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VAN BERKEL INTERNATIONAL



# Suprema Line

Octobre 2019



# Product Description

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**Suprema line** is the top of the professional electric slicers range from Berkel. Designed and developed specifically for the MMR (Mass Market Retailers) the Suprema line can satisfy the needs of all the customers that, with no compromise, are looking for top slicing performance, highest safety standard and an easy of cleaning with no comparison in the category, to get easy of use and fast slicing operations with a related operational cost reduction. All the machines belonging to this product line have been designed to provide the best performance available on the market in every category. They combine the elegant design of all the Berkel slicers, made of smooth rounded lines, lack of hedges and high performance materials, with the best functionality. Nothing has been left to chance, every detail brings an operational benefit to the user. Suprema is available in all the technical configurations (Gravity, Vertical Salumeria, Vertical Macelleria and Delicatessen) with different blade diameter selection from 315mm to 370mm.

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# Highlights – Performance (1/2)

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- 100Cr6 steel blade, the best on the market, for a perfect cut and for a longer lasting of the sharpening
  - Increased baseplate thickness (for an overall machine weight between 40kg and 50 kg in the different versions) and stainless steel feet with anti slippery rubber inserts for total stability during slicing operations
  - Gauge plate and blade cover with Superglide® technology to decrease product frictions and to avoid product warming for keeping the original taste
  - 38 ° graded food plate to facilitate the passage of the material and the fall of the slice (on Gravity models)
  - IP67 motor and watertight electrical box for a full protection from liquids during cleaning operations
  - Gear box transmission to fully exploit the motor power for a perfect cut also with high density products
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## Highlights – Performance (2/2)

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- 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
  - Very thin residual product to minimize wasted material
  - Wider food plate (340 mm) for a perfect positioning of every product
  - 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



Note: Picture refers to the Vertical Salumeria version



# Highlights - Performance

100Cr6 Steel blade

Gauge plate and blade cover with Superglide® technology

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

Sliding bushing with Teflon treatment



Note: Picture refers to the Vertical Salumeria version



# Highlights - Prestazioni

Removable sharpener  
included with a single  
movement operating system

Wider food plate  
(340mm)

Very thin residual  
product



Note: Picture refers to the Vertical Salumeria version





# Highlights - Performance



Note: Picture refers to the Vertical Salumeria version



# Highlights – Cleaning & Hygiene

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- Aluminum alloy baseplate made out a single mold obtaining absence of gaps (not on 370 versions)
  - Liquid collection tray integrated in the casting or inside the food plate for perfect hygiene and cleaning
  - Inclined gauge plate drainer for clearing of liquids (on Gravity models)
  - Removable stainless steel 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 – Igiene & Pulizia

Food plate lifting system

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



Note: Picture refers to the Vertical Salumeria version



# Highlights – Cleaning & Hygiene

Liquid collection tray  
integrated in the food plate



Liquid collection tray  
integrated in the casting





# 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

Stainless steel IP67 control panel with flush ON button

ON/OFF switches with high visibility LEDs

Aluminum alloy ergonomic controls



Note: Picture refers to the Vertical Salumeria version



# Highlights - Safety

Complete closure of the gauge plate and CE Block

Assisted product press holder opening system



Aluminum ring guard

Note: Picture refers to the Vertical Salumeria version





# Product Range

Vertical Macelleria

Gravity

Delicatessen





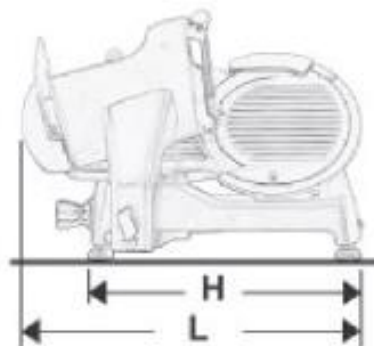
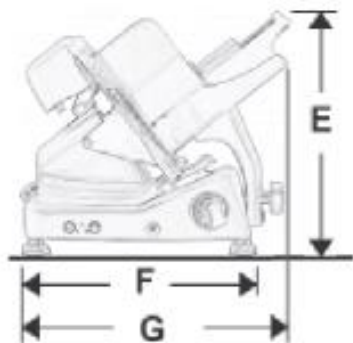
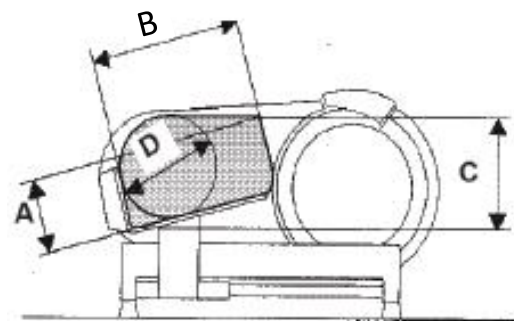
# Optional

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- 12 Stainless steel tube for vegetable cutting 135 mm diam.
  - 56 Recessed feet (2 recessed feet 12cm + 2 raised feet 10cm) for limited support surfaces
  - 97 Teflon coating (gauge plate, blade, blade cover)
  - 130 Rapid blade removal unit for removing blades without the use of tools
  - 139 Stainless steel blade removal disc (all blade diameters)
  - 164 Packaging paint in choice of RAL colour for electric slicers
  - 173 Lifting device for raising the slicer and cleaning the surface underneath
  - 191 Non-standard logo implementation
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# Product Sheet - Gravità



DIMENSIONI DIMENSIONS   MASSE		
PEG315	PEG350	PEG370
A 160 mm	A 195 mm	A 210 mm
B 255 mm	B 300 mm	B 300 mm
C 230 mm	C 280 mm	C 295 mm
D 205 mm	D 250 mm	D 265 mm
E 500 mm	E 540 mm	E 540 mm
F 420 mm	F 490 mm	F 490 mm
G 740 mm	G 800 mm	G 800 mm
H 525 mm	H 615 mm	H 615 mm
I 670 mm	I 750 mm	I 830 mm
L 750 mm	L 800 mm	L 890 mm



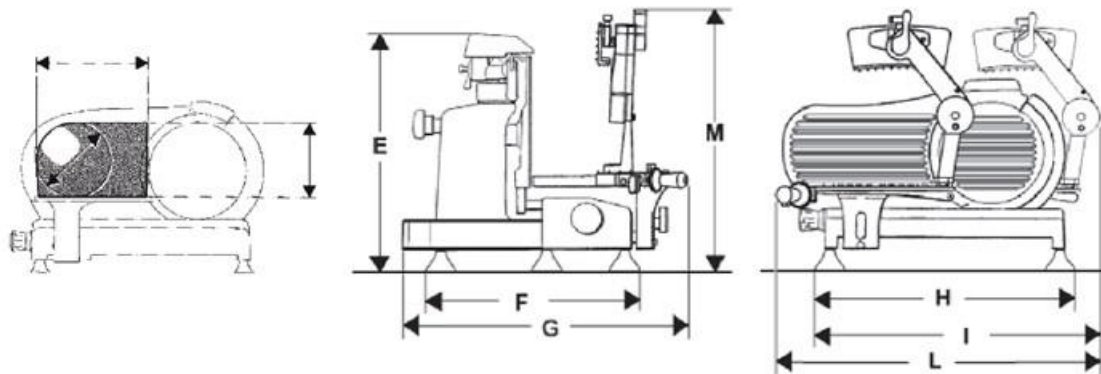
# Product Sheet - Gravità



	SPECIFICHE   SPECIFICATIONS SPÉCIFICATIONS   TECHNISCHE MERKMALE		
	PEG315	PEG350	PEG370
ø Lama   ø Blade ø Lame   ø Messer	315 mm	350 mm	370 mm
Spessore taglio Cut thickness Épaisseur de coupe Schnittbreite	0 - 14 mm	0 - 14 mm	0 - 14 mm
Peso netto   Net weight Poids net   Nettogewicht	32 kg	44 kg	49 kg
Potenza motore Motor rating Puissance moteur Motorleistung	G 0,25-0,30	G 0,30-0,35	G 0,30-0,35
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	V - Hz 120 - 220/60	V - Hz 120 - 220/60	V - Hz 120 - 220/60



# Product Sheet – Verticale Salumeria



DIMENSIONI DIMENSIONS   MASSE		
PES315	PES350	PES370
<b>B</b> 280 mm	<b>B</b> 310 mm	<b>B</b> 340 mm
<b>C</b> 225 mm	<b>C</b> 270 mm	<b>C</b> 280 mm
<b>D</b> 225 mm	<b>D</b> 270 mm	<b>D</b> 280 mm
<b>E</b> 510 mm	<b>E</b> 550 mm	<b>E</b> 560 mm
<b>F</b> 465 mm	<b>F</b> 490 mm	<b>F</b> 530 mm
<b>G</b> 640 mm	<b>G</b> 670 mm	<b>G</b> 725 mm
<b>H</b> 570 mm	<b>H</b> 600 mm	<b>H</b> 640 mm
<b>I</b> 660 mm	<b>I</b> 710 mm	<b>I</b> 800 mm
<b>L</b> 840 mm	<b>L</b> 890 mm	<b>L</b> 970 mm
<b>M</b> 670 mm	<b>M</b> 665 mm	<b>M</b> 660 mm



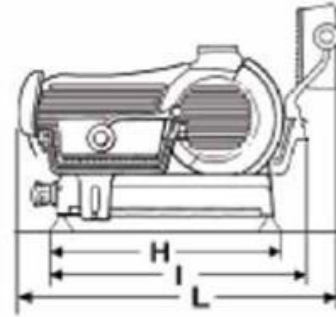
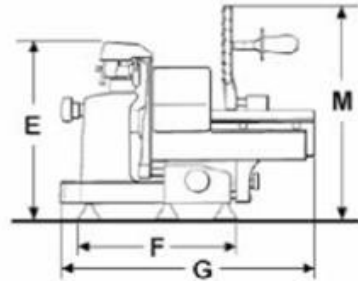
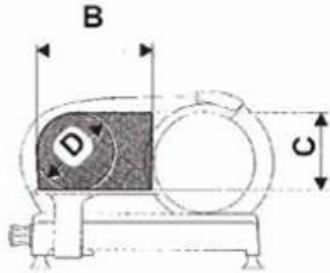
# Product Sheet – Verticale Salumeria



	SPECIFICHE   SPECIFICATIONS SPÉCIFICATIONS   TECHNISCHE MERKMALE		
	PES315	PES350	PES370
ø Lama   ø Blade ø Lame   ø Messer	315 mm	350 mm	370 mm
Spessore taglio Cut thickness Épaisseur de coupe Schnittbreite	0 - 14 mm	0 - 14 mm	0 - 14 mm
Peso netto   Net weight Poids net   Nettogewicht	41 kg	45 kg	56 kg
Potenza motore Motor rating Puissance moteur Motorleistung	0,30 - 0,35	0,30-0,35	0,30-0,35
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	V - Hz 120 - 220/60	V - Hz 120 - 220/60	V - Hz 120 - 220/60



# Product Sheet – Verticale Macelleria



DIMENSIONI DIMENSIONS   MASSE	
PEM350	PEM370
B 320 mm	B 370 mm
C 260 mm	C 265 mm
D 260 mm	D 560 mm
E 540 mm	E 530 mm
F 490 mm	F 820 mm
G 705 mm	G 640 mm
H 600 mm	H 760 mm
I 650 mm	I 980 mm
L 910 mm	L 910 mm
M 680 mm	M 750 mm



# Product Sheet – Verticale Macelleria

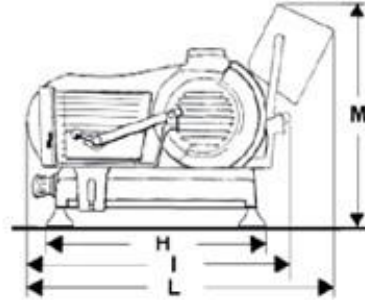
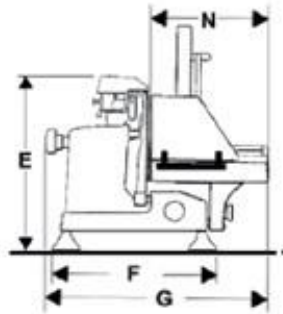
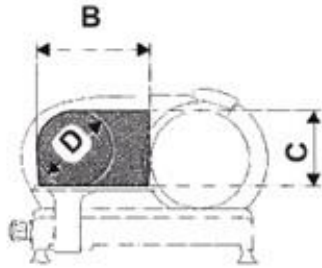


SPECIFICHE   SPECIFICATIONS SPÉCIFICATIONS   TECHNISCHE MERKMALE		
	PEM350	PEM370
ø Lama   ø Blade ø lame   ø Messer	350 mm	370 mm
Spessore taglio Cut thickness Épaisseur de coupe Schnittbreite	0 - 25 mm	0 - 25 mm
Peso netto   Net weight Poids net   Nettogewicht	46 kg	56 kg
Potenza motore Motor rating Puissance moteur Motorleistung	0,30 - 0,35	0,30 - 0,35
Specifiche elettriche Electrical specifications Caractéristiques électriques Elektrische Eigenschaften	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	V - Hz 120 - 220/60	V - Hz 120 - 220/60





# Product Sheet – Delicatessen



DIMENSIONI DIMENSIONS   MASSE	
PED315	PED350
B 250 mm	B 320 mm
C 220 mm	C 260 mm
D 220 mm	D 260 mm
E 500 mm	E 540 mm
F 465 mm	F 490 mm
G 610 mm	G 705 mm
H 575 mm	H 600 mm
I 730 mm	I 650 mm
L 860 mm	L 910 mm
M 560 mm	M 680 mm



# Product Sheet – Delicatessen



SPECIFICHE   SPECIFICATIONS SPÉCIFICATIONS   TECHNISCHE MERKMALE		
	PED315	PED350
ø Lama   ø Blade ø Lame   ø Messer	315 mm	350 mm
Spessore taglio Cut thickness Épaisseur de coupe Schnittbreite	0 - 25 mm	0 - 25 mm
Peso netto   Net weight Poids net   Nettogewicht	37 kg	46 kg
Potenza motore Motor rating Puissance moteur Motorleistung	0,30 - 0,35	0,30-0,35
Specifiche elettriche Electrical specifications Caractéristiques électriques Elektrische Eigenschaften	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	V - Hz 120 - 220/60	V - Hz 120 - 220/60



***Thank you.***



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