

BIZERBA

... closer to your business

One for all ...

... Validoline VSC 280: Powerful – hygienic – economic



Validoline

BIZERBA



**A perfect all-purpose slicer
in kitchens or as manual slicer in sale**

The heart of the compact Validoline VSC 280 consists of a powerful motor with an 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.

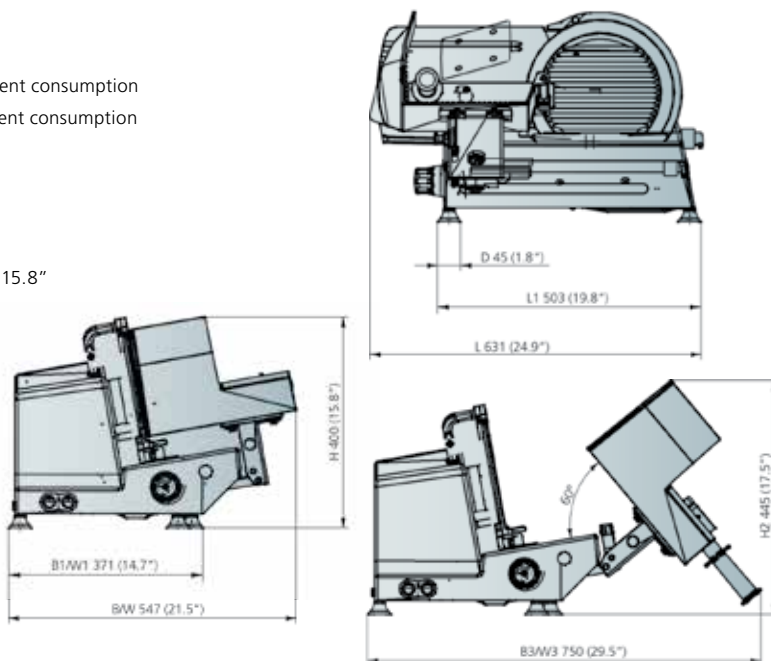
- High performance in a little space
- Highest energy efficiency due to electronic controlling
- Powerful motor by Bizerba
- Low operating costs due to innovative performance concept
- No power consumption in standby mode
- 10°-Blade inclination for ergonomic slicing with highest precision
- The depositing area remains cool and keeps the sliced product fresh

- Simple and safe operating
- Easy to clean due to the 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

Ceraclean®
The essence of purity ...

Validoline VSC 280 ...

■ Safety class	IP 33
■ Voltage	120 V / 230 V
■ Frequency	60 Hz / 50 Hz
■ Power consumption	200-240 V (50 Hz): 1.1 A nominal current consumption 100-120 V (60 Hz): 2.1 A nominal current consumption Bizerba Ceraclean®
■ Surface finish	
■ Installation surface	
L1 x B1 / L1 x W1	503 x 371 mm / 19.8" x 14.7"
■ Outer dimensions	
L x B x H / L x W x H	631 x 547 x 400 mm / 24.9" x 21.6" x 15.8"
■ Working surface	
L x B3 / L x W3 /	631 x 750 mm / 24.8" x 29.5"
■ Blade diameter	280 mm / 11.02"
■ Blade rotation speed	240 U/min (230 V / 50 Hz) 240 U/min (120 V / 60 Hz)
■ Blade position	10° inclination
■ Max. product size	Round: Ø 195 mm / 7.7" Height: 160 mm / 6.3" Width: 230 mm / 9.1"
■ Setting of slice thickness	Stepless 0 - 20 mm / 0 - 0.8" Fine setting 0 - 3 mm / 0 - 0.12"
■ Weight	28 kg / 61.73 lb
■ Packaging data	Box (L x B x H) 695 x 610 x 475 mm (27.36" x 24.02" x 18.7") Total weight approx. 35 kg (77.2 lbs)



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