

# Data Sheet

## GSE-12 12.0" Manual Meat Slicer - 1/2 hp

Certified to NSF/ANSI Standard 8-2018

# BIZERBA

*The easy-to-operate, ergonomic GSE is an ideal choice for foodservice – such as in charcuterie, catering outlets, snack bars, fast-food kitchens or any tight space. These entry-level models have everything which Bizerba slicers stand for: Safety, hygiene, ergonomics and energy efficiency. Deliberately simple technology at an affordable price.*



EAN 0860008447906

### Product description

The GSE is perfectly suitable for use in sales and kitchens. With this slicer you obtain perfectly sliced fresh products and strong performance at an affordable entry-level price. An inclined carriage and blade allow particularly simple and ergonomic operation. Sliding grooves on the carriage allow easy product feed and ensure fatigue-free working. One of GSE's great strengths is hygiene. The enclosed machine housing with base plate has no corners or edges to minimize bacteria buildup. Easy cleaning is guaranteed by intelligent features such as very simple and quick component disassembly, a removable sharpener and high-quality anodized coating.



### Highlights

#### Ergonomics and safety:

- With the carriage mounted on the machine housing, it runs more easily and safely than versions mounted at the bottom of the frame
- Sliding grooves in carriage plate, rear wall, gauge plate and blade cover reduce the contact surface with the product which therefore slides easily and effortlessly
- 11° carriage inclination for easy product feeding
- Sharpener completely covers the blade
- Spikes on the product holder prevent product from slipping during slicing

#### Hygienic design:

- Large distance between blade and motor housing - plenty of room for easy cleaning and sanitizing
- Simple and quick disassembly of components
- Enclosed machine housing without edges and corners with base plate
- Removable sharpener – no bacteria collection - optimal cleaning
- 1 year warranty, see Warranty for complete details



### My Bizerba Service Solutions

We offer you solutions from a single source which can be customized and allow you to respond to any change in a flexible manner. Benefit from costs which can be planned and efficient processes. We are happy to advise you.

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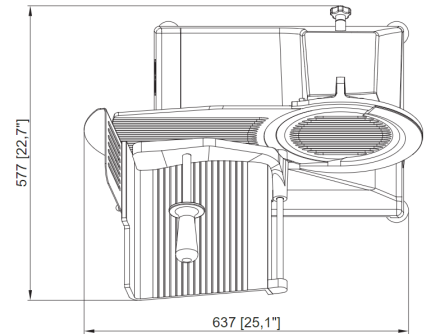
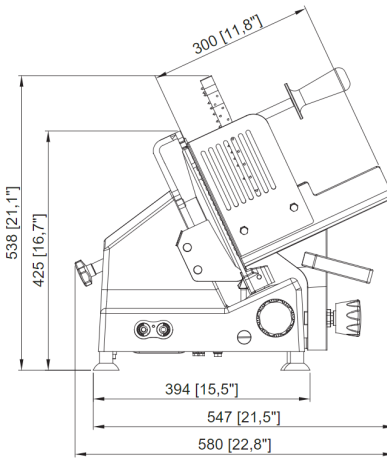
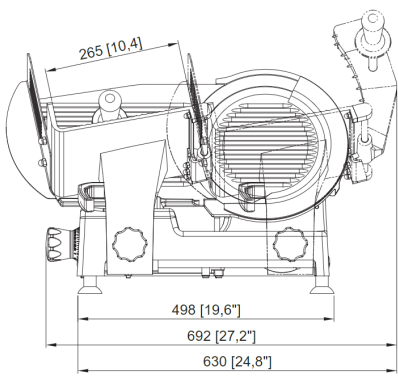
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Specifications	Facts	Details
<b>Outer dimensions</b>		
(L x W x H)	26.8" x 21.9" x 21.2"	
<b>Footprint</b>		
(L1 x W1)	19.6" x 15.5"	
<b>Work area</b>		
(L2 x W2 x H2)	24.4" x 22.8"	
<b>Electrical Data</b>		
<b>Power consumption</b>	110 V; 60 Hz; 4,5 Amps	6ft. cord, NEMA 5-15P plug
<b>Protection class</b>	IP33	
<b>Performance data</b>		
<b>Product size</b>		
	Width: 10.2" Height 7.2" Round Ø: 8.4"	Can GSE-12 slice cheese? - Yes Rated for up to 4-hour daily use.
<b>Blade dimensions</b>		
	12" diameter	
<b>Blade speed</b>	255 RPM	
<b>Carriage angle</b>	25°	
<b>Slice thickness</b>	0 - 23 mm / 0 - 0.91"	
<b>Carriage inclination</b>	11°	
<b>Housing material</b>	Anodized Aluminum Plastics	
<b>Weight</b>		
<b>Machine weight</b>	64 lb	
<b>Packaging data</b>		
<b>Dimensions</b> (L x B x H)	29.1" x 25.6" x 22.8"	
<b>Shipping weight</b>	72.6 lb	



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### GSE-12 Dimensions



### GSE-12

## GSE-12 Infographic



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