



Scaleroline

Quality demands perfection



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 global acting technology company, we allow ourselves to be led by the aim and the requirement to achieve the best possible results in terms of

ergonomics, 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 matters to us.
Bizerba.**



High level of flexibility Scaleroline

Unique in its class – with our Scaleroline we present a family of fully automatic slicers with integrated weighing technology for portion weighing and weighing of individual slices in industrial applications.

The Scaleroline offers maximum flexibility and efficiency, decorative slice depositing as well as portioning to precise weights of any product. Minimal product remnants and less excess weight in slicing to a target weight become possible – both for standard-weight products and naturally grown products. This is ensured by the unique weighing process directly during the slicing process.

In addition, the Scaleroline closes the performance gap between counter-top and high-performance slicers. Retailers as well as food companies benefit from this. These slicers achieve impressive industrial throughput rates with many different products. Moreover, they offer installation flexibility; because of their compact and mobile design they need little space and can be placed practically anywhere.

Scaleroline A650



Precision

Clamping devices are optimized to fix every product. Sensor-controlled product positioning permits slicing without idle slicing and automatically returns to the loading position once the end of the product has been reached. Manual (A550) or automatic (A650) product holders also hold the product and allow fast product change.

Thanks to its features the A650 makes slicing even more efficient than the A550 entry-level model: The longer chute can hold more product volume and increases the throughput rate as a result of fewer set up cycles. The motor-driven product holder fixes the product without exerting any force and simplifies setting up. Moreover, depending on the slicing program, the slicing output could be increased from 250 to 300 slices per minute.

The A650 ensures extreme precision: The scale which is directly integrated into the slicing system for weighing of individual slices and portion weighing provides exact results and reduces product loss through tendency control. The scale precisely controls slice thickness or the number of slices within a portion based on the target weight.



Mobility

Thanks to its construction width of only 800 mm and its transport castors, the slicer is mobile. Thus, the device can be used at different locations and cleaned outside the production facilities.



Efficiency

Setup times are reduced since slicing and depositing parameters are saved in the device and can be called up upon a product change. Moreover, the quick-change system for product holders contributes to accomplishing this aim. The A650 also provides a special benefit: The longer chute holds more product volume and, together with the motor-driven product holder, increases the throughput.



Safe and variable

Maximum safety is guaranteed. The universal blade with its integrated sharpening program is sharpened in the machine. This reduces the risk of accidents and waiting time. Further special blades for specific products such as cheese are optionally available.



Hygiene

The Scaleroline fulfills all cleaning criteria in line with the CE directive as confirmed by a trade association test certificate (GS label). Moreover, it is mobile and, as a result, suitable for cleaning outside production. Product fixation device, product holders and conveyor belts can be removed easily and without tools for cleaning outside the machine. The Scaleroline meets the cleaning requirements according to protection class IPX5. Made of stainless steel, it makes a significant contribution proper care.

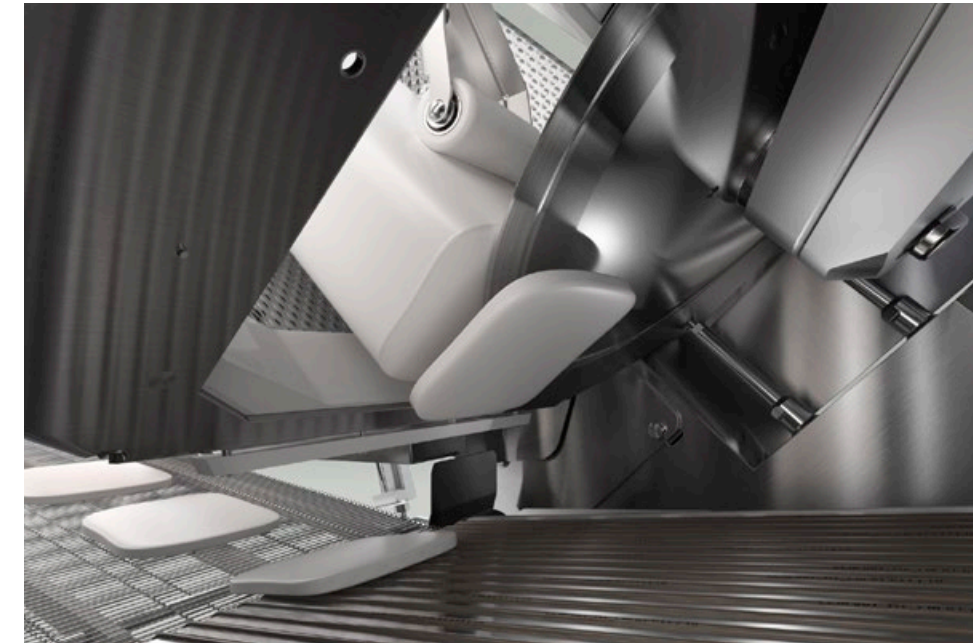
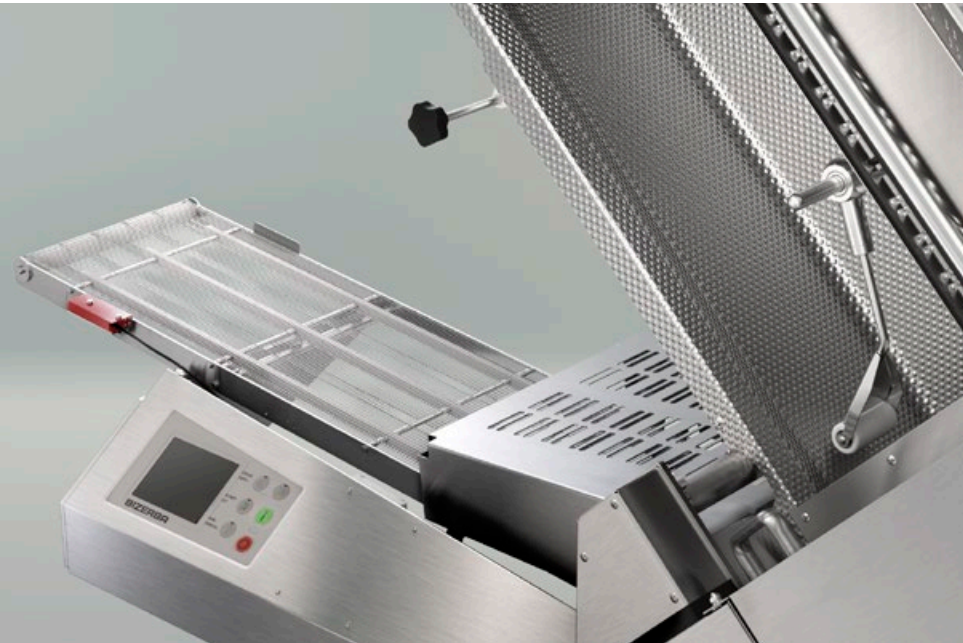


Software

Our _statistics.BRAIN software allows production results to be saved for batch or line comparison purposes. It reduces the personnel effort required through automatic saving and cyclical reporting.



Intuitive operation



Ergonomics and operator convenience

Operator convenience and well-being constitutes another advantage of the Scalerline which, and this is facilitated by its ergonomic and strain-reducing design. The automatic product holder of the A650 further reduces the strain on the operating staff. Furthermore, both models ensure maximum protection against injuries since all safety regulations as per CE and UL guidelines are fulfilled (verified by BG test certificate and GS label). Thanks to the sophisticated machine setup, problems and downtimes are minimal. The result: improved user acceptance and a better utilization of the machine.

Touchscreen display

The self-explanatory and symbol-oriented touchscreen display sets standards in terms of operator comfort. It is positioned precisely where operators have their work area. All slicing parameters are clearly shown on the touchscreen and are easy to set. This is particularly simple because all important parameters are found on the top menu level. The different slicing programs are entered, saved and sorted via alphanumeric PLUs. It is easy to alter a program or switch between programs simply by calling up a new PLU.

Fast product changes

The ability to carry out many product changes quickly constitutes a big advantage in industrial settings, and the Scalerline excels in this respect thanks to its features: The universal blade with a broad range of uses is suitable for different products with product changes being effected quickly via saved recipes (PLUs). The product holders also support a fast product change – automatically with the A650 and manually with the A550. They do not require any tools and can be replaced quickly. This way, you benefit from short setup times for many different – including naturally grown – products.

Integrated weighing technology

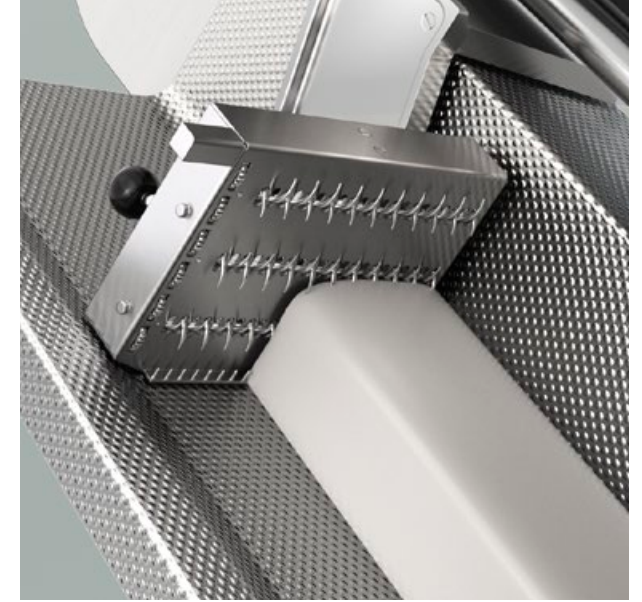
The scale can be activated optionally. It allows tendency control directly during slicing: slice by slice even with unequal products. Depending on the desired portion weight, the slice thickness or the number of slices is adjusted automatically during ongoing operation. A weighing program for individual slices, such as minute steaks or cold meat slices, also ensures that naturally grown products are sliced to the precise target weight.

Flexible slicing and depositing

The many different depositing forms offer a high degree of flexibility – even staggered stacking or stacking heights of up to 60 mm are possible. Regardless of whether it is cold meats, smoked products, such as naturally grown ham, cheese, fish or meat – the Scalerline always offers the right form of presentation. Conveyor belts of various lengths allow integration into production lines. The light-sensor-controlled transport system even recognizes the operator's working speed and adjusts the production rate accordingly.

Application management

Do you need customer-specific adjustments to our solutions? That's not a problem for our application management team. Our experts will support you even after commissioning of your machine – and you benefit from a high degree of investment protection. When working with our application team you can be certain that all tasks will be executed in a controlled manner – and on schedule. Needless to say, we involve the users in all relevant steps. Our project approach is structured and transparent: Our experts take your company's current activities and also future challenges into consideration, thereby resulting in lower development costs. We arrive at solutions quickly – and this pays off for you.



A650

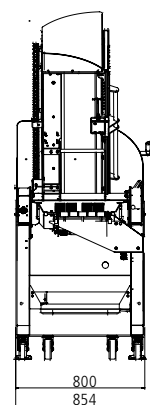
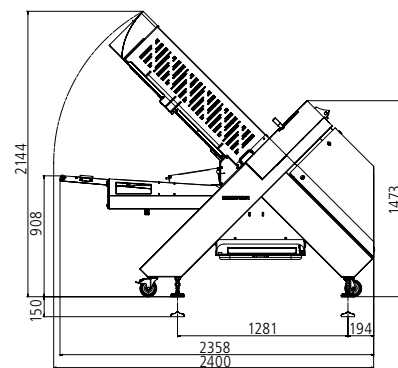
Highlights

- Automated product holder allows simple fixing of products with a length of up to 900 mm without requiring any strain. The advantage: reduced setup times
- Slicing, shingling or stacking of almost all types of cold meats and cheese – mostly entirely without pre-freezing
- Compact design for flexible use even in small rooms and for moving to the wet room for cleaning purposes
- Particularly easy, ergonomic and safe handling in production and cleaning, and quickly available even in case of flexible places of use
- Perfect target weight control with tendency control with to-the-slice precision
- Simple reporting of production parameters and line output with _statistics.BRAIN

*Options

- Integrated scale for portion weighing and weighing of individual slices
- TCP/IP-connection to _statistics.BRAIN
- The right discharge conveyor is available for every production requirement
- For every product there is an ideal product holder
- Product fixation with hold-down device for perfect slicing results

Dimensions



A550

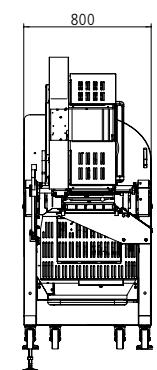
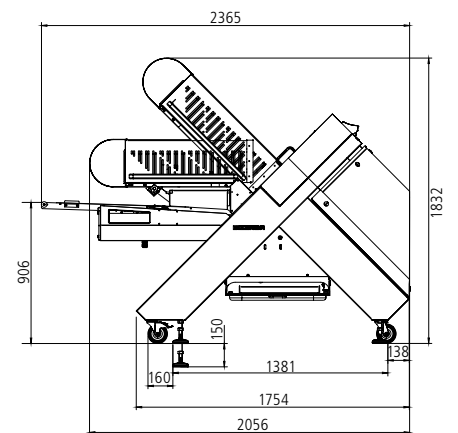
Highlights

- Decorative cold meat depositing combined with a high throughput for portion weighing and weighing of individual slices
- Slicing, shingling or stacking of almost all types of cold meats and cheese – mostly entirely without pre-freezing
- Compact design for flexible use even in small rooms and for moving to the wet room for cleaning purposes
- Particularly easy, ergonomic and safe handling in production and cleaning, and quickly available even in case of flexible places of use
- Perfect target weight control with tendency control with to-the-slice precision
- Simple reporting of production parameters and line output with _statistics.BRAIN

*Options

- Integrated scale for portion weighing and weighing of individual slices
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Dimensions



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/veg	Bread	Preslicing	Presentation	Assisted sales	Retail area (counter)	Canteen kitchen/restaurant	Industrial	Blade Ø [mm]	Installation area [mm x 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	
Gravity feed 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	

Legend

- Optimally suitable for this purpose
- ⊖ Suitable for this purpose
- ×

Semi-automatic machine: Automatic depositing – manual carriage, e.g. VS11 A and VS12 A
 Automatic machine: Automatic depositing – automatic carriage, e.g. VS12 D

For top quality and reliable performance

Rely on high-quality cleaning products and original consumables in Bizerba quality in your day-to-day work with Scaleroline. Everything is perfectly matched to your products ensuring best possible results and longevity of your investment. Benefit from perfect team work.

Contact us!

The new Bizerba care products series – available from winter 2015

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 gastronomy. They are easy to use and show impressive results: Perfect cleanliness providing protection as well as hygienic disinfection of sensitive components and smooth surfaces. For each materia, 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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