

FUTURAGRAVITY

INVENTING THE SLICER WAS NOT ENOUGH FOR US, WE WANTED TO CONTINUE IMPROVING IT AS WELL, AND THAT IS PRECISELY WHAT WE HAVE BEEN DOING FOR OVER A CENTURY.



Particular care has been taken over the aluminium anodisation process, the knife sharpener is fully integrated and the switches are certified IP 65 for protection against water.

The thickness regulation unit and the other handles are characterised by their new ergonomic design, for those who use slicers for many hours a day.

Here at Berkel, we understand the genuine needs of professional slicers and we know how they change. We have therefore been working to perfect our invention, constantly improving the materials, components and mechanics.

Since we are aware of how important (and costly) space is in most modern stores, we were the first to present a range of products which considerably reduces the space needed on the counter, while still

guaranteeing maximum slicing capacity. Thanks to the use of leading edge design techniques, we have also made cleaning and sanitising quick and easy. Every corner can be reached, there are only wide spaces and curves, in order to ensure full compliance with health and hygiene regulations.

The new design also gives the products in the Futura range an innovative and elegant style.



The blade is manufactured in extremely high quality German steel, (also available with various surface finishes, depending on the product to be sliced), which maintains its edge even in conditions of intensive use. It has been designed with a new shape for improved slicing performance and to reduce friction with the foodstuffs.

In the gravity version, the meat table has been designed at the ideal angle for easy loading and removal of the product to be sliced. This design also ensures that the product falls naturally into position, with minimal effort by the operator.

Berkel has transformed a work tool into a refined part of the store's decor.

All Futura slicers are designed, tested and manufactured to ensure high performance, efficiency, durability and value over time. They are tested to work well even in the most difficult environments and are highly resistant to the aggressive action of salts fats and the natural acidity of cured meats.



BERKEL TRADITION PRESENTS

FUTURA

THE ANSWER TO THE NEEDS OF THE PROFESSIONAL



BERKEL

Always The Original

BERKEL FUTURA is available with Medium, Large and Extra Large slicing capacity.

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Particular care has been taken over the aluminium anodisation process, the knife sharpener is fully integrated and the switches are certified **IP 65 for protection against water**.

The thickness regulation unit and the other handles are characterised by their new **ergonomic design**, conceived for those who use slicers for many hours a day.

The **motor-transmission unit**, manufactured using leading edge materials and components, has been designed to guarantee quietness, no vibration and minimal maintenance.

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Since we are aware of how important (and costly) space is in most modern stores, we were the first to present a range of products which **considerably reduces the space needed** on the counter, while still

guaranteeing **maximum slicing capacity**. Thanks to the use of leading edge design techniques, we have also made **cleaning and sanitising quick and easy**. Every corner can be reached, there are only wide spaces and curves, in order to ensure **full compliance with health and hygiene regulations**.

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to be sliced), which maintains its edge even in conditions of intensive use. It has been designed with a **new shape** for improved slicing performance and **to reduce friction with the foodstuffs**. Depending on the product to be sliced, and market tradition, the Futura range is available as gravity or straight feed machines. There are two different straight feed models, one for slicing fresh meats, the other for salami and cooked meats.

The **meat table carriage** uses components consolidated by over a century of experience - revised and improved in terms of the geometry and materials.

The **sharpener** unit (easy to shift from the idle position to the working position and vice versa) is controlled by a single lever for sharpening and honing. This makes the entire operation easy, increasing **blade efficiency and life**.

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