

# VALIDOLINE SLICERS TRADITION AND INNOVATION

WELCOME  
TO THE BIZERBA

OPEN  
WORLD



OUR  
EXPERIENCE



# SETS STANDARDS

We are a family-owned company guided by a commitment to tradition, sustainability and responsibility. Nowadays, based on our core competence of slicing and weighing technology, we offer our customers the industry's largest and most unique range of products and solutions as hardware, software and services, anywhere in the world.

As a global acting technology company, we allow ourselves to be led by the aim and the requirement to achieve the best possible results in terms of ergonomics, hygiene, safety and efficiency. We believe we have a role to play in shaping our markets, and are

continually setting new industry standards. In close collaboration with our customers and against a backdrop of technological advancement, we are working to improve our products on a daily basis – resulting in innovations which become new standards.

In order to continue to live up to these requirements, we focus on the highest possible quality standards and internationally recognized technology standards in our development and manufacturing work. We aim to provide our customers with easy-to-use and optimized purpose-built products and solutions for each individual

application. This is how we best support our customers in achieving maximum efficiency and profitable growth.

**OUR EXPERIENCE SETS STANDARDS.  
THAT'S WHAT MATTERS TO US.  
BIZERBA.**



# IT REALLY CUTS IT **VALIDOLINE**

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THERE ARE MANY GOOD REASONS FOR CHOOSING BIZERBA. ONE OF THEM IS OUR CONTINUAL STRIVE FOR PERFECTION. THAT'S WHY, WHEN DEVELOPING THE VALIDOLINE, WE'VE PAID EXTRA-SPECIAL ATTENTION TO HYGIENE AND SAFETY.

## ***Validoline***

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This has also resulted in a further benefit: an ergonomic design which improves the safety, ease and comfort of everyday manual slicing activities and thus enables employees to focus more on meeting customers' needs.

The quality of the Validoline slicers becomes particularly evident when it matters – day in, day out. Because the ingenious Ceraclean® surface conceals an innovative technology which is both extremely robust and elegantly designed. Moreover the devices' intelligent

motor controls, which are fitted as standard, help to reduce power consumption.

As a result, over the course of an entire day, customers can benefit from energy savings of up to 50 percent compared with conventional devices – without compromising on performance.



# VALIDOLINE GSC 280

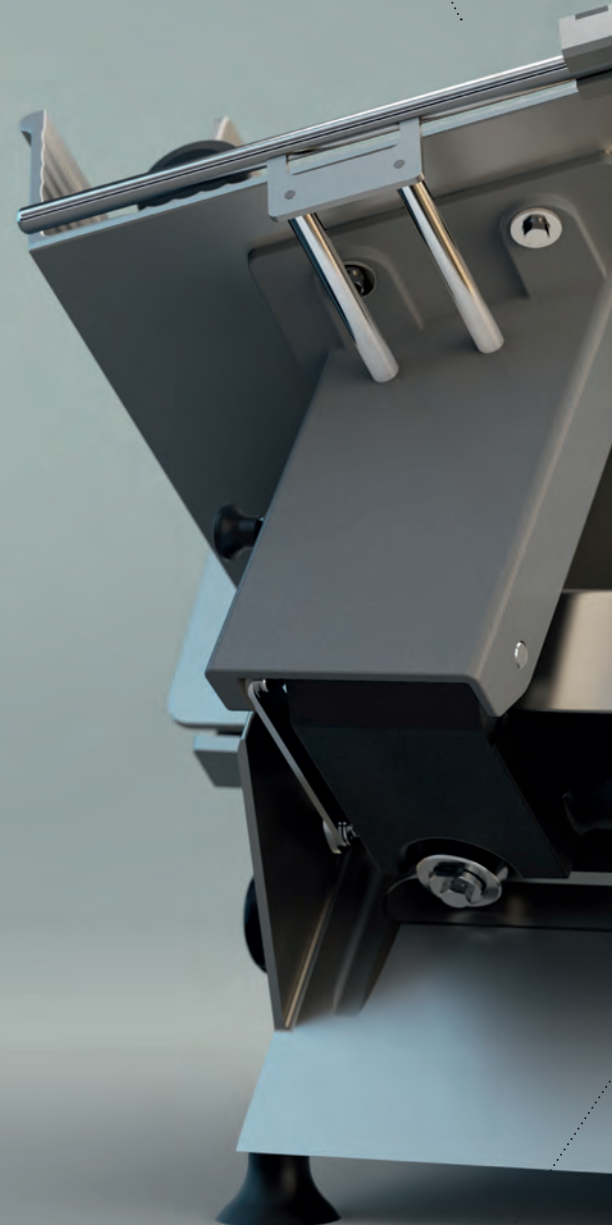
A fine example of top-class engineering: the Validoline series makes a good impression from every angle. Whether in the form of the the GSC 280 gravity slicer or as VSC 280 vertical slicer, Validoline never fails to impress with its inner values and visible assets: perfect ergonomics, easy to clean, energy-efficient and maximum safety thanks to sophisticated technology.

We draw on our many decades of experience across a many different sectors to develop practical solutions that really work – for people who love perfection and who place importance on the responsible use of resources.

## ENERGY EFFICIENCY

The superior efficiency of the Validoline is not only apparent during cleaning and maintenance. Additionally, intelligent motor controls drastically reduce energy consumption: the GSC 280 uses only as much power as is needed for cutting.

 **Emotion**  
Efficient in energy...



## SAFETY

The carriage swings out effortlessly, but only when the blade is safely enclosed. The blade cover, wiper and grinder are dishwasher safe for ease of cleaning. Result: maximum convenience and no risk of injury.

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## HYGIENE

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The Ceraclean® surface finish cuts cleaning time in half. Even stubborn dirt such as cheese residues are easy to remove. Needless to say, as well as being able to withstand mechanical wear and exposure to chemicals, Ceraclean® also complies with all relevant hygiene guidelines.

 **Ceraclean®**  
The essence of purity ...



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## EASY CLEAN

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The closed casing with no gaps or joins, the ease with which all of the device's components can be reached, and the sliding groove for meat juices – these are just some of the features of the Easy Clean concept.



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## ERGONOMICS

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The GSC 280's carriage and blade are inclined by forty degrees. This tilt not only helps the sliced products to slide downwards more easily, but also improves ergonomics and ensures fatigue-free operation.

# THE FRUITS OF OUR LABOR



## **VALIDOLINE GSC 280**

In a class of its own: efficient – hygienic – safe.  
The ideal gravity slicer to meet high demands in kitchens or at counters.

## **VALIDOLINE VSC 280**

All in one: powerful – hygienic – energy-efficient.  
Ideal as multi-purpose slicer in kitchens or as manual slicer in stores.

## **VALIDOLINE VSC 220**

The little bundle of power: safe – hygienic – strong.  
Ideal when space is limited in kitchens, cafes or retail stores.

## **THE SAFETY**

Thanks to its intuitive operation in line with the toughest safety standards, the new Validoline is designed for ease of everyday cleaning and maintenance. All moving components can be removed and cleaned quickly and easily. The one-piece, compact construction features non-slip feet underneath to ensure stability and prevent the device from shifting.





#### **CERACLEAN®**

The surface to be proud of: thanks to the successful combination of innovative materials in this ceramic composite, Ceraclean® is exceptionally well equipped to withstand mechanical wear and exposure to chemicals during the cleaning process. And needless to say, it meets all relevant hygiene requirements relating to food processing. That makes the casing, especially compared with conventional surface coatings, quite simply unbeatable.

**Ceraclean®**  
The essence of purity ...

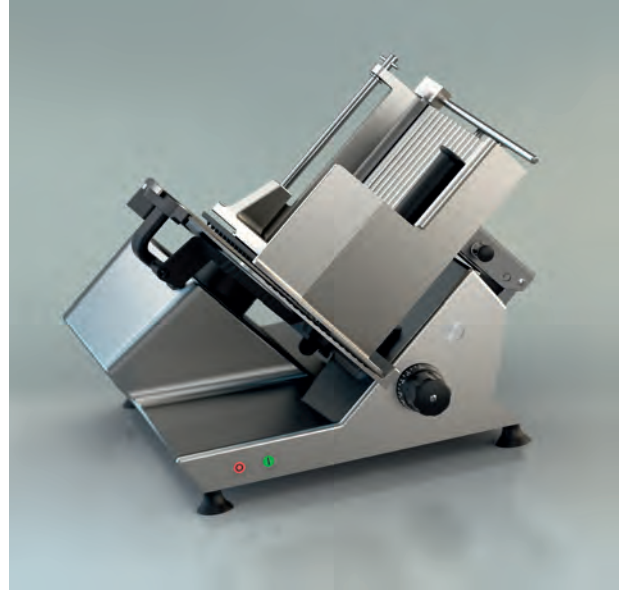
#### **EASY CLEAN**

Maximum cleanliness, minimum cleaning time: all surfaces are optimized for cleaning, extremely stable and corrosion-resistant. The casing is completely closed and has no gaps or joins, thus preventing dirt gathering in hard-to-reach places. The new Validoline complies with the toughest international hygiene guidelines.

#### **THE CONTROL**

The superior efficiency of the Validoline is not only apparent during cleaning and maintenance, but also in terms of power consumption: the machine is fitted with intelligent motor controls which drastically reduce energy usage. As a result, over the course of an entire day, the Validoline consumes up to 50 percent less energy than conventional devices – without compromising on performance.

**Emotion**  
Efficient in energy ...



# VALIDOLINE GSC 280

## PERFECTION, SLICE AFTER SLICE

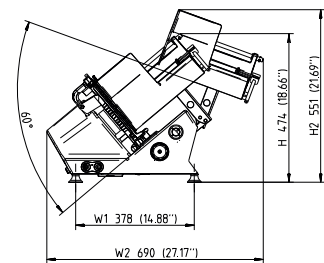
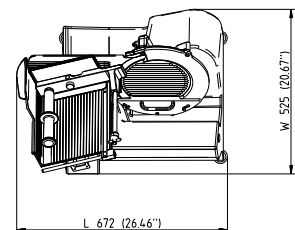
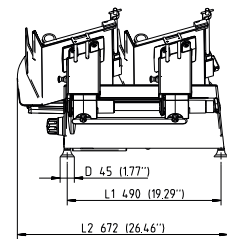
- Ergonomic and simple: The 40° blade tilt and 20° carriage tilt ensure optimal ergonomics.
- Robust and hygienic: The lightweight aluminum carriage is a one-part unit.
- Safe and easy: With its intelligent quick-release fastening system, the innovative blade cover is extremely simple to attach.
- New freedom: The motor tower leaves room for thick slices, even allowing slices of bread to be produced intact.
- Simply remove and place in the dishwasher: All removable parts are dishwasher safe.
- High-quality Bizerba components and Ceraclean® surface
- 40° blade tilt for even easier slicing
- High energy efficiency thanks to resistance-dependent power consumption
- Intuitive operation in line with the highest safety standards

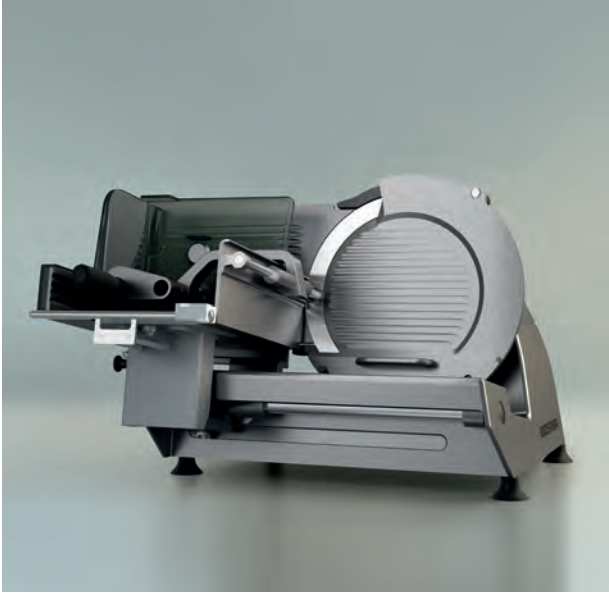
- Detachable grinder for better safety and hygiene
- Juices from meat and other sliced products are channeled off
- Hygienic design thanks to one-piece machine casing and base plate
- Slicing thickness can be set, including fine-tuning
- Wiper, end-cut pusher plate and blade cover are completely removable

## OPTIONS

- Ceraclean® blade
- Cheese blade
- Blade cover
- End-cut pusher plate
- Product clamp
- supporting bar

## DIMENSIONS





# VALIDOLINE VSC 280

## PERFECTION, SLICE AFTER SLICE

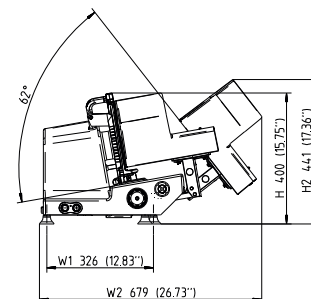
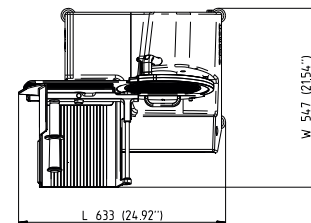
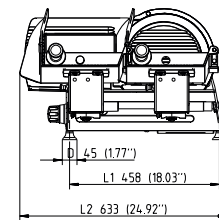
- Ergonomic and precise: The 10° tilt for the blade ensures optimal ergonomics and a better overview.
- Robust and hygienic: The lightweight aluminum carriage is a one-part unit.
- Safe and easy: Thanks to its intelligent quick-release fastener system, the innovative blade cover is extremely simple to attach.
- New freedom: The motor tower leaves room for thick slices, even allowing slices of bread to be produced intact.
- Simply remove and place in the dishwasher: All detachable parts are dishwasher safe.
- High-quality Bizerba components and Ceraclean® surface
- High energy efficiency thanks to resistance-dependent power consumption
- Intuitive operation in line with the highest safety standards

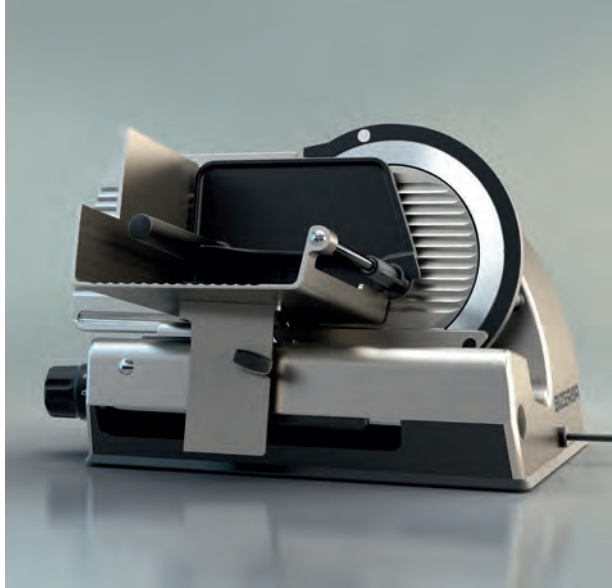
- Detachable grinder for better safety and hygiene
- Juices from meat and other sliced products are channeled off
- Hygienic design thanks to one-piece machine casing and base plate
- Slicing thickness can be set, including fine-tuning
- Wiper, end-cut pusher plate and blade cover are completely removable

## OPTIONS

- Ceraclean® blades
- Cheese blade
- Blade cover
- End-cut pusher plate
- Product clamp
- supporting bar

## DIMENSIONS





# VALIDOLINE VSC 220

## PERFECTION, SLICE AFTER SLICE

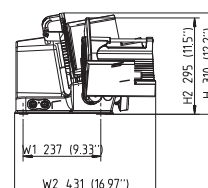
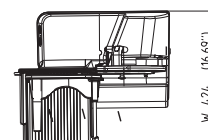
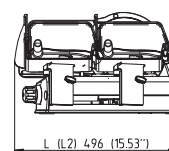
- Ergonomic and precise: The 10° tilt for the blade ensures optimal ergonomics and a better overview.
- Robust and hygienic: The lightweight aluminum carriage is a one-part unit.
- Safe and easy: Thanks to its intelligent quick-release fastener system, the innovative blade cover is extremely simple to attach.
- Space-saving design: the carriage swings out towards the user, making the slicer ideal for areas where space is limited.
- New freedom: The motor tower leaves room for thick slices, even allowing slices of bread to be produced intact.
- High-quality Bizerba components and Ceraclean® surface
- 10° blade tilt for even easier slicing
- No power consumption in stand-by mode
- Intuitive operation in line with the highest safety standards

- Detachable grinder for better safety and hygiene
- Juices from meat and other sliced products are channeled off
- Hygienic design thanks to one-piece machine casing and base plate
- Slicing thickness can be set, including fine-tuning
- Wiper, end-cut pusher plate and blade cover are completely removable
- Carriage swings out towards the user

## OPTIONS

- Product clamp

## DIMENSIONS



# INFORMATION TO SUIT YOUR EVERY NEED

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THERE ARE VARIOUS QUICK AND EFFECTIVE ROUTES TO FINDING THE PERFECT SOLUTION FOR YOUR COMPANY. WHETHER YOU WOULD LIKE TO CONTACT US ONLINE OR PREFER TO ARRANGE A FACE-TO-FACE MEETING, BIZERBA IS ALWAYS HAPPY TO HELP.

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## **IN PERSON**

If you would like to set up a personal meeting to discuss your on-site circumstances and possibilities, please contact us directly. Our customer advisors are always on hand to assist you, from the initial idea to detailed planning and from implementation to staff training. You can find details of how to contact us on the back page of this brochure.

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## **ONLINE**

The Bizerba website provides a quick, easy and focused overview of all our product solutions as well as relevant topics relating to weighing, packaging, pricing and

labeling. You can even experience our solutions from all angles 'virtually' for yourself thanks to videos and 360° animations. Simply visit our website to see more:

**[www.bizerba.com](http://www.bizerba.com)**

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## **WOULD YOU LIKE TO KNOW MORE?**

Are you keen to obtain more detailed information about Bizerba's products? If so, please do not hesitate to contact us. Whether you require scale drawings, technical details or interface specifications, we're happy to advise you.



IDEAL FOR

PRODUCT	CHEESE	FRUIT & VEGETABLES	MEAT > 0°C	HAM ON THE BONE	BREAD	SAUSAGES
<b>VERTICAL SLICERS</b>						
<b>manual</b>						
VSC 220 / Bistro line	●	⊖	×	×	●	●
VSC 280 (150mm One-piece aluminum carriage) open   closed blade cover	● ●	⊖ ⊖	× ×	× ×	● ●	● ●
VSC 280 (150mm Transparent carriage) open   closed blade cover	● ●	⊖ ⊖	× ×	× ×	● ●	● ●
VS 11	●	⊖	×	×	●	●
VS 12	●	⊖	×	×	●	●
VS 12 F 33	⊖	⊖	●	⊖	●	●
VS 12 F 35	⊖	⊖	●	⊖	●	●
VS 12 F 37	⊖	⊖	●	⊖	●	●
VS 12 F- P	×	×	⊖	●	●	●
VS 12 F- P 37	×	×	⊖	●	●	●
<b>fully/semi-automatic</b>						
VS 11 A (Depositing arm)	●	⊖	×	×	×	●
VS 11 A (without Depositing arm)	●	⊖	×	×	×	●
VS 12 A (Depositing arm)	●	⊖	×	×	×	●
VS 12 A (without Depositing arm)	●	⊖	×	×	×	●
VS 12 D (Depositing arm)	●	×	×	×	×	●
VS 12 D (without Depositing arm)	●	×	×	×	×	●
A 400	●	×	×	×	×	●
A 400 FB	●	×	×	×	×	●
<b>VERTICAL SLICERS</b>						
<b>manual</b>						
GSC 280 (150mm One-piece aluminum carriage) open   closed blade cover	● ●	● ●	× ×	× ×	● ●	● ●
GSP V (25° Low, EU) open   closed blade cover	●	●	×	×	●	●
GSP V (25° High, USA) open   closed blade cover	●	●	×	×	●	●
GSP H 0° open   closed blade cover	● ●	● ●	⊖ ⊖	× ×	● ●	● ●
GSP H 18° open   closed blade cover	● ●	● ●	⊖ ⊖	× ×	● ●	● ●
GSP H 25° Low open   closed blade cover	● ●	● ●	⊖ ⊖	× ×	⊖ ⊖	● ●
GSP H 25° High open   closed blade cover	● ●	● ●	⊖ ⊖	× ×	⊖ ⊖	● ●
<b>fully/semi-automatic</b>						
GSP HD 18° Low open   closed blade cover	● ●	● ●	● ●	× ×	● ●	● ●
GSP HD 18° Low - Product carriage open   closed blade cover	● ●	● ●	● ●	× ×	● ●	● ●
GSP HD 25° Low open   closed blade cover	● ●	● ●	● ●	× ×	● ●	● ●
GSP HD 25° High open   closed blade cover	● ●	● ●	● ●	× ×	● ●	● ●

**KEY**

- Suitable for this purpose
- ⊖ Suitable for this purpose under certain circumstances
- ×

FOR WHAT PURPOSE?						WHERE?	DIMENSIONS		MAX. DIMENSIONS OF SLICEABLE PRODUCTS	
PRE-CUTTING	PRESENTATION	PERSONAL SALES	FOOD RETAIL (FRESH COUNTERS)	FOOD SERVICE / CATERING	INDUSTRY		BLADE- Ø [mm]	SET-UP AREA [mm * mm]	SIZE OF SLICEABLE PRODUCTS APPROX. Ø [mm]	SIZE OF SLICEABLE PRODUCTS APPROX. □ [mm]
×	⊖	●	●	●	×	220	408*257		150	200*130
× ×	⊖ ⊖	● ●	● ●	● ●	× ×	280 280	503*371   503*371		195   170	230*170   230*160
× ×	⊖ ⊖	● ●	● ●	● ●	× ×	280 280	503*371   503*371		192   170	215*170   230*170
×	⊖	●	●	●	×	280	466*395		190	230*165
×	⊖	●	●	●	×	330	520*430		225	260*175
×	⊖	●	●	●	×	330	605*430		225	310*175
×	⊖	●	●	●	×	350	605*430		270	315*245
×	⊖	●	●	●	×	370	605*430		267	363*228
×	⊖	●	●	●	×	350	605*430		263	307*237
×	⊖	●	●	●	×	370	605*430		263	335*228
●	●	●	●	●	×	280	462*395		145	230*145
●	●	●	●	●	×	280	462*395		190	230*145
●	●	●	●	●	×	330	515*430		180	240*175
●	●	●	●	●	×	330	515*430		225	260*175
●	●	⊖	●	●	●	330	515*430		180	240*175
●	●	⊖	●	●	●	330	515*430		225	260*175
●	●	⊖	●	●	●	330	410*490		180	240*170
●	●	⊖	⊖	●	●	330	410*490		180	240*170
× ×	⊖ ⊖	● ●	● ●	● ●	× ×	280 280	535*423   535*423		165   145	230*120   230*100
×	⊖	●	●	●	×	330	532*478		228	290*160
×	⊖	●	●	●	×	330	532*478		202	290*126
× ×	⊖ ⊖	● ●	● ●	● ●	× ×	350 350	532*478   532*478		260   235	290*246   290*235
× ×	⊖ ⊖	● ●	● ●	● ●	× ×	330 330	532*478   532*478		235   220	290*188   290*160
× ×	⊖ ⊖	● ●	● ●	● ●	× ×	330 330	530*480   530*480		228   210	290*160   290*130
× ×	⊖ ⊖	● ●	● ●	● ●	× ×	330 330	530*480   530*480		202   180	290*126   290*100
● ●	● ●	● ●	● ●	● ●	● ●	330 330	532*444   532*444		235   220	290*188   290*160
● ●	● ●	● ●	● ●	● ●	● ●	330 330	532*444   532*444		208   208	270*153   270*130
● ●	● ●	● ●	● ●	● ●	● ●	330 330	532*444   532*444		228   210	290*160   290*130
● ●	● ●	● ●	● ●	● ●	● ●	330 330	532*444   532*444		202   180	290*126   290*100

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Semi-automatic: automatic depositor – manual carriage, e.g. VS 11 and VS 12 A

Fully automatic: automatic depositor – automatic carriage, e.g. VS 12 D

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