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Red.  
Since 1898.



VAN BERKEL INTERNATIONAL



# Futura Line

February 2020

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# Product Description

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**Futura** is the intermediate line of the professional electric slicers range from Berkel. Designed and developed primarily for the MMR (Mass Market Retailers) but also for customers that are looking for a great slicing performance, highest safety standard and an easy of cleaning with a reasonable investment, to get easy of use and fast slicing operations with a related operational cost reduction. All the machines belonging to this product line, characterized on this specific line by all the red tecno-polymer details, have been designed to provide great performance combining the elegant design of all the Berkel slicers, made of smooth rounded lines, lack of hedges and high performance materials, with the best functionality. Every detail brings an operational benefit to the user. Futura is available in all the following technical configurations: Gravity, Vertical Salumeria and Vertical Macelleria with different blade diameter selection from 280mm to 360mm.

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# Highlights – Performance (1/2)

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- Third generation 100Cr6 steel blade, the best on the market, for a perfect cut and for a longer lasting of the sharpening
  - Increased baseplate thickness and stainless steel feet with anti slippery rubber inserts for total stability during slicing operations
  - 38 ° graded food plate to facilitate the passage of the material and the fall of the slice (on Gravity models)
  - IP34 motor and watertight electrical box for a full protection from liquids during cleaning operations
  - Belt transmission for the maximum flexibility in case of accidental resistance during slicing operations
  - Sliding bushing with Teflon treatment for an easy and increased slicing speed
  - IP67 stainless steel fully sealed control panel and food-grade silicone gaskets on each exposed part
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## Highlights – Performance (2/2)

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- Very thin residual product to minimize wasted material
  - Lock/Unlock food plate lever to easily position the product and to keep it fixed during slicing operations
  - Gauge plate opening knob with 14 millimetric adjustment positions for an accurate regulation
  - Gauge plate with an oblique 15 ° opening to facilitate the way out of the product while slicing (on Gravity models)
  - Easy removable steel deflector
  - Removable sharpener included with a single movement operating system to avoid sharpening mistakes by the operators
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# Highlights - Performance

Removable sharpener included with a single movement operating system

Lock/Unlock food plate lever

Gauge plate opening knob with 14 millimetric adjustment

Increased baseplate thickness and techno polymer feet with anti slippery rubber inserts



Note: Picture refers to the Vertical Salumeria version



# Highlights - Performance

Third generation 100Cr6  
Steel blade

Very thin residual product



Sliding bushing with  
Teflon treatment

IP67 stainless steel sealed  
control panel and food-  
grade silicone gaskets

Note: Picture refers to the Vertical Salumeria version



# Highlights - Performance

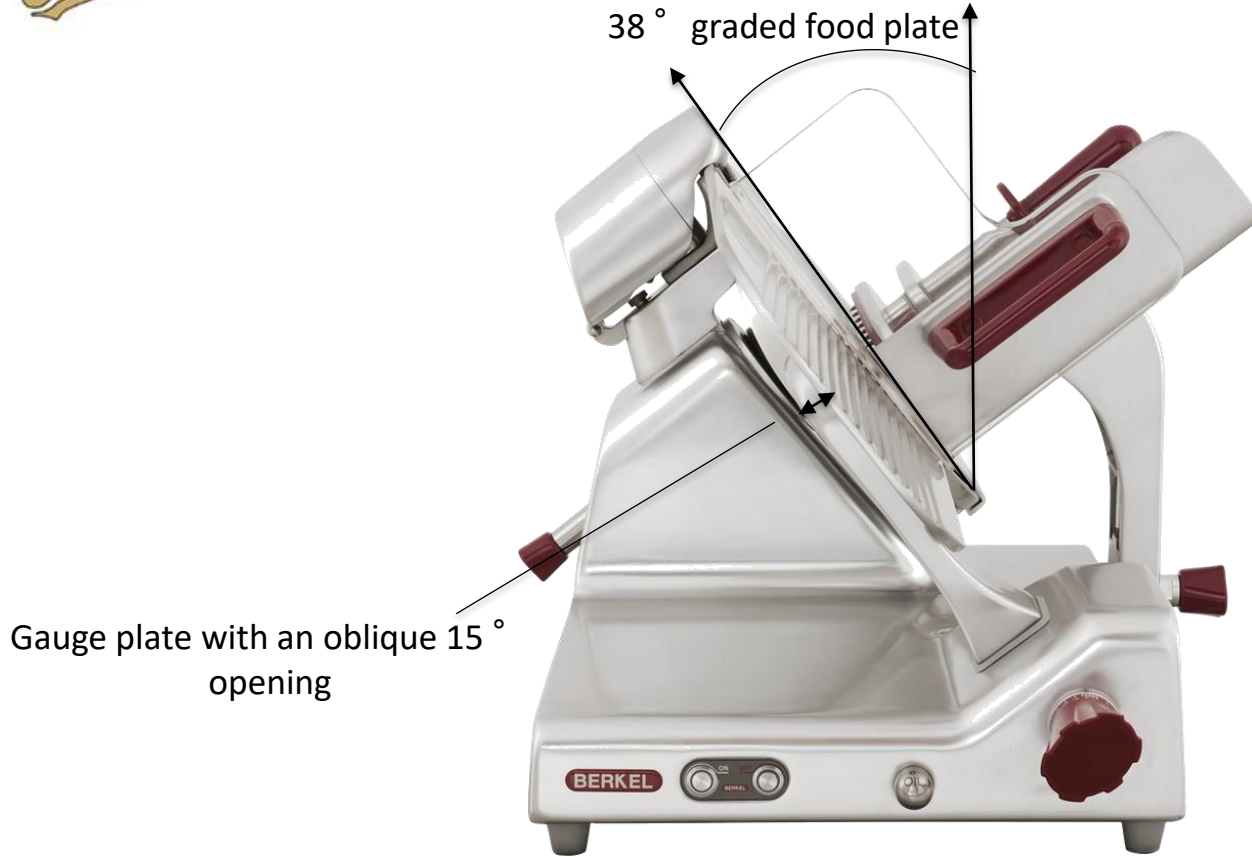


Note: Picture refers to the Vertical Salumeria version





# Highlights - Performance



Note: Picture refers to the Gravità version



# Highlights – Cleaning & Hygiene

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- Aluminum alloy baseplate made out a single mold obtaining absence of gaps
  - Removable stainless steel or red techno polimer food plate and product press holder with stainless steel tacks for perfect hygiene and to speed up cleaning operations
  - Wide space between blade and motor to facilitate and speed up cleaning operations
  - Food plate lifting system to facilitate cleaning operations
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# Highlights – Cleaning & Hygiene



Note: Picture refers to the Vertical Salumeria version



# Highlights – Cleaning & Hygiene

Food plate lifting system

Removable stainless steel and techno polymer food plate and product press holder with stainless steel tacks



Note: Picture refers to the Vertical Salumeria version



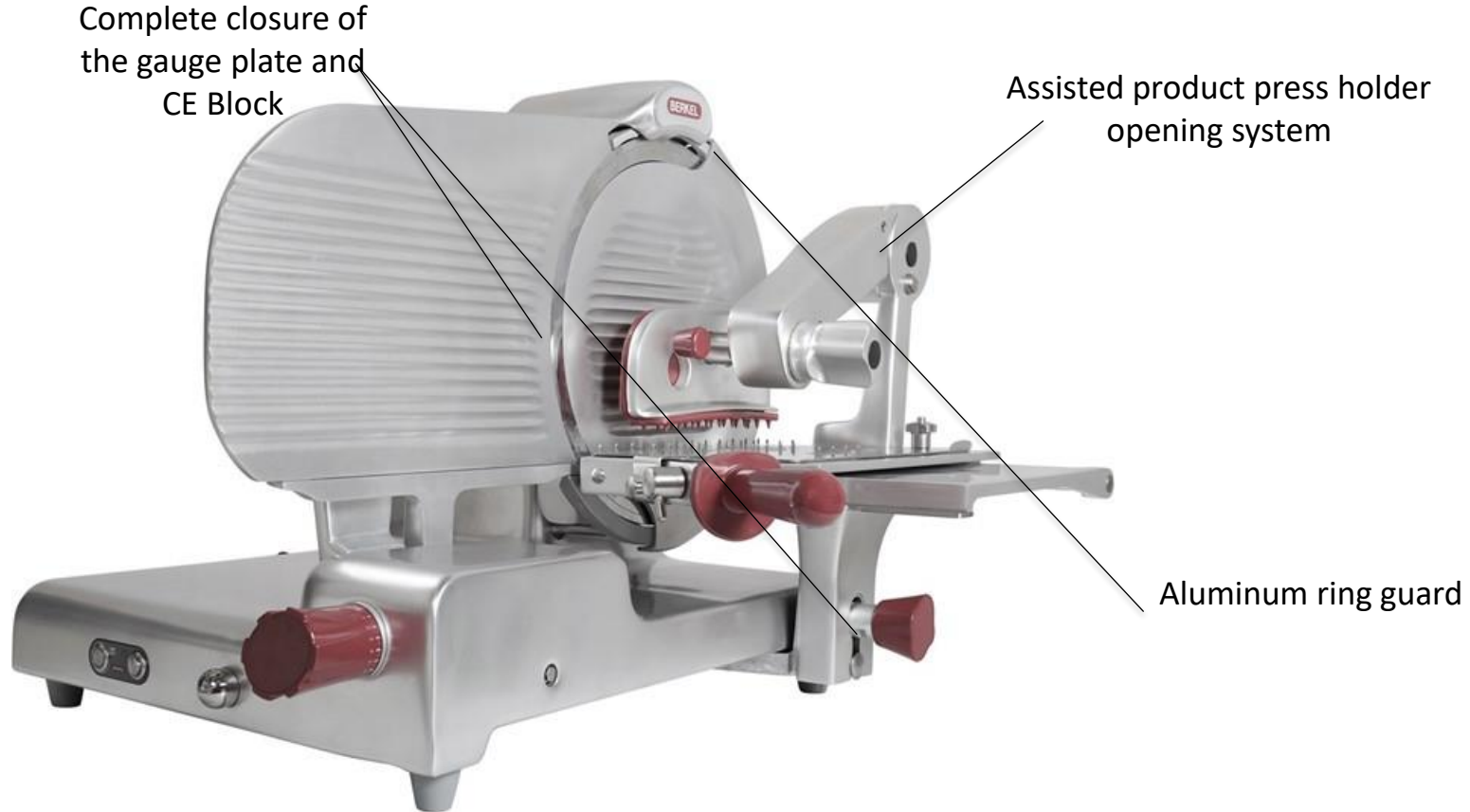
# Highlights - Safety

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- Complete closure of the gauge plate for maximum safety during cleaning operations and CE Block to prevent its opening when the plate is out of place
  - Assisted product press holder opening system (on Vertical models) to prevent accidental release and for an easy product positioning
  - Disarmed position of the meat press to prevent accidental release (on Gravity models)
  - ON/OFF switches with high visibility LEDs
  - Aluminum ring guard for increased safety
  - Ergonomic controls in comfortable position to minimize operator efforts
  - Stainless steel IP67 control panel with flush ON button to prevent accidental starting
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# Highlights - Safety



Note: Picture refers to the Vertical Salumeria version



# Highlights - Safety

Stainless steel IP67 control panel with flush ON button

ON/OFF switches with high visibility LEDs

Techno polymer ergonomic controls



Note: Picture refers to the Vertical Salumeria version



# Product Range

Gravità



Verticale Macelleria





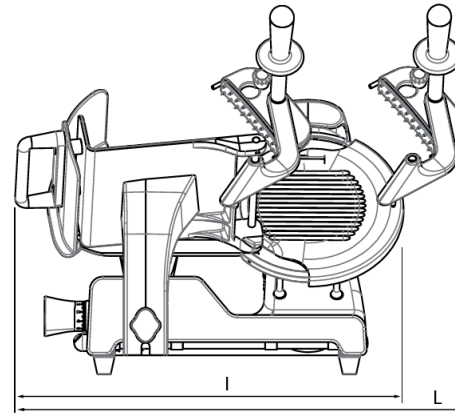
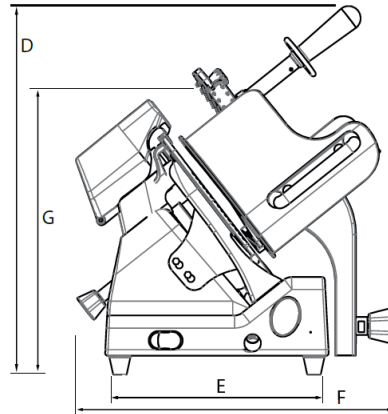
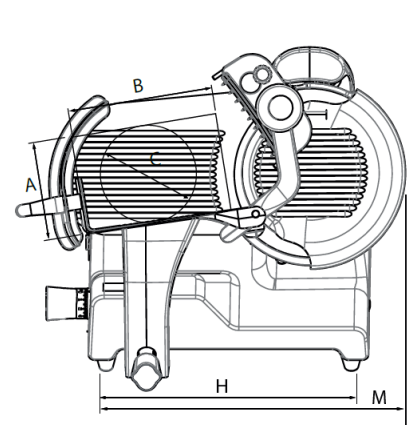


# Optional

- 56 Recessed feet (2 recessed feet 12 cm + 2 raised feet 10 cm) for limited support surfaces
- 97 Teflon coating (gauge plate, blade, blade cover)
- 139 Stainless steel blade removal disc (all blade diameters)
- 164 Packaging paint in choice of RAL colour for electric slicers
- 191 Non-standard logo implementation
- 193 Futura model gravity plate extension
- 194 Futura German model removable product fence
- 195 Futura model stainless steel product press holder
- 198 Futura model built-in scale (weight check)
- 199 FTG 315 model non-removable product fence (only if plate extension is present)



# Product Sheet - Gravità



DIMENSIONI DIMENSIONS   MASSE		
FTG280	FTG315	FTG360
A	A	A
149 mm	215 mm	250 mm
B	B	B
252 mm	285 mm	310 mm
C	C	C
198 mm	230 mm	264 mm
D	D	D
577 mm	640 mm	665 mm
E	E	E
326 mm	375 mm	420 mm
F	F	F
535 mm	590 mm	620 mm
G	G	G
482 mm	510 mm	540 mm
H	H	H
413 mm	435 mm	535 mm
I	I	I
665 mm	714 mm	805 mm
L	L	L
795 mm	833 mm	930 mm
M	M	M
635 mm	690 mm	780 mm

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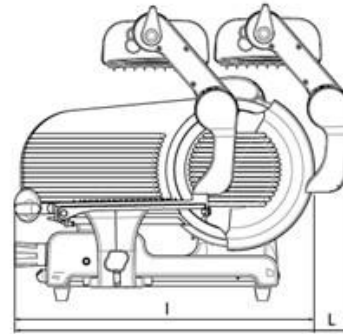
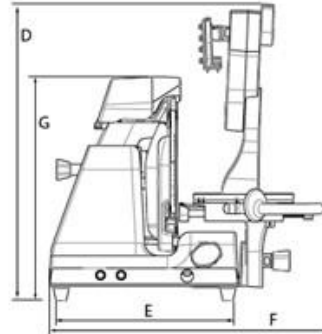
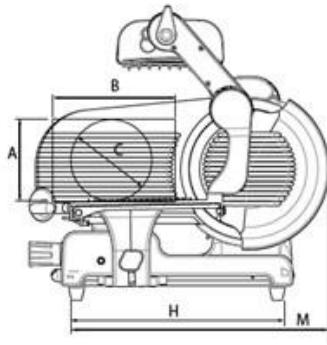
# Product Sheet - Gravità



	SPECIFICHE   SPECIFICATIONS SPÉCIFICATIONS   TECHNISCHE MERKMALE		
	FTG280	FTG315	FTG360
ø Lama   ø Blade ø lame   ø Messer	280 mm	315 mm	360 mm
Spessore taglio Cut thickness Epaisseur de coupe Schnittbreite	0 - 17 mm	0 - 17 mm	0 - 17 mm
Peso netto   Net weight Poids net   Nettogewicht	28 kg	34 kg	40 kg
Potenza motore Motor rating Puissance moteur Motorleistung	0,18 - na kW	0,24 - 0,27 kW	0,55 - 0,55 kW
Specifiche elettriche Electrical specifications Caractéristiques électriques Elektrische Eigenschaften		230V 50Hz 1P 400V 50Hz 3P	
Disponibile anche con Available also with Aussi disponible avec Verfügbar auch mit	110 V 60 Hz	110 V 60 Hz	110 V 60 Hz



# Product Sheet – Verticale Salumeria



DIMENSIONI DIMENSIONS   MASSE		
FTS280	FTS315	FTS360
<b>A</b> 190 mm	<b>A</b> 200 mm	<b>A</b> 245 mm
<b>B</b> 265 mm	<b>B</b> 285 mm	<b>B</b> 310 mm
<b>C</b> 215 mm	<b>C</b> 245 mm	<b>C</b> 275 mm
<b>D</b> 600 mm	<b>D</b> 640 mm	<b>D</b> 620 mm
<b>E</b> 325 mm	<b>E</b> 375 mm	<b>E</b> 420 mm
<b>F</b> 550 mm	<b>F</b> 610 mm	<b>F</b> 758 mm
<b>G</b> 450 mm	<b>G</b> 515 mm	<b>G</b> 560 mm
<b>H</b> 413 mm	<b>H</b> 453 mm	<b>H</b> 535 mm
<b>I</b> 665 mm	<b>I</b> 730 mm	<b>I</b> 830 mm
<b>L</b> 745 mm	<b>L</b> 820 mm	<b>L</b> 880 mm
<b>M</b> 570 mm	<b>M</b> 640 mm	<b>M</b> 690 mm



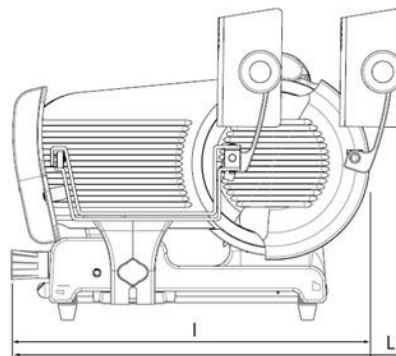
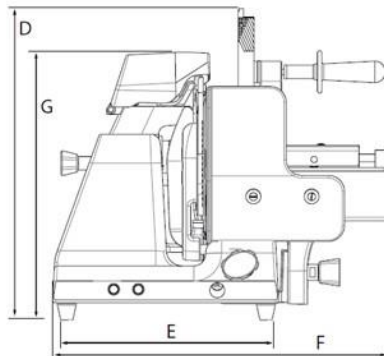
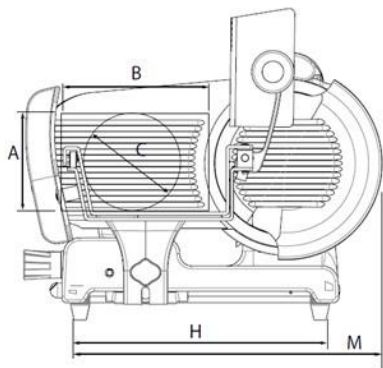
# Product Sheet – Verticale Salumeria



	SPECIFICHE   SPECIFICATIONS SPÉCIFICATIONS   TECHNISCHE MERKMALE		
	FTS280	FTS315	FTS360
Ø Lama   Ø Blade Ø Lame   Ø Messer	280 mm	315 mm	360 mm
Spessore taglio Cut thickness Épaisseur de coupe Schnittbreite	0 - 17 mm	0 - 17 mm	0 - 17 mm
Peso netto   Net weight Poids net   Nettogewicht	34 kg	40 kg	46 kg
Potenza motore Motor rating Puissance moteur Motorleistung	0,18 - 0,27 kW	0,24 - 0,27 kW	0,40 - 0,40 kW
Specifiche elettriche Electrical specifications Caractéristiques électriques Elektrische Eigenschaften		230V 50 Hz 1P 400V 50Hz 3P	
Disponibile anche con Available also with Aussi disponible avec Verfügbar auch mit	110 V 60 Hz	110 V 60 Hz	110 V 60 Hz



# Product Sheet – Verticale Macelleria



DIMENSIONI DIMENSIONS   MASSE		
FTM280	FTM315	FTM360
<b>A</b> 178 mm	<b>A</b> 210 mm	<b>A</b> 232 mm
<b>B</b> 253 mm	<b>B</b> 270 mm	<b>B</b> 320 mm
<b>C</b> 213 mm	<b>C</b> 240 mm	<b>C</b> 272 mm
<b>D</b> 570 mm	<b>D</b> 600 mm	<b>D</b> 650 mm
<b>E</b> 325 mm	<b>E</b> 375 mm	<b>E</b> 420 mm
<b>F</b> 565 mm	<b>F</b> 620 mm	<b>F</b> 630 mm
<b>G</b> 450 mm	<b>G</b> 515 mm	<b>G</b> 565 mm
<b>H</b> 413 mm	<b>H</b> 453 mm	<b>H</b> 535 mm
<b>I</b> 630 mm	<b>I</b> 725 mm	<b>I</b> 820 mm
<b>L</b> 660 mm	<b>L</b> 830 mm	<b>L</b> 885 mm
<b>M</b> 580 mm	<b>M</b> 665 mm	<b>M</b> 670 mm



# Product Sheet – Verticale Macelleria



	SPECIFICHE   SPECIFICATIONS SPÉCIFICATIONS   TECHNISCHE MERKMALE		
	FTM280	FTM315	FTM360
Ø Lama   Ø Blade   Ø lame   Ø Messer	280 mm	315 mm	360 mm
Capacità di taglio circolare Capacity (circle)   Capacité (cercle) Leistung (Kreis)	213 mm	240 mm	275 mm
Capacità di taglio rettangolare Capacity (rectangle)   Capacité (rectangle) Leistung (Rechteck)	253x178h mm	270x210h mm	320x232h mm
Spessore taglio   Cut thickness Epaisseur de coupe   Schnittbreite	0 - 17 mm	0 - 17 mm	0 - 17 mm
Peso netto   Net weight Poids net   Nettogewicht	34 kg	40 kg	46 kg
Potenza motore   Motor rating Puissance moteur   Motorleistung	0,18 - na kW	0,24 - 0,27 kW	0,55 - 0,55 kW
Specifiche elettriche Electrical specifications Caractéristiques électriques Elektrische Eigenschaften	V - Hz 230/50/1 400/50/3	V - Hz 230/50/1 400/50/3	V - Hz 230/50/1 400/50/3
Disponibile anche con Available also with Aussi disponible avec Verfügbar auch mit	110 V 60 Hz	110 V 60 Hz	110 V 60 Hz



***Thank you.***



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