



Model 330M



Features

Berkel Model 330M Proscuitto slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in, single lever, dual-action sharpener. This slicer is perfect for ultra thin slicing in front of customers. The fly-wheel allows for precision slicing, every stroke. The product is automatically feed towards the knife after each stroke. A rear ring guard protects the non-slicing portion of the knife. The product clamp holds the meat from the top, ensuring that it is held securely. The 330M is easy to clean and disassembles quickly without tools.

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Model 330M

Manual Fly Wheel Slicer

Standard Features

- Low resistant fly-wheel for smooth, easy slicing
- > Rear knife guard
- Classic styling with the "traditional" Berkel red color
- Integrated two stone sharpener
- ➤ 13" Hollow ground knife
- > Clamping device for solidly holding the product
- > Automatic feeding of the product into the knife
- ➤ Handles product 7-3/4" high by 11" wide
- ➤ Slices product 7-3/4" round
- ➤ Slicing up to 3/16"

Accessories

■ Stand



Approved B	/:
Date	, -



Model 330M Manual Fly Wheel Slicer

Model No.	Cutting Capacity		Slice Thickness	Knife Diameter	Product Dime Width A	nsions Depth B	Height C
330M	11" (280mm) wide 7-3/4" (200 mm) high 7-3/4" (200 mm) diameter		to 3/16" (5 mm)	13" (330mm)	26-1/2" (670 mm)	33-1/2" (850 mm)	22" (560 mm)
	Feet Width	Feet Length	Weight Net	Ship	Box Dimensions Width	Depth	Height
330M	15-3/4" (400mm)	23" (585mm)	140 lbs. (64 kg.)	192 lbs. (87 kg)	40" (1020 mm)	32" (815 mm)	40" (1020 mm)

Specifications

Finish/construction: All food contact areas are stainless steel, anodized aluminum or painted including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

Knife: Nominal 13" (330 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel.

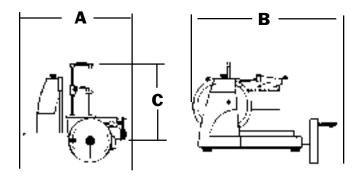
Cutting Capacity: Carriage handles food up to 7-3/4" (200 mm) wide by 11" (280 mm) high or 7-3/4" (200 mm) diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hot or cold meats from tissue thin to 3/16" (5 mm).

Knife Sharpener: Integral top mounted, two stone, dual-action system for a lasting, razor-sharp edge.

Knife Ring Guard: Rear guard covers non-slicing portion of knife edge.

Warranty: All parts, service and travel coverage for one year, excluding wear items.



As we continually strive to improve our products, specifications are necessarily subject to change without notice.

