

Validoline

Compact convenience



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. In close collaboration with our customers and against a backdrop of technological advancement, we are working to improve our products on a daily basis—resulting in 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.



Powerful diversity

The Validoline series with its compact and ergonomic design is perfectly tailored to your needs. You are flexible, e.g. when selecting a location or type of product. Highest standard concerning safety, hygiene and energy efficiency.

Our manual vertical slicers can be easily integrated in your processes. They are of high quality and durable with a space-saving compact design. Ideally suitable where space is at a premium in the gastronomy sector, in retail, specialist food stores or catering. The Validoline models show their qualities in day-to-day operation. They can be installed in a flexible manner and offer true diversity when selecting products.

During operation and cleaning our models are impressive even as integrated slicing and scale solutions due to their safe convenience. The ergonomic design and the smooth Ceraclean® surface make it possible. The intelligent motor control Emotion® not only lets you slice in a powerful and precise manner. You even lower your energy costs slice by slice.

Validoline VSC 280

The manual VSC 280 offers you maximum performance in a small space—ideally suitable for small kitchens. This also applies to the GSC 280 gravity feed slicer. Ergonomics is top priority as far as the compact VSC 280 is concerned: A blade inclination of 10° allows easy sliding of the product. And this effect is reinforced by the smooth Ceraclean® surface.

You are flexible when selecting products. You are assured of precise, effortless and energy-saving slicing. This is made possible by the intelligent motor control system, Emotion®. It adapts the power of the extremely quiet motor to the resistance of the product to be cut. An additional advantage: Even in the case of heavy use the machine remains cool, helping your products to stay fresh for longer.

Furthermore, the hygienic design of the VSC 280 contributes to optimal product quality and efficient cleaning of the slicer—even in case of stubborn cheese remnants. In this respect, you are supported by the outstanding non-stick properties of the Ceraclean® surface finish among other things. The sophisticated safety concept offers you optimal protection—during slicing and cleaning.



Ergonomic design

- Easy sliding of product due to 10° blade inclination
- Smoothly running carriage
- Optimal overview
- Sliding grooves in the carriage plate
- Upright operation
- Fatigue-free operation



Safety concept

- Closed blade cover with intelligent quick-close system
- Carriage can only be tilted with the blade covered
- Sharpener completely covers the blade

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

 **Emotion®**

Ceraclean®

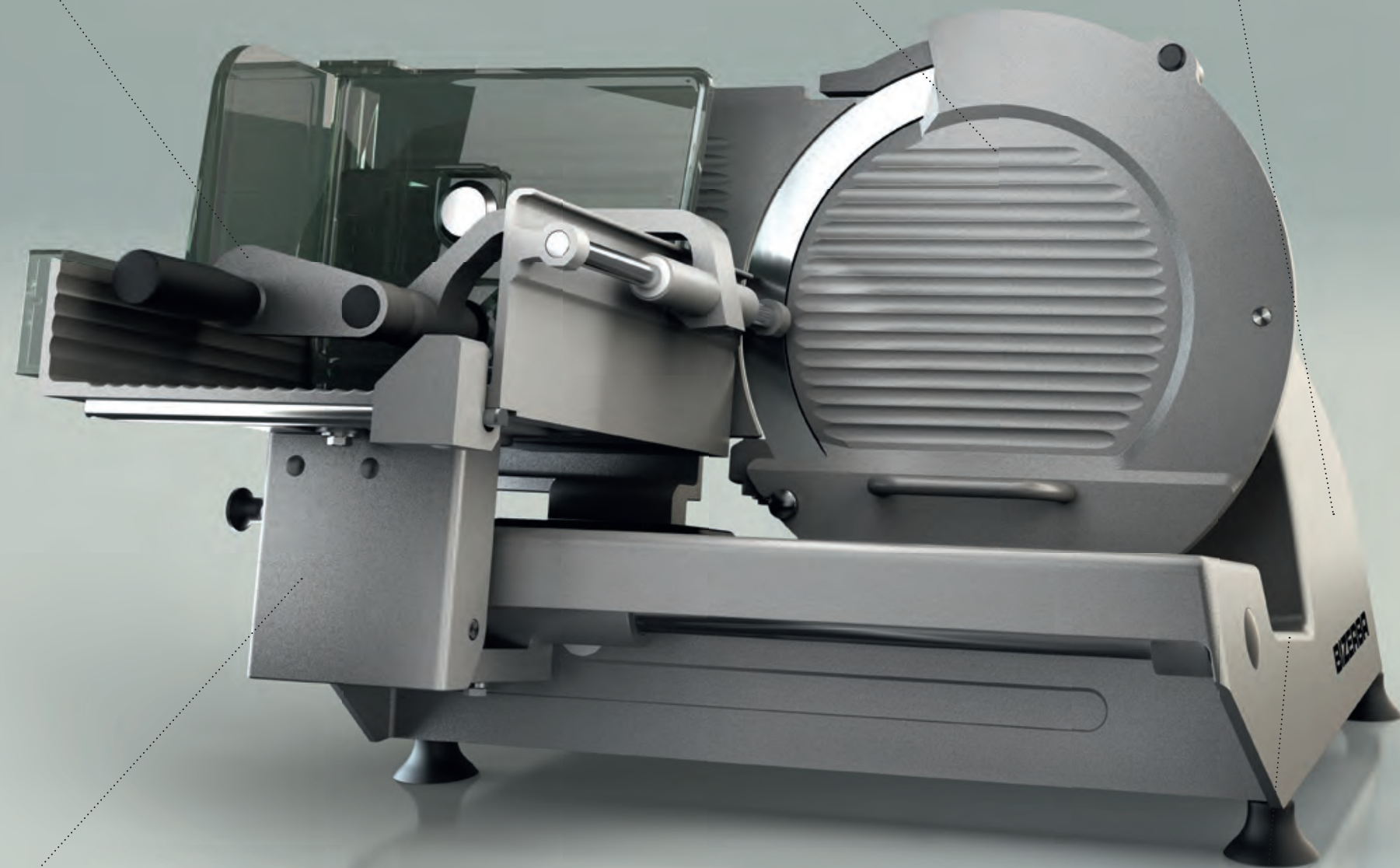
- Exclusive surface finish
- Excellent gliding properties
- Easy product guidance
- Rapid cleaning
- Dishwasher safe

 **Ceraclean®**

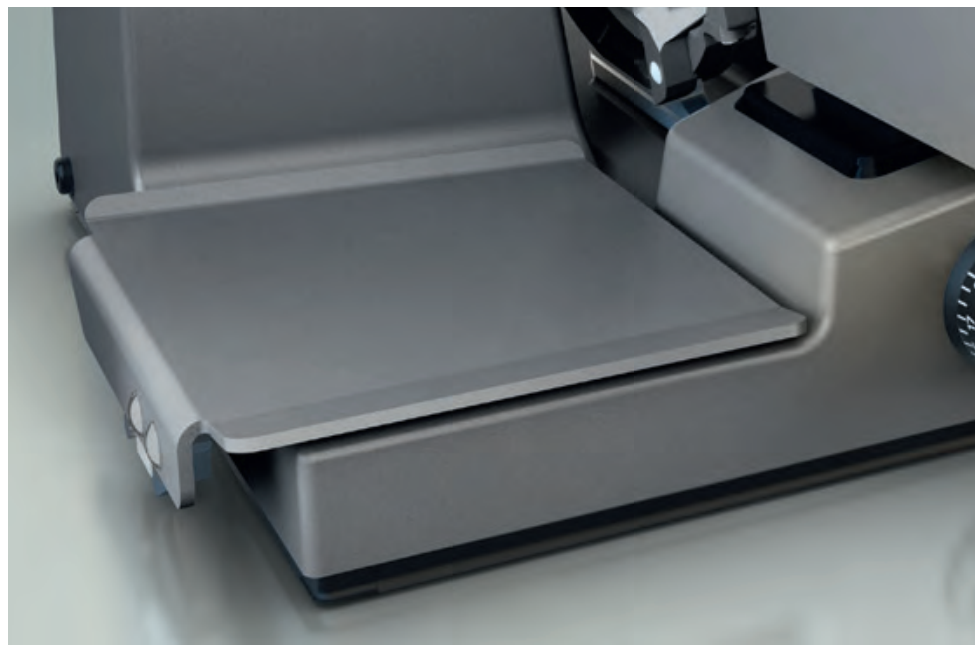


Hygienic design

- Smooth, rounded surface without seams
- Drain on gauge plate
- Guided run-off of meat and product juices
- Ceraclean® surface
- Generous distance between motor tower and blade
- Sharpener, remnant holder plate and blade cover: removable and dishwasher safe



More free space



Hygiene

The hygienic design of the Validoline series guarantees high-quality products and efficient cleaning. The large distance between blade and motor tower makes cleaning easier. Also including cleaning by hand: The surface of the slicer is closed, smooth and has rounded edges. There is nowhere for dirt to collect. Juices from the sliced products run off via the drain integrated in the gauge plate. The blade cover prevents any splashes from the remaining product. 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. The surfaces are easy to clean and dishwasher safe. The same is true of the removable sharpener.

Safety

In the Validoline series, operator protection is the top priority. The series complies with international safety standards. Our safety package avoids risks at every stage of the slicing process: Made of one piece, the compact design with its feet at the bottom offers extra stability. A shifting of the slicer is thus prevented. The blade cover minimizes the chance of injury during operation. The sharpener also optimally protects the employee from accidentally reaching into it thanks to the precisely defined sharpening and honing position.

Ergonomic design

The Validoline series have been ergonomically designed to allow you to concentrate fully on your work and your customers. The high-performance technology and the materials used have all been selected to provide the best operational comfort. 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 in case of heavy product. Working is effortless, clean and precise. The individual components can be disassembled easily and without requiring any tools at all. Cleaning is a breeze, e.g. thanks to the patented quick-close system for the innovative blade cover.

Energy efficiency

In the Validoline 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 intelligent drive technology Emotion® enables you to reduce energy costs with every slice: the motor adapts its performance to the individual resistance of the product to be cut. 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.

Integrated solution

The Validoline series represents real added value. The VSC 280 W combines the functions of slicing and control weighing. Ideally suitable for short distances and "accurate to within a gram" weight. The Validoline Flex combines the VSC 280 with the legal-for-trade retail scale K-Class Flex II. The result: A multifunctional retail solution which complies with international standards and offers you top-class ergonomics during operation and cleaning alike. Your advantages: Service-counter employees work efficiently and multifunctionally with everything close to hand, facilitating active customer contact. From advising, slicing, weighing, packing and payment transactions to information on the customer display. The energy-efficient K-Class II PC scale can be easily integrated into your own particular service-counter environment.

Flexibility

The compact, space-saving design of the Validoline offers you additional options—in terms of space and selecting products. With the accessories of the models you find suitable solutions for all your products. Meats, sausages, cheeses and bread with a wide variety of textures and consistencies can all be sliced with the utmost precision. The motor housing leaves room for thick slices and ensures that slices of bread are released in a gentle curve without damage. The fine adjustment integrated in the slice thickness knob allows very thin slicing of cold cuts.



VSC 280

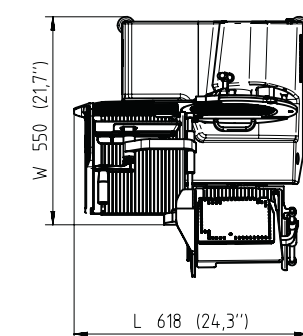
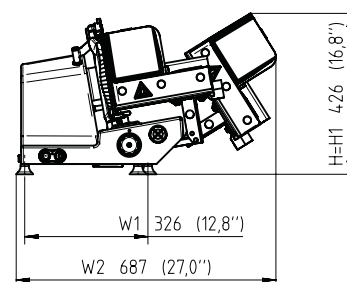
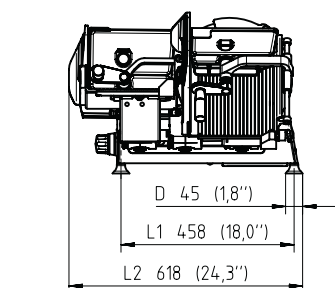
Highlights

- Hygienic design:
 - One-piece machine housing and base plate
 - High-quality Bizerba components and Ceraclean® surface
 - Guided run-off of meat and product juices
 - Removable, dishwasher-safe parts
 - Large distance between blade and motor tower for easy cleaning by hand
- 10° blade angle: Optimum ergonomics, improved overall view
- Innovative blade cover: Intelligent quick-close system for easy and safe assembly and disassembly
- Flexible slicing:
 - Motor tower: Leaves room for thick slices
 - Slice thickness adjustment with fine adjustment also for very thin slices
- Emotion®:
 - Intelligent drive technology
 - Reduced energy consumption
 - Zero energy consumption when switched off
 - Only minimal heat generated in the device and hence in the product
 - Very low noise level
- Intuitive operation and maximum safety standards

Options

- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade (channeled), bread blade
 - Remnant holder: Smooth, checkered, with spikes
 - Carriage: one-piece, entirely made of aluminum or with transparent rear wall
 - Blade cover: Open, closed
- Product fixation device
- Installation: Rubber bars, feet

Dimensions



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VSC 280 W

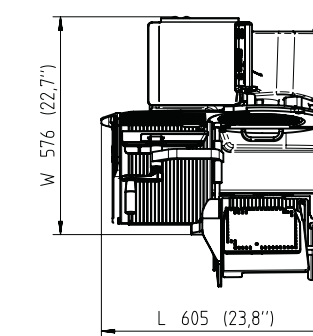
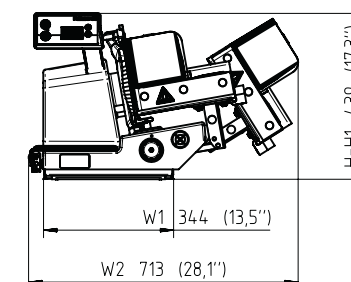
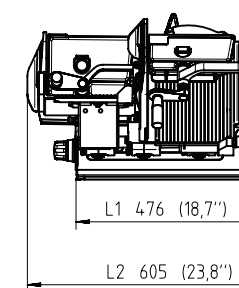
Highlights

- Combination of slicer and portion scale
- Hygienic design:
 - One-piece machine housing and base plate
 - High-quality Bizerba components and Ceraclean® surface
 - Guided run-off of meat and product juices
 - Removable, dishwasher-safe parts
 - Large distance between blade and motor tower for easy cleaning by hand
- 10° blade angle: Optimum ergonomics, improved overall view
- Innovative blade cover: Intelligent quick-close system for easy and safe assembly and disassembly
- Flexible slicing:
 - Motor tower: Leaves room for thick slices
 - Slice thickness adjustment with fine adjustment also for very thin slices
- Emotion®:
 - Intelligent drive technology
 - Reduced energy consumption
 - Zero energy consumption when switched off
 - Only minimal heat generated in the device and hence in the product
 - Very low noise level
- Intuitive operation and maximum safety standards

Options

- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade (channeled)
 - Remnant holder: Smooth, checkered, with spikes
 - Carriage: one-piece, entirely made of aluminum or with transparent rear wall
 - Blade cover: Open, closed
- Product fixation device
- Installation: Rubber bars, feet

Dimensions



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One modular design—many options

VSC 280 Flex

Highlights

- Metrologically approved combination of integrated PC scale K-Class Flex II and slicer VSC 280
- Multifunctional use: Slicing, Weighing, Transaction handling, Inventory, Data management, Advising, Informing, Marketing/Cross Selling
- Flexible arrangement of components thanks to modular system
- Easy to integrate into sales counters
- VESA-standard mounting system
- Low energy consumption thanks to high-end PC scale
- Efficient cleaning of all components
- Easy to replace paper rolls
- 10° blade angle: Optimum ergonomics, improved overall view
- Hygienic design:
 - One-piece machine housing and base plate
 - High-quality Bizerba components and Ceraclean® surface
 - Guided run-off of meat and product juices
 - Removable, dishwasher-safe parts
 - Large distance between blade and motor tower for easy cleaning by hand
- Innovative blade cover: Intelligent quick-close system for easy and safe assembly and disassembly
- Emotion®:
 - Intelligent drive technology
 - Reduced energy consumption

- Zero energy consumption when switched off
- Only minimal heat generated in the device and hence in the product
- Very low noise level

Optionen

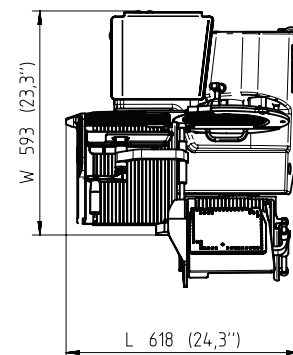
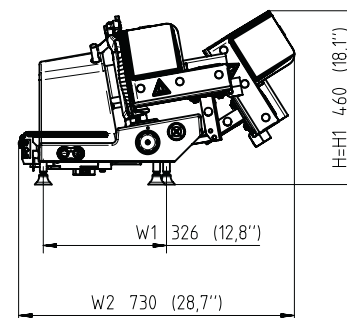
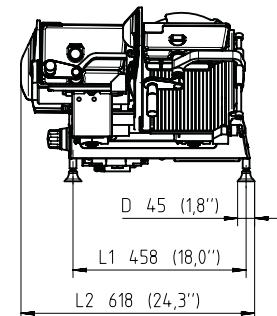
K-Class Flex II

- Customer display:
 - 12"/7" LCD color display
- Printer versions:
 - Dual printer for 2" ticket and 2" linerless paper
 - Dual printer for 2" ticket and 3" label paper
 - Printer for 3" label paper
 - Printer for 3" ticket or linerless paper
 - Printer for 2" linerless compact
- Epson TM-T 70 II
- VGA interface
- WLAN

VSC 280

- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade (channeled), bread blade
 - Remnant holder: smooth, checked, with spikes
 - Carriage: one-piece, entirely made of aluminum or with transparent rear wall
 - Blade cover: open, closed
- Product fixation device
- Installation: Rubber bars, feet

Dimensions



Multi-color customer display
TFT LCD with
LED backlighting 7"



Multi-color customer display
TFT LCD with
LED backlighting 12.1"



Multi-color operator display
TFT LCD with
LED backlighting 12.1"



K-Class Flex printer



2" Linerless compact printer



K-Class Flex CPU control unit



VESA mounting system



K-Class Flex cash register drawer

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VSC 220

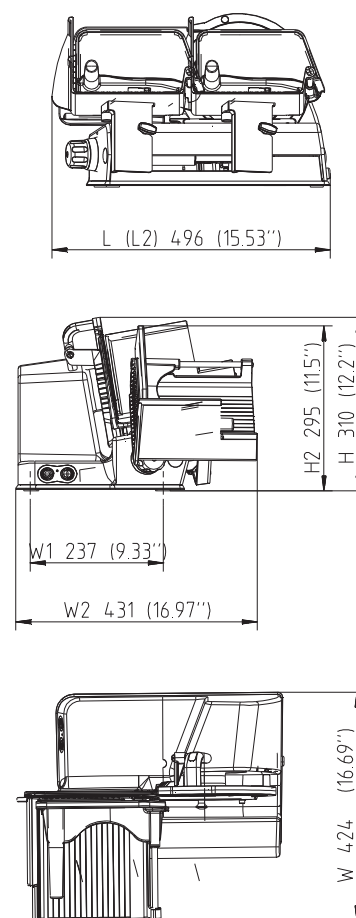
Highlights

- Hygienic design:
 - One-piece machine housing and base plate
 - High-quality Bizerba components and Ceraclean® surface
 - Guided run-off of meat and product juices
 - Removable, dishwasher-safe parts
 - Large distance between blade and motor tower for easy cleaning by hand
- 10° blade angle: Optimum ergonomics, improved overall view
- Innovative blade cover: Intelligent quick-close system for easy and safe assembly and disassembly
- Flexible slicing:
 - Motor tower: Leaves room for thick slices
 - Slice thickness adjustment also for very thin slices
- Intuitive operation and maximum safety standards
- Powerful motor
- Especially space-saving: Carriage can be tilted towards the operator

Options

- Product fixation device

Dimensions



GSC 280

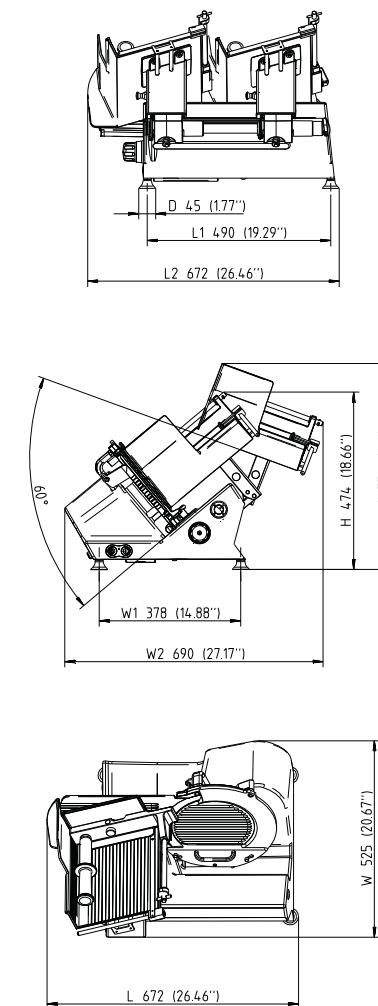
Highlights

- Hygienic design:
 - One-piece machine housing and base plate
 - High-quality Bizerba components and Ceraclean® surface
 - Guided run-off of meat and product juices
 - Removable, dishwasher-safe parts
 - Removable, dishwasher-safe sharpener
 - Large distance between blade and motor tower for easy cleaning by hand
- 40° angled blade and 20° carriage inclination: Optimum ergonomics, improved overall view
- Innovative blade cover: Intelligent quick-close system for easy and safe assembly and disassembly
- Flexible slicing:
 - Motor tower: Leaves room for thick slices
 - Slice thickness adjustment also for very thin slices
- Emotion®:
 - Intelligent drive technology
 - Reduced energy consumption
 - Zero energy consumption when switched off
 - Only minimal heat generated in the device and hence in the product
 - Very low noise level
- Intuitive operation and maximum safety standards

Options

- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade (channeled), bread blade
 - Blade cover: Open, closed
 - Splash tray: Smooth, with spikes
- Product fixation device

Dimensions



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GSC 280

VSC 220

An overview of all possibilities

Product	What?						Application?			Application area?		Dimensions		Slicing performance		Max. product sizes	
	Sausages/cold cuts	Meat, fresh	Ham with bones	Cheese	Fruit/Vegetables	Bread	Preslicing	Presentation	Assisted sales	Retail area (counter)	Canteen kitchen/restaurant	Industrial	Blade Ø [mm]	Installation area [mm × mm]	Slices/min	Product sizes, round Ø [mm]	Product sizes □ [mm]
Vertical slicers, manual																	
VSC220	●	×	×	●	⊖	●	×	⊖	●	●	●	×	220	408×257		150	200 × 130
VSC280 (150 mm aluminum, one-part)	open closed blade cover	●	×	×	●	⊖	●	⊖	●	●	●	×	280	503×371		195 170	230×170 230×160
VSC280 (150 mm transparent carriage)	open closed blade cover	●	×	×	●	⊖	●	⊖	●	●	●	×	280	503×371		192 170	215×170 230×170
VS11	●	×	×	●	⊖	●	×	⊖	●	●	●	×	280	466×395		190	230 × 165
VS12	●	×	×	●	⊖	●	×	⊖	●	●	●	×	330	520×430		225	260 × 175
VS12 F 33	●	●	⊖	⊖	⊖	●	×	⊖	●	●	●	×	330	605×430		225	310 × 175
VS12 F 35	●	●	⊖	⊖	⊖	●	×	⊖	●	●	●	×	350	605×430		270	315 × 245
VS12 F 37	●	●	⊖	⊖	⊖	●	×	⊖	●	●	●	×	370	605×430		267	363 × 228
VS12 F – P	●	⊖	●	×	×	●	×	⊖	●	●	●	×	350	605×430		263	307 × 237
VS12 F – P 37	●	⊖	●	×	×	●	×	⊖	●	●	●	×	370	605×430		263	335 × 228
Vertical slicers, fully automatic/semi-automatic																	
VS11 A (with product depositing)	●	×	×	●	⊖	×	●	●	●	●	●	×	280	462×395		145	230 × 145
VS11 A (w/o product depositing)	●	×	×	●	⊖	×	●	●	●	●	●	×	280	462×395		190	230 × 145
VS12 A (with product depositing)	●	×	×	●	⊖	×	●	●	●	●	●	×	330	515×430		180	240 × 175
VS12 A (w/o product depositing)	●	×	×	●	⊖	×	●	●	●	●	●	×	330	515×430	30 – 70	225	260 × 175
VS12 D (with product depositing)	●	×	×	●	×	×	●	●	⊖	●	●	●	330	515×430	30 – 70	180	240 × 175
VS12 D (w/o product depositing)	●	×	×	●	×	×	●	●	⊖	●	●	●	330	515×430	30 – 70	225	260 × 175
A400	●	×	×	●	×	×	●	●	⊖	●	●	●	330	410×490	30 – 55	180	240 × 170
Industrial slicers																	
A400 openWorld	●	×	×	●	×	×	●	●	⊖	⊖	●	●	330	410×490	30 – 55	180	240 × 170
A550	●	⊖	×	●	×	⊖	●	⊖	×	×	⊖	●	420	1281×800	250	180	210 × 180
A650	●	⊖	×	●	×	⊖	●	⊖	×	×	⊖	●	420	1281×800	300	180	210 × 180 275 × 150
Gravity feed slicers, manual																	
GSC280 (150 mm aluminum, one-part)	open closed blade cover	●	×	×	●	●	●	×	⊖	●	●	×	280	535×423		165 145	230 × 120 230 × 100
GSP V (25° Low, EU)	open blade cover	●	×	×	●	●	●	×	⊖	●	●	×	330	532×478		228	290 × 160
GSP V (25° High, USA)	open blade cover	●	×	×	●	●	●	×	⊖	●	●	×	330	532×478		202	290 × 126
GSP H 0°	open closed blade cover	●	⊖	×	●	●	●	×	⊖	●	●	×	350	532×478		260 235	290 × 246 290 × 235
GSP H 18°	open closed blade cover	●	⊖	×	●	●	●	×	⊖	●	●	×	330	532×478		235 220	290 × 188 290 × 160
GSP H 25° Low	open closed blade cover	●	⊖	×	●	●	⊖	×	⊖	●	●	×	330	530×480		228 210	290 × 160 290 × 130
GSP H 25° High	open closed blade cover	●	⊖	×	●	●	⊖	×	⊖	●	●	×	330	530×480		202 180	290 × 126 290 × 100
Gravity feed slicers, fully automatic/semi-automatic																	
GSP HD 18° Low	open closed blade cover	●	●	×	●	●	●	●	●	●	●	●	330	532×444		235 220	290 × 188 290 × 160
GSP HD 18° Low – clamping carriage	open closed blade cover	●	●	×	●	●	●	●	●	●	●	●	330	532×444		208 208	270 × 153 270 × 130
GSP HD 25° Low	open closed blade cover	●	●	×	●	●	●	●	●	●	●	●	330	532×444		228 210	290 × 160 290 × 130
GSP HD 25° High	open closed blade cover	●	●	×	●	●	●	●	●	●	●	●	330	532×444		202 180	290 × 126 290 × 100

For top quality and reliable performance

In your day-to-day work with the Validoline, you can rely on high-quality cleaning products and original consumables in Bizerba quality. Everything is optimally aligned with 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 here since they are specifically developed for demanding conditions in retail, industry and gastronomy. They are easy to use and show impressive results: Perfect cleanliness providing protection as well as disinfecting hygiene for sensitive components and smooth surfaces alike. For every type of 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 to suit your every need

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.

In person

If you would like to set up a personal meeting to discuss your on-site circumstances and possibilities, please contact us directly. Our customer advisors are always on hand to assist you, from the initial idea to detailed planning and from implementation to staff training. You can find details of how to contact us on the back page of this brochure.

for yourself thanks to videos and 360° animations. Simply visit our website to see more:

www.bizerba.com

Would you like to know more?

Are you keen to obtain more detailed information about Bizerba's products? If so, please do not hesitate to contact us. Whether you require scale drawings, technical details or interface specifications, we're happy to advise you.

Online

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. You can even experience our solutions from all angles 'virtually'

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