

BERKEL AT HOME



RED LINE

ELECTRIC MEAT SLICER FOR DOMESTIC USE

The dream of the legendary red flywheel slicer – the object of desire of enthusiasts and connoisseurs – began back in 1898.

The first meat slicer in history, the first Berkel, was the result of the passion and genius of one man. Wilhelmus Adrianus Van Berkel (first an apprentice in a metallurgical company and then a butcher) put all his experience, methodology, and dedication into his work. He wanted to mechanically reproduce the perfect slice that only an experienced professional hand could achieve. He studied the movement of the hand slicing with a knife and designed a concave blade that rotated by turning a crank. The same mechanism pushed towards a moveable plate. That's how he invented the meat slicer.

On 12 October 1898 in Rotterdam, Wilhelmus patented his machine and gave his name to the company founded to manufacture it. Soon he opened new branches in various continents. Over one century ago, Berkel was already a world-renowned brand, demonstrating how creativity and quality become stronger universal principles over time.

Since then, Berkel has made history in many countries across the world maintaining its love for craftsmanship and eye for detail, refining technology, and improving materials. New shapes and sizes were created to meet the needs of customers, architects, and outlets with small masterpieces of design. It's the new generation of Berkel products. Harmonious, elegant, and compact, high-performance machines, a tribute and icon of Italian quality in the world.

The continuous pursuit of perfection has allowed Berkel to grow its legend by combining history and innovation.

The Berkel logo is written in a stylized, cursive script. The word "Berkel" is in a golden-yellow color. A thin, horizontal line is drawn underneath the letters, starting from the 'B' and extending past the 'l'. The logo is positioned at the bottom center of the page.

Berkel





RED LINE

The Red Line encompasses all the technology of professional Berkel meat slicers. This professional electric slicer for home use is elegant and lightweight and is made of a special aluminium alloy.

The steel blade ensures a perfect cut to make thin and even slices while reducing waste. The built-in sharpener enhances blade efficiency and durability. The slice deflector, blade cover, and meat table can be removed easily to ensure quick and accurate cleaning operations.

The range includes 3 models, according to blade diameter: 220 mm, 250 mm and 300 mm. In addition to the classic Berkel Red, these slicers come in cream, black, and, upon request, any other colour.



THE COLOURS OF TRADITION

Berkel writes its history in its unmistakable shade of red, which brings to mind the colour of meat and essence of a fresh and wholesome product. Berkel red is the colour that travels through space and time creating a universal language to identify quality and substance: the colour par excellence of flywheel slicers.

In restaurants and sophisticated eateries, Berkel dons the fascinating elegance of black. This colour emphasises the perfection of every detail while the craftsmanship of these little jewels finds its perfect expression in the steel blade, chromed details, and silver decorations.

Cream is the colour of the small flywheel slicers for dairies, matching perfectly those warm and reassuring environments where mothers once did their shopping and children enjoyed their afternoon snacks. The cream Berkel slicers are the vintage machines par excellence maintaining the fascination of their legend with the authentic romanticism written by history.





FUNCTIONAL DETAILS

MEAT TABLE REMOVAL

You can remove the meat table to clean it by simply moving the lever. Once you remove the meat table, the slicer automatically sets itself to safety mode and activates the CE lock. Putting the meat table back on unlocks the lever and makes the machine return to operating mode. An important innovation that allows the removal of the meat table with one swift movement and makes it easier to clean the slicer.

BLADE COVER REMOVAL

The blade cover is quick and easy to remove. All you have to do is rotate it by 90° and pull it out. This will make optimal cleaning an easy everyday task. Press the blade cover down gently to put it back into place ready for use.

BUILT-IN SHARPENER

All Red Line slicers have a built-in blade sharpener. You can position the sharpener manually simply by lifting and rotating it. The sharpener has only one position that does not require any adjustment, thereby ensuring the perfect angle for optimal sharpness.

THICKNESS ADJUSTMENT KNOB

Red Line slicers are equipped with a built-in system that allows the gauge meat table to open up to 14 mm. The numbers on the adjustment knob refer to the actual thickness of the slice in millimetres. This allows for the highest precision in slice thickness adjustment (especially the thinnest and most common) with the highest repeatability.

THE CUTTING BOARD

The lines are the result of the passionate work of Berkel's designers; the shapes materialise from fine Italian walnut, smoothed down by the expert hands of Italian craftsmen until they achieve a perfect finish and pleasant feel. A testimony to pride and dedication, Berkel's new line of cutting boards is designed for those who are passionate about quality in every aspect of life.

The surfaces of the cutting boards are covered by a natural oil coating, to protect them from everyday use and highlight the beautiful wood grains, skilfully combined to obtain an elegant pattern of colours that makes each piece unique.

The cutting board Red Line, created especially for the electric line by its same designers, slides on the plate and fits perfectly. From the blade, the slices rest naturally on the steel shape that covers the wood.

The cutting board discreetly features the prestigious brand name engraved on its walnut edge. From the slicer directly to the table, Berkel embraces passion for quality and complements it with style.





Berkel



Berkel



YOUR RED LINE UNIQUE ART PIECES

Result of the finest Made in Italy, Berkel customizations are fine works of applied art, unique objects of high quality and unique stage presence, made using the most sophisticated artistic techniques, the use of special materials and first quality colours.

From the most complex production, the creativity is expressed through the application of inlays and additional decorations made of gold foil, silver, copper, and the application of chrome-finished metal studs or original Swarovski crystals.

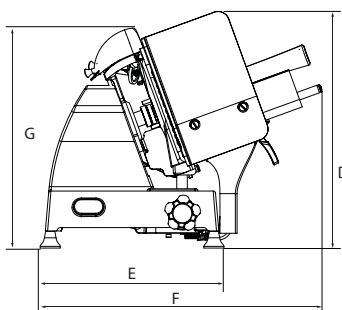
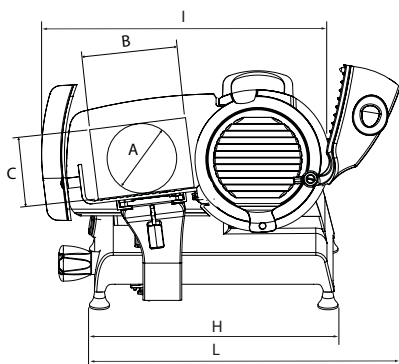
The final finish enhances the brilliance of colours and protect the piece of art, ensuring a perfect finish even and smooth.

The unique style by Berkel, for your unique art piece.

RED LINE 220

SPECIFICATIONS

Capacity (round)	170 mm
Capacity (rectangle)	185x160 mm
Maximum slice thickness	14 mm
Knife diameter	220 mm
Weight	22 kg



DIMENSIONS

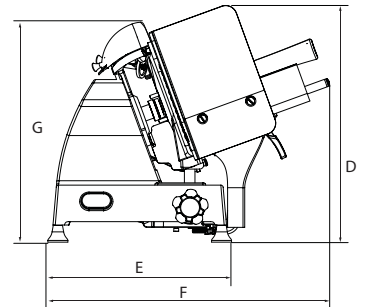
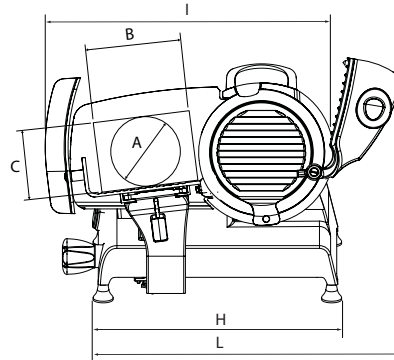
A	170 mm
B	185 mm
C	160 mm
D	395 mm
E	320 mm
F	490 mm
G	390 mm
H	430 mm
I	495 mm
L	585 mm



RED LINE 250

SPECIFICATIONS

Capacity (round)	180 mm
Capacity (rectangle)	187x175 mm
Maximum slice thickness	14 mm
Knife diameter	250 mm
Weight	22 kg



DIMENSIONS

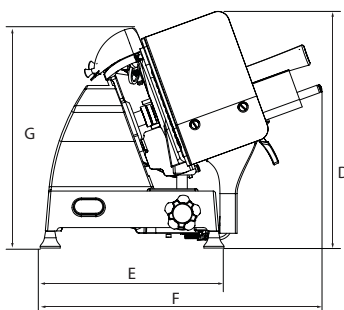
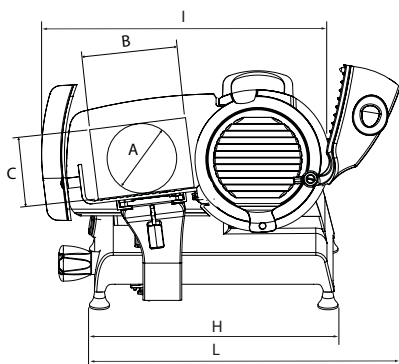
A	180 mm
B	187 mm
C	175 mm
D	405 mm
E	320 mm
F	490 mm
G	410 mm
H	430 mm
I	520 mm
L	570 mm



RED LINE 300

SPECIFICATIONS

Capacity (round)	230 mm
Capacity (rectangle)	245x225 mm
Maximum slice thickness	12 mm
Knife diameter	300 mm
Weight	23 kg



DIMENSIONS

A	230 mm
B	245 mm
C	225 mm
D	470 mm
E	380 mm
F	460 mm
G	430 mm
H	480 mm
I	635 mm
L	595 mm





The technical features and appearance of the products may be subject to changes without prior notice

Van Berkel International S.r.l.
via Varese, 14
21041 Albizzate (VA)
T +39 0331 990825
F +39 0331 984659
info@berkelinternational.com
www.theberkelworld.com