutting Capacity:** Carriage handles food up to 11" (280 mm) wide by 8½" (216 mm) high or 8½" (216 mm) diameter.

**Slice Thickness:** Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to ⅝" (16 mm).

**Full Gravity Feed:** Full 45° angle feed requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

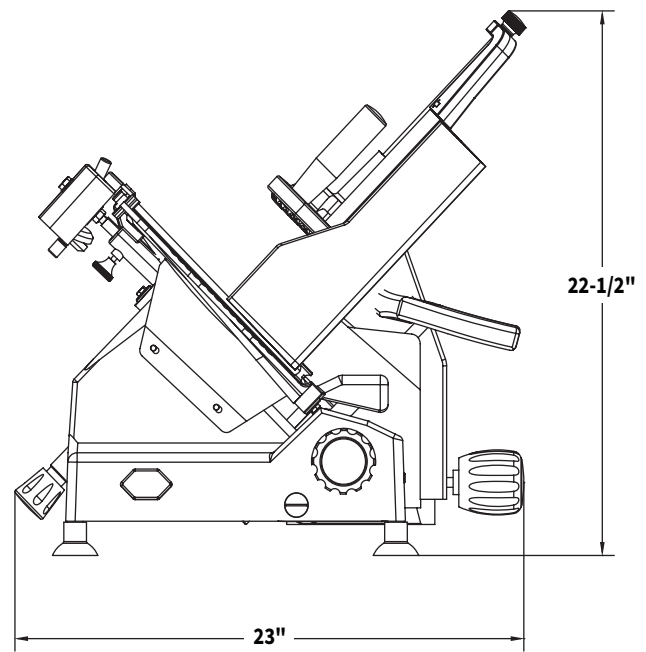
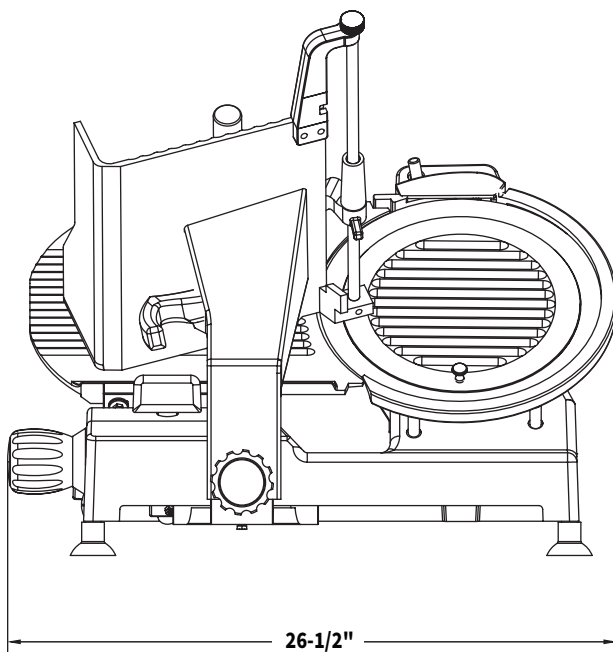
**Knife Sharpener:** Top mounted, two stone system for a lasting, razor-sharp edge.

**Knife Ring Guard:** Permanent, tapered guard covers non-slicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

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

**Cord and Plug:** Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

**Warranty:** All parts, service and travel coverage for one year, excluding wear items.



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIAMETER	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
B14-SLC	11" (280 mm) wide 8½" (216 mm) high 8½" (216 mm) diameter	to ⅝" (16 mm)	14" (350 mm)	23" (584 mm)	26½" (673 mm)	22½" (572 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
B14-SLC	1-speed ½ HP	115/60/1 4.0 amps	Net 74 lbs. (34 kg) Ship 97 lbs. (44 kg)	23½" (597 mm)	32½" (826 mm)	27¾" (705 mm)

As continued product improvement is a policy of Berkel, specifications are subject to change without notice.