

Data Sheet

BIZERBA

GSP H I W-90-K12

Manual Slicer with Integrated Portion Scale

The Bizerba premium class gravity feed slicer sets worldwide standards in terms of hygiene and safety. The machine impresses by its many variation options. Individual and powerful slicer for manual operation with integrated portion control scale.

[Bizerba GSP HD series slicer certified to the current NSF/ANSI Standard 8-2018](#)

Product description

Thanks to its ergonomic, inclined carriage design the slicer can also be used for heavy products. Its heart consists of a powerful motor with innovative performance concept. The energy consumption automatically adjusts to the product or product load. Even if heavily used the machine does not heat up - the energy is used where it's needed: at the blade. The depositing area hardly heats up. The sliced products remain fresh longer. Comfortable and quiet operation thanks to Emotion®. The GSP H mainly impresses by its numerous variation and combination options. A highlight of the gravity feed slicer is an optional integrated portion scale. The weight is indicated on a touch display by means of which the blade speed can also be easily controlled.

Highlights

- Emotion^(R) Motor control for load-dependent energy consumption, 1/2 H.P. knife motor drive
- Blade speed, variable 160 rpm to 300 rpm
- Slicing to target weight and based on number of slices
- Control target weight during slicing, auto alert to pause/stop slicing
- Predefined slice and weight count, auto alert to pause/stop slicing
- Predictive sharpening notifies operator when to sharpen blade
- Integrated portion scale up to 3kg (6.6 lb)/2 g (0.005 lb) with touchscreen for weight display and control, tare 100%
- Portion scale platter 12.0" wide x 10.24" deep
- Hygienically perfect design: toolless disassembly and dishwasher-safe attachment parts as well as large distance between blade and motor tower for ease of cleaning
- Blade speed, variable 160 rpm to 300 rpm
- 40° angled blade and carriage inclination angle of 25°
- Hygienic design: one-piece base without corners and edges
- Slicer finish: anodized aluminum base, gauge plate, carriage & thumb guard, blade cover
- Targeted transport of juices from meat and the sliced products
- 3 lb. rear mounted food grip and arm with toolless removable food pusher plate
- One piece, 3.5" wide (90mm) thumb guard / rear wall (no slotted screw heads)
- The innovative blade cover is easily and simply mounted by means of an intelligent quick lock system
- Safety Package: zero knife exposure, patented & award winning illuminated safety package
- Interlocks: Interlocking carriage and gauge plate, close index dial to stop, home position start (optional setting), 0 | 15 | 30 | 45 second automatic shut off and no-volt release
- Fine adjustment of slice thickness between 0 - 3 mm, infinitely to 24 mm
- 13" diameter, chromium coated hard alloy with 60-62 Rockwell hardness at the edge
- Food debris deflector on backside of blade, included
- Rubber feet, and manual side lifting device, included
- Blade sharpener and blade sharpener kaddy (GSP-BBS-KADDY), included



GSP H I W-90-K12
with integrated portion scale



Touch display
GSP H I W-90-K12
with integrated portion scale



Remote sharpener, better food safety

K-12 Optional Solutions

- Mobile slicer stand with parking brake (SLICER-STAND-275 & SLICER-STAND-315)
- 13" Blade options: grooved vacuum release blade (GVRB-13)
- 13" Stainless steel blade (GSP BLADE-13)
- Vegetable food chute and pusher / stomper 7" diameter x 12" long (GSP H-HD-VC-1)
- Product fence: 1.0" (GSP H-FENLOW) and 2.75"-high (GSP HD-FENFUL-275H)
- Tomato high-fence kit: two high fences and tomato pusher attachment (GSP HD-F2PP-1)
- 4" high leg set (GSP 4H-LEGSET)
- Slicer cover, (GSP SLICER-COVER)
- Peak Performance Kit (GSP H PEAK-PERFORMANCE-KIT)
- H1 oil (BIZ H1 CAN)



Mobile slicer stand with parking brake

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Specifications	Facts	Details
Dimensions		
Installation area (L x W)	20.9" x 17.5" / 532 x 444 mm	
Maximum dimensions (L x W x H)	31.8" x 35.7" x 24.8" / 808 x 908 x 630 mm	
Electrical data	1/2 H.P. Knife drive motor	
Power consumption	120 V; 60 Hz; 1 Phase 2.6 A, 6' cord & plug	Single-phase altern. current with Emotion ^(R)
IP rating	IP33	
Performance data		
Product size	Height: 126 mm / 5.0" Width: 290 mm / 11.4" Round: Ø 202 mm / 8.0"	
Slice thickness	0 - 24 mm / 0 - 0.9" 0 - 3 mm / 0 - 0.1"	Infinitely adjustable Fine adjustment
Blade diameter	330 mm / 13.0"	
Blade speed	160 rpm to 300 rpm	
Blade position	40° angle	
Carriage angle	25°	
Housing materials	Anodized aluminum Plastics	
Packaging data		
Dimensions (L x W x H)	32.3" x 27.6" x 32.4" / 820 x 700 x 823 mm	
Weight	approx. 50 kg / 110.4 lb approx. 57 kg / 125.7 lb	with packaging
Options		
Integrated portion scale	Weighing range: 0 - 3 kg / 0 - 6.6 lb	
Digit interval	2 g/0.005 lb	
Tare	100 %	
Dimensions of scale load platter / portion scale (W x D)	12.0" x 10.24" / 305 mm x 260 mm	

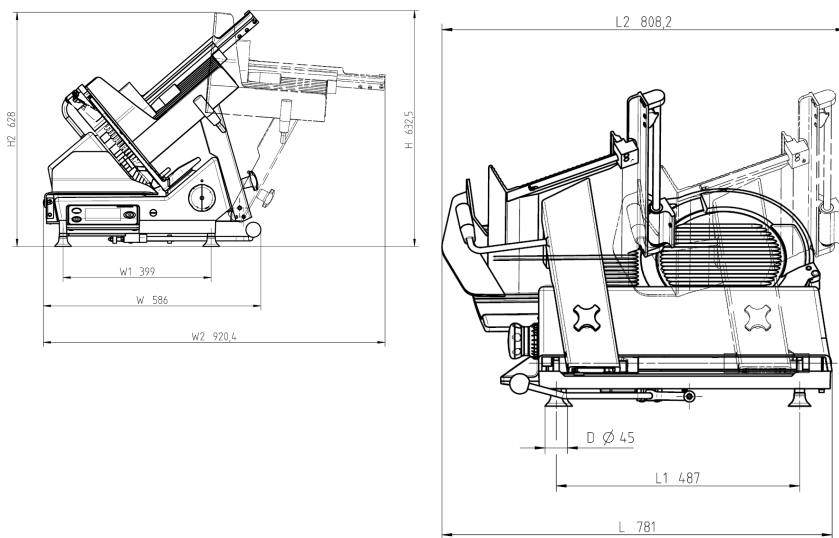
Info graphics



Symbols



Dimensional drawings



GSP H | W-90

Model #: GSP H I W-90-K12 | 913033001

C.S.I. Division 11 | Section 4000

Project Name: _____ **AIA #** _____

Location: _____ **SIS #** _____

Item Number: _____

Quantity: _____

K-12 School Two-Year Warranty

The GSP H I W Safety Slicer with Integrated Scale carries a two-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.

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