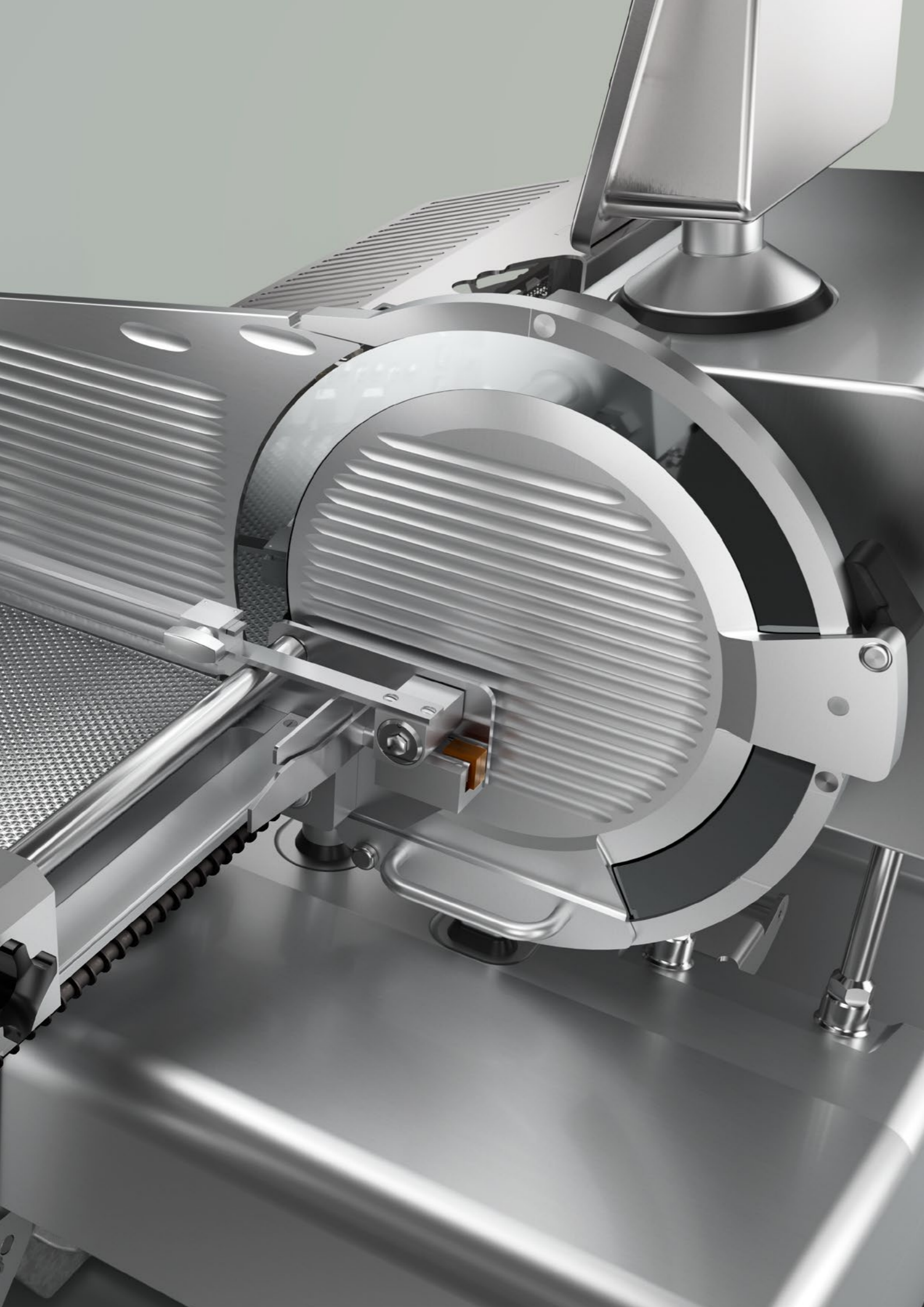


Vertical slicers VSI

Intelligent slicing



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-

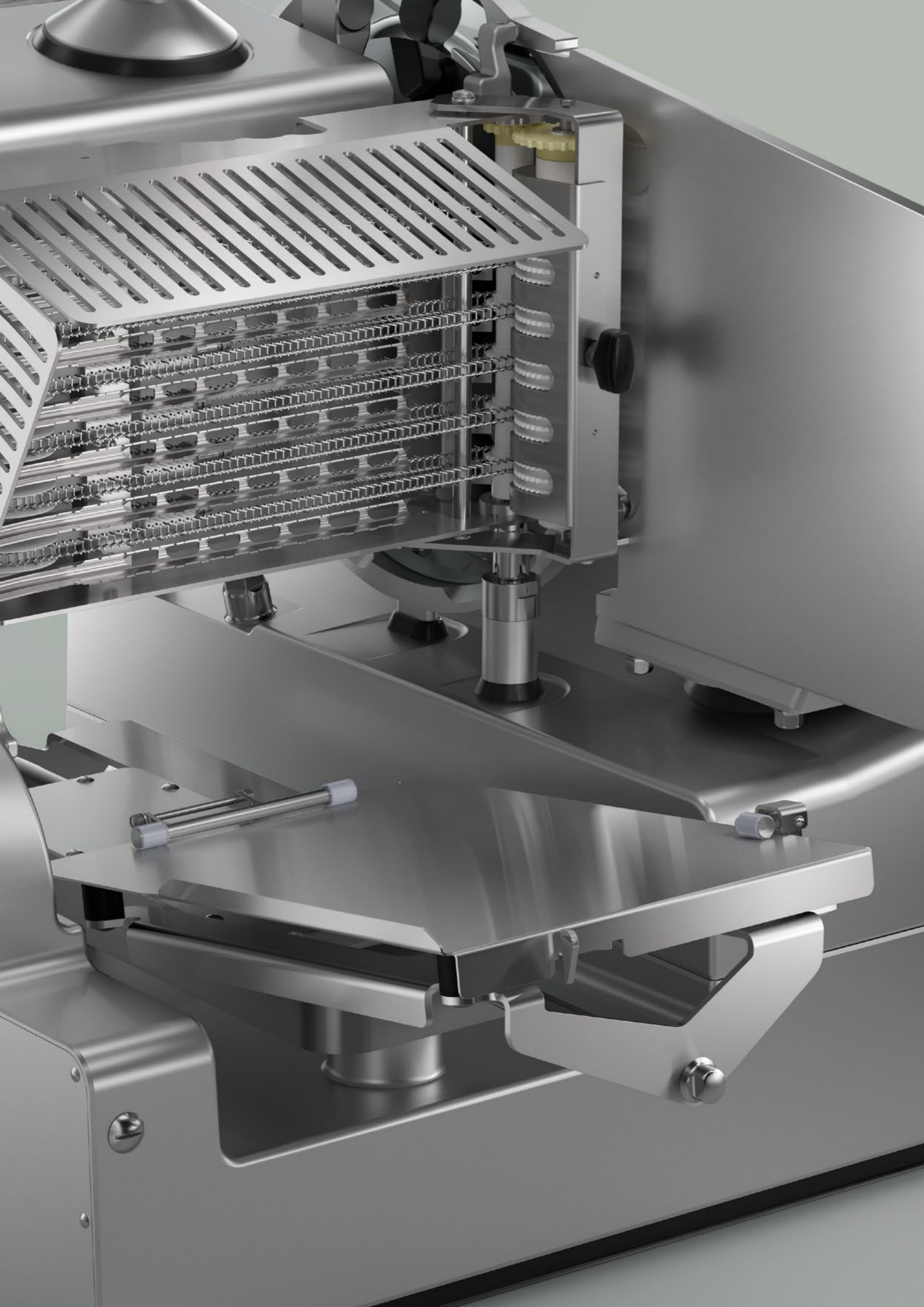
mum results in terms of ergonomic design, hygiene, safety and efficiency. We believe we have a role to play in shaping our markets, and are continually setting new industry standards. We work every day to improve our products and solutions together with our customers and in the light of technological 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



New opportunities

Precise slicing at a high throughput and intelligent production. The VSI series is the basis for both. Whether as a compact tabletop model or integrated solution: Our models ensure more flexibility and efficiency in the fresh food area. And in best Bizerba quality.

Network capable, fully automatic slicing solutions which comply with the highest safety and hygiene standards. The VSI series is the basis for both. Via interface, these intelligent slicing solutions can be easily integrated in your production and IT network. They are ideally suitable for variable line solutions within a minimum of space, e.g. in industry, trade or in large kitchens. Increase the efficiency of your production based on your needs. Unique, also software-based functions

support you. One example is the integrated weighing technology with tendency control. It automatically adjusts the machine parameters to the perfect target weight. Operation becomes even more efficient and error-free with the freely configurable touch display. Benefit from a constant slicing quality and quick order changes. The intelligent motor control Emotion® not only lets you slice in a powerful and precise manner. You even lower your energy costs slice by slice.

VSI TW

Designed for industrial production the VSI TW smoothly integrates in your production lines. Devices can be combined in a flexible manner. The VSI TW is impressive in terms of its high slicing performance at minimal power consumption. This is made possible by the intelligent motor control system, Emotion®. It adapts the power of the extremely quiet motor to the resistance of the product. Even in the case of heavy use the machine remains cool, helping your products to stay fresh for longer.

Benefit from precise slicing results with every task. The device slices and weighs in a single work step. With an integrated tendency control the target weight is reached even when slicing naturally grown products. You avoid overfilling of same weight packages and increase your efficiency.

For modern and safe operation the VSI TW is fitted with an intuitively operable touch display. All slicing parameters and depositing patterns can be easily and individually entered or be called up as a saved PLU. Ideally suitable for consistently high product quality and quick order changes. The hygienic design allows efficient cleaning of the machine.



Software

- Networking via LAN
- Central data exchange with Bizerba PC systems
- Efficient PLU management with integrated product image
- Password protected user management
- Remote support



Hygiene

- Protection type IPx5
- Efficient cleaning with foam and hose
- with mobile stand* also outside the production
- Guided run-off of meat and product juices
- Generous distance between components
- Easy disassembly without tools
- Removable components are dishwasher safe

Touch display

- Easy to operate, suitable for many glove types
- Clearly arranged, freely configurable user interface
- Clearly legible due to backlighting



Precision

- Integrated scale
- Integrated tendency control for target weight slicing
- Automatic call-up of formulations and machine setups via touch display

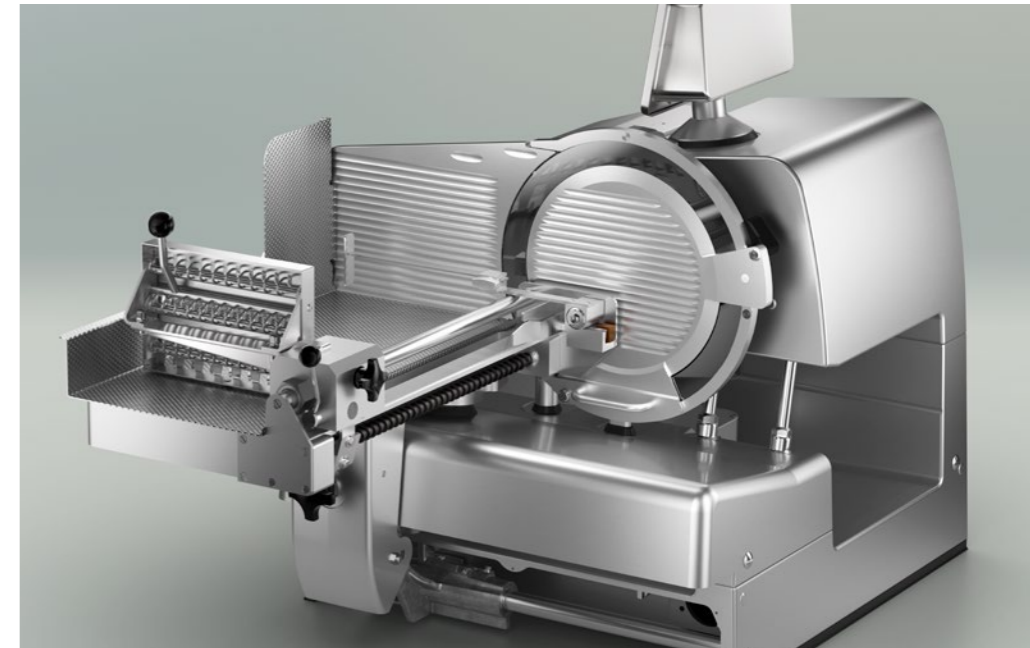
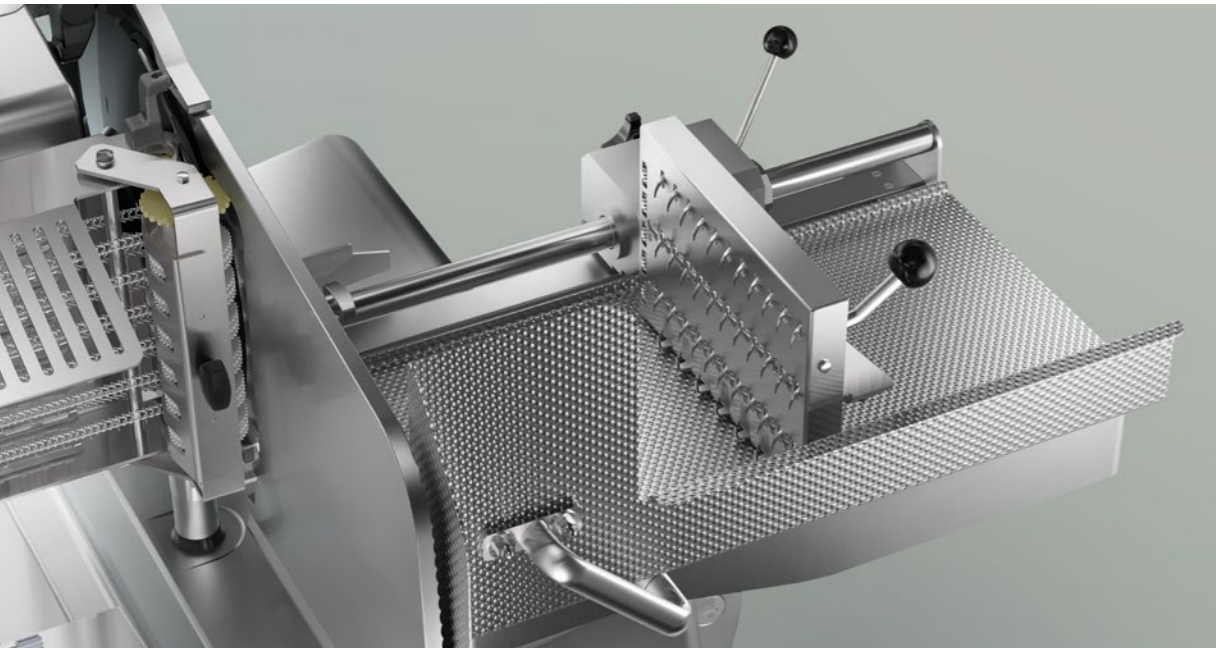
Emotion®**

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



* optional

Smart handling



Intuitive operation

With the VSI series we attached importance to modern operating comfort. The result: An intuitively operable touch display by means of which staff can safely operate the devices after brief initial training. All slicing parameters, e.g. product, slice thickness, number of slices and depositing pattern can be easily and individually changed via touch display or be loaded from the memory as a PLU. The customizable design with self-explanatory symbols ensure a clear dialog between device and operator. It helps to prevent errors and to keep a constant product quality. For even more ease of use and transparency an individual user profile may be assigned to each user group.

Intelligent networking

Fitted with data and control interfaces the VSI models smoothly integrate in the device and system landscape of your production. Perfect for an efficient work and data flow. Networked line solutions as well as numerous data based functions and services are possible. The spectrum comprises, e.g. the central backup of production data or software updates. Quick remote support is now also possible. Via the monitoring option of the Bizerba PC software you receive valid information on availability, performance and quality of your device. The optimal basis to monitor and control your production and to be prepared for the future.

Unique functionality

The intelligent VSI models make new functions possible. The Bizerba retail software ensures transparent device management. The device passport with machine number, location and further details on hardware and software is digitally shown. Perfect for optimally planned maintenance or quick service in case of a malfunction. This information is automatically sent to the service center via e-mail. Any further steps can thus be taken quickly. Ideal for efficient production with minimal downtimes.

Efficient product management

For an optimal product quality and quick product change the VSI models offer an efficient PLU management. Via saved formulations you automatically produce your fresh products in the correct slice thickness or desired depositing pattern. With the alphanumeric key you directly transfer even complex PLU numbers from ERP systems. Setting up a system sorted by product groups is also possible. The product image database additionally provides product safety for the operator.

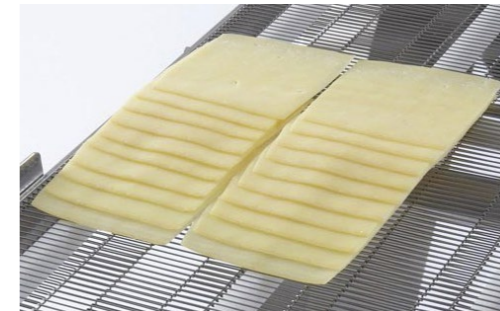
Optimal variety

You can offer your customers a broad range of diverse meat, cold cut and cheese products. With the accessories for the VSI models you can process different products in a gentle and fresh manner. From waver-thin ham up to steaks for barbecuing. For a quality you can taste, smell and mainly see the devices offer a broad spectrum of depositing types. Simply select a suitable pattern from the depositing system. Shaving portions can be as easily produced as cross-wise or lengthwise shingles. Stack heights of up to 90 mm and a circular pattern round up the spectrum.

Flexible integration

Among the VSI models you find a suitable solution for your production. For assisted sales at the fresh food counter the tabletop versions with and without scale are particularly suitable. Specifically for industrial production we have developed models with variable conveyors. Due to their compact, space-saving design these network capable models can be flexibly integrated in your production line, e.g. in combination with packaging machines, interleavers or tray dispensers.

All-round package



Hygiene

The hygienic design of the VSI models guarantees high-quality products and efficient cleaning. The ETL mark in the USA confirms the high NSF hygiene standard of the VSI series. Product juices drain towards the center of the machine. The production environment is therefore kept free from contaminants. Wide spaces between the components allow easy cleaning. Removable parts can be easily and quickly disassembled without tools and are dishwasher safe. Protection type IPx5 makes cleaning with foam and water hose possible – with mobile stand (optional) even outside the production environment.

Safety

For the VSI series operator protection is the top priority. The series complies with international safety standards. Our safety package avoids risks at every stage of the slicing process. The stable blade guard minimizes the risk of injury during operation, sharpening and cleaning. Operators are optimally protected from accidental intervention. Operator prompting and the compact design prevent unintentional start-up or start by third persons.

Ergonomic design

The VSI models have been ergonomically designed to allow you to concentrate fully on your work and your customers. The high-performance technology and the materials used together with the freely configurable touch display provide the best operational comfort without major effort. Thanks to the automatic machine setup you benefit from efficient processes and increased productivity. Working is effortless, clean and precise. The individual components can be disassembled easily and without requiring any tools at all. Therefore, also cleaning is done quickly.

Energy efficiency

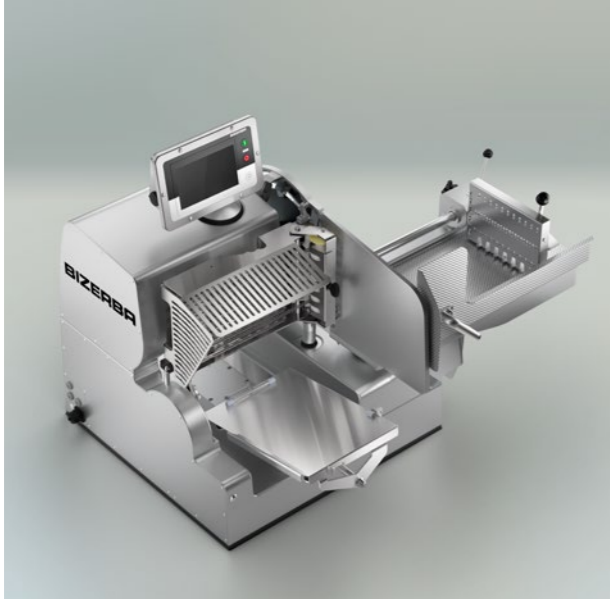
In the VSI series we have integrated a high-performance and energy-efficient motor concept. The cutting performance is outstanding. Even with difficult products you achieve a clean cut and perfect depositing. The Emotion® intelligent drive technology enables you to save energy costs with every slice: the motor adapts its performance to the individual resistance of the product. Meanwhile, you benefit from improved product quality: Only minimal heat is generated around the blade and components getting in contact with the product 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.

Integrated weighing technology

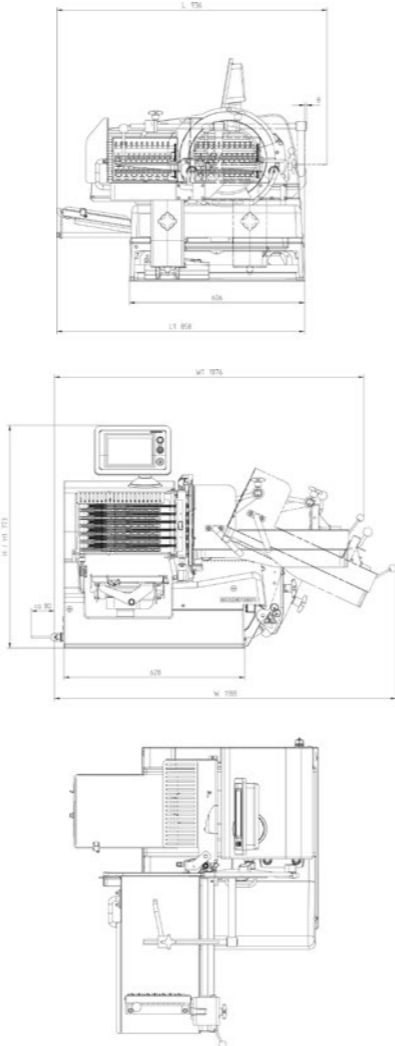
The VSI series represents real added value. With models VSI W und VSI TW we have developed integrated solutions which bring together the tasks of slicing and weighing in a single work step. You can even slice naturally grown products to target weight. The integrated tendency control makes it possible. Depending on the desired portion weight, the models automatically adjust slice thickness or number of slices during slicing. Your advantages: You slice precisely, benefit from minimal product remnants, reduce give-away and work without long distances between machines which saves time. Particularly suitable for active contact with the customer at the sales counter.

Tailor-made solution

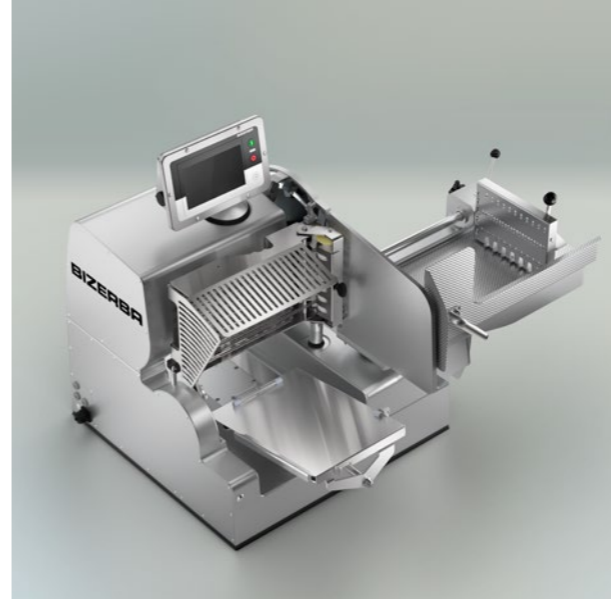
Based on its project and industry experience the Bizerba application team develops individualized solutions for you. Our experts will also support you after commissioning of your device – and you benefit from a high degree of investment protection. Experience reliable cooperation where all tasks are implemented in a controlled manner and in due time. Benefit from a structured and transparent approach concerning your project: You are informed about each relevant step. At the same time our application team takes future tasks of your company into account. It supports you in keeping development costs lean. We arrive at solutions quickly – and this pays off for you.



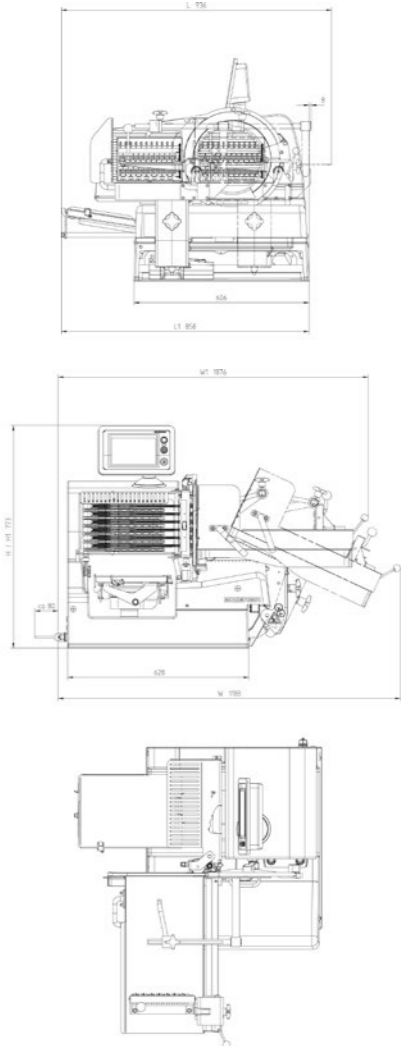
VSI

Highlights	Options	Dimensions
<ul style="list-style-type: none">– Fully automatic tabletop model, ideally suitable for selling at the counter– Hygienic design:<ul style="list-style-type: none">– Protection type IPx5– Efficient cleaning with foam and hose– Guided run-off of meat and product juices– Generous distance between components– Easy disassembly without tools– Removable components are dishwasher safe– Variable and manifold depositing: stacks, shingles, circular pattern, shaving– Compact design– Ergonomic and safe operation– Intuitive touch display– Networking via LAN and I/O interface– Emotion®:<ul style="list-style-type: none">– Intelligent drive technology– Reduced energy consumption– Minimal heat generation of device and product– Very low noise level	<ul style="list-style-type: none">– Individual equipment:<ul style="list-style-type: none">– Product holder– Product clamping– Carriage length for products of up to 600 mm– Shaving deflector– Blade: standard, Ceraclean®, cheese blade– Exclusive Ceraclean® surface finish:<ul style="list-style-type: none">– Blade cover and gauge plate– Excellent sliding properties for very sticky products– Rapid cleaning– Dishwasher safe– Mobile or stationary stand	

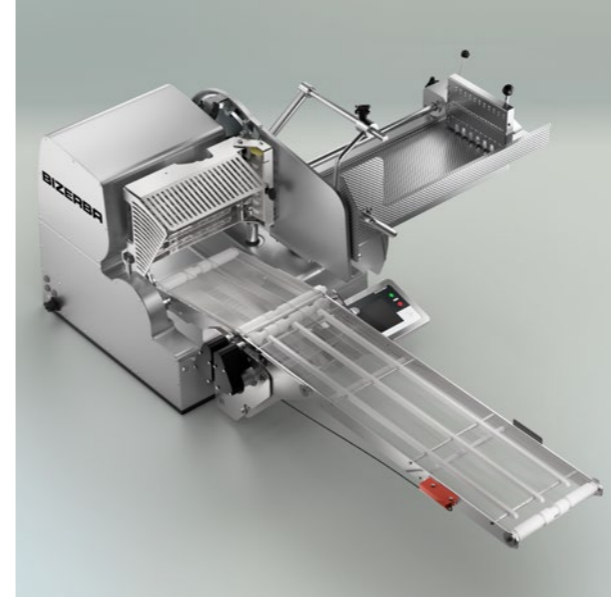
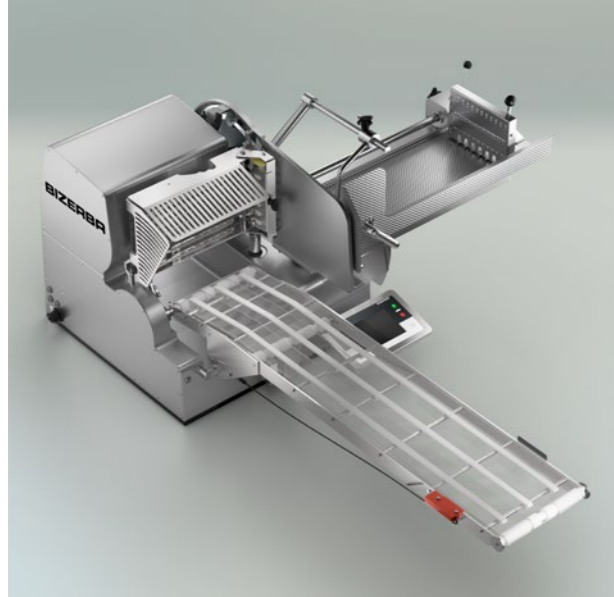
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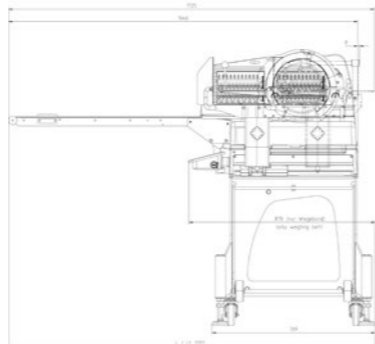
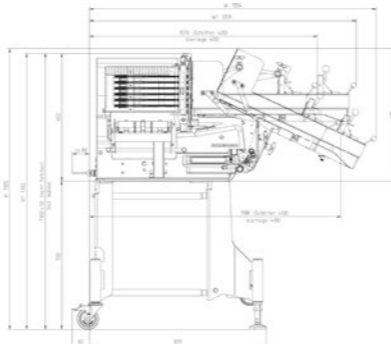
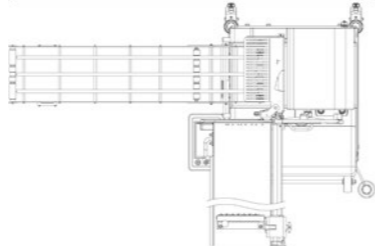
VSI W

Highlights	Options	Dimensions
<ul style="list-style-type: none">– Fully automatic tabletop model with integrated scale, ideally suitable for selling at the counter– Integrated tendency control: Target weight slicing within a portion– Hygienic design:<ul style="list-style-type: none">– Protection type IPx5– Efficient cleaning with foam and hose– Guided run-off of meat and product juices– Generous distance between components– Easy disassembly without tools– Removable components are dishwasher safe– Variable and manifold depositing: stacks, shingles, circular pattern, shaving– Compact design– Ergonomic and safe operation– Intuitive touch display– Networking via LAN and I/O interface– Emotion®:<ul style="list-style-type: none">– Intelligent drive technology– Reduced energy consumption– Minimal heat generation of device and product– Very low noise level	<ul style="list-style-type: none">– Individual equipment:<ul style="list-style-type: none">– Product holder– Product clamping– Carriage length for products of up to 600 mm– Shaving deflector– Blade: standard, Ceraclean®, cheese blade– Exclusive Ceraclean® surface finish:<ul style="list-style-type: none">– Blade cover and gauge plate– Excellent sliding properties for very sticky products– Rapid cleaning– Dishwasher safe– Mobile or stationary stand	

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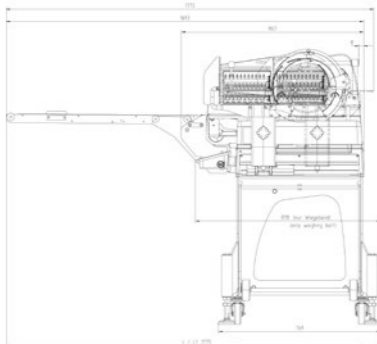
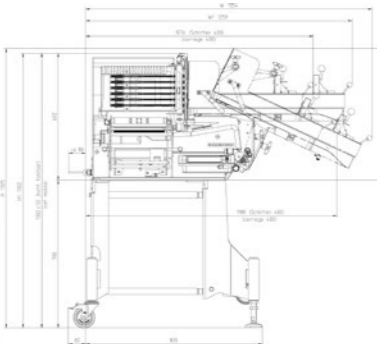
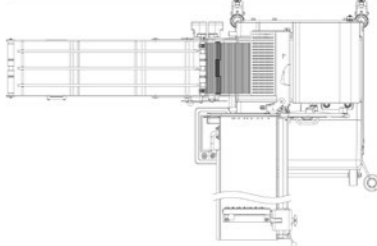


VSI T

Highlights	Options	Dimensions
<ul style="list-style-type: none"> Fully automatic model with conveyor, ideally suitable for line production Hygienic design: <ul style="list-style-type: none"> Protection type IPx5 Efficient cleaning with foam and hose Guided run-off of meat and product juices Generous distance between components Easy disassembly without tools Removable components are dishwasher safe Variable and manifold depositing: stacks, shingles, circular pattern, shaving Compact design Ergonomic and safe operation Intuitive touch display Networking via LAN and I/O interface Emotion®: <ul style="list-style-type: none"> Intelligent drive technology Reduced energy consumption Minimal heat generation of device and product Very low noise level 	<ul style="list-style-type: none"> Individual equipment: <ul style="list-style-type: none"> Product holder Product clamping Carriage length for products of up to 600 mm Shaving deflector Blade: standard, Ceraclean®, cheese blade Exclusive Ceraclean® surface finish: <ul style="list-style-type: none"> Blade cover and gauge plate Excellent sliding properties for very sticky products Rapid cleaning Dishwasher safe Mobile or stationary stand Conveyor belt versions I/O interface Light sensor or light scanner 	  

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VSI TW

Highlights	Options	Dimensions
<ul style="list-style-type: none"> Fully automatic model with conveyor and integrated scale, ideally suitable for line production Integrated tendency control: Target weight slicing within a portion Hygienic design: <ul style="list-style-type: none"> Protection type IPx5 Efficient cleaning with foam and hose Guided run-off of meat and product juices Generous distance between components Easy disassembly without tools Removable components are dishwasher safe Variable and manifold depositing: stacks, shingles, circular pattern, shaving Compact design Ergonomic and safe operation Intuitive touch display Networking via LAN and I/O interface Emotion®: <ul style="list-style-type: none"> Intelligent drive technology Reduced energy consumption Minimal heat generation of device and product Very low noise level 	<ul style="list-style-type: none"> Individual equipment: <ul style="list-style-type: none"> Product holder Product clamping Carriage length for products of up to 600 mm Shaving deflector Blade: standard, Ceraclean®, cheese blade Exclusive Ceraclean® surface finish: <ul style="list-style-type: none"> Blade cover and gauge plate Excellent sliding properties for very sticky products Rapid cleaning Dishwasher safe Mobile or stationary stand Conveyor belt versions I/O interface Light sensor or light scanner 	  

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VSI TW

VSI T

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 your VSI vertical slicer, 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 to suit your every need

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

If you would like to set up a personal meeting to discuss your on-site circumstances and possibilities, please contact us directly. Our customer advisors are always on hand to assist you, from the initial idea to detailed planning and from implementation to staff training. You can find details of how to contact us on the back page of this brochure.

Online

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. You can even experience our solutions from all angles 'virtually' for yourself. Simply visit our website to see more:

www.bizerba.com

Would you like to learn more?

Would you like to receive further and more detailed information about Bizerba 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.

Member of the Bizerba Group

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