

# Data sheet

## VSC280 W

# BIZERBA

**Space-saving and ergonomic slicing machine for slicing that is precise to the gram thanks to its integrated portion scale. Powerful, hygienic, economical. A perfect all-purpose slicer in kitchens or as manual slicer in sales.**



**More information**  
High performance with a wide range of solutions and options.

### Product description

In addition to the highest requirements in terms of hygiene, ergonomics and energy efficiency, the compact VSC280 W slicer, combined with a portion scale, also fulfills the Bizerba integration concept. It impresses by its to-the-gram precision slicing in a single work step, exactly according to the customer's request.

The integrated Emotion technology, which permits high energy efficiency as a result of load-dependent power consumption, is yet another special feature. This is confirmed by the cooler surface of the device, ensuring that the sliced product remains fresh for longer, while significantly reducing energy costs at the same time.

In addition, the device has a Ceraclean® surface, which is not only easy to clean but also ensures that the product slides easily over the carriage plate.

The VSC280 W with portion scale is ideal for daily use in the catering and restaurant industry as well as in retail.



VSC280 W

### Highlights

- Combination of slicer and portion scale
- Hygienic design:
  - One-piece machine housing and base plate
  - High-quality Bizerba components and Ceraclean® surface
  - Guided run-off of meat and product juices
  - Removable, dishwasher-safe parts
  - Large distance between blade and motor tower for easy cleaning by hand
- 10° blade angle: Optimum ergonomics, improved overall view
- Innovative blade cover: Intelligent quick-close system for easy and safe assembly and disassembly
- Flexible slicing:
  - Motor tower: Leaves room for thick slices
  - Slice thickness adjustment with fine adjustment also for very thin slices
- Emotion®:
  - Intelligent drive technology
  - Reduced energy consumption
  - Zero energy consumption when switched off
  - Only minimal heat generated in the device and hence in the product
  - Very low noise level
- Intuitive operation and maximum safety standards
- Remnant holder plate completely removable



VSC280 W



with integrated portion scale

### Options

- Individual equipment:
  - Blade: Ceraclean® blade, cheese blade (channeled)
  - Remnant holder: Smooth, checkered, with spikes
  - Carriage: one-piece, entirely made of aluminum or with transparent rear wall
  - Blade cover: Open, closed
- Product fixation device
- Installation: Rubber bars, feet

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