



First and foremost: craftsmanship

Deko Holland slicing machines are the result of pure craftsmanship: they are made by hand, with the greatest possible care. In addition, we are permanently working on the training of our skilled workers. After all, we know from experience that this offers the best guarantee of quality.

A machine that was made with such craftsmanship and attention is bound to last longer. And, just in case: we keep a stock of all our parts, often also of our older slicing machines. Consequently, our distributors can offer you unrivalled service, anywhere in the world.



DEKO HOLLAND

DEKO HOLLAND THE CUTTING EDGE

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Slicing machines that excel in ease of use, hygiene and a long lifespan

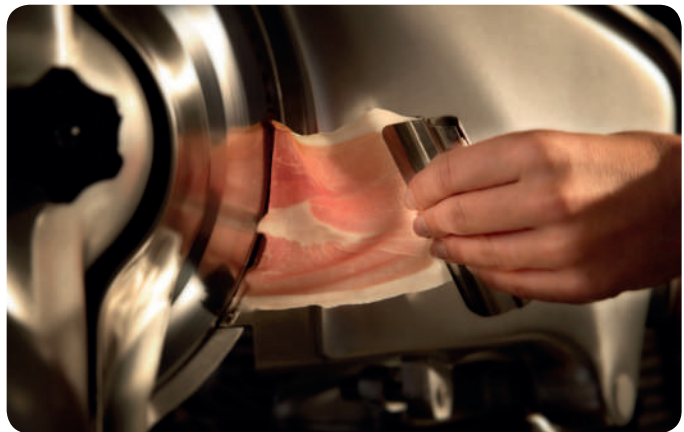
Each and every day, Deko Holland's slicing machines demonstrate why they are absolutely world class when it comes to slicing cheese and meat products. Without even a trace of wear, they operate, year after year, for long days in butchers' shops, supermarkets, cafes, restaurants and large kitchens. To the full satisfaction of the professionals who operate the machines. Worldwide, in more than 50 countries.

Long life expectancy, low costs

Deko Holland's slicing machines are made from high-quality materials, ergonomically designed, and featuring innovative options. We would like to highlight a digital weighing unit, a tiltable and dismountable meat table and a built-in sharpener to keep the blades sharp at all times. Thus, you are assured of superior ease of use, a long lifespan as well as excellent reliability combined with optimal safety. Along with the low costs for maintenance and service, this leads to an extremely low cost of ownership.

Food safety and operational safety

All parts of our slicing machines that come into contact with food are made from high-quality stainless steel. In addition to a long life expectancy, you can also rely on machines that meet all demands for food safety, such as the prevailing EU health and safety regulations, as well as various ISO standards. Furthermore, all machines come with a CE marking in keeping with the directives issued by food and product authorities.



Perfection is embedded in our genes

With Deko Holland you have a strong, expert and innovative partner at your side. Our history can be traced back to the year 1898. From that time on, we have been elaborating on the pioneering work of Willem van Berkel, the inventor of the modern slicing machines, as well as the founding father of the renowned Van Berkel's Patent Maatschappij. Deko Holland has taken over the production rights for a unique series of slicing machines from that company. Nowadays, we supply our machines through a finely woven distribution network all over the world. We set up training for the safe operation of our equipment. Through our spare parts service, we ensure delivery within 24 hours.

We are always moving forward

All through the ongoing development of our slicing machines we are listening permanently to the requirements of the market place. And we are collaborating closely with our suppliers to achieve innovative and cost-saving solutions. And that is beneficial to you; Deko Holland slicing machines contribute towards the success of your business. They last longer and make your work more agreeable and safer.



Would you like to know more about our innovative slicing machines?

Please be so kind as to contact Deko Holland.
Call: **+31 (0) 26 - 384 90 80** or send an e-mail to:
info@dekoholland.com.



DEKO 800 Safe

- A sustainable and compact design
- Ergonomic - for effortless slicing
- Parts that come into contact with food are made of stainless steel
- From wafer-thin slices to 32mm slices
- Gravity Feed slicer
- Fully CE-marked
- Quick and easy cleaning
- Detachable carriage



DEKO 800 SL

- A sustainable and compact design
- Ergonomic - for effortless slicing
- Lower and enlarged meat table provides additional comfort and better visibility
- Parts that come into contact with food are made of stainless steel
- From wafer-thin slices to 32mm slices
- Gravity Feed slicer
- Providing extra comfort – enlarged and lowered meat table
- Fully CE-marked
- Quick and easy cleaning
- Detachable carriage



DEKO 834 EPB

- Automatic slicing and arranging
- Simple control
- Large quantities in 3 different speeds
- Automatic stacking and arranging as tiles
- From wafer-thin slices to 5 mm slices
- Parts that come into contact with food are made of stainless steel



DEKO 800 SA

- Sustainable, Ergonomic, Compact
- Parts that come into contact with food are made of stainless steel
- Simple switching from manual to automatic slicing
- Electronic adjustment of number of slices - electronic counter
- Lower and enlarged meat table provides additional comfort and better visibility
- Gravity Feed slicer
- Table speed and short turn can be adjusted variably
- Emergency stop
- Fully CE-marked
- Quick and easy cleaning
- Detachable carriage



DEKO 834 Safe + Combi Safe

- A sustainable and compact design
- Ergonomic
- Parts that come into contact with food are made of stainless steel
- From wafer-thin slices to 14 mm slices
- Straight slicer
- Possibility of an integrated weighing unit



DEKO 834 EPB-K

- Automatic slicing and arranging
- Simple control
- Large quantities at 3 different speeds
- Automatic stacking and arranging as tiles
- From wafer-thin slices to 5 mm slices
- All parts that come into contact with food are fitted with a high-quality Teflon layer so that cheese can be easily sliced