

Discover solutions tailored to your needs

# BIZERBA

## GSP H

Entry  
Level



Extremely robust and engineered to provide the highest yield, greatest degree of hygiene and Operator safety, making it easy to slice even the heaviest of products with its inclined carriage. The powerful ½ hp blade drive ensures reliable and consistent performance across a variety of slicing tasks. Its design includes a 1 revolution thickness knob for consistent slice thickness's among multiple Operator's, a seamless gauge plate with sophisticated drainage to maintain a clean workstation. Additional safety features include a Carriage Interlock, No-Volt Release, Automatic Shutoff if the Operator walks away, Thickness Knob Shutoff and Zero Blade Exposure during the cleaning process.



Features:

- Seamless, Anodized Aluminum Body, Carriage, Gauge Plate and Blade Cover.
- Powerful blade drive with 13Inch Hard Chromium Blade,
- Hygienic, Easy to clean with standard Lifting Device
- Dishwasher Safe, Remote Sharpener for consistent sharpening amongst multiple Operator's.

6750490

**GSP H Manual premium gravity feed slicer with top ergonomics & safety**

## GSP Hi



Illuminated  
Knob



6754490

**GSP Hi Advanced Manual slicer with Illuminated Thickness Knob**

Features:

- One-Revolution, Illuminated Thickness Knob for increased Operator safety.
- Optional Safe Blade Removal System
- Interlock Sharpener (optional)
- Veg Chute, Slaw Tray Accessories available



## GSP Hi-W



Portion  
Scale



6759990

**GSP Hi-W Manual safety slicer with integrated portion scale**

Features:

- Built-in portioning scale that can be calibrated to lbs., ounces or grams.
- HMI Display with Sharpening Indicator
- Removable scale platter for easy cleaning.

**GSP HD**

**Semi-Automatic**

6751190

**GSP HD Automatic slicer with energy efficiency and hygiene standards**



**Ergonomic**

The GSP-HD automatic slicer sets new standards in ergonomics, hygiene, safety, and energy efficiency. Its inclined carriage and servo support make slicing heavy products easy. The intelligent Emotion® blade drive reduces energy use and noise, keeping products fresh. An optional portion scale provides precise weight control via a touch display. Ideal for kitchens and sales counters, the GSP-HD offers various configurations and easy cleaning with a lifting device for quick access.

**Features:**

- Servo support
- Emotion® blade drive with 13inch Blade
- Portion scale (only available on Illuminated models)
- 3 Speed and Stroke selections standard

**Semi-Automatic**

**GSP HDi**

6754309



**GSP HDi Premium semi-automatic slicer with Illuminated Thickness Knob for greater Operator Safety**

**Features:**

- One-Revolution, Illuminated Thickness Knob
- **Semi-automatic**
- Hygienic design
- Optional Safe-Blade-Removal System
- Veg Chute, Slaw Tray Accessories available



**GSP HDi-W**

6752190



**GSP HDi-W High-efficiency slicer designed for demanding food service applications**

**Features:**

- One Revolution, Illuminated Thickness Knob for Operator safety even with main power turned off
- HMI Display with 4 programmable preset selections by weight or slice count.
- Sharpening Indicator
- Hygienic and Energy-efficient

**ICP**

**Strip Cutter & Tenderizer**



7350150

**ICP Multi-functional Tenderizer or Strip Cutter for continuous use**

The ICP is ideal for daily use in food processing when using as a Tenderizer or Strip Cutter. Its Emotion® drive ensures efficient, quiet operation, making it perfect for continuous use. The hygienic design promotes easy cleaning and reliable performance.



**Features:**

- Moisture resistant on / off switch's with large pilot light.
- Standard receiving tray for product to discharge onto.
- Hygienic design with clear safety cover for optimal Operator visibility.

VSI Models: VSI F, VSI W, VSI T, & VSI TW

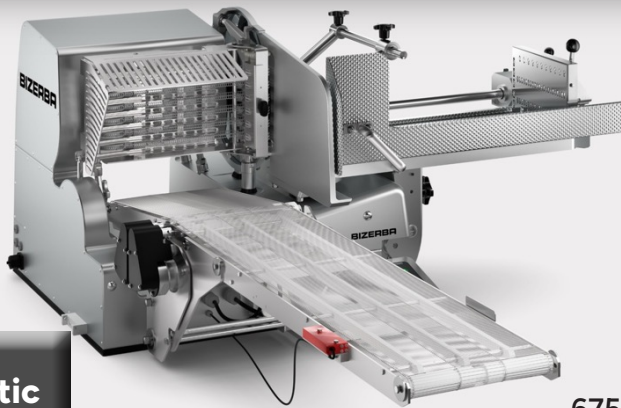
Fully Automatic Vertical Slicer with Precision and Integration



Suitable  
for Wash Down

**HIGH VOLUME**  
Perfect for two  
shift production!

6750400



**Fully Automatic  
Vertical Slicers**

6758400



The VSI F Series Slicer offers a customizable solution for the Food Industry and Retail applications. Mounted on a mobile stand, the unit can easily be moved and then rests on 4 high friction feet. It's available with and without a built-in portioning scale and conveyor for higher volume applications. Slicing patterns include: Stacking, Shingling, Stagger Stacking and Circular patterns. Fully programmable and easy to operate ensuring precision and efficiency for your application.

**Features:**

- Available with built-in portioning scale for target weight slicing
- Maximum slicing speed of 60 slices per minute in full stroke
- Rated IPx5 for hose-down cleaning
- Channel Blade for reduced friction while slicing

**Available Models:**

- 6750400 **VSI F** Vertical Slicer
- 6759400 **VSI W** Vertical Slicer w. build in portion control
- 6758400 **VSI T** Vertical Slicer w. conveyor belt
- 6754003 **VSI TW** Vertical Slicer w. build in portion control & conveyor belt

**VSI W & VSI TW**  
Target Slice by Count or  
Weight

**VS12 D-V**

**Perfect for smaller productions**



**Automatic Slicer**

**6750607 VS12 D-V Fully Automatic Vertical Slicer**

**Features:**

- Touchless depositing in Stacks, Shingle or Circular Pattern
- Moisture resistant keypad that is away from the drip zone
- One revolution thickness knob for consistent slicing widths with multiple Operator's
- Can be placed on a Saturday table or optional mobile stand.
- ETL certified for NSF ANSI8 Sanitation and UL Electrical



**VSP F**

**Touch Screen**



**Automatic Slicer**

**6758773 VSP F Fully automatic vertical slicer w/ touchless depositing**

The VSP F ensures maximum hygiene with automatic, touch-free depositing. Its stainless steel depositing tray, chain assy., depositing fingers, and product feed are easily removed for cleaning. Innovative SmarterSlicing functions notify you when cleaning or maintenance is needed, ensuring optimal performance and a long service life.

**Features:**

- Touchless depositing
- Intuitive touch screen
- SmarterSlicing technology
- An optional portioning scale is available for applications that require sliced portions by weight.



**VS12 F**

**6750300 VS12 F Manual vertical slicer**

The VS12 F Manual slicer is a top-tier solution for professional kitchens, cafeterias, and sales counters. It features a 350mm (13.75") blade with 62 Rockwell to slice large, fresh / raw products.

**Features:**

- Robust ½ hp motor with 10 rib belt.
- Large Remnant Holder to secure product on the carriage
- Stationary support aiding the slicing large, fresh cuts of meat
- Top Mounted, moisture resistant keypad that is away from drip zone
- Zero blade exposure during the cleaning process



**Perfect for Fresh Meat!**

**6750300**

**VSP**

**6750877 VSP Advanced manual vertical slicer with SmarterSlicing technology**

**Features:**

- HMI Display with SmarterSlicing functionality
- Emotion® drive
- Stationary support aiding the slicing of large, fresh cuts of meat
- Top Mounted HMI display away from drip zone
- Illuminated Thickness knob for superior Operator safety.



**Manual Slicers**

**6750877**