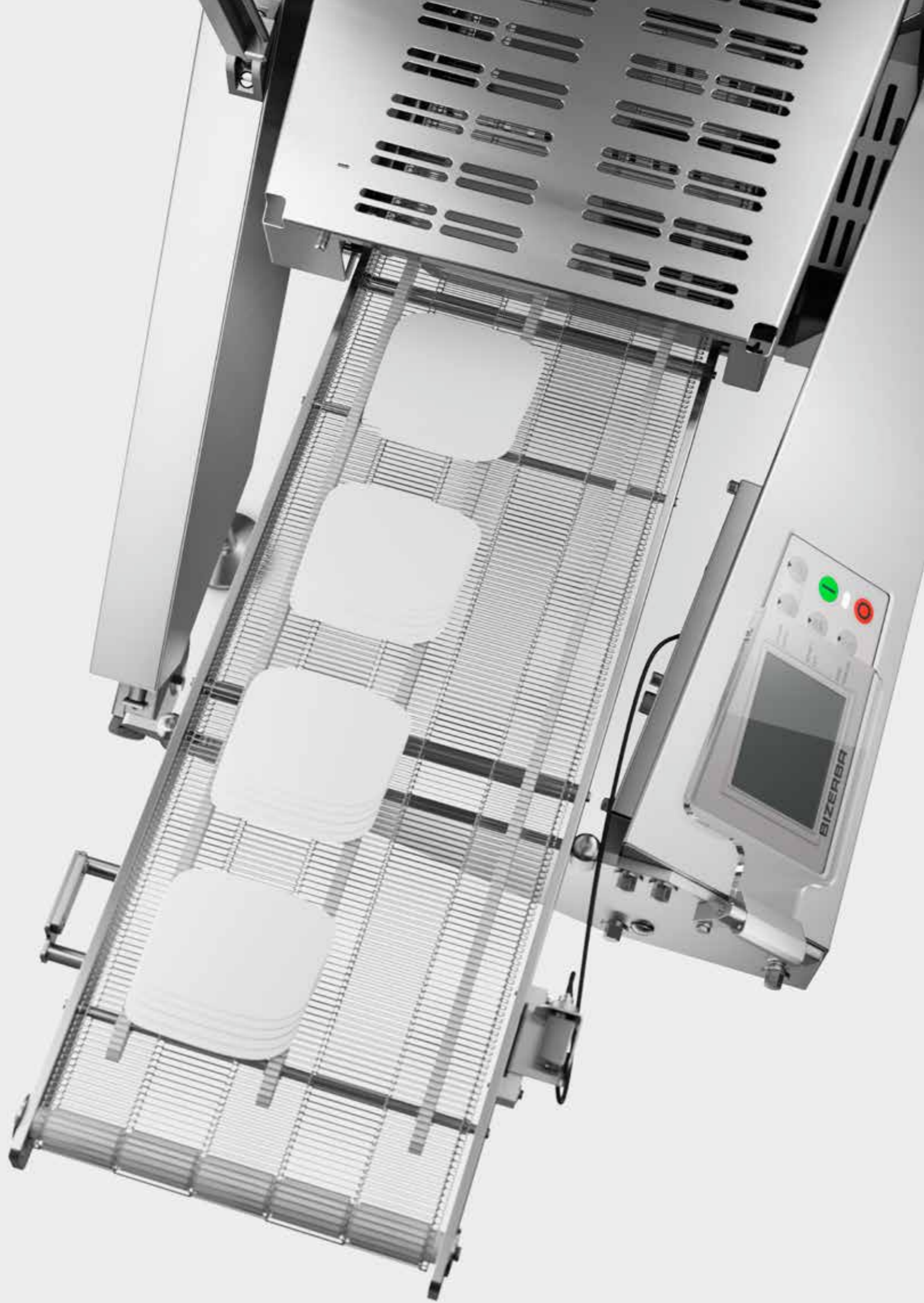




Industrial slicers A660/A560

Quality demands perfection



The Open World of Finest Weighing Solutions. Since 1866.

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 maximum 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



High throughput rates

Unique in its class—our series of fully automatic slicers with integrated weighing technology. Ideal for portioning and weighing of individual slices for industrial use.

This robust model offers flexibility in terms of location, highest 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 slicers close the performance gap between counter-top and high-performance slicers. Retailers as well as food producers 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.

A660

Thanks to its features the A660 makes industrial slicing even more efficient: The longer chute can hold more product volume and increases the throughput rate as a result of fewer setup cycles. The automatic product holder fixes the product without exerting any force and simplifies setting up. Moreover, depending on the slicing program and with active weighing function a slicing output of 300 slices per minute can be reached.

The A660 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.



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 (A560) or automatic (A660) product holders hold the product and allow fast product change.



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.



Robustness

Due to its outstanding firmness the system is also very robust for industrial use. The corrosion protection additionally ensures longevity of your investment.



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 A660 also provides a special benefit: The longer chute holds more product volume and, together with the automatic product holder, increases the throughput.



Hygiene

The models of the series fulfill all cleaning criteria in line with the CE directive as confirmed by the GS certificate. Moreover, they are 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. Our solutions meet the cleaning requirements according to IPX5. Made of stainless steel, they make a significant contribution to proper care.



Safety

Maximum safety is guaranteed. The universal blade is sharpened in the machine. This reduces the risk of accidents and waiting time.



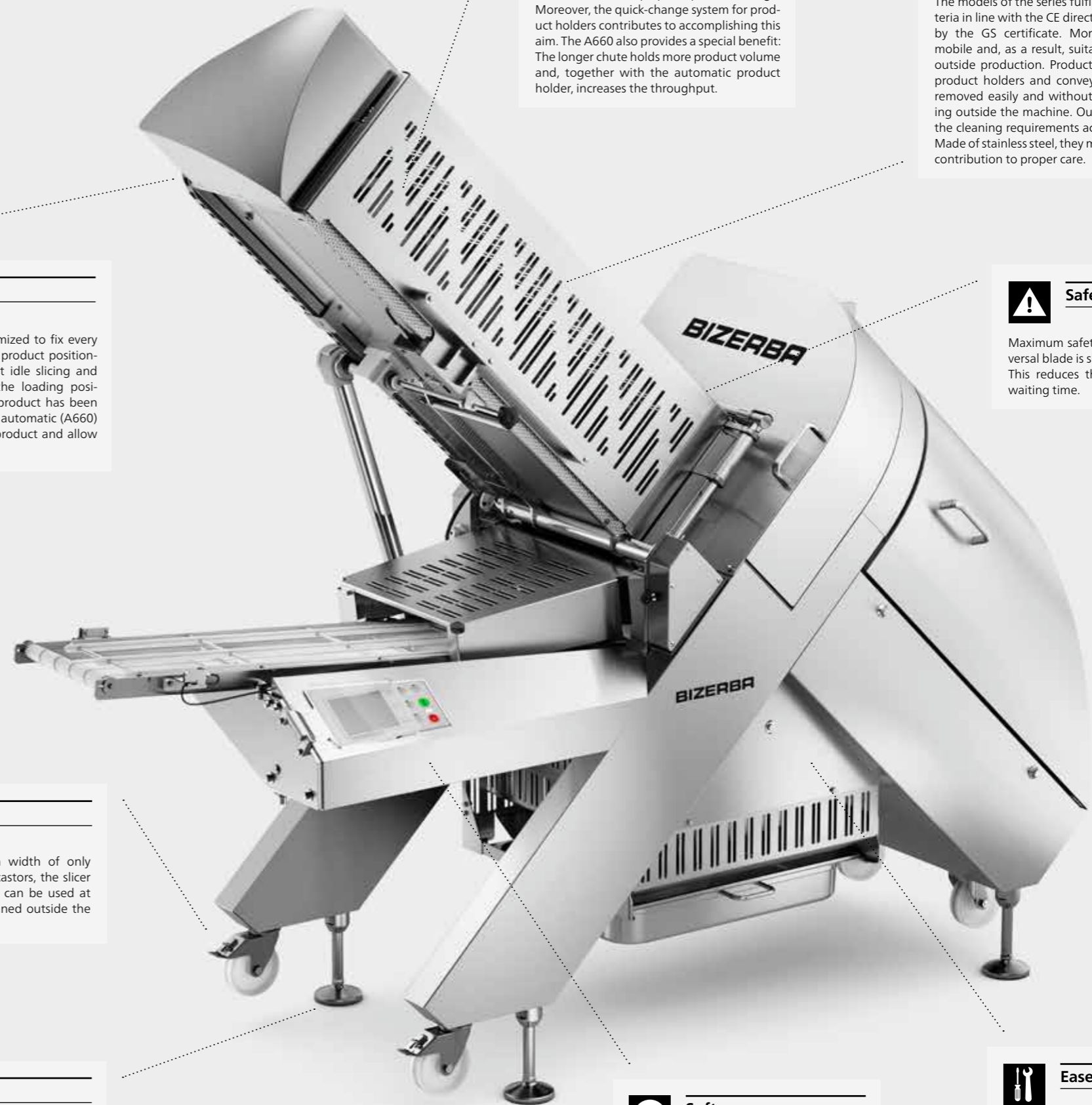
Ease of maintenance

Central electronics can be accessed without tools. A consequent sealing concept reliably ensures sealing. Condensate can be drained to prevent short circuits.

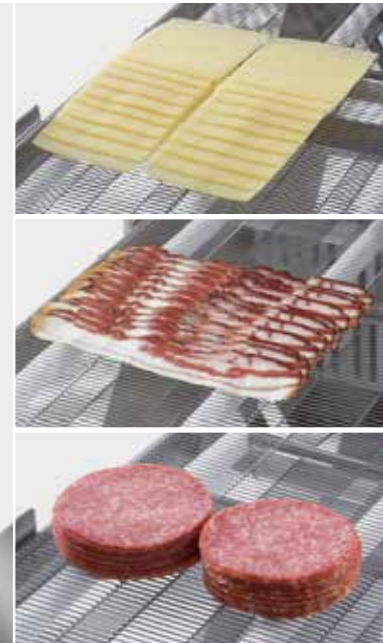
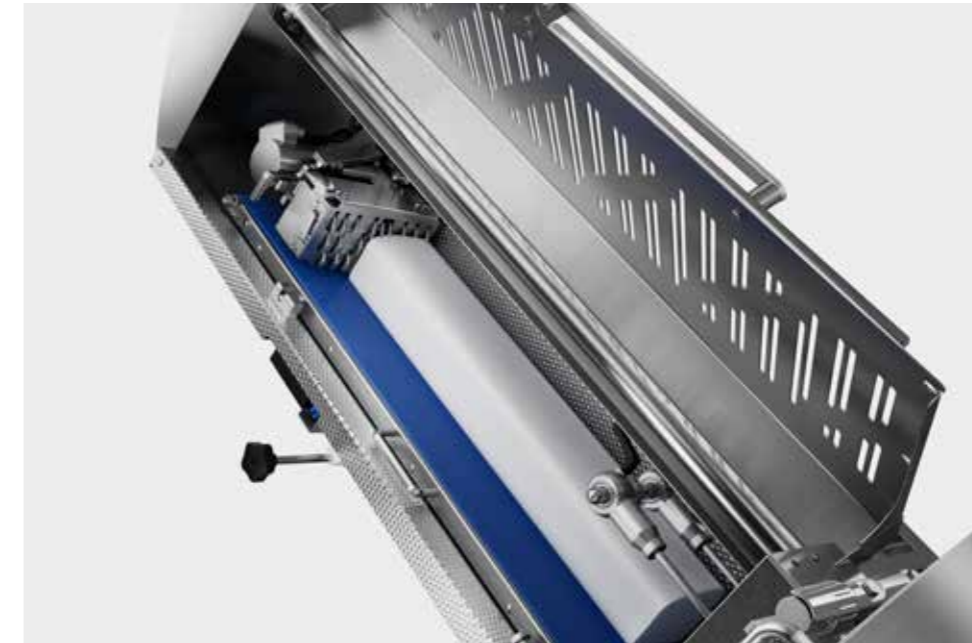


Software

Our BRAIN2 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

Health-focused operator convenience constitutes another advantage of our industrial slicers, and this is facilitated by their ergonomic and strain-reducing design. The automatic product holder of the A660 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: Checked by GS certificate. Thanks to the sophisticated machine setup, downtimes are minimal. The result: improved user acceptance and a better utilization of the machine.

Touchscreen

The self-explanatory and icon-oriented touch screen 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 touch screen and therefore can easily be configured. 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.

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.

Fast product changes

The ability to carry out many product changes quickly constitutes a big advantage in industrial settings, and our solutions excel in this respect thanks to their features: The universal blade with a broad range of uses is suitable for different products with product changes being effected quickly via saved PLUs. The product holders also support a fast product change—automatically with the A660 and manually with the A560. 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.

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 or naturally grown products such as ham, cheese, fish or meat—the slicers always offer the right form of presentation. The hard-chromium plated blade expands the range of applications. Further special blades for specific products such as cheese are optionally available. 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 causing lower development costs. We arrive at solutions quickly—and this pays off for you.



A560

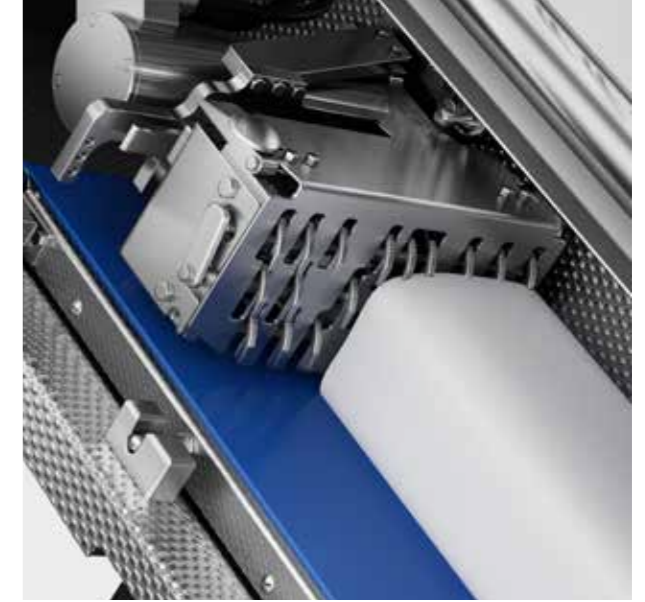
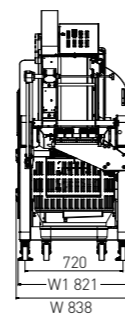
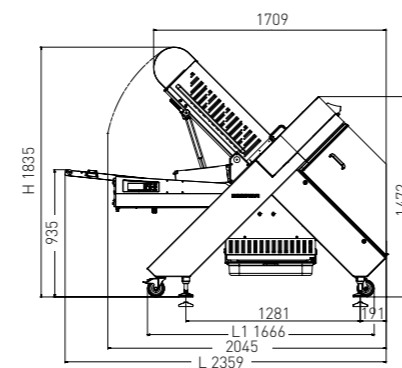
Highlights

- Due to manual clamping perfectly suitable for fixing naturally grown products
- Shingling or stacking of almost all types of cold meats and cheese—mostly entirely without pre-freezing
- Compact construction, ideal for use in smaller rooms and relocation in wet area for cleaning purposes
- Particularly easy, ergonomic and safe handling during production and cleaning; quickly available with flexible locations
- Perfect target weight control with tendency control with to-the-slice precision
- With BRAIN2 easy reporting of production parameters and line output
- Easy to operate touch screen with language-independent icons
- Perfect use for naturally grown products which have to be loaded manually
- Decorative cold meat depositing combined with a high throughput for portion weighing and weighing of individual slices

Options

- Integrated scale for portion weighing and weighing of individual slices
- TCP/IP connection to BRAIN2
- I/O interface to connect downstream machines
- Matching discharge conveyors for any production need
- For each product the optimal product holder
- Product fixation with hold-down device for perfect slicing results

Dimensions



A660

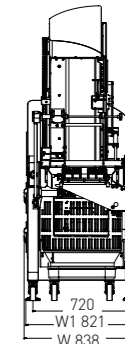
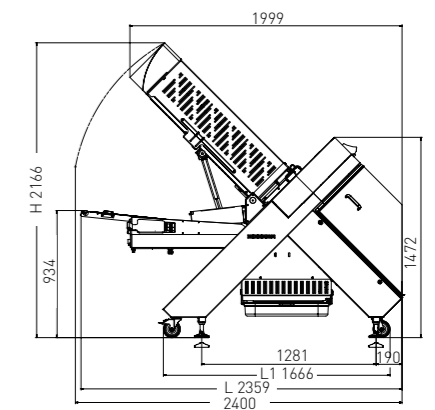
Highlights

- Automatic product holder
- Shingling or stacking of almost all types of cold meats and cheese—mostly entirely without pre-freezing
- Compact construction, ideal for use in smaller rooms and relocation in wet area for cleaning purposes
- Particularly easy, ergonomic and safe handling during production and cleaning; quickly available with flexible locations
- Perfect target weight control with tendency control with to-the-slice precision
- With BRAIN2 easy reporting of production parameters and line output
- Easy to operate touch screen with language-independent icons
- Maximum product length up to 900 mm, the advantage: reduced setup times

Options

- Integrated scale for portion weighing and weighing of individual slices
- TCP/IP connection to BRAIN2
- I/O interface to connect downstream machines
- Matching discharge conveyors for any production need
- For each product the optimal product holder
- Product fixation with hold-down device for perfect slicing results

Dimensions



All possibilities at a glance

Product	Ideal for							Application			Application area			Dimensions		Slicing performance		Max. product sizes
	Sausages/cold cuts	Meat, fresh	Ham with bones	Cheese	Fruit/veg	Bread	Pre-slicing	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																		
VSC280	✓	⊂	-	✓	⊂	✓	-	⊂	✓	✓	✓	-	280	503 x 371		170	230 x 130	
VS12	✓	⊂	-	✓	⊂	✓	-	⊂	✓	✓	✓	-	330	520 x 433		225	260 x 225	
VS12 W	✓	⊂	-	✓	⊂	✓	-	⊂	✓	✓	✓	-	330	520 x 433		225	260 x 175	
VS12 F	✓	✓	⊂	✓	⊂	✓	-	⊂	✓	✓	✓	-	330	520 x 433		225	260 x 225	
VS12 F35	✓	✓	⊂	✓	⊂	✓	-	⊂	✓	✓	✓	-	350	607 x 433		270	315 x 260	
VS12 F37	✓	✓	⊂	✓	⊂	✓	-	⊂	✓	✓	✓	-	370	607 x 433		270	360 x 290	
VS12 FP	✓	✓	✓	⊂	⊂	✓	-	⊂	✓	✓	✓	-	350	607 x 433		270	320 x 260	
VS12 FP37	✓	✓	✓	⊂	⊂	✓	-	⊂	✓	✓	✓	-	370	607 x 433		270	335 x 260	
Vertical slicers, fully automatic/semiautomatic																		
VS11 A	✓	⊂	-	✓	⊂	⊂	✓	✓	✓	✓	✓	-	280					
VS12 A	with w/o product depositing	✓	⊂	-	✓	⊂	✓	✓	✓	✓	✓	-	330			180 225	240 x 175 260 x 175	
VS12 A W	with w/o product depositing	✓	⊂	-	✓	⊂	✓	✓	✓	✓	✓	-	330	520 x 433		180 225	240 x 175 260 x 175	
VS12 D	with w/o product depositing	✓	⊂	-	✓	⊂	✓	✓	⊂	✓	✓	⊂	330	520 x 433	30 – 70	180 225	240 x 175 260 x 175	
VS12 D W	with w/o product depositing	✓	⊂	-	✓	⊂	✓	✓	⊂	✓	✓	⊂	330	520 x 433	30 – 70	180 225	240 x 175 260 x 175	
VSI		✓	✓	-	✓	⊂	✓	✓	⊂	✓	✓	⊂	330	606 x 628	30 – 80	180	240 x 180	
Industrial slicers																		
VSI T		✓	✓	-	✓	⊂	✓	✓	-	⊂	✓	✓	330	800 x 847	30 – 80	180	240 x 180	
A560		✓	⊂	-	✓	-	✓	✓	-	-	⊂	✓	420	1666 x 820	40 – 250	180	210 x 180	
A660		✓	⊂	-	✓	-	✓	✓	-	-	⊂	✓	420	1666 x 820	40 – 300	180	210 x 180	
Gravity feed slicers, manual																		
GSP V 25° H	open blade cover	✓	-	-	✓	✓	✓	✓	✓	✓	✓	-	330	532 x 478		202	290 x 126	
GSP V 25° L	open blade cover	✓	-	-	✓	✓	✓	✓	✓	✓	✓	-	330	532 x 478		228	290 x 160	
GSP H 0°	open closed blade cover	✓	⊂	-	✓	✓	✓	✓	✓	✓	✓	-	350	532 x 478		260	290 x 246	
GSP H 18° L	open closed blade cover	✓	⊂	-	✓	✓	✓	✓	✓	✓	✓	-	330	532 x 478		235	290 x 188	
GSP H 25° L	open closed blade cover	✓	⊂	-	✓	✓	✓	✓	✓	✓	✓	-	330	532 x 478		228	290 x 160	
GSP H 25° H	open closed blade cover	✓	⊂	-	✓	✓	✓	✓	✓	✓	✓	-	330	532 x 478		202	290 x 126	
Gravity feed slicers, fully automatic/semiautomatic																		
GSP HD 18° L	open closed blade cover	✓	✓	-	✓	✓	✓	✓	✓	✓	✓	✓	330	532 x 444	35 – 90	235	290 x 188	
GSP HD 25° L	open closed blade cover	✓	✓	-	✓	✓	✓	✓	✓	✓	✓	✓	330	532 x 444	35 – 90	228	290 x 160	
GSP HD 25° H	open closed blade cover	✓	✓	-	✓	✓	✓	✓	✓	✓	✓	✓	330	532 x 444	35 – 90	202	290 x 126	

Legend

- ✓ Suitable for use
- ⊂ Possibly suitable for use for the respective application
- Not suitable for this purpose

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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

In your day-to-day work with the industrial slicer, 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. A perfect example of teamwork with added benefits for you.

Optimal functioning and constant availability of your devices and machines require professional care. Our high quality cleaning agents play an important role here 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 for sensible 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.



Our service Professional on-site support



Service redefined My Bizerba



We supplement the use of our industrial slicers with optimal service. Benefit from our experience and industry know-how. Our highly qualified service experts are at your service nationwide.

We offer you solutions from a single source which can be customized and allow you to respond to any change in a flexible manner. No matter which modules you are combining into your solution, you'll benefit from planned budget costs, efficient processes and the very best Bizerba quality.

In order to obtain the maximum from your investments we are there for you with a multi-level service. This includes advice, start-up and installation of the machines as well as other services. Our perfectly matched modules ensure continuous availability.

Service modules

- Individually agreed service contracts
- Start-up including initial training and initial installation
- 24/7 service contract, optional
- Full support (spare parts, technical competence and on-site support)
- Large nationwide network of service experts who are quickly at your service and on-site
- A broad range of cleaning and care products
- Service hotline
- Customer training

Products

- Hardware
- Software & Software Apps
- Labels & Consumables
- Cleaning & care kit
- Starter kit

Services

- Consulting
- Installation
- Maintenance
- Stand-by
- Financing
- Training

Contracts

- Service contracts
- Smart contracts

Information to suit your every need

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.

In person

You personally want to inform yourself about solutions tailored to your local circumstances? Do not hesitate to contact us. Our customer advisors are always on hand to assist 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.

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. 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

Would you like to learn more?

Are you keen to obtain 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.



Let's talk about it

Members of the Bizerba Group

Bizerba SE & Co. KG

Wilhelm-Kraut-Straße 65
72336 Balingen
Germany

T +49 7433 12-0
F +49 7433 12-2696

www.bizerba.com

Bizerba USA Inc.

1804 Fashion Court
Joppa, MD 21085
USA

T Office +1 732 565-6000
T Service +1 732 565-6001
F +1 732 819-0429
us.info@bizerba.com

www.bizerba.com

Bizerba UK Limited

2-4 Erica Road
Stacey Bushes
Milton Keynes
Buckinghamshire
MK12 6HS

UK
T +44 1908 6827-40
F +44 1908 6827-77
sales@bizerba.co.uk

www.bizerba.com

Bizerba Canada Inc.

6411 Edwards Blvd
Mississauga
Ontario L5T2P7
Canada

T +1 888 240-3722
ca.info@bizerba.com

www.bizerba.ca

Bizerba Shanghai Weigh Tech & Systems Co. Ltd.

Room 307, Building A
Shanghai Jiuxing Hongqiao
Business Center
NO.9 Shenbin Road
Shanghai
China

T +86 21 676009-99
F +86 21 676009-98
marketing.china@bizerba.cn

www.bizerba.cn

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