

CE

ETD.

Ceraclean® The essence of purity ...

Tradition and innovation

.. Validoline GSC 280: High-performance – Efficient – Safe





Perfect inclined slicer for special demands in kitchens and at counters

The inclined slicer can also be easily operated with heavy products. Its heart consists of a powerful motor with innovative performance concept. The machine does not heat up even if it is strongly used – the energy is engaged there where the machine's power is: at the blade. The depositing area hardly heats up and therefore keeps the product longer fresh.

- High performance in a little space
- Highest energy efficiency due to electronic controlling
- Powerful motor by Bizerba
- Low operating costs due to innovative performance concept
- No power consumption in standby mode
- 40°-Blade inclination for ergonomic slicing with highest precision
- The depositing area remains cool and keeps the sliced product fresh

- Simple and safe operating
- Easy to clean thanks to Ceraclean® surface finish
- Guided outflow of meat and product juices
- Deflector, remnant holder plate and blade cover are completely removable
- Setting of slice thickness with option to fine resolution
- Removable sharpener for improved safety and hygiene
- Hygienic design through one-part machine housing and completely closed lower machine part
- Innovative swivel mechanism to tilt carriage into cleaning position
- All removable parts can be washed in the dishwasher

Valido/ine



Validoline GSC 280 ...

- Safety class
- Voltage
- Frequency
- Power consumption
- Surface finish
- Installation surface L1 x B1 / L1 x W1
- Outer dimensions
 L x B x H / L x W x H
- Working surface L x B3 / L x W3 /
- Blade diameter
- Blade rotation speed
- Carriage inclination
- Blade position
- Max. product size
- Setting of slice thickness
- Weight
- Packaging data

IP 33 120 V / 230 V

60 Hz / 50 Hz

200-240 V (50 Hz): 1.1 A nominal current consumption 100-120 V (60 Hz): 2.1 A nominal current consumption Bizerba Ceraclean®

535 x 423 mm / 21.1" x 16.7"

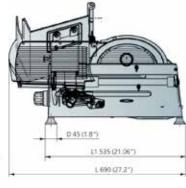
690 x 525 x 464 mm / 27.2" x 20.7" x 18.3"

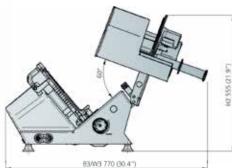
690 x 770 mm / 21.2" x 30.4" 280 mm / 11.02" 240 U/min (230 V / 50 Hz) 240 U/min (120 V / 60 Hz) 20° 40° inclination Round: Ø 170 mm / 6.7" Hight: 130 mm / 5"

Width: 230 mm / 9.1" Stepless 0 - 20 mm / 0 - 0.8" Fine setting 0 - 3 mm / 0 - 0.12" 29 kg / 63.93 lb Box (L x B x H) 695 x 610 x 515 mm (27.36" x 24.02" x 20.28")

Total weight approx. 36 kg (79.7 lbs)









Members of the Bizerba Group

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