

66 THE FINAL STEP TO FRESHNESS.



- Stainless steel construction
- Chamber size: 18" x 18" x 6.8" (457 mm x 457 mm x 172 mm)
- ▶ 21 m³/h Busch pump and vacuum dial gauge
- ▶ 1¹/₄ horsepower motor

350/350D Vacuum **Packaging Machine**

- ▶ 350 Model: 19" single seal bar
- ▶ 350D Model: 19" dual seal bar
- Gas flush capable
- Vacuum cycle: 25 – 35 seconds

Less air in food means more freshness. The theory of vacuum-packaging is simple—but proper execution takes a well-engineered machine: a Berkel vacuum packaging machine.

VACUUM

PACKAGING

MACHINES

Our tabletop models deliver simple, efficient, reliable operation to support your needs for food storage, portion control, marination and sous-vide cooking. It's time to take a fresh look at food packaging.

250 Vacuum **Packaging Machine**

- Stainless steel construction
- Chamber size: 15" x 14" x 4" (381 mm x 356 mm x 102 mm)
- ▶ 6 m³/h Busch pump and vacuum dial gauge
- ▶ 1/2 horsepower motor
- Vacuum cycle: 45 seconds







MB Countertop Bread Slicers

MB3-8STD | MB7-16STD | MB1-2STD | MB3-4STD

- Handle loaves up to 15½" (394 mm) x 8" (203 mm) x 6" (152 mm)
- ▶ Handle loaves up to 151/2" long
- Pre-set slice thickness available:
 - 3/8" (10 mm)
 - 7/16" (11 mm)
 - 1/2" (13 mm)
 - 3/4" (19 mm)
- ▶ 1/3 horsepower motor
- Heat-treated, alloy carbon steel blades are independently mounted for easy replacement
- ▶ 90° gauge plate angle
- Constructed of polyester powder-coated stainless steel
- Available accessories:
 - Four-inch, NSF-approved leg extensions
 - · Stainless steel slicer stand with adjustable legs



COUNTERTOP BREAD SLICER

THE BEST THING FOR BREAD SINCE BUTTER. 77

Your time should be spent creating delicious loaves of bread, not slicing it by hand. Count on the Berkel MB countertop bread slicer.

Just place a soft or hard-crusted loaf in the MB slicer and lift the operator lever. Eight seconds later, you'll have perfect slices that are ready to satisfy.

