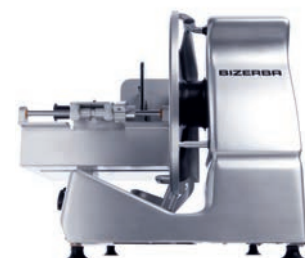




Bizerba VS 12 F slicers are certified to the current NSF/ANSI Standard 8-2018.

Operator & Food Safety are our top-priority ...

... VS 12 F-1 manual vertical slicer ...



VS 12 F

- 13 3/4" diameter blade for large products. 12" x 8"
 - Special product support for exact and consistent slices
 - Particularly suited for slicing large joints of fresh meat and ham ■
- Ideal for professional application in restaurant butchers' shops, deli departments, bakeries and in the catering industry
- This precision slicer is preferred wherever large quantities of product have to be efficiently processed and neatly presented.

Best blade in the industry

The unique design of our blade produces clean and consistent slices. The hardness results in a long lasting sharp edge. The life of the blade is dramatically longer than the competition. The circumference translates into an additional 4" of blade passing through the product per revolution. Our standard blade is the hardest, thinnest, largest, straightest blade in the industry.

- 13.8" diameter, chromium plated steel
- 60-62 Rockwell hardness at the edge
- Top quality gravity feed slicer with low-profile carriage for heavy product.

Model #: VS 12 F-1

C.S.I. Division 11 | Section 400

Project Name: _____ AIA # _____

Location: _____ SIS # _____

Item Number: _____

Quantity: _____

BIZERBA

Food Service

1-phase AC current

- 120V,
- 60 Hz
- 3.3/1.8 A
- Power consumption 0.400/0.400 kW

Blade diameter

- 13,8" (350 mm)

Blade speed

- 266 r.p.m.

Max. slicing capacity

- With product support panel (W x H)
12" x 10.2", (306 x 260 mm)
- Without product support panel (W x H)
VS 12 F: 12.4" x 10.2" (315 x 260 mm)

Installation area

- (L x B) 23.8" x 16.9" (605 x 430 mm)
reduced 15.2" x 16.9" (385 x 430 mm)

External dimensions

- VS 12 F:
33.9" x 30.3" x 18.9" (860 x 770 x 480 mm)

Weight of machine

- VS 12 F: 104.5 lbs (47.5 kg)

Weight of machine incl. box

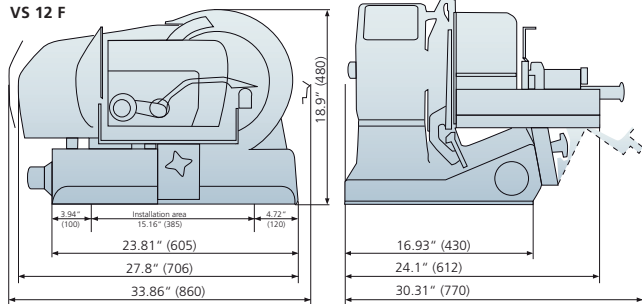
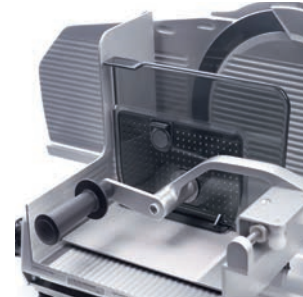
- VS 12 F: 127.6 lbs (58 kg)

Packing case

- (L x W x H) 35.4" x 33" x 25" (900 x 825 x 630 mm)

Protection type

- IP 33



Warranty

The VS 12 F 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 overtime 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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