



## **VS12 vertical slicers** Modular variety



BIZERBA

# OPEN WORLD

## Our experience sets standards

We are a family-owned company guided by a commitment to tradition, sustainability and responsibility. Nowadays, based on our core competence of slicing and weighing technology, we offer our customers the industry's largest and most unique range of products and solutions as hardware, software and services, anywhere in the world.

As a globally operating technology company we are guided by our goal and commitment to achieve maxi-

mum results in terms of ergonomic design, hygiene, safety and efficiency. We believe we have a role to play in shaping our markets, and are continually setting new industry standards. We work every day to improve our products and solutions together with our customers and in the light of technological progress. The result are innovations which become new standards.

In order to continue to live up to these requirements, we focus on the highest possible quality standards

and internationally recognized technology standards in our development and manufacturing work. This is how we best support our customers in achieving maximum efficiency and profitable growth.

Our experience sets standards.

**That's what sets us apart. Bizerba**

# Excellent slicing results

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The Bizerba VS series stands for premium quality and defines global standards in terms of ergonomics, hygiene and safety. Modular vertical slicers that can be constructed in line with your own individual requirements. Even the integration of a scale is possible.

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Bizerba VS vertical slicers are the result of long-term experience in the industry and proximity to customers. The low design allows fatigue-free, ergonomic operation of the carriage while maintaining eye contact with the shopper.

This building-block principle gives you precisely the flexibility you need. Depending on the product, application area and requirement you find the optimal solution with the VS series. Whether manual, semi-automatic or fully auto-

matic operation – thanks to the wide range of configuration options and various accessories you always achieve precise and efficient slicing results.

The VS vertical slicers stand out in terms of perfect ergonomics and ease of cleaning. They comply with the highest safety and hygiene standards. And they are designed for optimum comfort during use. Efficient and sustainable in every phase of value creation.





# VS12 W

- Ergonomic design**
- Low design
  - Smoothly running carriage
  - Ergonomically adjustable gauge plate
  - Fatigue-free operation
  - Control via membrane keyboard
  - Sliding grooves in carriage plate + gauge plate + blade cover



**Safety**



- Remnant holder, hand guard and rear wall keep hands away from the hazardous area
- Blade guard ring and blade cover for safe handling

**Hygiene**



- Smooth, rounded surface without seams
- CeraClean® surface
- Generous distance between motor/tower and blade
- Removable, dishwasher-safe sharpener



**Emotion®\***

- Intelligent drive technology
- Reduced energy consumption
- Zero energy consumption when switched off
- Minimal heat generated in the device and hence in the product
- Very low noise level



**CeraClean®\***

- Exclusive surface finish
- Excellent sliding properties
- Easy product guidance
- Rapid cleaning
- Dishwasher safe



\* optional

Perfect and to-the-gram slicing – no problem for the VS12 W with integrated portion scale. The product can be sliced and weighed in a single working step which allows accelerating operation considerably. The vertical carriage ensures ergonomic, upright operation while providing an optimal view of the slicing result.

This individual and powerful slicer is suitable for a variety of products. The machine consists of a powerful blade drive which can be fitted with intelligent drive technology Emotion®. It adapts the power of the extremely quiet motor to the relevant product. Even in the case of heavy use the machine remains cool, helping your products to stay fresh for longer.

The optional CeraClean® surface of the VS12 W ensures optimal slicing results due to its excellent sliding properties and smooth running product guide. Thanks to the hygienic design with CeraClean® surface refinement the VS12 W can be cleaned very easily. Tool-free disassembly and dishwasher-safe attachment parts allow efficient cleaning.



# Flexible Ergonomic design



## Hygiene

The hygienic design of the VS series guarantees high-quality products and efficient cleaning. The aluminium-inoxal surface of the slicer is closed, smooth and has rounded edges. There is nowhere for dirt to collect. The blade cover prevents splashing of product residues. Surfaces refined with Ceraclean® impress thanks to their optimal non-stick and gliding properties: Liquids simply run off, and greasy and very sticky remnants can be removed quickly. Attachment parts are easy to clean and dishwasher safe. The same is true of the removable sharpener. The large distance between motor tower and blade also makes cleaning easier.

## Ergonomic design

The VS series have been ergonomically designed to allow you to concentrate fully on your work and your customers. The high-performance technology, the modular machine concept and the convenient control via membrane keyboard provide the best operational comfort. The low design and an adjustable gauge plate allow fatigue-free operation. You benefit from efficient processes and increased productivity: Slicing is intuitive, safe and effortless. The smooth running carriage supports easy slicing by means of its sliding grooves – even manually slicing of heavy product is done with minimal effort. Cleaning is done quickly: Tool-free disassembly of the components and the open design make it possible.

## Energy efficiency

In the VS series we have integrated a high-performance and energy-efficient motor concept. For powerful cutting performance, it is even possible to achieve a clean cut in dry-cured ham. The E-motion® intelligent drive technology enables you to reduce energy costs with every slice: the motor adapts its performance to the individual resistance of the product. Meanwhile, you benefit from improved product quality: Only a tiny amount of heat is generated around the blade and in the depositing area so that your products stay fresh for longer. An additional positive effect for your employees and customers alike is the fact that the motor is extremely quiet, contributing to a pleasant in-store atmosphere.

## Individual depositing types

Attractively presented products are appealing to shoppers and increase sales. Numerous depositing options allow perfect, hygienic portions and stacks. Thanks to an automatic depositing system of the VS12 A and VS12 D slices are laid out without manual handling for maximum hygiene and optimal product presentation. Shingling lengthwise and crosswise – the distance is freely selectable and the number of portions is constantly displayed. The entire depositing system can be easily and quickly disassembled for thorough and efficient cleaning.

## Integrated weighing technology

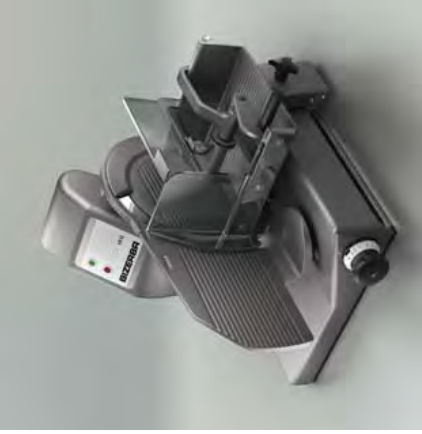
The VS series represents real added value. With the scales integrated in VS12 models, we have developed solutions which bring together the tasks of slicing and weighing in perfect harmony. The product can be sliced and weighed to target weight in a single working step which allows accelerating operation considerably. Waiting times are reduced and your staff has more time to interact with the customer. Your benefit: Service-counter employees work efficiently with everything close to hand while having optimal customer contact.

## Modularity

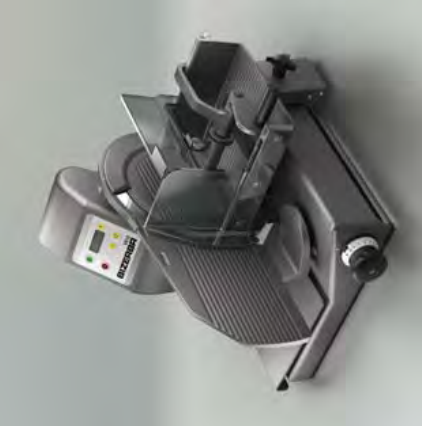
The modular machine concept of the VS12 series offers you numerous possibilities: Meat, sausages, cheeses and vegetables with a wide variety of textures and consistencies can all be sliced with the utmost precision, from wafer-thin sausage slices to thick slices of meat. With a flexible choice of settings, carriages, blade variants, blade diameter, fixation devices and special accessories you can find the optimum solution for every type of product. Even delicate products can be sliced very thinly with careful precision: The operator determines the optimal carriage speed and stroke length at all times. Even meat on the bone or dry-cured ham can be easily sliced with our special models VS12 F and VS12 FP.



# VS12



# VS12 W



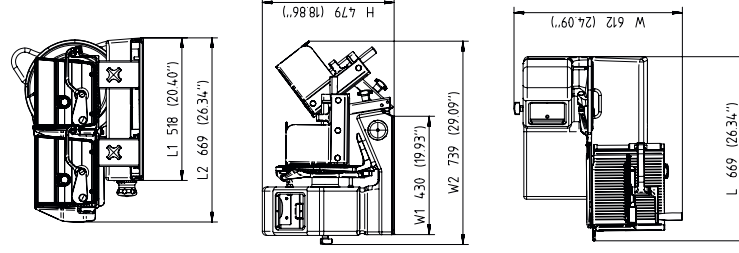
## Highlights

- Perfect hygienic design: disassemble without tools and dishwasher safe Ceraclean® attachment parts as well as large distance between blade and motor tower for ease of cleaning
- Fine adjustment of slice thickness between 0 - 3 mm
- Powerful Bizerba motor, optionally with intelligent motor control Emotion® for saving energy while the motor is even more powerful, low-noise operation and virtually no heating up of the depositing area
- Optional Ceraclean® surface refinement for easy cleaning
- Minimized risk potential since entire slicing area is covered during blade sharpening procedure

## Options

- Ceraclean®: Surface refinement
- Emotion®: Motor control for load-dependant energy consumption
- Blade options: Ceraclean® blade, cheese blade, bread blade
- Remnant holder variants: smooth, grooved, with spikes
- Product fixation device
- Bias cut device

## Dimensions



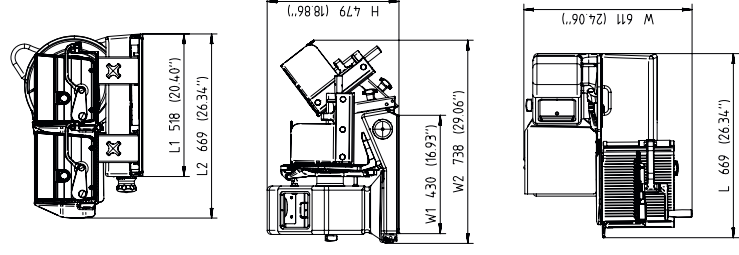
## Highlights

- Version with integrated portion scale up to 3 kg/2 g
- Perfect hygienic design: disassemble without tools and dishwasher safe Ceraclean® attachment parts as well as large distance between blade and motor tower for ease of cleaning
- Fine adjustment of slice thickness between 0 - 3 mm
- Powerful Bizerba motor, optionally with intelligent motor control Emotion® for saving energy while the motor is even more powerful, low-noise operation and virtually no heating up of the depositing area
- Optional Ceraclean® surface refinement for easy cleaning
- Minimized risk potential since entire slicing area is covered during blade sharpening procedure

## Options

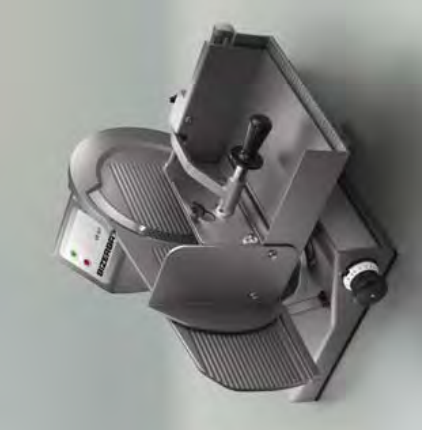
- Ceraclean®: Surface refinement
- Emotion®: Motor control for load-dependant energy consumption
- Blade options: Ceraclean® blade, cheese blade, bread blade
- Remnant holder variants: smooth, grooved, with spikes
- Product fixation device
- Bias cut device

## Dimensions





# VS12 F



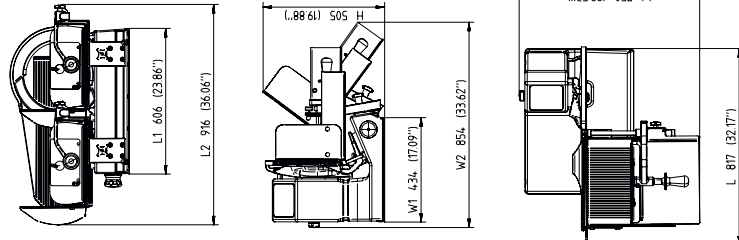
## Highlights

- Special feeding carriage for fresh meat
- Perfect hygienic design: disassembledly without tools and dishwasher-safe Ceraclean® attachment parts as well as large distance between blade and motor tower for ease of cleaning
- Fine adjustment of slice thickness between 0 - 3 mm
- Powerful Bizerba motor, optionally with intelligent motor control Emotion® for saving energy while the motor is even more powerful, low-noise operation and virtually no heating up of the depositing area
- Optional Ceraclean® surface refinement for easy cleaning
- Minimized risk potential since entire slicing area is covered during blade sharpening procedure

## Options

- Ceraclean®: Surface refinement
- Emotion®: Motor control for load-dependant energy consumption
- Blade options: Ceraclean® blade, cheese blade, bread blade
- Version with integrated portion scale up to 3 kg/2 g
- Remnant holder variants: smooth, grooved, with spikes
- Product fixation device
- Bias cut device

## Dimensions



# VS12 FP



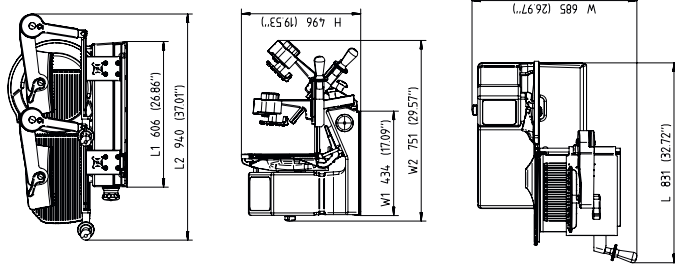
## Highlights

- Special feeding carriage for ham
- Perfect hygienic design: disassembledly without tools and dishwasher-safe Ceraclean® attachment parts as well as large distance between blade and motor tower for ease of cleaning
- Fine adjustment of slice thickness between 0 - 3 mm
- Powerful Bizerba motor, optionally with intelligent motor control Emotion® for saving energy while the motor is even more powerful, low-noise operation and virtually no heating up of the depositing area

## Options

- Emotion®: Motor control for load-dependant energy consumption
- Blade options: Ceraclean® blade, cheese blade
- Version with integrated portion scale up to 3 kg/ 2 g
- Remnant holder with spikes
- Product fixation device
- Bias cut device

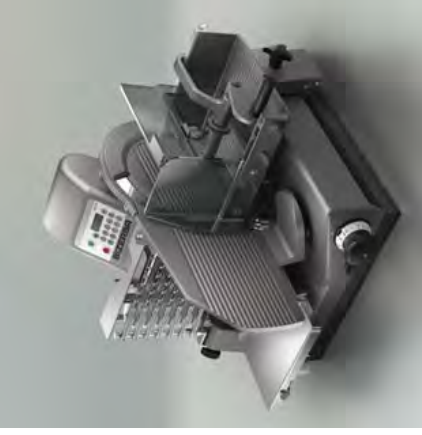
## Dimensions







# VS12 A



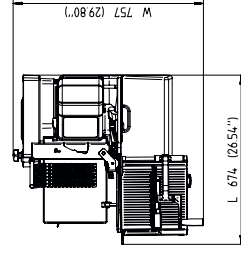
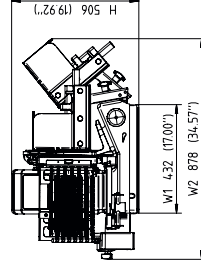
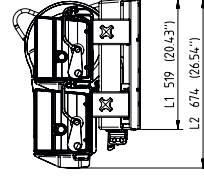
## Highlights

- Semi-automatic vertical slicer allows contact-free slicing
- Perfect hygienic design: disassembles without tools and dishwasher-safe Ceraclean® attachment parts as well as large distance between blade and motor tower for ease of cleaning
- Fine adjustment of slice thickness between 0 - 3 mm
- Powerful Bizerba motor, optionally with intelligent motor control Emotion® for saving energy while the motor is even more powerful, low-noise operation and virtually no heating up of the depositing area
- Optional Ceraclean® surface refinement for easy cleaning
- Variable and perfect portions: Stacks or shingles, also directly onto paper or foil
- Minimized risk potential since entire slicing area is covered during blade sharpening procedure

## Options

- Ceraclean®: Surface refinement
- Emotion®: Motor control for load-dependant energy consumption
- Blade options: Ceraclean® blade, cheese blade, bread blade
- Remnant holder variants: smooth, grooved, with spikes
- Round-plate

## Dimensions



# VS12 D

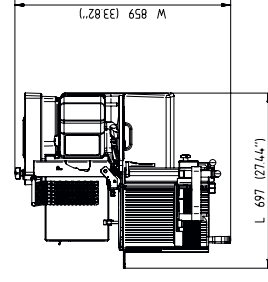
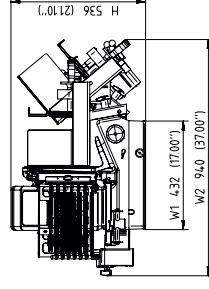
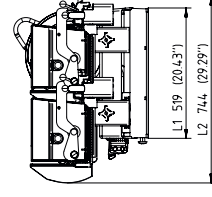
## Highlights

- Fully automatic vertical slicer allows touchless slicing
- Servo-supported manual operation
- Perfect hygienic design: Disassembles without tools and dishwasher-safe Ceraclean® attachment parts as well as large distance between blade and motor tower for easy manual cleaning.
- Fine adjustment of slice thickness between 0 - 3 mm
- Powerful Bizerba motor with intelligent motor control Emotion® for saving energy while the motor is even more powerful, low-noise operation and virtually no heating up of the depositing area
- Optional Ceraclean® surface refinement for easy cleaning
- Variable and perfect portions: Stacks or shingles, also directly onto paper or foil
- Minimized risk potential since entire slicing area is covered during blade sharpening procedure

## Options

- Ceraclean®: Surface refinement
- Blade options: Ceraclean® blade, cheese blade, bread blade
- Remnant holder variants: grooved, with spikes
- Shaving deflector
- Extended carriage for extra long portions
- Round-plate

## Dimensions



# All possibilities at a glance

Product	What?										Application			Dimensions		Slicing performance		Max. product sizes
											Application area			Slices/min		Product sizes		
	Sausages/cold cuts	Meat, fresh	Ham with bones	Cheese	Fruit/Veg	Bread	Pesticid	Presentation	Assisted sales	Real area (counter)	Industrial	Blade Ø [mm]	Installation area [mm x mm]	Product sizes round Ø [mm]	Product sizes square □ [mm]			
<b>Vertical slicers, manual</b>																		
VSC220	•	•	•	•	•	•	•	•	•	•	•	220	408x257	150	200 x 130			
VSC280 (150 mm, aluminum, one-part)	•	•	•	•	•	•	•	•	•	•	•	280	503x371	195   170	230x170   230x160			
VSC280 (150 mm, transparent carriage)	•	•	•	•	•	•	•	•	•	•	•	280	503x371	192   170	215x170   230x170			
V512	•	•	•	•	•	•	•	•	•	•	•	280	466x395	190	230x165			
V512 W	•	•	•	•	•	•	•	•	•	•	•	330	520x480	225	260x175			
V512 F 330	•	•	•	•	•	•	•	•	•	•	•	330	605x430	225	310x175			
V512 F 350	•	•	•	•	•	•	•	•	•	•	•	350	605x430	270	315x245			
V512 F 370	•	•	•	•	•	•	•	•	•	•	•	370	605x430	267	363x228			
V512 FP	•	•	•	•	•	•	•	•	•	•	•	350	605x430	263	307x237			
V512 FP 370	•	•	•	•	•	•	•	•	•	•	•	370	605x430	263	335x228			
<b>Gravity feed slicers, fully automatic/semiautomatic</b>																		
V511 A (with product depositing)	•	•	•	•	•	•	•	•	•	•	•	280	462x395	145	230x145			
V511 A (w/o product depositing)	•	•	•	•	•	•	•	•	•	•	•	280	462x395	190	230x145			
V512 A (with product depositing)	•	•	•	•	•	•	•	•	•	•	•	330	515x430	180	240x175			
V512 A (w/o product depositing)	•	•	•	•	•	•	•	•	•	•	•	330	515x430	225	260x175			
V512 D (with product depositing)	•	•	•	•	•	•	•	•	•	•	•	330	515x430	180	240x175			
V512 D (w/o product depositing)	•	•	•	•	•	•	•	•	•	•	•	330	515x430	225	260x175			
V51	•	•	•	•	•	•	•	•	•	•	•	330	606x628	225	240x180			
<b>Industrial slicers</b>																		
V51 T	•	•	•	•	•	•	•	•	•	•	•	330	769x835	225	240x180			
A550	•	•	•	•	•	•	•	•	•	•	•	420	1281x800	180	210x180			
A650	•	•	•	•	•	•	•	•	•	•	•	420	1281x800	180	210x180   275x150			
<b>Gravity feed slicers, manual</b>																		
GSC280 (150 mm, aluminum, one-part)	•	•	•	•	•	•	•	•	•	•	•	280	535x423	165   145	230x120   230x100			
GSP V (25° Low, EU)	•	•	•	•	•	•	•	•	•	•	•	330	532x478	228	290x160			
GSP V (25° High, USA)	•	•	•	•	•	•	•	•	•	•	•	330	532x478	202	290x126			
GSP H 0°	•	•	•	•	•	•	•	•	•	•	•	350	532x478	260   235	290x246   290x235			
GSP H 18°	•	•	•	•	•	•	•	•	•	•	•	330	532x478	235   220	290x188   290x160			
GSP H 25° Low	•	•	•	•	•	•	•	•	•	•	•	330	530x480	228   210	290x160   290x130			
GSP H 25° High	•	•	•	•	•	•	•	•	•	•	•	330	530x480	202   180	290x126   290x100			
<b>Gravity feed slicers, fully automatic/semiautomatic</b>																		
GSP HD 18° Low	•	•	•	•	•	•	•	•	•	•	•	330	532x444	235   220	290x188   290x160			
GSP HD 18° Low – clamping carriage	•	•	•	•	•	•	•	•	•	•	•	330	532x444	208   208	270x153   270x130			
GSP HD 25° Low	•	•	•	•	•	•	•	•	•	•	•	330	532x444	228   210	290x160   290x130			
GSP HD 25° High	•	•	•	•	•	•	•	•	•	•	•	330	532x444	202   180	290x126   290x100			

..... Semi-automatic machine: Automatic depositing – manual carriage, e.g. V511 A and V512 A  
 ..... Automatic machine: Automatic depositing – automatic carriage, e.g. V512 D

**Legend**  
 • Suitable for use  
 ⊖ Possibly suitable for use for the respective application  
 × Not suitable for this purpose

# For top quality and reliable performance

In your day-to-day work with the VS series, you can rely on high-quality cleaning products and original consumables in Bizerba quality. Everything is perfectly matched to your products ensuring the best possible results and longevity of your investment. Benefit from perfect team work.

Optimal functioning and constant availability of your devices and machines requires professional care. Our high-quality cleaning agents play an important role since they are specifically developed for demanding conditions in retail, industry and food service. They are easy to use and show impressive results: Perfect cleanliness providing protection as well as disinfecting hygiene of sensitive components and smooth surfaces. For each material whether stainless steel, plastic or glass, we have a suitable cleaning agent in our comprehensive assortment. Clean solutions for your work area or production facility.



# Information for every requirement

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There are various quick and effective routes to finding the perfect solution for your company. Whether you would like to contact us online or prefer to arrange a face-to-face meeting, Bizerba is always happy to help.

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## In person

You personally want to inform yourself about solutions tailored to your local circumstances? Do not hesitate to contact us. Our customer advisors would be pleased to inform you. From the idea of planning measures up to the implementation and training, our customer service representatives are at your service. You can find details of how to contact us on the back page of this brochure.

## Would you like to learn more?

Would you like to receive further and more detailed information about Bizerba's products? If so, please contact us. Whether these are dimensional drawings, technical information or interface descriptions. We are happy to advise you. If you are looking for a fast and reliable way to find the right solutions for your company, there are various routes to the perfect result. Whether you would like to contact us online or prefer to arrange a face-to-face meeting, Bizerba is always happy to help.

## Virtual

The Bizerba website provides a quick, easy and focused overview of all our product solutions as well as relevant topics relating to weighing, packaging, pricing and labeling. Experience our solutions from all sides. Our solutions can be viewed virtually in a short video or 360° animation. Simply visit our website to see more:

[www.bizerba.com](http://www.bizerba.com)



# Members of the Bizerba Group

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