

***This manual vertical slicer offers you a unique high-end performance package. Simplify your processes with the intelligent support SmarterSlicing: The digital display will automatically indicate you when it's time to clean, sharpen or maintain the VSP. Your benefits: You ensure high quality of your products and optimize your processes.***



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

### Product description

The VSP offers you more than just average. Its innovative SmarterSlicing functions support you in obtaining perfectly sliced fresh products at any time. An early warning system by means of indicators will notify you when the VSP is due for cleaning, sharpening or maintenance. Smart technology to ensure the availability of your machine. Yet another highlight for you: You centrally control the SmarterSlicing function and log the data. The ideal basis in order to optimize your processes in the long term. The FoodConnect interface and the RetailControl management software make it possible. In addition to the intelligent, energy-saving Emotion® drive technology the integrated portion scale will save you time and costs: Slices are counted automatically and indicated with the weight on the touch screen. You may also control the blade speed on the touch screen.



VSP with portion scale and SmarterSlicing

### Highlights

- SmarterSlicing functions:
  - Cleaning, blade-sharpness and maintenance indicators
  - Transparent monitoring and central data management
- Hygienic design:
  - Tool-free disassembly
  - 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
- Illumination: Optional visual display showing the current device mode
- Innovative blade cover: Intelligent quick-lock system for easy assembly



Touch screen with slice counter and indicators

### Options

- Variant with integrated portion scale
- Product guides even for bias cut
- Blade options: Ceraclean® blade, channeled, bread blade, stainless steel blade
- Installation via installation bars, feet or lifting device
- Carriage and remnant holder variants
- Exclusive Ceraclean® surface finish
- Flex combinations: Slicer with integrated metrologically approved retail scale
- Variable cable outlet: Different mains cable outlet positions possible
- Also available with smaller footprint



Illumination

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**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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