



U.S. Patented Safety Illumination
US 9,827,689 B2

BIZERBA

Food Service

Bizerba GSP series slicers are certified to the NSF/ANSI Standard 8-2017

... GSP HD i 150-GCB series – automatic safety slicer ...

Award winning - safety illuminated dial!

- Variable 3-Speed, automatic drive system
- 3 Stroke Lengths, easily adapts to changing menu
- Energy Efficiency: Emotion intelligent motor control, motor adapts its performance to the resistance of the product, 255 r.p.m.
- High Yield: Operating time, designed for permanent operation
- High Yield: Unique carriage-shifting design allows for the smallest end pieces, increased product yield
- High Yield: Food fence holds product in place during automatic slicing, included
- High Yield: Widest product carriage for increased capacity
- High Yield: Heavy-duty, 3 lb. blade knife cover
- High Yield: Debris deflector, permanently mounted, included
- High Yield: Precision machined pencil-point-grooves on gauge plate, blade cover and carriage to reduce friction, better looking product
- Safety Interlock: No-volt release
- Safety Interlock: Shut off in slice thickness knob
- Safety Interlock: Adjustable blade shut off settings: 15, 30, 45 seconds or off
- Safety Interlock: Carriage and gauge plate lock during the cleaning process
- Safety Interlock: Forced start with slice thickness knob below zero
- Operator Safety: Slicer installation, start-up and training, included
- Operator Safety: Illuminated index slicing dial, at-a-glance machine status:
 - 1) green - safe for cleaning
 - 2) flashing red - blade exposed, close gauge plate before cleaning
 - 3) solid red - proceed with caution, ready to slice
- Operator Safety: Green push-handle on carriage, safe slicing
- Operator Safety: Red lift arm handle, reminds operator to use caution
- Operator Safety: 5.8"W (150mm) x 11.5"H x 2.6"D thumb guard wall for maximum protection
- Operator Safety: 360° blade enclosure, no top-gaps in blade ring-guard
- Operator Safety: Zero blade exposure during the cleaning process
- Operator Safety: Front mounted controls
- Operator Safety: Rear mounted lift arm with largest and easiest to use remnant holder with 306 holding points, removable for cleaning, dish-machine safe
- Operator Safety: The ability to adjust both the speed and the stroke of the carriage "on-the-fly" will speed up your operation
- Operator Safety: Servo-motor provides assistance to operator by decreasing slicing effort, reduces operator fatigue during manual slicing mode
- Operator Safety: Low profile carriage for easy loading of heavy product
- Operator Safety: Side lift-arm for easy cleaning under slicer
- Food Safety: One piece anodized aluminum construction
- Food Safety: Non-removable carriage system for faster cleaning and sanitizing
- Food Safety: Double-sided seal between blade knife and housing, no gap for food to collect, better hygiene
- Food Safety: UL157 dairy grade seals and gaskets used to seal against water and food debris, no silicone used under seals, better hygiene
- Food Safety: Liquid and debris diversion from all control surfaces
- Food Safety: Remote blade sharpener does not collect food debris during operation and is dishwasher safe for improved safety and hygiene
- Food Safety: One piece carriage with seamless thumb guard for highest hygiene standards no slotted-screw heads on thumb guard
- Food Safety: Enclosed base and under carriage, easy to clean, best hygiene
- One Year Warranty: On-site, labor and parts

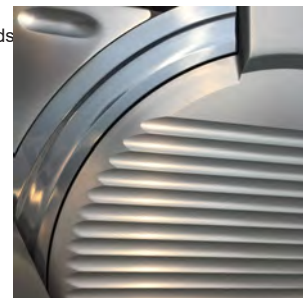


BIM | CAD | MOBILE

Gauge plate closed, safe for cleaning - green.



Gauge plate open and motor running, ready to slice - solid red.



Grooved Cheese Blade (GCB)



Grooved Cheese Blade The Best blade in the industry

The unique recessed grooved design of our blade assists in releasing product from the blade during slicing which minimizes product trailing. The vacuum release provides exceptionally clean and consistent slices in even the most demanding cheese slicing applications. The hardness results in a long lasting sharp edge. The life of the blade is dramatically longer than the competition. Our recessed grooved blade is the hardest, thinnest, largest, straightest blade in the industry.

- 13" diameter, Grooved Cheese Blade, chromium coated hard alloy
- 60-62 Rockwell hardness at the edge
- Accurate slicing on meats and even the most demanding cheese products over a wide temperature range



Model #: GSP HD i 150-GCB |

Stock #: 913004016-GCB

C.S.I. Division 11 | Section 4000

Project Name: _____ AIA # _____

Location: _____ SIS # _____

Item Number: _____

Quantity: _____

BIZERBA

Food Service

Emotion^(R) Technology - Variable Frequency Drive Motor

- 120 V, specialized data available on request
- 60 Hz | 1-phase AC current
- Frequency of nominal current 2.6 A
- Power consumption 0.240 kW
- Energy savings up to 60%
- Idle-running requires 45% less energy
- Stand-by mode 0.0 kW energy usage
- Cutting performance adapts to cutting resistance of the product
- Less heating of machine, cooler food-zone surface

Blade diameter

- 13" (330 mm)

Blade speed

- 255 r.p.m.

Max. produce size

- Round: 7.95" (202 mm)
- Height: 4.96" (126 mm)
- Width: 11.42" (290 mm)

Strokes per minute

- Full: 30-40-50
- Mid: 35-48-58
- Short: 60-68-75

Slice thickness

- 0-0.94" (0-24 mm), infinitely variable

Thumb-guard rear wall

- 5.8"W x 11.25"H x 2.6"D (147 x 286 x 67 mm)

Gravity-fed slicing carriage

- 40° inclined gravity feed

H - Carriage inclination

- Carriage inclined 25° towards operator
- Carriage height positioned towards center of blade

Noise control drive system

- 61 dB level - a 20% reduction in decibel pollution

Installation area

- (L x W) 20.94" x 17.48" (532 x 444 mm)

External dimensions

- (L x W x H) 28.5" x 22.48" x 24.67"
- 724 x 571 x 627 mm

Operating area

- (L x W) 31.73" x 35.39" (806 x 899 mm)
- Recommended Above Floor Tabletop Height 31.5" (800mm)

Food Safety - Ingress Protection type

- IP Solids level 3 | Liquids level 3

Weight of machine

- 122 lbs, 55 kg

Shipping Details & Dimensions

- Total Shipping Dimensions (L x W x H): 32.5" x 27.8" x 32" (826 x 706 x 813 mm)
- Total Shipping Weight: 150 lbs, 68 kg
- Cubic: Ft. 16.89, 0.48 m
- Density: 8.88 lb/cubic ft, 142.6 kg/cubic m

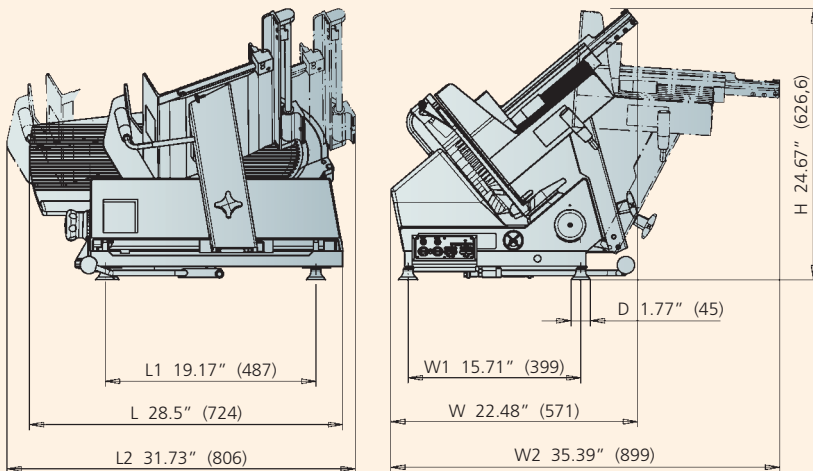
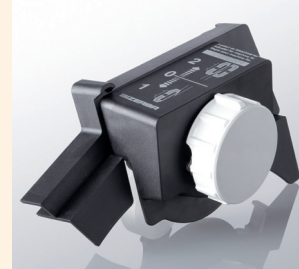
Additional equipment

- Vegetable chute 7" dia x 12"L (178 x 350 mm), 3 lb (1.36 kg) easy-gliding stomper
- 2"H (51 mm) Product fence
- Equipment Stand
- Extended Warranty

Closed base, easy to clean



Remote sharpener, better food safety



Warranty

The GSP HD Safety 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 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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