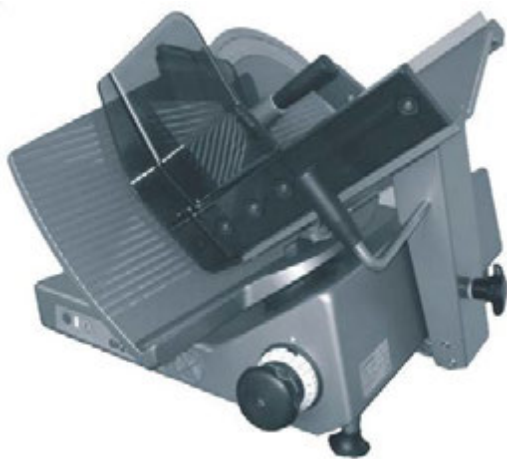


# Slicer GSP H, GSP H C, GSP V (Restaurant Series)

## Instruction manual

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## Appendix

Declaration of conformity

Declaration of conformity for plastic materials with direct food contact





# 1 About these instructions

Read these operating instructions carefully before connecting and switching on the machine so that you can make full use of the quality and application options offered by this machine.

These operating instructions explain the operation and settings of the machine. It also includes functions that are only required by Bizerba Service. Contact your Bizerba specialist if necessary.

Our products are constantly further developed and are subject to various country-specific regulations. Examples of pictures and graphics included in these instructions may vary from the version which you receive. This does not affect the contents of the operating instructions.

## 1.1 Safe-keeping

The operating instructions are an integral part of the machine and must be stored close to the machine to be easily accessible to others.

If the machine is sold, the operating instructions must be included in its entirety.



## 1.2 Target group

The machine may only be operated by trained personnel over the age of 14. This means that the operator has to be familiar with the contents of these operating instructions.

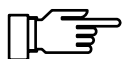
Installation, maintenance and repair must be performed by Bizerba authorized specialists only.

## 1.3 Symbols used

Various symbols are used in these instructions.

Symbol	Significance
	Text with arrow prompts you to carry out an action.
	Position number in figure.
<Key>	Text within < > refers to a key.
"Display"	Text within " " refers to display text.

### Instructions



These instructions are mandatory for you.

---

---

**Information**

---



This information is provided for greater understanding.

---

**1.4 Warning notices**

Warnings are divided into danger levels by the signal word above the warning symbol.

---

**DANGER**

**Source of danger with high risk with direct threatening danger for personnel!**

**resulting in:**

- **critical injuries**
- **serious health damage**

Measures for prevention of danger are highlighted.

---

**WARNING**

**Source of danger with medium risk with potentially threatening danger for personnel!**

**The consequences can be:**

- **serious injuries**
- **health damage**
- **serious damage to property**

Measures for prevention of danger are highlighted.

---

**CAUTION**

**Source of danger with slight risk with potentially threatening danger for personnel!**

**The consequences can be:**

- **Injuries**
- **Damage to property**

Measures for prevention of danger are highlighted.

---

**CAUTION**

**Source of danger, improper use!**

**Damage to property can result.**

Measures for prevention of danger are highlighted.

---

## 2 About this machine

### 2.1 Overview/Component designation GSP H with carriage inclination 0°

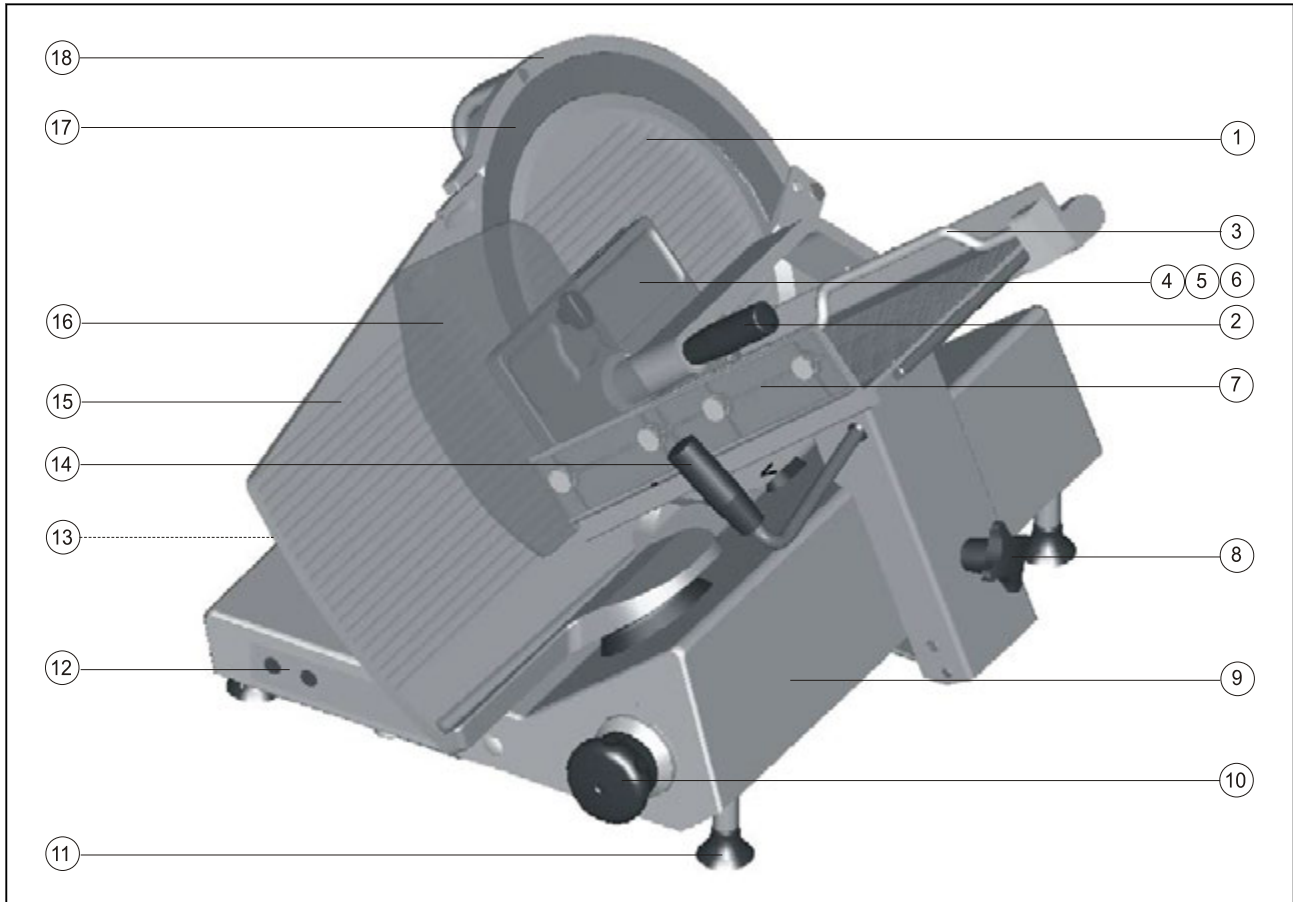


Illustration 1: GSP H, example

The device is available in many different versions. Here is an example.

- ① Blade cover
- ② Handle for product holder
- ③ Product fixation
- ④ Pusher protection
- ⑤ Handle for remnant holder plate
- ⑥ Remnant holder plate
- ⑦ Carriage
- ⑧ Handle for carriage
- ⑨ Rating plate/CE symbol
- ⑩ Slice thickness setting
- ⑪ Rubber base

## 2

- ⑫ On/Off keys with signal lamp
- ⑬ Deflector
- ⑭ Handle
- ⑮ Gauge plate
- ⑯ Back panel
- ⑰ Knife
- ⑱ Blade guard ring

## 2.2 Overview/Naming of components, GSP H, GSP HC

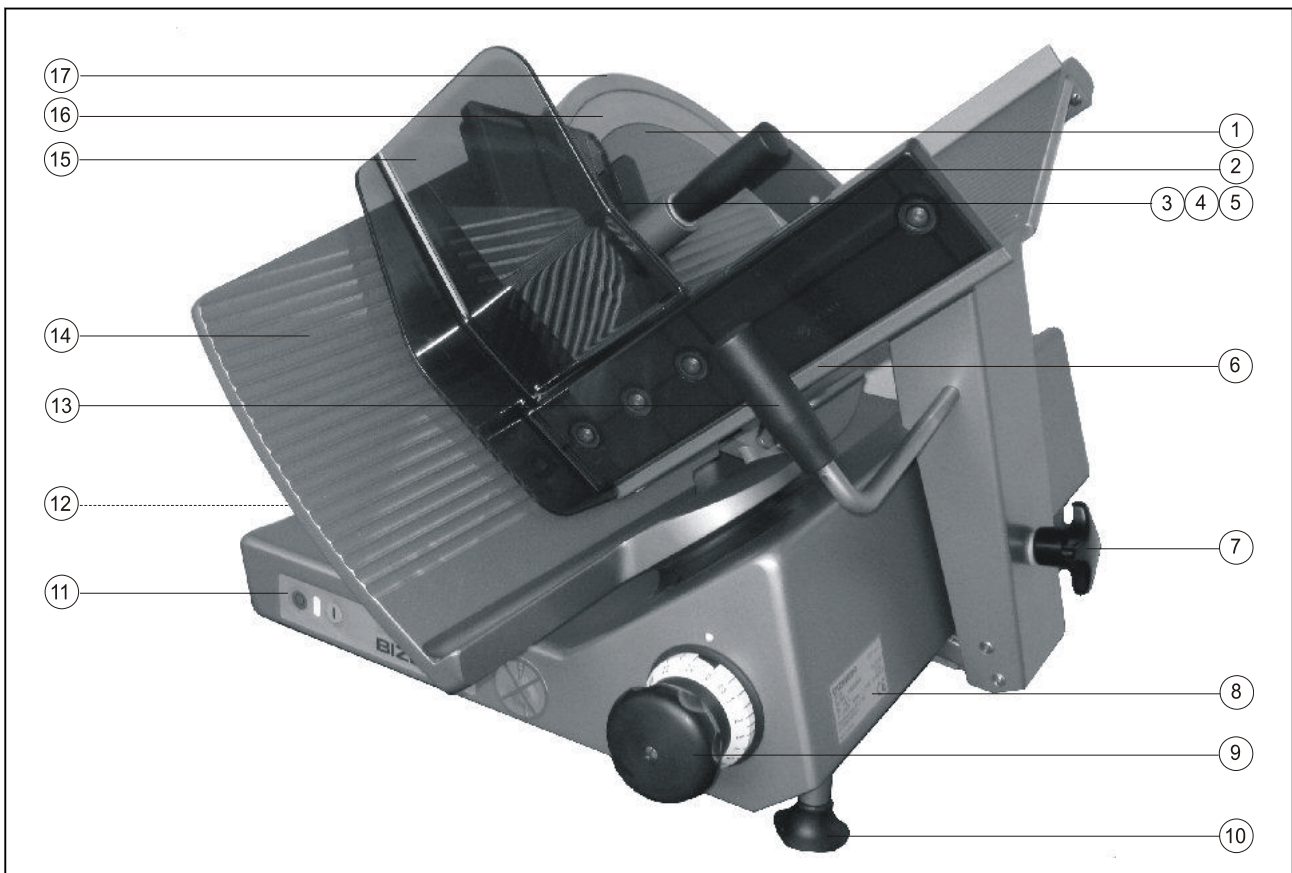


Illustration 2: GSP HC, example

The device is available in many different versions. Here is an example.

- ① Blade cover
- ② Handle for product holder
- ③ Pusher protection
- ④ Handle for remnant holder plate
- ⑤ Remnant holder plate
- ⑥ Carriage

- ⑦ Handle for carriage
- ⑧ Rating plate/CE symbol
- ⑨ Slice thickness setting
- ⑩ Rubber base
- ⑪ On/Off keys with signal lamp
- ⑫ Deflector
- ⑬ Handle
- ⑭ Gauge plate
- ⑮ Back panel
- ⑯ Knife
- ⑰ Blade guard ring
- ⑱ Product fixation

**2.3 Overview/Component designation GSP H with carriage inclination 25°**

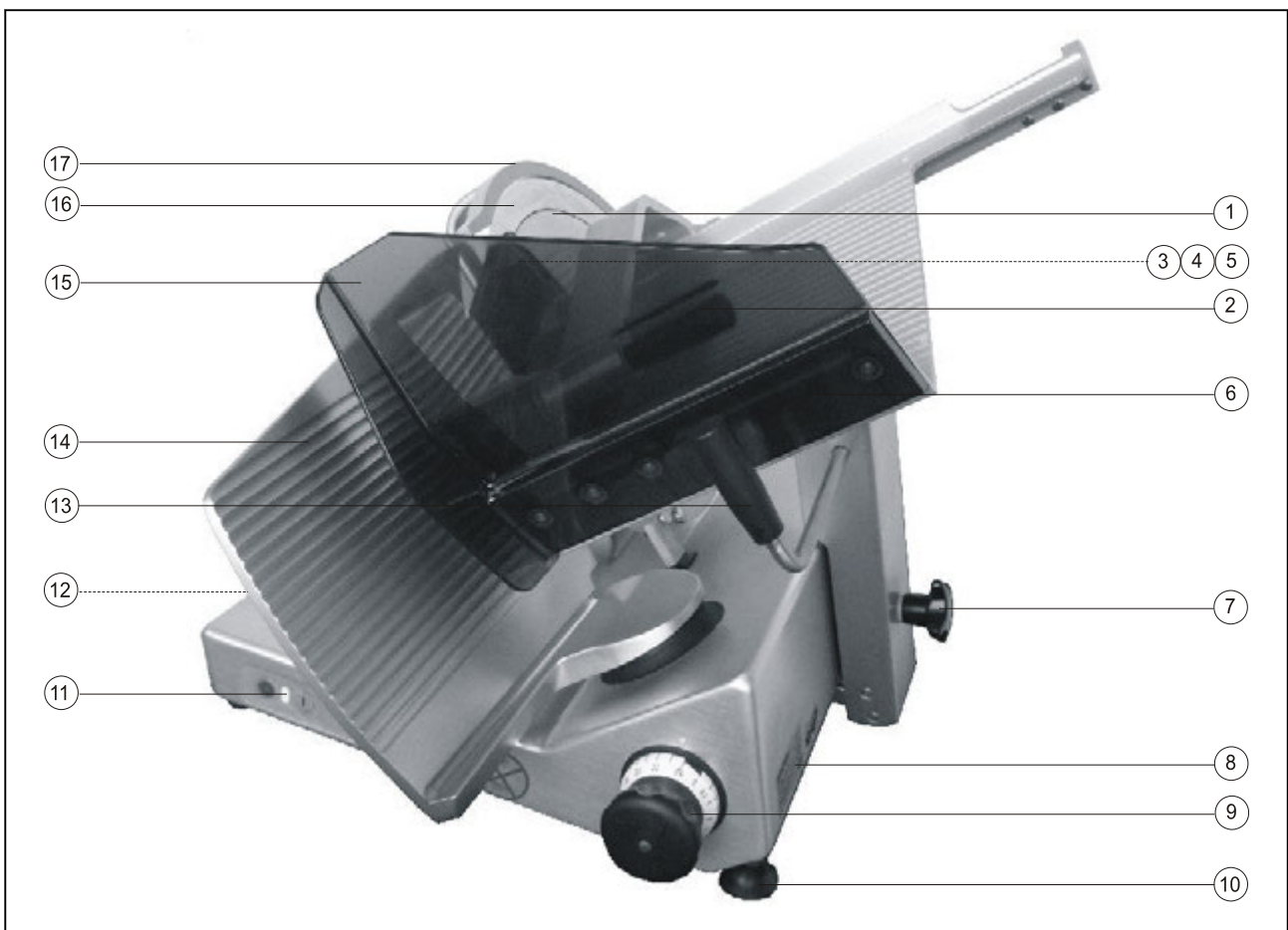


Illustration 3: GSP H, example

**2**

The device is available in many different versions. Here is an example.

- ① Blade cover
- ② Handle for product holder
- ③ Pusher protection
- ④ Handle for remnant holder plate
- ⑤ Remnant holder plate
- ⑥ Carriage
- ⑦ Handle for carriage
- ⑧ Rating plate/UL CSA/NSF Testing
- ⑨ Slice thickness setting
- ⑩ Rubber base
- ⑪ On/Off keys with signal lamp
- ⑫ Deflector
- ⑬ Handle
- ⑭ Gauge plate
- ⑮ Back panel
- ⑯ Knife
- ⑰ Blade guard ring

## 2.4 Overview/Naming of component, GSP V

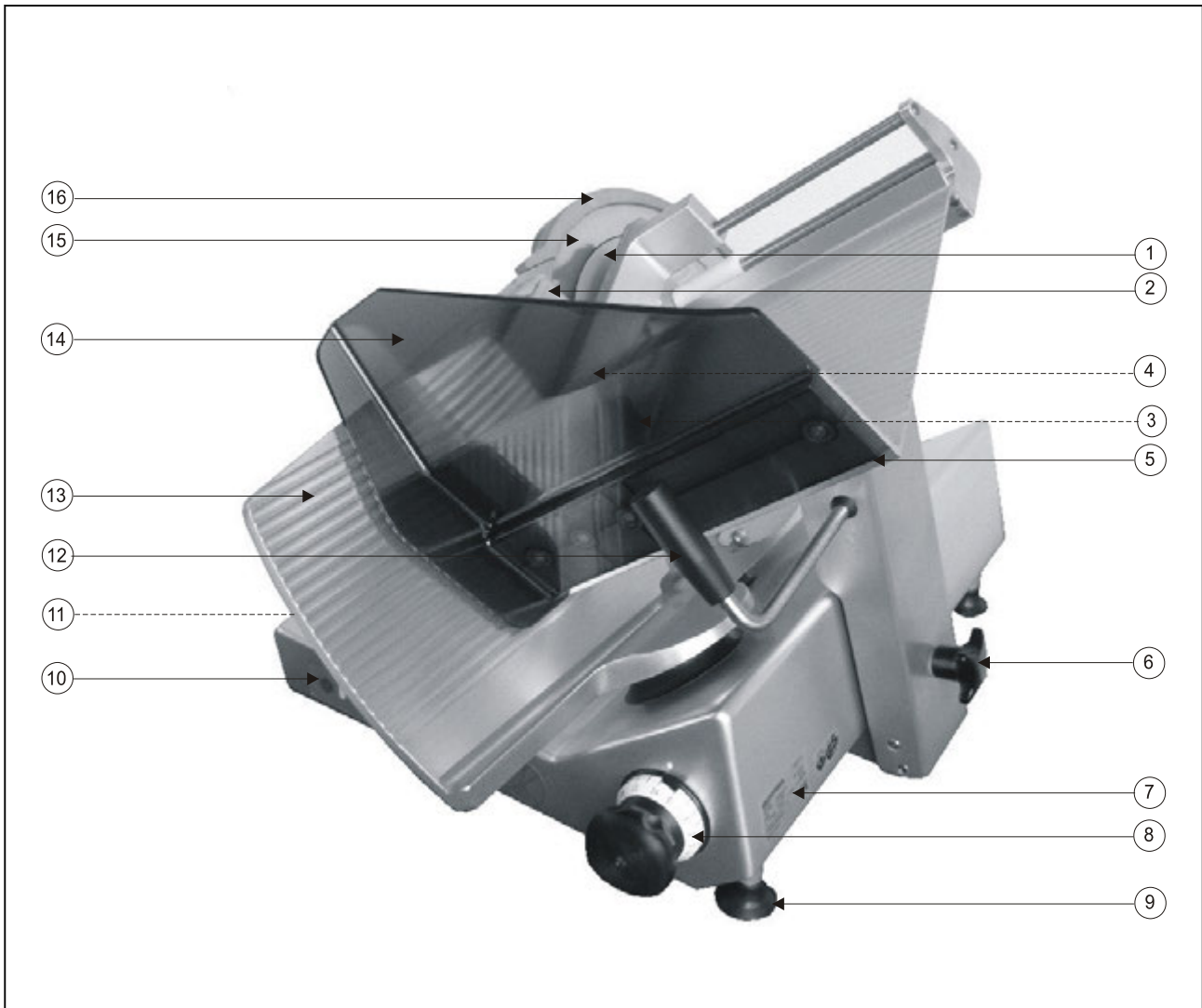


Illustration 4: GSP V, example

The device is available in different versions. Here is an example.

- ① Blade cover
- ② Pusher protection
- ③ Star knob for remnant holder plate
- ④ Remnant holder plate
- ⑤ Carriage
- ⑥ Handle for carriage
- ⑦ Rating plate/CE symbol
- ⑧ Slice thickness setting
- ⑨ Rubber base
- ⑩ On/Off keys with signal lamp

- ⑪ Deflector
- ⑫ Handle
- ⑬ Gauge plate
- ⑭ Back panel
- ⑮ Knife
- ⑯ Blade guard ring

## 2.5 Accessories

For the devices we offer comprehensive accessories for different application areas.



Only use the original Bizerba spare parts and accessories in order to ensure safe and trouble-free operations.



If cheese is the main product being sliced, we recommend using a special cheese blade.

Designation			
Longlife blade for sausage products and meat	330 mm	18° / 25°	Premium
Longlife blade for sausage products and meat	350 mm	0°	Premium
Longlife blade Ceraclean	330 mm	18° / 25°	Premium
Special channeled blade for cheese	330 mm	18° / 25°	
Toothed blade for bread (PTFE- coated)	330 mm	18° / 25°	
Blade removal aid			
Product fixation		0° / 18° / 25°	
Product guide height 3 cm		25°	
Product guide height 7 cm		18° / 25°	
Product feed for tomatoes		18° / 25°	
Vegetable hopper with stomper		0° / 18° / 25°	
Portion scale (kg/lbs)			



## 2.6 Intended use

This Bizerba Slicer is a technical work resource which is only suitable for application at work. It may only be operated by instructed personnel over the age of 14.

The blade of this gravity feed slicer is operated electrically. The low-noise, low-maintenance drive is effected through alternating current or three-phase motor.

For slicing, the carriage is moved back and forth with a handle.

The carriage with product and product holder are at an angle. Therefore, the product is fed towards the blade by gravity.

For better gliding of the product, parts which are in contact with the product to be sliced are provided with grooves.

Approved product to be sliced taking into consideration the dimensions chapter 9.1:

- All kinds of cold cuts, deli meat
- Ham, bacon,
- Smoked ham with / without rind
- Roast meats, roastbeef,
- Meat, roulades,
- Sliceable cheese
- Bread
- vegetable, fruit

The following may not be sliced due to risk of injury and damage:

- NON-FOOD articles
- Bone-in products
- Frozen products

The complete machine housing as well as the gauge plate, blade cover and carriage, are made of anodized aluminium. Optionally the surface can be finished with Ceraclean (GSP HC).

The back panel, the slider guard and the remnant holder plate are made of break-proof and food-grade plastic, which is approved for foodstuffs.

Optionally the carriage is available in aluminium and finished with Ceraclean (GSP HC).

A carriage inclination between 0° or 18° with a low depositing height and 25° with low and high depositing height can be chosen (GSP H, GSP HC).

The GSP V has a carriage inclination of 25° with high depositing height.

All materials used in the food zone and in the work area comply with the food hygiene regulations. For bearings in visual range, food-grade lubricants are used.

The keys green = <I>, red = <O> are integrated in foil keyboard.

You have a signal lamp for activation control. For the red key a reduced operating force is needed reacting at a slight touch.

The contactor control having a self-locking circuit prevents automatic restarting after a power cut.

**2**

At a slice thickness set below "0" the tilting device of the carriage is unlocked. This allows the carriage to be tilted in any position (GSP H, GSP HC).

The carriage can be tilted in operator's position (GSP V).

## 2.7 Guidelines

For machines that are sold on the European market the following applies:

Directive 2006/42/EC      Machine guideline

### Electromagnetic compatibility

Directive 2004/108/EC      EMC guideline

## 2.8 Operating conditions

Do not install machine and start before the operating conditions have been fulfilled.

Before installation, store and transport the machine in the original packaging.

### Application area

The Bizerba slicer is intended to be installed in a sales area. Installation in wet areas is permissible, making allowances for a cleaning plan and protection type IP 33.

### Temperature and air humidity

The valid values can be found in chapter 9.6.

### Installation surface

The installation surface must be horizontal, level, stable, anti-tilt and anti-slip. Good accessibility and ergonomic aspects should be taken into account.

### Air convection

Free air convection must be able to form around the device in order to avoid overheating.

### Mains voltage

The valid values can be found on the identification plate on the machine and in chapter 9.5.

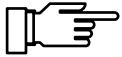
### Trained personnel

Only trained personnel over the age of 14 may make full use of the machine's capabilities and, at the same time, avoid potential risks.

If you should have any questions in connection with the practical application of these conditions, please contact us or the responsible Customer Service Agent.

For other manufacturers' equipment included in our scope of supply, the respective manufacturer's regulations take preference if they deviate from our conditions.

## 2.9 Warranty



These instructions are prerequisites to be fulfilled before start-up and operation of our machines in order to ensure safe and trouble-free operation.

The initial installation and commissioning as well as instructing in operation, cleaning, care and maintenance will be carried out by the responsible Bizerba Customer Service or the Bizerba specialist.

### **We are not responsible for damages caused by:**

- Non-observance of our operating conditions and instructions.
- or unauthorized and incorrect electrical installation by the customer.
- Incorrect operation, machine being used not for its intended purpose.
- Structural modifications, removal of protective devices.
- Use of spare parts and accessories or operating materials which are not Bizerba-original.
- Natural wear and tear.

In such cases, the user is acting at his own risk and is responsible for any damage occurred.

Therefore, only use Bizerba original spare parts and accessories.

The supervisory and operating personnel must be thoroughly familiar with the instructions in this operator manual.

Only trained personnel over the age of 14 may operate this machine. Extra training classes need to be repeated, if necessary.

## 2.10 Disposal of the machine / environmental protection

To ensure that the machine is recycled environmentally friendly, return the machine to the manufacturer or the dealer after intended use has expired.

Naturally, Bizerba and its dealers will take back free of charge old machines no longer in operation.

Please contact your specialist in this case.



The application of these disposal regulations are based upon legal regulations of the respective country.



## 3 Safety instructions

The safety instructions must be observed throughout the installation, operation, cleaning and maintenance procedures.

### 3.1 General notes on safety

**DANGER****Damaged power supply cables or faulty protective devices!**

**Risk of life from electric current. Acute risk of injury of operating personnel.**

- Damaged supply lines must be replaced immediately by new cables and installed by a certified electrical company or by Bizerba Service.
- Protective devices must be checked every day with regards to function before start-up.
- Protective devices may not be removed, modified or bypassed.

**DANGER****Open the electrical installation space!**

**Risk of life from electric current.**

- The electrical installation area may only be opened by Bizerba Service.
- Pull power plug before moving the machine.

**WARNING****Incorrect mains voltage!**

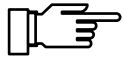
**Destruction of electrical components, risk of fire.**

- Do **not** connect the machine to the power supply if the power supply data does **not** correspond to the machine's connection data.  
**The power supply data must be identical.**
- Inform Bizerba Customer Service.

**WARNING****Unauthorized persons!**

**Serious injuries, damage to health, serious property damages.**

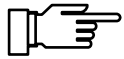
- Only trained personnel over 14 years may operate, clean and maintain the machine.
- Unauthorized persons, particularly children, may not stay in the work area of the machine.



For safety reasons, the machine must be turned off immediately in case of recurring malfunctions, any kind of damage or risks of injury.

Always inform the nearest customer service office.

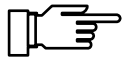
### 3.2 Safety instructions for transport and installation



When transporting the machine shoes with steel caps should be worn and lifting devices should be used.

At least two persons are necessary to move the machine. Weight of machine is higher than 25 kg.

### 3.3 Safety instructions during operation, slicing



Only products approved in compliance with the specifications of this documentation may be sliced. See chapter on Intended Use.

#### WARNING



#### Rotary blade!

#### Cut-injuries.

- Do not allow yourself to become distracted. Concentrate on the task in hand and avoid time pressure.
- When slicing, the carriage may only be moved by the handle.
- Do not put your hand underneath the remnant holder plate.
- During operation, do not reach into the path of the carriage.
- **Never** push product ends towards blade by hand.

#### CAUTION



#### There are spikes on the product holder!

#### Risk of injury.

- Use handle when working with product holder.

### 3.4 Safety instructions for sharpening, cleaning

**WARNING****Unprotected blade!**

**Coming in contact with the sharp blade can lead to serious injuries.**

- Wear cut-proof gloves during cleaning and slicing operations and shoes with steel caps when changing the blade.
- Do not clean the blades when operating the machine.

**CAUTION****Splash water!**

**If water gets into the machine it can damage electric components.**

- Do not use a water hose for cleaning purposes.
- Use only a moist, not wet, cleaning cloth.

**WARNING****Missing components!**

**The operator can only be protected from injuries and the machine protected against damage if all the components of the machine are assembled properly.**

- Check if the machine is complete before it is re-started.
- Check if components are positioned correctly and firmly.
- Only use original Bizerba replacement parts and accessories.



Remaining risks that cannot be excluded by technical measures:

- Risk of tripping/slipping if the work area is not kept tidy.
- Risk of injury if the required personal protective clothing is not worn.

### 3.5 Protective and safety devices

- Blade guard ring, stationary, cannot be removed
- Blade cover closed, stationary, can be removed
- Gauge plate, covering carriage stroke area
- Back panel, cannot be removed
- Unstable balance of product holder in upper position
- Protective circuit for voltage cutoff
- Sharpener with protective cover of open blade area

**Machines with carriage inclination 0° and 18°**

- Forcibly guided product holder in cutting range of < 60 mm.

**3 3.6 Information plates on machine**

Warning sign on electrical installation:

**Flash sign**

Illustration 5: Beware of hazardous electric charge

Warning sign: **Do not spray-wash**



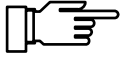
Illustration 6: Warning of splash water

Information plate: **Operation and servicing may only be carried out in accordance with the operating instructions**



## 4 Installation

### 4.1 Transport and storage



When transporting the machine shoes with steel caps should be worn and lifting devices should be used.

At least two persons are necessary to move the machine. Weight of machine is higher than 25 kg.

The machine has to be transported and stored in accordance with the symbols on the packaging.

### 4.2 Installation and mounting

Installation, putting into operation as well as instruction regarding operation, cleaning, maintenance, care and servicing, is initially carried out by the responsible Bizerba Customer Service Agent or the Bizerba specialist.

Only lift the machine at the lifting straps. The drawing "Packing/unpacking the machine" is included.

#### CAUTION

**Risk of crushing!**

**Carriage might move due to its unladen weight.**



The lifting straps must only be used for machine handling before unpacking. They must not be used as load-carrying equipment.

#### 4.2.1 Conditions at the place of installation

The installation surface needs to:

- provide sufficient space, space requirement see chapter 9.1 to 9.4
- horizontal and flat,
- slip and tilt-proof,
- stable and rigid, machine weight see chapter 9.1 to 9.4.

The recommended table height is approx. 800 mm.

4.2.2 Electrical connection



Illustration 7: Rating plate GSP H, example

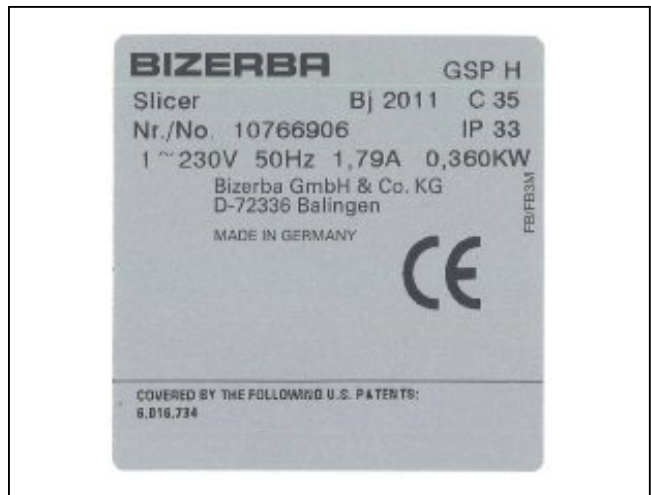
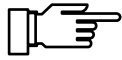


Illustration 8: Rating plate GSP HC, example



Illustration 9: Rating plate GSP V, example

**Check before mains connection**

Before you connect the machine, check the power supply data on the rating plate with the power supply data of the mains connection.

**WARNING****Incorrect mains voltage!****Destruction of electrical components, risk of fire.**

- Do not connect the machine to the power supply if the power supply data does not correspond to the machine's connection values.  
**The power supply data must be identical.**
- Please contact the Bizerba customer service.

**Installation of customer's power supply**

Installation of the power supply to connect our machines must be carried out in accordance with country-specific regulations and the terms and conditions derived thereof. These essentially include the recommendations of at least one of the following commissions:

- International Electrotechnical Commission (IEC)
- European Committee for Electrotechnical Standardization (CENELEC)

The machine has been built according to Protection Type I and has to be connected to the protective conductor.

**Measures for suppressing interference:**

With severely contaminated mains supplies (e. g. when "thyristor-controlled systems" are used) measures must be taken on site to suppress interference, e. g.

- A separate supply line has been planned for Bizerba machines.
- In problem cases, install capacitively decoupled isolating transformers or other suppressors into the supply mains prior to Bizerba machines.

### 4.2.3 Attaching product feed for tomatoes

These machines allow the product fence and product feed for tomatoes to be easily attached.

- ➔ Set slice thickness below "0".
- ➔ Switch off machine.
- ➔ Move carriage towards operator.
- ➔ Using the handle, move product holder away from blade and lift up.
- ➔ Push both product fences onto guide shaft.

They must be attached in a way that the special remnant holder with recess fits between the front fence.

- ➔ Remove remnant holder see chapter 8.2.
- ➔ Insert the remnant holder for tomatoes into the pusher guard, taking the attachments into account.
- ➔ Fasten with handle.



Illustration 10: Attaching product fences

### 4.2.4 Attaching vegetable hopper

These machines allow the vegetable hopper (accessories) to be attached very easily.

- ➔ Set slice thickness below "0".
- ➔ Switch off machine.
- ➔ Move carriage towards operator.
- ➔ Using the handle, move product holder away from blade and lift up.
- ➔ Place vegetable hopper on carriage, against the carriage back wall. Use pin to position vegetable hopper in groove (see arrow) and fasten to carriage by star knob.



Illustration 11: Vegetable hopper with stomp-er

## 4.2.5 Carry out a trial operation

For 3-phase current models, check the direction of the current.

- ⇒ Switch on machine see chapter 4.3.1.  
Signal lamp lights up.  
(Activation check)  
Blade must rotate in arrow direction.
- ⇒ Switch off machine.



Illustration 12: Rotary direction

**If the rotary direction is incorrect:**

- ⇒ Pole reversal of phase turner at the 3-phase current socket of the machine

## 4.3 Putting into operation

Putting into operation, as well as briefing in the operation, cleaning, maintenance and servicing is carried out by the relevant Bizerba customer services office or the Bizerba trade consultant.

### 4.3.1 Switching on machine

Requirement with own options:

The slice thickness at the rotary knob must be smaller/ equal "0".

- ⇒ Press <I> (green).  
Lamp lights (white).  
The blade motor rotates.

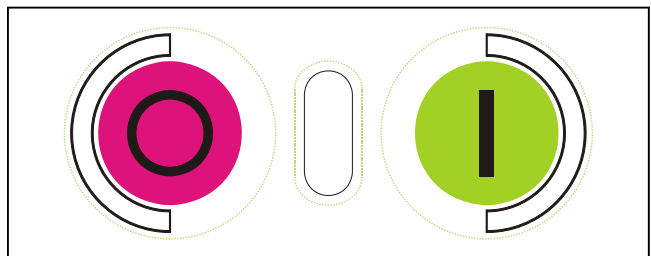


Illustration 13: ON / off button, GSP H

### 4.3.2 Switching off machine

⇒ Press <O> (red). (reduced operating force)

or

⇒ With some options: set the slice thickness at the rotary knob smaller/equal "0" while the blade motor runs.

The machine is switched off.

### 4.4 Placing out of operation

If the machine is not going to be used for a longer period of time:

⇒ Switch off machine.

⇒ Pull out power plug.

⇒ Clean machine as per cleaning instructions.

## 5 Machine and operating elements

### 5.1 Foil keypad

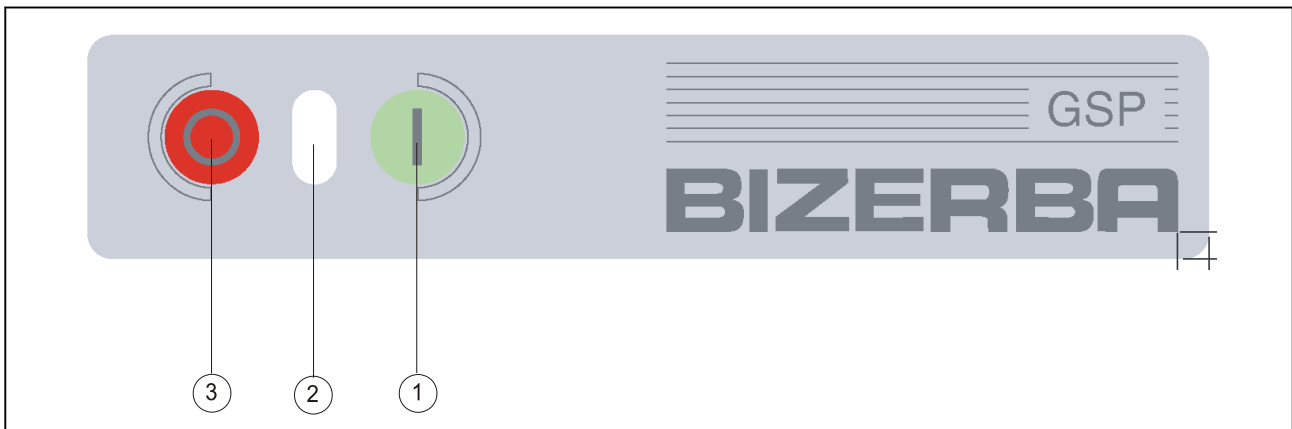


Illustration 14: Foil keypad

- ① <I> (green) blade motor on
- ② LAMP (white) display for blade motor on / off
- ③ <O> (red) blade motor off (lower activation force)

### 5.2 Slice thickness setting

The slice thickness is adjusted by means of the rotary knob. Infinitely adjustable up to 24 mm.

Large fine adjustment range between 0 to 3 mm.

With slice thickness setting below "0" the tilting device is unlocked (black marking). The carriage can only be tilted in this setting. (e.g. for cleaning purposes).



Illustration 15: Slice thickness setting

### 5.3 Product holder

#### Machines with carriage inclination 0° and 18°

When placing the product holder on the carriage, the product holder can be lifted up to its unstable equilibrium.

5

For slicing purposes, the product holder is set on top or behind the product. The product is moved towards the blade by means of its own weight.



Illustration 16: GSP H, example



**Machines with carriage inclination 25°**

For slicing purposes, the product holder is set on top or behind the product. The product is moved towards the blade by means of its own weight.

When the product is extremely long, it does not make sense to use the product holder. Therefore, it is moved to the extreme right and positioned underneath the carriage. Does not apply to carriage versions.

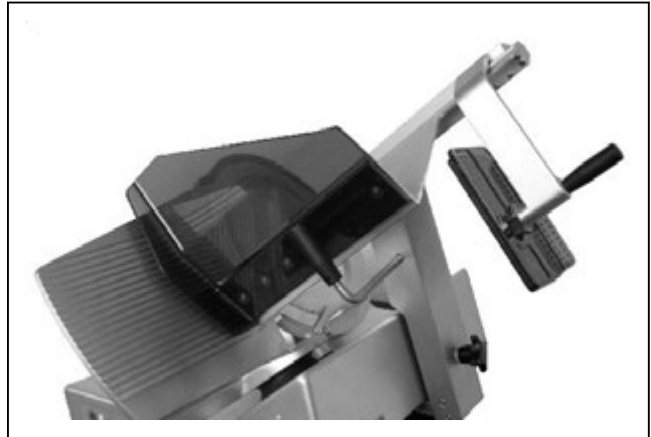


Illustration 17: GSP H, example

For slicing purposes, the product holder is set on top or behind the product. The product is moved towards the blade by means of its own weight.

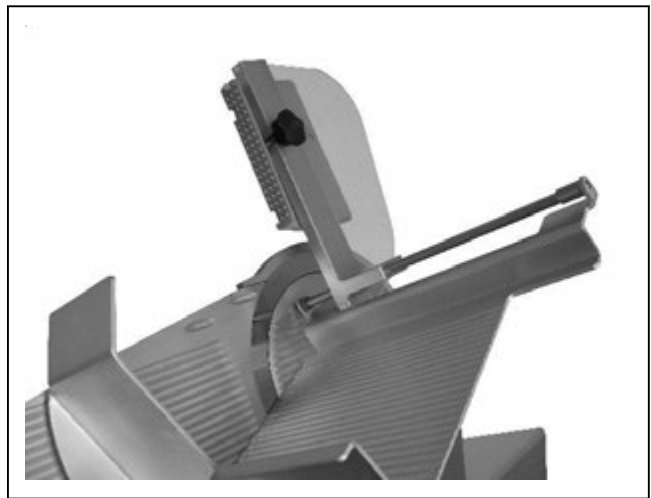


Illustration 18: GSP V, example

When the product is extremely long, it does not make sense to use the product holder. Therefore, it is moved to the extreme right and positioned underneath the carriage. Does not apply to carriage versions.

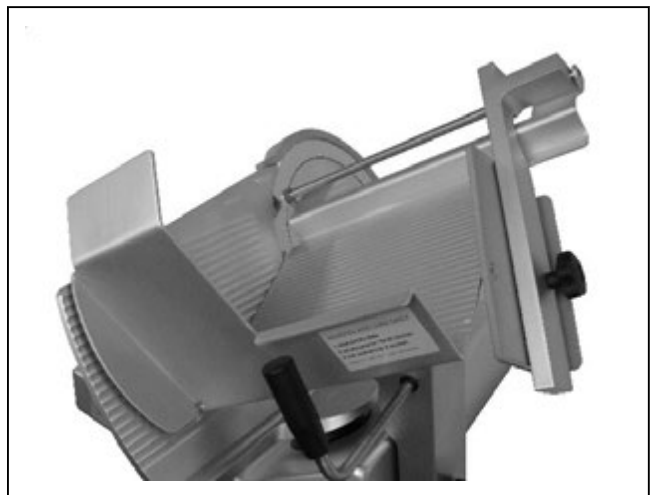


Illustration 19: GSP V, example

## 5.4 Product fixation / product guide

The product fixation or product guide prevent the product from deflecting or tilting during slicing.

The product guide is irreversibly self-locking on its shaft and is moveable across the full width of the carriage. This way, it can be positioned on any product dimension.

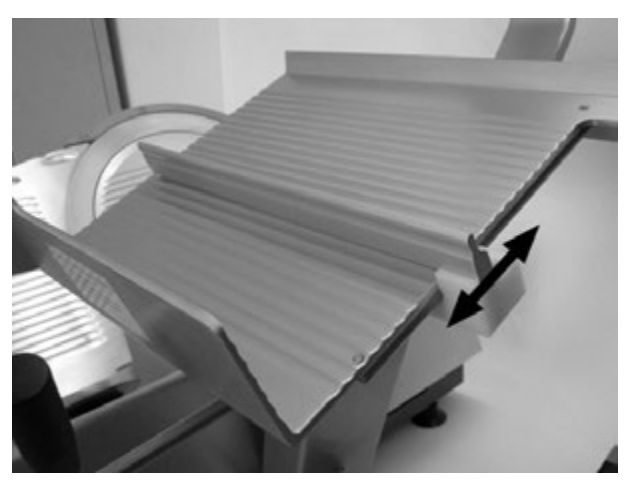
**5**

Illustration 20: Product guide

The product fixation is irreversibly self-locking on its shaft and is moveable across the full width of the carriage. This way, it can be positioned on any product dimension.



Illustration 21: Product fixation

## 5.5 Product feed for tomatoes

The product feed for tomatoes allows double slicing of tomatoes or similar vegetable to be sliced. The applied product fixation device holds the product in position during slicing preventing the product from tipping over.

The product fences are irreversibly self-locking on their shaft and can be moved across the full width of the carriage.

For slicing, the product holder is positioned on the carriage behind the product to be sliced.



Illustration 22: Product feed for tomatoes

## 5.6 Vegetable hopper

The vegetable hopper with stomper is specially designed for vegetables of all kinds.

The product is moved by means of its own weight and the weight of the stomper to the blade.



Illustration 23: Vegetable hopper

## 5.7 Lifting device

The lifting device enables easy cleaning under the machine.



The effort and strength required for lifting and lowering the machine is about 6 kg.

**CAUTION****When lowering!****Risk of crushing.**

- Effort and strength required.

**5**

- ➔ Move carriage away from operator side until it comes to a stop.
- ➔ Slightly lift machine up from the front via thickness knob and push the lifting device backwards as far as possible via the hand grip.  
The area underneath the machine is now easy to clean.
- ➔ Hold the machine via the thickness knob and pull the lifting device back into its initial position.



Illustration 24: Lifting device

## 6 Operation



Slice permissible products only as described in these operating instructions chapter 2.6.

### 6.1 Slicing long product

#### DANGER



#### Rotary blade!

#### Cut-injuries.

- Do not allow yourself to become distracted. Concentrate on the task in hand and avoid time pressure.
- When slicing, the carriage may only be moved by the handle.
- Do not put your hand underneath the remnant holder plate.
- During operation, do not reach into the path of the carriage.

#### CAUTION



#### There are spikes on the product holder!

#### Risk of injury.

- Use handle when working with product holder.

- ➔ Move carriage towards operator.
- ➔ Use the handle to pull the product holder in outer direction and lift up.



Illustration 25: Preparing machine

- ➔ Place product on carriage rear wall and move to gauge plate.
- ➔ Position the product fixation or product guide against the product.
- ➔ Turn in product holder and position on the product.
- ➔ Switch on machine see chapter 4.3.1.
- ➔ Set slice thickness at knob.



Illustration 26: Inserting product

- ➔ Using the handle, move carriage uniformly forth and back.  
Slices drop on depositing area or manually remove from deflector.
- ➔ If necessary, re-clamp product holder.
- ➔ Once the slicing process is completed set slice thickness to "0".
- ➔ Switch off machine.



Illustration 27: Slicing product



Extra care must be taken due to additional risk of injury if product holder is not used and positioned underneath the carriage.

## 6.2 Slicing product ends

### DANGER



#### Rotary blade!

#### Cut-injuries.

- Do not allow yourself to become distracted. Concentrate on the task in hand and avoid time pressure.
- When slicing, the carriage may only be moved by the handle.
- During operation, do not reach into the path of the carriage.
- **Never** push product ends towards blade by hand.

### CAUTION



#### There are spikes on the product holder!

#### Risk of injury.

- Use handle when working with product holder.



The product holder is force-guided in an area of < 60 mm to the blade and cannot be lifted up.

As soon as product ends fit between gauge plate and remnant holder, proceed as follows:

- ➔ Move carriage towards operator.
- ➔ Use the handle to pull the product holder in outer direction and lift up.



Illustration 28: Preparing machine

**6**

- ➔ For tied product ends to be cut by hand.
- ➔ Place product end against the back wall of the carriage, making sure that the original cut surface faces the remnant holder plate.
- ➔ Position the product fixation against the product.
- ➔ Using handle, turn in product holder and position behind product.
- ➔ Switch on machine see chapter 4.3.1.
- ➔ Set slice thickness at knob.



Illustration 29: Inserting product

- ➔ Using the handle, move carriage uniformly forth and back.  
Slices drop on depositing area or manually remove from deflector.
- ➔ Once the slicing process is completed set slice thickness to "0".
- ➔ Switch off machine.



Illustration 30: Slicing product

### 6.3 Slicing with product feed for tomatoes

Requirement:

The tomato infeed unit has been attached as per chapter 4.2.3.



- ➔ Position product on gauge plate of carriage between both product fences.
- ➔ Fasten both slides with fence on product.
- ➔ Using handle, turn in product holder and position behind product.
- ➔ Switch on machine see chapter 4.3.1.
- ➔ Set slice thickness at knob.
- ➔ Using the handle, move carriage uniformly forth and back.  
The slices drop on to the depositing area or can be removed directly by hand.
- ➔ Once the slicing process is completed set slice thickness to "0".
- ➔ Switch off machine.



Illustration 31: Product feed for tomatoes

6

## 6.4 Slicing with vegetable hopper

Requirement:

The vegetable hopper has been attached as per chapter 4.2.4.

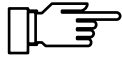
- ➔ Load product into vegetable hopper.
- ➔ Place stomper in vegetable hopper behind product.
- ➔ Turn in product holder at handle and position on vegetable hopper.
- ➔ Switch on machine see chapter 4.3.1.
- ➔ Set slice thickness at knob.
- ➔ Using the handle, move carriage uniformly forth and back.  
The product is moved by means of its own weight and the weight of the stomper to the blade.  
The slices drop on to the depositing area or can be removed directly by hand.
- ➔ Once the slicing process is completed set slice thickness to "0".
- ➔ Switch off machine.



Illustration 32: Vegetable hopper

## 6.5 Options

---



The options need to be selected when ordering a machine.

Only the Bizerba customer service can set them at a later point of time.

---

### 6

#### **Option setting zero**

The machine can only be switched on if the slice thickness setting at the knob is smaller/equal "0".

The required slice thickness can then be set.

#### **Option setting zero**

The machine switches off as soon as the slice thickness is set equal or smaller "0" and while the blade motor runs.

#### **Option Automatic switching off**

If the blade motor runs for n seconds and the machine is not used within that time, it is switched off for safety and saving reasons.

## 7 Troubleshooting

### 7.1 Procedure

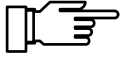
- ⇒ Switch off machine immediately if untypical noises are heard or if there is a suspected risk of injury.
- ⇒ Call the responsible Customer Service if you are unable to rectify the fault yourself.
- ⇒ Please provide your Bizerba customer service point with the following details:
  - Machine type (see rating plate),
  - Machine number (see rating plate),
  - Error description.

This will facilitate preparations by customer service staff.



## 8 Maintenance

### 8.1 Preparation for cleaning



Clean thoroughly:

- Before putting into operation,
- Depending on use and application frequency,
- If extremely soiled, several times a day,
- After sharpening,
- After longer standstill periods.

**8**

#### WARNING



#### Unprotected blade!

**Coming in contact with the sharp blade can lead to serious injuries.**

- Always wear cut-proof gloves when cleaning.
- Do not clean the surfaces of the blade when operating the machine!

- ➔ Switch off machine.
- ➔ Pull out power plug.
- ➔ Set slice thickness below "0" (black marking).



Illustration 33: Slice thickness below "0"

### 8.2 Removing components



Do not place parts on top of each other to avoid mechanical damage.

**Remove components as follows:****GSP H, GSP HC**

- ➔ Turn out handle on carriage foot.
- ➔ Tilt carriage in the direction of the arrow.



Illustration 34: Tilting carriage

**GSP V:**

- ➔ Pull carriage to stop plate to operator.
- ➔ Turn out handle on carriage foot.
- ➔ Tilt carriage in the direction of the arrow.

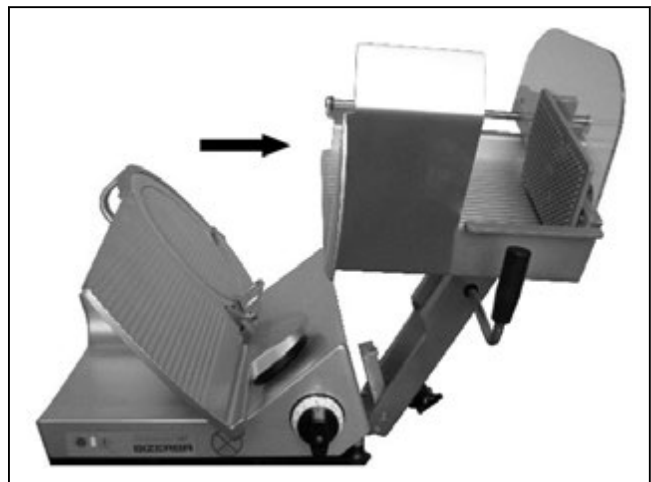


Illustration 35: Tilting carriage

- ➔ Using the handle, move product holder away from blade and lift up.
- ➔ Loosen handle or star knob.
- ➔ Remove the remnant holder plate from the pusher guard.

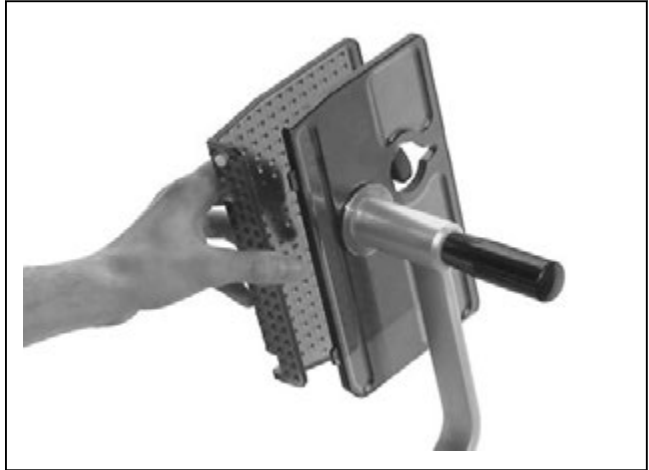


Illustration 36: Remnant holder plate, example

8

- ➔ Pull the product holder fixation as far as it will go towards the operator and pull off the guide shaft, moving it to the right.

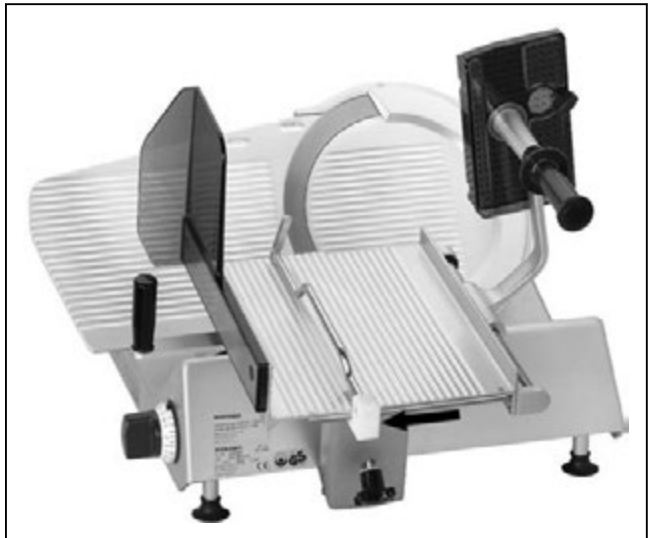


Illustration 37: Product fixation

- ➔ Remove the stomper from the vegetable hopper.
- ➔ Release the star knob and remove the vegetable hopper from the carriage in an upwards direction.



Illustration 38: Vegetable hopper

- ➔ Pull the product fences one after the other towards the operator as far as they will go and then remove from the guide shaft, moving them towards the right.



Illustration 39: Product fences for tomatoes and other products

- ➔ Hold the blade cover at the handle with your right hand.
- ➔ Loosen the catch behind the blade guard ring with the left hand and remove the blade cover.

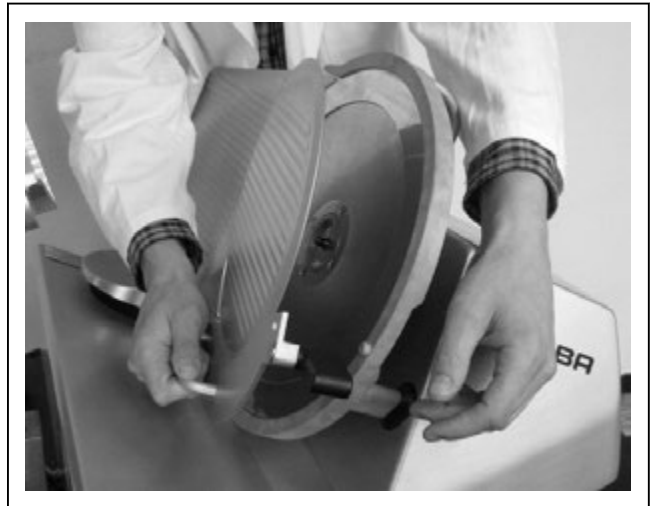


Illustration 40: Blade cover

- ➔ Move it in a downwards direction away from the blade.

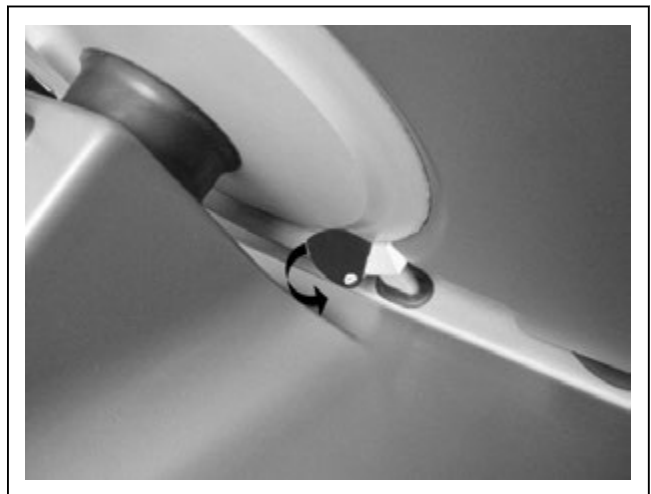
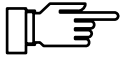


Illustration 41: Deflector

Now the machine is ready to be cleaned.



## 8.3 Cleaning



Do not clean the machine using a high-pressure cleaner.

Do not use any abrasive cleaning devices since they can damage the Teflon-coated parts of the machine!

- ⇒ Clean removed parts in warm water using a soft cleaning agent. Leave to dry in the air.



Illustration 42: Blade guard ring and remnant holder plate

- ⇒ Press a wet disposable cleaning cloth against the blade surface and slowly wipe away from the center.
- ⇒ Clean the back of the blade in the same manner.
- ⇒ After this process, repeat using a dry disposable cleaning cloth.



Illustration 43: Blade cleaning

- ⇒ Thread a moist disposable cleaning cloth into the front between blade and guard ring.



Illustration 44: Blade guard ring

- ⇒ Use your hands to turn the blade and the disposable cleaning cloth; while you are doing so, press the cloth lightly against the inside of the guard ring.



Illustration 45: Blade guard ring

- ⇒ Cleaning, rinsing and disinfecting all surfaces as per cleaning plan.



Illustration 46: Fixed machine parts

- ⇒ Wipe off rear wall in the direction away from blade. Never wipe towards the blade.



Illustration 47: Back panel

- ⇒ Wipe off the carriage. Leave surfaces dry in the air.

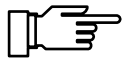


Illustration 48: Carriage

## 8.4 Cleaning plan for slicing machines

Work steps	Cleaning agents	Procedures	Cleaning devices	Instructions
1 Preparatory measures		Close slice thickness, switch off machine, pull out power plug		
2 Disassemble all removable parts		in accordance with operating instructions		
3 Rough cleaning		Remove any product remnants manually	Plastic deflector, plastic spatula, brush (not for Teflon-coated blade)	Start immediately after production has finished, if necessary, begin with the removed parts
4 Cleaning	2% P3 sterile Application time is about 15 minutes	after thorough pre-rinsing with water (max. 50°C, depend. on when grease can be easily removed)	manually, brush (not for Teflon blades), tub, disposable cleaning cloth	all disassembled and permanent parts of machine
			Manual spray device	* see comment
			Dish-washing machine	removed parts
4.1 Disinfect Additional measure	Use 0.5- 2% P3-alcodes in concentrate Application time according to product data sheet	or manually	Disposable cleaning cloth	Recommended application quantity: 40-50 ml/m <sup>2</sup>
		spray	Manual spray device	* see comment Add. safety: distance to surface when spraying, 0.30 m

Work steps	Cleaning agents	Procedures	Cleaning devices	Instructions
4.2 Acid cleaning Additional measure (not necessary for machines with Ceraclean)	max. 3% P3-riksan max. 15 minutes application time	manually, mechanically	Brush to remove lime residue (not for Teflon blades)	only if required for lime residue rinse directly after cleaning
		foam	Manual spray device	* see comment
5 Rinse	Drinking water	Max. 50°C temperature depend. on when grease can be easily removed	Disposable cleaning cloth	other machine
			Water pipe Manual spray device	removed parts
6 Check		visually on optical cleanliness		
7 Drying		rub dry or leave to dry	Disposable cleaning cloth	Leave dismantled parts apart from one another to dry
8 Care Additional measure	Bizerba H1-Service Oil	apply	Disposable cleaning cloth	Product-parts that touch products must be rinsed before commencing operations
9 Assembly		in reverse order like disassembly, see operating instructions		Personnel must have clean and disinfected hands
Precautionary measures	Cover the machine when the surroundings are cleaned with spray and/or pressurized water			



\* Comment: Appropriate precautionary measures have to be taken to ensure that no damage is done to the environment!



All warranty claims lapse if the cleaning agents approved by the manufacturer are not used.



The safety sheets and product sheets supplied with the cleaning and disinfection agents must be read.

8

The cleaning agent can be acquired from the BIZERBA customer services:

Designation	Order no.	Packaging unit
P3-steril	50003250000	5 liters
P3-riksan	50003270000	5 liters
P3-alcodes	50003260000	5 liters
Clean Station	50003280000	
H1-Service Oil	94008900022	400 ml

## 8.5 Preparing the machine for operation

Attach the components as follows:

- ⇒ Pivot deflector upwards towards the blade ensuring exact positioning against the blade.

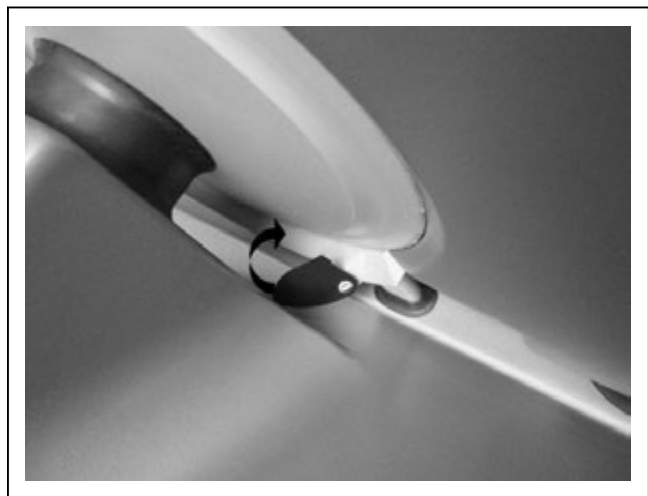


Illustration 49: Deflector

- ➔ Hold the blade cover by the handle with your right hand, tilt towards the blade and fix into position with the stud.
- ➔ Fasten the catch behind the blade guard ring with the left hand.



Illustration 50: Blade cover

- ➔ On the operator side, place product holder fixation device horizontally on to the guide shaft (see arrow) and move on guide shaft.



Illustration 51: Product fixation

- ➔ Insert the remnant holder plate in to the pusher guard, taking the attachments into account.
- ➔ Fasten with handle.

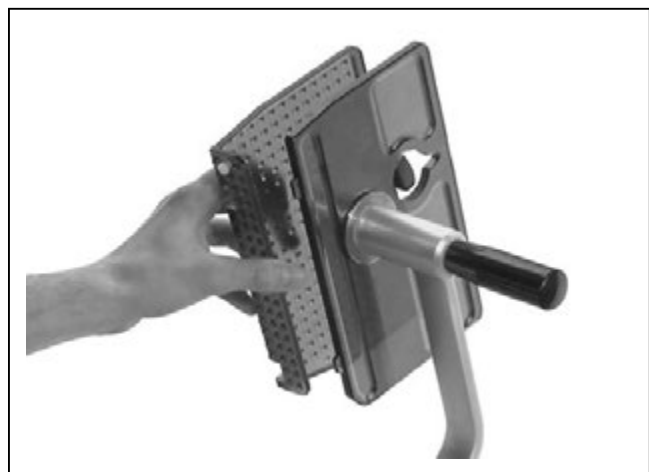


Illustration 52: Remnant holder plate

- ➔ Place the product holder on the carriage.
- ➔ Tilt the carriage in the direction of the arrow.
- ➔ Using the handle screw into place on the carriage foot.

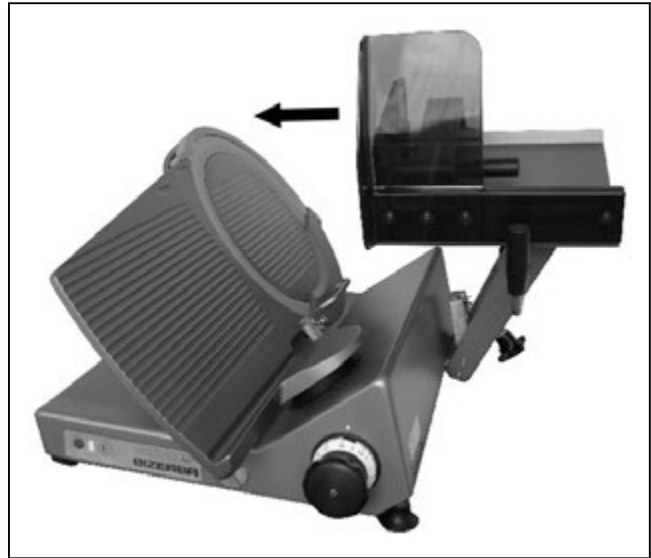


Illustration 53: Tilting carriage

8

**WARNING****Missing components!**

The operator can only be protected from injuries and the machine protected against damage if all the components of the machine are assembled properly.

- Check if the machine is complete before it is re-started.
- Check if components are positioned correctly and firmly.
- Only use original Bizerba replacement parts and accessories.

The machine is now ready for use.

## 8.6 Blade sharpening

Re-sharpening is necessary if the slicing result is unsatisfactory.

The time intervals are dependant on the wear and tear of the blade and/or its operating usage as also the properties and conditions of the product.



For safety reasons, the blade may only be ground to an annular gap of max. 6 mm.

For safety reasons, the blade may only be changed by the Bizerba customer services.



### 8.6.1 Sharpener

The sharpener identified by the machine number has been adjusted for this machine.

The device is fitted with a coarse sharpening stone and a finely grained honing stone. Dirty or greasy sharpening stones do not sharpen well.

- ⇒ Before sharpening, clean with brush and solving detergent.
- ⇒ If sharpening stones are worn, replace stones.

Replacement parts are supplied by Bizerba customer services.



When replacing, do not confuse sharpening and honing stones.

---

### 8.6.2 Preparation for sharpening

- ⇒ Remove parts and clean machine. See chapter 8.1 to 8.3.
- ⇒ Tilt the carriage back in and screw into place.
- ⇒ Place paper felt or thin cardboard on carriage and cut off a few strips in order to entirely remove grease from blade.
- ⇒ Switch off machine.
- ⇒ Remove the paper felt.
- ⇒ Turn deflector away from blade.

### 8.6.3 Attaching sharpener

#### WARNING



#### Unprotected blade!

Coming in contact with the sharp blade can lead to serious injuries.

- Always wear cut-proof gloves when cleaning and sharpening.
- Do not clean the blades when operating the machine.

8

- ➔ Set slice thickness to "24" or open to dead stop.
- ➔ Set handwheel marking on sharpener to "0".
- ➔ Move carriage to relevant position.
- ➔ Mount sharpener to gauge plate from the top.

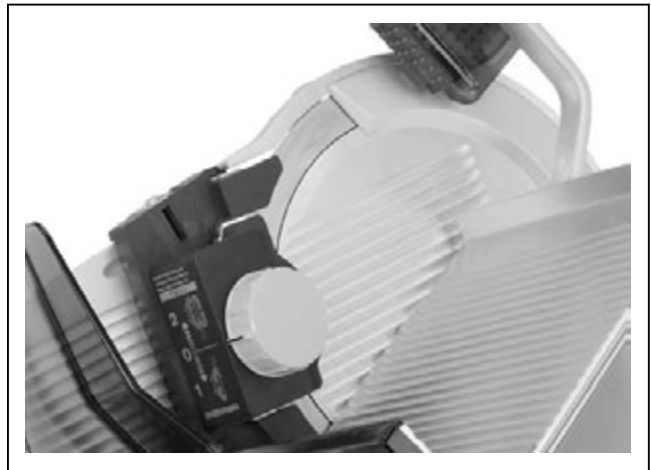


Illustration 54: Attaching sharpener

- ➔ Push the sharpener and carriage towards the blade until the adapter contacts the front of the blade guard ring.
- ➔ Keep the sharpener in this position and use the star knob to screw it to the gauge plate.

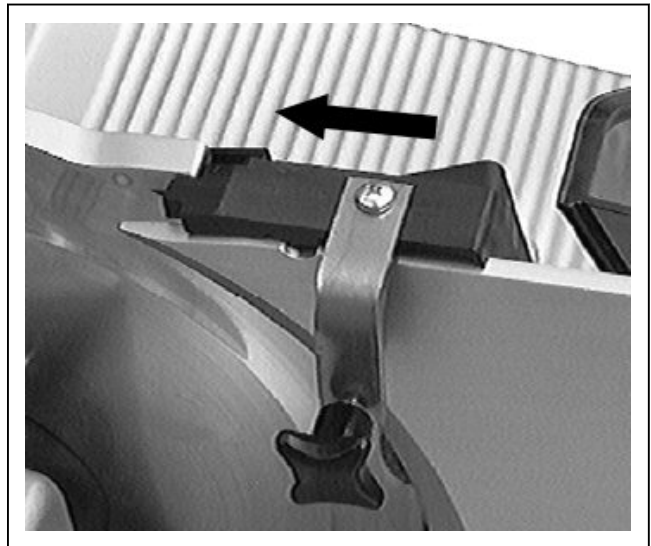


Illustration 55: Tightening sharpener

### 8.6.4 Sharpening

➔ **Wear eye protection!**

Hearing protection is recommended.

- ➔ Switch on machine.
- ➔ Set handwheel marking to "1".  
The sharpening stone is engaged.
- ➔ Sharpen until right blade edge shows a burr.
- ➔ Set handwheel marking to "0".
- ➔ Switch machine off, wait until blade stops rotating.



Illustration 56: Handwheel marking

**Check the grinding device:**

- ➔ Using a pen or pencil, touch the right edge of the blade while moving the pen from inside to outside.



Burr must be noticeable, otherwise the sharpening procedure must be repeated.

### 8.6.5 Honing

- ➔ Start blade motor.
- ➔ Set handwheel marking to "2".  
The honing stone is engaged.
- ➔ Hone until a honing bevel of about 0.5 - 1 mm can be seen on the right blade edge (after about 3-4 seconds)
- ➔ Set handwheel marking to "0".
- ➔ Switch machine off, wait until blade stops rotating.



Illustration 57: Handwheel marking

### 8.6.6 Removing sharpener

- ➔ Pull sharpener back after loosening the star grip screw and remove to the top.
- ➔ **Set slice thickness immediately to "0".**

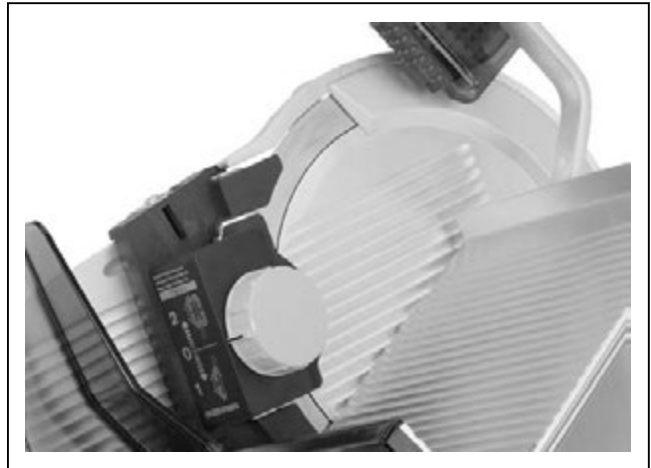


Illustration 58: Removing sharpener

## 8.6.7 Removing sharpening dust

### Requirement:

- Slice thickness to "0",
  - Power plug is pulled.
- ⇒ Press dry disposable cleaning towel to blade surface and slowly clean from center to outside.
- ⇒ Clean the back of the blade in the same manner.



Illustration 59: Blade cleaning

- ⇒ From the front, insert a dry disposable cleaning cloth between the blade and the guard ring.



Illustration 60: Blade guard ring

- ⇒ Use your hands to turn the blade and the disposable cleaning cloth; while you are doing so, press the cloth lightly against the inside of the guard ring.



Illustration 61: Blade guard ring

8

#### Machine housing:

- ⇒ Remove sharpening dust from the surfaces with either a dry disposable cleaning cloth or brush.
- ⇒ If necessary, carry out a complete cleaning cycle.
- ⇒ Preparing the machine for operation. See chapter 8.5.

#### WARNING



#### Missing components!

**The operator can only be protected from injuries and the machine protected against damage if all the components of the machine are assembled properly.**

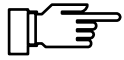
- Check if the machine is complete before it is re-started.
- Check if components are positioned correctly and firmly.
- Only use original Bizerba replacement parts and accessories.

**The machine is now ready for use!**

### 8.7 Care of machine, servicing, maintenance

- ⇒ The entire machine must be thoroughly cleaned based on usage, but at least twice a day.
- ⇒ Re-sharpen blade if necessary.
- ⇒ When necessary, clean or exchange sharpening stones. **Caution! Left-handed thread!**

- ➔ Lubricate the product holder guide shaft lightly 1 x week with BIZERBA lubricating oil from the accessories bag.



At an annular gap of 6 mm between the blade and the guard ring, the sharpener no longer has a sharpening effect and the blade has to be replaced.

---

**WARNING****Changing the blade!****Severe injuries and damage to property.**

- For safety reasons, the blade may only be changed by Bizerba customer service.
  - Wear cut-proof gloves and shoes with steel caps.
-





## 9 Technical data

### 9.1 Dimensions of GSP H with carriage inclination 0°

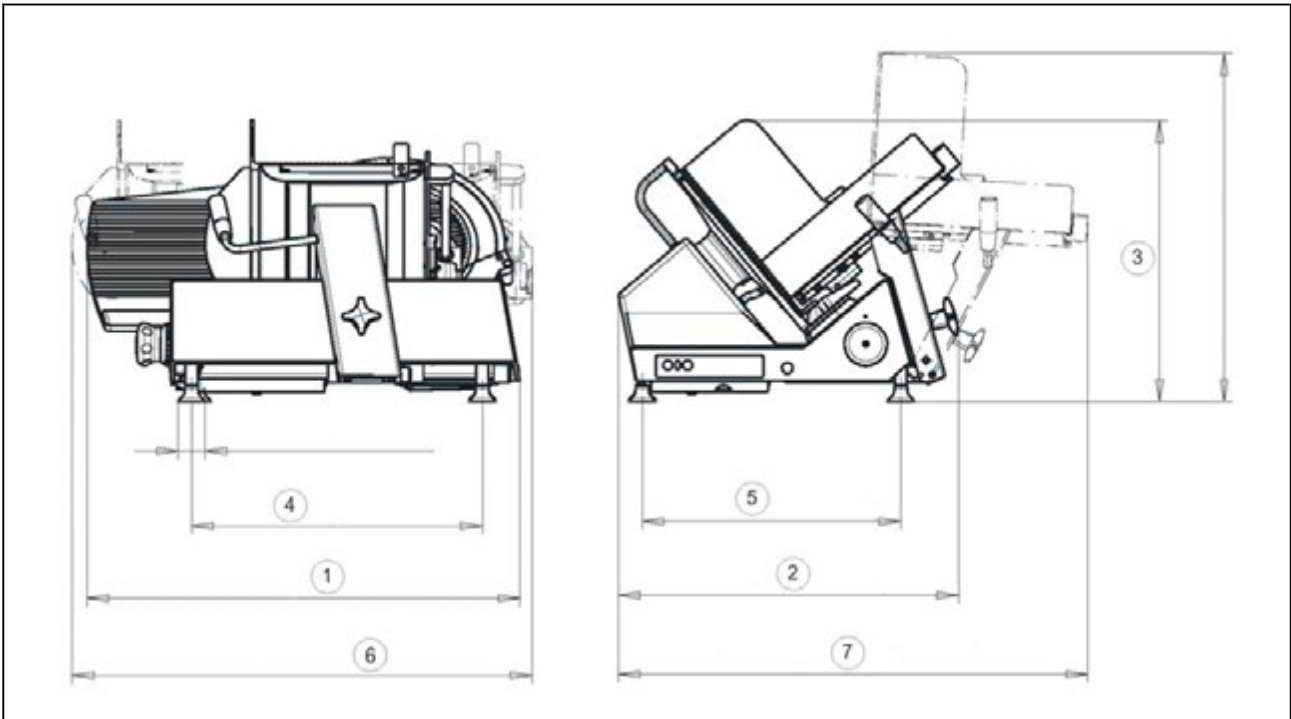


Illustration 62: GSP H, example

The device is available in many different versions. Here is an example.

#### Outer dimensions:

- ① Length = 725 mm = 28.5"
- ② Width = 570 mm = 22.5"
- ③ Height = 470 mm = 18.5"

#### Installation surface:

- ④ Length = 532 mm = 21"
- ⑤ Width = 478 mm = 19"

#### Work area:

- ⑥ Length = 771 mm = 30.5"
- ⑦ Width = 787 mm = 31"

Weight = ca. 43 kg = 95 lb

Blade diameter = 350 mm = 14"

Blade speed = 266 U/min

- max. product size, diameter = 260 mm = 10.5"
- max. product height = 290 x 246 mm = 11.5 x 10"
- Slice thickness setting = 0 to 24 mm = 0 to 0.94" stepless
- Types of current, voltages, power consumptions = see rating plate

## 9.2 Dimensions of GSP H with carriage inclination 18°

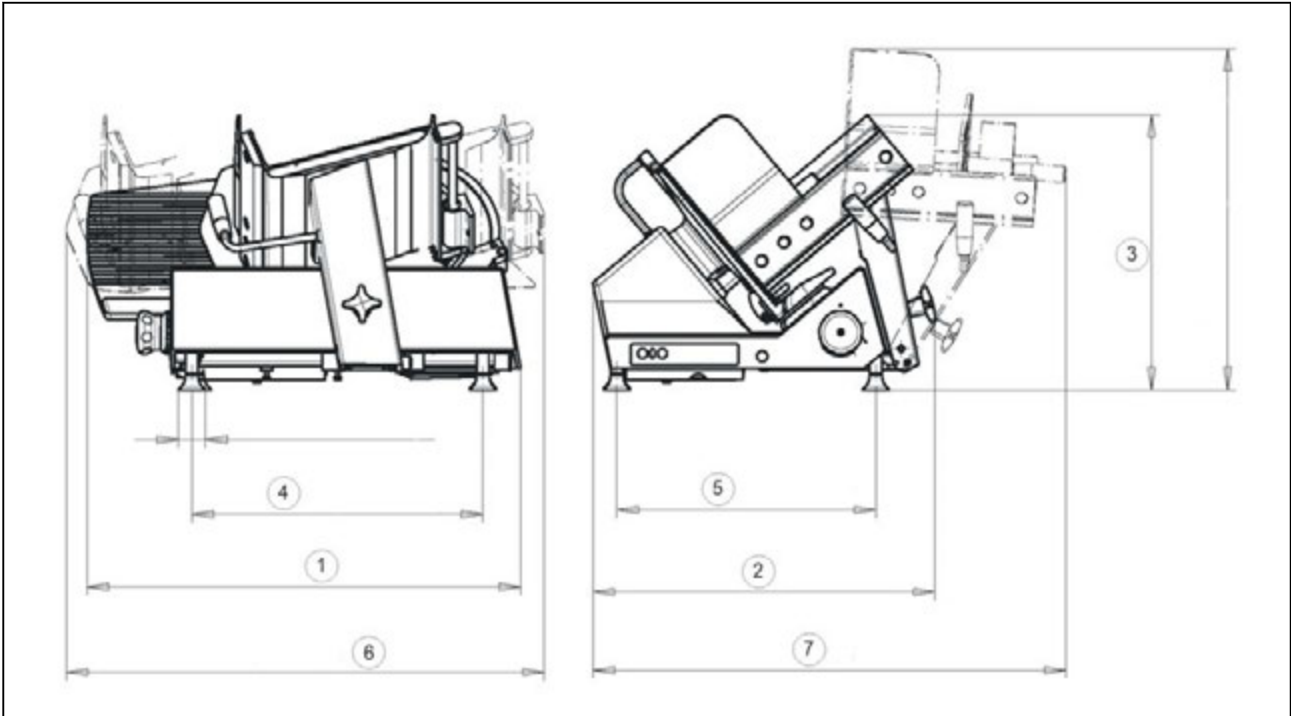


Illustration 63: GSP H, example

The device is available in many different versions. Here is an example.

### Outer dimensions:

- ① Length = 725 mm = 28.5"
- ② Width = 573 mm = 22.5"
- ③ Height = 459 mm = 18"

### Installation surface:

- ④ Length = 532 mm = 21"
- ⑤ Width = 478 mm = 19"

**Work area:**

- ⑥ Length = 800 mm = 31.5"
- ⑦ Width = 791 mm = 31.5"
- Weight = ca. 43 kg = 95 lb
- Blade diameter = 330 mm = 13"
- Blade speed = 266 U/min
- Depositing height = 62 mm
- max. product size, diameter = 235 mm = 9.5"
- max. product height = 290 x 188 mm = 11.5 x 7.5"
- Slice thickness setting = 0 to 24 mm = 0 to 0.94" stepless
- Types of current, voltages, power consumptions = see rating plate

**9.3 Dimensions of GSP H with carriage inclination 25°**

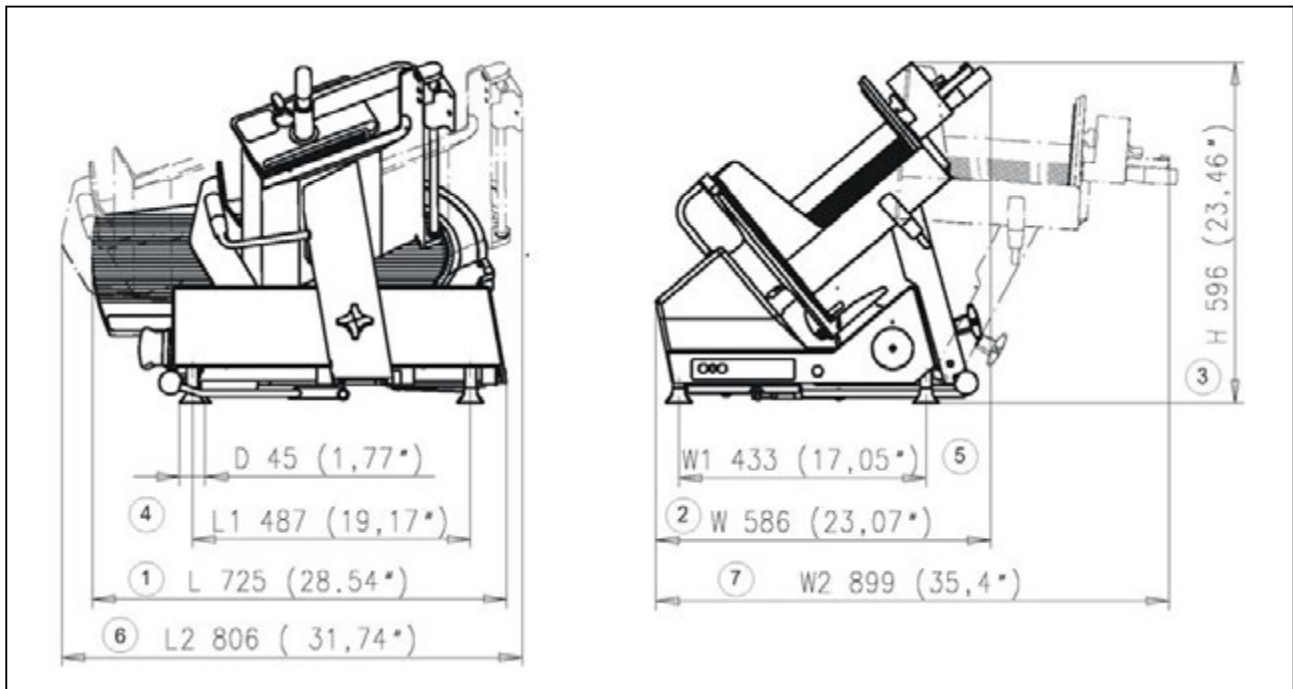


Illustration 64: GSP H, example

The device is available in many different versions. Here is an example.

**Outer dimensions (max. space requirement):**

- ① Length = 725 mm = 28.54"
- ② Width = 585,9 mm = 23.07"
- ③ Height = 588,1 mm = 23.15"

**Installation surface:**

- ④ Length = 530 mm = 20.87"
- ⑤ Width = 480 mm = 18.90"

**Work area:**

- ⑦ Length = 806 mm = 31.74"
- ⑧ Width = 899 mm = 35.4"

Weight = ca. 43 kg = 95 lbs

Blade diameter = 330 mm = 13"

Blade speed = 266 U\*min<sup>-1</sup>

Depositing height = 62 mm (L = low)  
= 95 mm (H = high)

max. product size, diameter = 228 mm (L)  
= 202 mm (H)

max. product height = 290 x 160 mm (L)  
= 290 x 126 mm (H)

Slice thickness setting = 0 bis 24 mm = 0" bis 0.94" stufenlos

Types of current, voltages, power consumptions = see rating plate

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**9.4 Dimensions of GSP V**

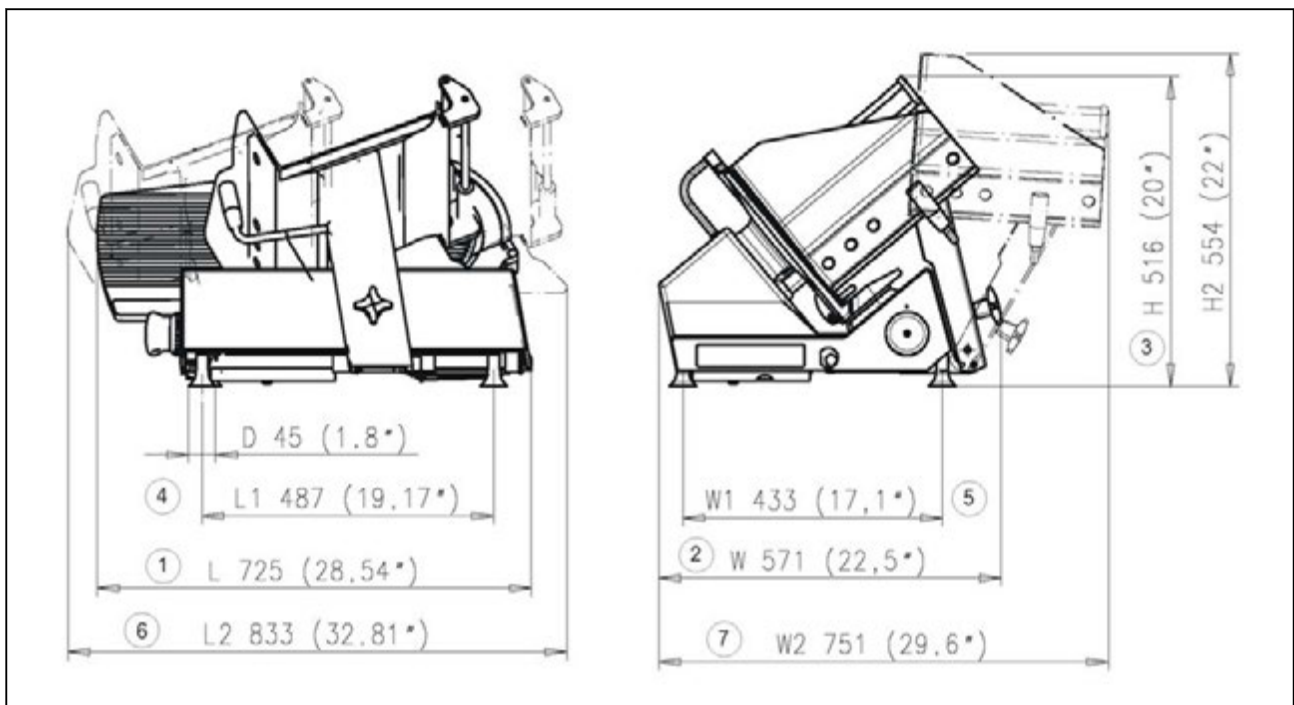


Illustration 65: GSP V, example

The device is available in different versions. Here is an example.

### Outer dimensions:

- ① Length = 725 mm = 28.5"
- ② Width = 570 mm = 22.5"
- ③ Height = 516 mm = 20"

### Installation surface:

- ④ Length L1+D = 532 mm = 21"
- ⑤ Width W1+D = 478 mm = 19"

### Work area:

- ⑥ Length = 833 mm = 33"
- ⑦ Width = 751 mm = 30"
- Weight = ca. 43 kg = 95 lb
- Blade diameter = 330 mm = 13"
- Blade diameter = 255 U/min
- Depositing height = 62 mm (L = low)
- max. product size, diameter = 228 mm = 9"
- max. product height = 290 x 160 mm = 11.5 x 6.5"
- Slice thickness setting = 0 to 24 mm = 0 to 0.94" stepless
- Types of current, voltages, power consumptions = see rating plate

## 9.5 Power supply

### Technical data for the mains power supply

- **Mains supply**  
Single-phase alternating current or three-phase current, see rating plate.
- **Permissible mains voltage tolerance (static) normal**  
At 100 to 400V: +6% to - 10% of nominal value
- **Mains frequency: 50 (60) Hz**  
Admissible tolerance of mains frequency: +2% to - 2% of nominal value  
Permissible distortion factor of supply voltage: smaller/equal 5 %

## 9.6 Ambient conditions

- **Humidity**  
Protection type IP 33. High air humidity and condensation can result in damage to the machine.
- **Relative humidity**  
for operation and storage: 90 % (condensation of the unit is not permissible)
- **Ambient temperature**  
for operation and storage: -10 to +40°C (+14 to +104 degF)
- **Work place-related emission noise level value**  
 $L_{pA} = 55$  dB (A)  
The value takes into consideration an instable measuring of 3 dB.
- **Required lighting**  
500 Lux
- **Operating time**  
Designed for permanent operation.

## **Appendix**

Declaration of conformity

Declaration of conformity for plastic materials with direct food contact





Hauptverwaltung Balingen  
P.O. Box 10 01 64, 72301 Balingen  
Wilhelm-Kraut-Straße 65  
72336 Balingen, Germany

# BIZERBA



## Declaration of conformity

We hereby declare that the design of the machine described below

<b>Designation:</b>	Slicer
<b>Type:</b>	GSP H GSP H C GSP V

complies with the applicable requirements of the following EC directives:

EC Machine Directive	2006/42/EC
EC EMC Guideline	2004/108/EC

Authorized person for putting together the relevant technical documents:

Berthold Roller, DirectorQualityManagement, BizerbaGmbH&Co.KG

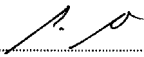
**The basis for the declaration of conformity are the contract documents (Bizerba purchase order documents).**

**In the event of a modification to a machine of the above description that is not coordinated with Bizerba or not carried out by Bizerba, this declaration loses its validity.**

Date:

03.11.2010

Signature of manufacturer:

ppa. 

Title of signatory:

Martin Arndt  
Chief Executive Officer Technology (CEO-T)  
Bizerba GmbH & Co. KG

## Declaration of conformity for plastic materials with direct food contact

We herewith declare that the materials used in the following machine

<b>Designation:</b>	Slicer
<b>Type:</b>	GSP (all variants)

are in conformance with the general requirements of the following directives and laws in the valid version at the time of issuance of this declaration:

- Regulation (EU) No. 1935/2004 on materials and articles intended for contact with food
- Regulation (EU) No. 10/2011 on materials and articles made of plastic intended for contact with food

For the plastic parts used which, when properly used, can come into contact with food, laboratory tests were performed by a certified test laboratory. Both the total migration and the specific migrations are below the legal threshold values.

The materials and raw materials used conform to regulation (EU) No. 10/2011.

### Specifications on proper use or limitations:

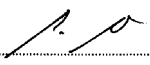
- Type(s) of food that may come into contact with the materials:  
**Meat, sausage, fish, cheese, vegetables, fruit, bread**
- Handling duration and temperature when in contact with food:  
**Maximum 30 minutes at max. 40°C**
- Ratio between the area coming into contact with food and the volume, used to determine the conformity of the material or article:  
**6**

Functional barriers made of plastic are not used in the specified machine.

Information on suppliers or preliminary suppliers can be provided on request.

Date: 29.06.2011

Signature of manufacturer:

ppa. 

Title of signatory:

Martin Arndt  
Chief Executive Officer Technology (CEO-T)  
Bizerba GmbH & Co. KG