

Data Sheet

VS12

BIZERBA

The manual premium vertical slicer sets worldwide standards in terms of ergonomics, hygiene and safety.



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.



VS12 W (with integrated portion scale)

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



Touch screen

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
- Carriage**
- Various product guides even for bias cut
 - Variable cable outlet: Different mains cable outlet positions possible



Technical data

Voltage

V 1-phase alternating current 120-230

V 3-phase alternating current 400

Housing materials

anodized aluminum Ceraclean

Installation area 520 x 430 mm