Emotion



Automatic slicer w/LED saftev

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-GCB series – automatic safety slicer ...

New safety illuminated dial!



Green means motor off gauge plate closed.



Red means gauge plate open or motor running.



The unique recessed grooved design of our blade assists in releasing product from the blade during slicing which minimizes product trailing. The vacuum release provides exceptionally clean and consistent slices in even the most demanding cheese slicing applications.

The hardness results in a long lasting sharp edge. The life of the blade is dramatically longer than the competition. Our recessed grooved blade is the hardest, thinnest, largest, straightest blade in the industry.

- Recessed grooved blade
- 13" diameter, chromium coated hard alloy
- 60-62 Rockwell hardness at the edge















- 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
- 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 wall 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

C.S.I. Division 11 | Section 400

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

BIZERBA

Food Service

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

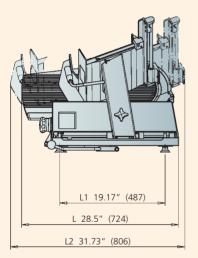
■ 0-0.94" (0-24 mm), infinitely variable

Thumb-guard rear wall

3.5"W x 11.13"H I '&"* "8'(90 x 235'I *+'mm)

Gravity-feed slicing carriage

■ 40° inclined gravity feed



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 ■ 13" (330 mm) Grooved Cheese Blade

H - Carriage inclination

Noise control drive system

decibel pollution

External dimensions

724 x 571 x 627 mm)

Installation area

Operating area

Weight of machine

122 lbs. 55 kg

of blade

Carriage inclined 25° towards operator
Carriage height positioned towards center

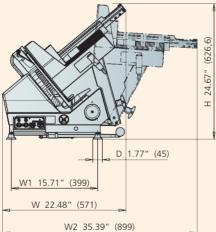
~68.5 dB level - a 20% reduction in

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

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

Food Safety - Ingress Protection type ■ IP Solids level 3 | Liquids level 3

■ (L x W x H) 28.5" x 22.48" x 24.67"











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.

Members of the Bizerba Group

Bizerba GmbH & Co. KG Wilhelm-Kraut-Straße 65 72336 Balingen Germany Tel. +49 7433 12-0

Fax +49 7433 12-2696 marketing@bizerba.de www.bizerba.com

Bizerba USA Inc. 1804 Fashion Court Joppa, MD 21085 USA

Tel. Office +1 732 565-6000 Tel. Service +1 732 565-6001 Fax +1 732 819-0429 us.info@bizerba.com www.bizerba.com

Bizerba Canada Inc. 2810 Argentia Road #9 Mississauga, Ontario I 5N 8I 2 Canada

Tel. +1 905 816-0498 Fax +1 905 816-0497 ca.info@bizerba.com www.bizerba.ca

Bizerba de México, S.A. de C.V. Av. Rio Mixcoac No. 157 Colonia Florida 01030 México, D.F. México

Tel. +52 55 5663-1397 Fax +52 55 5663-1296 contacto@bizerba.com.mx www.bizerba.com.mx

