



Berkel

VOLANO B2

June '23



The Berkel Volano

In the small village of Enschoot, Holland, Wilhelmus Adrianus van Berkel was born on February 5, 1869; who as an adult became one of the butchers of the local community.

Passionate about precision mechanics, he thought of building a machine that would allow him to slice meat without using a knife. As often happens with great innovations, the first attempts were unsuccessful but van Berkel's tenacity did not give up until he got the right idea:

A concave blade that imitated the manual movement of the knife a mobile food plate mobile that moved forward or backward: this was how the first mechanical slicer was born.

The first flywheel. The Berkel model A.



Product Description

Volano B2: the little one at home...in every way; it is the last born and the more compact slicer in the modern era of Berkel Volano family.

Despite a 265mm diameter blade, at the top of the category, the brand new Volano B2 has super compact dimensions that facilitate an easy positioning in your kitchen.

The flywheel protrudes below the working table only about 33mm to allow the opening of the lower drawers; the well known attention to details of the Berkel products makes even more difference in this case.

Graceful and well-proportioned, it keeps the distinctive elegance of our Volano slicers providing at the same time the perfect cut that our founder Wilhelmus van Berkel researched for a long time.

In the Berkel Museum, inside our headquarter, as well as at the MOMA in New York the Flywheel Model C stands; one of the first product of our company. The evidence of an iconic object that over the decades has become a symbol of mechanical precision, design and conviviality. An icon, an investment that keeps, and often increases, its value over time.

MoMA

(*) Nowadays the market value of a Volano Berkel Model C is between € 50,000 and € 60,000

Product Description



Berkel

Highlights - Presentation



Berkel

Highlights - Presentation



Highlights – Performance (1/2)

- Specific aluminum alloy casting and ABS Inox and rubber feet for total stability during slicing
- The flywheel protrudes below the working table only about 33mm (the minimum on the market) to allow the opening of the lower drawers. *Feet adjustable kit to lift up the slicer of another 22mm in case of need.*
- 265mm 100cr6 chromed steel blade with professional profile: reduces waste and ensures perfect slices
- Food plate quick advance and returning system combined with a manual millimetric knob for perfect product positioning
- Classic Berkel design of the tower, combining elegance and robust design
- Gauge plate opening knob with the 8 positions to adjust slice thickness from 0,15mm to 1,3mm

Highlights – Performance (2/2)

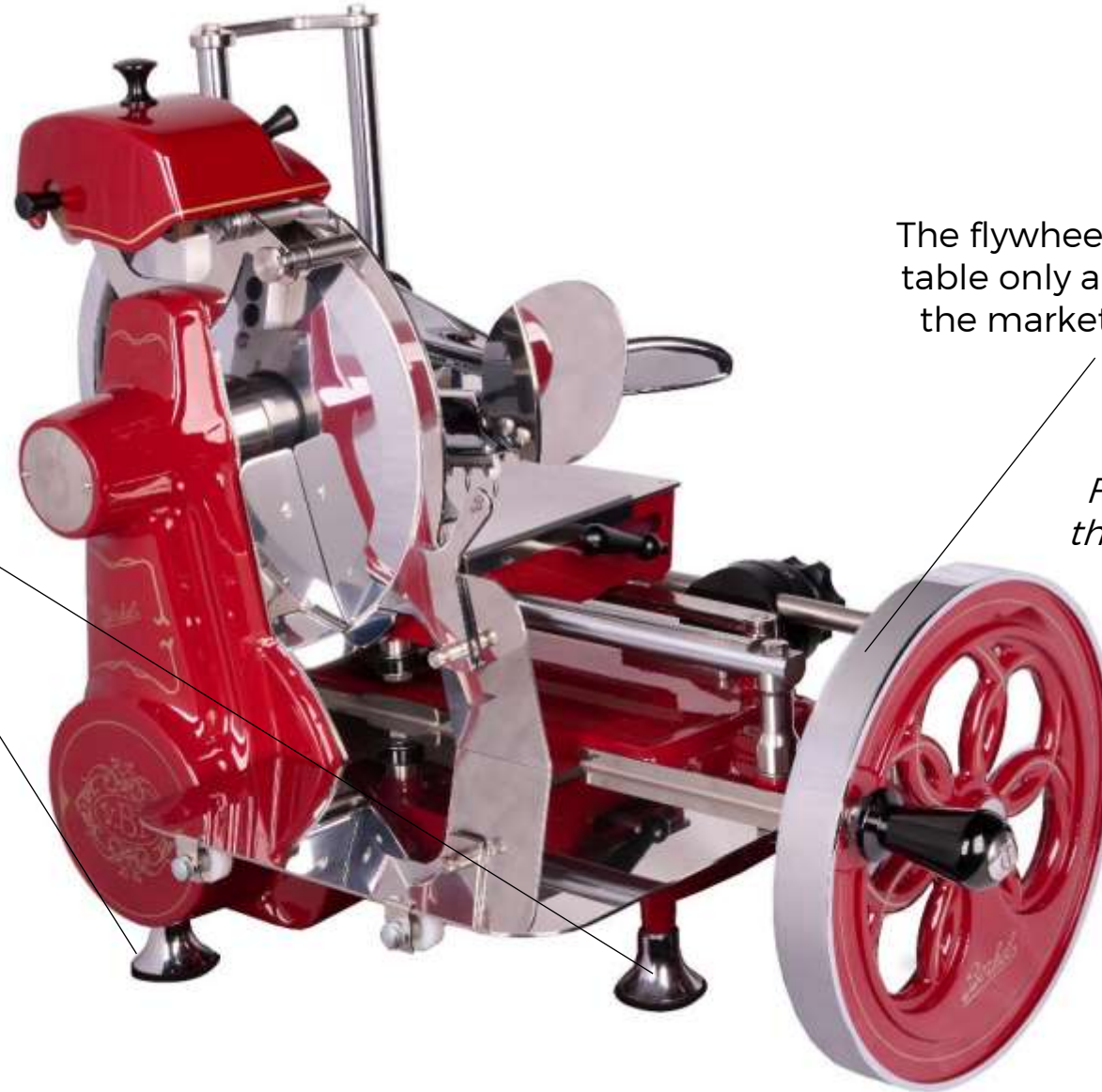
- Gold color decorations to enhance varnished parts
- Classic Berkel flywheel with squared profile internally balanced to prevent unintentional rotation in any position
- Removable sharpener included with a two separate movements operating system to increase sharpening precision
- Very thin residual product to minimize wasted material
- Steel deflector with facilitated magnetic coupling for a better slices removal
- Chromed steel details to embellish the machine.
- The slicer can be combined with its own stand with a cylindrical and robust central column, with gold decorations.

Highlights - Performance

Specific aluminum alloy casting and ABS Inox and rubber feet for total stability during slicing

The flywheel protrudes below the working table only about 33mm (the minimum on the market) to allow the opening of the lower drawers

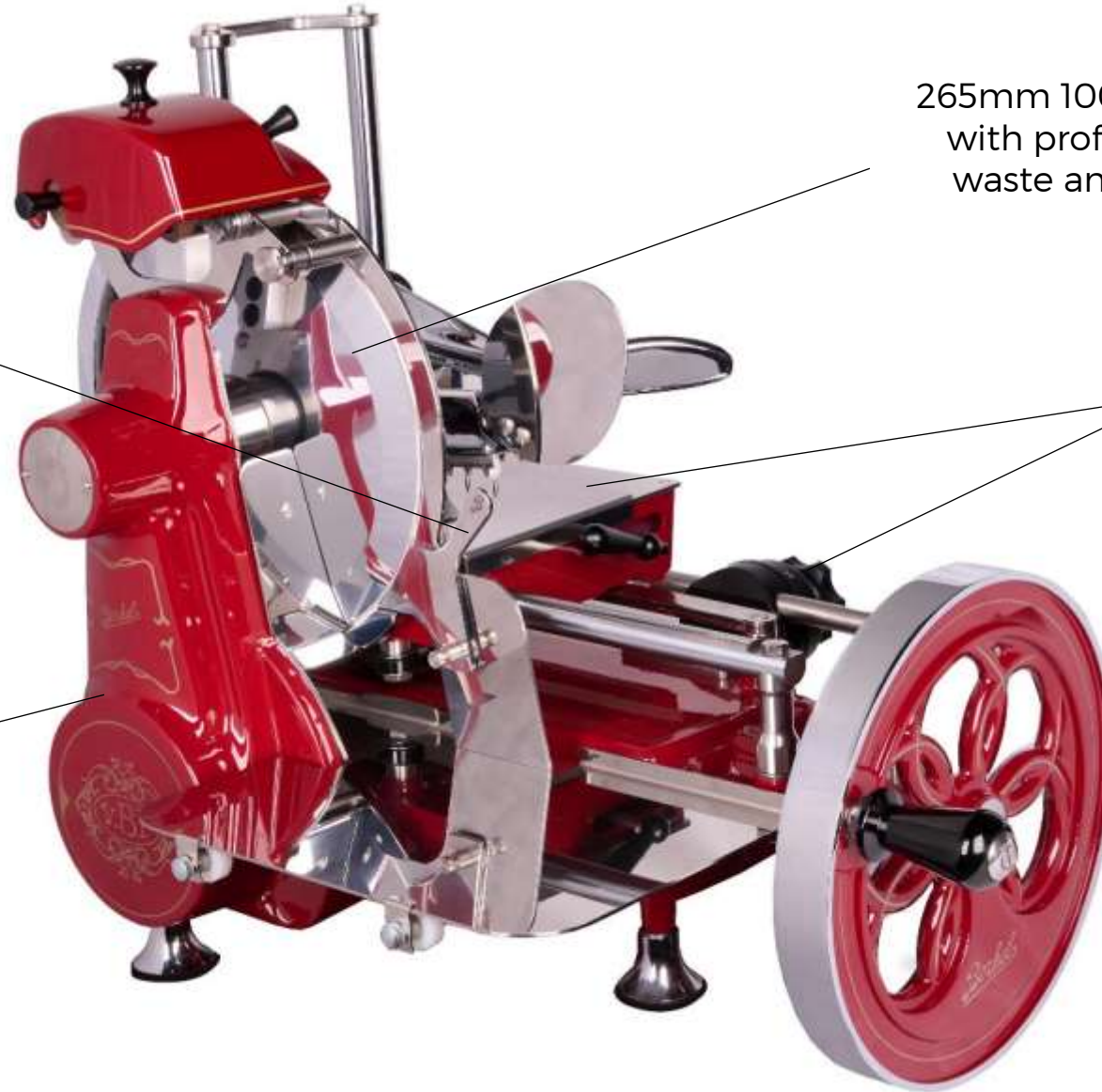
Feet adjustable kit to lift up the slicer of another 22mm in case of need



Highlights - Performance

Easy to remove blade cover with innovative Berkel design

Classic Berkel design of the tower, combining elegance and robust design



265mm 100cr6 chromed steel blade with professional profile: reduces waste and ensures perfect slices

Food plate quick advance and returning system combined with a manual millimetric knob for perfect product positioning

Highlights - Performance

Removable sharpener included with a two separate movements operating system to increase sharpening precision

Gold color decorations to enhance varnished parts



Classic Berkel flywheel with squared profile internally balanced to prevent unintentional rotation in any position

Highlights - Performance

Steel deflector with facilitated magnetic coupling for a better slices removal

Very thin residual product to minimize wasted material



Food plate quick advance and returning system combined with a manual millimetric knob for perfect product positioning

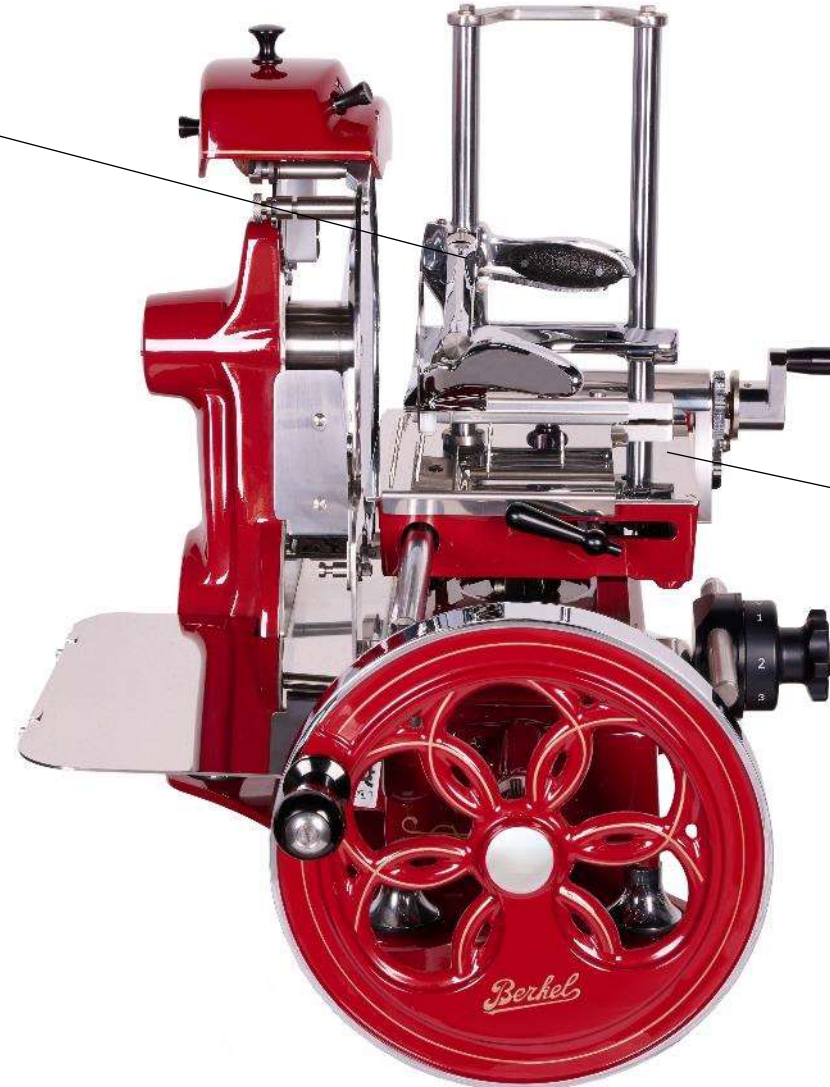
Gauge plate opening knob with the 8 positions to adjust slice thickness from 0,15mm to 1,3mm

Highlights – Cleaning & Hygiene

- Stainless steel professional food plate with a detachable system for an easy machine cleaning and rubber insert on the bottom to minimize movement during slicing
- Assisted aluminum, with steel spikes, product press holder for a complete locking of the product
- Wide space for fast and easy cleaning and a rear space to collect wasted material
- Quick slice deflector block removal system for an easy cleaning of the machine
- Stainless steel removable receiving plate, easily washable.

Highlights – Cleaning & Hygiene

Assisted aluminum, with steel spikes, product press holder for a complete locking of the product



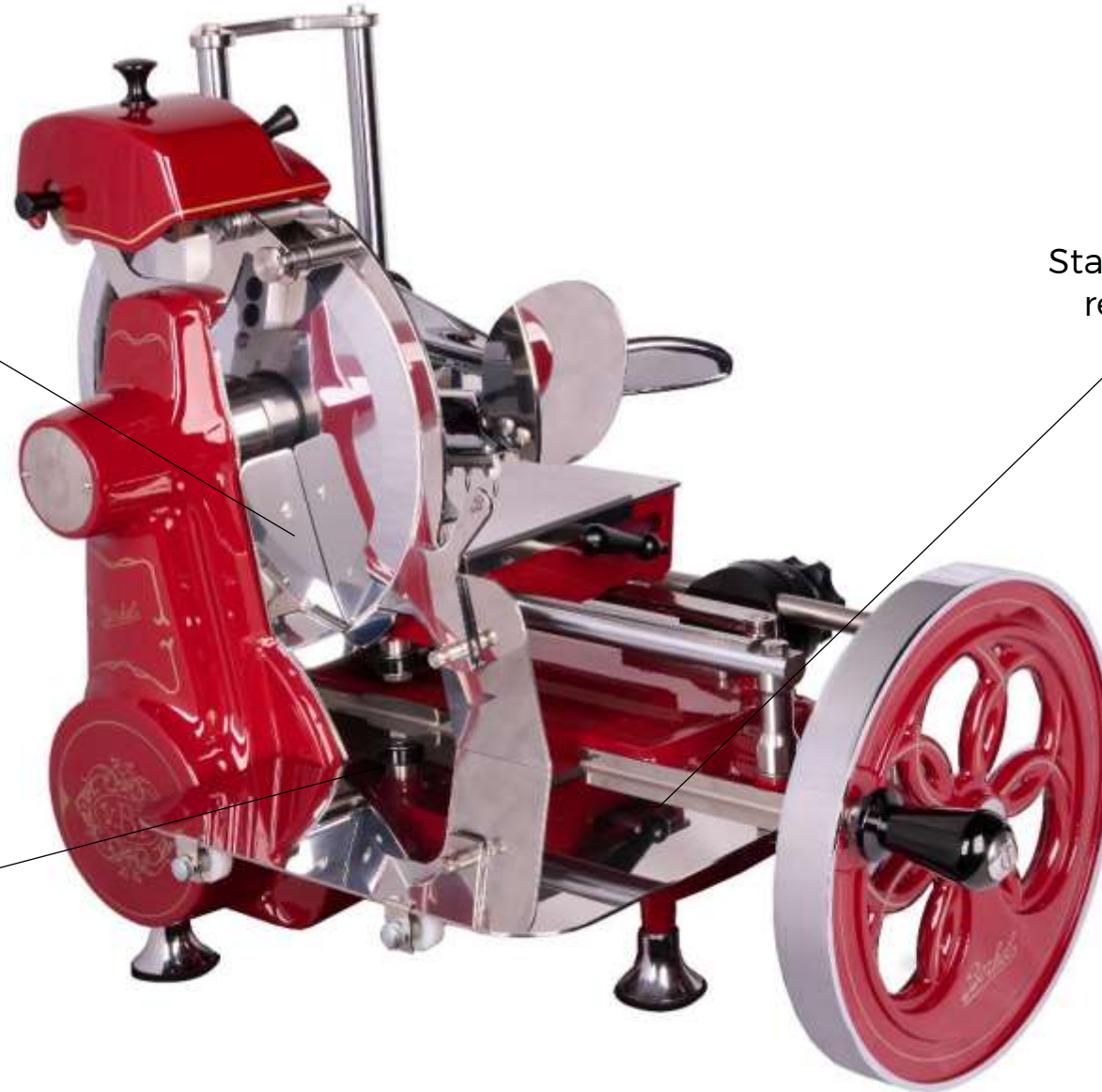
Stainless steel professional food plate with a detachable system for an easy machine cleaning and rubber insert on the bottom to minimize movement during slicing

Highlights – Cleaning & Hygiene

Quick slice deflector
block removal system
for an easy cleaning of
the machine

Wide space for fast and
easy cleaning and a rear
space to collect wasted
material

Stainless steel removable
receiving plate, easily
washable



Highlights – Safety

- Stainless steel full blade ring guard with manual opening system for best safety
- Food grade aluminum back ring guard fixed for best safety
- Black anodized aluminum ergonomic controls in comfortable position to maximize the grip and to minimize any effort for the operator

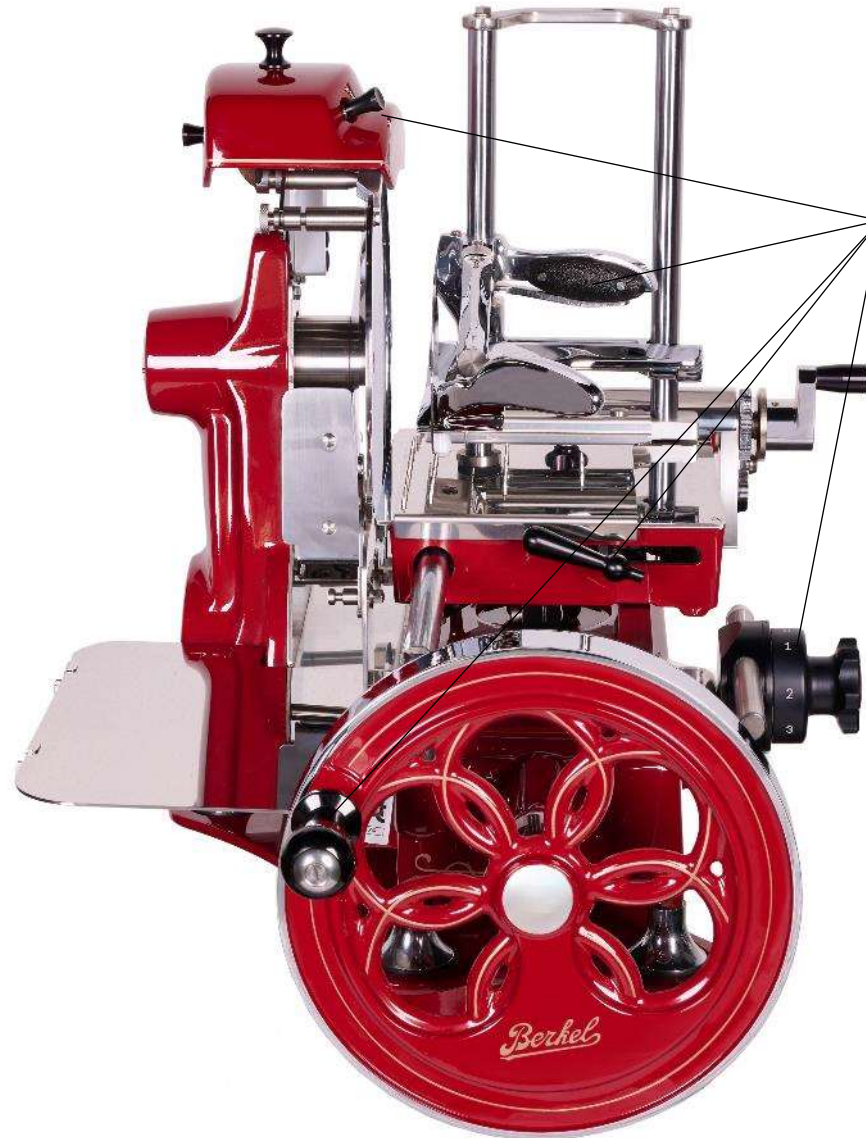
Highlights - Safety

Food grade aluminum
back ring guard fixed for
best safety



Stainless steel full blade ring
guard with manual opening
system for best safety

Highlights - Safety



Black anodized aluminum ergonomic controls in comfortable position to maximize the grip and to minimize any effort for the operator

**Volano B2
Red**



**Volano B2
Black**





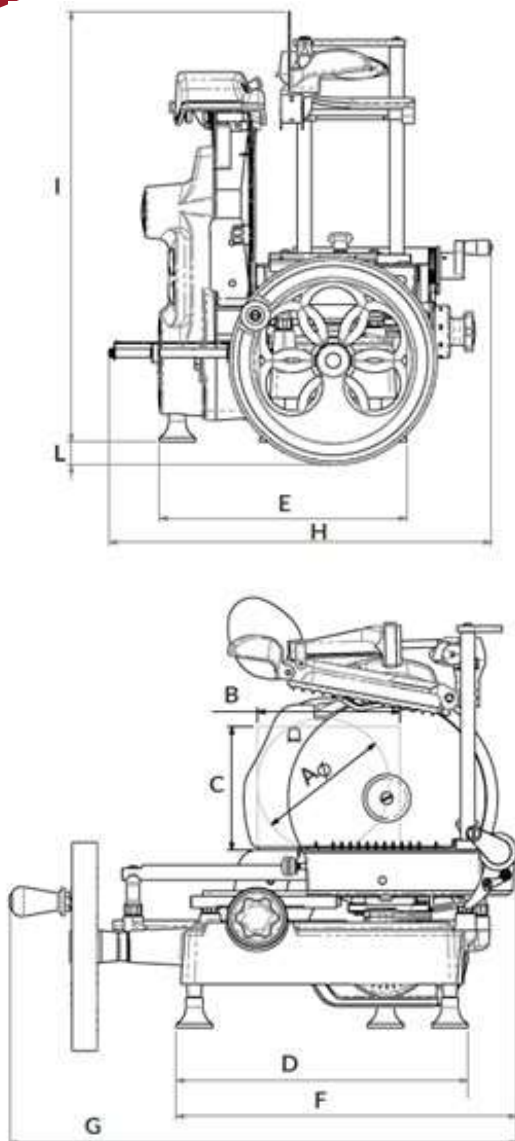
The VOLANO cutting board for slicers expresses, in its classic shape, all the tradition of a model designed over a century ago. This cutting board is characterized by vintage elegance, with attention to the smallest details, such as the detail engraved on the handle and the prestigious Berkel signature. High-quality materials and a timeless design for this professional wooden cutting board.

Dimensions: 395 x 200 x 25 mm

Material: Beech wood.



Personalized polished stainless steel presentation plate, with an etched dedicated message. (Up to 100 characters).



SPECIFICHE | SPECIFICATIONS SPÉCIFICATIONS | TECHNISCHE MERKMALE

Ø Lama Ø Blade Ø Lame Ø Messer	265 mm
Spessore taglio Cut thickness Épaisseur de coupe Schnittbreite	0 - 1,35 mm
Capacità di taglio circolare Capacity (circle) Capacité (cercle) Leistung (Kreis)	176 mm
Capacità di taglio rettangolare Capacity (rectangle) Capacité (rectangle) Leistung (Rechteck)	190x165 mm
Peso netto Net weight Poids net Nettogewicht	37,4 kg

OPZIONI | OPTIONS | OPTIONEN

Piedistallo Stand Socle Sockel	45x45x82h - 41 kg
--------------------------------------	-------------------

DIMENSIONI DIMENSIONS | MASSE

A	176 mm
B	190 mm
C	165 mm
D	395 mm
E	330 mm
F	460 mm
G	675 mm
H	530 mm
I	690 mm
L	33 mm

DIMENSIONE IMBALLO | PACKAGING DIMENSIONS | DIM. EMBALLAGE | VERPACK ABMESSUNGEN

Modello Type Modèle Modell	Lunghezza Length Longueur Länge	Profondità Depth Profondeur Tiefe	Altezza Height Hauteur Höhe	Peso Weight Poids Gewicht
B2	83 cm	71 cm	68 cm	51 kg
Piedistallo Stand Socle Sockel	74 cm	80 cm	100 cm	54,6 kg

Berkel

**THANK YOU FOR
YOUR ATTENTION.**

Van Berkel International S.r.l.
Via Ugo Foscolo, 22 | Oggiona S. Stefano (VA) 21040
Tel. +39 0331 214311 | info@berkelinternational.com
theberkelworld.com