



Food Service

Bizerba GSP series slicers are certified to the new NSF/ANSI 8-2012 standard.

Customer Service & Safety is our top-priorities ...

... GSP H Flex i 90-SYS - manual safety slicer and integrated scale...

New safety illuminated Dial!



Green means motor off gauge plate closed.



Red means gauge plate open or motor running.

- 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



Best blade in the industry

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.

Our standard blade is the hardest, thinnest, largest, straightest blade in the industry.

- 13" diameter, chromium coated hard alloy
- 60-62 Rockwell hardness at the edge





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-quard 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
- 13" (330 mm) Grooved Cheese Blade

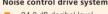


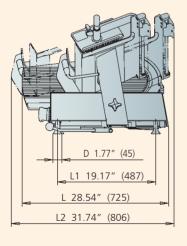


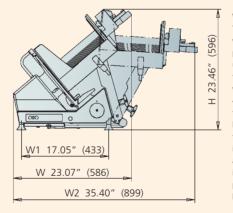












Warranty

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 overtime 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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Connections CPU including power supply for all connected components



Connections 12" sales assistant touchscreen with integrated WLAN (option)



Connections 12" or 7" customer screen



Food Service

Installed based on the Plug and Play principle

The CPU can be quickly put into service using cable connectors. A socket strip offers enough connections for all devices that require no external power supply adapters. For this reason they are very simple to replace.

Very easy to maintain and repair

The CPU is designed for long life even in continuous duty. The housing can be removed without the use of tools. This makes it much easier to connect components.

Space-saving using the piggyback process

The load cells and central processing unit on the K-class flex are separate from each other. However, the two modules have identical dimensions and can therefore be combined into a compact unit.







BIZERBA

Food Service

CPU

Colour

Signal white / silver

Processor

Intel 1.6 GHz

Memory

1 GB RAM, 160 GB SATA hard disk, of which: 64 MB for PLUs, receipt journal etc. Compact Flash 4 GB (optional)

Interfaces

1 x Ethernet RJ-45, max 100 Mbit/s

4 x USB 2.0 Highspeed

2 x serial RS 232 (COM 1 and COM 2)

1 x loudspeaker port (external)

1 x RJ 12 for one cash register

1 x 12.1" touchscreen on sales assistant side

1 x 12.1" or 7" customer screen

1 x Bizerba printer

1 x external load cell

Wireless LAN (optional)

Port for another cash register (optional)

Operating system

Linux (K-Software), POSready (CE II Software)

The scales that print well (thermal, label and linerless printers)

- Linerless saving effect (prints only as much paper as necessary)
- Double printer variants
- More print width (64 mm instead of 52 mm) for 12 mm more information (optional on all devices with label printer)
 - Legal obligation to print more information (information for allergy sufferers, nutrition values)
 - Increase sales and revenues by printing recipes and recommendations

Touchscreen operator unit/customer screen

- Brilliant display on colour screen thanks to 24 bit colour depth
- The scale creates trust (transparency for the end consumer)
- Advertising window on more sales and revenues
 - Full-screen advertising arouses interest for more
 - Long-term advertising even while serving
 - In-house advertising for more sales, external advertising for more revenue (advertising cost subsidies)
- Fixed using standard VESA 75 support systems, variable tilt and swivel using support system

12" operator colour touchscreen

12.1", 307 mm diagonal, screen area 246 x 185 mm TFT LCD with CCFL backlighting (16.7 million colours) Screen resolution: 800×600 pixels (SVGA)

Touchscreen resolution: 4096 x 4096 pixels, 5-wired resistive

12" customer colour screen

12.1", 307 mm diagonal, screen area 246 x 185 mm TFT LCD with CCFL backlighting (16.7 million colours) Screen resolution: 800×600 pixels (SVGA)

■ 7" customer colour screen

7", 178 mm diagonal, screen area 155 x 92 mm TFT LCD with LED backlighting Screen resolution: 800 x 480 pixels (WVGA)

Support system

- 100 mm diameter footprint
- Screw mounting 75 x 75 mm
- Standard screen mounting
- Optional support bracket for printer
- All components mounted using VESA 75

Warranty

The Bizerba Food Service U.S., K-Class Flex system components carry a three (3) 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, com-pensatory, incidental, or special damages, All warranty work must be performed by a factory authorized Bizerba Representative.

K-class flex weighing range

Type KF load cell

Weighing range 6/15 kg Interval 2/5 g Minimum load 40 g

- Dimensions 295 x 295 x 62 mm
- Bell shaped load plate made of brushed stainless steel

Type 18A load cell

Weighing range 6/15 kg Interval 2/5 g Minimum load 40 g

Dimensions 340 x 275 x 130 mm

Type 150/350 load cell

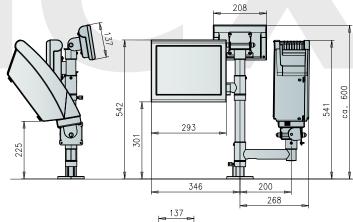
Weighing range 6/15 kg 15/30 kg 30 kg 30/60 kg 60 kg 120 kg 60/150 kg Interval 2/5 a 5/10 a 5 g 10/20 a 20/50 a 10 g 20 g Minimum load 40 q 100 g 100 g 200 g 200 g 400 g 400 g

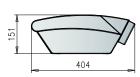
- Dimensions 400 x 500 x 92 mm
- Bell shaped load plate made of stainless steel
- Main/platform frame made of steel (zinc plated) or made of stainless steel

KF dimensions

Complete design

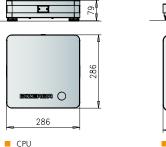
VESA support bracket for screens with additional support arm for printer
 CPU - 12" operator touchscreen - 7" customer screen - Printer - Type KF

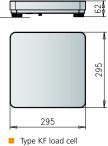






Printer





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