

## FUTURA GRAVITY SLICER MEDIUM

The electric meat slicers for professional use. Futura is Berkel's range of professional electric meat slicers designed to and manufactured to ensure reliability, efficiency, and durability. The wide space allows for quick and easy cleaning and sanitization.

### SPECIFICATIONS

|                              |                            |
|------------------------------|----------------------------|
| Dimensions                   | : W 466 x D 707 x H 418 mm |
| Weight                       | : 28 kg                    |
| Max slice thickness          | : 17 mm                    |
| Blade diameter               | : 280 mm                   |
| Motor rating                 | : 0,18 kW                  |
| Circular cutting capacity    | : Ø 200 mm                 |
| Rectangular cutting capacity | : 255x145 mm               |
| Electrical connection        | : 230 V/ 1 ph/ 50Hz        |
|                              | : 400V/ 3 ph/50Hz          |

### KEY BENEFITS

- Built-in sharpener in glass reinforced plastic
- 100 Cr6 steel blade
- Available with single-phase or three-phase motor
- Max slice thickness 17 mm

### KEY FEATURES

- Straight feed for raw meat. It can withstand intensive use and ensures the highest performance whilst minimising waste.
- The third-generation German 100Cr6 steel blade has an innovative profile to reduce friction with food, thereby ensuring a perfect cut and reducing waste.
- The built-in anticorrosive sharpener with bronze bushings is activated by one single lever for sharpening and trimming. This facilitates the entire operation while increasing the efficiency and durability of the blade.
- The thickness adjustment unit and handles feature a new ergonomic design created specifically for all those who use the meat slicer for many hours a day.
- The Meat pusher and locking system allow you to cut the product down to the last slice, ensuring a minimum amount of waste.
- Interchangeable product holder adapt to the different consistency and surface of the product.
- The wide space allows for quick and easy cleaning and sanitization, saving time and energy whilst complying with all hygiene and healthcare standards.
- The co-moulded polycarbonate inserts are backlit to indicate machine operation.
- The machine is provided with low-voltage switches. The innovative design prevents residue build-up and facilitates sanitization.



CODE: BER-FUTGMED

