

# Data Sheet

## GSP H

# BIZERBA

*The Bizerba premium class gravity feed slicer sets worldwide standards in terms of hygiene and safety. The machine impresses by its many variation options. Individual and powerful slicer for manual operation.*



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

### Product description

Thanks to its ergonomic, inclined carriage design the slicer can also be used for heavy products. Its heart consists of a powerful motor with innovative performance concept. The energy consumption automatically adjusts to the product or product load. Even if heavily used the machine does not heat up - the energy is used where it's needed: at the blade. The depositing area hardly heats up. The sliced products remain fresh longer. Comfortable and quiet operation thanks to Emotion®. The GSP H mainly impresses by its numerous variation and combination options. In addition, the slicer features a Ceraclean® surface which is easy to clean and ensures easy gliding of products over the carriage plate. A highlight of the gravity feed slicer is an optional integrated portion scale. The weight is indicated on a touch display by means of which the blade speed can also be easily controlled.



GSP H

### Highlights

- Hygienically perfect design: disassembly without tools and dishwasher-safe Ceraclean® attachment parts as well as large distance between blade and motor tower for ease of cleaning
- 40° angled blade and carriage inclination of optionally 0°, 18° or 25°
- Closed machine surface without corners and edges
- Targeted transport of juices from meat and the sliced products
- The innovative blade cover is easily and simply mounted by means of an intelligent quick lock system.
- Powerful Bizerba motor with innovative performance concept which is suitable for slicing almost any product without any problems.
- Numerous carriage versions are available.



GSP H with integrated portion scale  
(Ceraclean coating)

### Options

- |  |  |   |
|--|--|---|
| - Version with integrated portion scale up to 3kg/2g with touchscreen for weight display and control | - Blade options: Ceraclean® blade, cheese blade (channeled), bread blade | - Installation (rubber feet, lifting device)        |
| - Ceraclean® surface refinement  | - Blade changing device, blade cover                                     | - K-Class Flex Integration                          |
|  | - Numerous carriage versions   | - XC300 Flex Integration                            |
|  | - Product guiding  | - Technology package: Illumination, comfort package |



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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