

# Data Sheet

## Validoline VSC280

# BIZERBA

**The powerfull all-rounder for kitchen and selling - high performance in a small space.  
In Kitchen, bistros or retail.**



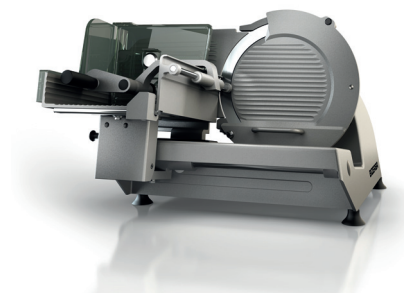
**More information**  
High performance  
with a wide range of  
solutions and options.

### Product description

Ideal for all manual slicing tasks such as cooked ham, boiled and cooked sausages, sliced cheese or long-life goods such as salami and air-dried ham.

Operation is particularly easy thanks to a Ceraclean® surface with outstanding gliding properties, technically mature ergonomics and thus absolutely safe for the user.

Removable parts are dishwasher safe and can be mounted in a flash. The Ceraclean® surface finish is very easy to clean.



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### 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 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



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Ceraclean® surface

### \*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

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