

BIZERBA

Food Service

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

Safety is our top-priority ...

... GSP HD STD-90-GVRB – automatic safety slicer ...

GSP HD Standard Safety Features with Grooved Vacuum Release Blade- 90mm wide Thumb Guard

- 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
- Interlock: No-volt release
- Interlock: Shut off in slice thickness knob
- Interlock: Adjustable blade shut off settings: 15, 30, 45 seconds or off
- Interlock: Carriage and gauge plate lock during the cleaning process
- Interlock: Forced start with slice thickness knob below zero
- Operator Safety: 3.5"W (90mm) x 9.13"H x 2.6"D thumb guard wall for maximum protection
- Operator Safety: 360° blade enclosure, no top gaps
- 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, dishwasher 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
- One Year Warranty: On-site, labor and parts



BIM | CAD | MOBILE

Best cheese & meat blade in the industry

The unique Grooved Vacuum Release 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 Vacuum Release 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 STD-90-GVRB | Stock #: 913004009-GVRB

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

- 3.5"W x 9.13"H x 2.6"D (90 x 235 x 67 mm)

Gravity-feed 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

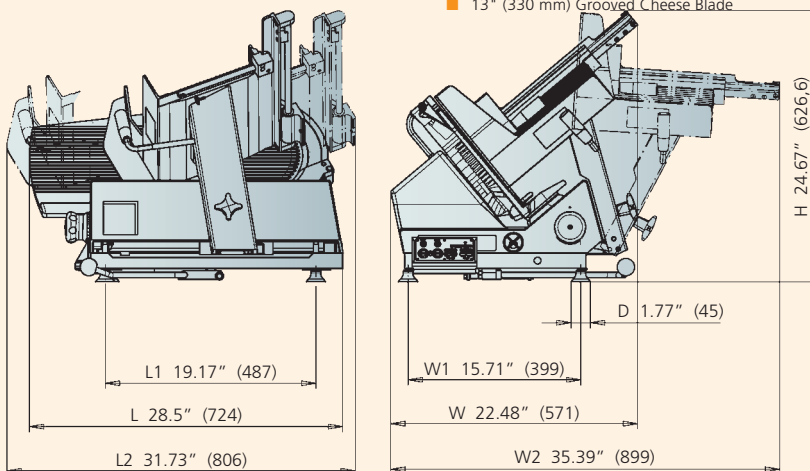
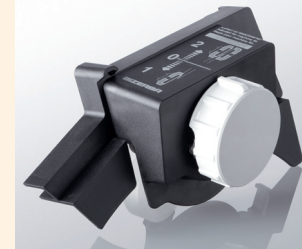
- Total Shipping Dimensions (L x W x H):
32.5" x 27.8" x 32" (826 x 706 x 813 mm)
- Total Shipping Weight: 150 lbs, 68 kg
- Cubic: Ft. 16.89, 0.48 m
- Density: 8.88 lb/cubic ft, 142.6 kg/cubic m

Additional equipment

- Vegetable chute 7" dia x 12"L (178 x 350 mm),
3 lb (1.36 kg) easy-gliding stompers
- 2"H (51 mm) Product fence
- Equipment Stand
- Extended Warranty
- 13" (330 mm) Grooved Cheese Blade



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 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

