



Bernad[®]
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-BKB30VC500000000FR / BKB30VC500000000FN · Rev. 01 · 10/2026

BERKEL B3 FLYWHEEL SLICER

Manual flywheel slicer with Ø 300 mm blade

BERKEL

Ø 300 MM BLADE

100CR6 STEEL

RED OR BLACK



DESCRIPTION

A flywheel slicer with a large cutting capacity and a look inspired by vintage models, with high-end finishes and Berkel's precise cut.

Designed for homes, restaurants and gourmet shops slicing ham and cold meats in front of their guests.

Slices from 0–1.5 mm and a cutting capacity of Ø 210 mm round or 270 × 210 mm rectangular.

CONSTRUCTION AND STANDARD EQUIPMENT

- 300 mm 100Cr6 chromed steel blade with professional profile: even slices and less waste.
- Fast feed and millimetric plate adjustment.
- Removable technopolymer receiving tray, dishwasher safe.
- Full blade guard ring opened by a screw mechanism, fixed rear guard ring and ergonomic controls.

KEY DATA

Blade	Ø 300 mm	Thickness	0–1.5 mm	Round cut	Ø 210 mm
Rect. cut	270 × 210 mm	Sharpener	Two-movement	Net weight	46 kg

VERSIONS

BERKEL REF.	MODEL	COLOUR	BLADE
BKB30VC500000000FR	Volano B3	Red	Ø 300 mm
BKB30VC500000000FN	Volano B3	Black	Ø 300 mm

Optional Berkel pedestal, 580 × 580 × 780 mm, matching the slicer colour.

APPLICATIONS

Homes, restaurants and gourmet shops slicing ham and cold meats in front of their guests.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

José Bernad, S.L.

Parque Empresarial Campollano, Avda. Adeca 17 — 02007 Albacete (España)

www.josebernad.com

T: +34 967 219 649