

Automatic slicer w/LED saftey

BIZERBA

Food Service

Bizerba GSP series slicers are certified to the new NSF/ANSI 8-2012 standard.

Safety is our top-priority ...

... GSP HD i 90 series – automatic safety slicer ...

New safety illuminated dial!



Green means motor off gauge plate closed.



Red means gauge plate open or motor running.



- Energy Savings average of 50% savings over competitors' models
- Widest product carriage for increased capacity
- One piece anodized aluminum construction
- Fast and easy to clean, fewer seams, large radii
- Improved sealing against water and debris
- Largest and easiest to use remnant holder with 306 holding points
- $\hfill \blacksquare$ Unique design allows for the smallest end pieces, increased product yield
- The ability to adjust both the speed and the stroke of the carriage "on-the-fly" will speed up your operation
- The ergonomic design of the Bizerba GSP HD series sets the standard for safety, yield, hygiene, durability, and lowest overall cost of ownership
- Safety features: Shut off in slice thickness knob, adjustable blade shut off and start at zero (safe-only)
- Improved liquid and debris diversion from all control surfaces
- 3.5 "W x 11.13" H x 2.6" D thumb guard will for maximum protection
- Zero blade exposure during the cleaning process
- Remote sharpener is dishwasher safe for improved safety and hygiene
- One piece carriage with seamless thumb guard for highest hygiene standards
- Servo assist function reduces operator fatigue during manual mode
- Top quality gravity feed slicer with low-profile carriage for heavy product

Best blade in the industry

The unique design of our blade produces clean and consistent slices. The hardness results in a long lasting sharp edge. The life of the blade is dramatically longer than the competition. Our standard blade is the hardest, thinnest, largest, straightest blade in the industry.

- 13" diameter, chromium coated hard alloy
- 60-62 Rockwell hardness at the edge
- Accurate slicing on meats and even the most demanding cheese products over a wide temperature range







C.S.I. Division 11 | Section 400

Project Name:	AIA #
Location:	SIS #
Item Number:	

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Emotion(R) Technology -**Variable Frequency Drive Motor**

- 120 V, specialized data available on request
- 60 Hz I 1-phase AC current

Quantity:

- Frequency of nominal current 2.6 A
- Power consumption 0.240 kW
- Energy savings up to 60%
- Idle-running requires 45% less energy
- Stand-by mode 0.0 kW energy usage
- Cutting performance adapts to cutting resistance of the product
- Less heating of machine, cooler food-zone surface

Blade diameter

13" (330 mm)

Blade speed

255 r.p.m

Max. produce size

Round: 7.95" (202 mm) Height: 4.96" (126 mm) Width: 11.42" (290 mm)

Strokes per minute

Full: 30-40-50 Mid: 35-48-58 Short: 60-68-75

Slice thickness

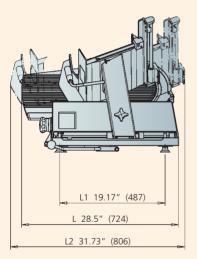
■ 0-0.94" (0-24 mm), infinitely variable

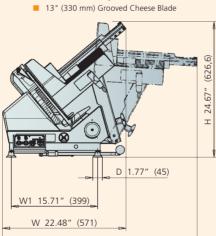
Thumb-guard rear wall

3.5"W x 11.13"H x 2.6"D (90 x 235 x 67 mm)

Gravity-feed slicing carriage

■ 40° inclined gravity feed





W2 35.39" (899)

H - Carriage inclination

- Carriage inclined 25° towards operator
 Carriage height positioned towards center
- of blade

Noise control drive system

~68.5 dB level - a 20% reduction in decibel pollution

Installation area

L x W) 20.94" x 17.48" (532 x 444 mm)

External dimensions

■ (L x W x H) 28.5" x 22.48" x 24.67" 724 x 571 x 627 mm)

Operating area

(L x W) 31.73" x 35.39" (806 x 899 mm)

Food Safety - Ingress Protection type

■ IP Solids level 3 I Liquids level 3

Weight of machine

122 lbs. 55 kg

Shipping Details & Dimensions

- Total Shipping Dimensions (L x W x H): 32.5" x 27.8" x 32" (826 x 706 x 813 mm)
- Total Shipping Weight: 150 lbs, 68 kg
- Cubic: Ft. 16.89, 0.48 m
- Density: 8.88 lb/cubic ft, 142.6 kg/cubic m

Additional equipment

- Vegetable chute 7"dia x 12"L (178 x 350 mm), 3 lb (1.36 kg) easy-gliding stomper
- 2"H (51 mm) Product fence
- Equipment Stand
- Extended Warranty













Warranty

The GSP HD Safety Slicer carries a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins with the date of purchase and, provided the unit is used properly in accordance with our instructions, is in full effect for one year from that date. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 4:30 p.m. local time, Monday to Friday. Bizerba will not pay overtime charges for work performed other than during normal business hours. Accessories have a 30-day replacement or repair warranty for the period beginning on the date of purchase. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately. Bizerba shall not be liable for any consequential, compensatory, incidental, or special damages. All warranty work must be performed by a factory authorized Bizerba Representative.

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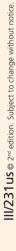
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