



ELEVATING YOUR PASSION, SINCE 1898.

Product Presentation

August 2023

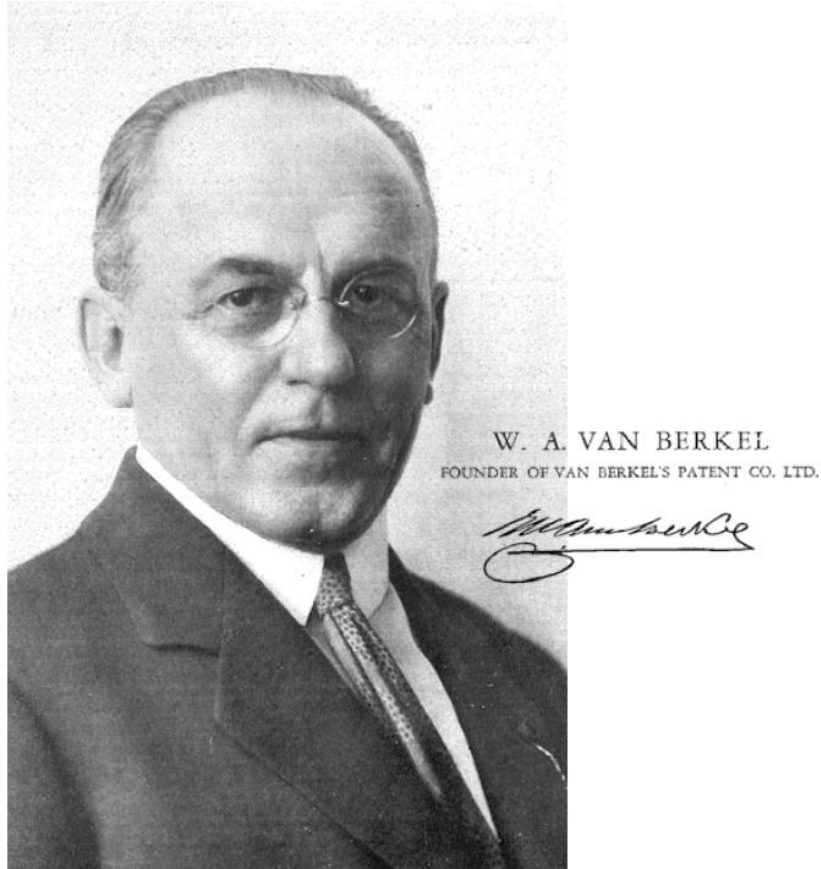
NERGINTA

Berkel

Company Profile

August 2023

Wilhelmus Van Berkel



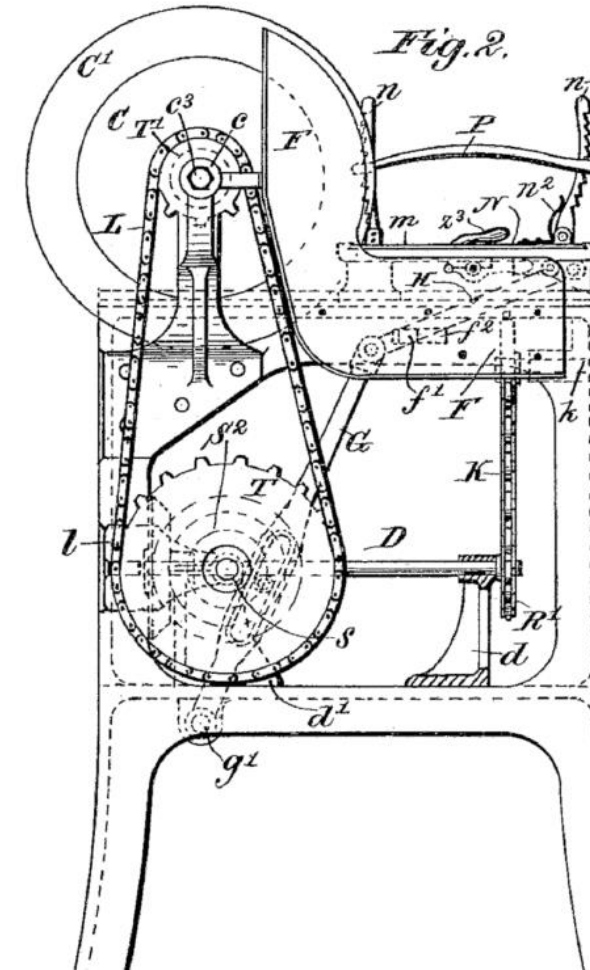
The history of the Berkel brand started in 1898 when Wilhelmus Van Berkel from the Netherlands, invented a truly revolutionary tool that could mechanically reproduce the “perfect slice”.

A genius intuition that led to the creation of the world’s first slicer and the birth of an icon, the red flywheel, a must-have for enthusiasts and connoisseurs across the globe.

Foundation Date

On 12 October 1898, Van Berkel established his first factory in Rotterdam. One year later, Van Berkel's Patent Company Ltd had manufactured and delivered 84 slicers.

Upon obtaining the patent, other factories were opened in Europe, the United States, South America, and Canada, and the product range was expanded to include scales, meat mincers, coffee grinders, and bread slicers.





The story of Berkel in Italy starts in 1924 in Milan. In just a few years the company signs up 1780 workers, 350 employees, 920 salesmen distributed in 4 factories, 115 showrooms and 205 stores. An unprecedented success with no competition.

Only a global disaster could stop the rise of the slicer *par excellence*: during the Second World War the damage is massive but the brand survives among the smoking ruins and Berkel does rise during the Italian economic miracle.

Modern History Timeline

Aug 2014

Rovagnati SpA
founds Van Berkel
international and
acquires Brevetti
Van Berkel SpA

Jan 2015

Start of sales
operations in
the Consumer
retail markets

Sep 2015

Acquisition of
Del Ben knives
factory in
Maniago (Italy)

May 2017

Acquisition
of OMAS
SpA and FLL

Oct 2014

Restart of
industrial
operations in
Varese (Italy) and
Chennai (India)

Jun 2015

Acquisition of
100% of the
Indian Company
(BIPL) and new
factory in India

Jun 2016

Startup of
Van Berkel
USA

Jan 2018

Acquisition
of 100% of
Van Berkel
Deutschland

Van Berkel International Today



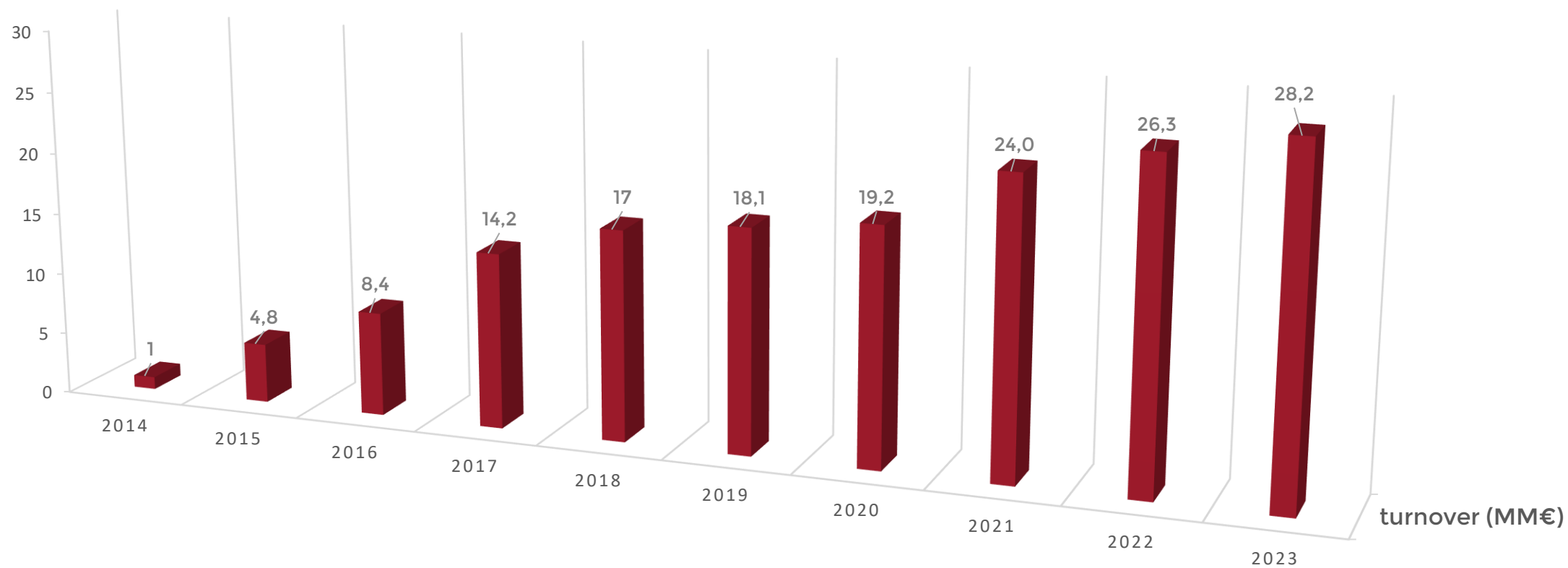
Van Berkel International today is a multi country organization with 200 employees and over \$25 mln revenues. VBI sells meat slicers, knives and other kitchen and food processing equipment in 100 countries, with the two premium brands BERKEL and OMAS.

With all design, marketing and product management activities based in Italy, VBI is one of the most important European players in the food processing equipment business, both in the professional and consumer retail markets.

Van Berkel International Group



TURNOVER (MM€)



VBI Maniago (Antiche Coltellerie Maniago)



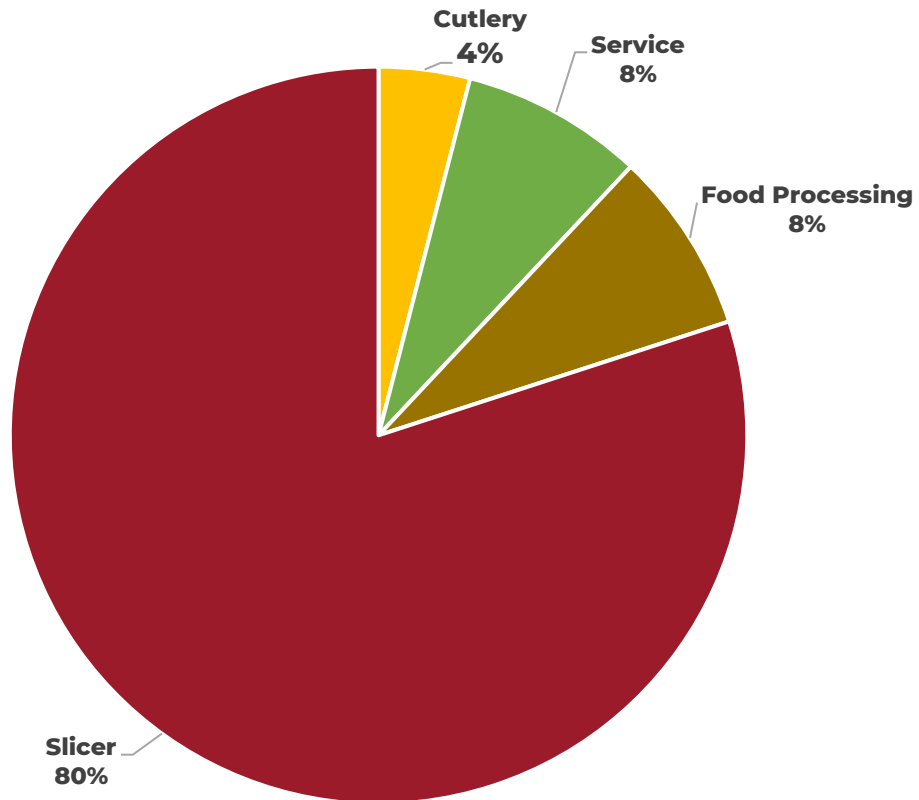
Highest quality materials, hand made craftsmanship, traditional manufacturing are still used in our knife company in Maniago to get the best Berkel products.



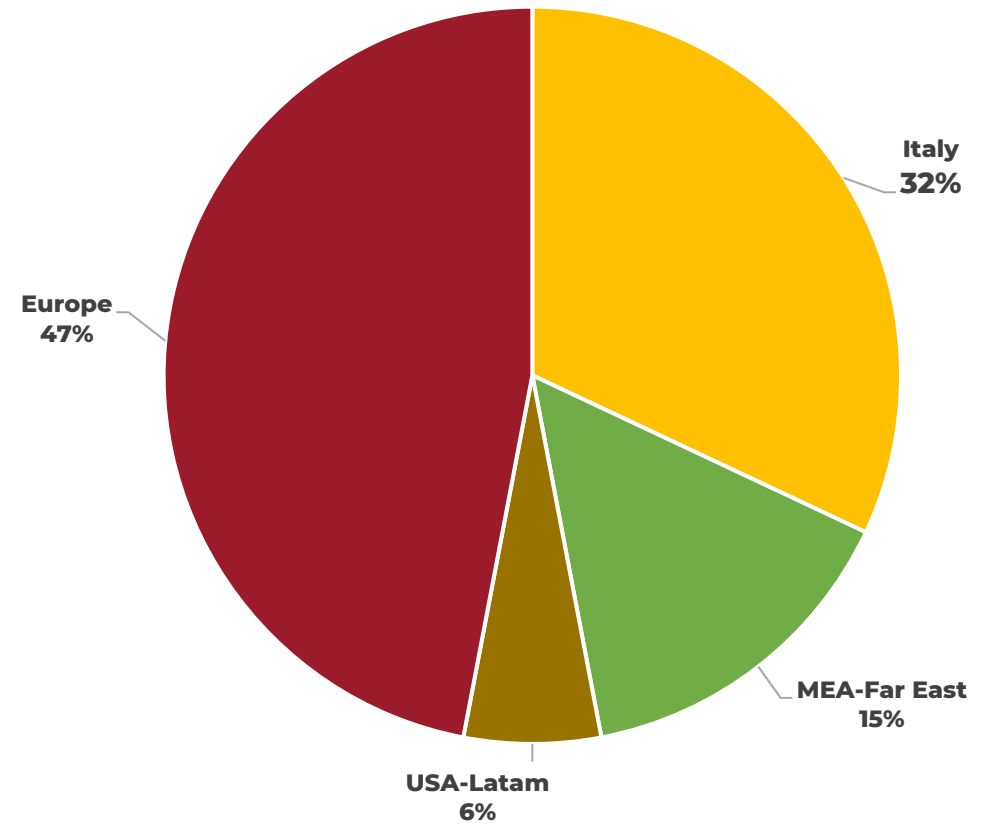
A strategic hub in Miami to serve the most important Department Stores in the U.S.A. with Berkel & OMAS products together with a logistic door for the Latin American countries.

Business Segmentation

Sales Distribution



Sales Distribution





125 Years of
Beautiful Products

Flywheel Slicer

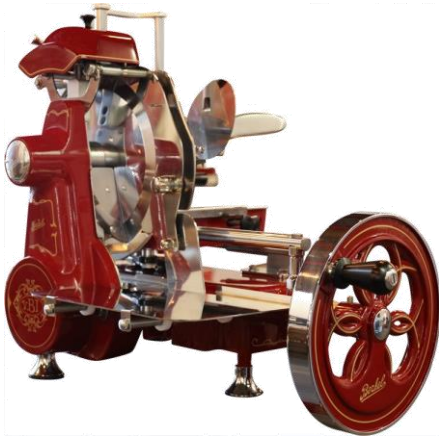
The iconic red slicer from Berkel...
this is where everything started.

A must-have for enthusiasts and
connoisseurs across the globe but
also for who is looking for the
perfect cut.



HORECA: Flywheel Slicer

B2



Most compact slicer
of the range

TRIBUTE



Inspired by the historic
Model B of the '20s
(the "Indianina")

B114



Top of the range
NAVAL

Historical Flywheels slicers

P15



L16



Flywheel slicer reproduction of the iconic model P from the 40

Reproduction of the legendary Model L

Perfection of the cut, unique craftsmanship tradition and technological innovation

Handcrafted and built according to the original design

Professional Flywheels slicers

B116



Supermarkets (*GDO*) Dedicated
High technical performance and
researched design

Models

B116A - Automatic

B116SA - Semi Automatic

Historically, Berkel is a top quality Professional Products supplier for:

- MMR (Mass Market Retailers)
- HO.RE.CA. channel
- Premium butchery shops

In 90+ countries around the world thanks to 4 differ lines of professional Slicers and a full range of Food Processing equipment.

Quality, Performance, Hygiene & Cleaning, Safety at the top to fulfil every professional customer needs.



Professional Slicers

BEST

SUPREMA



High slicing performance, high safety standard and easy to clean.

MMR (Mass Market Retailers)

BETTER

DOMINA



Top slicing performance, highest safety standard and easy to clean.

MMR (Mass Market Retailers)

Red Details

Entry product

GOOD

ESSENTIA



Great slicing performance, highest safety standard and easy to clean.

Retail, Ho.Re.Ca. and Supermarkets

Red Details

GRAVITA' + Gravità Naval

MACELLERIA

SALUMERIA

DELICATESSEN

GRAVITA'

MACELLERIA

SALUMERIA

GRAVITA'

MACELLERIA

SALUMERIA

DELICATESSEN

**OTHER
LINES**

PRO LINE

GERMAN

Professional Slicers: a selection for Nerginta

Pro Line XS 25-30

NEW!



Essentia BEG 300



Domina SLG 315-350





Berkel

Pro Line

XS 25-30

Jun 2023



Pro Line XS25-30 is the brand new line of professional electric gravity feed slicers from Berkel.

This product line combines **compact dimensions** and **elegant design** noticeable in all our slicers. They are made of smooth lines, lack of edges, high performance materials and all the finishing in the peculiar **Berkel red**.

Intended mainly for the **HO.RE.CA channel**, Pro Line XS meets the needs of a user with a **price sensibility** looking for an **excellent cutting performance** matched with the highest safety standards and ease of cleaning, one of a kind in this category.

Highlights - Performance

- Food plate inclined at 38 ° to facilitate the passage of the material and the fall of the slice
- Gauge plate with an oblique 15 ° opening to facilitate the way out of the product while slicing
- Blade cover with continuous profile for a uniform slice thicknesses
- Very thin residual product to minimize wasted material
- Wide pusher to tightly fix the product on the plate
- Fully IP67 sealed control panel and food-grade silicone gaskets on each exposed part
- Gauge plate opening knob with 14 millimetric adjustment positions for an accurate regulation
- Steel deflector with facilitated magnetic coupling
- Removable sharpener included

Berkel

Highlights - Performance



Note: Picture refers to the 25cm blade version

Berkel

Highlights - Performance

Gauge plate with an oblique 15° opening

Blade cover with continuous profile for a uniform slice thicknesses

Very thin residual product to minimize wasted material



Note: Picture refers to the 25cm blade version

Berkel

Highlights - Performance



Note: Picture refers to the 25cm blade version

Highlights – Cleaning & Hygiene

Inclined gauge plate
drainer for clearing of
liquids

Liquid collection tray
integrated in the casting



Fast blade cover
removal system

Removable carriage to
facilitate cleaning
operations

Highlights – Cleaning & Hygiene

Wide space (42 mm) between blade and motor to facilitate and speed up cleaning operations



Casting made out of a single mold obtaining absence of gaps

Highlights - Safety

Transparent techno
polymer plate guard

ON/OFF switches with
high visibility LEDs



Highlights - Safety

Aluminum ring guard
for best safety



Ergonomic controls in
comfortable position to
minimize any effort for
the operator

Product Range

Pro Line XS25



Pro Line XS25
Rossa



Pro Line XS25
Total Grey



Pro Line XS30





Product Sheet

SPECIFICHE SPECIFICATIONS SPÉCIFICATIONS TECHNISCHE MERKMALE		
	XS 25	XS 30
Ø Lama Ø Blade Ø Lame Ø Messer	250 mm	300 mm
Spessore taglio Cut thickness Épaisseur de coupe Schnittbreite	0 - 14 mm	0 - 14 mm
Capacità di taglio circolare Capacity (circle) Capacité (cercle) Leistung (Kreis)	188 mm	230 mm
Capacità di taglio rettangolare Capacity (rectangle) Capacité (rectangle) Leistung (Rechteck)	225X178 mm	245X195 mm
Peso netto Net weight Poids net Nettogewicht	19 kg	29 kg
Potenza motore Motor rating Puissance moteur Motorleistung	0,33 kW	0,35 kW
Specifiche elettriche Electrical specifications Caractéristiques électriques Elektrische Eigenschaften	230 V 50 Hz 1 PH	230 V 50 Hz 1 PH



Berkel

Essentia Line



Product Description

Essentia: the name is everything; the designing essence of the Berkel professional electric slicers has been accurately distilled in this line of products. Being **the door to enter into the Berkel professional world** the Essentia Line has been designed mainly for the **Retail and Ho.Re.Ca.** although it could represent a valid solution for the Supermarkets needs.

Great slicing performance, highest safety standard and easy of cleaning are the Berkel DNA inside every machine and also inside the Essentia slicers to **get easy of use and fast slicing operations with a related operational cost reduction.** The elegant Berkel design, made of smooth rounded lines, lack of hedges and high performance materials, is enhanced in this line of slicer thanks to all the red techno polymer details and the minimal shape.

Essentia is available in all the technical configurations (Gravity, Vertical Salumeria, Vertical Macelleria and Delicatessen) with different blade diameter selection from 300mm to 370mm.

Highlights – Performance (1/2)

- C45 steel blade for a great cut and for a long 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
- IP65 stainless steel sealed control panel and food-grade silicone gaskets on each exposed part

Highlights – Performance (2/2)

- Very thin residual product to minimize wasted material
- 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 two separate movements operating system to increase sharpening precision
- 370mm blade fitted on the 350mm version baseplate to minimize overall dimensions

Highlights - Performance

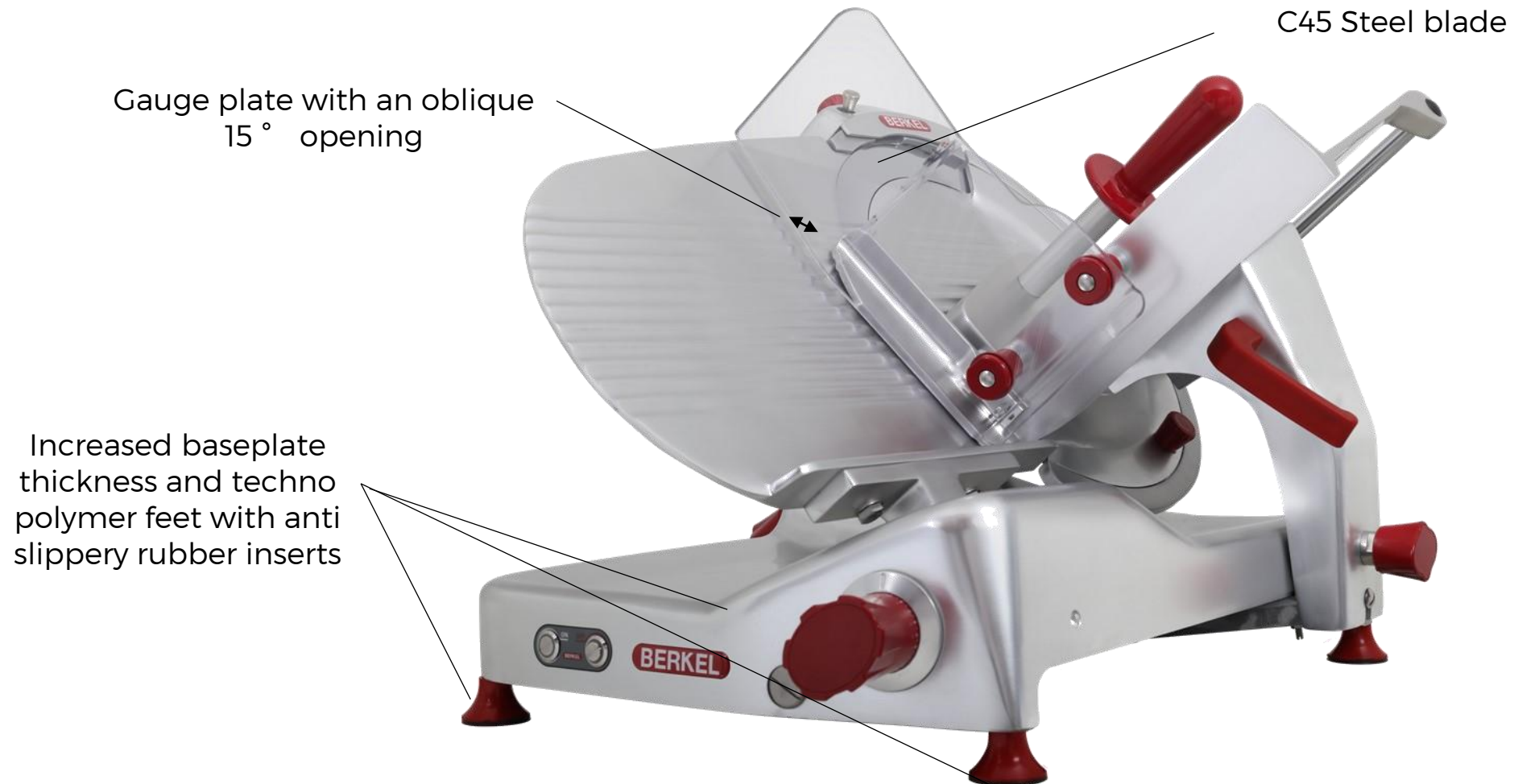
IP65 stainless steel sealed control panel and food-grade silicone gaskets



Gauge plate opening knob with 14 millimetric adjustment

Note: Picture refers to the Gravità version

Highlights - Performance



Note: Picture refers to the Gravità version

Highlights - Performance

Removable sharpener
included with a two
independent movements
operating system

Very thin residual
product



38 °graded food plate

Note: Picture refers to the Gravità version

Highlights - Performance



Note: Picture refers to the Gravità version

Highlights – Cleaning & Hygiene

- Aluminum alloy baseplate made out a single mold obtaining absence of gaps
- 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 or red techno polymer 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 (*on Vertical models*)

Highlights – Cleaning & Hygiene

Wide space for cleaning

Baseplate made out a single mold obtaining absence of gaps



Note: Picture refers to the Gravità version

Highlights - Cleaning & Hygiene

Liquid collection tray
integrated in the food
plate



Liquid collection tray
integrated in the
casting



Inclined gauge
plate drainer



Highlights - Safety

- **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
- **Techno polymer ergonomic controls** in comfortable position to minimize operator efforts
- **Stainless steel IP65 control panel with flush ON button** to prevent accidental starting

Highlights - Safety

Stainless steel IP65 control panel with flush ON button

ON/OFF switches with high visibility LEDs

Techno polymer ergonomic controls



Note: Picture refers to the Gravità version

Highlights - Safety

Complete closure of the gauge plate and CE Block

Disarmed position of the meat press

Aluminum ring guard



Note: Picture refers to the Gravità version

Verticale Salumeria



Verticale Macelleria



Delicatessen



Gravità

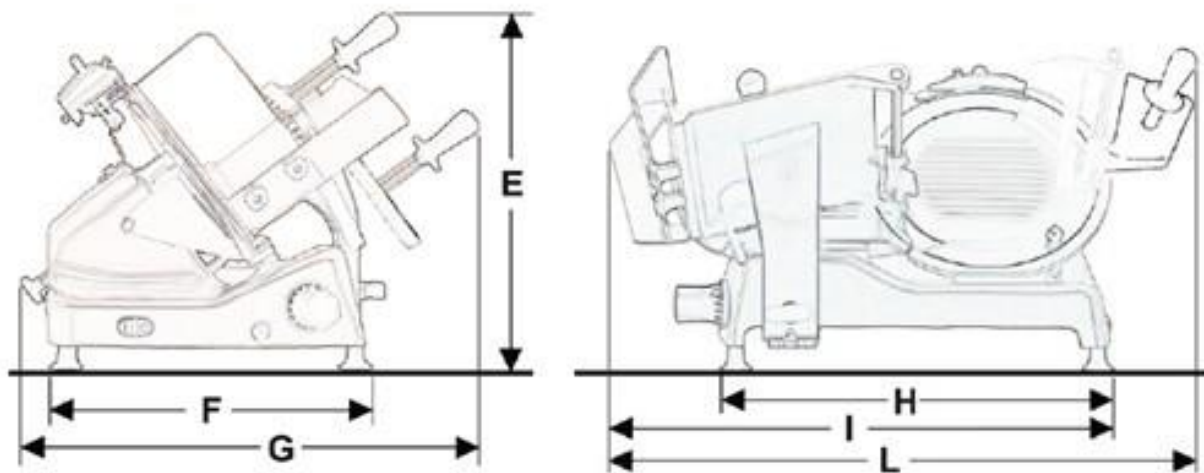




Product Sheet - Gravità

	SPECIFICHE SPECIFICATIONS SPÉCIFICATIONS TECHNISCHE MERKMALE		
	BEG300	BEG350	BEG370
ø Lama ø Blade ø lame ø Messer	300 mm	350 mm	370 mm
Spessore taglio Cut thickness Epaisseur de coupe Schnittbreite	0 - 14 mm	0 - 14 mm	0 - 14 mm
Peso netto Net weight Poids net Nettogewicht	34 kg	38 kg	41 kg
Potenza motore Motor rating Puissance moteur Motorleistung	300 G 0,25-0,35 300G 0,25-0,30	300B 0,25-0,35	
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

Product Sheet – Gravità Gear 300



SPECIFICHE SPECIFICATIONS SPÉCIFICATIONS TECHNISCHE MERKMALE		DIMENSIONI DIMENSIONS Maße
BEG 30 GEAR		BEG 30 GEAR
ø Lama ø Blade ø Lame ø Messer	300 mm	E 460 mm
Spessore taglio Cut thickness Epaisseur de coupe Schnittbreite	0 - 16 mm	F 420 mm
Peso netto Net weight Poids net Nettogewicht	34 kg	G 710 mm
Capacità di taglio circolare Capacity (circle) Capacité (cercle) Schnittleistung (rund)	200 mm	H 510 mm
Capacità di taglio rettangolare Capacity (rectangle) Capacité (rectangle) Schnittleistung (rechteckig)	240x150h mm	I 650 mm
Potenza motore Motor rating Puissance moteur Motorleistung	0,3 kW 0,25 - 0,35	L 750 mm
Specifiche elettriche Electrical specifications Caractéristiques électriques Elektrische Eigenschaften	230/50/1 400/50/3 120-220/60 V-Hz	



Berkel

Domina Line



Product Description

Domina line is the top of the professional electric slicers range from Berkel for the "iconic red" lovers. The Domina 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, enhanced on this specific line by all the red techno-polymer details, with the best functionality**. Nothing has been left to chance, every detail brings an operational benefit to the user. **Domina is available in the Gravity, Vertical Salumeria and Vertical Macelleria technical configurations with different blade diameter selection from 315mm to 370mm.**

Highlights – Performance (1/2)

- **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 red tecno-polymer 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

Highlights – Performance (2/2)

- **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 products
- **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

Highlights - Performance

Increased baseplate thickness and tecno-polymer feet with anti slippery rubber inserts



Lock/Unlock food plate lever

Gauge plate opening knob with 14 millimetric adjustment

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

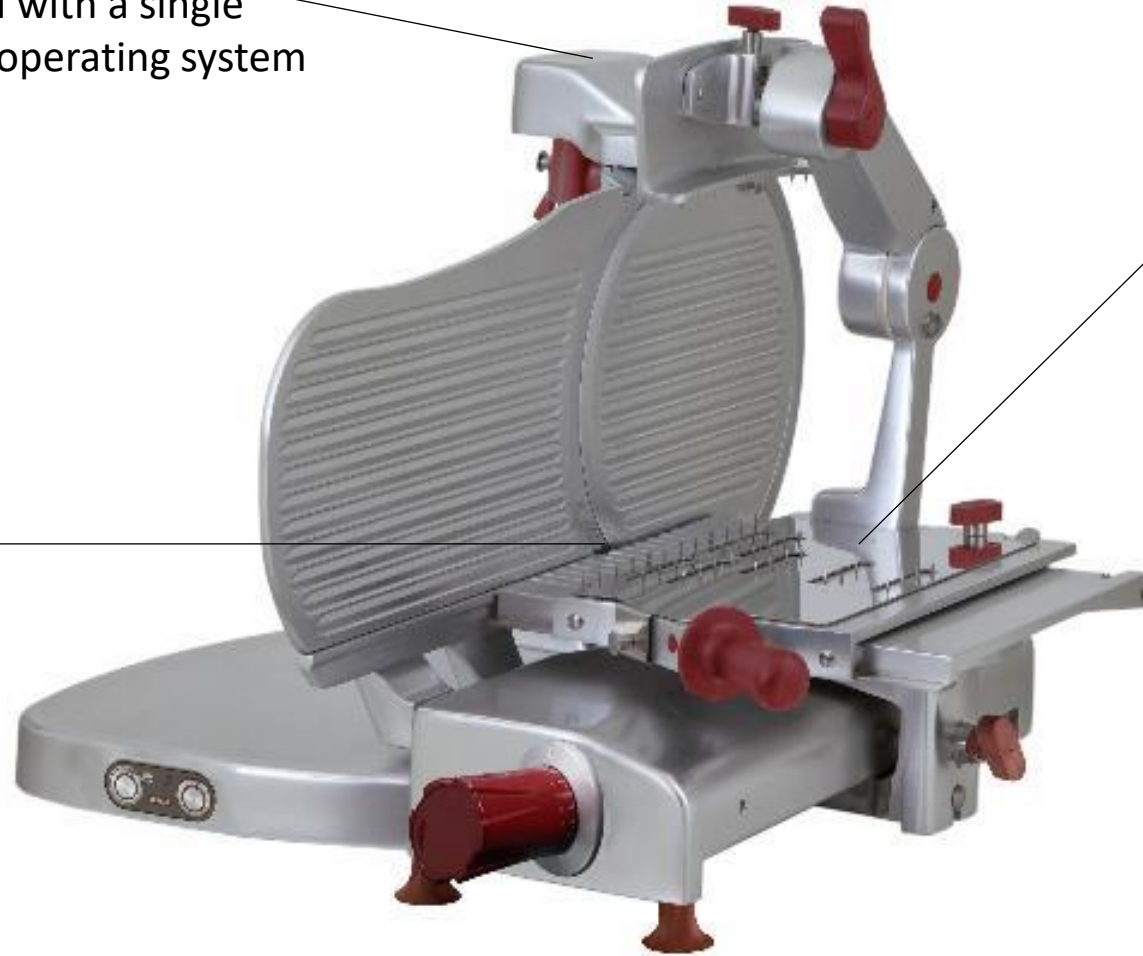


Highlights - Prestazioni

Removable sharpener
included with a single
movement operating system

Wider food plate
(340mm)

Very thin residual
product



Highlights - Performance

Gear box transmission

Easy removable steel deflector

IP67 motor and watertight electrical box



Highlights – Cleaning & Hygiene

- **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 aluminum alloy 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

Highlights – Cleaning & Hygiene

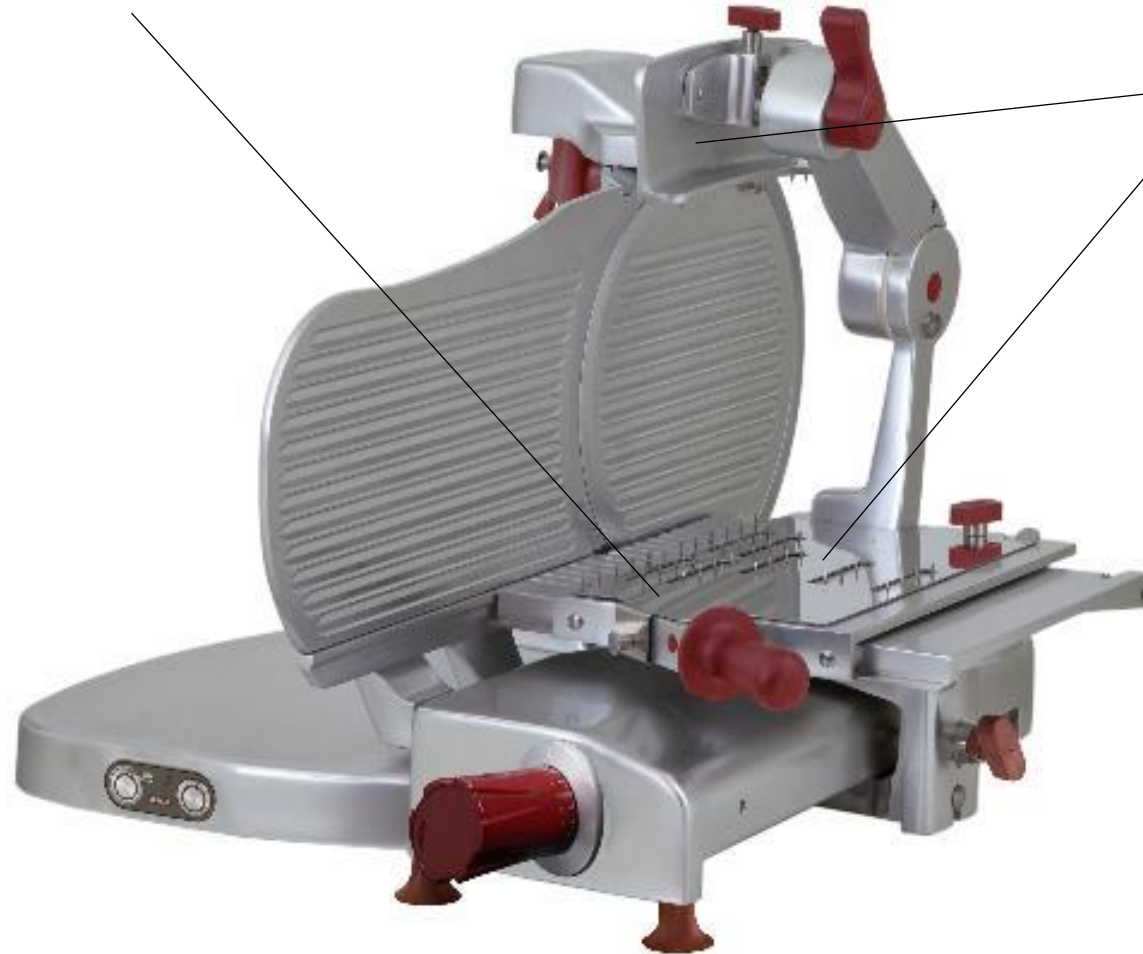
Wide space for cleaning



Baseplate made out a single mold obtaining absence of gaps (not on 370 versions)

Highlights - Cleaning & Hygiene

Food plate lifting system



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

Highlights – Cleaning & Hygiene

Liquid collection tray
integrated in the food plate



Liquid collection tray
integrated in the casting



Inclined gauge plate
drainer

Highlights - Safety

- **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
- **Tecno-polymer red Berkel ergonomic controls** in comfortable position to minimize operator efforts
- **Stainless steel IP67 control panel with flush ON button** to prevent accidental starting

Highlights - Safety

Stainless steel IP67 control panel with flush ON button

ON/OFF switches with high visibility LEDs

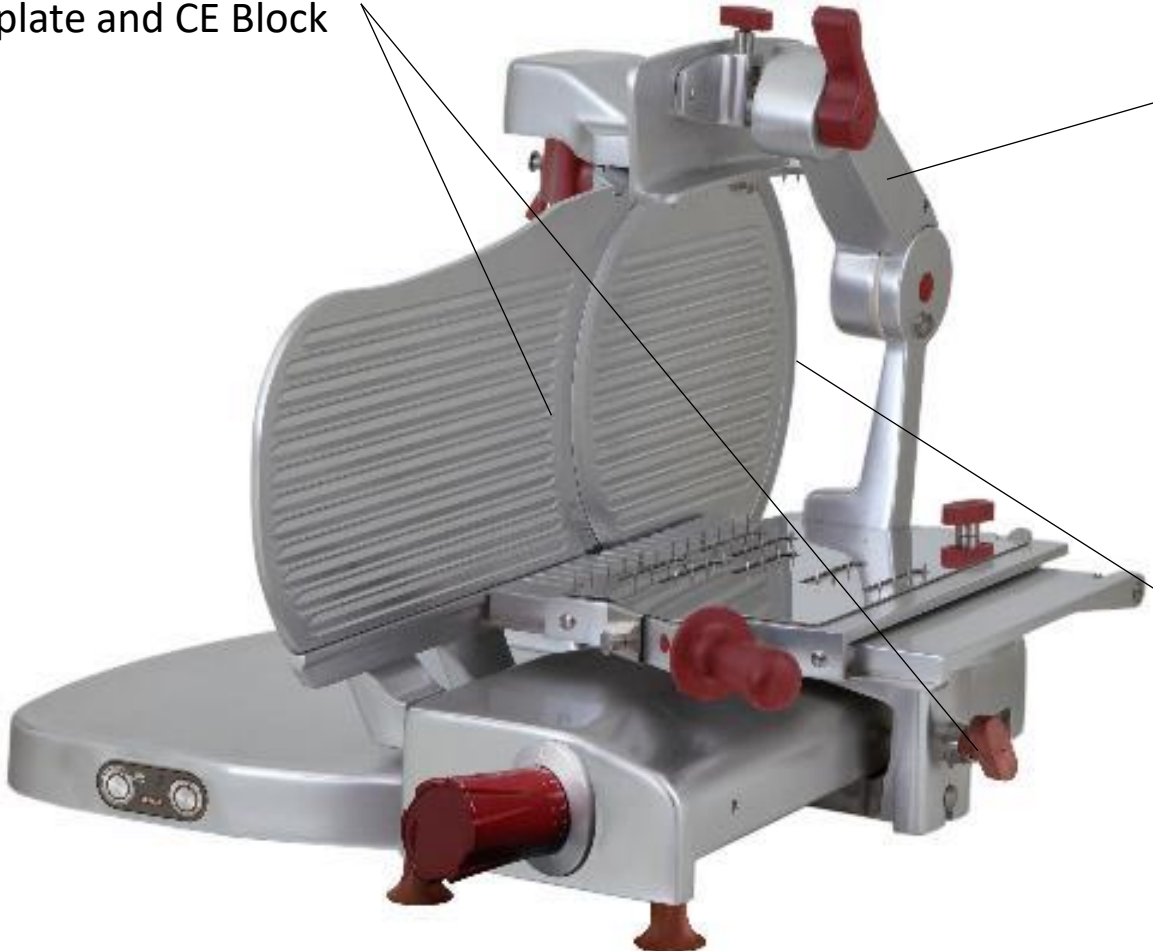
Red tecno-polymer ergonomic controls



Highlights - Safety

Complete closure of the gauge plate and CE Block

Assisted product press holder opening system



Aluminum ring guard

Product Range

Verticale Macelleria



Gravità



Product Sheet – Verticale Salumeria



SPECIFICHE SPECIFICATIONS SPÉCIFICATIONS TECHNISCHE MERKMALE			
	SLL315	SLL350	SLL370
ø Lama ø Blade ø Lame ø Messer	315 mm	350 mm	370 mm
Spessore taglio Cut thickness Epaisseur de coupe Schnittbreite	0 - 14 mm	0 - 14 mm	0 - 14 mm
Peso netto Net weight Poids net Nettogewicht	40 kg	45 kg	56 kg
Capacità di taglio circolare Capacity (circle) Capacité (cercle) Leistung (Kreis)	225 mm	270 mm	280 mm
Capacità di taglio rettangolare Capacity (rectangle) Capacité (rectangle) Leistung (Rechteck)	290x225h mm	320x270h mm	350x280h mm
Potenza motore Motor rating Puissance moteur Motorleistung	0,30 - 0,35 kW		
Specifiche elettriche Electrical specifications Caractéristiques électriques Elektrische Eigenschaften	V - Hz 120/60/1 V - Hz 220/60/1 V - Hz 230/50/1 V - Hz 400/50/3		

Product Sheet – Vertical Macelleria



SPECIFICHE SPECIFICATIONS SPÉCIFICATIONS TECHNISCHE MERKMALE			
	SLH315	SLH350	SLH370
ø Lama ø Blade ø lame ø Messer	315 mm	350 mm	370 mm
Spessore taglio Cut thickness Epaisseur de coupe Schnittbreite	0 - 25 mm	0 - 24 mm	0 - 25 mm
Peso netto Net weight Poids net Nettogewicht	38 kg	45 kg	56 kg
Capacità di taglio circolare Capacity (circle) Capacité (cercle) Leistung (Kreis)	225 mm	270 mm	260 mm
Capacità di taglio rettangolare Capacity (rectangle) Capacité (rectangle) Leistung (Rechteck)	270x225h mm	320x270h mm	370x260h mm
Potenza motore Motor rating Puissance moteur Motorleistung	0,30 - 0,35 kW		
Specifiche elettriche Electrical specifications Caractéristiques électriques Elektrische Eigenschaften	V - Hz 120/60/1 V - Hz 220/60/1 V - Hz 230/50/1 V - Hz 400/50/3		

Product Sheet – Gravity



SPECIFICHE SPECIFICATIONS SPÉCIFICATIONS TECHNISCHE MERKMALE			
	SLG315	SLG350	SLG370
ø Lama ø Blade ø Lame ø Messer	315 mm	350 mm	370 mm
Spessore taglio Cut thickness Epaisseur de coupe Schnittbreite	0 - 14 mm	0 - 14 mm	0 - 14 mm
Capacità di taglio rettangolare Capacity (rectangle) Capacité (rectangle) Leistung (Rechteck)	252x149 mm	285x215 mm	310x250 mm
Capacità di taglio circolare Capacity (circle) Capacité (cercle) Leistung (Kreis)	198 mm	230 mm	264 mm
Peso netto Net weight Poids net Nettogewicht	32 kg	44 kg	49 kg
Potenza motore Motor rating Puissance moteur Motorleistung	0,25-0,30kW	0,30-0,35kW	0,30-0,35kW
Specifiche elettriche Electrical specifications Caractéristiques électriques Elektrische Eigenschaften	230V 50Hz 1PH 400V 50Hz 3PH 120V 60Hz 1PH 220V 60Hz 1 PH		

Knives and Kitchen accessories

Different lines of knives for every use in the kitchen, more than 20 knives shape for each line designed by the best Italian experts and built by the best Italian craftsman...and a full set of premium kitchen accessories



Knives and Kitchen accessories

Knives

BEST



TEKNICA

BETTER



ELEGANCE

GOOD



AD HOC

Vacuum

MINIVAC

Provide the highest performance in minimum space



BERKEL VACUUM

High level features and 3 different sealing programs



OTHERS

- Cutting Boards
- Sets and Blocks
- Champagne Sabre
- Outdoor
- Primitive



Berkel

Elegance Knives



Product Description

The entire range of Elegance knives is made in **Maniago**, a well-known **knife and metal district**, a true excellence of the Italian scene.

The Maniago knife factory was founded in 1952, owned by Berkel since 2015, it adopts the **artisan tradition** that over the centuries has made the Friulian city the point of reference in the world of cutlery for the quality of its products.

The **passion and years of tradition** behind that characterize both companies makes this synergy perfect.



Elegance range: Quality and performance without sacrificing aesthetics.

From the combination of a **1.4116-X50 Cr Mo V15 steel blade** and a **handle**, the Elegance knives ensure easy and precise cutting as well as maximum stability and balance during their use.

The blade is obtained by **electrical upsetting**: a modern system that heats the raw steel bar by electric induction and through a press gives shape to the knife. In this way the steel fibers are traced and follow the geometric profile of the piece, giving **better mechanical resistance** to the finished product. Furthermore, by heating only the area affected by the deformation, the very high physical qualities of the remaining part remain unchanged.

The **shiny and brilliant handle** gives the knife an inimitable appearance, embellished by the logo in evidence. The **high-pressure molding technique** of the handle guarantees the knives a higher density and therefore a greater seal and resistance even in the event of accidental impacts.

Elegance knives are designed to meet the needs of those who are looking for a line of **design knives** to bring a **touch of elegance** into the everyday life of their kitchen.

Strength- Elegance

A touch of class and minimal elegance for your home kitchen!

CUTTING PERFORMANCE is guaranteed by the high quality of the blade. The always precise cut is combined with a remarkable resistance; for a perfect balance between rigidity and tension.

The **UNIQUE DESIGN**, with the unmistakable Berkel style, makes the line an object of great aesthetic value. The handle has a glossy appearance as well as a bright color to embellish and bring a touch of refinement and elegance to your kitchen.

Elegance - Highlights



Highlights – Performance

- High quality steel blade 1.4116-X50 Cr Mo V15 chrome-molybdenum-vanadium
- Blade made in electronic upsetting from 3 mm metal sheet
- High cutting resistance thanks to heat treatment that reaches a **hardness of 59/60 HRC**
- Production made in the **Maniago** plant by our master cutlers
- Handle printed in **methacrylate** which gives a **glossy look** to the grip
- Perfect **balance** between blade and handle
- Berkel logo engraved on the blade
- Gold logo placed on the handle with a recognizable Berkel design

Highlights - Performance

High-quality 1.4116 steel blade
made by electrical-marking
from a 3 mm slab

Glossy and bright handle built in
methacrylate



Produced and refined by our
master cutlers in Maniago

The full tang ensure a solid joint between
handle and blade and the perfect balance
of the knife while using

Highlights - Performance

Engraved Berkel logo on the blade

Classic Berkel design and golden logo on the handle



Highlights – Cleaning & Hygiene

- After every use, hand wash the knives using a mild detergent. We do not recommend dishwashing
- Do not use steel sponges or any other abrasive product
- Do not leave the knives wet. Immediately dry them after every wash.
- Carefully store the knives in their stump, magnetic holder or, if in the cutlery tray, use the appropriate blade protector

Elegance – Product Range

15 items + 4 set

- Chef's knife (20 -16cm blade)
- Santoku (18cm blade)
- Bread (22cm blade)
- Boning (16cm blade)
- Fillet (21cm blade)
- Steak (11cm blade)
- Roast (22cm blade)
- Carving Fork (18cm blade)
- Utility (12cm blade)
- Paring (11cm blade)
- Curved Paring (7cm blade)
- Salami slicing (26cm blade)
- Salmon (26cm blade)
- Prosciutto (26cm blade)
- Sharpening steel (20cm blade)

Elegance – Product Range

Knife sets:

- Prosciutto 3pcs (Prosciutto, Bread, Boning)
- Steak knives 6pcs
- Chef 3pcs (Roast, Kitchen 20cm, Paring)
- Chef 5pcs (Prosciutto, Bread, Roast, Kitchen 20cm, Utility)
- Roast 3pcs (Roast, Carving Fork, Sharpening steel)



Elegance – Versions



Elegance - Red



Elegance - Black

Elegance – Optional



Bag Knife Block
Red – Black



Elegance Sense Block
Red – Black



Magnet Knife Block
Brown Acacia – Black Bamboo

Product Description

- **Teknica:** following years of experience of our master cutlers along with an on going dialogue with the best professionals of the sector and the market, Teknica knives have finally come to life. Its core feature lies in the new ergonomic and functional handle that directly suggest the proper grip. The 1.4116 X50 Cr Mo V15 steel blade obtained from a 3mm plate ensures a precise cut while the double bolster provide stability, balance as well as a high-quality design of the knives. Berkel experience is at the service of whoever is looking for a knife set with professional performances to keep in their kitchen.

Professional Performance in your household

Ergonomics and cutting performance

- **ERGONOMICS** at the core of the Teknica project. The handle is designed and optimised by industry experts. Designed and optimized thanks to years of collaboration with several professional knife-makers, the new ergonomic handle directly suggests the proper grip (direct hold):
 - Drastic reduction of physical stress, even in case of prolonged use.
 - A firmer grip means increased safety. The special thermoplastic polymer with a “rough” finish ensures a firm grip even when it’s wet.
 - The double anti-slip texture of the handle accentuates the grain on the grip making it even firmer.
 - An outstanding balance given by the steel balls embedded in the handle, which counterweight large blades.
- The **CUTTING PERFORMANCE** are guaranteed by the high-quality blade made of 1.4116-X50 Cr Mo V15 (3 mm thick) steel. The precise and net cut is combined with and incredible blade strength; following the heat treatment it reaches a 59/60 HRC score, ensuring the perfect balance between stiffness and tension.

Highlights - Presentation



Highlights – Performance

- Blade made in high-quality stainless steel 1.4116-X50 Cr Mo V15
- Laser cut blade obtained from a 3mm steel plate
- Grinding, hardening, glazing, sharpening realized according to traditional techniques
- Technical handle, in thermoplastic polymer, with a direct grip to suggest the proper grip and ensure perfect ergonomics during the use.
- Frontal ring for a perfect stability
- Back ring that guarantee a perfect balance thanks to the steel balls embedded in it
- Texturized handle for a better grip
- Classic logo and Berkel design
- Embossed “B” on the back bolster

Highlights - Performance

Blade made in steel
1.4116-X50 Cr Mo
V15

Laser cut blade
obtained from a
3mm steel plate

Technical handle, in
thermoplastic polymer, with a
direct grip to suggest the proper
grip and ensure perfect
ergonomics during the use.



Grinding, hardening,
glazing, sharpening
realized according to
traditional techniques

Texturized handle
for a better grip

Highlights - Prestazioni

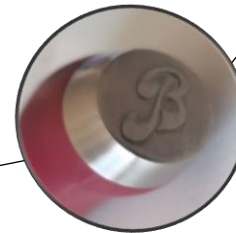
Classic logo and Berkel design

Frontal ring for a perfect stability

Back ring that guarantee a perfect balance thanks to the steel balls embedded in it



Embossed "B" on the back bolster



Highlights – Cleaning & Hygiene

- After every use, handwash the knives using a mild detergent. We do not recommend dishwashing
- Do not use steel sponges or any other abrasive product
- Do not leave the knives wet. Immediately dry them after every wash.
- Carefully store the knives in their stump, magnetic holder or, if in the cutlery tray, use the appropriate blade protector

Teknica – Product Range

Teknica product range is made up of 9 items + 2 set:

- **Chef's knife** (15-20-22cm blade)
- **Santoku** (17cm blade)
- **Bread** (22cm blade)
- **Boning** (16cm blade)
- **Fillet** (24cm blade)
- **Fillet** (19cm blade)
- **Ham** (28mm blade)
- **Set Chef 4 pcs** (Ham, Bread, Kitchen 20, Santoku)
- **Set Ham 3 pcs** (Ham, Bread, Boning)



Food Processing Equipments

- A full range of food processing equipment designed for home and professional use in the Ho.Re.Ca. and grocery market.
- The product range includes mincers, band saws, multipurpose and vegetable cutters, vacuum machines, tenderizers, patty machines, cutters, grates, stuffers, mixers, and many others.
- Casted anodized aluminum, stainless steel and high quality materials.
- Designed and made in Italy with full CE certification.



Food Equipment: a selection for Nerginta

Hamburger Patty
Machines



Meat Mincers



Tenderizers



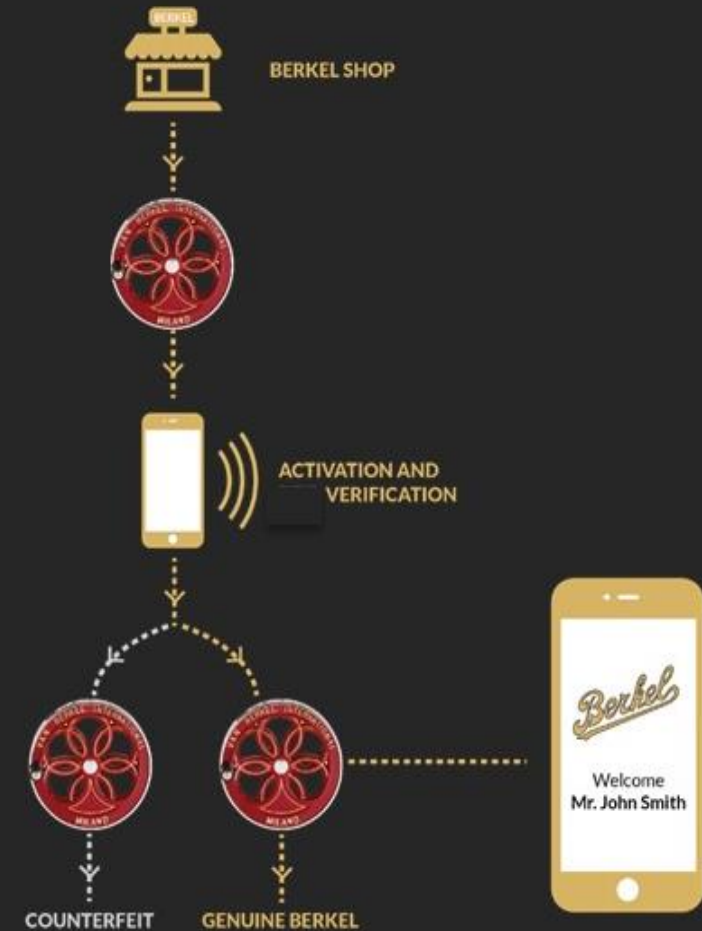
BERKEL DIGITAL EXPERIENCE

Your personal Berkel World

Berkel

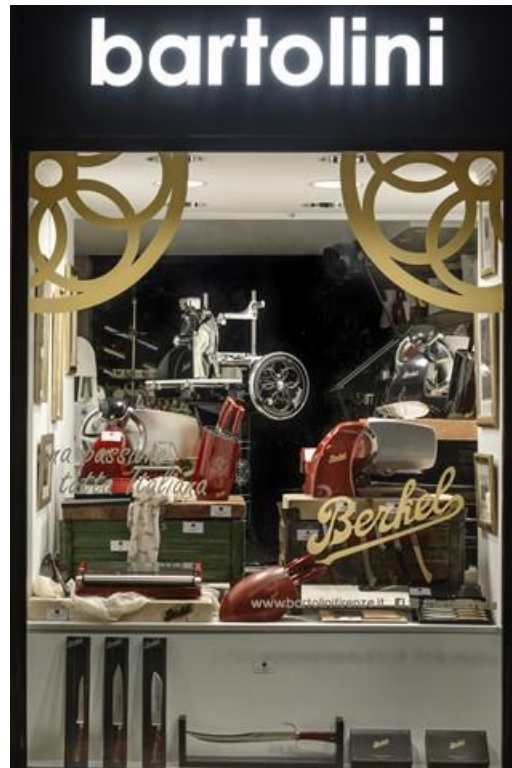
BERKEL NFC

As for many other iconic brands, Berkel products are suffering for counterfeiting. Inside every Volano slicer a NFC chip is installed to certify your original Berkel product and to get access to additional services.



Berkel Retail – Special Events

Bartolini Store
Pitti Uomo 2018
Florence



Coltelleria Lorenzi
Milano Design Week 2018
Milan



Rinascente
April – May 2019
Milan & Rome



Berkel Retail - Capabilities

Full Space design from rendering to physical execution and visual merchandising.



Berkel

**THANK YOU FOR
YOUR ATTENTION.**

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