



VSC vertical slicers Compact convenience



**The Open World of
Finest Weighing Solutions.
Since 1866.**

Our experience sets standards

We are a family-owned company guided by a commitment to tradition, sustainability and responsibility. Nowadays, based on our core competence of slicing and weighing technology, we offer our customers the industry's largest and most unique range of products and solutions as hardware, software and services, anywhere in the world.

As a globally operating technology company we are guided by our goal and commitment to achieve maximum results in terms of ergonomic design, hygiene, safety and efficiency. We believe we have a role to play in shaping our markets, and are continually setting new industry standards.

In close collaboration with our customers and against a backdrop of technological advancement, we are working to improve our products on a daily basis – resulting in innovations which become new standards.

In order to continue to live up to these requirements, we focus on the highest possible quality standards and internationally recognized technology standards in our development and manufacturing work. This is how we best support our customers in achieving maximum efficiency and profitable growth.

Our experience sets standards.
That's what sets us apart. Bizerba



Powerful diversity

The VSC series with its compact and ergonomic design is perfectly tailored to your needs. You are flexible, e.g. when selecting a location or type of product. And you benefit from highest standards in terms of safety and hygiene, for example.

Our manual vertical slicers can be easily integrated in your processes. They are of high quality and durable with a space-saving compact design. Ideally suitable where space is at a premium in the gastronomy sector, in retail, specialist food stores or catering. The VSC models show their qualities in day-to-day operation. They can be flexibly installed and offer a large variant diversity for products.

Whether you decide for a classical slicing solution or an integrated slicing and weighing solution: All VSC models are impressive in terms of easy cleaning and operation. An ergonomic design and the refined Ceraclean® surface make it possible. The intelligent motor control Emotion® not only lets you slice in a powerful and precise manner. You even lower your energy costs slice by slice.

VSC280

Emotion®

- Intelligent drive technology
- Reduced energy consumption
- Zero energy consumption when switched off
- Minimal heat generated in the device and hence in the product
- Very low noise level



Safety concept

- Closed blade cover with intelligent quick-close system
- Carriage can only be tilted with the blade covered
- Sharpener completely covers blade during the sharpening process



Ergonomics

- Easy sliding of product due to 10° blade inclination
- Smoothly running carriage
- Optimal overview
- Sliding grooves in the carriage
- Upright operation
- Fatigue-free operation

The manual vertical slicer VSC280 offers you maximum performance in a small space – ideally suitable for small kitchens. Ergonomics is top priority in as far as the VSC280 is concerned: A blade inclination of 10° allows easy sliding of the product. And this effect is reinforced even more by the refined Ceraclean® surface.

You are flexible when selecting products. You are assured of precise, effortless and energy-saving slicing. This is made possible by the intelligent motor control system, Emotion®. It adapts the power of the extremely quiet motor to the resistance of the product. An additional advantage: Even if the machine is heavily used, the housing remains cool and your products stay fresh for longer.

Benefit from a hygienic design of the VSC280 during cleaning. You can reach all areas by hand without problems. Ideal for easy and efficient handling. In this respect, you are supported by the outstanding non-stick properties of the Ceraclean® surface finish among other things. The sophisticated safety concept offers you optimal protection – during slicing and cleaning.

Ceraclean®

- Exclusive surface finish
- Excellent gliding properties
- Easy product guidance
- Rapid cleaning
- Dishwasher safe

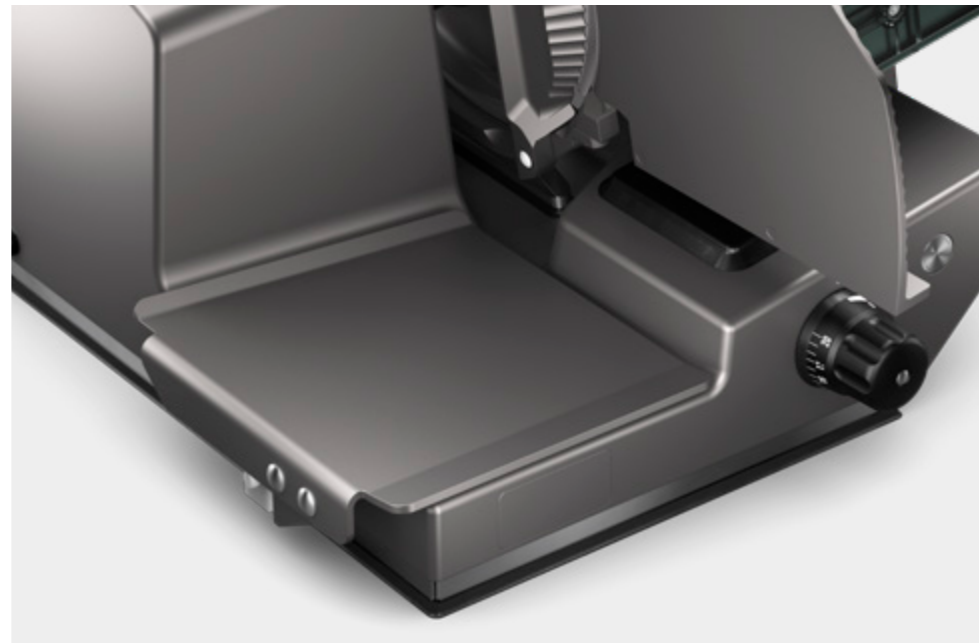


Hygienic design

- Smooth, rounded surface without seams
- Drain on gauge plate
- Guided run-off of meat and product juices
- Ceraclean® surface
- Generous distance between motor tower and blade
- Sharpener, remnant holder plate and blade cover: removable and dishwasher safe



More freedom



Hygiene

The hygienic design of the VSC models ensures easy and efficient cleaning. The large distance between blade and motor tower makes cleaning easier. Also including cleaning by hand: The surface of the slicer is closed, smooth and has rounded edges. There is nowhere for dirt to collect. Juices from the sliced products run off via the drain integrated in the gauge plate. The blade cover prevents product residues or liquids from soiling the environment during operation.

Surfaces refined with Ceraclean® impress thanks to their optimal non-stick properties thereby enhancing the gliding properties: Liquids simply run off, and greasy and very sticky remnants can be removed quickly. All removable parts such as sharpener or blade cover can be cleaned in the dishwasher.

Safety

In the VSC series, operator protection is the top priority. The series complies with international safety standards. Our concept reduces the risk of injuries during each work step: Made of one piece, the compact design with its feet offers extra stability. A shifting of the slicer is thus prevented.

The blade cover minimizes the chance of injury during operation. The sharpener also protects staff from accidentally reaching into it. It covers the entire blade during sharpening. The remnant holder ensures safe product guidance. And the carriage can only be tilted when you set a slice thickness below 0 mm. In this position, the blade is completely closed.

Ergonomic design

The VSC models have been ergonomically designed allowing you to fully concentrate on your work and your customers. A powerful motor and the refined Ceraclean® surface ensure best operating convenience. You benefit from efficient processes and increased productivity:

Slicing is intuitive, safe and effortless. The smooth running carriage supports easy slicing by means of its sliding grooves – even in case of heavy product. Working is effortless, clean and precise. Disassembly is easy and does not require any tools. This is possible by means of the patented quick lock system for the innovative blade cover.

Energy efficiency

In the VSC models we have integrated a high-performance and energy-efficient motor concept. Benefit from a powerful motor. It is even possible to achieve a clean cut in dry-cured ham. The Emotion® intelligent drive technology enables you to reduce energy costs with every slice:

The motor adapts its performance to the individual resistance of the product. Meanwhile, you benefit from improved product quality: Only a tiny amount of heat is generated around the blade and in the depositing area. Your product stays fresh longer and the service life of electronic components is increased. An additional positive effect for your employees and customers alike is the fact that the motor is extremely quiet, contributing to a pleasant in-store atmosphere.

Flexibility

The compact, space-saving design of the VSC series offers you additional options in terms of space and for the products. With the accessories of the models you find suitable solutions for all your products. Meats, sausages, cheeses and bread with a wide variety of textures and consistencies can all be sliced with the utmost precision.

The motor housing leaves room for thick slices and ensures that slices of bread are released in a gentle curve without damage. The fine adjustment integrated in the slice thickness knob allows very thin slicing of cold cuts.

Integrated weighing technology

The VSC series represents real added value. With the VSC280 we have developed a solution which efficiently brings together the tasks of slicing and portion control weighing. This model is ideally suitable for short distances and an optimized operating process. The VSC280 Flex combines the VSC280 with the legal-for-trade retail scale K-Class Flex II Pro. The result: A multifunctional retail solution which complies with international standards and offers you top-class ergonomics during operation.

Your advantages: Service-counter employees work efficiently and multifunctionally with everything close to hand, facilitating active customer contact. From advising, slicing, weighing, packing and payment transactions to information on the customer display. The energy-efficient K-Class Flex II Pro PC scale can be easily integrated into your own particular service-counter environment.



VSC280

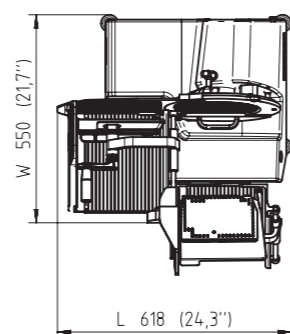
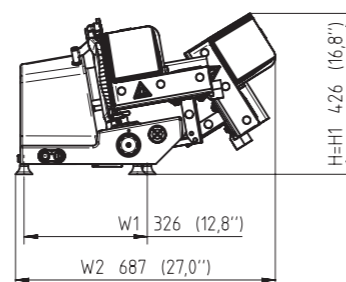
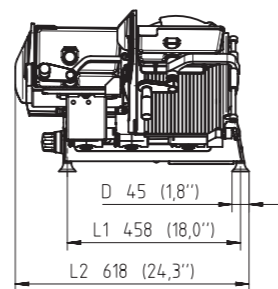
Highlights

- Hygienic design:
 - One-piece machine housing and closed base plate
 - High-quality Bizerba components and Ceraclean® surface
 - Juice groove allows 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 and improved overall view
- Innovative blade cover: Intelligent quick-close system for easy 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

Options

- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade (channeled), bread blade
 - 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

Dimensions



VSC280 W

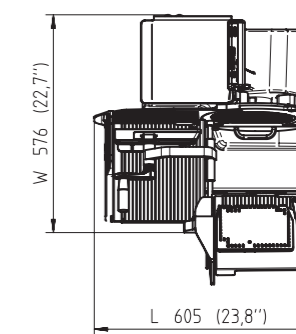
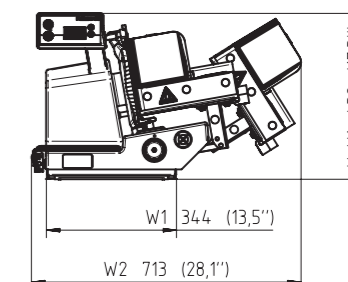
Highlights

- Combination of slicer and portion scale
- Hygienic design:
 - One-piece machine housing and closed 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:
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 - Carriage: one-piece, entirely made of aluminum or with transparent rear wall
 - Blade cover: Open, closed
 - Product fixation device
 - Installation: Rubber bars, feet

Dimensions



Perfect integration

The freedom to combine components, network functions and work ergonomically even in tight spaces: This is what the VSC280 Flex stands for. Simply integrate this solution in your store concept. Ideal for more freedom.

VSC280 Flex

Highlights

- Metrologically approved combination of integrated PC scale K-Class Flex and slicer VSC280
- Multifunctional use: Slicing, weighing, transactions, inventory, data maintenance, advising, informing, advertising/cross selling
- Flexible arrangement of components thanks to modular system
- Easy to integrate in sales counters
- VESA standard mounting system
- Low energy consumption thanks to high-end PC scale
- Efficient cleaning of all components
- Easy to change label rolls
- Ceraclean® surface
- 10° blade angle: Optimum ergonomics, improved overall view
- Innovative blade cover: Intelligent quick-close system for easy and safe assembly and disassembly
- Intelligent motor control 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

Options

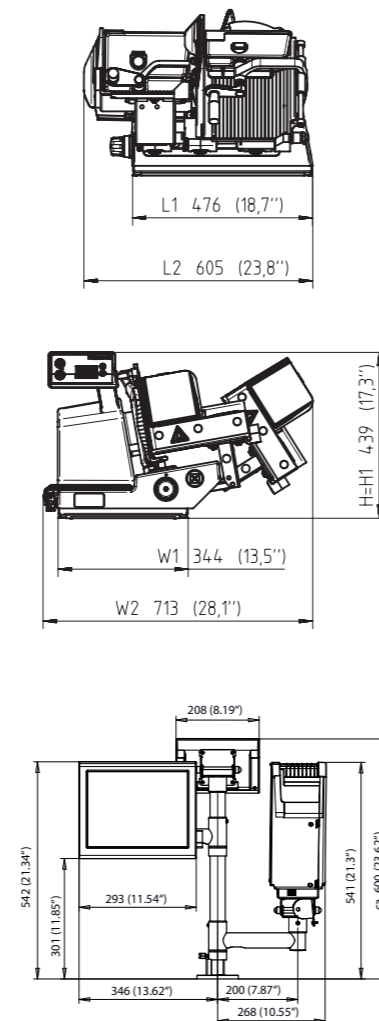
K-Class Flex II Pro

- Customer display:
 - 12" LCD color display
 - 7" LCD color display
- Printer versions:
 - Dual printer for 2" receipt and 2" linerless paper
 - Dual printer for 2" receipt and 3" label paper
 - Printer for 3" label paper
 - Printer for 3" receipt or linerless paper
 - 2" printer Linerless compact
 - Epson TM-T 70 II
- Interfaces
 - WI-FI
 - VGA

VSC280

- Individual equipment:
 - Blade: Ceraclean® blade, cheese blade (channeled), bread blade
 - Remnant holder: smooth, checked, 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

Dimensions Flex components



Multi-color customer display
TFT LCD with LED backlighting 7"



Multi-color customer display
TFT LCD with LED backlighting 12.1"



Multi-color operator display
TFT LCD with LED backlighting 12.1"



K-Class Flex II Pro printer



2" L compact printer



K-Class Flex II Pro CPU control unit



VESA mounting system



K-Class Flex II Pro scale
Type LA KF



K-Class Flex II Pro ScalePad
extra flat scale for integration in the service counter



K-Class Flex II Pro cash register drawer

All possibilities at a glance

| Product | Ideal for | | | | | | | Application | | | Application area | | | Dimensions | | Slicing performance | | Max. product sizes |
|--|-------------------------------|-------------|----------------|--------|-----------|-------|-------------|--------------|----------------|-----------------------|----------------------------|------------|--------------|-----------------------------|------------|-----------------------------|-----------------------|-----------------------|
| | Sausages/cold cuts | Meat, fresh | Ham with bones | Cheese | Fruit/veg | Bread | Pre-slicing | Presentation | Assisted sales | Retail area (counter) | Canteen kitchen/restaurant | Industrial | Blade Ø [mm] | Installation area [mm x mm] | Slices/min | Product sizes, round Ø [mm] | Product sizes □ [mm] | |
| Vertical slicers, manual | | | | | | | | | | | | | | | | | | |
| VSC280 | ● | ⊖ | × | ● | ⊖ | ● | × | ⊖ | ● | ● | ● | × | 280 | 503 x 371 | | 170 | 230 x 130 | |
| VS12 | ● | ⊖ | × | ● | ⊖ | ● | × | ⊖ | ● | ● | ● | × | 330 | 520 x 433 | | 225 | 260 x 225 | |
| VS12 W | ● | ⊖ | × | ● | ⊖ | ● | × | ⊖ | ● | ● | ● | × | 330 | 520 x 433 | | 225 | 260 x 175 | |
| VS12 F | ● | ● | ⊖ | ● | ⊖ | ● | × | ⊖ | ● | ● | ● | × | 330 | 520 x 433 | | 225 | 260 x 225 | |
| VS12 F35 | ● | ● | ⊖ | ● | ⊖ | ● | × | ⊖ | ● | ● | ● | × | 350 | 607 x 433 | | 270 | 315 x 260 | |
| VS12 F37 | ● | ● | ⊖ | ● | ⊖ | ● | × | ⊖ | ● | ● | ● | × | 370 | 607 x 433 | | 270 | 360 x 290 | |
| VS12 FP | ● | ● | ● | ⊖ | ⊖ | ● | × | ⊖ | ● | ● | ● | × | 350 | 607 x 433 | | 270 | 320 x 260 | |
| VS12 FP37 | ● | ● | ● | ⊖ | ⊖ | ● | × | ⊖ | ● | ● | ● | × | 370 | 607 x 433 | | 270 | 335 x 260 | |
| Vertical slicers, fully automatic/semiautomatic | | | | | | | | | | | | | | | | | | |
| VS11 A | ● | ⊖ | × | ● | ⊖ | ⊖ | ● | ● | ● | ● | ● | × | 280 | | | | | |
| VS12 A | with w/o product depositing | ● | ⊖ | × | ● | ⊖ | ⊖ | ● | ● | ● | ● | ● | × | 330 | | 180 225 | 240 x 175 260 x 175 | |
| VS12 A W | with w/o product depositing | ● | ⊖ | × | ● | ⊖ | ⊖ | ● | ● | ● | ● | ● | × | 330 | 520 x 433 | 180 225 | 240 x 175 260 x 175 | |
| VS12 D | with w/o product depositing | ● | ⊖ | × | ● | ⊖ | ⊖ | ● | ● | ⊖ | ● | ● | ⊖ | 330 | 520 x 433 | 30 - 70 | 180 225 | 240 x 175 260 x 175 |
| VS12 D W | with w/o product depositing | ● | ⊖ | × | ● | ⊖ | ⊖ | ● | ● | ⊖ | ● | ● | ⊖ | 330 | 520 x 433 | 30 - 70 | 180 225 | 240 x 175 260 x 175 |
| VSI | | ● | ● | × | ● | ⊖ | ⊖ | ● | ● | ⊖ | ● | ● | ⊖ | 330 | 606 x 628 | 30 - 80 | 180 | 240 x 180 |
| Industrial slicers | | | | | | | | | | | | | | | | | | |
| VSI T | | ● | ● | × | ● | ⊖ | ⊖ | ● | ● | × | ⊖ | ● | ● | 330 | 800 x 847 | 30 - 80 | 180 | 240 x 180 |
| A550 | | ● | ⊖ | × | ● | × | ⊖ | ● | ● | × | × | ⊖ | ● | 420 | 1381 x 800 | 40 - 250 | 180 | 210 x 180 |
| A650 | | ● | ⊖ | × | ● | × | ⊖ | ● | ● | × | × | ⊖ | ● | 420 | 1381 x 800 | 40 - 300 | 180 | 210 x 180 |
| Gravity feed slicers, manual | | | | | | | | | | | | | | | | | | |
| GSP V 25° H | open blade cover | ● | × | × | ● | ● | ● | × | ⊖ | ● | ● | ● | × | 330 | 532 x 478 | | 202 | 290 x 126 |
| GSP V 25° L | open blade cover | ● | × | × | ● | ● | ● | × | ⊖ | ● | ● | ● | × | 330 | 532 x 478 | | 228 | 290 x 160 |
| GSP H 0° | open closed blade cover | ● | ⊖ | × | ● | ● | ● | × | ⊖ | ● | ● | ● | × | 350 | 532 x 478 | | 260 | 290 x 246 |
| GSP H 18° L | open closed blade cover | ● | ⊖ | × | ● | ● | ● | × | ⊖ | ● | ● | ● | × | 330 | 532 x 478 | | 235 | 290 x 188 |
| GSP H 25° L | open closed blade cover | ● | ⊖ | × | ● | ● | ● | × | ⊖ | ● | ● | ● | × | 330 | 532 x 478 | | 228 | 290 x 160 |
| GSP H 25° H | open closed blade cover | ● | ⊖ | × | ● | ● | ● | × | ⊖ | ● | ● | ● | × | 330 | 532 x 478 | | 202 | 290 x 126 |
| Gravity feed slicers, fully automatic/semiautomatic | | | | | | | | | | | | | | | | | | |
| GSP HD 18° L | open closed blade cover | ● | ● | × | ● | ● | ● | ● | ● | ● | ● | ● | ● | 330 | 532 x 444 | 35 - 90 | 235 | 290 x 188 |
| GSP HD 25° L | open closed blade cover | ● | ● | × | ● | ● | ● | ● | ● | ● | ● | ● | ● | 330 | 532 x 444 | 35 - 90 | 228 | 290 x 160 |
| GSP HD 25° H | open closed blade cover | ● | ● | × | ● | ● | ● | ● | ● | ● | ● | ● | ● | 330 | 532 x 444 | 35 - 90 | 202 | 290 x 126 |

Legend

- Suitable for use
- ⊖ Possibly suitable for use for the respective application
- ×

Semi-automatic machine: Automatic depositing – manual carriage, e.g. VS11 A and VS12 A
 Automatic machine: Automatic depositing – automatic carriage, e.g. VS12 D

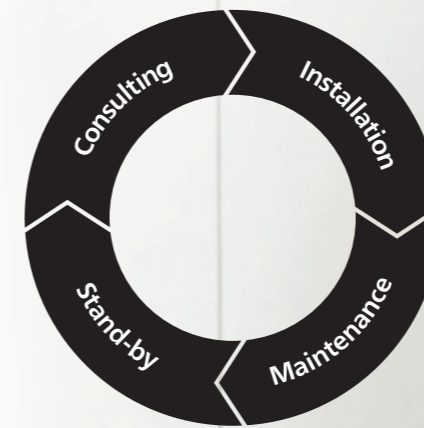
For top quality and reliable performance

In your day-to-day work with VSC vertical slicers, you can rely on high-quality cleaning products and original consumables in Bizerba quality. Everything is perfectly matched to your products ensuring best possible results and longevity of your investment. A perfect example of teamwork with added benefits for you.

Optimal functioning and constant availability of your devices and machines requires professional care. Our high quality cleaning agents play an important role here since they are specifically developed for demanding conditions in retail, industry and food service. They are easy to use and show impressive results: perfect cleanliness providing protection as well as disinfecting hygiene for sensible components and smooth surfaces. For each material whether stainless steel, plastic or glass, we have a suitable cleaning agent in our comprehensive assortment. Clean solutions for your work area or production facility.



Our service Professional on-site support



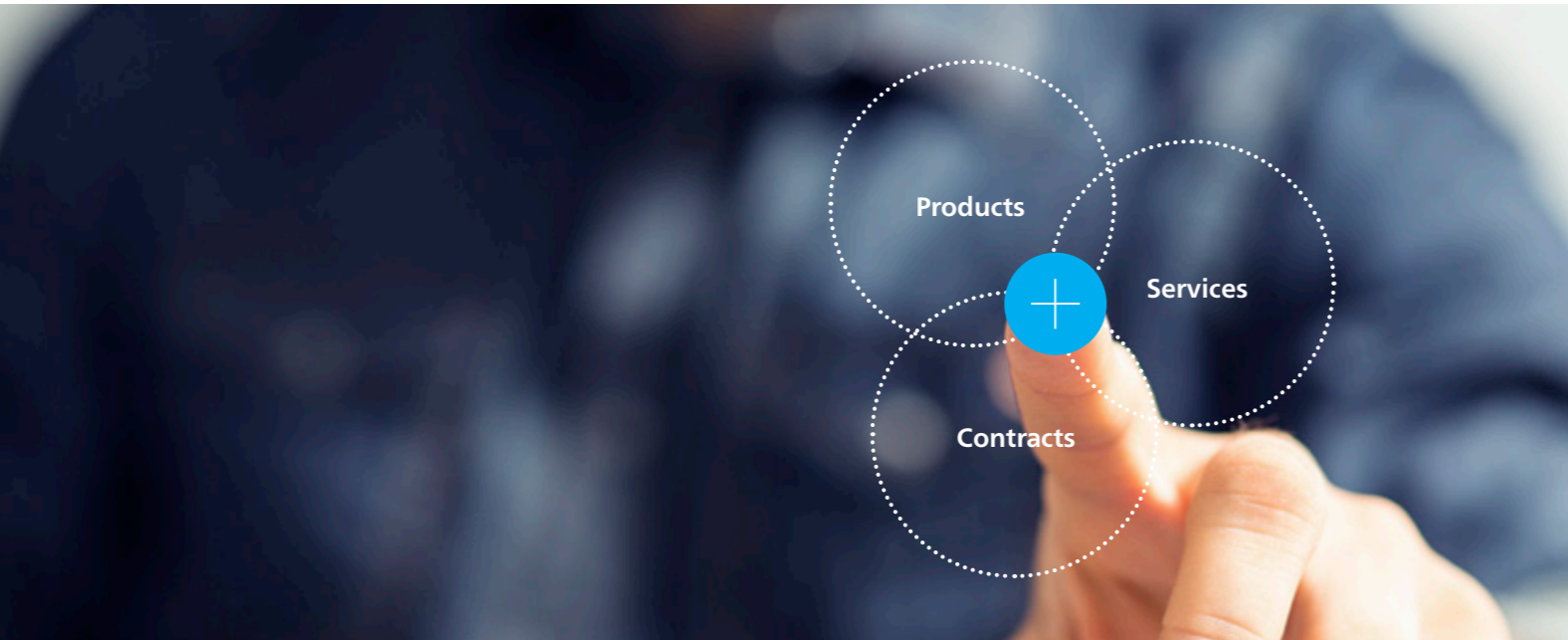
We supplement the use of our VSC vertical slicers with optimal service. Benefit from our experience and industry know-how. Our highly qualified service experts are at your service nationwide.

In order to obtain the maximum from your investments we are there for you with a multi-level service. This includes advice, start-up and installation of the VSC slicers as well as other services. Our perfectly matched modules ensure continuous availability.

Service modules

- Individually agreed service contracts
- Start-up including initial training and initial installation
- 24/7 service contract, optional
- Full support (spare parts, technical competence and on-site support)
- Large nationwide network of service experts who are quickly at your service and on-site
- A broad range of care and cleaning products
- Service hotline
- Customer training

Service redefined My Bizerba



Information to suit your every need

We offer you solutions from a single source which can be customized and allow you to respond to any change in a flexible manner. No matter which modules you are combining for your solution: You benefit from costs which can be planned and efficient processes. And in best Bizerba quality.

| Products | Services | Contracts |
|---|--|--|
| <ul style="list-style-type: none"> - Hardware: - Software & Software Apps - Labels & Consumables - Cleaning & care kit - Starter kit | <ul style="list-style-type: none"> - Consulting - Installation - Maintenance - Stand-by - Financing - Training | <ul style="list-style-type: none"> - Service contracts - Smart contracts |

If you are looking for a fast and reliable way to find the right solutions for your company, there are various routes to the perfect result. Whether you would like to contact us online or prefer to arrange a face-to-face meeting, Bizerba is always happy to help.

In person

You personally want to inform yourself about solutions tailored to your local circumstances? Do not hesitate to contact us. Our customer advisors are always on hand to assist you. From the idea of planning measures up to the implementation and training, our customer service representatives are at your service. You can find details of how to contact us on the back page of this brochure.

packaging, pricing and labeling. Experience our solutions from all sides. Our solutions can be viewed virtually in a short video or 360° animation. Simply visit our website to see more:

www.bizerba.com

Would you like to learn more?

Are you keen to obtain more detailed information about Bizerba's products? If so, please contact us. Whether these are dimensional drawings, technical information or interface descriptions. We are happy to advise you.

Online

The Bizerba website provides a quick, easy and focused overview of all our product solutions as well as relevant topics relating to weighing,

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