

BIZERBA

■ ... closer to your business

■ ... **The founding father ...**

... of food processing solutions: **Slicing machines from Bizerba ...**



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

... In a class of its own for decades ...

Whatever you want to slice, process, weigh and package, Bizerba machines and systems provide efficient support for your day-to-day business. Our food service solutions set new standards in quality, security and hygiene across the world. And they provide a practical solution to every requirement.



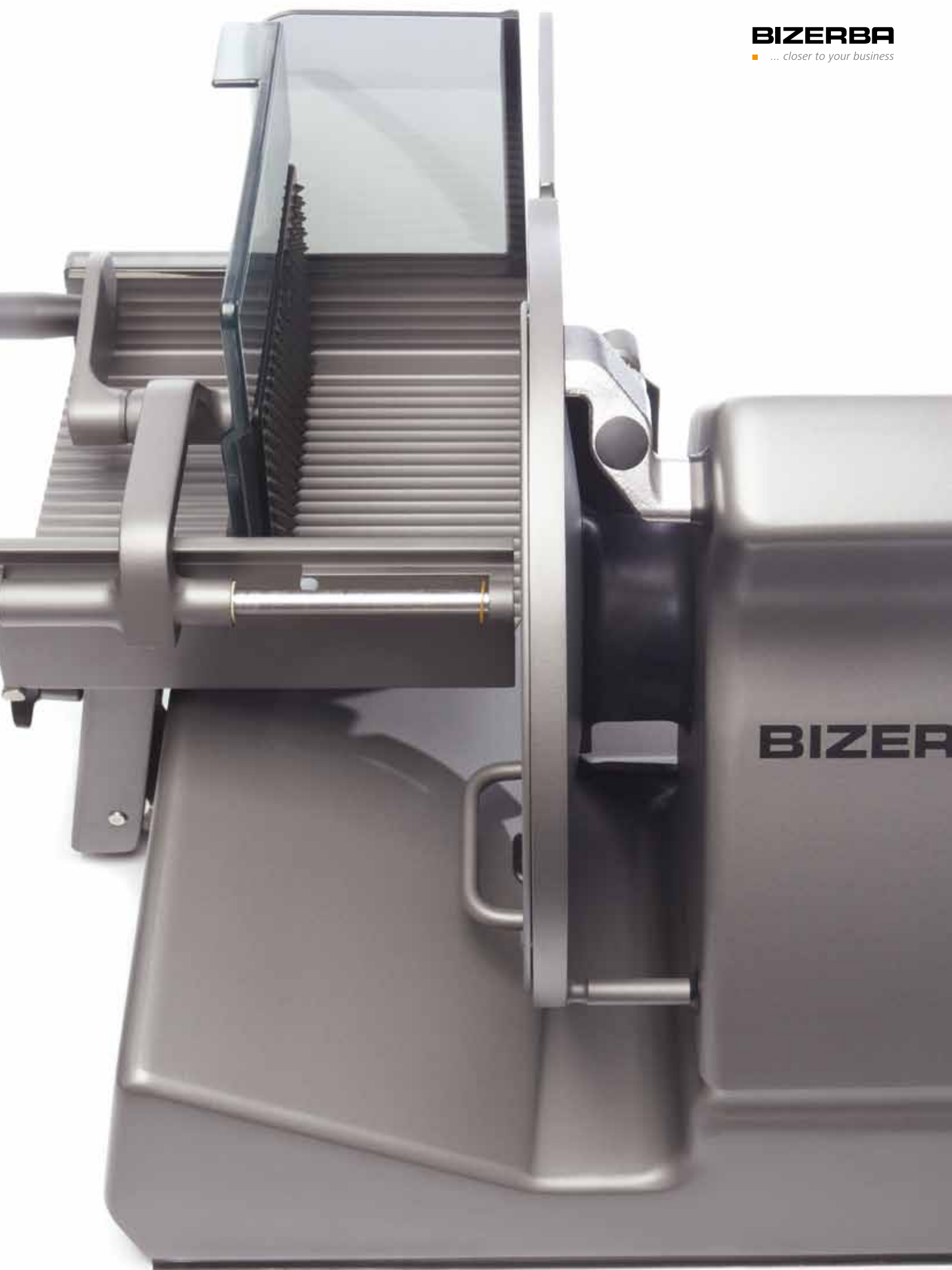
Slicing machines with an ideal form and function

The Bizerba slicing machine programmes make work fun – whether you select the manual, semi-automated or fully automated setting. The machines are comfortable and easy to operate and function smoothly. The use of durable materials, ergonomic design, light and hygienically cleanable constructions are taken as read. And so is a precise cut with excellent gliding properties and minimal abrasion. Bizerba slicing machines are well-devised, right down to the very last detail, as well as being consistently user-oriented and innovative. They draw on tradition to combine technical solutions with economic efficiency.

As professional as your own handiwork

The high product quality is no coincidence; it is the result of systematic global quality management – documented by the certification of Bizerba's production sites in accordance with international standards. The company also invests heavily into research and development within the food processing industry. Bizerba places a great deal of importance on providing committed customer-focused support, competent advice and a reliable and comprehensive service network. You can benefit from the results day on day, year on year, around the clock.

BIZERBA
... closer to your business



„You can rely on these solutions. For the entire lifespan of the machines.“

Josef Urban, Managing Director Packlhof



... Maximum quality brings maximum benefits ...

Appetisingly processed and attractively presented goods represent the 'business card' of any company. They offer an incentive to buy and put the company's quality promises into practice. The eyes are an important part of the shopping process. When customers can see at first glance that they have come to the right place and will obtain top quality products here, then your turnover is sure to fare better.

It's the little things that make a difference

Bizerba slicing machines adapt perfectly to your requirements. Even where space is limited, you can count on Bizerba precision. The machines can be adapted perfectly to the type and quantity of cut you want. Switch on the motor and will hear a smooth running device. Move the carriage and you will see the machine glides. Notice that the product is not smeared onto the gauge plate or compressed, even along the sharp edges of cut meat. The hollow ground blade cuts every slice gently and carefully.





„Even large cuts are effortless and every slice as beautiful as the last – top quality.“

Jenzer Fleisch & Feinkost, Switzerland
Managing Director Christoph Jenzer

Christoph Jenzer



„Efficient, resilient and with flawless results – I'm impressed“

Alfons Schuhbeck, to chef

Alfons Schuhbeck

Thousands of Bizerba slicing machines are hard at work, day in day out, in the meat industry, in specialist retail departments and in the restaurant and catering industry. Throughout the long lifespan of the machines.



„Top quality technology, long-term operation and no weak points. For me, there is nothing better.“

Andrew Ramsay,
Managing Director of Ramsey,
Scotland

Andrew Ramsay

... Unique in every way ...



Large cutting area



Scraper easy to remove for cleaning



Intelligent integration of product support



Highest precision along cutting edge

Bizerba precision ...

No thickness of cut is too thin for the Bizerba slicing machines, no pastry too soft and no ham too hard. Even tough vegetables can be processed easily. The enlarged product outlet can even cope with bulky products like topside. And the bias cutting device complete with product fixing mechanism (available as an extra feature) mean that the type of cut can be changed quickly and easily.

Bizerba efficiency ...

Products can be cut into slices as thin as 0 – 3 mm. The adjustable product support with large cleaning joint prevents earing and enables hygienic slicing without any product loss. The product cannot escape between the slide and gauge plate or behind the hand protector.



No build-up at the outlet



The carriage can be tilted for thorough cleaning



Slice thickness dial for the precise specification of the slice thickness of cut



Adjustable product support for precise cuts

Bizerba quality ...

All of the materials used are highly resilient and look brand new even after years of use. In addition to their declaration of conformity, Bizerba slicing machines have also been awarded the type approval certificate and GS testing certificate as official confirmation that they meet all of the required safety and hygiene regulations.

Bizerba added value ...

Thanks to the easy mount compact sharpener, the blade device, the blade can be sharpened directly on the machine at the touch of a button. To enable operational staff and customers gain a clear view of the product to be cut, the back wall is made from transparent Makralon.



Remnant holder and hand protector on a level



Sealed blade cover



Detachable compact sharpener



Transparent Makralon back wall

Bizerba safety ...

The hand feeding the product into the machine always remains outside of the danger zone. The remnant holder and hand protector are made from a high quality food-safe plastic and form a level. The angled blade protection ring (for cleanliness purposes) is completely sealed and prevents fluids from the meat or cut product residue dirtying the

Bizerba handling ...

The compact structure, smooth-running slide and ergonomically adjustable gauge plate make the machines effortless to operate. The high performance motor with its rotating or alternating current as well as all of the functions are controlled via the easy-clean hub-free membrane keypad.



Significant distance from the motor tower



Remnant holder with magnetic bracket



Gauge plate ergonomically adjustable in an instant



Tactile-free, comfortable to operate membrane keypad

counter and wall.

Bizerba hygiene ...

Smooth surfaces with no corners or edges, freely accessible cleaning areas and the simple dismantling of individual components e.g. the remnant holder via the magnetic bracket. The significant distance between the blade and motor tower and sealed mount frame prevent any soiling of the motor controls or under the machine.



Compact structure, easy to clean



Hygienic connection points

... Improving on perfection ...

The new Ceraclean surface finishing consists of synthetic resin combined with ceramic components and PTFE (polytetrafluorethyle) and makes Bizerba slicing machines more robust, more resilient and more resistant to corrosion as well as improving performance.



Ceramics technology is the future

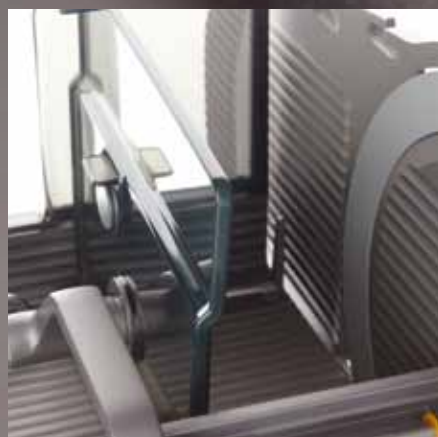
Aluminium eloxal has proven itself in the real world on many occasions. So why change it now? Because we are never satisfied with what has been achieved and are always on the look-out for solutions which can make your everyday life that bit easier – in terms of accessibility, hygienic cleaning and easy operation.

Exclusive to Bizerba in the food services industry

Ceraclean was developed as a coating for metal objects as it demonstrates an extremely high level of abrasion-resistance and good resistance to chemicals. Its non-stick nature and excellent gliding properties make it ideal for use in the food services industry. Slicing is easy and the products are dishwasher safe. Ceraclean was subjected to tough tests in the lab and in field tests and impressed across the board. This was a good enough reason to equip our slicing machines with the product – meaning that you too can benefit from this technological development.

BIZERBA

... Now much better than eloxal ...



30 x more resistant to abrasion:

- Longer lifespan
- Higher degree of availability
- Attractive appearance at all times
- Hygiene perfection

20 % increase in gliding properties:

- No sticking of critical products or product residue
- Less physical application
- Enhanced user comfort
- Effortless work

Takes half the time to clean:

- „Easy to clean“ - less soiling, faster cleaning
- Dishwasher safe
- Chemical-resistant
- Food safe

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

The Bizerba slicing machine programmes make work fun – whether you select the manual, semi-automated or fully automated setting. The machines are comfortable and easy to operate and function smoothly.

... Top performance in series ...



*VS 12 W
Manual slicing machine
with optional scales
connection for slicing,
accurate to the very
last gram*



VS 11



VS 12
VS 12 C
VS 12 W
VS 12 C-W



VS 12 F
VS 12 F-P



SE 12

Our manual VS 12 slicing machines come with the new Ceraclean surface finishing. The new generation of this classic in the Bizerba food processing programme sets the standards which the innovative solutions of the future need to meet.

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

VS 12 C
*Manual slicing
machine with
new Bizerba
Ceraclean surface*



VS 11 A



VS 12 A
VS 12 D
VS 12 D-V



SE 12 D



A 400
A 400 FB

BIZERBA

... closer to your business

... This is what a genuine partnership looks like ...



Complete solutions, all from one place

The protection of your investment through the preventative care and maintenance of the devices is easily and effectively enhanced through the modular offers included in the Bizerba service contracts. The wide range of services available is further extended by the comprehensive range of original Bizerba accessories. Likewise, the attractive financing and leasing options offered by BLG Bizerba Leasing ensure that you benefit from the latest new sales-boosting ideas immediately and at a calculable cost.

BIZERBA

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