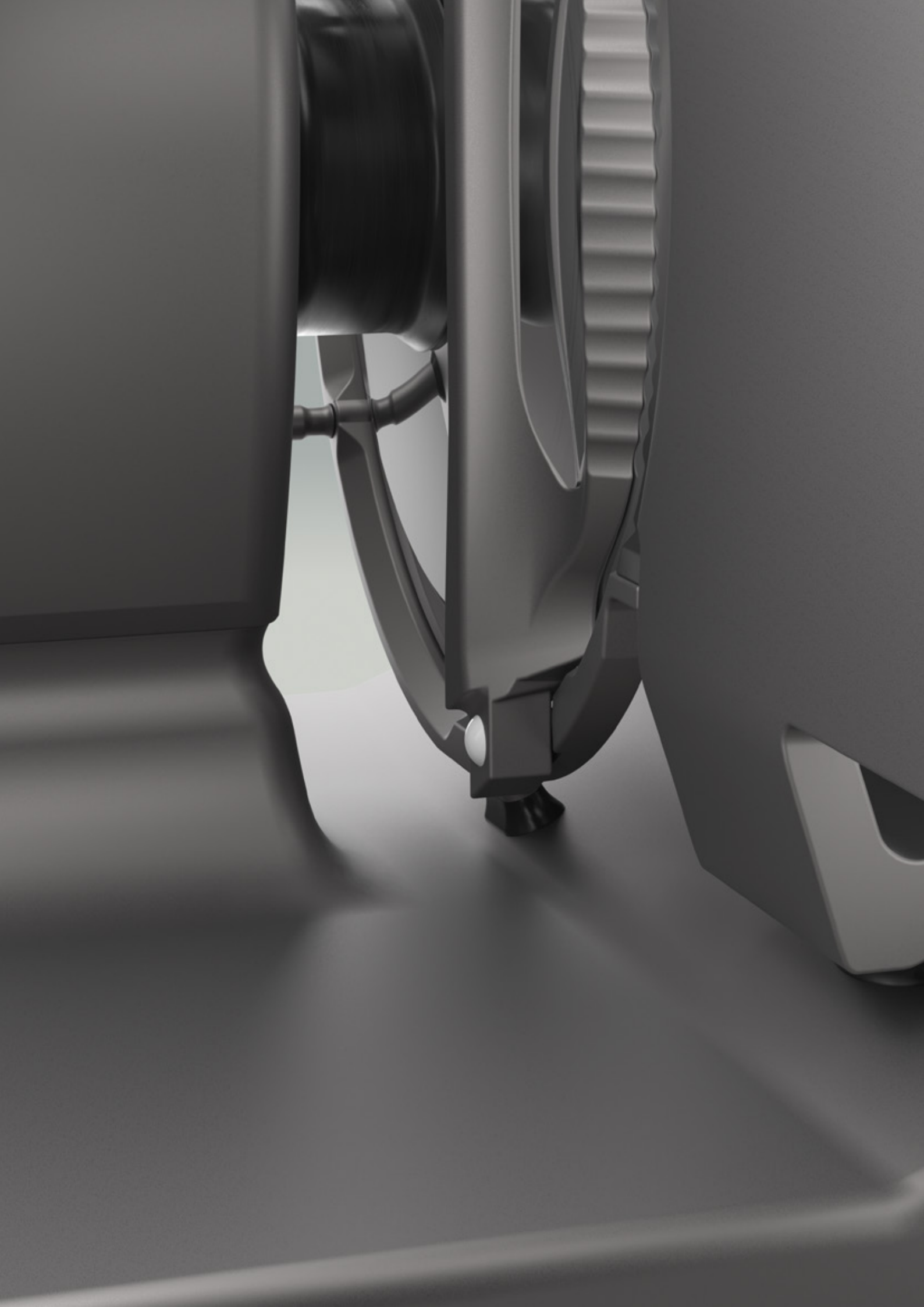




VS12 vertical slicers

Modular variety



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 globally operating technology company we are guided by our goal and commitment to achieve maxi-

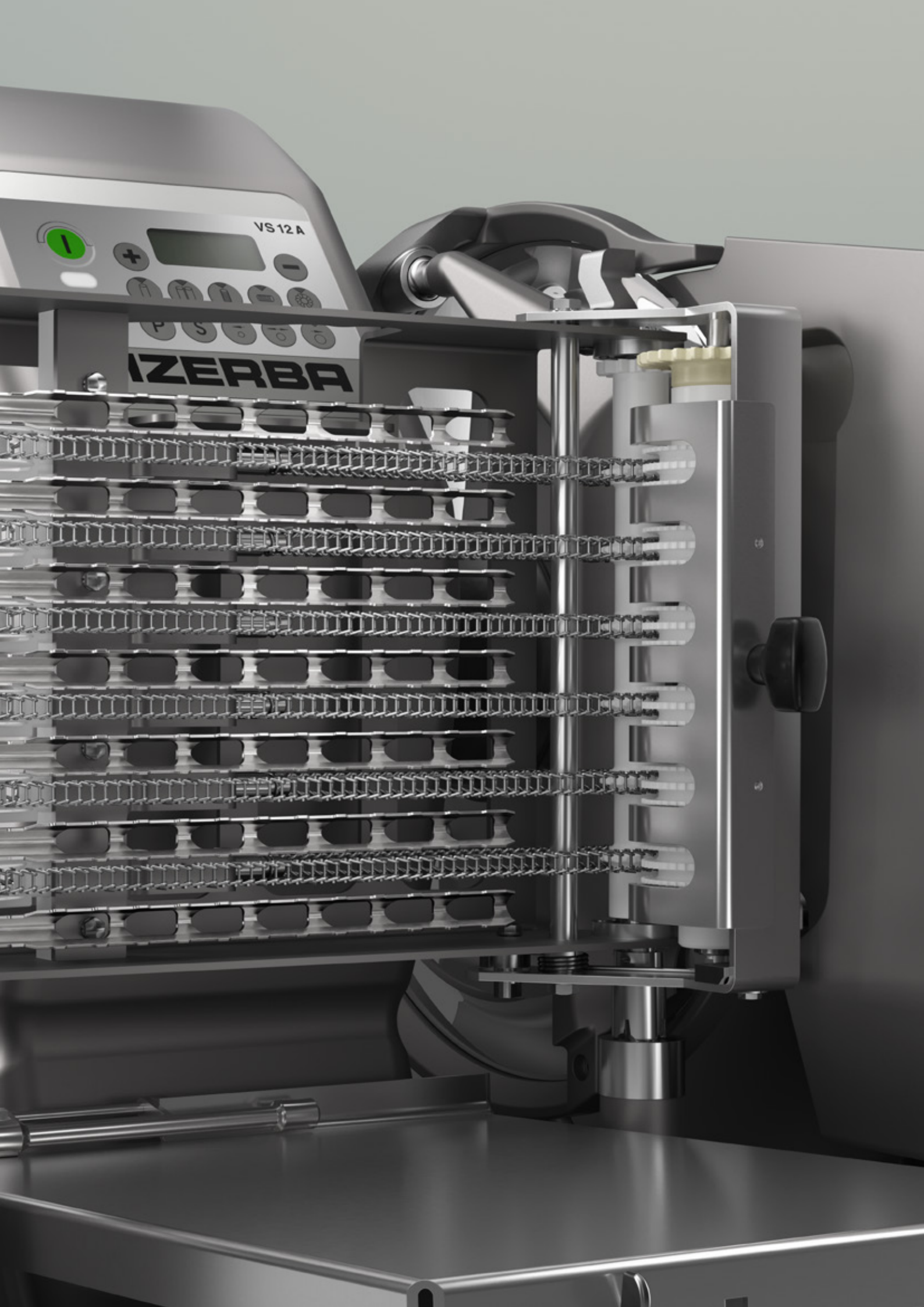
mum results in terms of ergonomic design, hygiene, safety and efficiency. We believe we have a role to play in shaping our markets, and are continually setting new industry standards. We work every day to improve our products and solutions together with our customers and in the light of technological progress. The result are 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. This is how we best support our customers in achieving maximum efficiency and profitable growth.

Our experience sets standards.

That's what sets us apart. Bizerba



Excellent slicing results

The Bizerba VS series stands for premium quality and defines global standards in terms of ergonomics, hygiene and safety. Modular vertical slicers that can be constructed in line with your own individual requirements. Even the integration of a scale is possible.

Bizerba VS vertical slicers are the result of long-term experience in the industry and proximity to customers. The low design allows fatigue-free, ergonomic operation of the carriage while maintaining eye contact with the shopper.

This building-block principle gives you precisely the flexibility you need. Depending on the product, application area and requirement you find the optimal solution with the VS series. Whether manual, semi-automatic or fully auto-

matic operation – thanks to the wide range of configuration options and various accessories you always achieve precise and efficient slicing results.

The VS vertical slicers stand out in terms of perfect ergonomics and ease of cleaning. They comply with the highest safety and hygiene standards. And they are designed for optimum comfort during use. Efficient and sustainable in every phase of value creation.

VS12 W



Ergonomic design

- Low design
- Smoothly running carriage
- Ergonomically adjustable gauge plate
- Fatigue-free operation
- Control via membrane keyboard
- Sliding grooves in carriage plate + gauge plate + blade cover



Safety

- Remnant holder, hand guard and rear wall keep hands away from the hazardous area
- Blade guard ring and blade cover for safe handling



Hygiene

- Smooth, rounded surface without seams
- Ceraclean® surface
- Generous distance between motor tower and blade
- Removable, dishwasher-safe sharpener

Perfect and to-the-gram slicing – no problem for the VS12 W with integrated portion scale. The product can be sliced and weighed in a single working step which allows accelerating operation considerably. The vertical carriage ensures ergonomic, upright operation while providing an optimal view of the slicing result.

This individual and powerful slicer is suitable for a variety of products. The machine consists of a powerful blade drive which can be fitted with intelligent drive technology Emotion®. It adapts the power of the extremely quiet motor to the relevant product. Even in the case of heavy use the machine remains cool, helping your products to stay fresh for longer.

The optional Ceraclean® surface of the VS12 W ensures optimal slicing results due to its excellent sliding properties and smooth running product guide. Thanks to the hygienic design with Ceraclean® surface refinement the VS12 W can be cleaned very easily. Tool-free disassembly and dishwasher-safe attachment parts allow efficient cleaning.

Emotion®*

- Intelligent drive technology
- Reduced energy consumption
- Zero energy consumption when switched off
- Minimal heat generated in the device and hence in the product
- Very low noise level



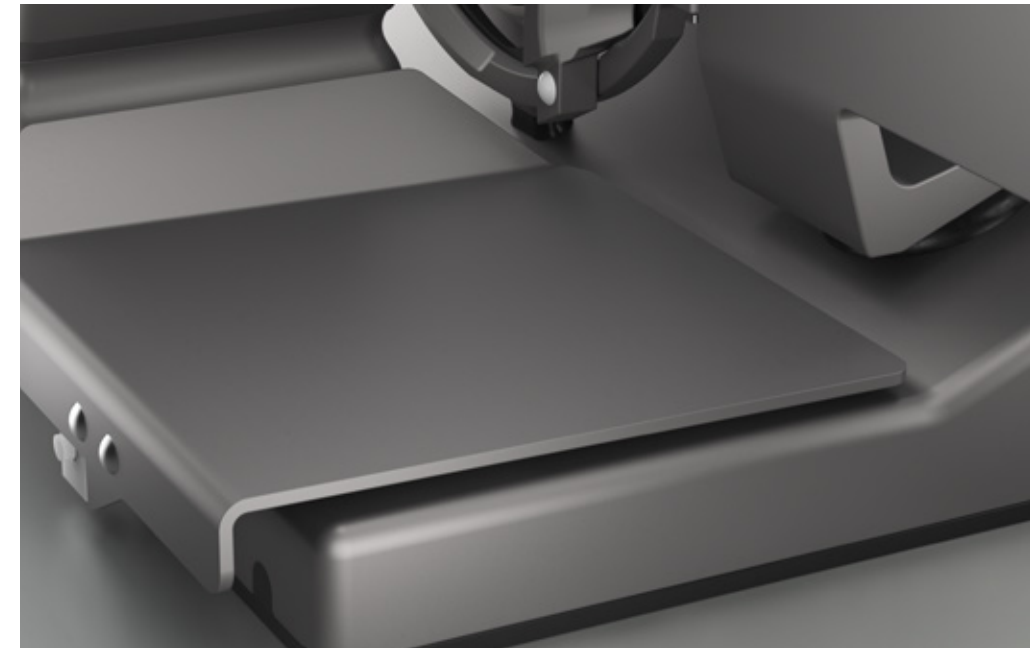
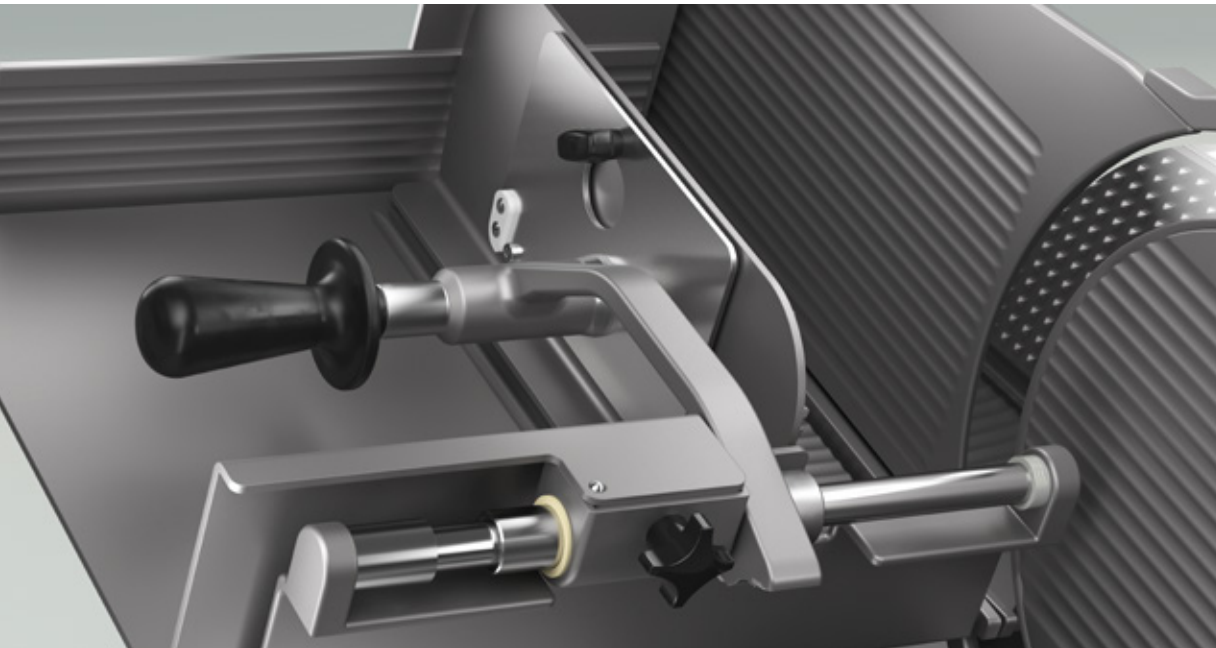
Ceraclean®*

- Exclusive surface finish
- Excellent gliding properties
- Easy product guidance
- Rapid cleaning
- Dishwasher safe



* optional

Flexible ergonomic design



Hygiene

The hygienic design of the VS series guarantees high-quality products and efficient cleaning. The aluminum-eloxal surface of the slicer is closed, smooth and has rounded edges. There is nowhere for dirt to collect. The blade cover prevents splashing of product residues. Surfaces refined with Ceraclean® impress thanks to their optimal non-stick and gliding properties: Liquids simply run off, and greasy and very sticky remnants can be removed quickly. Attachment parts are easy to clean and dishwasher safe. The same is true of the removable sharpener. The large distance between motor tower and blade also makes cleaning easier.

Ergonomic design

The VS series have been ergonomically designed to allow you to concentrate fully on your work and your customers. The high-performance technology, the modular machine concept and the convenient control via membrane keyboard provide the best operational comfort. The low design and an adjustable gauge plate allow fatigue-free operation. You benefit from efficient processes and increased productivity: Slicing is intuitive, safe and effortless. The smooth running carriage supports easy slicing by means of its sliding grooves – even manually slicing of heavy product is done with minimal effort. Cleaning is done quickly: Tool-free disassembly of the components and the open design make it possible.

Energy efficiency

In the VS series we have integrated a high-performance and energy-efficient motor concept. For powerful cutting performance. It is even possible to achieve a clean cut in dry-cured ham. The Emotion® intelligent drive technology enables you to reduce energy costs with every slice: the motor adapts its performance to the individual resistance of the product. Meanwhile, you benefit from improved product quality: Only a tiny amount of heat is generated around the blade and in the depositing area so that your products stay fresh for longer. An additional positive effect for your employees and customers alike is the fact that the motor is extremely quiet, contributing to a pleasant in-store atmosphere.

Individual depositing types

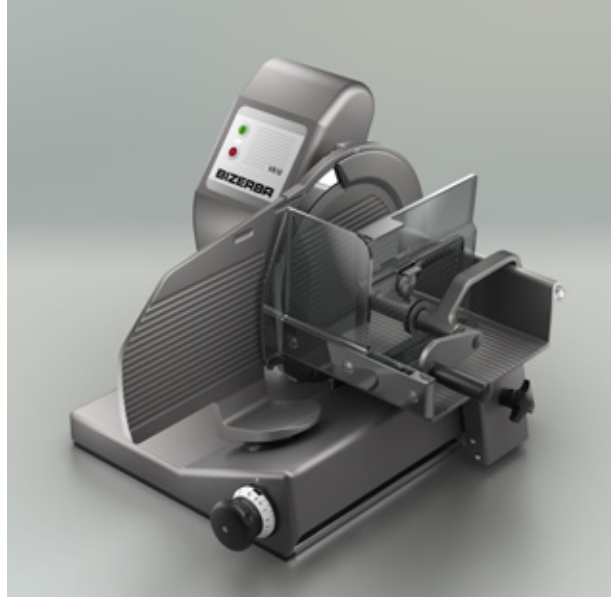
Attractively presented products are appealing to shoppers and increase sales: Numerous depositing options allow perfect, hygienic portions and stacks. Thanks to an automatic depositing system of the VS12 A and VS12 D slices are laid out without manual handling for maximum hygiene and optimal product presentation. Shingling lengthwise and crosswise – the distance is freely selectable and the number of portions is constantly displayed. The entire depositing system can be easily and quickly disassembled for thorough and efficient cleaning.

Integrated weighing technology

The VS series represents real added value. With the scales integrated in VS12 models, we have developed solutions which bring together the tasks of slicing and weighing in perfect harmony. The product can be sliced and weighed to target weight in a single working step which allows accelerating operation considerably. Waiting times are reduced and your staff has more time to interact with the customer. Your benefit: Service-counter employees work efficiently with everything close to hand while having optimal customer contact.

Modularity

The modular machine concept of the VS12 series offers you numerous possibilities: Meat, sausages, cheeses and vegetables with a wide variety of textures and consistencies can all be sliced with the utmost precision, from wafer-thin sausage slices to thick slices of meat. With a flexible choice of settings, carriages, blade variants, blade diameter, fixation devices and special accessories you can find the optimum solution for every type of product. Even delicate products can be sliced very thinly with careful precision: The operator determines the optimal carriage speed and stroke length at all times. Even meat on the bone or dry-cured ham can be easily sliced with our special models VS12 F and VS12 FP.



VS12

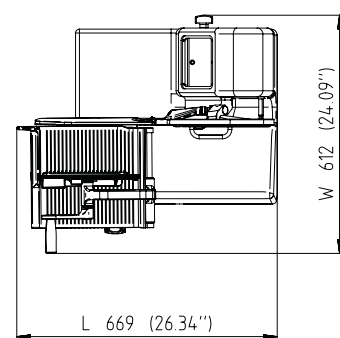
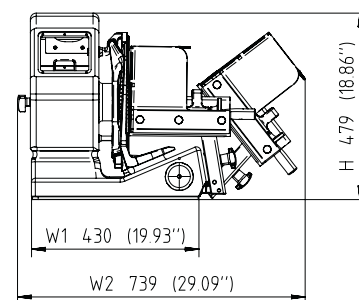
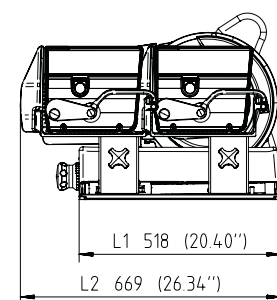
Highlights

- Perfect hygienic design: disassembly without tools and dishwasher-safe Ceraclean® attachment parts as well as large distance between blade and motor tower for ease of cleaning
- Fine adjustment of slice thickness between 0 - 3 mm
- Powerful Bizerba motor, optionally with intelligent motor control Emotion® for saving energy while the motor is even more powerful, low-noise operation and virtually no heating up of the depositing area
- Optional Ceraclean® surface refinement for easy cleaning
- Minimized risk potential since entire slicing area is covered during blade sharpening procedure

Options

- Ceraclean®: Surface refinement
- Emotion®: Motor control for load-dependant energy consumption
- Blade options: Ceraclean® blade, cheese blade, bread blade
- Remnant holder variants: smooth, grooved, with spikes
- Product fixation device
- Bias cut device

Dimensions



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VS12 W

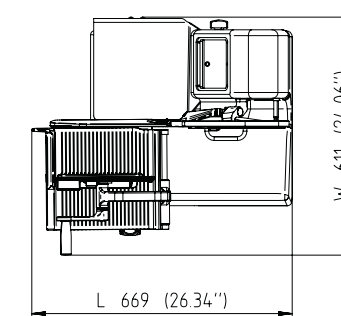
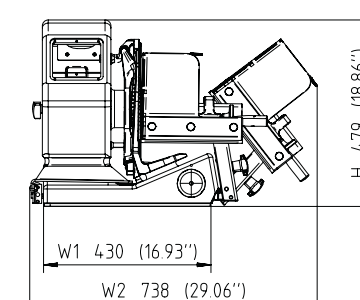
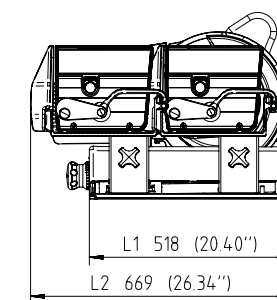
Highlights

- Version with integrated portion scale up to 3 kg/2 g
- Perfect hygienic design: disassembly without tools and dishwasher-safe Ceraclean® attachment parts as well as large distance between blade and motor tower for ease of cleaning
- Fine adjustment of slice thickness between 0 - 3 mm
- Powerful Bizerba motor, optionally with intelligent motor control Emotion® for saving energy while the motor is even more powerful, low-noise operation and virtually no heating up of the depositing area
- Optional Ceraclean® surface refinement for easy cleaning
- Minimized risk potential since entire slicing area is covered during blade sharpening procedure

Options

- Ceraclean®: Surface refinement
- Emotion®: Motor control for load-dependant energy consumption
- Blade options: Ceraclean® blade, cheese blade, bread blade
- Remnant holder variants: smooth, grooved, with spikes
- Product fixation device
- Bias cut device

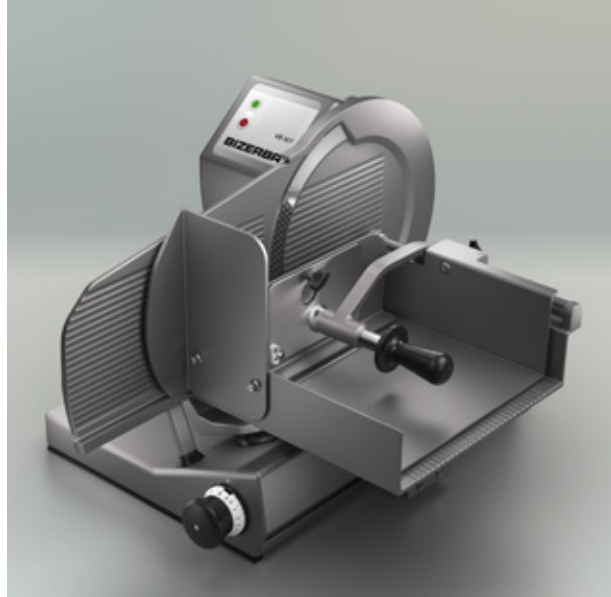
Dimensions



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VS12 W

VS12



VS12 F

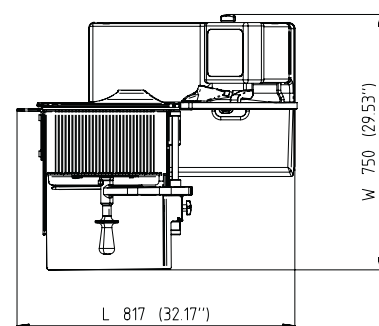
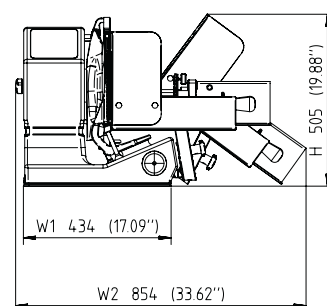
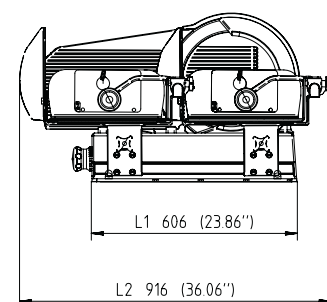
Highlights

- Special feeding carriage for fresh meat
- Perfect hygienic design: disassembly without tools and dishwasher-safe Ceraclean® attachment parts as well as large distance between blade and motor tower for ease of cleaning
- Fine adjustment of slice thickness between 0 - 3 mm
- Powerful Bizerba motor, optionally with intelligent motor control Emotion® for saving energy while the motor is even more powerful, low-noise operation and virtually no heating up of the depositing area
- Optional Ceraclean® surface refinement for easy cleaning
- Minimized risk potential since entire slicing area is covered during blade sharpening procedure

Options

- Ceraclean®: Surface refinement
- Emotion®: Motor control for load-dependant energy consumption
- Blade options: Ceraclean® blade, cheese blade, bread blade
- Version with integrated portion scale up to 3 kg/2 g
- Remnant holder variants: smooth, grooved, with spikes
- Product fixation device
- Bias cut device

Dimensions



BIZERBA



VS12 FP

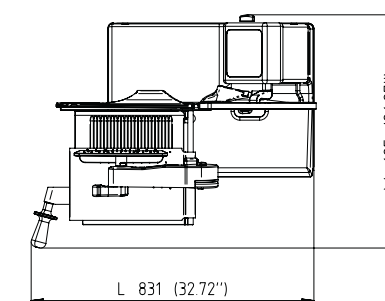
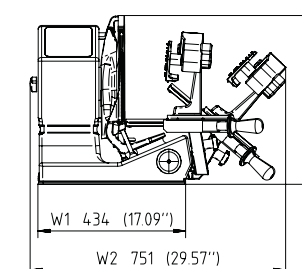
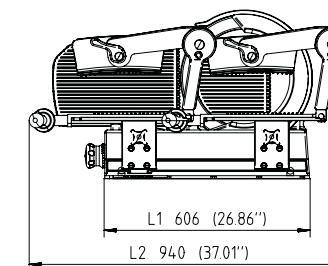
Highlights

- Special feeding carriage for ham
- Perfect hygienic design: disassembly without tools and dishwasher-safe Ceraclean® attachment parts as well as large distance between blade and motor tower for ease of cleaning
- Fine adjustment of slice thickness between 0 - 3 mm
- Powerful Bizerba motor, optionally with intelligent motor control Emotion® for saving energy while the motor is even more powerful, low-noise operation and virtually no heating up of the depositing area

Options

- Emotion®: Motor control for load-dependant energy consumption
- Blade options: Ceraclean® blade, cheese blade
- Version with integrated portion scale up to 3 kg/ 2 g
- Remnant holder with spikes
- Product fixation device
- Bias cut device

Dimensions



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VS12 FP

VS12 F



VS12 A

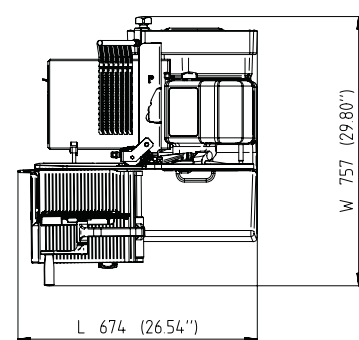
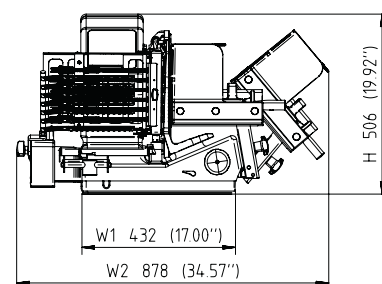
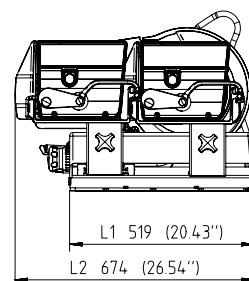
Highlights

- Semi-automatic vertical slicer allows contact-free slicing
- Perfect hygienic design: disassembly without tools and dishwasher-safe Ceraclean® attachment parts as well as large distance between blade and motor tower for ease of cleaning
- Fine adjustment of slice thickness between 0 - 3 mm
- Powerful Bizerba motor, optionally with intelligent motor control Emotion® for saving energy while the motor is even more powerful, low-noise operation and virtually no heating up of the depositing area
- Optional Ceraclean® surface refinement for easy cleaning
- Variable and perfect portions: Stacks or shingles, also directly onto paper or foil
- Minimized risk potential since entire slicing area is covered during blade sharpening procedure

Options

- Ceraclean®: Surface refinement
- Emotion®: Motor control for load-dependant energy consumption
- Blade options: Ceraclean® blade, cheese blade, bread blade
- Remnant holder variants smooth, grooved, with spikes
- Round-plate

Dimensions



BIZERBA



VS12 D

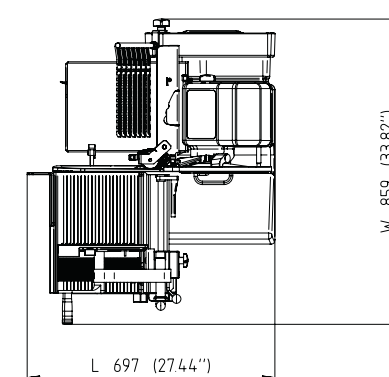
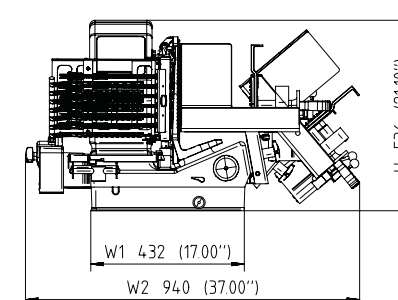
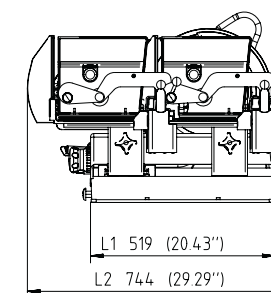
Highlights

- Fully automatic vertical slicer allows touchless slicing
- Servo-supported manual operation
- Perfect hygienic design: Disassembly without tools and dishwasher-safe Ceraclean® attachment parts as well as large distance between blade and motor tower for easy manual cleaning.
- Fine adjustment of slice thickness between 0 - 3 mm
- Powerful Bizerba motor with intelligent motor control Emotion® for saving energy while the motor is even more powerful, low-noise operation and virtually no heating up of the depositing area
- Optional Ceraclean® surface refinement for easy cleaning
- Variable and perfect portions: Stacks or shingles, also directly onto paper or foil
- Minimized risk potential since entire slicing area is covered during blade sharpening procedure

Options

- Ceraclean®: Surface refinement
- Blade options: Ceraclean® blade, cheese blade, bread blade
- Remnant holder variants: grooved, with spikes
- Shaving deflector
- Extended carriage for extra long portions
- Round-plate

Dimensions



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VS12 D

VS12 A

All possibilities at a glance

Product	What?							Application			Application area			Dimensions		Slicing performance	Max. product sizes			
		Sausages/cold cuts	Meat, fresh	Ham with bones	Cheese	Fruit/veg	Bread		Preslicing	Presentation	Assisted sales		Retail area (counter)	Canteen kitchen/restaurant	Industrial	Blade Ø [mm]	Installation area [mm x mm]	Slices/min	Product sizes round Ø [mm]	Product sizes □ [mm]
Vertical slicers, manual																				
VSC220		●	×	×	●	⊖	●		×	⊖	●	●	●	×	220	408×257			150	200 × 130
VSC280 (150 mm, aluminum, one-part)	open closed blade cover	●	×	×	●	⊖	●		×	⊖	●	●	●	×	280	503×371			195 170	230×170 230×160
VSC280 (150 mm, transparent carriage)	open closed blade cover	●	×	×	●	⊖	●		×	⊖	●	●	●	×	280	503×371			192 170	215×170 230×170
VS12		●	×	×	●	⊖	●		×	⊖	●	●	●	×	280	466×395			190	230×165
VS12 W		●	×	×	●	⊖	●		×	⊖	●	●	●	×	330	520×430			225	260×175
VS12 F 330		●	●	⊖	⊖	⊖	●		×	⊖	●	●	●	×	330	605×430			225	310×175
VS12 F 350		●	●	⊖	⊖	⊖	●		×	⊖	●	●	●	×	350	605×430			270	315×245
VS12 F 370		●	●	⊖	⊖	⊖	●		×	⊖	●	●	●	×	370	605×430			267	363×228
VS12 FP		●	⊖	●	×	×	●		×	⊖	●	●	●	×	350	605×430			263	307×237
VS12 FP 370		●	⊖	●	×	×	●		×	⊖	●	●	●	×	370	605×430			263	335×228
Gravity feed slicers, fully automatic/semiautomatic																				
VS11 A (with product depositing)		●	×	×	●	⊖	×		●	●	●	●	●	×	280	462×395			145	230×145
VS11 A (w/o product depositing)		●	×	×	●	⊖	×		●	●	●	●	●	×	280	462×395			190	230×145
VS12 A (with product depositing)		●	×	×	●	⊖	×		●	●	●	●	●	×	330	515×430			180	240×175
VS12 A (w/o product depositing)		●	×	×	●	⊖	×		●	●	●	●	●	×	330	515×430	30 – 70		225	260×175
VS12 D (with product depositing)		●	×	×	●	×	×		●	●	⊖	●	●	●	330	515×430	30 – 70		180	240×175
VS12 D (w/o product depositing)		●	×	×	●	×	×		●	●	⊖	●	●	●	330	515×430	30 – 70		225	260×175
VSI		●	●	×	●	×	⊖		●	●	⊖	●	●	●	330	606×628	30 – 80		225	240×180
Industrial slicers																				
VSI T		●	●	×	●	×	⊖		●	●	×	⊖	●	●	330	769×835	30 – 80		225	240×180
A550		●	⊖	×	●	×	⊖		●	⊖	×	×	⊖	●	420	1281×800	250		180	210×180
A650		●	⊖	×	●	×	⊖		●	⊖	×	×	⊖	●	420	1281×800	300		180	210×180 275×150
Gravity feed slicers, manual																				
GSC280 (150 mm, aluminum, one-part)	open closed blade cover	●	×	×	●	●	●		×	⊖	●	●	●	×	280	535×423			165 145	230×120 230×100
GSP V (25° Low, EU)	open blade cover	●	×	×	●	●	●		×	⊖	●	●	●	×	330	532×478			228	290×160
GSP V (25° High, USA)	open blade cover	●	×	×	●	●	●		×	⊖	●	●	●	×	330	532×478			202	290×126
GSP H 0°	open closed blade cover	●	⊖	×	●	●	●		×	⊖	●	●	●	×	350	532×478			260 235	290×246 290×235
GSP H 18°	open closed blade cover	●	⊖	×	●	●	●		×	⊖	●	●	●	×	330	532×478			235 220	290×188 290×160
GSP H 25° Low	open closed blade cover	●	⊖	×	●	●	⊖		×	⊖	●	●	●	×	330	530×480			228 210	290×160 290×130
GSP H 25° High	open closed blade cover	●	⊖	×	●	●	⊖		×	⊖	●	●	●	×	330	530×480			202 180	290×126 290×100
Gravity feed slicers, fully automatic/semiautomatic																				
GSP HD 18° Low	open closed blade cover	●	●	×	●	●	●		●	●	●	●	●	●	330	532×444			235 220	290×188 290×160
GSP HD 18° Low – clamping carriage	open closed blade cover	●	●	×	●	●	●		●	●	●	●	●	●	330	532×444			208 208	270×153 270×130
GSP HD 25° Low	open closed blade cover	●	●	×	●	●	●		●	●	●	●	●	●	330	532×444			228 210	290×160 290×130
GSP HD 25° High	open closed blade cover	●	●	×	●	●	●		●	●	●	●	●	●	330	532×444			202 180	290×126 290×100

Legend

- Suitable for use
- ⊖ Possibly suitable for use for the respective application
- ×
- Not suitable for this purpose

Semi-automatic machine: Automatic depositing – manual carriage, e.g. VS11 A and VS12 A
Automatic machine: Automatic depositing – automatic carriage, e.g. VS12 D

For top quality and reliable performance

In your day-to-day work with the VS series, you can rely on high-quality cleaning products and original consumables in Bizerba quality. Everything is perfectly matched to your products ensuring the best possible results and longevity of your investment. Benefit from perfect team work.

Optimal functioning and constant availability of your devices and machines requires professional care. Our high-quality cleaning agents play an important role since they are specifically developed for demanding conditions in retail, industry and food service. They are easy to use and show impressive results: Perfect cleanliness providing protection as well as disinfecting hygiene of sensitive components and smooth surfaces. For each material whether stainless steel, plastic or glass, we have a suitable cleaning agent in our comprehensive assortment. Clean solutions for your work area or production facility.



Information for every requirement

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.

In person

You personally want to inform yourself about solutions tailored to your local circumstances? Do not hesitate to contact us. Our customer advisors would be pleased to inform you. From the idea of planning measures up to the implementation and training, our customer service representatives are at your service. You can find details of how to contact us on the back page of this brochure.

Would you like to learn more?

Would you like to receive further and more detailed information about Bizerba's products? If so, please contact us. Whether these are dimensional drawings, technical information or interface descriptions. We are happy to advise you. If you are looking for a fast and reliable way to find the right solutions for your company, there are various routes to the perfect result. Whether you would like to contact us online or prefer to arrange a face-to-face meeting, Bizerba is always happy to help.

Virtual

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. Experience our solutions from all sides. Our solutions can be viewed virtually in a short video or 360° animation. Simply visit our website to see more:

www.bizerba.com

Members of the Bizerba Group

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