

BIZERBA

■ ... closer to your business

Perfect for raw meat and ham ...

... Manual Slicers VS 12 F / VS 12 F-P:

Powerful – precise – efficient



VS 12 F

Thanks to an additional feeding carriage and a large product support surface, the VS 12 F is particularly well suited for slicing raw meat and ham, ensuring minimum losses. The same excellent results are achieved when processing cold cuts, bacon, smoked or roast meat, roulades, crisp vegetables, and various types of bread. The VS 12 F-P is equipped with a special clamping carriage for slicing Parma, Serrano and all other ham specialties – even bone in.

Ease of handling

- Smooth-running carriage thanks to carriage guide bearings located securely inside the motor housing
- Slip grooves in the carriage rear wall ensure smooth and easy gliding of the product
- The ergonomically optimised remnant holder allows
 - feeding of the product to the blade with one hand while at the same time guiding the product along the rear wall of the carriage
 - slicing to the very last slice without discomfort in the hand that guides the carriage
- Setting of slice thickness, to fine setting option
- Improved hygiene thanks to easily removable sharpener

Quality and Safety

- Closed blade guard with additional handle for easy removal
- Maximum safety thanks to emergency shut-off (on /off) and restart lockout (in the event of power failure)



VS 12 F-P

- Quiet, maintenance-free blade drive
- Remnant holder to minimise product waste due to scraps or first slice
- Adjustable stop plate and product support in the lower section of blade
- Minimised risk for operator thanks to protected cutting area during sharpening

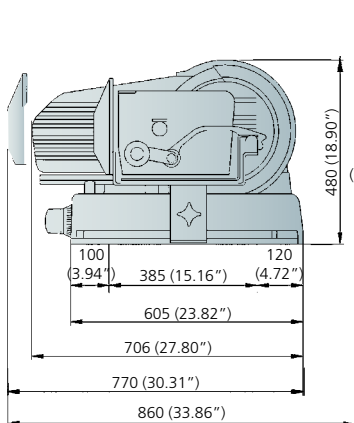
Cleaning and hygiene

- Quick disassembly of parts that can be removed for cleaning
- Remnant holder with magnet lock for quick assembly/disassembly
- Swivel-mounted deflector with smooth edges to avoid dirt buildup
- Easy access to all parts
- Membrane keyboard protected against dripping water
- Comfortable to clean thanks to optional Ceraclean finish

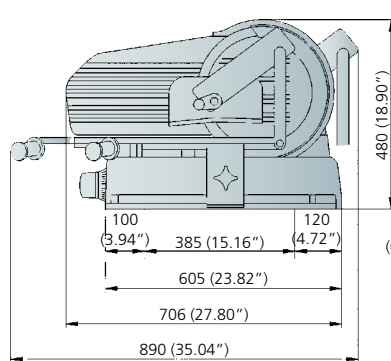
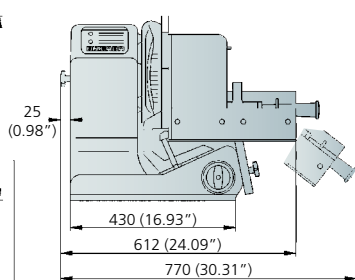
Protection type		IP 33		
Current type				
1-phase AC	Voltage*	230 V	120 V	220 V
	Frequency	50 Hz	60 Hz	60 Hz
	Nominal current consumption	1.8 A	3.3 A	1.7 A
3-phase AC	Voltage*	230/400 V		
	Frequency	50 Hz		
	Nominal current consumption	1.2/0.68 A		

*Various voltages depending on country, further information on request

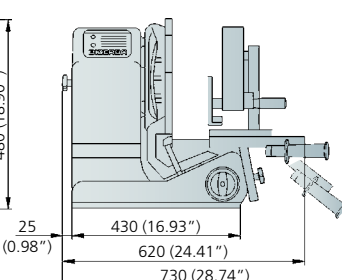
	VS 12 F	VS 12 F-P
Outer dimensions	706 x 612 x 480 mm / 27.8" x 24.1" x 18.9"	706 x 620 x 480 mm / 27.8" x 24.4" x 18.9"
Installation area	605 x 430 mm / 23.8" x 16.9"	605 x 430 mm / 23.8" x 16.9"
Work area	860 x 770 mm / 33.9 x 30.3"	890 x 730 mm / 35 x 28.7"
Blade diameter	330/350/370 mm / 13/13.8/14.6"	350/370 mm / 13.8/14.6"
Blade speed	266 U/min (266 rpm)	266 U/min (266 rpm)
Max. product size		
Blade diameter 330 mm	round Ø, 225 mm / 8.9"	-
	rectangular, 310 x 175 mm / 12.2 x 6.9"	-
Blade diameter 350 mm	round Ø, 270 mm / 10.6"	round Ø, 263 mm / 10.4"
	rectangular, 315 x 245 mm / 12.4 x 9.6"	rectangular, 307 x 237 mm / 12.1 x 9.3"
Blade diameter 370 mm	round Ø, 267 mm / 10.5"	round Ø, 263 mm / 10.4"
	rectangular, 363 x 228 mm / 14.3 x 9"	rectangular, 335 x 228 mm / 13.2 x 9"
Setting of slice thickness		
Continuous	0 - 24 mm / 0 - 0.94"	0 - 24 mm / 0 - 0.94"
Fine setting	0 - 3 mm / 0 - 0.12"	0 - 3 mm / 0 - 0.12"
Weight	approx. 48 kg / 105.8 lbs	approx. 50 kg / 110.2 lbs
Packaging data		
Total weight	approx. 58 kg / 127.9 lbs	approx. 61 kg / 134.5 lbs
Optional extras	Integrated scale, product fixation, Ceraclean surface refinement, Ceraclean blade, cheese blade, bread blade, removable carriage. Further information on request.	



VS 12 F



VS 12 F-P



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