

SERVICE MANUAL

Berkel



MODEL TM100 FOOD PROCESSOR

IMPORTANT NOTICE
This manual contains
Important Safety Instructions
which must be strictly followed
when using this equipment.

TABLE OF CONTENTS

General Safety Instructions.....	2-3
Equipment Identification.....	4
Installation.....	5
Operating Instructions.....	6-7
Cleaning and Sanitizing.....	8-9
Maintenance.....	9
Troubleshooting.....	9
Repair Parts / Repair Service.....	10
Attachments and Uses.....	11-12
Specifications.....	13

SERVICE

Belt & Motor Replacement.....	14
Microswitch (Safety) Replacement & Adjustment.....	14
Parts List.....	15 & 17
Machine Diagram.....	16 & 18
Wiring Diagram.....	19

The Berkel Group - World's Leading Manufacturer of Slicers, Food Equipment and Scales. Factories in United States (Berkel Inc., LaPorte, Indiana), Netherlands, Great Britain, Austria and Other Countries

BERKEL INC.

One Berkel Drive - LaPorte, Indiana 46350-9990
219/326-7000 - Fax 888/888-2823
(800) 348-0251

BEFORE USING THIS EQUIPMENT

Berkel's food processors are designed to process bakery and deli-type food products safely and efficiently. However, unless the operator is properly trained and supervised, there is the possibility of a serious injury. It is the responsibility of the owner to ensure that this food processor is used properly and safely, strictly following the instructions contained in this manual and any requirements of local law.

No one should use or service this food processor without proper training and supervision. All operators should be thoroughly familiar with the procedures contained in this manual. Even so, Berkel cannot anticipate every circumstance or environment in which its food processor will be used. You, the owner and operator, must remain alert to the hazards posed by the function of a food processor—particularly the rotating plates and knives. No one under 18 years of age should operate this equipment. If you are uncertain about a particular task, ask your supervisor.

This manual contains a number of safe practices in the **General Safety Instruction Section**. Additional warnings are placed throughout this manual. **WARNINGS RELATED TO YOUR PERSONAL SAFETY ARE INDICATED BY:**



If any warning label or manual becomes misplaced, damaged or illegible, please contact your nearest distributor, or Berkel directly, for a free replacement.

Remember, however, **THIS MANUAL OR THE WARNING LABELS DO NOT REPLACE THE NEED TO BE ALERT AND TO USE YOUR COMMON SENSE WHEN USING THIS FOOD PROCESSOR.**

PELIGRO

UTENSILIOS ROTATIVOS

**Para evitar serios accidentes a su persona
siga las instrucciones de este manual**

y

1. NUNCA utilice esta maquina sin previa instruccion y autorizacion de su supervisor.
2. APAGUE y desconecte la maquina antes de limpiar, sanitizar, o arreglar.
3. LA MAQUINA debe apoyarse sobre un nivel solido y plano.
4. SIEMPRE utilice el enchufe original proveido por el fabricante.
5. SIEMPRE utilice el utensillo para empujar la comida - nunca su mano.
6. NUNCA heche a andar la maquina para adherir la cuchilla y el plato.
7. UTILIZE unicamente los repuestos provistos por el fabricante.
8. MANTENGA manos, brazos, cabello y ropa suelta lejos de toda parte en movimiento de la maquina.
9. EN CASO de que la maquina se trabe, apague y desconecte antes de sacar lo que la obstruye.
10. NUNCA toque los utensilios en rotacion.
11. EN CASO de que los membretes de peligro se desprendan de la maquina o sean illegibles, llame al fabricante o a su representante de service Berkel para que lo reemplace sin cargo.

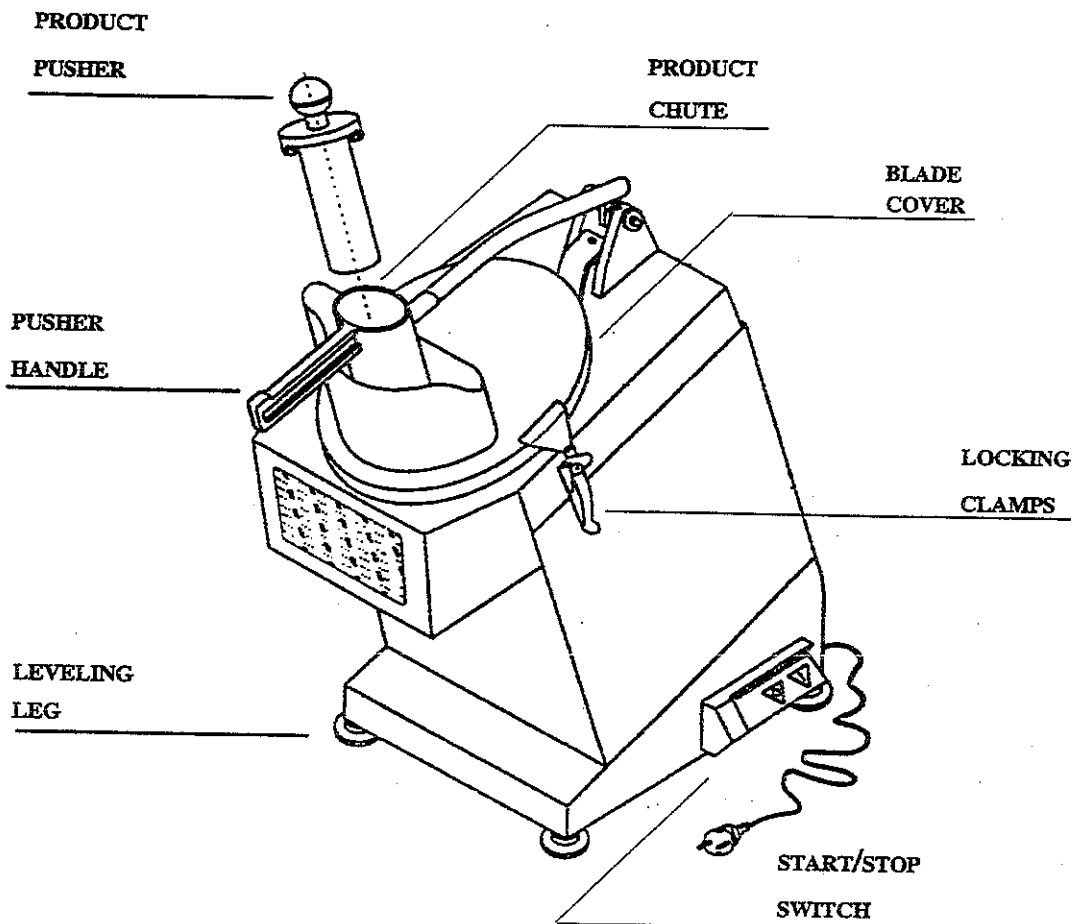
WARNING

ROTATING TOOLS!

**To avoid serious personal injury, follow
all the instructions in this manual
and**

1. NEVER touch this machine without training and authorization by your supervisor.
2. TURN OFF AND UNPLUG machine before cleaning, sanitizing, or servicing.
3. MACHINE must be on solid level support.
4. ALWAYS use the three pronged plug provided.
5. ALWAYS use the food pusher, not your hand.
6. ALWAYS TURN OFF machine before fitting plates and knives.
7. USE ONLY the attachments provided by the manufacturer.
8. KEEP hands, arms, hair, and loose clothing clear of all moving parts.
9. SHOULD machine jam, turn off and unplug before removing the obstruction.
10. NEVER touch rotating tools.
11. SHOULD any warning label on a machine come off or become unreadable, contact the manufacturer or your designated Berkel service location for a free replacement.

EQUIPMENT IDENTIFICATION




INSTALLATION

NOTE: Immediately after unpacking, check the food processor for shipping damage; if the equipment is found to be damaged, **save everything!** Notify the carrier within 15 days of delivery.

ELECTRICAL POWER

Prior to installation, ensure that the food processor's power demands are met by your electrical service. Test your electrical service and compare its supply to the TM100 specifications listed on the machine serial plate located on the side of the machine or at the end of this manual.

 **WARNING**
TO PREVENT THE POSSIBILITY OF ELECTRICAL SHOCK, THE FOOD PROCESSOR MUST BE GROUNDED.

The power supply cord is provided with a three-prong, grounding plug. The connecting outlet **MUST** be properly grounded. If the receptacle is not grounded, **CONTACT AN ELECTRICIAN.**

LOCATION

Choose a well lit location which has adequate space to move freely around the entire machine. This location must also be level and solid.

APPROVED USES

The Berkel TM100 food processor is suitable for the following types of products:

- Meat
- Soft & Hard Cheeses
- Fruits and Vegetables
- Breads

NON-APPROVED USES

The Berkel TM100 food processor is not suitable for the following types of products:

- Non-food products
- Meat or Fish with bones
- Frozen products

OPERATION

⚠ WARNING

MOVING TOOLS IN HEAD. TO AVOID SERIOUS PERSONAL INJURY,
KEEP HANDS AND CLOTHING OUT OF THE HOPPER DURING OPERATION.

SAFETY FEATURES

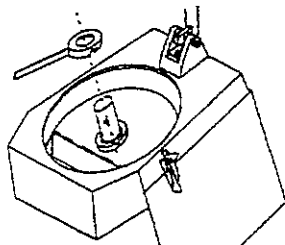
1. The TM100 is equipped with No-Volt release. This feature ensures that if the power to the machine is disrupted, you must press the green button to restart the machine. Simply plugging the machine into an outlet will not restart the machine.
2. The pusher handle is connected to a safety switch such that the machine will not run until the end of the pusher clears the top of the input hopper.
3. The cover has a sensor such that it must be in place before the machine can be turned on.
4. The plastic product bowl and the optional metal delivery chute are equipped with magnets to operate a micro switch in the front panel of the machine. This switch will not allow the machine to be turned on unless a bowl or chute is present on the front of the machine.

SET UP

Note: To determine which plates, discs and ejectors are needed for your application, refer to the chart on pages 11 and 12.

1. Make sure the food processor is unplugged.
2. Lift the pusher handle to its most upright position.
3. Lift the clamps on each side of the cover. This will release the cover and it can be lifted away.
4. If the ejector is to be used, set it into place over the shaft. The hole in the ejector must match the pin in the head. See FIG. 1

FIG. 1



5. If a cubing disc is to be used, set it in place over the shaft. The cut out area of the disc will be towards the right edge of the head. See Fig. 2
6. Set the desired cutting disc onto the shaft. When a cubing disc is used, the cutting and cubing discs must be the same size. See Fig. 3

FIG. 2

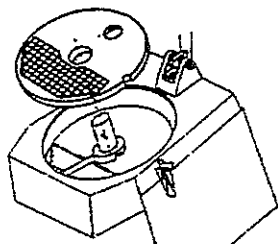
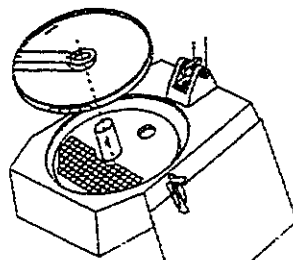
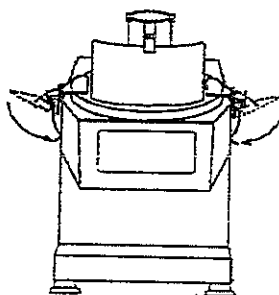


FIG. 3



7. Place the cover onto the machine and secure using the two clasps. It is recommended that the clasps be pulled down at the same time, not one at a time. See Fig. 4

FIG. 4



OPERATING THE MACHINE

1. Set the bowl in place below the hopper. See Fig. 5. Make sure the bowl is centered on the machine. When used, the optional metal chute will latch onto the screws on the front of the machine. See Fig. 6

FIG. 5

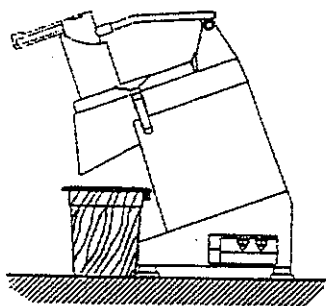
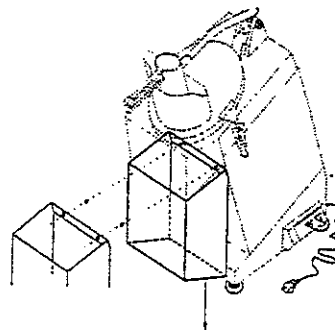


FIG. 6



2. Lift the handle to its uppermost position.
3. Load the product to be processed into the hopper. If the product has a small diameter, such as carrots, lower the handle and remove the plastic pusher. Load the small diameter products into the sleeve on the handle.

4. Plug the machine into the wall outlet and start the machine by pressing the green start button. Press down lightly with the handle or pusher until all the product has passed through the machine.
5. Lift the handle to its uppermost position. The machine will stop automatically. Load more product and lower the handle. The machine will start as soon as the edge of the handle is lower than the top of the hopper.
6. Once all product has been processed, turn the machine off by pressing the red button.

TO MAINTAIN EFFICIENT CUTTING OF THE PRODUCT, DO NOT ALLOW THE BOWL TO BECOME FULL. A FULL BOWL WILL OBSTRUCT THE FLOW OF PRODUCT AND CAUSE UNEVEN CUTTING.

CLEANING AND SANITIZING

1. Turn off the machine and unplug from the wall outlet.
2. Remove the cover and set aside.
3. Remove the knives, discs and ejector from the head.
4. Remove the chute or bowl from the machine.

WARNING

THE KNIVES ARE VERY SHARP. USE CAUTION WHEN CLEANING THE SHARP CUTTING DISC.

5. All removed parts can be cleaned at the sink using hot water and USDA approved detergent. Do not use harsh cleaners or metal brushes to clean the machine.
6. Take a bucket of hot water and USDA approved detergent and wipe down all areas of the machine.

CAUTION

TO PREVENT DAMAGE TO THE FOOD PROCESSOR, NEVER CLEAN THIS MACHINE USING HIGH PRESSURE WATER. ONLY USE A MOISTENED CLOTH TO WIPE DOWN THE MACHINE.

7. Sanitize all parts using a USDA approved sanitizer. Berkel recommends using part number 4975-00400.

MAINTENANCE

By design, the maintenance of the TM100 is very minimal. Make sure the machine is cleaned after every use. If any parts become damaged, call your local Designated Berkel Service Location.

TROUBLESHOOTING

1. COVER WON'T LOCK - Make sure the cover is clean and it is seated evenly onto the head. The clamps must be pulled down at the same time, not one at a time.
2. PRODUCT IS NOT CUT WELL - Check that the knife blades are sharp. Also, make sure the bowl is not so full that it is obstructing the free fall of the product. If a disc is being used, make sure the holes in the disc aren't clogged. Finally, if the ejector is used, make sure it is in place and seated properly.
3. THE MACHINE WILL NOT START - Ensure that all the safety features are in place; the bowl or chute is centered on the front of the machine, the cover is locked in place and the lever is down. Check to see if there is power at the wall outlet by plugging in and starting another machine with the same electrical requirements.
4. THE MICROSWITCHES ON THE HANDLE ARE NOT WORKING - Inspect the switches to ensure that they are not blocked with dirt, product or other material.
5. THE MACHINE GETS STUCK - Check to be sure the product is not frozen or even semi frozen.

If your machine is still not operating properly, contact your nearest Designated Berkel Service Location.

REPAIR PARTS/REPAIR SERVICE

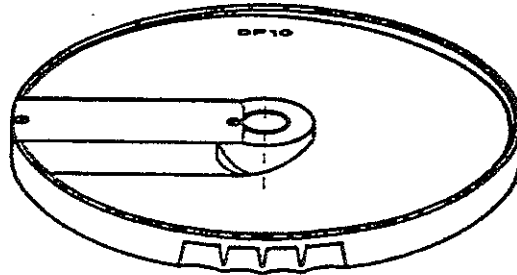
Should service or spare parts ever be needed, please call the Designated Berkel Service Representative in your area.

Additional information may be obtained from:

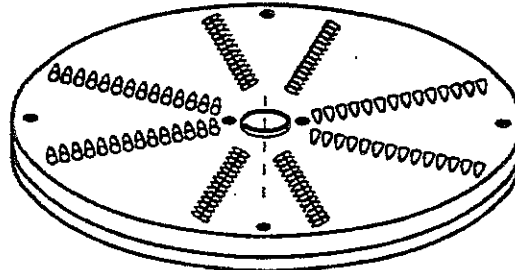
Service Support Center
Berkel Incorporated
One Berkel Drive
LaPorte, IN 46350
(800) 348-0251

ATTACHMENTS AND USES

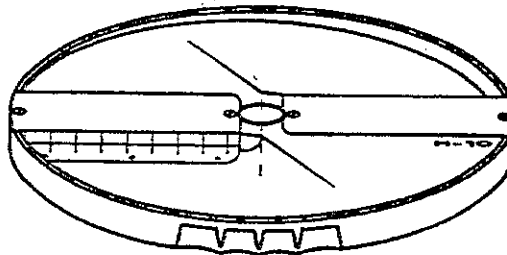
SLICING DISC



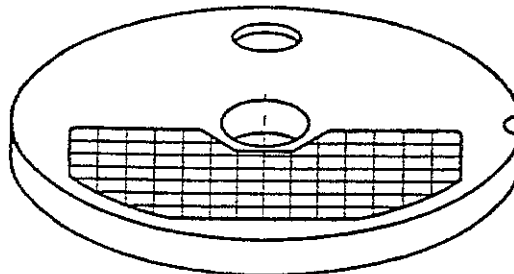
GRATING DISC



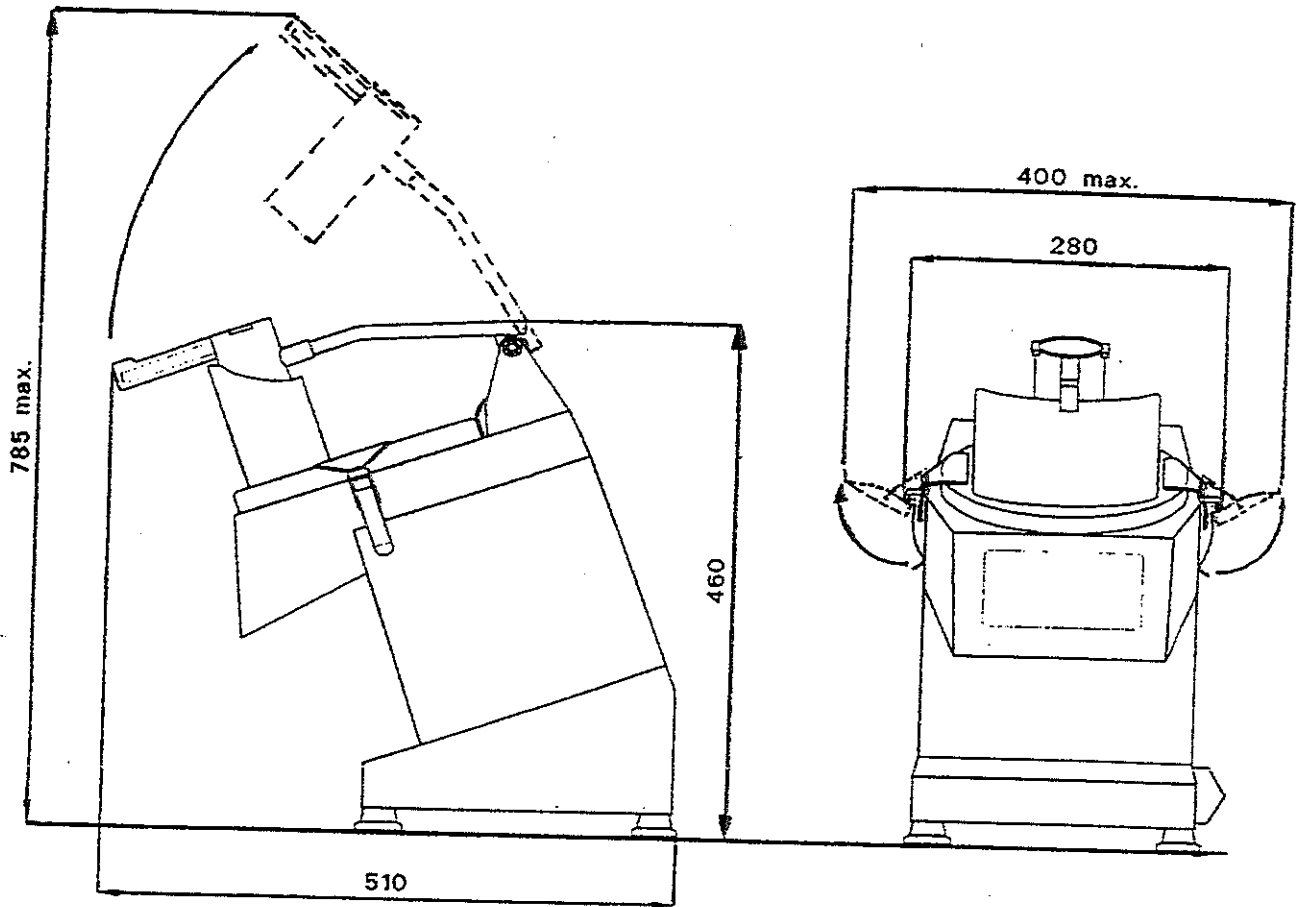
JULIENNE DISC



*CUBE DISC **
**MUST BE USED WITH*
SLICING DISK



Specifications



Motor HP	Amps	Voltage Volt	Frequency Hz	RPM	Net Weight Lbs.	Gross Weight Lbs.
0.7	5.7	115	60	300	48	53