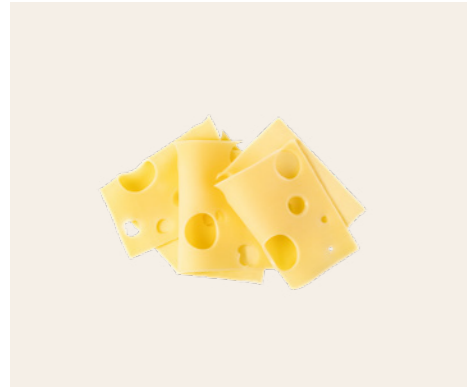
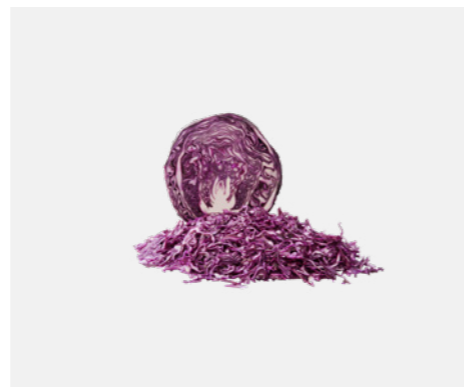
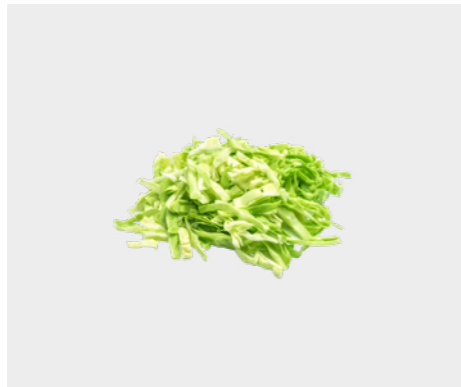


Slicers VSP, VSI & GSP

The professionals for networked processes & more sales



All **industries & areas** of application at a glance **page 20**



Working more economically Networked slicing means for you: From now on, your Bizerba slicer automatically reports when it needs something. You and your team act early and on time. Processes become smooth, performance and sales increase. This is what SmarterSlicing stands for. You slice variety in the best quality. Save time, energy and costs with the leading Bizerba slicing technology. And you are protected all around. Slice by slice.

Everything runs smoother—with SmarterSlicing	6
Good timing: Helps your team at the counter	7
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Simply perform better	
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The perfectionist for a large variety VSI F	12
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Retail Software—Acting intelligently in 360°

MyBizerba—As unique as your fingerprint

Everything runs smoother With SmarterSlicing



Discover how networked slicing optimizes your processes and ensures product quality. Be it at the fresh food counter or in production, in management or service: The intelligent SmarterSlicing functions make your daily routine transparent, processes smoother and therefore more efficient. The basis is the recorded performance data of your slicing solution.

Good timing Helps the team at the counter

When is the best time to clean, sharpen or service the slicer? Three indicators tell your team at the counter about the status. Automatically on the touch screen. Early and on time. You define the interval. The ideal basis? Data from your daily work.

Your benefits

- + Cleaning, sharpening and maintenance cycles can be scheduled, even outside business hours
- + Operator guidance during the sharpening process
- + Optimal workflow
- + Best cleanliness and slicing quality
- + More focus on the customer

i Automatic counting of slices
The display automatically shows the number of produced slices. You are slicing to target without manual counting.
Your benefits
+ Time-saving work
+ Easy fulfillment of customers' requirements

Central view Makes managing easier

Easily keep an eye on the management & monitoring of your slicer. Via LAN interface FoodConnect and management software RetailControl you receive all data that you need. Ideally suitable in order to control processes centrally and in a time-saving way in all stores.

Your benefits

- + Creating digital inventories and protocols
- + Transparency over current device status and utilization
- + Solid basis for process optimizations and investment planning

i Transparency via FoodConnect
In order to work centrally and transparently, **FoodConnect connects** to the **RetailControl management software**.
Your benefits
+ One software for slicers and scales
+ One system for all tasks

Smarter service Lowers costs

Service your slicer at just the right time. The intelligent support checks intervals automatically. Data transfer on performance and unique error codes make service calls considerably easier to plan and faster.

Your benefits

- + Minimal downtimes
- + Maximum availability
- + Efficient remote support

i Remote support saves time & costs
Discover here the fast & economic service without on-site visit.

Operator support & focus on the customer

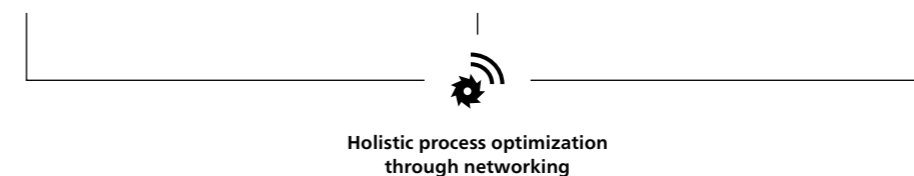
Automated cleaning, sharpening and maintenance intervals

Smooth processes & optimized device utilization

Data exchange with the management

Efficient, inexpensive service calls

Data exchange with the service



Simply perform better

Clearly safe Innovative safety package



● Illumination

Also protects untrained staff as clearly as a traffic light.
Green: Safe working. Red: Stop! Risk of injury

To protect your team during slicing and cleaning, your slicing solution has a sophisticated safety concept. Because prevention is your best protection.

Examples

- Illumination: Illuminated slice thickness knob indicates the device mode. Green: Safe working. The gauge plate is closed, the blade is at a standstill. Red: Caution! Risk of injury. Blade runs with the gauge plate open
- Stable blade guard ring and blade cover
- Blade switches off automatically after individual time interval

Your benefits

- + Fast, visually clear signal protects from accidents
- + Valuable, durable blade guard
- + Minimized risk of injury

Completely hygienic For best freshness quality

You have a reputation of best craftsmanship. Your network-capable slicer helps you keep it that way. Automatically, hygienically safe and in noticeably less time. Directly during slicing and later during cleaning.

Examples

- SmarterSlicing cleaning indicator function: The operator touch screen automatically indicates an upcoming cleaning interval. The interval is customizable at any time.
- Hygienic design: Smooth, rounded device surface, also made of Ceraclean®, generous distance between motor housing and blade, sharpener can be dismantled without tools and is dishwasher-safe, lifting device

Your benefits

- + Automatic, reliable fulfillment of the quality management
- + Less dirt accumulation during slicing and cleaning
- + Extremely reduced cleaning times



Perfectly modular Your individual building set



Put together a slicing solution that best suits your needs. The modular system of our slicers offers you anything you need to find your perfect solution. Combine variants, accessories, components and functions.

Examples

- Economic combination of slicing and weighing
 - Multifunctional, space and time-saving
- Flex solutions

Your benefits

- + More flexibility in your fresh food range and for your counter design
- + Best slicing results by means of matching blades and carriages, for example
- + Easy, fatigue-free and time-saving working

More about

- Accessories page 16
- Flex solutions page 17
- Individual solutions page 18

Intelligent drive: Quality up, energy costs down

Rely on powerful slicing force which lowers your energy costs. Your Bizerba slicer even achieves a clean cut in dry-cured ham. You save costs with each slice. The powerful motor with intelligent drive technology Emotion® makes it possible.

Examples

- Automatic machine switch-off if machine is not used for a long time
- Motor adapts its performance to the individual resistance of the product to be sliced
- Extremely quiet motor, ideally suitable for a pleasant in-store atmosphere or when talking to customers

Your benefits

- + Low energy costs
- + Perfect product slice image
- + Only minimal heat is generated from blade and depositing area, products stay fresh for longer



Bizerba quality

Ergonomic working & optimal operating convenience ✓

Slicing and weighing in one step ✓

Accurate and manifold slicing results ✓

100% made in Germany ✓

Professional Bizerba Service ✓



VSP in Ceraclean® version

The vertical top performer at the fresh food counter VSP

Highlights

- SmarterSlicing indicator functions* and FoodConnect*
- Various blades, carriages and remnant holders for numerous applications
- Hygienic design for easy cleaning
- Fine adjustment of the slice thickness: Area 0-3 mm
- Innovative blade cover: Intelligent quick-lock system for easy assembly

Options

- Variants with integrated portion scale or metrologically approved retail scale
- Safety feature Illumination
- Installation versions: Installation bars, feet or lifting device

Recommended software

- RetailControl

Maximum hygiene with Ceraclean®

- Exclusive Bizerba surface coating
- Excellent non-stick properties, avoids product from sticking to the surface
- Optimal hygiene and easy cleaning
- Perfect slicing results



VSP with special carriage for Parma ham



Intuitive touch screen operation

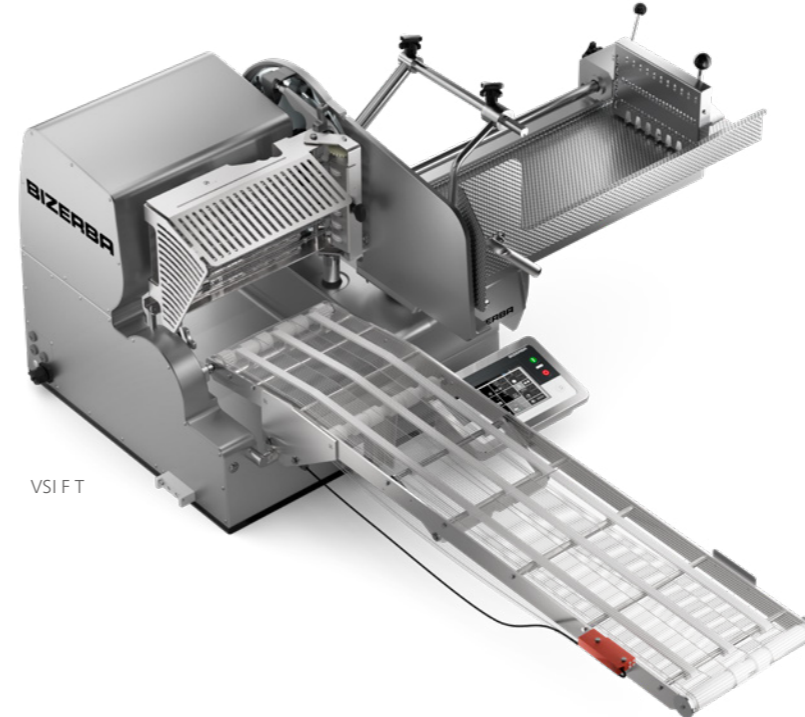


Illumination: Current device mode can be visually displayed as an option

*Optional



VSI F



VSI F T

The perfectionist for a large variety VSI F

The solution for your line VSI F T

Highlights

- SmarterSlicing indicator functions* and FoodConnect*
- Flexibly adjustable depositing pattern for optimal product presentation
- Hygienic design: Suitable for hose cleaning
- Consistent product quality and quick order changes: Efficient PLU management



Recommended software

- RetailControl

Options

- Integrated portion scale for target weight control and weight optimization
- Mobile or stationary stand
- Various blades, carriages and product clamping options for numerous applications
- Exclusive surface finish Ceraclean®

*Optional

Highlights

- Large selection of conveyor belts: Ideally suitable for integration in production lines
- Data and control system related signal exchange: Smooth-running, need-based processes
- SmarterSlicing indicator functions* and FoodConnect*
- Flexibly adjustable depositing pattern for optimal product presentation
- Efficient PLU management



Recommended software

- RetailControl

Options

- Integrated portion scale
- Mobile or stationary stand
- Various blades, carriages and product clamping options for numerous applications
- Exclusive surface finish Ceraclean®

*Optional

Example VSI F T
line solution page 18



GSP H with portion scale
in Ceraclean® version



GSP HD with portion scale
in Ceraclean® version

The individualist for pure diversity GSP H

Highlights

- SmarterSlicing indicator functions*
- Clean workplace: Targeted transport of juices from meat and sliced product
- Fine adjustment of the slice thickness: Range 0-3 mm
- Innovative blade cover: Intelligent quick-lock system for easy assembly



Options

- Variants with integrated portion scale or metrologically approved retail scale
- Various blades, carriages and remnant holders for numerous applications
- Safety feature Illumination
- Installation versions: Feet, lifting device

More about the
GSP H Flex solution
page 17

*Optional

The versatile slicer making slicing easier than ever GSP HD

Highlights

- Automatic carriage drive: Fatigue-free, easy operation
- Clean workplace: Targeted transport of juices from meat and sliced product
- SmarterSlicing indicator functions*
- Innovative blade cover: Intelligent quick-lock system for easy assembly



Options

- Version with integrated portion scale: Automatic stop function once the target weight is reached, displaying of weight or desired number of slices on the touch screen
- Accessories for products to be sliced: Carriage variants with product clamping, product holder, special clamping devices
- Installation versions: Feet, lifting device

*Optional

Accessories & options

Perfectly adapted to your fresh food counter VSP Flex & GSP H Flex

Thanks to our broad range of accessories and options, more opportunities open up for you in terms of products to be sliced as well as your production. Combine to match your needs and model. Quickly, easily and in best Bizerba quality.



Blade options



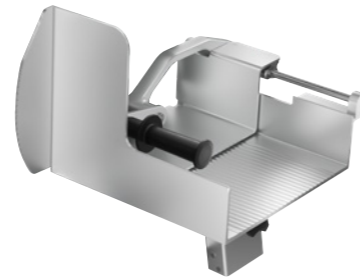
VSP bias cut attachment



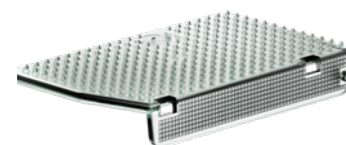
Product fixation device



Standard carriage*



VSP carriage for meat*



**Remnant holder plates
smooth, checkered, with spikes**



**VSP carriage
for Parma ham***



**VSI F + VSI FT
extended carriage***

With the modular system of the VSP Flex or GSP H Flex you get the best out of your counter. Freely combine components. Benefit from a solution by means of which you can operate, slice, label, perform checkout tasks and provide information while saving space and time.



Good combination:
VSP or GSP H with retail scale K3



Your benefits

- + **Smart counter concept:** Multifunctional and ergonomic even in confined spaces
- + **Working made easier:** Everything in one place, no walking between devices, less work steps
- + **Serving better:** Optimal eye contact with the customer



* Please select option with purchase;
subsequent mounting not possible

Individual solutions

VSI F T

One of many examples

Automated production line with VSI F T

Example customer requirements

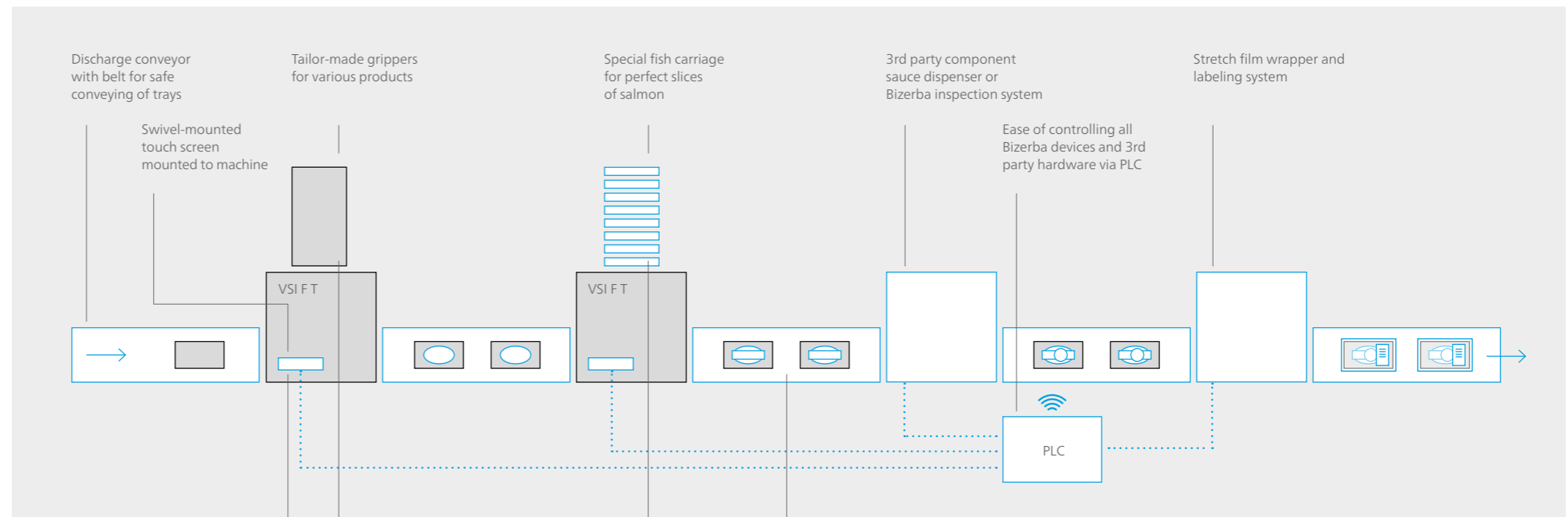
- Automated, hygienic food production
- Economic, digital processes

Solution

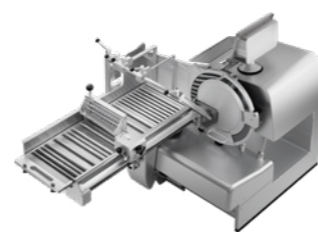
- Concept of a fully automatic, digitally controlled production line with multiple components
- Integration of existing 3rd-party components and further Bizerba systems
- Digital, ideally clocked line control via PLC

Result

- Increased throughput by means of an efficient workflow and data flow
- Hygienic, fully automatic production: Only minimal operator contact
- Sustainable investment concept: Integration of existing 3rd-party hardware
- Automatic quality management: Production documentation



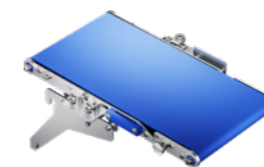
Swivel-mounted touch screen



Tailor-made grippers for various products



Special fish carriage



Special, non-slip conveyor belt

Makes anything possible

The Customer Solution Center

Benefit from our know-how for your special requirements. For example, if you need perfect slicing or depositing results for particularly demanding food. The Customer Solution Center team develops with you a solution that perfectly meets your needs. No matter if you require customized mechanical components or special software functions.

All options

The entire Bizerba slicer portfolio is available [here](#)



VSP

The vertical top performer at the fresh food counter



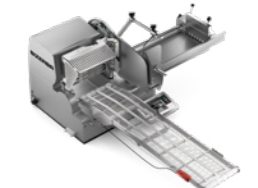
GSP H

The individualist for pure diversity



GSP HD

The versatile slicer making slicing easier than ever



VSI F

The perfectionist for a large variety

VSI FT

The solution for your line

Slicer

Model

VSP
33 cm blade Ø

VSP
35 cm blade Ø
& removable
& removable
meat carriage

VSP
35 cm blade Ø
& removable
carriage for
Parma ham

0°
blade cover
open/closed

18° L
blade cover
open/closed

25° L
blade cover
open/closed

25° H
blade cover
open/closed

18° L
blade cover
open/closed

25° L
blade cover
open/closed

25° H
blade cover
open/closed

VSI F
with / w/o
product
depositing

VSI FT

Drive

Manual

Manual

Fully automatic/semi-automatic

Industrial

SmarterSlicing

Three indicator functions & slice counter

(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)
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Connection FoodConnect

(✓)	(✓)	(✓)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(✓)
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Ideal for

Sausages/cold cuts

(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)
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Meat, fresh

(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)
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Boned ham

(-)	(✓)	(✓)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)
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Cheese

(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)
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Fruit/vegetables

(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)
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Bread

(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)
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Application

Pre-slicing

(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)
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Presentation

(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)
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Assisted sales

(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(-)
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Application area

Retail area/counter

(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)
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Canteen kitchen/restaurant

(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)	(✓)
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Industrial

(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)
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Blade position

Vertical/inclined

Vertical	Vertical	Vertical	Vertical	Inclined	Inclined	Inclined	Inclined	Inclined	Inclined	Inclined	Inclined	Inclined	Vertical	Vertical
----------	----------	----------	----------	----------	----------	----------	----------	----------	----------	----------	----------	----------	----------	----------

Dimensions in mm

Blade Ø

330	350	350	350	350	330	330	330	330	330	330	330	330	330	330
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Installation area L x W

520 x 430	604 x 430	604 x 430	604 x 430	532 x 478	532 x 478	532 x 478	532 x 478	532 x 478	532 x 444	532 x 444	532 x 444	609 x 631	609 x 631
-----------	-----------	-----------	-----------	-----------	-----------	-----------	-----------	-----------	-----------	-----------	-----------	-----------	-----------

Slicing performance

Slices/min

(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	(-)	35 – 90	35 – 90	35 – 90	30 – 80	30 – 80
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Max. product size in mm

Round Ø

225	270	270	270	260	235	228	202	235	228	202	202	180	180
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Angular □ W x H

260 x 180 210 x 225	315 x 245 285 x 270	340 x 215 285 x 270	340 x 215 285 x 270	290 x 246	290 x 188	290 x 160	290 x 126	290 x 188	290 x 160	290 x 126	290 x 126	240 x 180	240 x 180
-----------------------	-----------------------	-----------------------	-----------------------	-----------	-----------	-----------	-----------	-----------	-----------	-----------	-----------	-----------	-----------

.....

Key

✓ Standard (✓) Option (-) Not available

Retail Software

Acting intelligently in 360°

A software that flexibly covers all retail tasks, quickly networks your device with the back office and simply grows with your requirements. This is our response: An open and modular software architecture.

What applies to your hardware also holds true for your software: Combine software modules to your individual solution. Dock RetailApps in a simple and cost-effective manner. Remain open for 3rd-party hardware or software. Whatever digital solution you will design: With our 360° retail software you will benefit from a networked work and data flow. From the service counter up to the back office.

i You can find our agile range of software [here](#)

Management software

Device software

Management software
RetailControl


Basic software
RetailIntegratorsKit (RIK)


Data management software
RetailOffice


PC scale software
RetailPowerScale


Interface software
RetailConnect

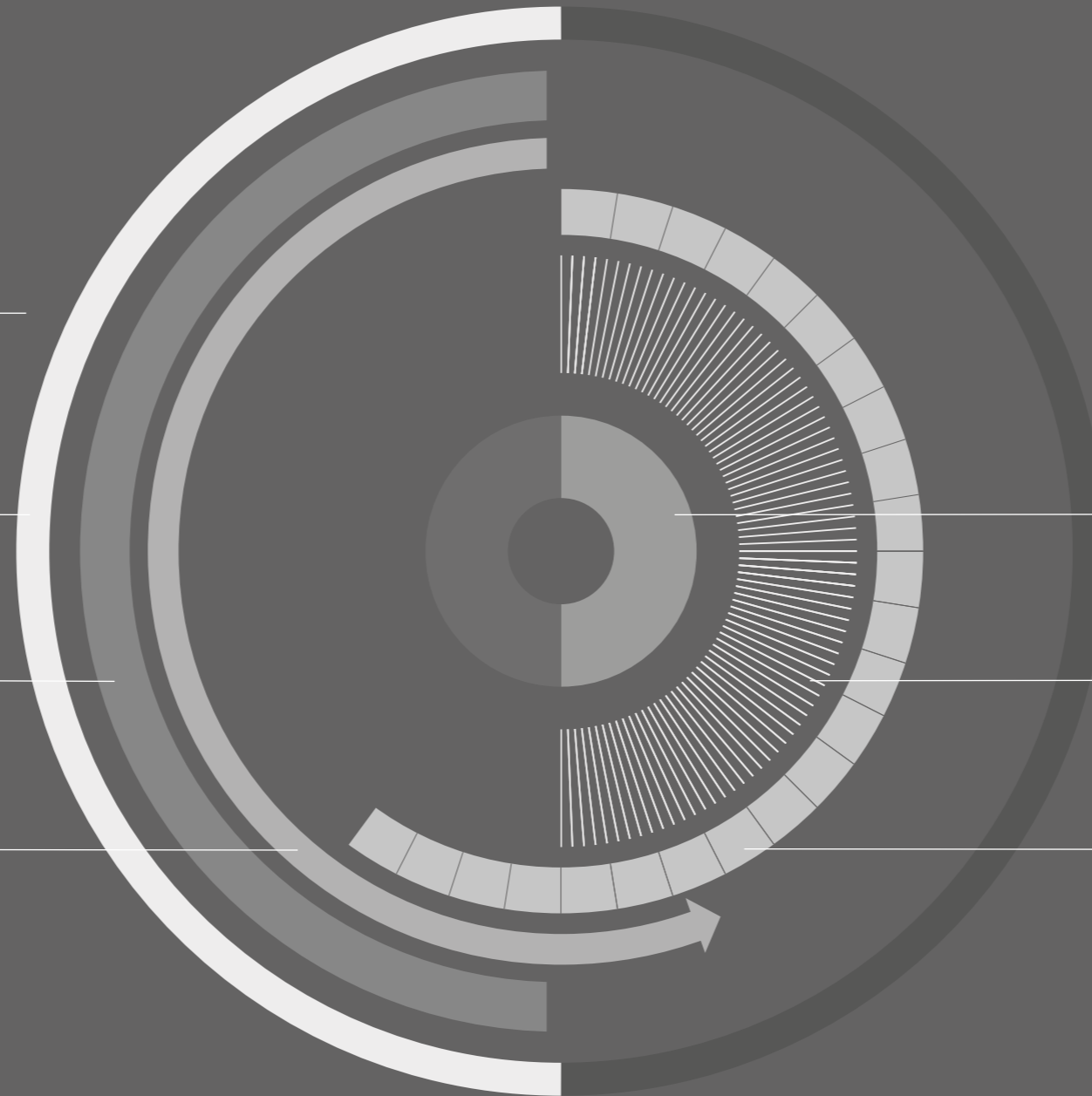
RetailApps
are available in four central categories:

Data management
RetailApps managing process-related data 

Administration
Ideal solutions simplifying administrative tasks or processes 

Communication
RetailApps communicating in both directions: between device and customer, between device and operator 

Money
Functions managing price information and sales 



MyBizerba

As unique as your fingerprint

Your company is unique. So should be your next investment. Create a solution with MyBizerba, which lets you get ahead. Combine hardware, software, labels, services and financing. Individual and matching your industry. Discover your opportunities.

Hardware

Choose exactly the solution that you need from an unusually broad variety of series and options. Ranging from analog or network-capable and stand-alone models up to the digital production line. Ergonomic design, high quality processing and international standards included.

Your selection

- Retail scales
- Checkout systems
- Slicers
- Meat processing
- Industrial scales
- Dynamic checkweighers
- Weigh price labeling systems
- Logistics systems
- Filling systems
- Care products

Labels

Benefit from our pool of experience, which is reflected in countless possible combinations. Our custom-fit label solutions have something in common: They are impressive due to best properties. We are happy to advise you for your individual solution.

Your selection

- Thermal labels
- Special labels
- Decorative labels
- Label management



Software

Bizerba Software simply makes your processes better. Benefit from an open and modular architecture, which grows with your demands. Create your intelligent tool by means of which you centrally control processes, manage and analyze them. The ideal basis to optimize your processes.

Your selection

- Industrial software
- Retail software

Services

We keep an eye on everything for you. This makes us a solutions provider who supplies you with products and services from a single source. Our service specialists make sure worldwide that everything runs smoothly right from the start. Up to 24/7, fast, efficient and at predictable costs.

Your selection

- Consulting
- Installation
- Maintenance
- Stand-by
- Remote support
- User helpdesk
- Contracts

Financing

Unfold your potential. We create suitable financing models with you so you can stay competitive. With an independent and open view for your industry, your individual needs and sufficient freedom which will allow you flexibility for the long term.

Your selection

- Leasing
- Rent
- Hire purchase

1 company, 1,000 opportunities

1866

More than 150 years of experience

For 5 generations, our family-owned company has been closely connected with the world of weighing. Highest quality, innovative solutions and a full-service offering. This is Bizerba—and has been since 1866.

In 120 countries worldwide

Bizerba is great in almost all Countries of the world with their own subsidiary company represented. Are sales and service partners in many other countries for ours Active customers. Overall are we in over 120 countries worldwide present.



»I am convinced that sustainability is the key to our customers' success. Exactly from this vision arose MyBizerba—a modular solutions portfolio consisting of hardware, software and digital services.«

Andreas W. Kraut, CEO and shareholder,
Bizerba SE & Co. KG

80
million m²

of labels are manufactured every year at our international locations.

4,300

4,300 employees One family. 150 years of experience. One common aspiration: To be open. For our customers, their passion and their goals. Here in Germany or worldwide. Welcome to the Open World of Bizerba

100%

family-owned business

For 5 generations the family Kraut has been leading Bizerba into the future. With our innovations, today we are much more than an international market leader. We are your partner you can rely on.

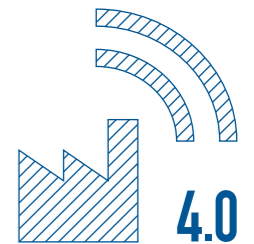
Over 600 different products & solutions

Bizerba sets standards within the industry and retail sector. We offer solutions for weighing, cashing, labeling, monitoring and checking as well as for food processing, order picking and controlling of distribution and sales on an international level.

> 600

Ready for 4.0

With our Smart Solutions we actively help design today Retail 4.0 and Industry 4.0. Thereby we support our customers in mastering the challenges of digitalization. We offer efficient cloud solutions, innovative services and business models.



24/7

To make sure that everything runs smoothly we are at your service up to 24/7. We are personally available to you via our service hotline. Your qualified contact person makes sure that one of our local service employees will help you quickly and straightforwardly.



bizerba.com

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