



Bernad
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-BKL16VC900000000FR / BKL16VC900000000FN · Rev. 01 · 10/2026

BERKEL L16 FLYWHEEL SLICER

Manual flywheel slicer with Ø 350 mm blade

BERKEL

Ø 350 MM BLADE

100CR6 STEEL

RED OR BLACK



DESCRIPTION

A hundred years after production stopped, Berkel brings back the model L, the most widespread in its history. It is hand-made following the original design, with cast iron, chrome and gold decorations, and adds modern safety and functional solutions.

Designed for delicatessens, restaurants and venues wanting a centrepiece for slicing ham and cold meats.

Slices from 0–4 mm and a cutting capacity of Ø 210 mm round or 260 × 200 mm rectangular.

CONSTRUCTION AND STANDARD EQUIPMENT

- Painted cast-iron structure with chromed steel details.
- Floral flywheel with chromed steel rim and wooden knob with gold embossed lettering.
- Identification plate with serial number.
- Full blade guard ring with manual release, fixed rear guard ring and ergonomic steel controls.

KEY DATA

Blade	Ø 350 mm	Thickness	0–4 mm	Round cut	Ø 210 mm
Rect. cut	260 × 200 mm	Sharpener	Single-movement	Net weight	105 kg

VERSIONS

BERKEL REF.	MODEL	COLOUR	BLADE
BKL16VC900000000FR	Volano L16	Red	Ø 350 mm
BKL16VC900000000FN	Volano L16	Black	Ø 350 mm

Available in red or black.

APPLICATIONS

Delicatessens, restaurants and venues wanting a centrepiece for slicing ham and cold meats.

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.

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