

BIZERBA

Food Service

Bizerba GSP series slicers are now certified to the new NSF/ANSI Standard 8-2017

Safety is our top-priority ...

... GSP H C 90-GCB series – manual safety slicer ...



- *Ceraclean* is a surface finish on the base, gauge plate, carriage and knife-blade cover
- 30X more abrasion resistant surface than anodized aluminum
- Excellent gliding properties
- No product residue
- Easy product guidance
- Rapid cleaning and sanitizing
- Extremely resistant to harsh chemicals
- Lower risk of bacterial contamination
- *Ceraclean* knife-blade cover dishwasher safe



GSP H C 90 Ceraclean

- Widest product carriage for increased capacity
- 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 with 306 holding points
- Unique design allows for the smallest end pieces, increased product yield
- Remote sharpener is dishwasher safe for improved safety and hygiene; spring-loaded dial insures correct and consistent sharpening
- The ergonomic design of the Bizerba GSP H series sets the standard for safety, yield, hygiene, durability, and lowest overall cost of ownership
- Low profile – reduces operator fatigue
- 3.5" W x 11.13" H x 2.6" D thumb guard wall for maximum protection
- Zero blade exposure during the cleaning process
- Patented carriage interlock system
- One piece carriage with seamless thumb guard for highest hygiene standards
- Safety features: shut off in thickness knob, adjustable blade shut off and start at zero (safe-only)
- Improved liquid and debris diversion from all control surfaces
- Top quality gravity feed slicer with low-profile carriage for heavy products



BIM | CAD | MOBILE

Best cheese blade in the industry

The unique recessed grooved design of our blade assists in releasing product from the blade during slicing which minimizes product trailing. The vacuum release provides exceptionally clean and consistent slices in even the most demanding cheese slicing applications.

The hardness results in a long lasting sharp edge. The life of the blade is dramatically longer than the competition. Our recessed grooved blade is the hardest, thinnest, largest, straightest blade in the industry.

- 13" diameter, chromium coated hard alloy
- 60-62 Rockwell hardness at the edge
- Accurate slicing on even the most demanding cheese products over a wide temperature range



Model #: GSP H C 90-GCB Ceraclean | Stock #: 913003000

C.S.I. Division 11 | Section 4000

Project Name: _____ AIA # _____

Location: _____ SIS # _____

Item Number: _____

Quantity: _____

BIZERBA

Food Service

1-phase AC current

- 120 V, specialised data available on request
- 60 Hz
- Frequency of nominal current 3.5 A
- Power consumption 0.360 kW

Blade diameter

- 13" (330 mm)

Blade speed

- 319 r.p.m.

Max. produce size

- Height: 4.96" (126 mm)
- Width: 11.6" (290 mm)
- Round: 8" (200 mm)
- Rectangular: 11.6 x 6.4" (290 x 160 mm)

Slice thickness

- 0-0.94" (0-24 mm), infinitely variable

Thumb-guard rear wall

- 3.5"W x 11.13"H x 2.6"D (90 x 235 x 67 mm)

Gravity-feed slicing carriage

- 40° inclined gravity feed

H - Carriage inclination

- Carriage inclined 25° towards operator
- Carriage height positioned towards center of blade

Noise control drive system

- ~84.0 dB decibel level

Installation area

- (L x W) 20.94" x 18.82" (530 x 480 mm)

External dimensions

- (L x W x H) 28.54" x 23.07" x 23.46"
725 x 586 x 596 mm)

Operating area

- (L x W) 31.73" x 35.4" (806 x 899 mm)

Food Safety - Ingress Protection type

- IP Solids level 3 | Liquids level 3

Weight of machine

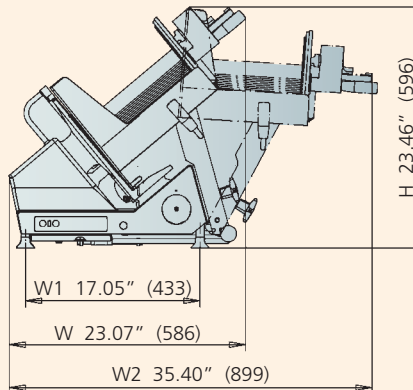
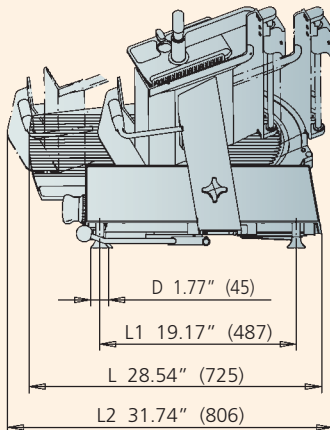
- 95.1 lbs, 43 kg

Shipping Details & Dimensions

- Total Shipping Dimensions (L x W x H): 32.5" x 27.8" x 32" (826 x 706 x 813 mm)
- Total Shipping Weight: 124 lbs, 56.3 kg
- Cubic: Ft. 16.73, 0.47 m
- Density: 7.41 lb/cubic ft, 118.95 kg/cubic m

Additional equipment

- Equipment Stand
- Extended Warranty



Warranty

The GSP H Safety Slicer carries a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins with the date of purchase and, provided the unit is used properly in accordance with our instructions, is in full effect for one year from that date. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 4:30 p.m. local time, Monday to Friday. Bizerba will not pay over-time charges for work performed other than during normal business hours. Accessories have a 30-day replacement or repair warranty for the period beginning on the date of purchase. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately. Bizerba shall not be liable for any consequential, compensatory, incidental, or special damages. All warranty work must be performed by a factory authorized Bizerba Representative.

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