

Data Sheet

VS12 F

BIZERBA

The manual premium vertical slicer sets worldwide standards in terms of ergonomics, hygiene and safety. Special feeding carriage for fresh meat.



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

Product description

The vertical carriage of the VS12 ensures ergonomic, upright operation while providing an optimal view of the slicing result. Fitted with a powerful motor - the energy is used where it's needed: at the blade. It also stands out due to its wealth of variants. The adjustable product support prevents product from deflecting downwards and the formation of product wedges and tails. The highlight of this manual vertical slicer is an optional integrated portion scale. In addition, the slicer features a Ceraclean® surface which is easy to clean and ensures easy gliding of products over the carriage plate.

Highlights

- Hygienic design:
 - Tool-free disassembly
 - Removable, dishwasher-safe Ceraclean® parts
 - Large distance between blade and motor tower for easy cleaning by hand
- Fine adjustment of slice thickness between 0 - 3 mm
- The innovative blade cover is easily and simply mounted by means of an intelligent quick lock system

Options

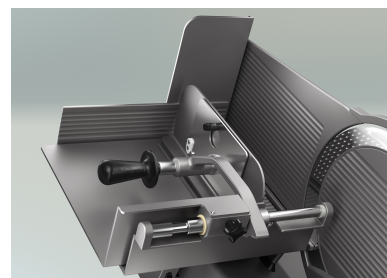
- Blade options: Ceraclean® blade, cheese blade (channeled), bread blade
- Ceraclean® surface refinement
- Numerous variation options of carriages, remnant holders etc.
- Integrated portion scale
- Installation via installation bars



VS12 W (with integrated portion scale)



Touch screen



Carriage

- Various product guides
- Variable cable outlet: Different mains cable outlet positions possible

My Bizerba

We offer you solutions from a single source which can be customized and allow you to respond to any change in a flexible manner. Benefit from costs which can be planned and efficient processes. We are happy to advise you.

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