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**KEEP UP
 THE HARD
 WORK.**
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CONTINUOUS-FEED FOOD PROCESSORS



M3000 Continuous-Feed Food Processor

- ▶ Prepares 800-950 pounds per hour

M2000 Continuous-Feed Food Processor

- ▶ Prepares 600-800 pounds per hour

























They slice, dice, shred, grate and julienne—handling fruit, vegetables, dry bread, nuts and more.

Ruggedly built. Robust motors. And a wide variety of cutting tools to handle virtually any job. Even big jobs: In an hour, a Berkel food processor can dice up to 950 pounds of ingredients.



SPECIAL JULIENNE SLICING CUTS

TYPE OF ACCESSORY	DESIGNATION	COMMON APPLICATIONS	SIZE OF CUT
	SLICER J 2x2 3/32" x 3/32"	Julienne Straw Potatoes, Carrots, Cucumbers, Red Beets, Zucchini	
	SLICER J 4x4 3/16" x 3/16"	Julienne Carrots, Shoestring Potatoes, Red Beets, Zucchini, Yams (Sweet Potatoes)	
	SLICER J 6x6 1/4" x 1/4"	Julienne French Fries, Cucumbers, Zucchini, Yellow Squash	

DICING ACCESSORIES

TYPE OF ACCESSORY	DESIGNATION	DICING GRID				COMMON APPLICATIONS
		D 8 1/4"	D 11 3/8"	D 14 1/2"	D 22 7/8"	
Dicing grid always used with corresponding slicer						
	SLICER S 5 3/16"	 3/16" x 1/4"	 3/16" x 3/8"	 3/16" x 1/2"	 3/16" x 7/8"	VEGETABLES: Onions, Celery, Carrots, Potatoes COOKING: Minestrone Soup
	SLICER S 8 1/4"	 1/4" x 1/4"	 1/4" x 3/8"	 1/4" x 1/2"	 1/4" x 7/8"	VEGETABLES: Onions, Celery, Carrots, Potatoes, Zucchini COOKING: Salads, Soups, Sautéing
	SLICER S 11 3/8"	 3/8" x 1/4"	 3/8" x 3/8"	 3/8" x 1/2"	 3/8" x 7/8"	VEGETABLES: Apples, Tomatoes, Onions, Cucumbers, Zucchini, Potatoes, Carrots COOKING: Waldorf Salad, Mexican Dishes, Salads, Chowder, Steamed Vegetables
	SLICER S 14 1/2"	 1/2" x 1/4"	 1/2" x 3/8"	 1/2" x 1/2"	 1/2" x 7/8"	VEGETABLES: Tomatoes, Cucumbers, Potatoes, Carrots, Cantaloupe, COOKING: Salads, Stews, Potato Salad, Fruit Cups

SLICERS AND SHREDDERS

TYPE OF ACCESSORY	DESIGNATION	APPLICATION	SIZE OF CUT
	SLICER S 2 2 mm (1/16")	Coleslaw, Radishes, Onions, Cucumbers	
	SLICER S 3 3 mm (1/8")	Carrots, Celery, Cucumbers, Zucchini, Mushrooms, Lettuce For Tacos	
	SLICER S 5 5 mm (3/16")	Scalloped Potatoes, Cucumbers, Carrots, Zucchini, Squash, Tomatoes	
	SLICER S 5C (Crinkle Cut) 5 mm (1/4")	Carrots, Potatoes, Cucumbers	
	SHREDDER SH 2 (Extra Fine) 2 mm (1/32")	Carrot Salad, Raw Root, Celery Salad, Parmesan Cheese	
	SHREDDER SH 3 3 mm (1/8")	Carrots, Cheese for Tacos and Salads	
	SHREDDER SH 4 4 mm (3/16")	Carrots, Cheese, Hash Browns	
	SHREDDER SH 7 7 mm (7/32")	Carrots, Cheese for Pizza, Hash Browns	
	SHREDDER SH P Fine	Parmesan Cheese, Bread Crumbs	