

Manual slicer w/LED safety

# BIZERBA

■ **Food Service**

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

Safety is our top-priority ...

... GSP H i 90-GCB series – manual safety slicer ...

## New safety illuminated Dial!

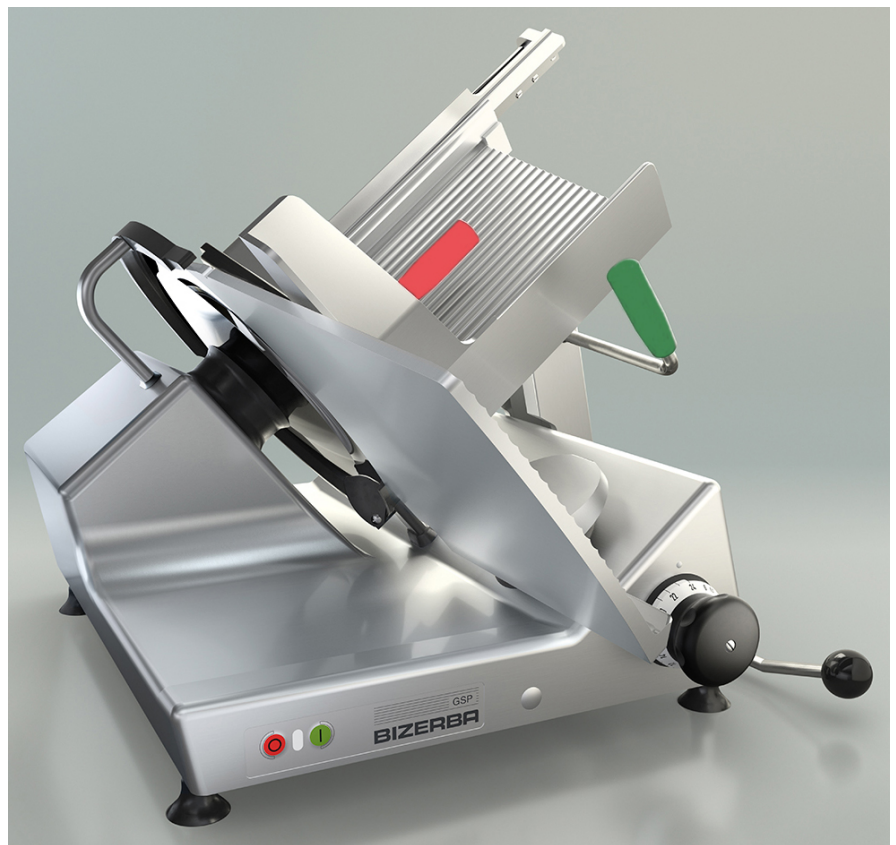


Green means motor off  
gauge plate closed.



Red means gauge plate  
open or motor running.

- 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
- Remote sharpener is dishwasher safe for improved safety and hygiene; spring-loaded dial insures correct and consistent sharpening
- The ergonomic design of the Bizerba GSP H series sets the standard for safety, yield, hygiene, durability, and lowest overall cost of ownership
- Low profile – reduces operator fatigue
- 3.5" W x 11.13" H x 2.6" D thumb guard wall for maximum protection
- Zero blade exposure during the cleaning process
- Patented carriage interlock system
- One piece carriage with seamless thumb guard for highest hygiene standards
- Safety features: shut off in thickness knob, adjustable blade shut off and start at zero (safe-only)
- Improved liquid and debris diversion from all control surfaces
- Top quality gravity feed slicer with low-profile carriage for heavy products



## Best cheese blade in the industry

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



Model #: GSP H i 90-GCB | Stock #: 913003019-GCB

C.S.I. Division 11 | Section 400

Project Name: \_\_\_\_\_ AIA # \_\_\_\_\_

Location: \_\_\_\_\_ SIS # \_\_\_\_\_

Item Number: \_\_\_\_\_

Quantity: \_\_\_\_\_

# BIZERBA

## Food Service

### 1-phase AC current

- 120 V, specialised data available on request
- 60 Hz
- Frequency of nominal current 3.5 A
- Power consumption 0.360 kW

### Blade diameter

- 13" (330 mm)

### Blade speed

- 319 r.p.m.

### Max. produce size

- Height: 4.96" (126 mm)
- Width: 11.6" (290 mm)
- Round: 8" (200 mm)
- Rectangular: 11.6 x 6.4" (290 x 160 mm)

### 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

### H - Carriage inclination

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

### Noise control drive system

- ~84.0 dB decibel level

### Installation area

- (L x W) 20.94" x 18.82" ( 530 x 480 mm)

### External dimensions

- (L x W x H) 28.54" x 23.07" x 23.46"  
725 x 586 x 596 mm)

### Operating area

- (L x W) 31.73" x 35.4" ( 806 x 899 mm)

### Food Safety - Ingress Protection type

- IP Solids level 3 | Liquids level 3

### Weight of machine

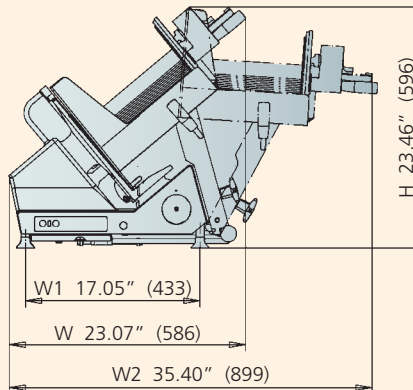
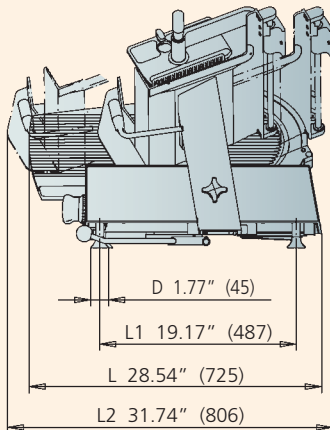
- 95.1 lbs, 43 kg

### 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: 124 lbs, 56.3 kg
- Cubic: Ft. 16.73, 0.47 m
- Density: 7.41 lb/cubic ft, 118.95 kg/cubic m

### Additional equipment

- Equipment Stand
- Extended Warranty
- 13" (330 mm) Grooved Cheese Blade



### Warranty

The GSP H 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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