Data Sheet

VSP A



This premium class semi-automatic vertical slicer ensures maximum hygiene and optimal presentation in and around the fresh food counter thanks to touch-free product depositing. SmarterSlicing technology simplifies all activities related to sharpening, cleaning and maintenance and thus maximizes service life and performance of the VSP A. An intuitive operating concept with touch screen allows fast workflows at the deli counter.



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

Product description

With the automatic depositing arm, the VSP A deposits sliced product without contact. Create an appealing presentation of your sliced product with numerous depositing patterns to choose from. The depositing system which is entirely made of stainless steel can be dismantled in just a few steps for easy and thorough

Innovative SmarterSlicing functions ensure perfect slicing results every time, as an early warning system will notify you by means of indicators when the VSP A is due for cleaning, sharpening or maintenance. As a result, you also benefit from optimized system availability and a long service life. Fitted with the FoodConnect interface and RetailControl management software, the SmarterSlicing functions can be controlled centrally and data logged - a perfect basis for process optimizations.



Highlights

- Perfect, hygienic portions and stacks also directly onto paper or foil
- High slicing performance at minimal energy consumption due to Emotion®
- Innovative blade cover: Intelligent quick-lock system for easy assembly
- Illumination: Optional visual display showing the current device mode
- SmarterSlicing functions:
 - Cleaning, sharpening and maintenance icon
 - Transparent monitoring and central data management
- Slice thickness fine adjustment between 0-3 mm and indication in the display



Options

- and slice counter
 - Easy to configure 7" or 10" touch screen
 - Optimized operating procedure reduces walking distances
- Version with integrated portion scale
 Installation with installation bars, feet
 Various blade options (channeled, or lifting device
 - Exclusive Ceraclean® surface finish
- Ceraclean®, stainless steel) and safe blade removers
- Carriage and remnant holder variants

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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