

BIZERBA

■ ... closer to your business

■ Robust, efficient,
flexible ...

... Strip cutter and meat tenderizer Carneoline S 111 plus



Carneoline
BIZERBA

The Bizerba Carneoline S 111 is used for turning meat, sausage, cheese, fruit and vegetables into salads and stir-fry dishes. Its perfect all-round protection and ease of handling ensure fast, fatigue-free and efficient working. Perfect for continuous operations in your business.

Rustle up some new meals ...

Variable cutting, dicing, tenderising

With the Bizerba strip cutter and meat tenderizer Carneoline S 111 plus you have a real allrounder to help you. Day in, day out, it's absolutely dependable. Thanks to its internal cooling and special belt drive the powerful AC motor turns the cutting blades at precisely the right speed, slicing cleanly through the produce.

The high-quality protective hood from transparent plastic provides first-class safety and optimal control during slicing operations. A large, seamlessly integrated infeed opening enables even larger pieces of meat up to 30 mm thick to be processed swiftly and smoothly. The outfeed is just as capacious, so there is nothing stopping you processing large volumes in the shortest possible space of time.



Carneoline
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**Bizerba strip cutter
and meat tenderizer
Carneoline S 111 plus**



Things look good all round ...

Appetising products and the salads they are part of are the visiting card for every business. They provide an incentive to purchase and proof of your quality promise. So let's cut to the chase: if your customers can tell at first glance that they are getting a first-class selection of prepared food, then your sales will benefit.

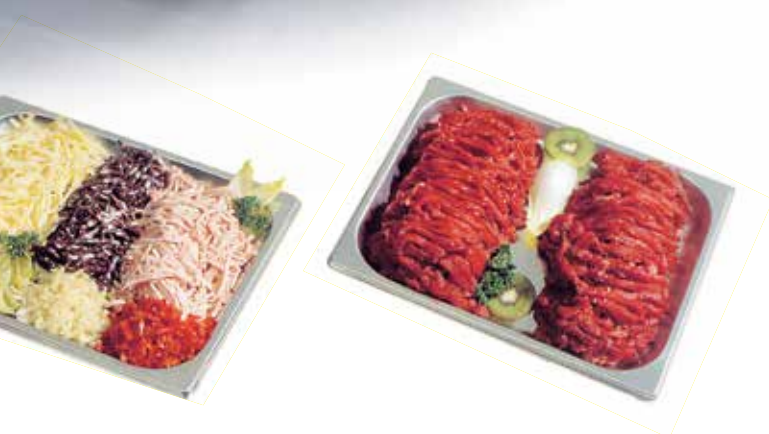
Design at its best: in form and function

The Bizerba strip cutter and meat tenderizer Carneoline S 111 plus doesn't only look good at a butcher's or food retailer; it also cuts a fine figure in professional kitchens, catering facilities and canteens.

- The entire motor housing is made of high-quality stainless steel.
- The broad footprint offers extra protection against tipping.
- Closed, smooth surfaces ensure fast, thorough and convenient cleaning.
- The smooth, water-resistant foil keyboard is a particularly hygienic.

Tomorrow's technology today

Enjoy the benefits of measurable advantages and compatibility with other Bizerba solutions. Your investment is protected long-term, because the system can be extended at any time. By connecting the Bizerba strip cutter and meat tenderizer to the fully automatic Bizerba slicing machines Scalerline A 550 or A 400 FB with conveyor belt, you can set up a complete production line for convenience products.



Three alternative operating functions can be selected and the cutting blades can be removed in just a couple of steps, without tools, and taken apart for dishwasher cleaning:



Strip cutter blade set S 021

For preparing delicious salads with strips of sausage, meat and cheese, for chopping pan-fry meat and the precise slicing of vegetables. Two blade drums stop meat from getting crushed and blocked (strip width: 4, 6, 8, 10, 12, 20 mm, optional handle).



Meat tenderizer blade set S 011

With star-shaped blades and sharpened tips. For turning meat for frying into quick-fry meat. The much shorter frying time for nearly all cuts of meat saves time and energy for cooking. The "knitting" blade set is available as a further option:

Knitting blade set S 012

Carneoline S 111 plus

■ **Power supply**

Single-phase alternating current

Voltage*	V	230	120	220
Frequency	Hz	50	60	60
Nominal current	A	2,7	3,5	2,7

■ **Safety class**

IP 33

■ **Dimensions (L x W x H)**

405 x 350 x 456 mm (15.9" x 13.8" x 18")

■ **Footprint (L x W)**

345 x 260 mm (13.6" x 10.2")

■ **Weight (without blade set)**

approx. 27,6 kg (60.8 lbs)

■ **Weight (blade set)**

approx. 5,0 kg (11 lbs)

■ **Packaging details**

Machine crate (L x B x H)

740 x 570 x 460 mm (291.34" x 224.41" x 181.10")

Blade set crate (L x B x H)

300 x 200 x 250 mm (118.11" x 7.9" x 9.8")

Weight of machine

approx. 33 kg (72.8 lbs)

Weight of blade set

approx. 6 kg (13.2 lbs)

■ **Max. infeed (L x W)**

195 x 30 mm (76.77" x 11.81")

■ **Speed of blade set**

100 rpm

■ **Delivery includes**

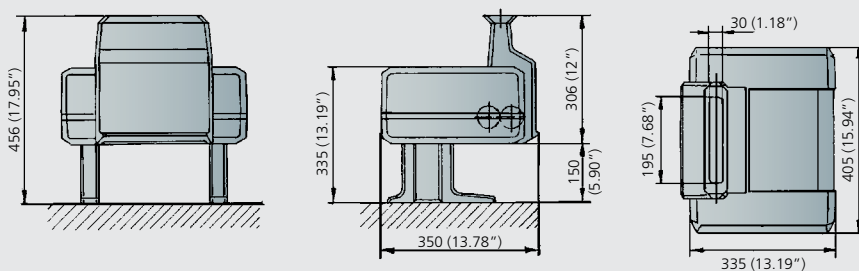
Tamper, hand brush, presentation tray

■ **Optional extras (not included in price)**

Attachable feed pan, Feed funnel, Mounting block



*for model S 111 US



For photographic and printing reasons actual colours may differ. No liability for printing errors. We reserve the right to alter design and construction at any time.

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