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**THE FINAL STEP
TO FRESHNESS.**
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350/350D Vacuum Packaging Machine

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

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



VACUUM PACKAGING MACHINES

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.

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.**



COUNTERTOP BREAD SLICER



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 15½" 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

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**THE BEST THING
FOR BREAD
SINCE BUTTER.**
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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-crust loaf in the MB slicer and lift the operator lever. Eight seconds later, you'll have perfect slices that are **ready to satisfy.**

