

# BIZERBA

■ **Food Service**

Bizerba GSP V series slicers are certified to the stringent NSF ANSI 8-2012 standards.

Operator & Food Safety are our top-priorities ...

## ... GSP V 2-150-GVRB Restaurant Series manual safety slicer ...

Bizerba is the first manufacturer to achieve this world-class standard!



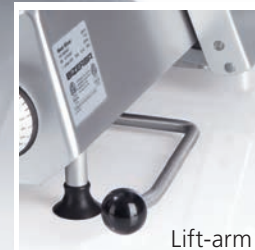
### GSP V 2-150-GVRB

- Widest product carriage for increased capacity
- One piece anodized aluminum construction
- Fast and easy to clean, fewer seams, large radii
- Improved sealing against water and debris
- Largest and easiest to use remnant holder with 304 holding points
- Unique design allows for the smallest end pieces, increased product yield
- Remote sharpener is dishwasher safe for improved safety and hygiene; spring-loaded dial insures correct and consistent sharpening
- The ergonomic design of the Bizerba GSP V series sets the standard for safety, yield, hygiene, durability, and lowest overall cost of ownership
- Low profile – reduces operator fatigue
- 5.8"W x 11.5"H x 2"D thumb guard for maximum protection
- Zero blade exposure during the cleaning process
- One piece carriage with seamless thumb guard for highest hygiene standards
- Improved liquid and debris diversion from all control surfaces
- Top quality gravity feed slicer with low-profile carriage for heavy products
- Lift-arm for easy cleaning under slicer
- Standard height 1" with legs and rubber feet, 2" extensions included

### 13" Grooved Vacuum Release Blade is the best in the industry

The unique design of our blade produces clean and consistent slices. The hardness results in a long lasting sharp edge. The life of the blade is dramatically longer than the competition. Our standard blade is the hardest, thinnest, largest, straightest blade in the industry.

- 13" diameter, chromium coated hard alloy
- 60-62 Rockwell hardness at the edge



Lift-arm



Model #: GSP V 2-150 Restaurant Series | Stock #: 913005002-GVRB

C.S.I. Division 11 | Section 400

Project Name: \_\_\_\_\_ AIA # \_\_\_\_\_

Location: \_\_\_\_\_ SIS # \_\_\_\_\_

Item Number: \_\_\_\_\_

Quantity: \_\_\_\_\_

# BIZERBA

■ Food Service

#### 1-phase AC current

- 110 V, specialized data available on request
- 60 Hz
- Frequency of nominal current 1.79 A
- Power consumption 0.36 kW
- 1/2 hp

#### Blade diameter

- 13" (330 mm)

#### Blade speed

- 319 r.p.m.

#### Max. produce size

- Round: 8.98" (228 mm)
- Height: 6.3" (160 mm)
- Width: 11.42" (290 mm)

#### Slice thickness

- 0-0.94" (0-24 mm), infinitely variable

#### Thumb-guard rear wall

- 5.8"W x 11.5"H x 2"D (150 x 235 x 67 mm)

#### Gravity-feed slicing carriage

- 40° inclined gravity feed

#### H - Carriage inclination

- Carriage inclined 25° towards operator
- Carriage height positioned towards center of blade

#### Noise control drive system

- ~84.0 dB decibel level

#### Installation area

- Above Counter Height (ACH): The ACH of 3.5" includes 1.0" legs and rubber feet. Unit ships with optional 2" leg extension kit and raises the ACH to 5.5".
- Lift-arm installed for cleaning under slicer
- (L x W) 20.94" x 18.82" (532 x 478 mm)

#### External dimensions

- (L x W x H) 28.45" x 22.44" x 26" (725 x 570 x 660 mm)

#### Operating area

- (L x W) 29.9" x 33.98" (759 x 863 mm)

#### Food Safety - Ingress Protection type

- IP Solids level 3 | Liquids level 3

#### Weight of machine

- 95 lbs, 43 kg

#### Shipping Details & Dimensions

- Total Shipping Dimensions (L x W x H): 32.5" x 27.8" x 32" (826 x 706 x 813 mm)
- Total Shipping Weight: 124 lbs, 56.3 kg
- Cubic: Ft. 16.73, 0.47 m
- Density: 7.41 lb/cubic ft, 118.95 kg/cubic m

#### Additional equipment

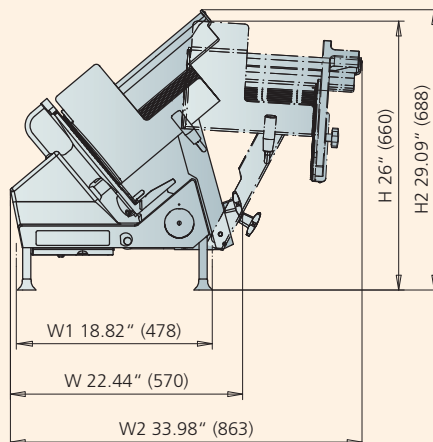
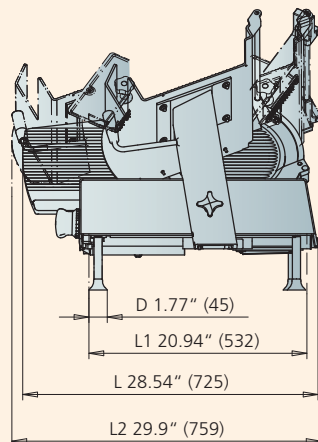
- Extended Warranty
- 13" (330 mm) Grooved Cheese Blade



Remote Sharpener



#### GSP V 2-150-GVRB



#### Warranty

The GSP V Restaurant Series Slicer carries a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins with the date of purchase and, provided the unit is used properly in accordance with our instructions, is in full effect for one year from that date. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 4:30 p.m. local time, Monday to Friday. Bizerba will not pay over-time charges for work performed other than during normal business hours. Accessories have a 30-day replacement or repair warranty for the period beginning on the date of purchase. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately. Bizerba shall not be liable for any consequential, compensatory, incidental, or special damages. All warranty work must be performed by a factory authorized Bizerba Representative.

#### Members of the Bizerba Group

Bizerba GmbH & Co. KG  
Wilhelm-Kraut-Straße 65  
72336 Balingen  
Germany  
Tel. +49 7433 12-0  
Fax +49 7433 12-2696  
marketing@bizerba.de  
www.bizerba.com

Bizerba USA Inc.  
31 Gordon Road  
Piscataway  
New Jersey 08854  
USA  
Tel. Office +1 732 565-6000  
Tel. Service +1 732 565-6001  
Fax +1 732 819-0429  
us.info@bizerba.com  
www.bizerbausa.com

Bizerba Canada Inc.  
2810 Argentinia Road #9  
Mississauga,  
Ontario L5N 8L2  
Canada  
Tel. +1 905 816-0498  
Fax +1 905 816-0497  
ca.info@bizerba.com  
www.bizerba.ca

Bizerba de México, S.A. de C.V.  
Av. Rio Mixcoac No. 157  
Colonia Florida  
01030 México, D.F.  
México  
Tel. +52 55 5663-1397  
Fax +52 55 5663-1296  
contacto@bizerba.com.mx  
www.bizerba.com.mx