

# BIZERBA

■ ... closer to your business

## The little powerhouse ...

... Validoline VSC 220: Safe – hygienic – strong



## Validoline

BIZERBA



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

**Perfectly suitable for little space  
in kitchens, bistros or retail**

The Validoline VSC 220 has the best features of a professional Bizerba slicer. It is easy in operation and due to intelligent details absolutely safe for the user. The removable parts can be washed in the dishwasher and can be mounted in a flash.

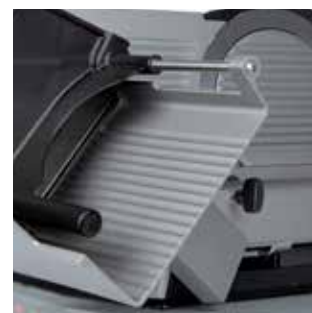
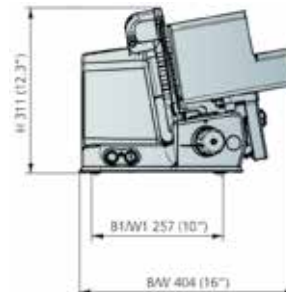
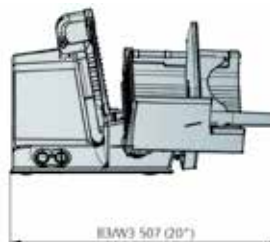
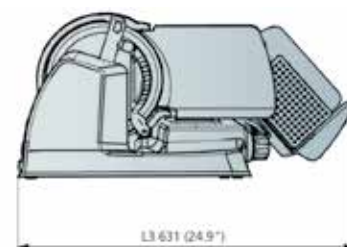
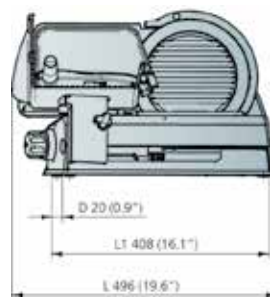
The Ceraclean® surface finish is not only very easy to clean, but it ensures that the sliced product slides smoothly over the carriage plate.

- High-quality Bizerba components and Ceraclean® surface finish
- 10° blade inclination for even more easy slicing
- No power consumption in standby mode

- User-friendly operation with highest safety standard
- Removable sharpener for improved safety and hygiene
- Guided outflow of meat and product juices
- Hygienic design through one-part machine housing and base plate
- Setting of slice thickness with fine thickness option
- Deflector, remnant holder plate and blade cover are completely removable
- All removable parts can be washed in the dishwasher
- Carriage can be tilted towards operator and is therefore perfectly suitable for little space

## Validoline VSC 220 ...

|                                     |  |
|-------------------------------------|--|
| ■ <b>Safety class</b>               | IP 33  |
| ■ <b>Voltage</b>                    | 120 V / 230 V  |
| ■ <b>Frequency</b>                  | 60 Hz / 50 Hz  |
| ■ <b>Power consumption</b>          | 230 V (50 Hz): 0.8 A nominal current consumption<br>120 V (60 Hz): 1.6 A nominal current consumption<br>Bizerba Ceraclean® |
| ■ <b>Surface finish</b>             |  |
| ■ <b>Installation surface</b>       |  |
| <b>L1 x B1 / L1 x W1</b>            | 408 x 257 mm / 16.1" x 10"   |
| ■ <b>Outer dimensions</b>           |  |
| <b>L x B x H / L x W x H</b>        | 496 x 404 x 311 mm / 19.6" x 15.9" x 12.3"   |
| ■ <b>Working surface</b>            |  |
| <b>L3 x B3 / L3 x W3</b>            | 631 x 507 mm / 24.9" x 20"   |
| ■ <b>Blade diameter</b>             | 220 mm / 8.7"  |
| ■ <b>Blade rotation speed</b>       | 120 U/min (230 V / 50 Hz)<br>144 U/min (120 V / 60 Hz)   |
| ■ <b>Blade position</b>             | 10° inclination  |
| ■ <b>Max. product size</b>          | Round: Ø 150 mm / 6"<br>Height: 130 mm / 5"<br>Width: 200 mm / 8"  |
| ■ <b>Setting of slice thickness</b> | Stepless 0 - 15 mm / 0 - 0.59"<br>Fine setting 0 - 3 mm / 0 - 0.12"  |
| ■ <b>Weight</b>                     | 13,7 kg / 30.2 lbs   |
| ■ <b>Packaging data</b>             | Box (L x B x H) 605 x 525 x 420 mm / 23.82" x 20.67" x 16.54"<br>Total weight approx. ca. 18 kg / 39.7 lbs                 |



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