

A close-up, high-contrast photograph of a Bizerba slicer. The image shows the sharp, curved blade on the left and the handle on the right. The blade has a fine, ribbed texture. The handle is smooth and features the Bizerba logo. The lighting is dramatic, highlighting the metallic surfaces against a dark background.

BIZERBA

■ ... closer to your business

■ ... A cut above ...

Bizerba Slicers

BIZE

Attractively, appetisingly presented and prepared food is the visiting card of a business. It encourages customers to buy and is visual evidence of the quality you provide. At first sight the customer knows: I've come to the right place and will get excellent produce.

...nice to see you, what can I get you today?



Just a moment, I'll get that right away

Whatever you have to slice, weigh and pack, Bizerba machines and systems provide you with efficient support in your daily business. Our food service solutions are in a class of their own, and the Bizerba Slicer programme in particular has a practical answer to every challenge. The result is greater freedom to present food attractively, provide professional advice and sell successfully.

Clean, safe and fast

Bizerba Slicers take a lot of work off your hands, whether in the manual, semi or fully automatic versions. It's fun working with them too, because they are well made, simple to operate and function without a hitch thanks to the highest quality materials and manufacture. We've thought of every detail, including how to clean the machines in a flash.

...Formal and functional design at its best...



Casing and all components coming into contact with the produce are made of anodised aluminium – it's robust, extremely tough and corrosion resistant



First-class, hollow ground blade with a hard chrome finish which keeps a sharp edge



Food holders and safety plates are made of high-quality, transparent plastic – they are unbreakable and food-safe



Approved under the EU Machine Directive for safety and hygiene by a certified testing laboratory

In modern butcher's and baker's shops and in the equivalent departments at food retailers customer service and staff efficiency should be as high as possible. This makes it all the more important to relieve staff of routine tasks, whether at the sales counter or in production, e.g. preparing and processing meat and sausages.



Complete solutions from a single supplier

The modular range of Bizerba service contracts is a simple and particularly effective way of ensuring that your investment remains ready for use by preventive maintenance and servicing. The broad array of services is completed by a wide assortment of original Bizerba accessories and the

financing and leasing solutions provided by BLG Bizerba Leasing.

Next generation retail concepts from a single supplier and with the expertise of specialists in fresh produce

It loves red meat

Bizerba Precision slicer VS 12 F

The ultimate ham actor

Bizerba Precision slicer VS 12 F-P

...à la carte and in style...



The precision slicing machines in the VS 12 series are suitable for manual slicing of sausages, ham, bacon, smoked meats, roast meat, fresh meat, stuffed meat, firm vegetables and bread. They are for use in butcher's shops and food retailers, delicatessens, bakers and industrial kitchens.

The VS 12 F is designed for slicing large pieces of food and has a supporting bar to minimise wastage. Parma and Serrano ham and all other speciality hams, even those on the bone, are best cut with the VS 12 F-P. Its special adjustable carriage allows you to fix the produce to be cut in any shape or position.

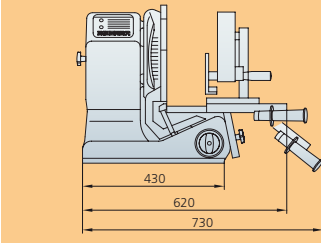
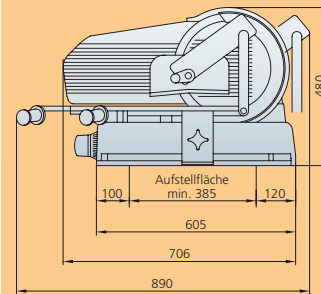
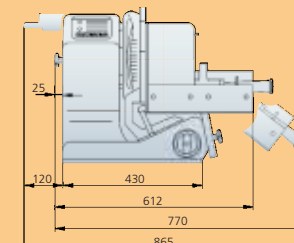
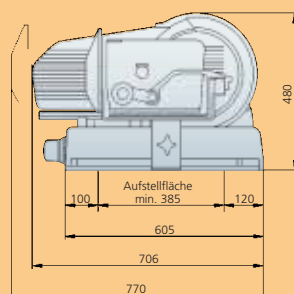
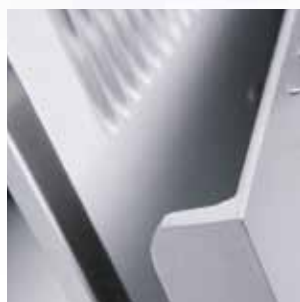



VS 12 F

- Food is moved smoothly towards the blade thanks to an extra large carriage
- No wastage thanks to supporting bar
- Easy carriage action thanks to the guide rails mounted in the machine casing
- Powerful motor
- Max. food size 306 x 260 mm (with cover); 315 x 260 mm (without cover)
- Slice width continuously variable from 0–24 mm
- Blade diameter 350 mm

VS 12 F-P

- Especially for slicing large hams, such as Parma or Serrano ham
- Produce can be fixed in any shape or position on a special carriage clamp
- Large platform surface area with extra slide
- Powerful motor
- Max. food size 325 x 260 mm
- Slice width continuously variable from 0–24 mm
- Blade diameter 350 mm



A delight to use

Bizerba Automatic precision slicer SE 12 D

...the ideal allrounder...



The SE 12 D is a powerful heavy-duty slicer with a diagonally mounted carriage, which can be operated manually or automatically. Its qualities really come to the fore in continuous professional operation, slicing voluminous heavy produce such as mortadella, large types of ham, bread and firm vegetables.

The carriage movement can be set to three different lengths, which in combination with the right carriage speed make it suitable for delicate produce. When fitted with the special Teflon-coated blade it is also ideal for cheese. As the SE 12 D is extremely flexible and requires very little effort to operate it is even used in fast food and catering businesses.



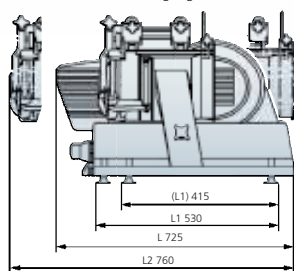


SE 12 D

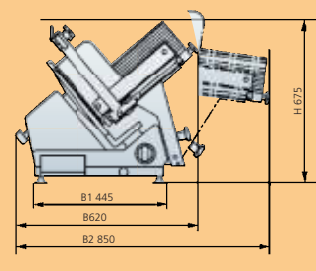
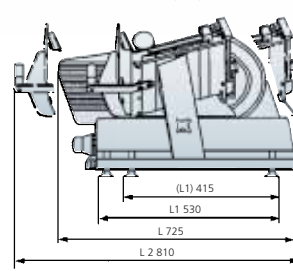
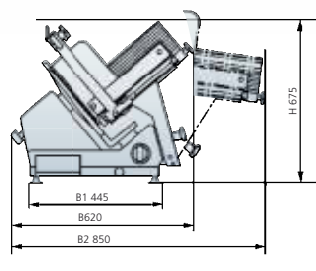
- Its low build means that produce can be placed on the platform with minimum effort
- The blade is powered by a low noise and maintenance free motor
- Carriage with large surface area and internal guide rail
- Carriage can only be tilted when slice width is set to less than "0"
- Sealed on/off switch and 150 mm wide hand guard at the rear of the carriage
- Simple to clean as produce holder and blade cover can be removed easily. The carriage can be tilted to any position.
- Blade diameter 330 mm



SE 12/D/0 mit Schlittenneigung 0°



SE 12/D/18 mit Schlittenneigung 18°



Delivers performance with every stroke

**Bizerba Fully automatic slicer
with conveyor belt A 400 FB**

...it never hooks, only slices...



Moving the produce automatically, slicing, layering and transporting – when it comes to slicing technology the A 400 FB doesn't need advice from anyone. Its memory can hold up to 99 different programmes for continuous operations. Its area of application is wherever different kinds of produce need to be processed economically.

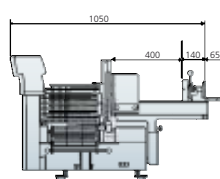
Programmes take care of everything according to the operator's instructions: stacking, fanning, shingling, the number of slices, portions and carriage strokes, produce size and slice width. Whether the produce to be sliced is sausage, ham, bacon, smoked, roasted and fresh meats or cheese, the cleanly cut slices are always carried fully automatically to the end of the optically monitored conveyor belt and laid out in a decorative and appetising way.



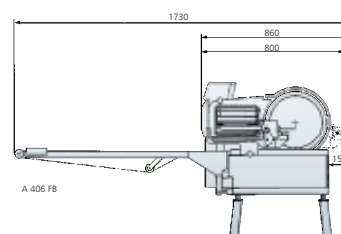


A 400 FB

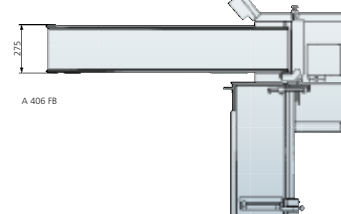
- Carriage with integral powered produce feed
- The product clamp retracts automatically once all produce has been cut
- Programmable, continuously variable adjustment of carriage strokes from 30–55 strokes/min
- Slice width set automatically according to programme (slice width 0.5–12 mm)
- Well set-out control panel with splash-proof sealed keyboard and easily legible, graphics-enabled LCD display
- Blade diameter 330 mm



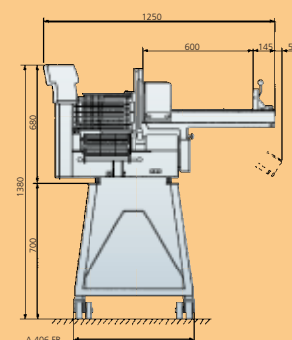
A 400 FB



A 400 FB



A 400 FB



A 400 FB

The full programme at the touch of a button

Bizerba Fully automatic slicer A 500

...the ultimate in slicing technology...

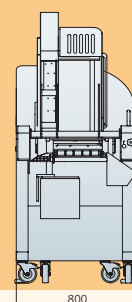
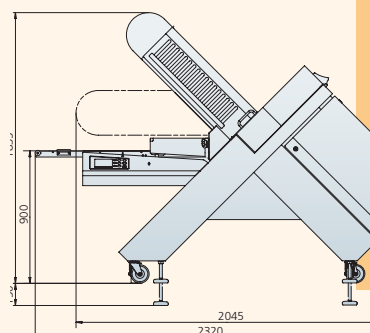


The new fully automatic A 500 slicer combines the decorative arrangement of sliced produce with industrial strength performance. If four small products are clamped together at the same time it can cut up to 1,000 slices per minute (4 x 250) both from symmetrical and uneven produce, mostly without any pre-freezing.

The different slicing programmes with individual parameters are simply saved as PLU via the touch screen terminal and recalled as needed.

A 500

- Number of slices, shingle distance, number of portions, distance between portions, slice width, pattern and stack size can be all be defined
- Integral powered product feed
- The carriage retracts automatically once all the produce has been cut
- Stops and restarts slicing operation independently as conveyor belt is cleared
- Blade can be sharpened on the machine without removing it
- Max. produce size 280 x 158 mm / 210 x 180 mm
- Slice width adjustable from 0.5–30 mm
- Blade diameter 460 mm

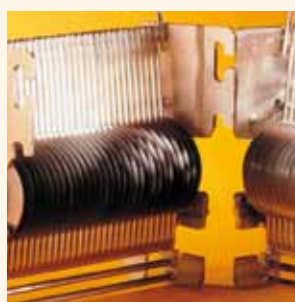


Safety at high speeds
Bizerba Strip slicer and
meat tenderiser S 111 Plus

...why not try cooking something different...



The meat tenderiser and strip slicer base unit S 111 plus is used to prepare meat and sausage for salads and pan-fry meals. Perfect all-round protection and delightfully easy handling enable fast, fatigue-free and efficient working. The raised feed aperture prevents operators touching the cutting wheels with their hands. Ease of use is just as important as the safety aspects. The wide outlet is accessible from three sides for easy inspection and is perfect for use with catering dishes for collecting the sliced produce. The cutters come in two parts and can be removed by hand for cleaning without tools or screws.



S 111 Plus

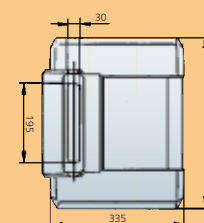
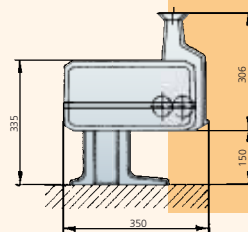
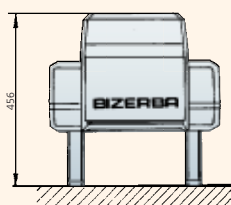
■ **Tenderiser insert S 011**

For preparing steaks and cutlets for fast frying; it guarantees much faster cooking times for nearly all cuts of meat.

■ **Strip slicer insert S 021**

For preparing tasty, fresh and appetising salads with strips of sausage, meat or cheese and for precise chopping of gyros, vegetables, cucumbers, mushrooms, fruit, onions etc.

- The machine cannot tip over and is very stable thanks to its broad base
- Casing in stainless steel and supporting legs in unbreakable modified polyamide
- Fast easy cleaning thanks to smooth, sealed surfaces



Much more flexible than a gate slicing machine

Bizerba Precision bread slicer BS 38

...half a loaf is better than no bread...



The BS 38 divides all kinds of bread loaves, even the crustiest ones, into slices of 3 to 30 mm in width. It also has a single slice function for preparing sandwiches efficiently. If the customer so desires, the machine can also cut loaves in half and into quarters. And all to the highest hygiene standards, as it operates without oil and is very easy to clean.

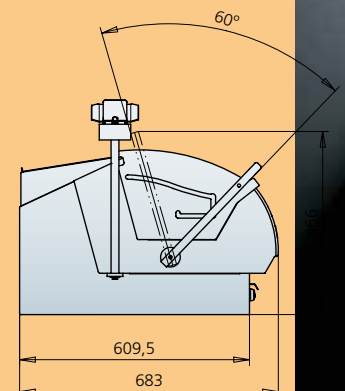
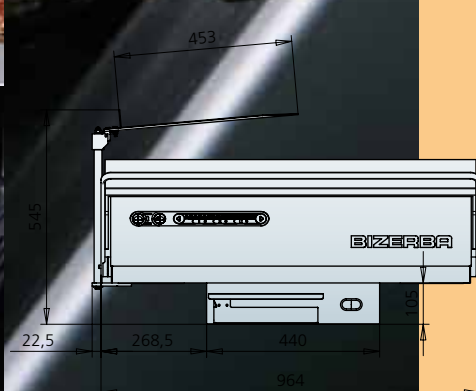
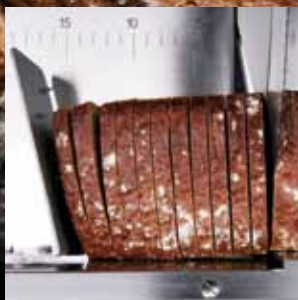
The oil-free slicing technology helps prevent mould forming and germs being transferred to the freshly cut surface of the bread. A special blade delivers the perfect cut without tearing special ingredients or damaging the crust. And due to its special safety features and operating menu the BS 38 can even be used in "customer self-service" areas.





BS 38

- Slices from long or round loaves in the customer's preferred width (3–30 mm)
- Three slice widths are programmable and can be recalled directly via memory keys
- Special holder ensures minimum final crusts
- Max. produce size 159 mm (round); 125 mm (square)
- Up to 100 slices per minute
- Blade diameter 250 mm
- Switch to adjust speed to the type of bread



BIZERBA

■ ... closer to your business



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