



VS12 vertical slicers Modular variety



**The Open World of
Finest Weighing Solutions.
Since 1866.**

Our experience sets standards

We are a family-owned company guided by a commitment to tradition, sustainability and responsibility. Nowadays, based on our core competence of slicing and weighing technology, we offer our customers the industry's largest and most unique range of products and solutions as hardware, software and services, anywhere in the world.

As a globally operating technology company we are guided by our goal and commitment to achieve maximum results in terms of ergonomic design, hygiene, safety and efficiency. We believe we have a role to play in shaping our markets, and are continually setting new industry standards.

In close collaboration with our customers and against a backdrop of technological advancement, we are working to improve our products on a daily basis – resulting in innovations which become new standards.

In order to continue to live up to these requirements, we focus on the highest possible quality standards and internationally recognized technology standards in our development and manufacturing work. This is how we best support our customers in achieving maximum efficiency and profitable growth.

Our experience sets standards.
That's what sets us apart. Bizerba



Simply a better cut

If you expect more than average the VS12 series is a good choice. Design these modular models based on your needs. Even a solution with an integrated scale is possible. High standard in terms of safety, hygiene and ergonomics.

Keeping your daily work in mind we were using it as a yardstick when designing our VS12 vertical slicers. One result is the low design of the VS12 models. These ergonomically to operate slicers allow you to keep eye contact with the customer at all times.

This building-block principle gives you the flexibility you need concerning the product to be sliced or the device setup, for example. Design your individual solution with a broad variety of configuration options and accessories. Achieve

precise and efficient slicing results. You may operate these slicers manually, semi-automatically or fully automatically. With the optionally integrated portion scale you can achieve slicing results as accurate as 1 g.

Benefit from a solution which complies with the highest safety and hygiene standards. And they are designed for optimum comfort during use. Efficient and sustainable in every phase—from slicing up to weighing and packaging.

VS12 W



Ergonomics

- Low design
- Smoothly running carriage
- Ergonomically adjustable gauge plate
- Fatigue-free operation
- Control via membrane keyboard
- Sliding grooves in carriage plate + gauge plate + blade cover



Safety

- Remnant holder, hand guard and rear wall keep hands away from the hazardous area
- Blade guard ring and blade cover for safe handling



Hygiene

- Smooth, rounded surface
- Ceraclean® surface
- Generous distance between motor tower and blade
- Removable, dishwasher-safe sharpener

Touch display

- Easy to operate, suitable for many glove types
- Clearly arranged user interface
- Configuration options
- Blade speed regulation
- Weight display

Emotion®*

- Intelligent drive technology
- Reduced energy consumption
- Minimal heat generated in the device and hence in the product
- Very low noise level



* optional

Ceraclean®*

- Exclusive surface finish
- Excellent gliding properties
- Easy product guidance
- Rapid cleaning
- Dishwasher safe



Efficient, safe and up-to-the-gram slicing—this is what the VS12 W with integrated portion scale stands for. You slice and weigh your product in one step. The modern touch display indicates the current weight. Even the blade speed can be easily regulated on the display.

The vertical carriage ensures ergonomic, upright operation while providing an optimal view of the slicing result. Our high-performance VS12 W offers a broad variety of product presentation options. This is possible due to a powerful blade drive. It can be individually fitted with the intelligent Emotion® drive technology. This technology adapts the power of an extremely quiet motor to the product's resistance. Even in the case of heavy use the machine remains cool, helping your products to stay fresh for longer.

The surface of the VS12 W provides optimal gliding properties and a smooth product guidance. This effect is reinforced by the optional Ceraclean® surface. The excellent non-stick properties additionally allow easy and thorough cleaning. Besides a hygienic design, tool-free disassembly and dishwasher-safe components this is yet another advantage of these models.

Efficient processes



Hygiene

The hygienic design of the VS series guarantees high-quality products and efficient cleaning. There is nowhere for dirt to collect. The large distance between motor tower and blade makes cleaning easier. The blade cover prevents product residues or liquids from soiling the environment during operation. Surfaces refined with Ceraclean® impress thanks to their optimal non-stick properties thereby enhancing the gliding properties: Liquids simply run off, and greasy and very sticky remnants can be removed quickly. All removable parts can be disassembled without tools and, like the removable sharpener, are dishwasher-safe. This also extremely reduces cleaning times.

Ergonomics

Due to the ergonomic design of the VS12 series you can fully concentrate on your work and your customers. The high-performance technology, the modular machine concept and the convenient control via touch display provide the best operational comfort. The low design and an adjustable gauge plate allow fatigue-free operation. You benefit from efficient processes and increased productivity: Slicing is intuitive, safe and effortless. The smooth running carriage supports easy slicing by means of its sliding grooves. Even heavy product can be manually sliced with minimal effort.

Energy efficiency

In the VS12 series we have integrated a high-performance and energy-efficient motor concept. Benefit from a powerful motor. It is even possible to achieve a clean cut in dry-cured ham. The Emotion® intelligent drive technology enables you to reduce energy costs with every slice: The motor adapts its performance to the individual resistance of the product. Meanwhile, you benefit from improved product quality: Only a tiny amount of heat is generated around the blade and in the depositing area. Your product stays fresh longer and the service life of electronic components is increased. An additional positive effect for your employees and customers alike is the fact that the motor is extremely quiet, contributing to a pleasant in-store atmosphere.

Individual depositing types

The VS12 series offers a broad spectrum of depositing patterns. Fresh products presented in various patterns are appealing to customers. Models VS12 A and VS12 D come with an automatic depositing system. Portions or stacks can be created and perfectly presented in a hygienic manner without touching the sliced product. You may choose between stacking, shingling or circular patterns. Or, you create your own depositing pattern. You decide the quantity and depositing pattern of your product. Product you want to present in the form of a circular pattern can be directly deposited onto an optional round platter. The entire depositing system can be easily and quickly disassembled and cleaned in the dishwasher. It is ideally suitable for complete and efficient cleaning.

Integrated weighing technology

The VS12 series represents real added value. We have developed solutions which bring together the tasks of slicing and portion control weighing. An integrated scale makes it possible. You control the target weight during slicing: As soon as the predefined target weight is reached the stop function of the VS12 D ends the slicing process. Another integrated function of this model is an automatic slice counter. Your advantages: You work efficiently at the service counter with everything close to hand while having optimal customer contact. The benefit for your customers: less queuing.

Modularity

The modular machine concept of the VS12 series offers you numerous possibilities: Slice meats, sausages, cheeses and vegetables having a wide variety of textures and consistencies with the utmost precision. From wafer-thin cold cuts to thick slices of meat. With a flexible choice of settings, carriage versions, blades and blade diameters, fixation devices and special accessories, you can find the optimum solution for every type of product. Even delicate products can be sliced very thinly with careful precision: The operator determines the optimal carriage speed and stroke length at all times. Even meat on the bone or dry-cured ham can be easily sliced with our special models VS12 F and VS12 FP.



VS12

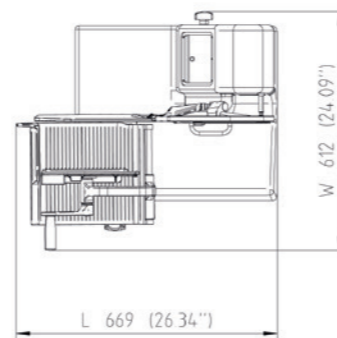
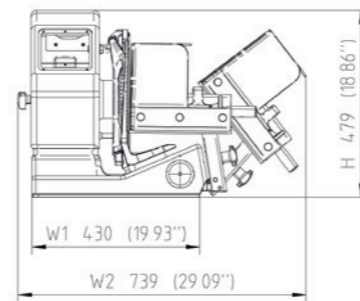
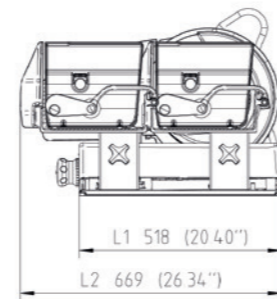
Highlights

- Hygienic design:
 - Disassembly without tools
 - Removable, dishwasher-safe Ceraclean® parts
 - Large distance between blade and motor tower for easy cleaning by hand
- Fine adjustment of slice thickness between 0–3 mm
- Powerful Bizerba motor, optionally with
- Emotion®:
 - Intelligent drive technology
 - Reduced energy consumption
 - Only minimal heat generated in the device and hence in the product
 - Very low noise level
- Optional Ceraclean® surface refinement for easy cleaning
- Safe operation: Fully covered slicing area during blade sharpening

Options

- Exclusive Ceraclean® surface finish
- Intelligent drive technology Emotion®
- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade, bread blade
 - Remnant holder: Smooth, checkered, with spikes
 - Product fixation device
 - Bias cut device

Dimensions



VS12 W

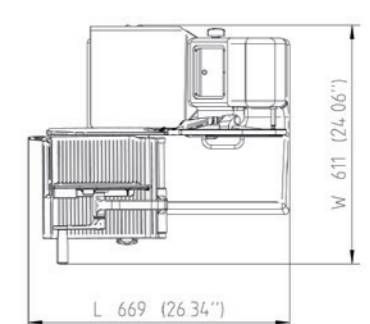
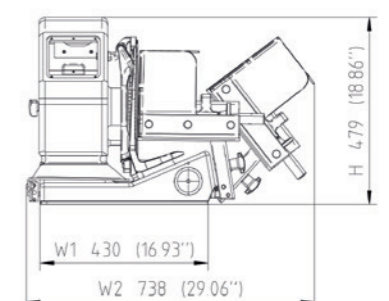
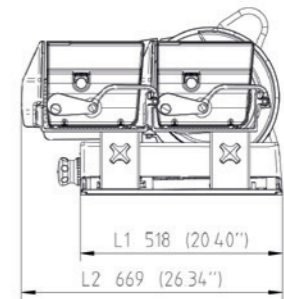
Highlights

- Version with integrated portion scale up to 3 kg
- Intuitive touch display: Weight display and blade speed regulation
- Hygienic design:
 - Disassembly without tools
 - Removable, dishwasher-safe Ceraclean® parts
 - Large distance between blade and motor tower for easy cleaning by hand
- Fine adjustment of slice thickness between 0–3 mm
- Powerful Bizerba motor, optionally with
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- Safe operation: Fully covered slicing area during blade sharpening

Options

- Exclusive Ceraclean® surface finish
- Intelligent drive technology Emotion®
- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade, bread blade
 - Remnant holder: Smooth, checkered, with spikes
 - Product fixation device
 - Bias cut device

Dimensions





VS12 F

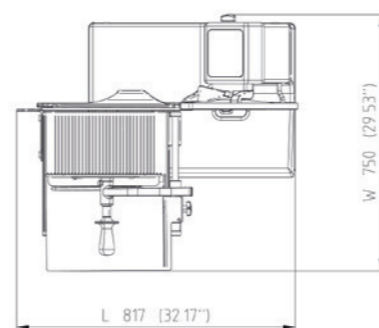
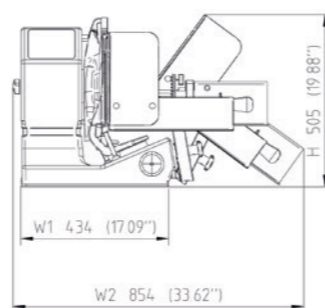
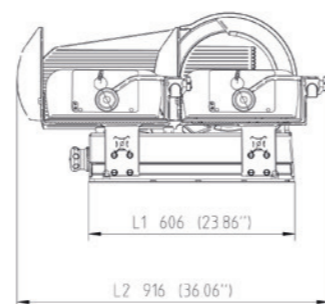
Highlights

- Special feeding carriage for fresh meat
- Hygienic design:
 - Disassembly without tools
 - Removable, dishwasher-safe Ceraclean® parts
 - Large distance between blade and motor tower for easy cleaning by hand
- Fine adjustment of slice thickness between 0–3 mm
- Powerful Bizerba motor, optionally with
- Emotion®:
 - Intelligent drive technology
 - Reduced energy consumption
 - Only minimal heat generated in the device and hence in the product
 - Very low noise level
- Optional Ceraclean® surface refinement for easy cleaning
- Safe operation: Fully covered slicing area during blade sharpening

Options

- Exclusive Ceraclean® surface finish
- Intelligent drive technology Emotion®
- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade, bread blade
 - Remnant holder: Smooth, checkered, with spikes
 - Product fixation device
 - Bias cut device
- Version with integrated portion scale up to 3 kg/2 g

Dimensions



VS12 FP

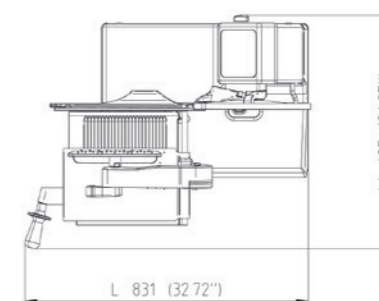
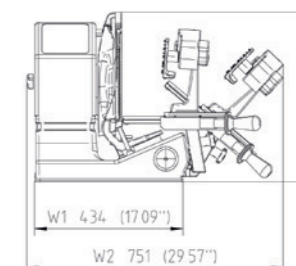
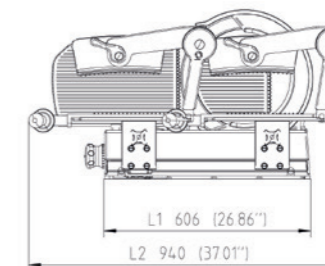
Highlights

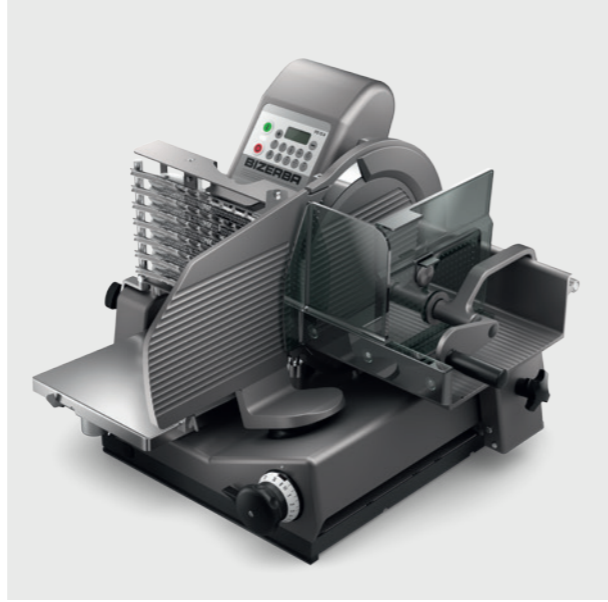
- Special feeding carriage for fresh meat
- Hygienic design:
 - Disassembly without tools
 - Removable, dishwasher-safe Ceraclean® parts
 - Large distance between blade and motor tower for easy cleaning by hand
- Fine adjustment of slice thickness between 0–3 mm
- Powerful Bizerba motor, optionally with
- Emotion®:
 - Intelligent drive technology
 - Reduced energy consumption
 - Only minimal heat generated in the device and hence in the product
 - Very low noise level

Options

- Intelligent drive technology Emotion®
- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade, bread blade
 - Remnant holder: With spikes
 - Product fixation device
 - Bias cut device
- Version with integrated portion scale up to 3 kg/2 g

Dimensions





VS12 A

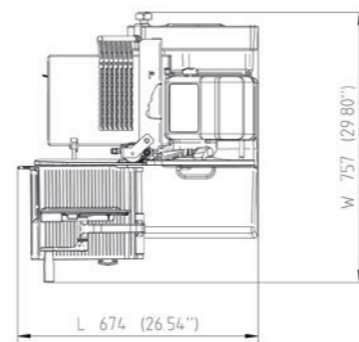
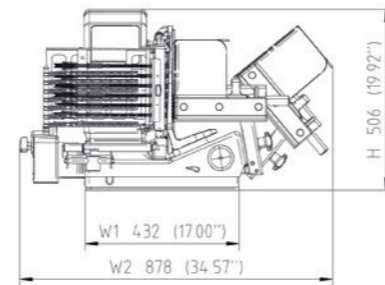
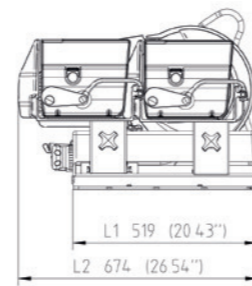
Highlights

- Semi-automatic vertical slicer for touchless slicing
- Hygienic design:
 - Disassembly without tools
 - Removable, dishwasher-safe Ceraclean® parts
 - Large distance between blade and motor tower for easy cleaning by hand
- Fine adjustment of slice thickness between 0–3 mm
- Powerful Bizerba motor, optionally with
- Emotion®:
 - Intelligent drive technology
 - Reduced energy consumption
 - Only minimal heat generated in the device and hence in the product
 - Very low noise level
- Optional Ceraclean® surface refinement for easy cleaning
- Variable and manifold depositing: Stacks or shingles, also directly onto paper or foil
- Safe operation: Fully covered slicing area during blade sharpening

Options

- Exclusive Ceraclean® surface finish
- Intelligent drive technology Emotion®
- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade, bread blade
 - Remnant holder: Smooth, checkered, with spikes
 - Round platter

Dimensions



VS12 A W

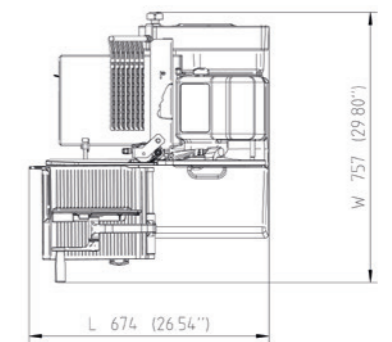
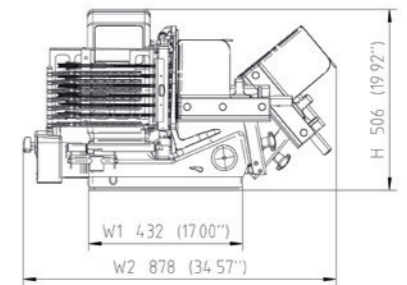
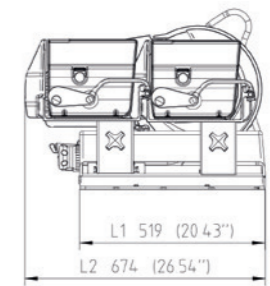
Highlights

- Semi-automatic vertical slicer with integrated portion scale for touchless slicing
- Integrated portion scale up to 1.5 kg
- Touch display for displaying weight
- Hygienic design:
 - Disassembly without tools
 - Removable, dishwasher-safe Ceraclean® parts
 - Large distance between blade and motor tower for easy cleaning by hand
- Fine adjustment of slice thickness between 0–3 mm
- Powerful Bizerba motor, optionally with
- Emotion®:
 - Intelligent drive technology
 - Reduced energy consumption
 - Only minimal heat generated in the device and hence in the product
 - Very low noise level
- Optional Ceraclean® surface refinement for easy cleaning
- Variable and manifold depositing: Stacks or shingles, also directly onto paper or foil
- Safe operation: Fully covered slicing area during blade sharpening

Options

- Exclusive Ceraclean® surface finish
- Intelligent drive technology Emotion®
- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade, bread blade
 - Remnant holder: Smooth, checkered, with spikes
 - Round platter

Dimensions





VS12 D

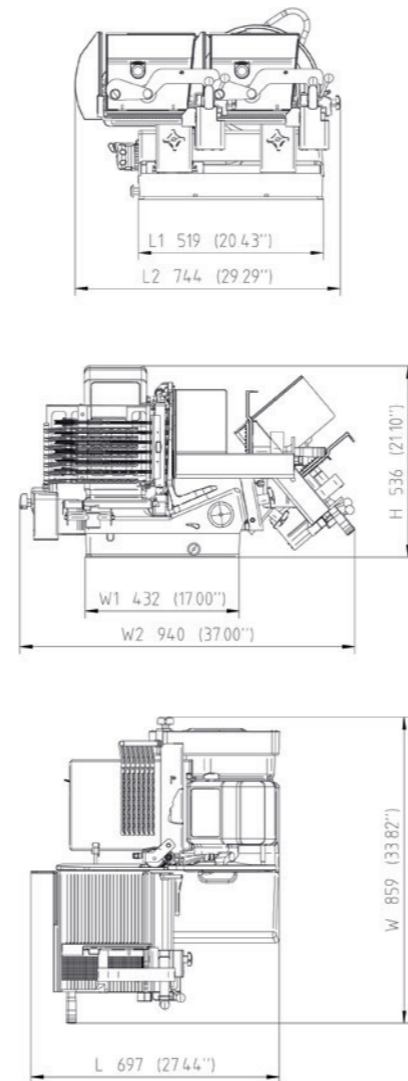
Highlights

- Fully automatic vertical slicer for touchless slicing
- Servo-supported manual operation
- Hygienic design:
 - Disassembly without tools
 - Removable, dishwasher-safe Ceraclean® parts
 - Large distance between blade and motor tower for easy cleaning by hand
- Fine adjustment of slice thickness between 0–3 mm
- Powerful Bizerba motor with
- Emotion®:
 - Intelligent drive technology
 - Reduced energy consumption
 - Only minimal heat generated in the device and hence in the product
 - Very low noise level
- Optional Ceraclean® surface refinement for easy cleaning
- Variable and manifold depositing: Stacks or shingles, also directly onto paper or foil
- Safe operation: Fully covered slicing area during blade sharpening

Options

- Exclusive Ceraclean® surface finish
- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade, bread blade
 - Remnant holder: Smooth, checkered, with spikes
 - Round platter
 - Shaving deflector
 - Extended carriage for extra large portions

Dimensions



VS12 D W

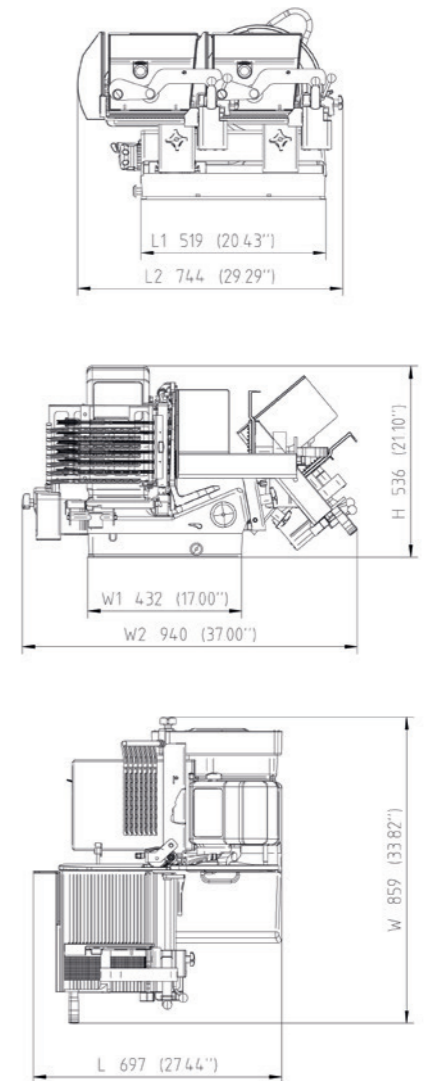
Highlights

- Fully automatic vertical slicer with integrated portion scale for touchless slicing
- Integrated portion scale up to 1.5 kg
- Touch display with quick selection of the target weight
- Automatic stop function when the target weight is reached
- Servo-supported manual operation
- Hygienic design:
 - Disassembly without tools
 - Removable, dishwasher-safe Ceraclean® parts
 - Large distance between blade and motor tower for easy cleaning by hand
- Fine adjustment of slice thickness between 0–3 mm
- Powerful Bizerba motor with
- Emotion®:
 - Intelligent drive technology
 - Reduced energy consumption
 - Only minimal heat generated in the device and hence in the product
 - Very low noise level
- Optional Ceraclean® surface refinement for easy cleaning
- Variable and manifold depositing: Stacks or shingles, also directly onto paper or foil
- Safe operation: Fully covered slicing area during blade sharpening

Options

- Exclusive Ceraclean® surface finish
- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade, bread blade
 - Remnant holder: Smooth, checkered, with spikes
 - Round platter
 - Shaving deflector
 - Extended carriage for extra large portions

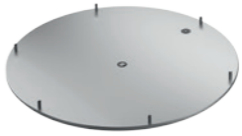
Dimensions



Simply more options



Blade options



Round platter for paper



Round platter vacuum



Product clamping



Bias cut device



Standards carriage – VS12



Carriage for meat – VS12 F



Carriage for bone-in meat – VS12 FP



Extended carriage – VS12 D



Remnant holder plate grooved



Remnant holder plate smooth



Remnant holder plate with spikes

Thanks to our wide range of accessories you gain access to more opportunities—in terms of products to be sliced and hence your production. Combine model and accessories to match your needs—quickly, easily and in best Bizerba quality.

All possibilities at a glance

Product	Ideal for							Application			Application area			Dimensions		Slicing performance		Max. product sizes
	Sausages/cold cuts	Meat, fresh	Ham with bones	Cheese	Fruit/veg	Bread	Pre-slicing	Presentation	Assisted sales	Retail area (counter)	Canteen kitchen/restaurant	Industrial	Blade Ø [mm]	Installation area [mm x mm]	Slices/min	Product sizes round Ø [mm]	Product sizes □ [mm]	
Vertical slicers, manual																		
VSC280	●	⊖	×	●	⊖	●	×	⊖	●	●	●	×	280	503 x 371		170	230 x 130	
VS12	●	⊖	×	●	⊖	●	×	⊖	●	●	●	×	330	520 x 433		225	260 x 225	
VS12 W	●	⊖	×	●	⊖	●	×	⊖	●	●	●	×	330	520 x 433		225	260 x 175	
VS12 F	●	●	⊖	●	⊖	●	×	⊖	●	●	●	×	330	520 x 433		225	260 x 225	
VS12 F35	●	●	⊖	●	⊖	●	×	⊖	●	●	●	×	350	607 x 433		270	315 x 260	
VS12 F37	●	●	⊖	●	⊖	●	×	⊖	●	●	●	×	370	607 x 433		270	360 x 290	
VS12 FP	●	●	●	⊖	⊖	●	×	⊖	●	●	●	×	350	607 x 433		270	320 x 260	
VS12 FP37	●	●	●	⊖	⊖	●	×	⊖	●	●	●	×	370	607 x 433		270	335 x 260	
Vertical slicers, fully automatic/semiautomatic																		
VS11 A	●	⊖	×	●	⊖	⊖	●	●	●	●	●	×	280					
VS12 A	with w/o product depositing	●	⊖	×	●	⊖	⊖	●	●	●	●	●	×	330		180 225	240 x 175 260 x 175	
VS12 A W	with w/o product depositing	●	⊖	×	●	⊖	⊖	●	●	●	●	●	×	330	520 x 433		180 225	240 x 175 260 x 175
VS12 D	with w/o product depositing	●	⊖	×	●	⊖	⊖	●	●	⊖	●	●	⊖	330	520 x 433	30 - 70	180 225	240 x 175 260 x 175
VS12 D W	with w/o product depositing	●	⊖	×	●	⊖	⊖	●	●	⊖	●	●	⊖	330	520 x 433	30 - 70	180 225	240 x 175 260 x 175
VSI		●	●	×	●	⊖	⊖	●	●	⊖	●	●	⊖	330	606 x 628	30 - 80	180	240 x 180
Industrial slicers																		
VSI T		●	●	×	●	⊖	⊖	●	●	×	⊖	●	●	330	800 x 847	30 - 80	180	240 x 180
A550		●	⊖	×	●	×	⊖	●	●	×	×	⊖	●	420	1381 x 800	40 - 250	180	210 x 180
A650		●	⊖	×	●	×	⊖	●	●	×	×	⊖	●	420	1381 x 800	40 - 300	180	210 x 180
Gravity feed slicers, manual																		
GSP V 25° H	open blade cover	●	×	×	●	●	●	×	⊖	●	●	●	×	330	532 x 478		202	290 x 126
GSP V 25° L	open blade cover	●	×	×	●	●	●	×	⊖	●	●	●	×	330	532 x 478		228	290 x 160
GSP H 0°	open closed blade cover	●	⊖	×	●	●	●	×	⊖	●	●	●	×	350	532 x 478		260	290 x 246
GSP H 18° L	open closed blade cover	●	⊖	×	●	●	●	×	⊖	●	●	●	×	330	532 x 478		235	290 x 188
GSP H 25° L	open closed blade cover	●	⊖	×	●	●	●	×	⊖	●	●	●	×	330	532 x 478		228	290 x 160
GSP H 25° H	open closed blade cover	●	⊖	×	●	●	●	×	⊖	●	●	●	×	330	532 x 478		202	290 x 126
Gravity feed slicers, fully automatic/semiautomatic																		
GSP HD 18° L	open closed blade cover	●	●	×	●	●	●	●	●	●	●	●	●	330	532 x 444	35 - 90	235	290 x 188
GSP HD 25° L	open closed blade cover	●	●	×	●	●	●	●	●	●	●	●	●	330	532 x 444	35 - 90	228	290 x 160
GSP HD 25° H	open closed blade cover	●	●	×	●	●	●	●	●	●	●	●	●	330	532 x 444	35 - 90	202	290 x 126

Legend

- Suitable for use
- ⊖ Possibly suitable for use for the respective application
- ×

Semi-automatic machine: Automatic depositing – manual carriage, e.g. VS11 A and VS12 A
 Automatic machine: Automatic depositing – automatic carriage, e.g. VS12 D

For top quality and reliable performance

In your day-to-day work with your VS12 vertical slicers, you can rely on high-quality cleaning products and original consumables in Bizerba quality. Everything is perfectly matched to your products ensuring best possible results and longevity of your investment. A perfect example of teamwork with added benefits for you.

Optimal functioning and constant availability of your devices and machines requires professional care. Our high quality cleaning agents play an important role here since they are specifically developed for demanding conditions in retail, industry and food service. They are easy to use and show impressive results: perfect cleanliness providing protection as well as disinfecting hygiene for sensible components and smooth surfaces. For each material whether stainless steel, plastic or glass, we have a suitable cleaning agent in our comprehensive assortment. Clean solutions for your work area or production facility.



Our service Professional on-site support



Service redefined My Bizerba



We supplement the use of our VS12 vertical slicers with optimal service. Benefit from our experience and industry know-how. Our highly qualified service experts are at your service nationwide.

In order to obtain the maximum from your investments we are there for you with a multi-level service. This includes advice, start-up and installation of the VS12 slicers as well as other services. Our perfectly matched modules ensure continuous availability.

Service modules

- Individually agreed service contracts
- Start-up including initial training and initial installation
- 24/7 service contract, optional
- Full support (spare parts, technical competence and on-site support)
- Large nationwide network of service experts who are quickly at your service and on-site
- A broad range of care and cleaning products
- Service hotline
- Customer training

We offer you solutions from a single source which can be customized and allow you to respond to any change in a flexible manner. No matter which modules you are combining for your solution: You benefit from costs which can be planned and efficient processes. And in best Bizerba quality.

Products	Services	Contracts
<ul style="list-style-type: none"> - Hardware - Software & Software Apps - Labels & Consumables - Cleaning & care kit - Starter kit 	<ul style="list-style-type: none"> - Consulting - Installation - Maintenance - On stand-by - Financing - Training 	<ul style="list-style-type: none"> - Service contracts - Smart contracts

Information to suit your every need

If you are looking for a fast and reliable way to find the right solutions for your company, there are various routes to the perfect result. Whether you would like to contact us online or prefer to arrange a face-to-face meeting, Bizerba is always happy to help.

In person

If you would like to set up a personal meeting to discuss your on-site circumstances and possibilities, please contact us directly. Our customer advisors are always on hand to assist you, from the initial idea to detailed planning and from implementation to staff training. You can find details of how to contact us on the back page of this brochure.

Online

The Bizerba website provides a quick, easy and focused overview of all our product solutions as well as relevant topics relating to weighing, packaging, pricing and labeling.

You can even experience our solutions from all angles 'virtually' for yourself. Simply visit our website to see more:

www.bizerba.com

Would you like to learn more?

Would you like to receive further and more detailed information about Bizerba products? If so, please contact us. Whether these are dimensional drawings, technical information or interface descriptions. We are happy to advise you.



Let's talk about it

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