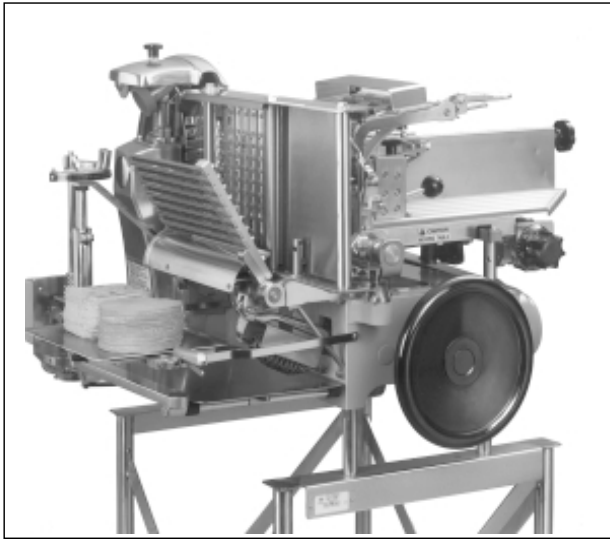




Item # _____

Model 180 Series Automatic Slicer/Stackers

- 180D Automatic Slicer/Stacker
- 180GS Automatic Slicer/Stacker/Shingler with Conveyor and Stand



Model 180D



Safety and Convenience Features

Berkel Model 180 Series automatic slicer/stackers are the ultimate heavy-duty, high production, precision meat and cheese slicing machines. They are designed to handle large loaves or slabs and produce clean, uniform slices at high speed. Units feature Berkel's time proven hollow ground stainless steel knife and built-in, single lever, dual-action sharpener for maximum product yield. A precision indexing system provides infinite slice adjustment and consistent cuts up to 5/16" thick.

The 180D features a compact design with continuous feed and synchronized 24" product tray that allows slices to be automatically collected and stacked. The unit automatically shuts off when tray is filled.

The 180GS allows slices to be automatically collected and conveyed in a stacked or shingled configuration. The machine can be controlled at either end by a single operator for fast, efficient slicing. Its built-in controller permits instant change in the number of slices per stack while in operation. Stacks can be sliced in groups of 4, 5, 6, 7, 8, 10 or 12. Shingling is performed in a uniform stream of accurately cut and precisely placed slices. The slice overlap can be adjusted from 1/8" to 1-1/4", in 1/8" increments. Units are easy to clean.

Approved By: _____ Date _____

Standard Features

- Heavy-duty, high production, precision meat and cheese slicing machines
- 180D features a compact design with continuous feed and synchronized 24" product tray that allows slices to be automatically collected and stacked; unit automatically shuts off when tray is filled
- 180GS allows slices to be automatically collected and conveyed in a stacked or shingled configuration; machine can be controlled at either end by a single operator; built-in controller permits instant change in the number of slices per stack; stacks can be sliced in groups of 4, 5, 6, 7, 8, 10 or 12; shingling is performed in a uniform stream of accurately cut and precisely placed slices; slice overlap can be adjusted from 1/8" to 1-1/4", in 1/8" increments; conveyor and tubular stainless steel frame stand come standard
- 1-speed, 1/3 HP, totally enclosed and permanently lubricated knife motor
- Furnished in 115/60/1, 7.2 amp, AC, ETL listed
- Slicing speed is 50 SPM single loaf; 100 SPM double loaf
- No-Volt release prevents activation of the slicer in the event of a power interruption; operator must restart the slicer
- Base finish is gray Vitralon epoxy powder coat
- Nominal 14-1/2" (368 mm) diameter, hollow ground, hardened and polished forged stainless steel knife
- The carriage handles food up to 9-1/4" (235 mm) wide, by 5-5/8" (143 mm) high by 24" (610 mm) long
- Precise slice adjustment to a thickness of 5/16" (8 mm)
- Built-in, top-mounted, two stone knife sharpener with single lever, dual-action system
- Permanent, rear knife ring guard covers non-slicing portion of knife; attachable cleaning guard covers front slicing edge of knife for added operator safety during cleaning
- Q-P-Q nickel plated transport slide rod for reduced wear
- On/off, 3-position, moisture protected, toggle switch
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle.

Accessories

- Owner's video
- Set-up video



Automatic Slicer/Stackers Model 180 Series

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Model 180 Series Automatic Slicer/Stackers

Automatic Slicer/Stackers Model 180 Series

Model No.	Cutting Capacity	Slice Thickness	Knife Diameter	Slicing Speed/min.	Slices/ Stack	Spacing betw'n stacks	Shingling Overlap
180D	9-1/4" (235 mm) wide 5-5/8" (143 mm) high 24" (610 mm) long	5/16" (8 mm)	14-1/2" (368 mm)	50 single 100 double	- -	- -	- -
180GS	9-1/4" (235 mm) wide 5-5/8" (143 mm) high 24" (610 mm) long	5/16" (8 mm)	14-1/2" (368 mm)	50 single 100 double	4,5,6,7, 8,10,12	6-1/4" (approx.)	up to 1-1/2"

Model No.	Product Dimensions			Box Dimensions			Weight	
	Width	Depth	Height	Width	Depth	Height	Net	Ship
180D	34" (864 mm)	54" (1372 mm)	27" (686 mm)	61" (1549mm)	39-1/2" (1003 mm)	29-1/2" (750 mm)	421 lbs. (191 kg)	520 lbs. (236 kg)
180GS	34" (864 mm)	102-1/2" (2603 mm)	27" (686 mm)	70" (1778 mm)	48" (1220 mm)	56" (1422 mm)	504 lbs. (229 kg.)	662 lbs. (301 kg.)
180D 180GS	Electical 115/60/1	Motor 1-speed 1/3 HP						

Specifications

Performance: Heavy-duty, high production, precision meat and cheese slicing machines.

❑ **The 180D** features a compact design with continuous feed and synchronized 24" product tray that allows slices to be automatically collected and stacked. The 180D automatically shuts off when tray is filled.

❑ **The 180GS** allows slices to be automatically collected and conveyed in a stacked or shingled configuration. It can be controlled at either end by a single operator. The built-in controller permits instant change in the number of slices per stack while in operation. Stack slice adjustments can be made in groups of 4, 5, 6, 7, 8, 10 or 12. The 180GS shingles by providing accurately cut and precisely placed slices in a uniform overlapped stream (from 1/8" up to 1-1/4"), in groups of up to 12 slices. Conveyor and tubular stainless steel frame stand come standard.

Motor: 1-speed, 1/3 HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Electrical: Furnished in 115/60/1, 7.2 amp, AC, ETL listed.

Finish: Base finish is gray Vitralon epoxy powder coat; 180D drive mechanism is in an easy-to-clean housing.

Knife: Nominal 14-1/2" (368 mm) diameter, hollow ground, hardened and polished forged stainless steel.

Cutting Capacity: Carriage handles food up to 9-1/4" (235 mm) wide by 5-5/8" (143 mm) high by 24" (610 mm) long.

Slice Thickness: A precision indexing system with infinite settings produces consistent cuts of hard or soft foods to the precise thickness you want from tissue thin to 5/16" (8 mm).

Knife Sharpener: Built-in, top-mounted, two stone, single lever, dual-action system for a lasting, razor-sharp edge. Unit is removable and submersible for easy cleaning.

Knife Ring Guard: Permanent, rear guard covers non-slicing portion of knife edge; attachable cleaning guard covers front slicing portion of the knife for added operator safety during cleaning.

No-Volt Release: Prevents activation of the slicer in the event of a power interruption; operator must restart the slicer.

On/Off Switch: Highly reliable, moisture resistant, 3-position toggle switch.

Q-P-Q Nickel Plated Transport Slide Rod with Reservoir Wick: E-nickel plated rod undergoes Q-P-Q impregnation increasing the lubricity of the stainless steel reducing wear properties of the rod and bushings.

Cord and Plug: Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle.

Warranty: All parts, service and travel coverage for 90 days, excluding wear items.

As we continually strive to improve our products, specifications are necessarily subject to change without notice.

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