

BIZERBA

Food Service

Bizerba Prosciutto slicer is certified to the current NSF/ANSI Standard 8-2018.



... Bizerba Prosciutto slicer - out of love for dry-cured meats ...

Powerful. Precise. Efficient.

Model: 350M VS12F-PROSCIUTTO

- Manual
- Boneless

Handcrafted boneless meats, La Quercia, Jamón Ibérico de Bellota, Serrano, Prosciutto di Parma, Jambon Sec Bayonne, Presunto, Istrian, Karst, Carmarthen and all other ham specialties can be perfectly sliced with the Prosciutto slicer.

With its large product support surface, 4,235 micro holding points and high side walls the powerful precision slicer is particularly suitable for slicing of ham and fresh meat.

The same excellent results can be achieved when slicing sausages and cold cuts, bacon, smoked ham, roast, shaved roast beef, roulades / beef olives, and firm vegetables.

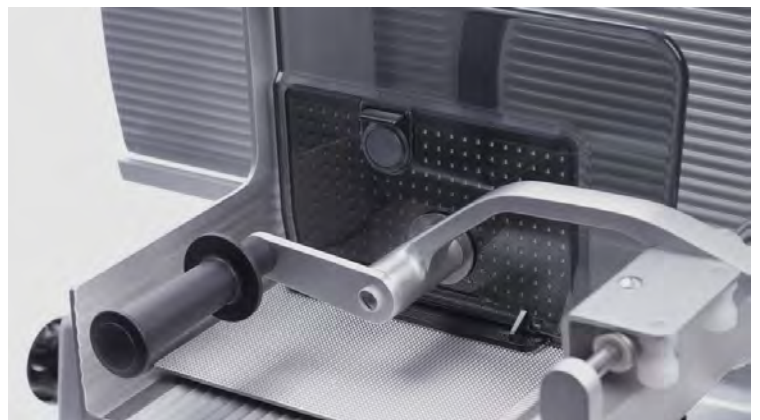
Blade diameter of 350 mm combined with a precise 266 r. p. m. slicing speed ensure clean and smooth slicing.

Best Blade In The Industry...

The unique design of our blade produces clean and consistent wafer thin slices of prosciutto. 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.

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

FOH Theatre Slicing



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SOLUTIONS | BENEFITS

Ease of Handling

- Smooth-running carriage thanks to carriage guide bearings located securely inside the motor housing
- Slip grooves in the carriage rear wall ensure smooth and easy gliding of the product
- The ergonomically optimized remnant holder allows:
 - feeding of the product to the blade with one hand while at the same time guiding the product along the rear wall of the carriage
 - slicing to the very last slice without discomfort in the hand that guides the carriage
- Maximum product capacity:
 - 12"W x 10.5"H | Round 10.5"
- Slice thickness: wafer thin 0 mm to 3 mm (.012") to 24 mm (.95")

Quality and Safety

- Permanent mounted knife-blade guard, zero blade exposure
- Maximum safety thanks to emergency shut-off (on /off) and restart lockout (no volt release)
- Quiet, maintenance-free blade drive
- Remnant holder is 8.5" high by 11.0" wide and has 265 product holding points to minimize product waste due to scraps or first slice
- Adjustable stop plate and product support in the lower section of blade
- Minimized risk for operator thanks to protected cutting area during sharpening

Front of House - FOH

- European & Mediterranean Theatre slicing - proudly displayed
- Face-to-Face right before customer's eyes
- Cool SilverGrey aluminum finish

Cleaning and Hygiene

- Quick disassembly of parts that can be removed for cleaning
- Remnant holder with magnet lock for quick assembly/disassembly
- Swivel-mounted deflector with smooth edges to avoid debris buildup
- Easy access to all parts and dishwasher safe
- Membrane keyboard protected against dripping water

Construction

- UL157 gaskets and seals (dairy grade)
- Improved sealing against water and debris
- Liquid and debris diversion from all control surfaces
- One piece anodized aluminum construction (no seams)
- One piece non-removable carriage with seamless 10.5" high by 5.6" wide thumb guard
- Remote sharpener has a spring-loaded dial which insures correct and consistent sharpening; dishwasher safe

SPECIFICATIONS

BLADE KNIFE

- 13.8" knife. The knife is 13.8" inches, constructed of chromium coated hard alloy blade, it is the thinnest, sharpest and hardest with a 60-62 Rockwell hardness at the edge.
- Knife-blade guard is a permanently mounted ring guard, zero knife exposure.
- Zero knife exposure: Knife-blade edge has zero blade exposure during the cleaning and sharpening process.
- Remote Sharpener: Sharpener is never mounted during slicing. It is remote and is only mounted during sharpening. Three-step sharpening process:



- 1) Start at 0-Position Home
 - 2) Turn dial to 1-Position for 15-30 seconds to sharpen
 - 3) turn dial to 2-Position for 2 seconds to debur blade.
- The remote sharpener is dishwasher safe

POWER MANAGEMENT

- Belt Knife Drive System: Knife is driven by a Bizerba knife-belt and runs at 266 r.p.s. for precise wafer thin slicing of Prosciutto.
- 1/2 H.P. Knife Drive Motor.
- Electrical: 120v/60Hz/1-Phase: 3.3 Amps; 400 Watts.
- Cord & Plug: 6-foot, three-wire power supply and NEMA 5-15P plug.
- On/Off Switches: Push button Ingress Protection for liquids 3 and for solids 3.

OPERATOR SAFETY

- No Volt Release: In the event of power interruption, operator must press green on-switch to start slicer.
- Gauge Plate and Carriage System Interlock: The patented carriage interlock system protects operator.

HOUSING AND BASE

- Seals and Gaskets: The seals and gaskets are UL157 dairy grade to seal against water and debris.
- Seamless Base: One-piece anodized aluminum construction.
- Seamless Gauge Plate: One-piece anodized aluminum; front side with machined grooves to a pencil point for forward and back gliding strokes and backside is smooth.
- Seamless Carriage, Thumb-guard and Carriage Arm: One-piece anodized aluminum.
- Finish: The base, gauge plate, carriage and carriage arm are finished in silver grey anodized aluminum.
- Thumb Guard: One-piece 10.5" high by 5.6" wide thumb guard for maximum protection.
- Non-removable Tilting Carriage System: The carriage tray tilts for cleaning and sanitizing, every four hours. It is non-removable to prevent damage to the arm and to prevent uneven alignment with gauge plate for the life-cycle of the slicer. The carriage has 14.9" manual travel.
- Sliced Product Yield: Fine slice thickness wafer thin from 0.25mm to 3mm (0.12"); maximum 24mm (0.95").
- Above Counter Height: The above counter height of 5.0" includes 3" legs. Height without legs is 3.0"
- Ingress Protection Rating: IP liquids 3 | solids 3.

DETAILS & DIMENSIONS

- UnBoxed Outer Dimensions: 27.8"W x 24.4"L x 18.9"H
- Installation Area: 23.8"W x 16.9"L
- Work Area: 33.9"W x 30.3"L x 18.9"H
- Shipping Box Dimensions: 35.4"W x 32.5"L x 24.8"H
- Shipping Cubic Feet: 16.5 | Cube Density: 7.8 PCF
- Slicer Weight: 105.8 lbs. (48 kg)
- Total Shipping Weight: 127.9 lbs. (58 kg)

OPTIONAL EXTRAS

- Equipment Stand
- Extended Warranty

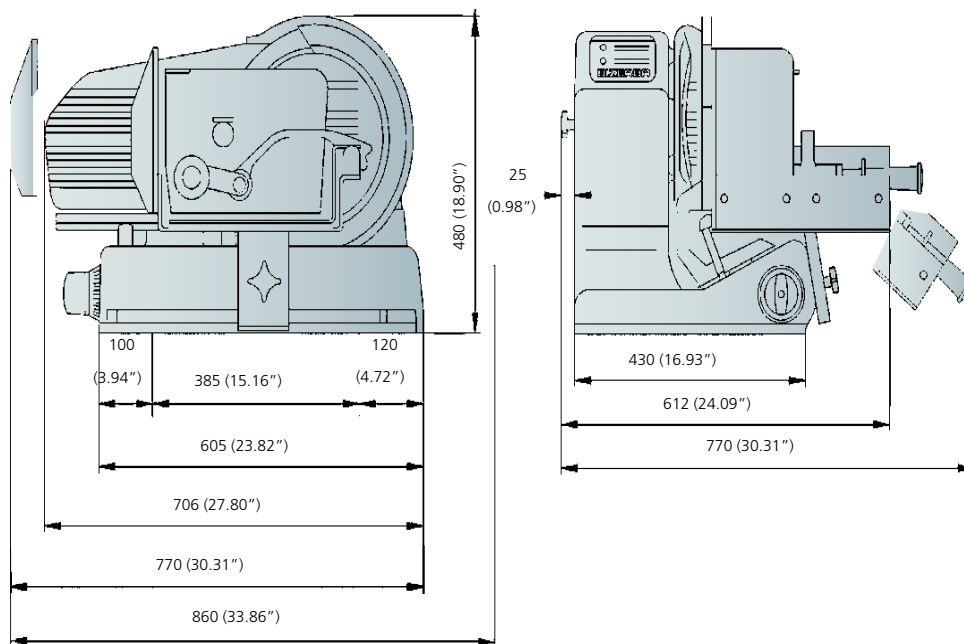


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350M VS12F-PROSCIUTTO



WARRANTY

The 350M VS12F-Prosciutto 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 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, compensatory, incidental, or special damages. All warranty work must be performed by a factory authorized Bizerba Representative.

Members of the Bizerba Group

Bizerba GmbH & Co. KG
 Wilhelm-Kraut-Straße 65
 72336 Balingen
 Germany
 Tel. +49 7433 12-0
 Fax +49 7433 12-2696
 marketing@bizerba.com
 www.bizerba.com

Bizerba USA Inc.
 1804 Fashion Court
 Joppa, MD 21085
 USA
 Tel. Office +1 732 565-6000
 Tel. Service +1 732 565-6001
 Fax +1 732 819-0429
 us.info@bizerba.com
 www.bizerbausa.com

Bizerba Canada Inc.
 2810 Argentia Road #9
 Mississauga,
 Ontario L5N 8L2
 Canada
 Tel. +1 905 816-0498
 Fax +1 905 816-0497
 ca.info@bizerba.com
 www.bizerba.ca

Bizerba de México, S.A. de
 C.V. Av. Rio Mixcoac No. 157
 Colonia Florida
 01030 México, D.F.
 México
 Tel. +52 55 5663-1397
 Fax +52 55 5663-1296
 contacto@bizerba.com.mx
 www.bizerba.com.mx

