



X13A-PLUS

Automatic Gravity Feed Slicer



Model X13A-PLUS



SPECIFIER STATEMENT

Specified slicer will be a ½ HP automatic slicer with a sanitary one piece engineered polymer base and product table that reduces seams and joints while providing an NSF approved surface for easy cleaning. Slicer has a removable and submersible table mounted sharpener with Borazon stones for accurate sharpening. Completely mechanical, gauge plate interlock. Precise thickness control is achieved using a variable pitch barrel cam for fine adjustment and wafer thin slices. The index knob and operating controls are mounted outside of the drip zone for quick and easy access. The slicer can be automatically operated in three speeds, and with three different stroke lengths. A permanent ring guard protects the entire non-slicing portion of the knife during slicing and cleaning. A fence is included with the product table and a kick stand supports the slicer for easy access to clean under the slicer.

Complies with NSF/ANSI Standard #8.

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

PERFORMANCE FEATURES

- 1-speed, ½ HP, permanently lubricated ball bearing knife motor with thermal protection
- Automatic operation in three speeds: 20, 40, or 60 slices/minute
- Three stroke lengths: 1/3, 2/3 and full stroke
- Variable pitch barrel cam for ultra fine, precise slice adjustment to a thickness of 1⅝" (34 mm)
- 13" (330 mm) diameter, hollow ground, hardened and polished forged stainless steel knife
- Large product table provides extra capacity
- Articulating and full length rear mounted meat pusher to secure and advance products evenly, fence to hold product during automatic operation
- Borazon stones for fast, accurate sharpening and extended life
- Furnished in 120/60/1, 7 amps, AC with 3 wire cord and plug

EASY TO OPERATE FEATURES

- LED light indicates power to the slicer
- Precise slice adjustment
- Index knob conveniently located outside the drip zone in the upper left to provide quick and easy access
- Ergonomic, multi-grip handle to advance product table
- No-volt release requires restarting slicer after a power interruption
- Permanent ring guard protects the entire non-slicing portion of the knife

EASY TO CLEAN FEATURES

- One-piece NSF polymer base and product table for reduced seams, accessibility, and easy cleaning
- Submersible, removable product table mounted sharpener for consistent sharpening and easy cleaning
- Sealed start/stop switches conveniently located on the index knob housing out of the food zone
- Easy-to-use kickstand for cleaning under the slicer
- Gauge plate interlock for reliably securing the gauge plate during cleaning

ACCESSORIES

- Vegetable chute with pusher
- Product fence
- Slaw tray

X13A-PLUS – Automatic Gravity Feed Slicer

Approved by _____ Date _____ Approved by _____ Date _____



X13A-PLUS

Automatic Gravity Feed Slicer

SPECIFICATIONS

Motor: Knife motor is 1-speed, 1/2 HP totally enclosed and permanently lubricated ball bearings, thermally protected. Table motor is brushless DC providing three fixed speeds, 20, 40 or 60 slices per minute. Three stroke lengths in the automatic mode, provide more slices/minute at the same speed.

Electrical: Furnished in 120/60/1, 7 amps, AC, ETL Listed, with a 6' long 3-wire cord and plug.

Finish/Construction: Base, product table, pusher, support arm and upper housing are constructed of NSF approved, engineered polymers reducing the number of seams. Gauge plate and center plate are anodized aluminum. All controls are sealed and located out of the drip zone.

Knife: 13" (330 mm) diameter, hollow ground, hardened and polished stainless steel.

Knife Sharpener: Removable and submersible table mounted, two stone, dual action design to ensure correct pressure and contact angle are always applied, thus reducing knife wear and delivering a perfect edge. Borazon stones last longer, sharpen faster and clean easier.

Knife Ring Guard: Permanent tapered guard covers the non-slicing portion of the knife edge.

Controls: Sealed push-button switches located on the index knob housing out of the drip zone.

Thickness Control: Index knob controls a precision, variable pitch barrel cam with ultra-fine adjustment in the first revolution and opens to a thickness of 15/16" (34 mm) for accurate and consistent slicing. This control is located out of the drip zone on the upper left to provide quick and easy access for operation and cleaning.

Gauge Plate Interlock: Mechanical interlock using twisted wire, aircraft cables. Table must be in the home position and gauge plate closed to remove table. Once table is removed, the gauge plate can not be opened.

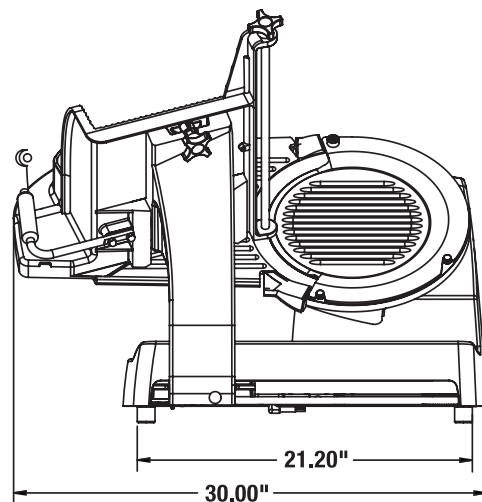
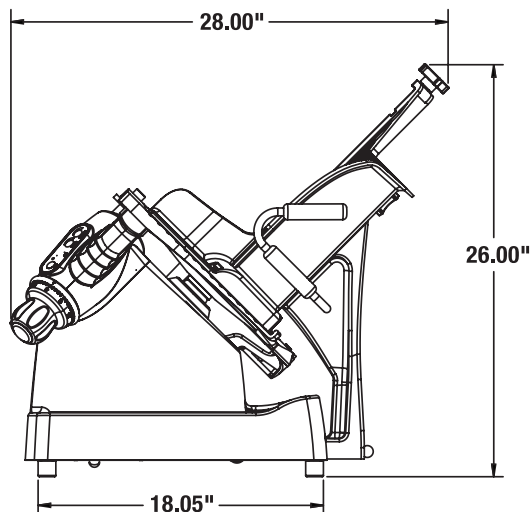
Cutting Capacity: Shown in chart below.

Product Table: Full gravity feed 45° angle with articulating rear mounted pusher that runs the entire length of the table to secure product for increased yield and consistency in every slice. A fence is included for additional product stability.

Kick Stand: An easy to use kick stand supports the slicer for easy access to clean under the slicer.

No-volt Release: Requires restarting the slicer in the event of a power interruption.

Warranty: Parts, labor and travel coverage for one year, exclusive of wear items.



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIAMETER	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
X13A-PLUS	Rectangle 10½" x 6¾" (265 x 170 mm) Square 7½" (190 mm) Round 8½" (216 mm)	1⅞" (34 mm)	13" (330 mm)	28" (710 mm)	30" (762 mm)	26" (660 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
X13A-PLUS	1-speed ½ HP	120/60/1 7.0 amps	Net 98 lbs. (44 kg) Ship 128 lbs. (548kg)	31" (787 mm)	31" (787 mm)	31" (787 mm)

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