

Data Sheet

VSV

BIZERBA

Ergonomics, hygiene and safety at the highest level: Manual vertical slicer VSV sets international standards on many levels. Benefit from a strong price-performance ratio, top quality materials and workmanship as well as robust and reliable performance. Allrounder VSV is perfectly suitable for all requirements in food service and trade.



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

Product description

Upright working position and optimal view of the slicing result: The ergonomically designed vertical carriage arrangement of the VSV allows easier working. The adjustable product support prevents product from deflecting downwards on the blade and from sticking to the machine. The VSV is optionally available with integrated portion scale.



Highlights

- Hygienic design:
 - Tool-free disassembly
 - Large distance between blade and motor housing - plenty of room for easy cleaning by hand
- Fine adjustment of slice thickness between 0 - 3 mm
- Easy assembly: Innovative blade cover with intelligent quick lock system



Options

- Version with integrated portion scale
- Blade options: Ceraclean® blade, channeled blade, stainless steel blade
- Remnant holder variants
- Product guiding
- Installation with installation bars or feet

My Bizerba

We offer you solutions from a single source which can be customized and allow you to respond to any change in a flexible manner. Benefit from costs which can be planned and efficient processes. We are happy to advise you.

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