TOP QUALITY MACHINES: SAFETY, PERFORMANCE, PRODUCT YIELD, HYGIENE
Our wide range of Streamline food Machines in the retail, foodservice and wholesale area embraces outstanding sales and presentation feature, this line includes: Manual, semi-automatic and fully automatic slicers, stacking and shingling slicers, Meat saw, Tenderizer and strip cutters.

Bizerba continually sets new industry standards to make food Machine safer to operate.

The unique design of our blade produces clean and consistent slices. The hardness results in a long lasting sharp edge. The life of the blade is dramatically longer than the competition.

The solution for all of your cutting needs in Supermarkets, Delis and Convenience Stores. All Bizerba slicers offer an industry exclusive „Zero blade exposure“ during the entire cleaning process. What makes Bizerba the best overall value? Safety, product yield, maintenance, hygiene & ergonomics.

FOOD MACHINES WITH SAFETY AS OUR TOP PRIORITY
Slices to customer’s taste

The Bizerba bread slicer offers a wide range of options to cut long or Round bread fast and precisely into slices of varying thickness.

The design of our safety slicers consist of durability, hygiene with many features to meet customers satisfaction including the best blade in the industry.

The Bizerba vertical slicer series features a vertical carriage with a positive product feed, this allows for consistent thin slices.

The A 400 series is fully automatic with Precise stacking and shingling programs. It operates hands-free and it has up to 99 different slicing programs.

The FK 23 meat and bone saw is ideally suited for butcher; Pre-processing rooms for cutting portioning operations involving fresh and frozen meat; this table top model is efficient into modern working methods.
SE 12 L SERIES – MANUAL SAFETY SLICER

- One piece anodized aluminum construction.
- Fast and easy to clean, fewer seams, large radii.
- Improved sealing against water and debris.
- Largest and easiest to use remnant holder in the industry.
- Unique design allows for the smallest end pieces, increased yield,
- Remote sharpener for improved safety and hygiene.
- Spring-loaded dial insures correct and consistent sharpening.
- The ergonomic design of the Bizerba SE 12 L series sets
  the standard for safety, yield, hygiene, durability, and lowest
  overall cost of ownership.
- Low profile – reduces operator fatigue.
- Zero blade exposure during the cleaning process.
- Patented carriage interlock system.

Options:
SE 12 L PRO: aluminum thumb guard
SE 12 LZ: blade shut off in slice thickness knob
SE 12 LAZ: 15 sec blade shut off
Lift device shown

VS 12 – MANUAL SLICER

- Smaller version of the VS-12F
- 13” Blade
- Maximum product size. 10.2” x 8.8”. Round = 8.8”
- Particularly suited for cutting: ham, bacon, roast joints,
  roast beef, fresh meat, crisp vegetables and bread.
- Remarkably robust and extremely hardwearing.
- Easy access for cleaning between motor block and blade.
- This food machine is used in supermarkets, deli departments,
  butchers, bakeries and within the catering services.
- VS 12 – The adjustable product support ensures
  neat and perfect slicing

Optional accessories:
Easy to adjust product clamp for problem free
slicing down to the smallest end piece

VS 12 F / VS 12 F-P – MANUAL SLICER

- 13 ¾” diameter blade for large products. 12” x 8”
- Special product support for exact and consistent slices.
- Particularly suited for slicing large joints of fresh meat and ham.
- Ideal for professional application in butchers’ shops, supermarkets,
  deli departments, bakeries and in the catering industry.
- This precision slicer is preferred wherever large quantities of
  product have to be efficiently processed and neatly presented.

VS 12 F-P
- The VS 12 F-P is equipped with a special clamping
  Carriage for slicing large pieces of ham such as Parma or Serrano ham
SE 12 D SERIES – AUTOMATIC SAFETY SLICER

- One piece anodized aluminum construction.
- Fast and easy to clean, fewer seams, large radii.
- Improved sealing against water and debris.
- Largest and easiest to use remnant holder in the industry.
- Unique design allows for the smallest end pieces, increased yield.
- The ability to adjust both the speed and the stroke of the carriage will speed up your operation.
- The ergonomic design of the Bizerba SE 12 D series sets the standard for safety, yield, hygiene, durability, and lowest overall cost of ownership.
- Safety features:
  - Shut off in slice thickness knob and adjustable blade shut off
  - Ergonomically designed to increase productivity and to reduce operator fatigue.
  - Zero blade exposure during the cleaning process.
  - Remote sharpener for improved safety and hygiene.

Options:
SE 12 D PRO: aluminum thumb guard
Lift device shown

VS 12 D / VS 12 D-V – AUTOMATIC SLICER

The VS series feature a vertical carriage with a positive product feed. This allows for consistent, thin slices. The Semi and Fully automatic versions have a built-in diagnostic program for easy trouble-shooting. The VS series incorporates all the safety features one expects with Bizerba products.

- VS 12 D – SEMI-AUTOMATIC SLICER
  - Shingle, Stack, Circular patterns.
  - Shingling in 3 rows, traditional or transverse. Multi-layer.
  - Stacking. Up to 4 stacks with one product. 2.5” max. height.
  - Circular presentations in 3 diameters.
  - Adjustable speed and sprocket.
  - Built in diagnostic program.

- VS 12 D-V – FULLY AUTOMATIC SLICER
  - All the features of VS 12 D
  - Larger carriage for full production. 20” x 10.5”
  - Will fit 15” long product without re-clamping.

Options:
- Round platter for star shaped presentations
- Mobile Stand for the correct working height

VS 12 D RB – AUTOMATIC SAFETY SLICER

This fully automatic machine is ideal for customers who shave or chip roast beef, ham, turkey, pastrami, or bacon, corned beef – virtually any food products into paper thin slices.

- COMPACT AND FULLY AUTOMATED MEETING THE HIGHEST STANDARD
  - Vertical carriage with positive feed.
  - Consistent, thin slices.
  - 3 carriage speeds.
  - Large receiving area and stainless steel tray.
  - Built in diagnostic program.
  - Will fit 15” long product without re-clamping.
  - Lift device standard.
  - Z feature standard.
  - This food machine is ideal for fast food and supermarket operators of all kinds’ where slicing speed, space requirements and quiet operation are important considerations.
  - This machine is very simple and easy to clean.

Options:
- Stainless steel stand with guide rollers and lock
- Teflon Blade
The fully automatic Bizerba A 400 series has been a success in the U.S. market since 1992. This heavy-duty slicer is designed to run 2 shifts a day. Precise stacking and shingling programs increase productivity. The virtually hands-free operation improves hygiene and reduces the risk of cross-contamination.

- Stack, shingle, shave
- Programmable with up to 99 memories
- Max. Stack height = 3.5”
- Shingle traditionally, transverse, multi-layer, multi-row (3).
- Adjustable distance between slices, 3mm – 50mm.
- Total shingle portion length = 10”.
- Shaving with optional attachment.
- Standard 13” blade.
- Product size round: Min. = 2”, Max. = 7”
- Product size rectangular: Min. = 2” X 2”, Max. 6.89” X 9.45”.
- Product up to 15” long without re-clamping
- Multiple chubs in carriage for full production. Up to 10” wide.
- Slice thickness = 0.5 – 12mm. Adjustable in tenths.
- Adjustable carriage speed: 30 – 55 strokes per minute
- Cleaning and Sharpening programs for total safety.
- Two carriage lengths available. 400mm and 600mm.
- Built in diagnostic program.
- Optional mobile stand.

Fully automatic slicer with conveyor belt for bulk slicing requirements.

All in one: Automatic feed, slicing, despositing and transport.

- Same features like A 400 SERIES
- Max. Stack height = 2.4”
- Total shingle portion length = No Limits
- 4 foot long conveyor allows for maximum production.
- Particularly suitable for continuous operation.

Safety, precision and proven Bizerba quality are the outstanding features of the fully automatic A 400 series.
The Bizerba model FK-23 Table Top saw is successfully being used in tissue banks as an alternative to large floor model saws. Dependable. Easy to clean.

FK 23 – TABLE TOP MEAT AND BONE SAW

Compact Table-Top version made of stainless steel. Efficient operation and simple handling.

- Stainless steel construction, compact design
- Integral motor overload protection and motor brake
- Stainless steel saw wheels are easily removable
- Detachable feed device keeps operator's hands away from blade.
- Automatic tensioning of saw blade and saw wheel cleaners.
- Slice thickness adjustable 0.4” - 7.5” (10 -190 mm)
- Maximum commodity height = 9.8” (251 mm)
- Saw band speed approximately 17 m / sec.
- Saw band length = 69.3” x 0.6” x 0.02” (1760 x 15 x 0.45 mm)
- Wheel diameter = 8.7” (220 mm)
- Installation area = 14.2” x 13.7” (360 x 350) mm
- Outside dimensions = (W x D x H) 20.5” x 22.8” x 33.7” 520 x 580 x 857 mm
- 208 Volts / 3 phase, 4.5 A
- Optional stand available.

The Bizerba model FK-23 Table Top saw is successfully being used in tissue banks as an alternative to large floor model saws. Dependable. Easy to clean.
High-performance variable system for strip cutting, shredding and tenderizing.

- I/O switch. Front mounted, waterproof tactile keypad. Provides hygiene protection.
- Tenderizer set contains 41 disks, each with 12 blades.
- Blades are now sharper allowing for a deeper cut.
- AC motor with internal cooling system. 1/2 horse power, 4.6 Amps.
- Transparent, high protective cover ensures optimum safety.
- Maximum product size = 7.6” x 1.18”.
- Mechanical safety cannot be by-passed.
- Housing is made of stainless steel. Total weight is 73 lbs.
- Mounted on unbreakable feet. Wide footprint makes it sturdy and tilt-proof.
- Stainless steel receiving tray.
- Strip cutter knife sets available in 0.15”, 0.23” and 0.31” (4, 6 and 8 mm).
- 0.39”, 0.47”, 0.62”, 0.78” and 1.18” (10, 12, 16, 20 and 30 mm) widths can be special ordered.
- Feeding paddles keep operator’s hand away from knife set.
- Variable slice thickness 3/16” – 13/16” (5 – 30 mm).
- 3 programmable quick keys, thin, medium and thick.
- Stainless steel construction with decorative aluminum front panel.
- Redundant safety systems.
- Slices at 80 strokes/minute.
- Maximum bread dimensions W = 9.9”, H = 5.9”, L = 14.9”.
- Customer eye appeal.
- High speed rotating blade does not compress the product.
- Oil-less operation. Fast and easy to clean.
- Cleanly slices through nut and fruit breads.
- Easily slices hard crust, soft loaves, and warm bread.
- Special product clamp guarantees small end pieces.
- Can slice on a bias. (determined by width of loaf).
- Chamber cover made of durable Lexan.
- Built in diagnostic program for quick troubleshooting.
- Available in 208V, single or three phase.
- Optional mobile stand provides the correct working height, flexibility.

This machine slices bread precisely to your customers’ taste from a single slice to a whole loaf.

- HALVING – QUARTERING – INDIVIDUAL SLICES

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**ACCESSORIES**

**BRS 38, A 400, VS 12 D**

→ **B56-BZ Work Table**  
Rolling working table with retractable wheels for optimum versatility. Provides excellent stability and correct working height for the full range of Bizerba products.

**SE 12 L, SE 12 D**

→ **Product Fence with Special Remnant Holder**  
Adjustable fence allows for even slices with soft products such as; tomatoes, peppers, oranges etc.

→ **Vegetable Chute & Stomper**  
Handles hard to slice products quickly and safely. The extra heavy stomper allows easy feed for products such as; lettuce, cabbage, celery and pepperoni.

→ **PW Scale**  
Removable portion control scale eliminates the guess-work for the operator. Reduces customers waiting time, excellent training tool for trainees. Tare key standard.

**A 400, VS 12 D SERIES**

→ **Shaving Attachment**  
Piles very thin sliced products into sandwich portions.

**S 111 PLUS**

→ **Top Mounted Feed Tray**  
This tray is convenient for holding products being fed into the machine.

**ALL MACHINES**

→ **H1 Lubrication Oil**  
Convenient 12 oz. spray can keep machines running properly. NSF & USDA approved.
<table>
<thead>
<tr>
<th>Model</th>
<th>Blade</th>
<th>Strokes/min</th>
<th>Space required (L x W x H)</th>
<th>Protection class</th>
<th>Energy Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>SE 12 L</td>
<td>13&quot; (330 mm)</td>
<td>–</td>
<td>32.68&quot; x 37.01&quot; (830 x 940 mm)</td>
<td>IP 33</td>
<td>120 V/60 Hz/3.5 A/0.420 kW</td>
</tr>
<tr>
<td>VS 12</td>
<td>13&quot; (330 mm)</td>
<td>–</td>
<td>24.6&quot; x 21.9&quot; x 17&quot; (626 x 565 x 432 mm)</td>
<td>IP 33</td>
<td>120 V/60 Hz/2.42 A/0.185 kW</td>
</tr>
<tr>
<td>VS 12 F / VS 12 FP</td>
<td>13.8&quot; (350 mm)</td>
<td>–</td>
<td>33.9&quot; x 30.3&quot; x 18.9&quot; (860 x 770 x 480 mm)</td>
<td>IP 33</td>
<td>230 V/50 Hz/1.8 A/0.4 kW</td>
</tr>
<tr>
<td>SE 12 D</td>
<td>13&quot; (330 mm)</td>
<td>full: 30/40/50</td>
<td>IP 33</td>
<td>120 V/60 Hz/6.6 A/0.740 kW</td>
<td></td>
</tr>
<tr>
<td>VS 12 D / VS 12 DV</td>
<td>13&quot; (330 mm)</td>
<td>full: 30/40/50</td>
<td>IP 33</td>
<td>120 V/60 Hz/2.5 A/0.475 kW</td>
<td></td>
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<tr>
<td>VS 12 D-RB</td>
<td>13&quot; (330 mm)</td>
<td>30 - 60</td>
<td>24.8&quot; x 31.7&quot; x 22&quot; (630 x 830 x 560 mm)</td>
<td>IP 33</td>
<td>120 V/60 Hz/3.5 A/0.504 kW</td>
</tr>
<tr>
<td>A 400</td>
<td>13&quot; (330 mm)</td>
<td>30 - 55</td>
<td>A 404</td>
<td>IP 33</td>
<td>120 V/60 Hz/2.9 A/0.3 kW</td>
</tr>
<tr>
<td>A 400 FB</td>
<td>13&quot; (330 mm)</td>
<td>30 - 55</td>
<td>on worktable (W x D)</td>
<td>IP 33</td>
<td>120 V/60 Hz/2.9 A/0.3 kW</td>
</tr>
<tr>
<td>A 500</td>
<td>18.1&quot; (460 mm)</td>
<td>250</td>
<td>91.3&quot; x 31.5&quot; x 72.2&quot; (2320 x 800 x 1835 mm)</td>
<td>IP 65</td>
<td>208 V/60 Hz/8.4 A/1.4 kW</td>
</tr>
<tr>
<td>FK 23</td>
<td>8.66&quot; (220 mm)</td>
<td>–</td>
<td>(width x depth x high)</td>
<td>IP 55</td>
<td>120 V/60 Hz/5 A/0.6 kW</td>
</tr>
<tr>
<td>S 111</td>
<td>strip cutter knife sets: 0.15&quot;, 0.22&quot;, 0.31&quot; special order: 0.38&quot;, 0.47&quot;, 0.62&quot;, 0.78&quot;, 1.18&quot;</td>
<td>–</td>
<td>on worktable (W x D)</td>
<td>IP 33</td>
<td>120 V/60 Hz</td>
</tr>
<tr>
<td>BRS 38</td>
<td>9.64&quot; (250 mm)</td>
<td>80</td>
<td>37.4&quot; x 26&quot; x 17.7&quot; (950 x 680 x 450 mm)</td>
<td>IP 31</td>
<td>208 V/60 Hz/3.75 A/0.78 kW</td>
</tr>
</tbody>
</table>

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