



BIZERBA

■ ... closer to your business

■ **A class on its own ...**

... Bizerba Gravity Slicer Premium GSP H and GSP HD

**GSP
H/HD**



Tradition

Traditionally innovative ...

Experien

Slicing machines from Bizerba are always a decisive step ahead of their time. They set world-wide standards when it comes to hygiene, safety and energy efficiency. At the same time, they define an optimum level that is continuously surpassed to achieve our next generations of product developments.

This includes innovative ways of handling materials, manufacturing precision, ease of use and the systematic reduction in the number of joints. In short: every new slicer generation is the sum of perfectly matched future-oriented details. As we are never satisfied with the results, we are continuously looking for solutions that will make your daily work easier.

The latest example: the new generation of Bizerba premium class gravity slicers – GSP H (Gravity Slicer Premium Highline). The GSP H is a manual slicer, the GSP HD has automatic carriage drive. They come with an anodised aluminium finish (Eloxal) or with Ceraclean, a surface finish exclusive to Bizerba.

You can expect the best: high cutting quality, low product residue unequalled by the competition, numerous improved hygiene functions and lower power consumption than ever before.

Inn

ce

ovation

Know-



Thanks to the many carriage options, possible combinations, optional extras and accessories, the Bizerba Gravity Slicer Premium Highline is perfectly tailored to specific requirements. Its modular design allows numerous solutions based on the building block principle. Applications range from the meat industry and specialist retail departments through to the restaurant and catering industry.

Its high product quality is the result of systematic Global Quality Management. Like no other manufacturer, Bizerba is more than familiar with practical applications since we are totally committed to close customer support, competent advice and we have a large reliable service network. In this way, the lessons learned flow directly into technological innovations.



Drain on gauge plate: reduces the risk of bacterial contamination caused by residual liquids.



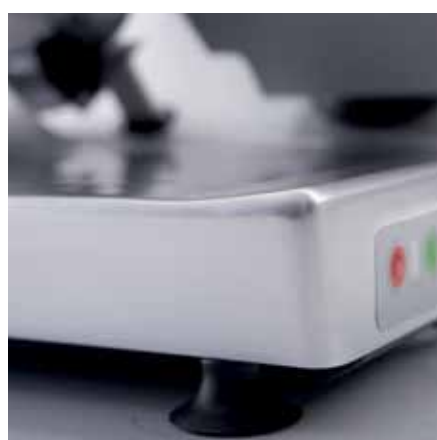
Blade cover and deflector: deflects sprayed particles from the product and is easy to remove together with fixed parts for cleaning.



Carriage handle attached directly to carriage base: no joints mean it is easy to keep the machine hygienically clean.

how

BIZERBA
... closer to your business



*Raised up on machine housing:
no uncontrolled dripping from
the product tray to the counter
or floor.*



*One-piece blade guard ring with
integrated attachment: easy to
clean and attached seamlessly
by fixing elements to machine
housing.*



*Remnant holder flexibly
adjustable to cut products of all
types: optimised product feed
with universal applications.*

Hygien

The Bizerba Gravity Slicer Premium GSP features smooth surfaces with no corners or edges, freely accessible cleaning areas and simple dismantling of individual components.

The large distance between the blade and motor tower and the compact design with the power switch fitted in the housing makes it easy to clean the machine. Remnant holder, blade cover and fixed parts are very simple to remove. The carriage can be tilt out when the cutting thickness is set to below "0". The blade is resharpened by a compact sharpener that is fitted in an instant. The sharpener can be washed in a dishwasher after use. The Ceraclean surface finish on GSP Highline slicing machines allow this most convenient and hygienic way of cleaning for all single parts.



Sliding grooves in carriage plate, gauge plate and blade cover: these are all conditions for ergonomic operation that is gentle on the product.



Removable sharpener: easy to operate by placing in a precise sharpening and removal position. Fully protected against unintentional contact.



"So easy to cut large products, every slice is as neat as the other – first rate!"

Jentzer Fleisch & Feinkost, Switzerland
Christoph Jentzer, Managing Director

Jentzer

BIZERBA
... closer to your business

"We can truly rely on these solutions. For the whole life cycle of the machine."

Josef Urban, Packlhof Managing Director

J. Urban



Preserve your technological lead: Ceraclean not only means short cleaning times, a high level of abrasion resistance and good resistance to chemical attack, it also provides excellent non-stick and gliding properties.

 **Ceraclean**[®]
The essence of purity ...



30 times more resistant to abrasion.



20% increase in gliding properties.



Removable parts can be cleaned in the dishwasher

Ceraclean[®] is a registered trademark of Bizerba GmbH & Co. KG in at least one EU member state.



CE

Safety



Rotary knob to adjust thickness with fine adjustment in 0 - 3 mm range: precision slicing and maximum yield for low product residue so far unattained by other competitors.



Carriage rear wall, hand guard and remnant holder made of transparent plastic: very easy to use and maximum safety due to excellent all-round protection.



Sturdy blade guard ring and sturdy blade cover: minimised risk of injury to users.

Efficiency

GSP Highline slicing machines cut thick or thin. No poultry is too soft and no ham too hard. A large product aperture handles bulky products with the greatest ease, even small topsides. The blade and carriage are tilted at an angle of 40° to permit non-contact product feed. Thanks to selected accessories such as vegetable chute or tomato scale and remnant holder adapter, you can also process cutting resistant vegetables. The cut product cannot escape either between the carriage and the gauge plate or behind the hand guard. The adjustable product support with its large cleaning joint prevents 'earring'. The extreme operating safety features also include a wider back wall, automatic shutdown at "0" cutting thickness and an interlock to prevent starting if the gauge plate is open (option).

Top performance is really worth it: Bizerba Gravity Slicer Premium GSP permits slicing that is safe, hygienic and with no loss. The machines meet the strictest international guidelines. In addition to the Declaration of Conformity, compliance is confirmed by official type approval and GS certificates.

GSP

Working with the GSP H always goes quickly. The ergonomic position of the carriage means that even users of small stature can easily place heavy products, such as fresh meat, ham or mortadella, etc. on the carriage without the use of force. The high performance gravity feed slicer for manual operation is designed for use in the retail food trade, meat factories, delicatessen departments, canteen kitchens, bakeries and in gastronomy.

Options

GSP H with an anodised aluminium finish (Eloxal)

GSP H with Ceraclean surface finish

Carriage tilt: 0°, 18°, 25°

Carriage low/high: 0° only in combination with blade diameter of 350 mm, 18° always low.

Special carriage features: bias cut, retractable remnant holder combined with large back wall (triangular)

Accessories: e.g. vegetable chute, tomato fence with remnant holder adapter, standard fence, removable portion control scale

H

GSP H 18°



GSP H 25°

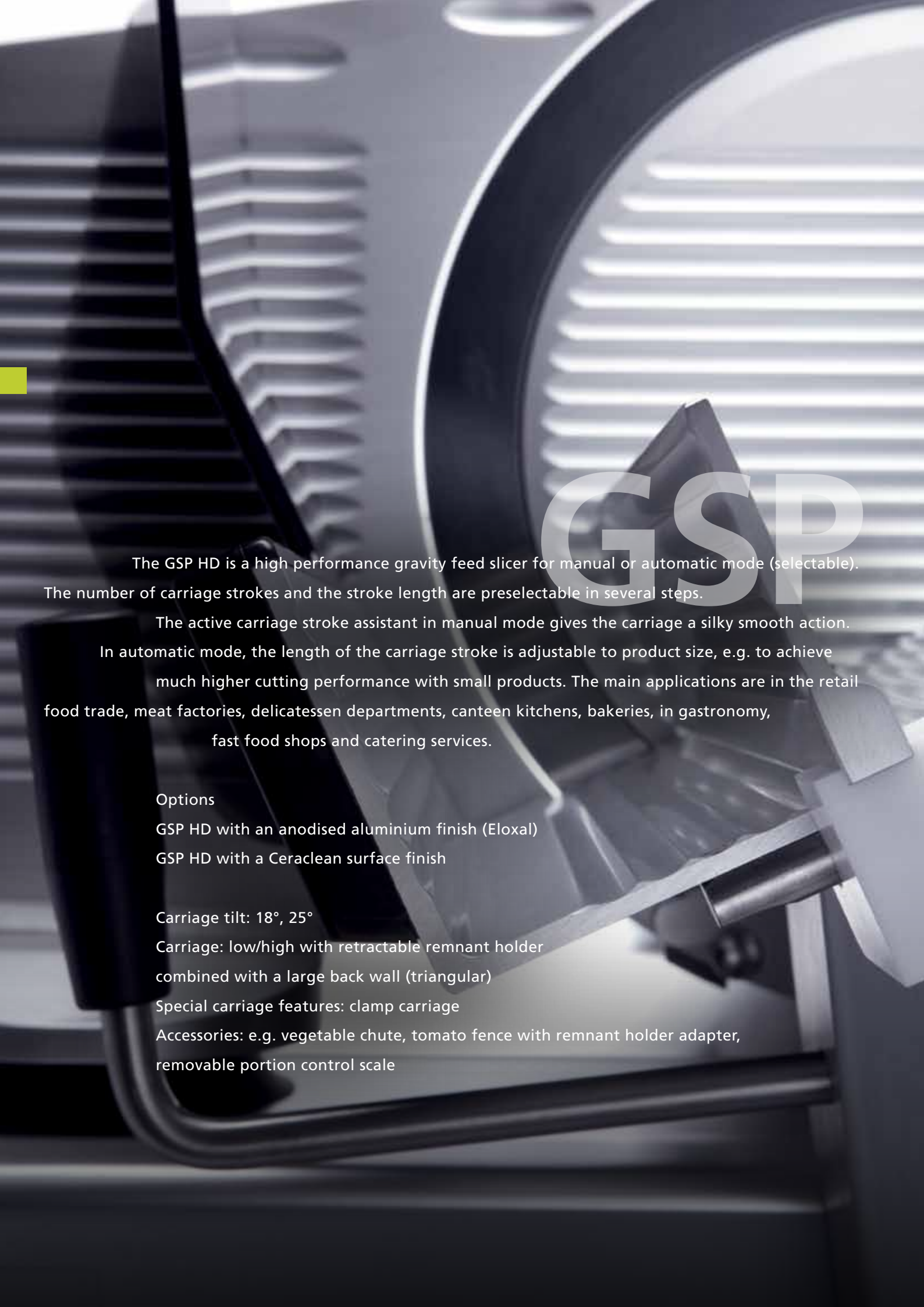


GSP H 18°



GSP H 18°

Ceraclean®
The essence of purity...



GSP

The GSP HD is a high performance gravity feed slicer for manual or automatic mode (selectable). The number of carriage strokes and the stroke length are preselectable in several steps.

The active carriage stroke assistant in manual mode gives the carriage a silky smooth action. In automatic mode, the length of the carriage stroke is adjustable to product size, e.g. to achieve much higher cutting performance with small products. The main applications are in the retail food trade, meat factories, delicatessen departments, canteen kitchens, bakeries, in gastronomy, fast food shops and catering services.

Options

GSP HD with an anodised aluminium finish (Eloxal)

GSP HD with a Ceraclean surface finish

Carriage tilt: 18°, 25°

Carriage: low/high with retractable remnant holder combined with a large back wall (triangular)

Special carriage features: clamp carriage

Accessories: e.g. vegetable chute, tomato fence with remnant holder adapter, removable portion control scale

HD

GSP HD 18°



GSP HD 25°



GSP HD 18°



GSP HD 18°

Ceraclean®
The essence of purity...



Power

The high performance motors and all functions are started using the easy to clean direct contact membrane keyboard. Switch on the machine and you hear nothing. This is no coincidence. It is the result of intelligent motor control. Thanks to this, the Bizerba Gravity Slicer Premium runs extremely quietly and has a much lower power consumption. Compared with other machines on the market the GSP H consumes 35% less power and the GSP HD even 60% less. In standby mode, they are miles ahead of the competition as they are the only solution that offers zero power consumption. This is good for the environment and even better to save running costs. Day in, day out, year in, year out, and all round the clock. It can only be topped if you decide in favour of the optional automatic cut-off with a number of different time settings.

35%
60%

BIZERBA

■ ... closer to your business

Look forward to the moment you switch on your new GSP slicing machine for the first time: everything glides with silky smoothness and the hollow ground blade cuts every slice with the greatest of ease. Perfectly cut products, sharp contours, coupled with safety and hygiene.

A class of its own ...

BIZERBA

BIZERBA

■ ... closer to your business

*"Top quality technology,
long-term operation and
no weak points.
For me, there is nothing
better."*

Andrew Ramsay,
Managing Director of Ramsay, Scotland



Andrew Ramsay

Members of the Bizerba Group

Bizerba GmbH & Co. KG
Wilhelm-Kraut-Straße 65
72336 Balingen
Germany
Tel. +49 7433 12-0
Fax +49 7433 12-2696
marketing@bizerba.com
www.bizerba.com

Bizerba (U.K.) Limited
Bizerba House
Eastman Centre
Eastman Way
Hemel Hempstead
Herts HP 2 7 DU
U.K.
Tel. +44 1442 24-0751
Fax +44 1442 2313-28
sales@bizerba.co.uk

Bizerba USA Inc.
31 Gordon Road
Piscataway
New Jersey 08854
USA
Tel. Office +1 732 565-6000
Tel. Service +1 732 565-6001
Fax +1 732 819-0429
us.info@bizerba.com
www.bizerbausa.com

Bizerba Canada Inc.
2810 Argentia Road #9
Mississauga,
Ontario L5N 8L2
Canada
Tel. +1 905 816-0498
Fax +1 905 816-0497
ca.info@bizerba.com
www.bizerba.ca

Bizerba South East Asia
Pte. Ltd.
1 Fifth Avenue #02-05
Guthrie House
Singapore 268802
Singapore
Tel. +65 6465-1900
Fax +65 6468-0481
bizerba@bizerba-sea.com
www.bizerba-sea.com