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VAN BERKEL INTERNATIONAL



Pro Line VS25-30

July 2020



Product Description

Pro Line VS 25-30: professional slicer with home use virtues. Pro Line Vs is the ideal slicer for small restaurant and for the fresh sliced prosciutto at home lovers. Thanks to its compact size, the high quality materials and the vintage inspiration look this slicer is a great solution for a professional machine at home. High slicing performances are granted by the gravity professional set up made also by ergonomic controls and front handle. Pro Line VS is now available in two different versions, anodized aluminum and red painted, in order to meet also the needs of modern open kitchen.



Highlights - Height

- Easily positioned under the kitchen cabinets

340mm



341mm



380mm



Note: Picture refers to the 250 version



Highlights - Width

- Easily fitted also in the corners of the worktop

230mm



326mm



380 mm



Note: Picture refers to the 250 version



Highlights - Depth

- Easily positioned on a standard worktop (60cm)



Note: Picture refers to the 250 version



Highlights - Presentation



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Highlights - Presentation





Highlights - Performance

- Chromed inox blade with professional design for a perfect cut
 - Food plate inclined at 30° grade to facilitate the passage of the material and the fall of the slice
 - Meat table inclined at 20° grade to avoid product rolling and the resulting decrease of the cut efficiency
 - Very thin residual product to minimize wasted material
 - Wide product press holder to tightly fix the product on the plate
 - Fully IP67 sealed control panel
 - Gauge plate opening knob with 14 millimetric adjustment positions for an accurate regulation
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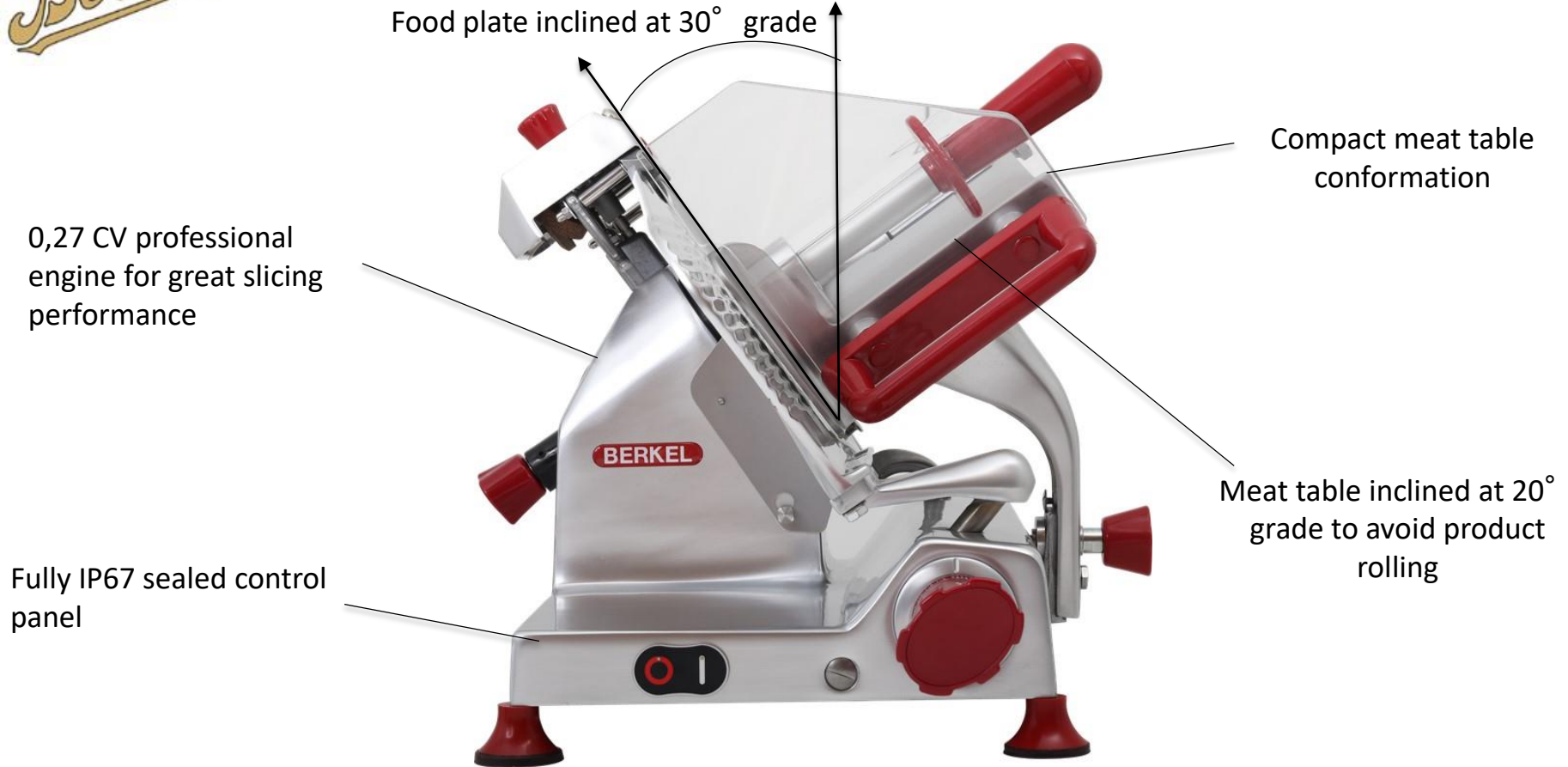


Highlights - Performance

- Removable deflector for a better slice detachment (dishwasher safe)
 - Integrated sharpener with a two separate movements operating system to increase sharpening precision
 - Belt transmission for the maximum flexibility in case of accidental resistance during slicing operations
 - Additional frontal handle for an easy push of the meat table and not to stress the operator
 - Compact meat table conformation to minimize dimensions
 - 0,27 CV professional engine for great slicing performance
 - Easy to place and shift for different uses and expositions, thanks to the lightweight structure
 - Very big cutting capacity thanks to long run of the carriage
-



Highlights - Performance



Note: Picture refers to the 25 version



Highlights - Performance

Wide product press holder to tightly fix the product on the plate

Chromed inox blade with professional design

Very thin residual product to minimize wasted material

Additional frontal handle

Very big cutting capacity thanks to long run of the carriage



Note: Picture refers to the 25 version



Highlights - Performance



Note: Picture refers to the 25 version



Highlights – Cleaning & Hygiene

- Inclined gauge plate drainer for clearing of liquids
 - Removable carriage to facilitate cleaning operations
 - Engine compartment with thin shapes to have space for easy and speedy cleaning
 - Rapid blade cover removal system by rear tension rod
 - Casting made out of a single mold obtaining absence of gaps
 - Lightweight structure for an easy and speed cleaning of the working top
-



Highlights – Cleaning & Hygiene

Inclined gauge plate drainer
for clearing of liquids



Removable carriage

Note: Picture refers to the 25 version



Highlights – Cleaning & Hygiene

Engine compartment with thin shapes to have space for easy and speedy cleaning

Rapid blade cover removal system by rear tension rod



Casting made out of a single mold obtaining absence of gaps

Note: Picture refers to the 25 version



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
 - Adjustable rubber feet for best stability
 - ON/OFF switches with high visibility LEDs
 - Aluminum ring guard for best safety
 - Transparent techno polymer plate guard for perfect visibility during cutting operations
 - Ergonomic controls in comfortable position to minimize any effort for the operator
 - Automatic shutdown of the machine in case of power failure
-



Highlights - Safety

Transparent techno
polymer plate guard



Complete closure of the gauge
plate and CE Block

ON/OFF switches with high
visibility LEDs

Adjustable rubber feet
for best stability

Note: Picture refers to the 25 version



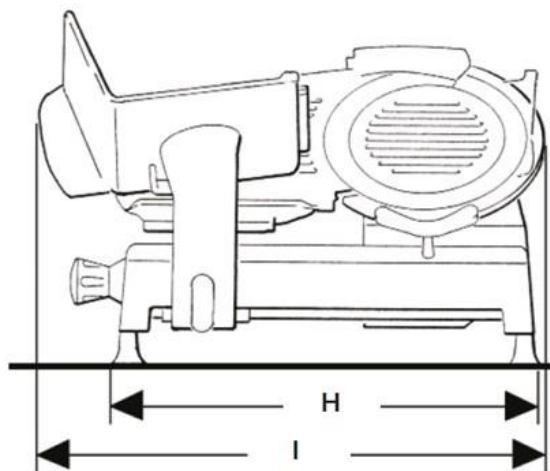
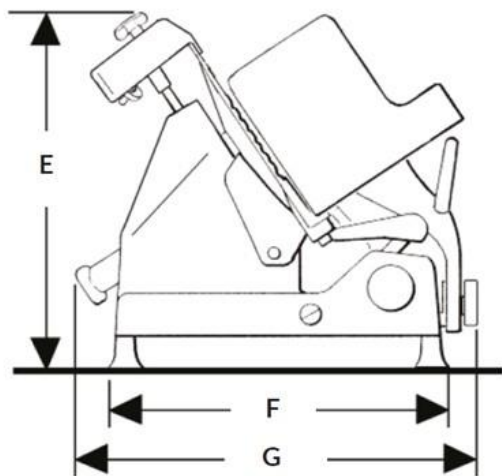
Highlights - Safety

Aluminum ring guard for best safety



Ergonomic controls in comfortable position

Note: Picture refers to the 25 version



DIMENSIONI DIMENSIONS MASSE	
VS25	VS30
E 380 mm	E 400 mm
F 300 mm	F 300 mm
G 380 mm	G 420 mm
H 380 mm	H 380 mm
I 550 mm	I 610 mm

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Product Sheet



SPECIFICHE | SPECIFICATIONS SPÉCIFICATIONS | TECHNISCHE MERKMALE

	VS25	VS30
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)	165 mm	200 mm
Capacità di taglio rettangolare Capacity (rectangle) Capacité (rectangle) Leistung (Rechteck)	210X125 mm	210X160 mm
Peso netto Net weight Poids net Nettogewicht	17 kg	20 kg
Potenza motore Motor rating Puissance moteur Motorleistung	0,20 kW	0,20 kW
Specifiche elettriche Electrical specifications Caractéristiques électriques Elektrische Eigenschaften	230 V 50 Hz 220 V 60 Hz 120 V 60 Hz	



Thank you.



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