

BIZERBA

■ ... closer to your business

■ Simply a better cut ...

... Vertical slicers VS series



Premium products attractively and appetizingly presented are the calling card of every business. They create an incentive to buy and are proof of your quality promise. When your customer can see at a glance: This is the place where I can get premium products and service, then, your sales will increase.

I'm pleased to see you, what will it be ...?

For decades they are in a class of their own

Anything you want to slice, weigh and package, Bizerba slicers and systems efficiently support you in your daily business. Our food processing solutions are in a class of their own. Specifically, the Bizerba slicer program provides practical answers to all your requirements. The result: Extra time for sales-promoting presentations, qualified advice and successful selling.

Typically Bizerba:

Dedicated, customer-oriented service, competent advice and reliable, area-wide service network.



Clean, safe and fast

Regardless of whether manual, semi or fully automatic, it is fun to work with the Bizerba VS series of slicers which are ergonomically designed, easy to operate and work without problems. Due to durable materials, ergonomic design for easy and hygienic cleaning. Switch the machine on, all you hear is a smoothly running motor. Move the carriage, everything slides easily. And when slicing you notice: The product is sliced without smearing at the gauge plate and is not forced through. The blade smoothly and gently pulls each slice through.

Retail concepts of the next generation, completely from a single source and with the know-how of the fresh food specialist.



Something to count on

Bizerba slicers perfectly adjust to your needs. They make your meat and sausage efficient and customer-oriented. Even on locations in production or at the sales counter where space is at a premium. Optimally adjusted to product types and quantities. In butcheries as well as in specialty departments of retail stores, in gastronomy and in catering thousands of Bizerba VS slicers work hard every day. Around the clock reliability and high precision. A long machine life long.

Maximum quality for maximum benefit

The high quality of the Bizerba VS series is no coincidence but the result of a systematic Global Quality Management - documented by the certification of Bizerba manufacturing locations according to international standards. In the area of food processing we are currently investing a great deal in R&D. Innovative by tradition Bizerba slicers combine what's technically feasible with what makes economical sense.



That's how true partnership looks like

High availability of your investments by preventative maintenance is easily, and what's more effectively secured with Bizerba's modular choice of service contracts. The wide spectrum of products and services is completed by a comprehensive range of original Bizerba accessories.

Bizerba slicers set worldwide standards in terms of quality, safety and hygiene. Since we never stop at what has been achieved we always look for solutions to better support you and your staff in an even better and more targeted manner.

Benefit today from the technology of tomorrow. The refinement of ceramic components and PTFE (polytetrafluorethylene) makes the new VS slicers more robust, reliable, powerful and corrosion-resistant than ever.

Unique in every sense ...


The essence of purity ...

Bizerba precision ...

For Bizerba slicers no slice is too thin, no pâté too soft and no ham too hard. Even firm vegetables can be processed. An enlarged product feed through for slicing of larger products - including small top sides (beef) or top rounds (pork) without problems. And with the optionally available bias cut including product fixation device you can change the type of slice without much effort.

Bizerba efficiency ...

The slice thickness can be adjusted to 0 - 3 mm for waver-thin slices. An adjustable product support prevents the formation of product wedges and tails and allows hygienic slicing without waste. Product cannot escape neither between carriage and gauge plate nor behind the hand guard.

Bizerba quality ...

All materials used are optimally suitable for daily use and still look great after many years. In addition to the declaration of conformity Bizerba slicers are issued with type and GS examination certificates as official proof of compliance with all safety and hygienic regulations.

Bizerba added value ...

With a quickly to mount sharpener the blade can be sharpened on the machine at the touch of a button. Sliding grooves in carriage plate, gauge plate and blade cover allow ergonomic and gentle slicing. For clean, effortless gliding of the product there are also grooves in the carriage wall.

Bizerba safety ...

The hand guiding the product always remains outside of the danger zone. Remnant holder and hand guard made of high quality, food-safe plastic are on the same level. The blade guard ring which is at an angle for cleaning purposes is completely closed and also prevents meat juice or product remnants to soil counter and wall.

Bizerba handling ...

The low design, a smooth-running carriage and an ergonomically adjustable gauge plate ensure fatigue-free operation. The high performance motor as well as all functions are controlled via an easy to clean non-tactile membrane keyboard.

Bizerba hygiene ...

Smooth surfaces without corners and edges, absolutely unobstructed, freely accessible cleaning areas as well as easy disassembly of individual components, e.g. remnant holder via magnet holder. Large radii and a large clearance between blade and motor tower as well as the compact design with closed mounting frame protect against soiling.



*20 % better
gliding properties*



50% less cleaning time



Large product support



*Deflector easily
accessible for cleaning*



*Product support
intelligently integrated*



Highest precision slicing



*No bottleneck on
product feed through*



*Carriage can be
tilted for cleaning*



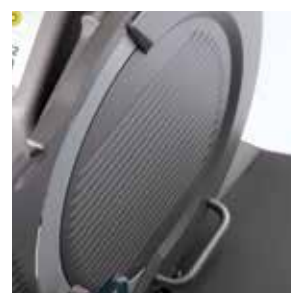
*Slice thickness adjustment
with fine setting range*



*Adjustable product
support for precise cuts*



*Remnant holder and hand
guard on same level*



Closed blade cover



Removable sharpener



*Sliding grooves
for optimal slicing results*



*Large clearance between
blade and motor tower*



*Remnant holder
with magnet holder*



Adjustable gauge plate



*Non-tactile and easy-to
operate membrane keyboard*



Compact design, easy to clean



Hygienic joints

The manual precision slicers of series VS 12 are perfectly suitable for slicing of sausage and cold-cuts, ham, bacon, smoked ham, roast, roast beef, meat, roulades/beef olives, firm vegetables and bread. In butcheries and food retailing, in delicatessen departments, bakeries and large kitchens.

À la carte on a grand scale ...

Very powerful also in continuous operation

Manual slicer VS 12

The VS 12 is a slicer of modern design which you can rely on every day. It slices clean, safe and fast – from the first to the last slice – and can be used for many applications. Even more with the optionally available bias cut function. By simply changing the carriage wall it is possible to alternately slice on the bias or straight with little effort. For clean

an accurate slicing, edges of slices are not jagged or torn.

Typically Bizerba:

We support you with a variety of numerous cleaning and maintenance products which are optimally designed for our slicers.

For slicing as accurate as 1 g

Manual slicer VS 12 W

The Bizerba VS 12 W offers you all the advantages of the precision slicer VS 12. In one single operation you can perfectly slice and weigh your product. This well-designed slicer is equipped with a built-in scale with full range tare. Ideally suitable to promote sales since operating routines are considerably accelerated and targeted sales increases are possible by way of larger portions. Particularly useful: The weighing platform can be easily and effortlessly removed for cleaning.

Ceraclean®
The essence of purity ...



VS 12



VS 12 W





Perfectly suitable for meat

Manual slicer VS 12 F

With its large product support surface and high side walls the powerful precision slicer VS 12 F is particularly suitable for slicing of fresh meat and ham. The same excellent results can be achieved when slicing sausages and cold cuts, bacon, smoked ham, roast, roast beef, roulades / beef olives, firm vegetables and various types of bread. Blade diameters of 330 mm (□ 310 x 175 mm), 350 mm (□ 315 x 245 mm) or 370 mm (□ 363 x 228 mm) combined with high slicing speed ensure clean and smooth slicing. An integrated scale is available as an option similar to VS 12 W.

Out of love for ham

Manual slicer VS 12 F-P

Parma, Serrano and all other ham specialties - even bone in – can be perfectly sliced with the VS 12 F-P. Its special product carriage with product clamp integrated in the clamping arm ensures automatic product clamping in any position and shape. And this is how it works: Load product, apply product clamp, done. Similarly easy is releasing the product. Simply lift handle on clamping arm. Ideally suitable for large product: large blade diameters of 350 mm or 370 mm combined with high slicing speed and enlarged product feed through of □ 307 x 237 mm (at Ø 350 mm) or □ 335 x 228 mm (at Ø 370 mm). An integrated scale is available as an option similar to VS 12 W and VS 12 F.



VS 12 F



VS 12 F-P



A platter with cold cuts requires a lot of work and decorating talent. Our semi-automatic and automatic vertical slicers allow you to catch your breath. An electronically controlled depositing device offers you completely new possibilities.

Decorative presentation, successful selling ...

Program-based product depositing

A large variety of depositing options is a key feature of the Bizerba VS series. One particular feature is product depositing in a circular pattern for ready-made platters of cold cuts. For star-shaped pattern the depositing table is easily replaced in a few simple steps by the optionally available rotary round platter.

Simple operator prompting makes things easy for you:

- Permanent display of number of slices and portions
- Preselection of number of slices and portions simply with „+“ and „-“.
- Depositing programs can be stored via programming key
- Shingling distance variably storable via „Set“ key





**Performance spectrum VS 11 A
with depositing device**

- Depositing program „Stacking“ and „Shingling“
- In stacking mode a stacking height of up to 60 mm can be reached. By loading of 2 products 2 stacks can be sliced simultaneously.
- In shingling mode 2 rows each with up to 8 slices per shingle are possible

**Saving space and impressive all around
Semi-automatic slicer VS 11 A**

The compact VS 11 A has many innovative features. With the touch of a key you have the options to stack or to shingle. In addition, the depositing position or the shingling depositing in two rows can be preselected via two additional keys. With a footprint of only 462 x 395 mm (L x W) it requires minimal space but stands firmly on the ground thanks to a completely enclosed rubber frame. Measured in terms of a blade diameter of 280 mm and an enlarged product feed through (with product depositing: □ 230 x 145 mm) a technical masterpiece.



VS 11 A



In terms of slicing technology there are a few options available to match the performance of the semi-automatic and automatic Bizerba precision slicers. Stacking, shingling, depositing in a row, number of slices, number of portions – everything runs operator-prompted according to program. As professional as your own trade.

Advantage comes standard ...

Performance spectrum VS 12 A, VS 12 D and VS 12 D-V with product depositing

- Shingling in 3 rows „lengthwise“ or „crosswise“
- With depositing program double stacking a stacking height of up to 60 mm can be sliced. When loading 2 products 4 stacks can be sliced simultaneously.
- Round depositing in 3 circles on the depositing table
- Shingling distance variably storable via „Set“ key
- Depositing programs can be stored via programming key

Ease of use a key topic

Semi-automatic slicer VS 12 A

The VS 12 A requires an installation area of 515 x 430 mm (L x W) and combines a wide range of different depositing options with extensive, simple preselection and storage. The low carriage design ensures easy handling, fast and fatigue-free operation. The quick and easy cleaning in no time is impressive. A powerful, low-noise blade drive in combination with a first class hollow-ground blade (Ø 330 mm) and an enlarged product feed through (with product depositing: □ 240 x 175 mm) ensure maximum slicing results.



VS 12 A





High tech precision in every category

Universal precision slicer VS 12 D

The VS 12 D is particularly flexible: fully automatic for rational preslicing and manual slicing in assisted sales. With its carriage drive this fully automatic slicer is used for automatic preslicing and portioning of products – ideal for preparing customer orders or for customer peak times on the weekend. The slicing performance is controlled via three slicing speeds and three stroke lengths allowing the slicing speed to be individually defined for each product. In manual operation the VS 12 D impresses by the smooth, precise carriage and product holder guide. Product is automatically deposited – without using hands.

More productive than ever

Fully automatic precision slicer VS 12 D-V

The Bizerba VS 12 D-V offers you all advantages of the VS 12 D universal precision slicer but it always works in fully automatic mode. An extra long carriage allows slicing of products up to 380 mm long without reclamping. A special remnant holder with gripper hooks ensures better product clamping.

By now you can already look forward to the moment when you start your new vertical slicer for the first time. No matter which model of the VS series you choose, your business will benefit.



VS 12 D



VS 12 D-V



Bizerba machines and systems efficiently support you in your daily business. Our food processing solutions set worldwide standards in terms of quality, safety, hygiene, and energy efficiency. And they offer you practical solutions for your requirements.

BIZERBA

■ ... closer to your business

Match that if you can ...

Bizerba slicers where space is at a premium

- Validoline VSC 220
- Validoline VSC 280
- Validoline GSC 280



Bizerba gravity feed slicers

- GSP V
- GSP H
- GSP HD



Bizerba slicers with fully automatic high performance

- A 400
- A 400 FB
- Scaleroline A 550



Bizerba bread slicer

- Agiloline B 100

Bizerba meat processing machines

- Carneoline S 111 plus, strip cutter / tenderizer
- Carneoline FK 23/32, meat and bone saw
- Carneoline FW-N 22/82, FW-N 32/98 (T/S), meat mincers / grinders



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