

Benefit from an automated hardware and software solution with the A560. You slice, weigh and portion a large product variety to target weight with just one device. Produce order-based and increase your profits slice by slice.



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

Product description

The automatic slicer A560 fulfills the needs of large-scale gastronomy/system gastronomy, large caterers, supermarkets/butcheries or industrial food processors. Fast product changes and short set-up times make your production flexible and economical. With its unique, integrated slicing and weighing function the A560 lowers give-away up to 15%. Irrespective of whether you process products to decorative stacks, shingles or portions. Also in terms of a location for the A560 you are free to choose – from production up to cleaning. The mobile and space-saving design makes it possible. Record your production data with the industrial software `_statistics.BRAIN`. The ideal basis to control, document and evaluate your processes.



Highlights

- Slicing, shingling or stacking of almost any kind of sausage meats and cheeses
 - and usually without having to pre-frost.
- Producing efficiently
 - Fast product change and short set-up times: Call-up of saved configurations, no blade change, setup without tools, etc.
 - High throughput: up to 250 slices/min
 - Product length: up to 600 mm
 - Easy, ergonomic and safe handling
 - Space-saving design for flexible places of use
 - Easy-to-service concept for a time-saving disassembly
- Hygienic working:
 - Automatic production: Less contact with product to be sliced reduces the risk of germs
 - Mobile design for easy and thorough cleaning in wet areas
- Perfect target weight control with tendency control with to-the-slice precision
- Simple reporting of production parameters and line output with `_statistics.BRAIN`
- High investment protection due to a robust stainless steel design: Ideally suitable for intense production environments
- Perfect product clamping with optional, specific exchangeable slicing frame

A560



Slicing result A560



Product holder A560

Options

- integrated scale for portioning and weighing of individual slices
- Product fixation with hold-down device for perfect slicing results
- An optimal product holder is available for every product
- The right discharge conveyor is available for every production requirement
- TCP/IP-connection to `_statistics.BRAIN`
- Display cover
- Specific exchangeable slicing frames for a perfect hold of the product to be sliced before the blade: Perfect product slice image and depositing
- T belt: Wide belts for better depositing of small product

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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