

## PREMIERE GRAVITY

HERE AT BERKEL, WE HAVE BEEN CREATING SLICERS FOR GENUINE MEAT AND CURED MEAT CONNOISSEURS FOR OVER A CENTURY.



Thanks to the use of leading edge design techniques, we have also made **cleaning and sanitizing extremely 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**.

All Première slicers are designed, tested and built to function reliably for many years to come.

The slicers in the **Première** range are the summary of over one hundred years of experience. They offer the reliability, durability and precision-slicing of the professional **Berkel** products with an **exceptional price/quality ratio**.

Shops, bars, clubs and restaurants which want the best for their customers - but also simple food lovers, who know that the quality of a food product frequently depends on the instruments used to process it - can find the slicer best suited to their needs in the Première range.

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.

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

Choosing **Berkel** means choosing the tradition and skills of the **inventors of the slicer**. And Première is the result of research which has been increasingly refined over the years, to satisfy the new requirements of **functionality, space-saving and design**.

The adoption of **new materials** (nylon alloys and special plastics for use with foodstuffs) ensures high performance at low costs, thanks to the simplification of the production process.



The **sharpening unit** is extremely **simple and easy** to use.

The **blade** has been designed with a new shape for improved slicing performance and **to reduce friction with the foodstuffs**.

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

Use of these new materials in the traditional Berkel "Red" gives all the machines in the Première range an elegant and contemporary look, which is particularly appreciated by architects and interior designers, as well as by those who consider domestic appliances to be part of the décor, not just simple work tools.

**Style is an extra value offered by Berkel.**



Depending on the product to be sliced and market tradition, **interchangeable meat pushers** are available, in order to adapt to the product consistency and surface and to allow **washing to ensure they are thoroughly clean**. This unit has also been designed to ensure the **minimum amount of waste**, making it possible to cut the product right down to the very last slice.

**BERKEL PREMIERE** is available with **medium, large and extra large slicing capacity**

BERKEL TRADITION PRESENTS

# PREMIERE

THE PROFESSIONAL SLICER AT AN AFFORDABLE PRICE



**BERKEL**

*Always The Original*

# PREMIERE

HERE AT BERKEL, WE HAVE BEEN CREATING SLICERS FOR GENUINE MEAT AND CURED MEAT CONNOISSEURS FOR OVER A CENTURY.

The slicers in the **Première** range are the culmination of over one hundred years of experience. They offer the reliability, durability and precision-slicing of the professional **Berkel** products with an **exceptional price/quality ratio**.

Shops, bars, clubs and restaurants which want the best for their customers - but also simple food lovers, who know that the quality of a food product frequently depends on the instruments used to process it - can find the slicer best suited to their needs in the **Première** range.

Choosing **Berkel** means choosing the **tradition and skills of the inventors of the slicer**. And **Première** is the result of research which has been increasingly refined over the years, to satisfy the new requirements of **functionality, space-saving and design**.

The adoption of **new materials** (nylon alloys and special plastics for use with foodstuffs) ensures high performance at low costs, thanks to the simplification of the production process.

Use of these new materials in the traditional **Berkel "Red"** gives all the machines in the **Première** range an elegant and contemporary look, which is particularly appreciated by architects and interior designers, as well as by those who consider domestic appliances to be part of the **décor**, not just simple work tools. **Style is an extra value offered by Berkel**.

Thanks to the use of leading edge design techniques, we have also made **cleaning and sanitizing extremely 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**.

All **Première** slicers are designed, tested and built to function reliably for many years to come.

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.

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

The **sharpener unit** is extremely **simple and easy** to use.

The **blade** 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 **Première** 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.

There are also various options of interchangeable pusher plates to suit different slicing requirements, these plates are removed for simple cleaning.

The combination of design and innovation enables waste to be minimised, leaving only very small end pieces, whilst also providing excellent slice quality.

**BERKEL PREMIERE** is available with **medium, large and extra large slicing capacity**

All the images and text are the property of Berkel S.p.A. Berkel reserves the right to modify the products without notice.

**BERKEL**

*Always The Original*

[www.berkelinternational.com](http://www.berkelinternational.com)