

**BIZERBA**

\_balanced information

III/124e



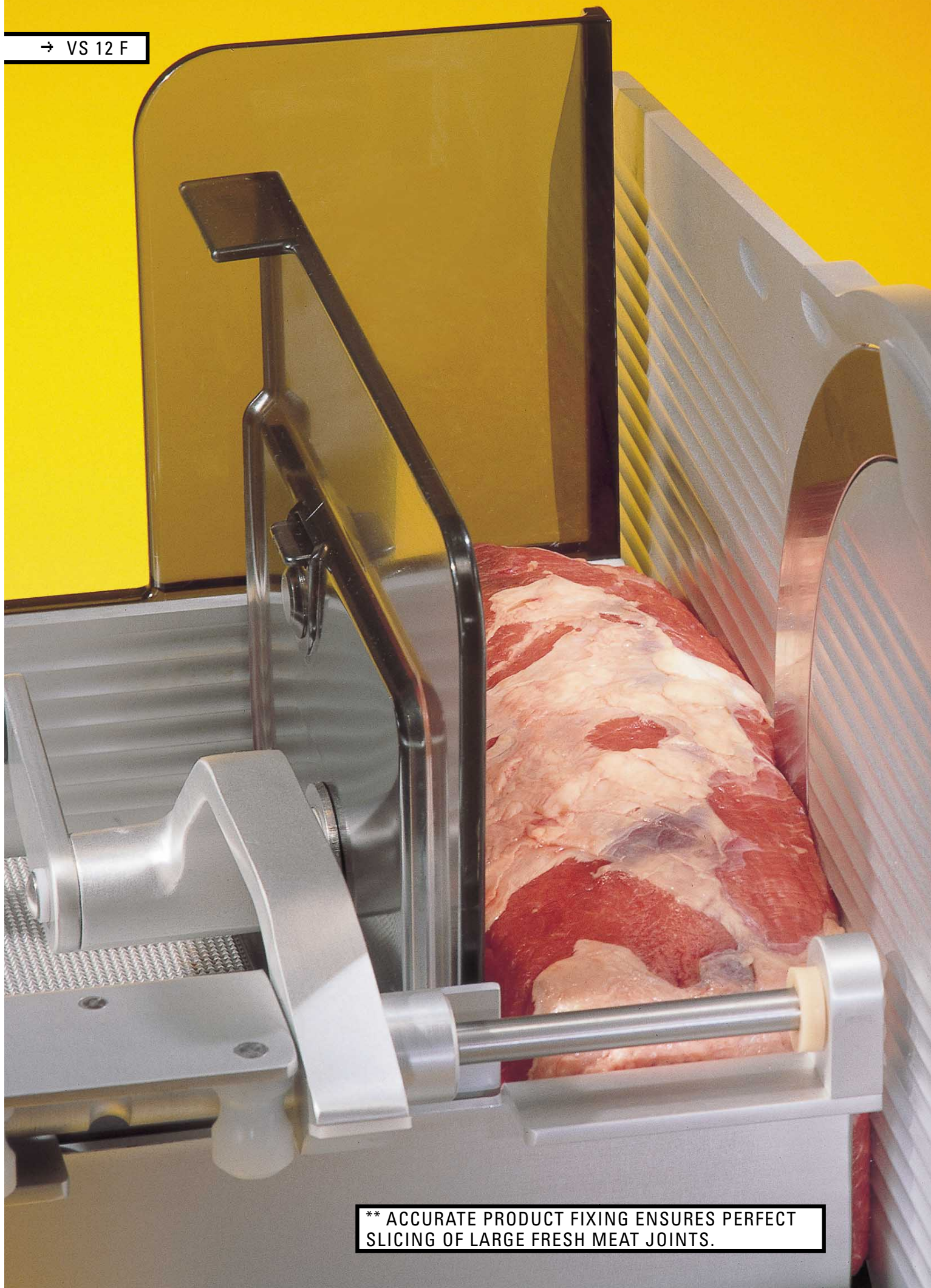
**BIZERBA | PRECISION SLICERS**

**VS 12 F / VS 12 F-P**



→ THE POWERFUL DELI SLICER, PARTICULARLY SUITED FOR SLICING HAM AND FRESH MEAT.

→ VS 12 F



**\*\* ACCURATE PRODUCT FIXING ENSURES PERFECT SLICING OF LARGE FRESH MEAT JOINTS.**



# HOW DO YOU SLICE FRESH MEAT AND HAM TO PERFECTION?

## → Slicing fresh meat à la carte

With its large product support surface combined with an additional feed carriage, the powerful VS 12 F precision slicer is particularly well suited for slicing large joints of fresh meat and ham. The same excellent results are of course achieved when processing cold cuts and sausages, bacon, smoked or roast meat, crisp vegetables and various types of bread.

The VS 12 F-P is equipped with a special clamping carriage for slicing large pieces of ham such as Parma or Serrano ham.

## → Application

The VS 12 F/F-P is the ideal slicing machine for professional application in butchers' shops, in supermarkets and deli departments, in bakeries and in the catering industry – perfect whenever large quantities of product have to be efficiently processed and neatly presented.

## → First-rate technology

The VS 12 F/F-P is characterized by top-quality materials right down to the many user-friendly details. It benefits from:

- A carriage with extra large product support surface made of anodized aluminium
- A detachable product feed carriage
- Guard plate and remnant holder on one level preventing wedge-shaped product ends
- Carriage guides recessed in the unit's housing facilitating the carriage's excellent gliding effect
- A colour-coded sensor key

- An emergency shut-off (On/Off) with re-start lockout
- A swivel-mounted scraper with smooth edges preventing residue build-up
- Precision slice control in the range of 0 – 3 mm
- Product support runner between the entire width of the carriage and the stop plate
- Magnetic remnant-holder for fast assembly/disassembly
- A blade cover with additional handle
- An enlarged product feedthrough
- An enclosed mounting frame

## → Features

The VS 12 F/F-P precision slicer stands for neat, safe, fast and efficient operation. Optimal slicing performance is ensured by the unit's powerful yet quiet blade drive and its premium quality hollow-ground blade made of special grade chrome-plated steel. The product is prevented from slipping away in a



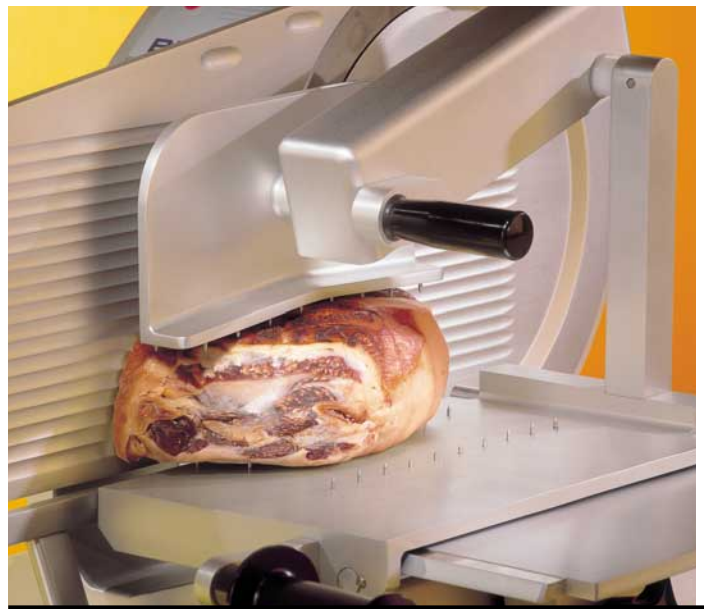
**\*\* WITH THE LARGE PRODUCT SUPPORT SURFACE AND SPECIAL FEED CARRIAGE OF THE VS 12 F AND VS 12 F-P.**

downward direction by a special adjustable support located right in front of the cut-off position.

→ **Operation**

The VS 12 F/F-P slicer has been designed with operator safety first and foremost in mind. Comprehensive all-round protection and effortless and convenient handling provide for fast and fatigue-free operation. The practical remnant-holder with its fine plastic spikes ensures the produce is held firmly in place right down to the smallest piece and thus minimizes wastage. The infinitely variable slice thickness dial additionally benefits from a control feature in the 0 – 3 mm range for wafer-thin slicing.

The VS 12 F/F-P is extremely robust, remarkably hardwearing as well as corrosion-resistant. These features facilitate continuous problem-free operation. The unit's support and feed carriages, stop plate, scraper as well as blade guard are all manufactured to perfection of anodized aluminium. Its precision-machined slip grooves ensure that the product glides smoothly.



→ **CLAMPING CARRIAGE FOR ALL TYPES OF HAM**



→ **SHARPENER**



→ **AMPLE SPACE BETWEEN BLADE AND MOTOR HOUSING EASES CLEANING PROCEDURE.**



# WHAT COMBINES HIGH PERFORMANCE WITH EXCEPTIONAL VERSATILITY?

## → Cleaning and maintenance

The remnant holder, blade guard and feed carriage can be removed in a few easy steps. For more thorough cleaning, the carriage can be tilted back when the thickness dial is set below "0" (in the black section). Blade sharpening is achieved using a compact sharpener, which can be mounted in a matter of seconds and is easy to operate by virtue of its well-defined grinding and honing positions.

## → Safety

The machine features approval according to EC Machinery Directive 89/392/EEC for safety and hygiene by an accredited testing laboratory pursuant to certificate of conformity No. 99019 and GS test certificate no. 99020. The EC certificate of conformity contained in the operating instructions certifies adherence to relevant regulations. For further information on using the machine, please refer to the operating instruction manual.



**\*\* VS 12 F AND VS 12 F-P – THE NEW GENERATION OF SLICING MACHINES.**

## THE MOST IMPORTANT TECHNICAL SPECIFICATIONS

**VS  
12F**

**VS  
12F-P**

Current	Voltage*)		Frequency	Operating current A	Power consumption kW
	V	Hz			
→ 1-phase AC:	230	50	1.8	0.400	
	120	60			
	220	60			
→ 3-phase AC:	230/400	50	1.2/0.68	0.270	
→ Blade diameter:	350mm (13.8")				
→ Blade speed:	266 r.p.m.				
→ Slice thickness:	0–24 mm, infinitely variable				
→ Dimensions in mm (inches):					

→ **Max. slicing capacity:** (WxH)  
 With product support panel 306x260mm  
 Without product support panel 315x260mm

(WxH)  
 325x260mm

→ **Installation area:** (LxB) 605x430mm  
 reduced 385x430mm

→ **Outside dimensions** (LxWxH) (LxWxH)  
**max. space required:** 860x770x480mm 890x730x480mm

→ **Dead weight:** 47.5kg (104.5 lb) 50.3kg (110.7 lb)

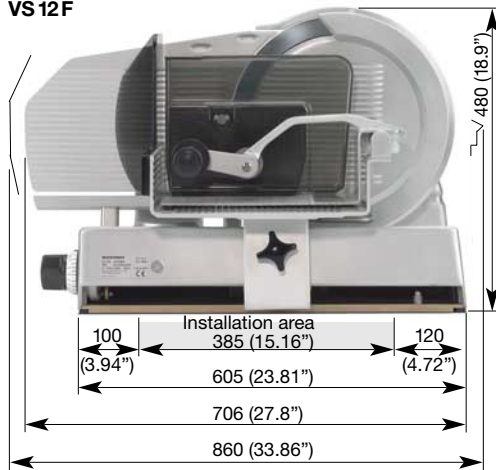
→ **Weight incl. box** 58kg (127.6 lb) 61kg (134.2 lb)

→ **Box dimensions:** (LxWxH) 90x82.5x63 cm  
 (35.4" x 33" x 25")

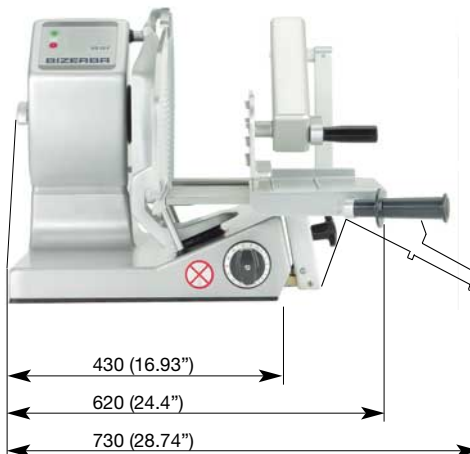
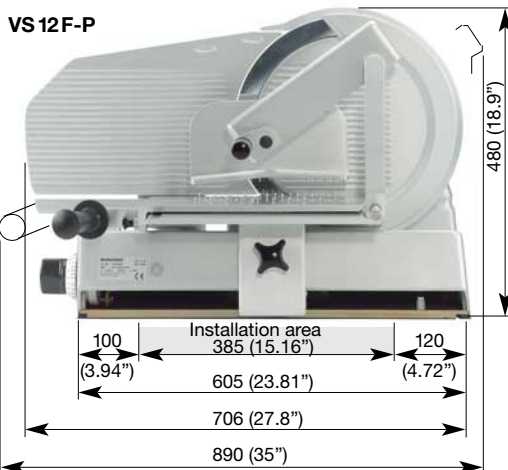
→ **Protection class:** IP 33

\*) Country-specific varying voltages **Further information on request.**

**VS 12F**



**VS 12F-P**



**BIZERBA**  
 \_balanced information