

# BIZERBA

## Food Service

**Bizerba GSP series slicers are certified to the new NSF/ANSI 8-2012 standard.**

**Safety is our top-priority ...**

**... GSP HD STD-150 series – automatic safety slicer ...**

**Bizerba is the first manufacturer to achieve this world-class standard!**



**Emotion**  
Efficient in energy...



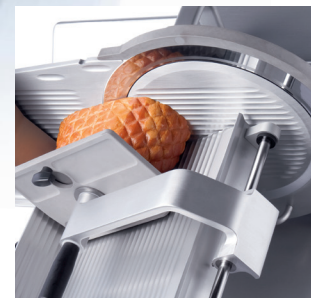
### GSP HD

- **Emotion<sup>(R)</sup> Intelligent Motor Control**
- **Energy Savings – average of 50% savings over competitors' models**
- Widest product carriage for increased capacity
- One piece anodized aluminum construction
- Lift-arm, standard
- Fast and easy to clean and sanitize, fewer seams, large radii
- Improved sealing against water and debris
- Largest and easiest to use remnant holder with 306 holding points
- Unique design allows for the smallest end pieces, increased product yield
- The ability to adjust both the speed and the stroke of the carriage "on-the-fly" will speed up your operation
- The ergonomic design of the Bizerba GSP HD series sets the standard for safety, yield, hygiene, durability, and lowest overall cost of ownership
- Safety features: Shut off in slice thickness knob, adjustable blade shut off and start at zero (safe-only)
- Improved liquid and debris diversion from all control surfaces
- 5.8"W x 11.25"H x 2.6"D largest thumb guard wall for maximum protection
- Zero blade exposure during the cleaning process
- Remote sharpener is dishwasher safe for improved safety and hygiene
- One piece carriage with seamless thumb guard for highest hygiene standards
- Servo assist function reduces operator fatigue during manual mode
- Top quality gravity feed slicer with low-profile carriage for heavy product

### 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. Our standard blade is the hardest, thinnest, largest, straightest blade in the industry.

- 13" diameter, 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 150

Stock #: 913004010

C.S.I. Division 11 | Section 4000

Project Name: \_\_\_\_\_ AIA # \_\_\_\_\_

Location: \_\_\_\_\_ SIS # \_\_\_\_\_

Item Number: \_\_\_\_\_

Quantity: \_\_\_\_\_

# BIZERBA

## Food Service

### Emotion<sup>(R)</sup> 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

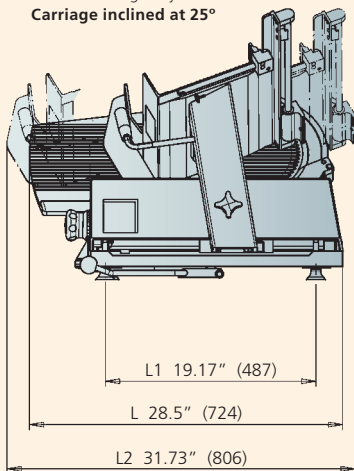
- 0-0.94" (0-24 mm), infinitely variable

#### Thumb-guard rear wall

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

#### Gravity-feed slicing carriage

- 45° inclined gravity feed
- Carriage inclined at 25°



#### H - Carriage inclination

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

#### Noise control drive system

- ~68.5 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)

#### Food Safety - Ingress Protection type

- IP Solids level 3 | Liquids level 3

#### Weight of machine

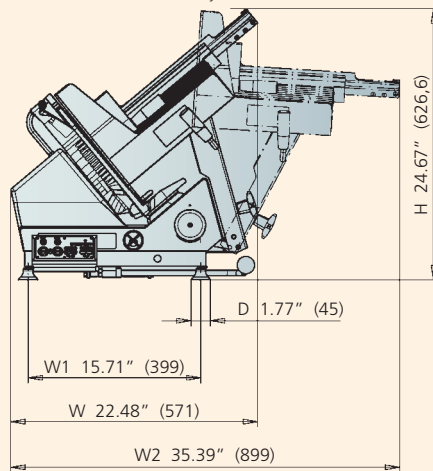
- 122 lbs, 55 kg

#### 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



#### 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 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.

#### Members of the Bizerba Group

Bizerba GmbH & Co. KG  
Wilhelm-Kraut-Straße 65  
72336 Balingen  
Germany  
Tel. +49 7433 12-0  
Fax +49 7433 12-2696  
marketing@bizerba.de  
www.bizerba.com

Bizerba USA Inc.  
1804 Fashion Court  
Joppa, MD 21085  
USA  
Tel. Office +1 732 565-6000  
Tel. Service +1 732 565-6001  
Fax +1 732 819-0429  
us.foodservice@bizerba.com  
www.bizerba.com

Bizerba Canada Inc.  
6411 Edwards Blvd.  
Mississauga, Ontario L5T2PT  
Canada  
Tel. +1 888 240-3722  
French Tel. +1 877 699-2199  
Fax +1 905 816-0497  
ca.info@bizerba.com  
www.bizerba.ca

Bizerba de México, S.A. de  
C.V. Av. Rio Mixcoac No. 157  
Colonia Florida  
01030 México, D.F.  
México  
Tel. +52 55 5663-1397  
Fax +52 55 5663-1296  
contacto@bizerba.com.mx  
www.bizerba.com.mx