

Safety and Convenience Features

Berkel high-capacity Model GMB gravity feed bread machine slices soft and hard crusted bread with consistent precision and handles up to 600 loaves per hour, of sizes up to 16" (406 mm) long by 5-5/8" (143 mm) high. Models are available in a 7/16" (11mm) or 1/2" (13 mm), pre-set slice thickness. It features a stainless steel delivery chute with safety "tear drop" edges, adjustable loaf guide and a last loaf pusher that can be assembled for either right or left hand manual operation. The adjustable height damper stabilizes loaves for maximum cutting efficiency. Simply place the loaves in the gravity feed delivery chute and turn the slicer on. The motor starts and the blades begin to move up and down, cutting gently and cleanly from the top. The unit features a convenient front-mounted, stainless steel bagging trough and easy access, removable scrap pan. The independently mounted blades are a special, heat-treated alloy carbon steel and are easily replaceable. The GMB features a Sky White, polyester powder coat finish and all product contact areas are stainless steel for easy cleaning.

Item #___

Model GMB Gravity Feed Bread Slicer

Standard Features

- High-capacity, gravity feed machine features a stainless steel chute with safety "tear drop" edges for added operator safety
- Gravity feed delivery chute is stainless steel with adjustable loaf guides; 34" (864 mm) length
- The last loaf pusher is assembled for right hand operation; can be field retrofitted for left hand operation
- Adjustable height damper stabilizes loaves for maximum cutting efficiency
- Receiving chute is stainless steel with adjustable stainless steel front loaf guides
- Convenient automatic operation; simply flip the switch to start motor and initiate precise cutting action
- Slicer is available in a 7/16" (11 mm) or 1/2" (13 mm) pre-set slice thickness
- 300 600 loaves per hour depending on loaf size, bread type and operator efficiency
- 1-speed, 1/2 HP, totally enclosed and permanently lubricated knife motor
- ► Furnished in 115/60/1, 7.5 amp, AC, ETL listed
- The unit handles loaves up to 16" (406 mm) long by 5-5/8" (143 mm) high
- Special heat-treated, alloy carbon steel blades are independently mounted and can be replaced easily
- ► Finish is Sky White, polyester powder coat; all product contact areas are polished stainless steel
- Frame is heavy-gauge, welded steel construction with four 5" (127 mm) swivel casters (2 locking)
- Easy access, removable front scrap pan
- Convenient front-mounted, stainless steel hand bagging trough
- ► Toggle type, on/off switch with safety guard
- ► Red light indicates the unit is plugged in
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

| Approved By: | |
|--------------|--|
| Date | |
| 2410 | |

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Model GMB

Gravity Feed Bread Slicer

| Model No. | Cutting Capacity | | Slice Thickness | Speed/ Hour | Product Dimensions Width A Depth B | | Height C | |
|-------------------|---|---|-------------------------------|----------------|---------------------------------------|---|------------------|------------------|
| GMB | 16" (406 mm) long 5-5/8" (143 mm) high | | 7/16" (11 mm) 1/2" (13 mm) | 300 - 600 | 25-1/2″ (648 mm) | | 45″ (1143 mm) | 61″ (1550 mm) |
| Motor | Electrical | Weight | | Box D Width | imension | - | Depth | Height |
| 1-speed 1/2 HP | 115/60/1 | Net 265 lbs. (120 kg) Ship 335 lbs. (152 kg) | | 36″ (914 r | 57-1/2″ nm) (1461 mm) | | | 74″ (1880 mm) |

Specifications

Motor: 1-speed, 1/2 HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Electrical: Furnished in 115/60/1, 7.5 amp, AC, ETL listed.

Finish/Construction: Sky White, polyester powder coat. All product contact areas are stainless steel. Frame is heavy-gauge, welded steel construction with four 5" (127 mm) swivel casters (2 locking).

Speed: 300 - 600 loaves per hour depending on loaf size, bread type and operator efficiency.

Cutting Capacity: Loaves up to 16" (406 mm) in length.

Slice Thickness: Produces clean and consistent cuts of hard or soft crusted breads. Available in 7/16" (11 mm) and 1/2" (13 m), pre-set slice thickness.

Delivery chute: Stainless steel with adjustable loaf guides and safety "tear drop" edges; 34" (864 mm) length.

Last Loaf Pusher: Mounted in the delivery chute, it is assembled for right hand operation. Can be retrofitted in the field for left hand operation.

Damper: Adjustable height damper stabilizes loaves for maximum cutting efficiency.

Receiving Chute: Stainless steel with adjustable stainless steel front loaf guides.

Blades: Special heat-treated, alloy carbon steel blades are independently mounted and can be easily replaced.



Bagging Device: Convenient front-mounted, stainless steel bagging trough.

Scrap Pan: Easy access, removable, front scrap pan.

On/Off Switch: Toggle type, on/off switch with safety guard. A red light indicates the unit is plugged in.

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

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

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

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