



# Bread slicer B100

Oil-free slicing



**The Open World of  
Finest Weighing Solutions.  
Since 1866.**

**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 maximum 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.

In close collaboration with our customers and against a backdrop of technological advancement, we are working to improve our products on a daily basis – resulting in 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**



# More than average

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Slicing bread with the B100 for pure indulgence: Cut any bread oil-free and hygienically in precise slices. Products stay fresh for longer and your customer is completely satisfied. This is one of numerous advantages of our solution. Also ideally suitable for self-service.

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The B100 stands for best quality which you pass on to your customers. Our recipe for success: High standards by means of which you hygienically and safely slice your fresh products. An appealing design and sophisticated details which convince you during operation and cleaning. With numerous features and options the B100 is the right solution for your needs.

The result: Appetizing and cleanly sliced bread variety for your customers. Individual, time-saving and precisely processed. Whether you or your customers operate our practical solution is a matter of taste. Because both is possible with the B100. Simple, save and flexible.

# B100



## Safety

- Product holder for bread clamping
- Protective cover locked during slicing
- Crumb compartment locked during slicing



## Hygienic design

- Smooth, rounded surface without seams
- Oil-free slicing
- Cleaning without water
- Crumb compartment



## Self-service mode

- Simple self-service program
- Configurable keys
- Sophisticated safety concept



## Individuality

- Variably adjustable slice thickness
- Flexible use: halving, quartering or single cuts
- adjustable slicing speed

One of the qualities is oil-free slicing. Your fresh products stay fresh for longer with this hygienic technology. It helps to inhibit mildew growth and the transfer of germs on the cut surface. Another positive effect: The machine can be cleaned faster since it works oil-free.

Offer your customers bread slices in exactly the thickness they want. The slice thickness can be individually and easily regulated. This simple and save operating convenience also allows to use the bread slicer in self-service. Another helpful function of our powerful solution: The practical bagging unit. Freshly cut slices can be easily bagged.

# Simply offering more



## Hygiene

With the B100 you offer your customers best quality. With each bread. Slice by slice. Device parts touching the bread are made of food-grade material. The special highlight of our solution: You are slicing oil-free. It helps to inhibit mildew growth and the transfer of germs on the cut surface. Your products stay fresh for longer. Since the machine runs oil-free you clean the B100 in no time and without water. Its hygienic design, the crumb compartment and an integrated bread chute help prevent soiling. The membrane keyboard can also be cleaned quickly and easily. And for your protection the blade has a start lock when in cleaning position. It is easy to disassemble for thorough cleaning.

## Variety

The slicing technology of the B100 is easy and powerful. Process fresh variety with our blade. Produced in a durable quality it cuts almost any bread. Whether round or long, warm or soft loaves of bread. The result is always clean and precise. Due to the more powerful motor the B100 cleanly cuts even loaves having a hard crust or nuts in the dough without problems. And this is done with minimal time effort: You produce between 60 to 100 slices per minute. Effective slicing performance which also reliably works for round loaves having a diameter of up to 30 cm.

## Safety

We are experts in protecting you during slicing and cleaning. In doing so we are guided by an effective principle: Prevention. You will experience it during your daily work at many occasions when working with the B100. During the slicing process, crumb compartment and protective cover are locked automatically. Reaching into the slicing zone is thus avoided. To prevent uncontrolled situations, the product holder safely holds the bread. And when you clean the B100 you are reliably protected by the cleaning position of the blade. Since in this mode the blade can not be started.

## Ergonomics

Simple is better. If this is your aspiration you will enjoy working with the B100. With its compact stainless steel design it easily integrates in your store concept, for example when placed on a mobile stand. Our solution is designed in such a way that you can slice several loaves of bread next to each other. You gain more time for your customers. Three more details for effortless slicing and packaging: The smooth-running protective cover, a practical product support and the clever bagging unit.

## Individuality

Fulfill almost any customer wish with the B100. Because its functions make sure that each of your customers can enjoy every single slice of bread. Our single blade cutting system can also quarter or half loaves of bread. Via three configurable quick selection keys the B100 cuts loaves in defined slice thicknesses. If your customer wants more than standard you can individually set the slice thickness between 3 and 30 mm. A 2-stage speed setting and several blade versions ensure a scrumptious result.

## Self-service mode

This versatile bread slicer is ideally suitable for self-service. Its sophisticated safety concept and a simple self-service program make it possible. Easily change to self-service mode. Now your customers can easily operate the B100 via the clearly arranged keyboard. You preconfigured the individual keys. A step-by-step guide on a poster explains your customers how they slice bread to their preferred result.

# For top quality and reliable performance

In your day-to-day work with the bread slicer B100, you can rely on high-quality cleaning products and original consumables in Bizerba quality. Everything is perfectly matched to your products ensuring best possible results and longevity of your investment. A perfect example of teamwork with added benefits for you.

## B100

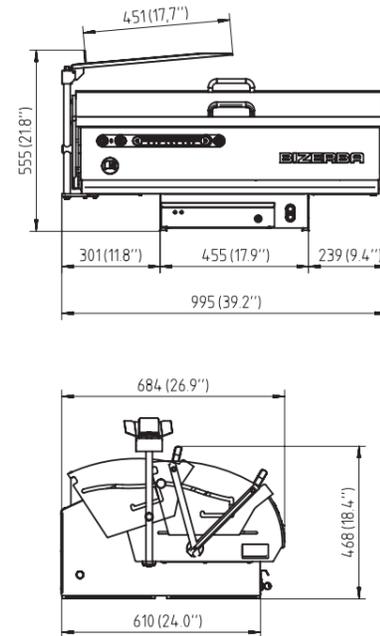
### Highlights

- Hygienic design:
  - Oil-free slicing prevents mould formation or germ transmission
  - Food-grade material for parts getting in contact with bread
  - Smooth, rounded surfaces without seams
  - Dirt-repellent membrane keyboard
  - Crumb compartment
  - Integrated bread chute
  - Removable protective cover
  - Removable blade including carrier
- Safe handling:
  - Start lock of blade in cleaning mode
  - Product holder for bread clamping
  - Locking of protective cover and crumb compartment during slicing
- Flexible use:
  - Variety of bread types
  - Halving, quartering or single cuts
  - Variable slice thickness: 3-30 mm
  - Use in self-service

### Options

- Individual equipment
  - Bagging unit
  - Stand
  - Product holder: with 7 or 13 teeth or round holder
  - Slice support: standard/125 mm or long/280 mm
  - Blade: specially serrated Teflon bread blade or serrated Teflon blade with specially ground edges

### Dimensions



Optimal functioning and constant availability of your devices and machines requires professional care. Our high quality cleaning agents play an important role here 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 for sensible 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.



**BIZERBA**

# Our service Professional on-site support



# Service redefined My Bizerba



We supplement the use of our bread slicer B100 with optimal service. Benefit from our experience and industry know-how. Our highly qualified service experts are at your service nationwide.

In order to obtain the maximum from your investments we are there for you with a multi-level service. This includes advice, start-up and installation of the B100 bread slicers as well as other services. Our perfectly matched modules ensure continuous availability.

#### Service modules

- Individually agreed service contracts
- Start-up including initial training and initial installation
- 24/7 service contract, optional
- Full support (spare parts, technical competence and on-site support)
- Large nationwide network of service experts who are quickly at your service and on-site
- A broad range of care and cleaning products
- Service hotline
- Customer training

We offer you solutions from a single source which can be customized and allow you to respond to any change in a flexible manner. No matter which modules you are combining for your solution: You benefit from costs which can be planned and efficient processes. And in best Bizerba quality.

| Products   | Services   | Contracts  |
|--|--|--|
| <ul style="list-style-type: none"> <li>- Hardware</li> <li>- Software &amp; Software Apps</li> <li>- Labels &amp; Consumables</li> <li>- Cleaning &amp; care kit</li> <li>- Starter kit</li> </ul> | <ul style="list-style-type: none"> <li>- Consulting</li> <li>- Installation</li> <li>- Maintenance</li> <li>- Stand-by</li> <li>- Financing</li> <li>- Training</li> </ul> | <ul style="list-style-type: none"> <li>- Service contracts</li> <li>- Smart contracts</li> </ul> |

# Information to suit your every need

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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.

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## **In person**

You personally want to inform yourself about solutions tailored to your local circumstances? Do not hesitate to contact us. Our customer advisors are always on hand to assist 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.

## **Online**

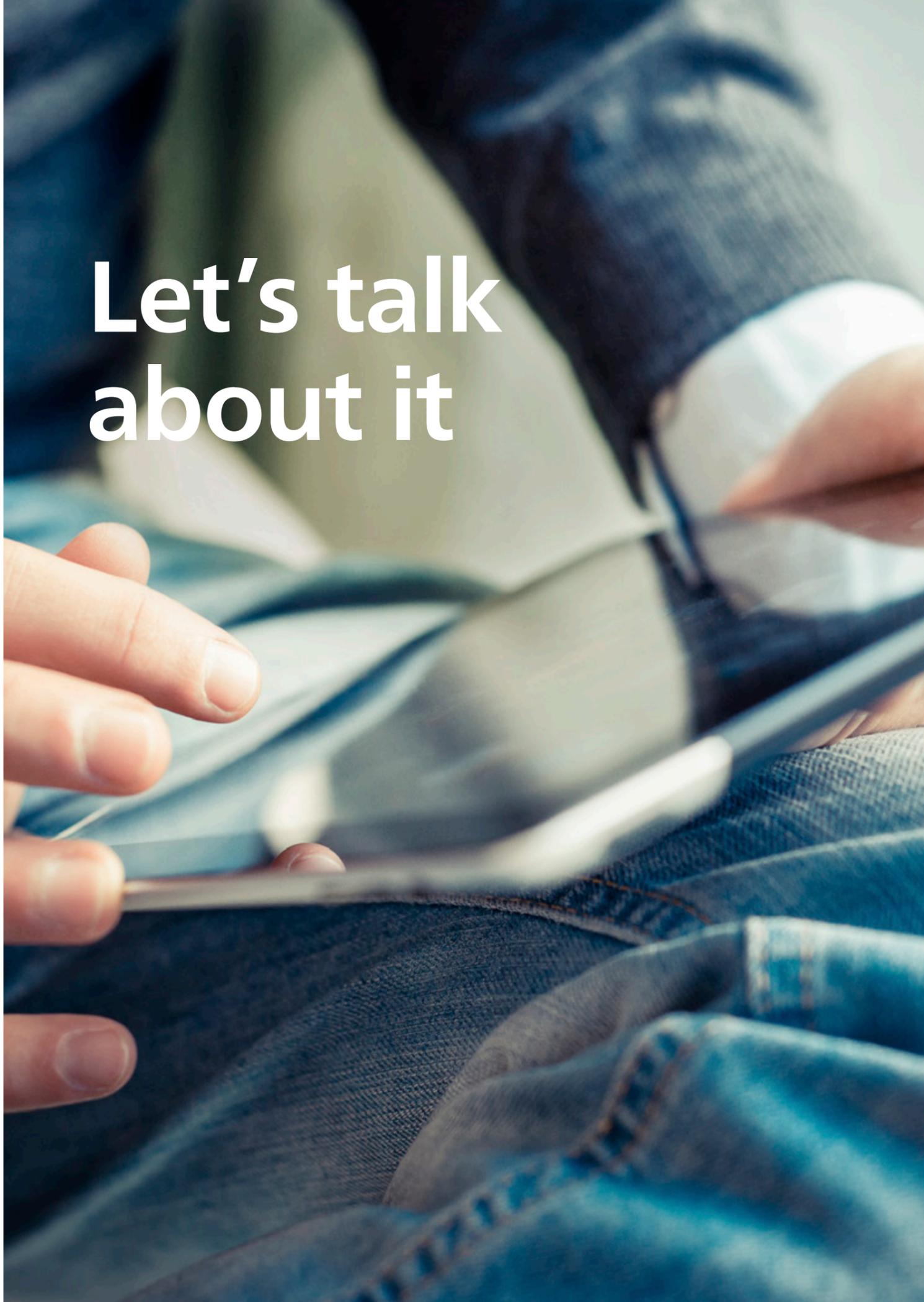
The Bizerba website provides a quick, easy and focused overview of all our product solutions as well as relevant topics relating to weighing,

packaging, pricing and labeling. 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](http://www.bizerba.com)**

## **Would you like to learn more?**

Are you keen to obtain 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.



# Let's talk about it

# Members of the Bizerba Group

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