

Slicer

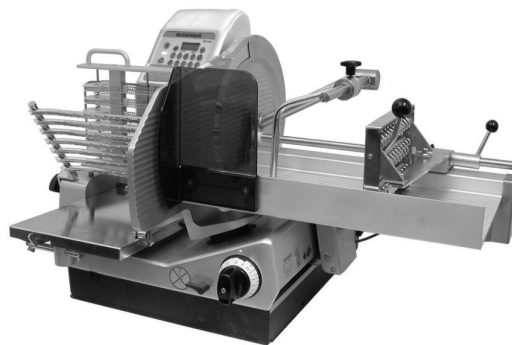
**VS12D, VS12CD, VS12D-R, VS12D-V,
VS12D-V/R**

Operating instructions

6.083.98.5.10.10 en



VS12D



VS12D-V

BIZERBA

Bizerba Service
www.bizerba.com

Alle Rechte vorbehalten
All rights reserved
Tous droits réservés
Reservados todos los derechos
Tutti i diritti riservati
© 03/2013

Bizerba GmbH & Co. KG,
72336 Balingen
P.O. Box 10 01 64
72301 Balingen, Germany
Telephone (+49 7433) 12-0, Fax (+49 7433) 12-2696
Email: marketing@bizerba.com
Internet: www.bizerba.com

Chapter index	
About these instructions	1
About this machine	2
Safety instructions	3
Installation	4
Machine and operating elements	5
Operation	6
Troubleshooting	7
Maintenance	8
Technical data	9
Appendix	10

		Page
1	About these instructions	1 - 1
	1.1 Safe-keeping	1 - 1
	1.2 Target group	1 - 1
	1.3 Symbols used	1 - 1
	1.4 Warnings	1 - 2
2	About this machine	2 - 1
	2.1 Intended use	2 - 1
	2.2 Machine description	2 - 2
	2.2.1 Name of components VS12D	2 - 3
	2.2.2 Name of components VS12D-V	2 - 5
	2.3 Accessories	2 - 6
	2.4 Directives	2 - 6
	2.5 Warranty	2 - 6
	2.6 Disposal of the machine / environmental protection	2 - 7
3	Safety instructions	3 - 1
	3.1 General notes on safety	3 - 1
	3.2 Safety instructions for transport and installation	3 - 2
	3.3 Safety instructions during operation, slicing	3 - 2
	3.4 Safety instructions for sharpening, cleaning	3 - 2
	3.5 Protective and safety equipment	3 - 3
4	Installation	4 - 1
	4.1 Transport and storage	4 - 1
	4.2 Installation and assembly	4 - 1
	4.2.1 Installation requirements	4 - 1
	4.2.2 Position on bench	4 - 2
	4.2.3 Electrical connection	4 - 2
	4.3 Start-up	4 - 3
	4.3.1 Switching the slicer on	4 - 3
	4.3.2 Switching the machine off	4 - 3
	4.4 Placing out of operation	4 - 4

5	Machine and operating elements	5 - 1
5.1	Membrane keyboard VS12D, VS12D-V	5 - 1
5.1.1	Function keys	5 - 2
5.1.2	Change of depositing programs	5 - 3
5.1.3	Distance between slices during shingling	5 - 4
5.2	Selecting operating mode for VS12D	5 - 4
5.2.1	Manual operation	5 - 4
5.2.2	Automatic operation	5 - 5
5.3	Slice thickness setting	5 - 7
5.4	Unlocking of slice thickness control	5 - 7
5.5	Product holder	5 - 8
5.6	Product fixation device	5 - 9
5.7	Product support	5 - 9
5.8	Paper holder	5 - 10
5.9	Round platter (optional)	5 - 10
6	Operation	6 - 1
6.1	Inserting and slicing product with the VS12D	6 - 1
6.2	Inserting and slicing product with the VS12D-V	6 - 3
6.3	Slicing with round platter (optional)	6 - 5
7	Troubleshooting	7 - 1
7.1	Procedure	7 - 1
8	Maintenance	8 - 1
8.1	Preparation for cleaning	8 - 1
8.2	Removing components	8 - 2
8.3	Cleaning	8 - 7
8.4	Cleaning plan for slicing machines	8 - 10
8.5	Preparing the machine for operation	8 - 12

8.6	Blade sharpening	8 - 17
8.6.1	Sharpener	8 - 17
8.6.2	Preparation for sharpening	8 - 17
8.6.3	Attaching the sharpener	8 - 18
8.6.4	Sharpening	8 - 19
8.6.5	Honing	8 - 19
8.6.6	Removing sharpener	8 - 20
8.6.7	Removing sharpening dust	8 - 20
8.7	Care of machine, servicing, maintenance	8 - 21
9	Technical data	9 - 1
9.1	Dimensions VS12D	9 - 1
9.2	Dimensions VS12D-V	9 - 2
9.3	Supply voltage	9 - 3
9.4	Ambient conditions	9 - 4

Appendix

Declaration of conformity

Declaration of conformity for plastic materials with direct food contact

1 About these instructions

Read the instruction manual very carefully before connecting and switching on the machine to ensure that you utilize the full quality and potential of this machine and avoid any potential risks.

This instruction manual covers the use, installation, operating, cleaning and maintenance of the machine.

Our products undergo continuous further development and are subject to different country-specific regulations. Examples of pictures and graphics included in these instructions may vary from the version you have received.

1.1 Safe-keeping

The owner's manual are an integral part of the machine and must be stored close to the machine to be easily accessible to others.

If the machine is sold, the owner's manual must be included in its entirety.



1.2 Target group

The machine may only be operated by trained personnel over the age of 14. This means that the operator has to be familiar with the contents of these operating instructions.

Installation, maintenance and repair must be performed by Bizerba authorized specialists only.

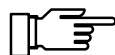
1.3 Symbols used

Various symbols are used in these instructions.

Symbol	Meaning
	Text with arrow prompts you to carry out an action.
	Position number in figure.
<Key>	Text within < > refers to a key.
"Display"	Text inside a " " refers to display text.

Prerequisites are displayed with a gray background.

Notes



These instructions are mandatory for you.

Information



This information helps for better understanding.

1.4 Warnings

Warnings are divided into danger levels by the signal word above the warning symbol. Structure of warnings and meaning of signal words are described in these instructions as follows.

DANGER

Source of danger with high risk of imminent danger to persons!

**The consequences are:
life threatening injuries,
severe damage to health.**

- Measures to avoid the danger are specified.
-

WARNING

Source of danger with medium risk with potentially threatening danger for personnel!

**The consequences can be:
serious injuries,
damage to health,
serious damage to property.**

- Measures to avoid the danger are specified.
-

CAUTION

Source of danger with slight risk with potentially threatening danger for personnel!

**The consequences can be:
injuries,
damage to property.**

- Measures to avoid the danger are specified.
-

CAUTION

Source of danger, improper use!

Damage to property can result.

- Measures to avoid the danger are specified.
-

2 About this machine

2.1 Intended use

The slicers in the VS12D series are technical tools exclusively intended for commercial use.

They may only be operated by instructed personnel over the age of 14.

The VS12D series includes all types listed in the enclosed declaration of conformity.

With the **VS12D** you can choose between 2 operating modes.

Manual operation: Carriage drive and product feeding are operated by hand.

Automatic operation: Carriage drive and product feeding are operated by a motor. The operating mode can be set at the switch knob at the drive housing and with the locking lever at the carriage.

The **VS12D-V** operates in automatic mode. Carriage drive and product feeding are motorized.

Approved sliced products, taking sizes into consideration

- All kinds of cold cuts, deli meat
- Ham, bacon
- Smoked ham with / without rind
- Roast meats, roast beef
- Meat, roulades
- Sliceable cheese
- Bread
- Fruit, vegetables

Note: If cheese is the main product being sliced, we recommend using a special cheese blade.

The following may not be sliced due to risk of injury and damage:

- NON-FOOD articles
- Bone-in products
- Products that include hard components (e.g. stone fruit)
- Frozen products

Product sizes

min. 50 x 50 mm (W x H) or 50 mm diameter (with depositing system)

min. 240 x 183 mm (W x H) or 183 mm diameter (with depositing system)

min. 260 x 224 mm (W x H) or 224 mm diameter (without depositing system)

2**Applications**

The slicers in the VS12D series are intended for installation in the sales area. Installation in preparation areas is permissible, making allowances for a cleaning plan and protection type IP 33.

Permissible ambient temperatures from -10°C up to 40°C.

Operating time

The slicers are designed for permanent operation.

2.2 Machine description**Drive**

The drive systems for blade, carriage, depositing table, depositing arm and chains are separated. The blade motor is operated with supply voltage; the other drives are operated with mains voltage.

The contactor control having a self-locking circuit prevents automatic restarting after a power cut.

The membrane keyboard On/Off with signal lamp is located on the motor tower.

The functional keys are integrated in the membrane keyboard.

Depositing system

The slicer is equipped with an automatic slice depositing system. The depositing system deposits slices with a max. slice thickness of 8 mm. A max. slice thickness of 24 mm can be reached without depositing system and with unlocked slice thickness limit.

The depositing system consists of a chain frame with transport chain, feed roller with guide cam as well as depositing arm and depositing table incl. paper holder.

The depositing system is controlled by means of an encoder depending on carriage speed and carriage stroke.

Product holder

The product holder can be lifted up into an unstable equilibrium in order to insert the product for slicing (VS12D).

The product holder can be locked or unlocked in order to insert the product. Can be removed for cleaning (VS12D-V).

Carriage

The carriage with the additional product fixation holds the sliced product (VS12D) in place and prevents it from slipping or tilting.

The carriage with the product fixation holds the sliced product in place and prevents it from slipping or tilting (VS 12D-V).

At a slice thickness set below "0" the tilting device of the carriage is unlocked. This allows the carriage to be tilted to the outside in any position.

Materials

The complete machine housing as well as the gauge plate, blade cover and carriage, are made of anodized aluminium.

Optionally the surface can be finished with Ceraclean (VS12CD).

The back panel, the slider guard and the remnant holder plate are made of transparent, break-proof and food-grade plastic, which is approved for foodstuffs.

For better gliding of the product, parts which are in contact with the product to be sliced are provided with grooves.

All materials used in the food zone and in the working area comply with the food hygiene regulations. For bearings in visual range, food-grade lubricants are used.

Work place-related emission noise level value

$L_{pA} = 53$ dB (A). The value takes into consideration an instable measuring of 3 dB.

Vibration

The total vibration of the items, which get into contact with hand and arm is below 2.5 m/s² and therefore below the required limited value.

2.2.1 Name of components VS12D

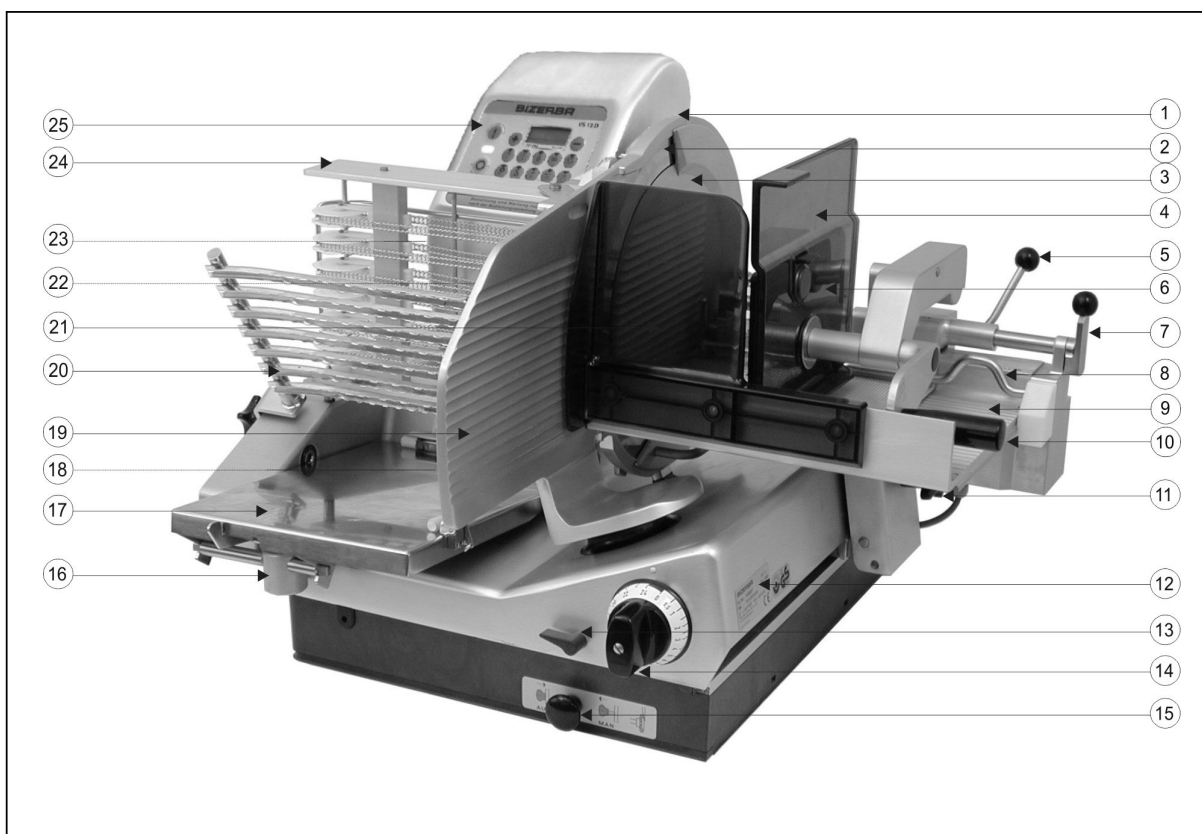


Fig. 1: Name of components VS12D

2

The machine is available in different versions. The figure shows an example:

- ① Blade guard ring
- ② Blade
- ③ Blade cover
- ④ Pusher protection
- ⑤ Locking lever
- ⑥ Remnant holder plate
- ⑦ Remnant holder
- ⑧ Product fixation device
- ⑨ Carriage
- ⑩ Handle for product holder
- ⑪ Star knob for carriage
- ⑫ Rating plate
- ⑬ Unlocking of slice thickness control
- ⑭ Slice thickness setting
- ⑮ Push button operating mode
- ⑯ Table guide
- ⑰ Depositing table with paper holder
- ⑱ Deflector
- ⑲ Gauge plate
- ⑳ Depositing arm
- ㉑ Back panel
- ㉒ Feed roller with cam
- ㉓ Three-square knob for blade cover
- ㉔ Chain frame
- ㉕ Membrane keyboard

2.2.2 Name of components VS12D-V

2

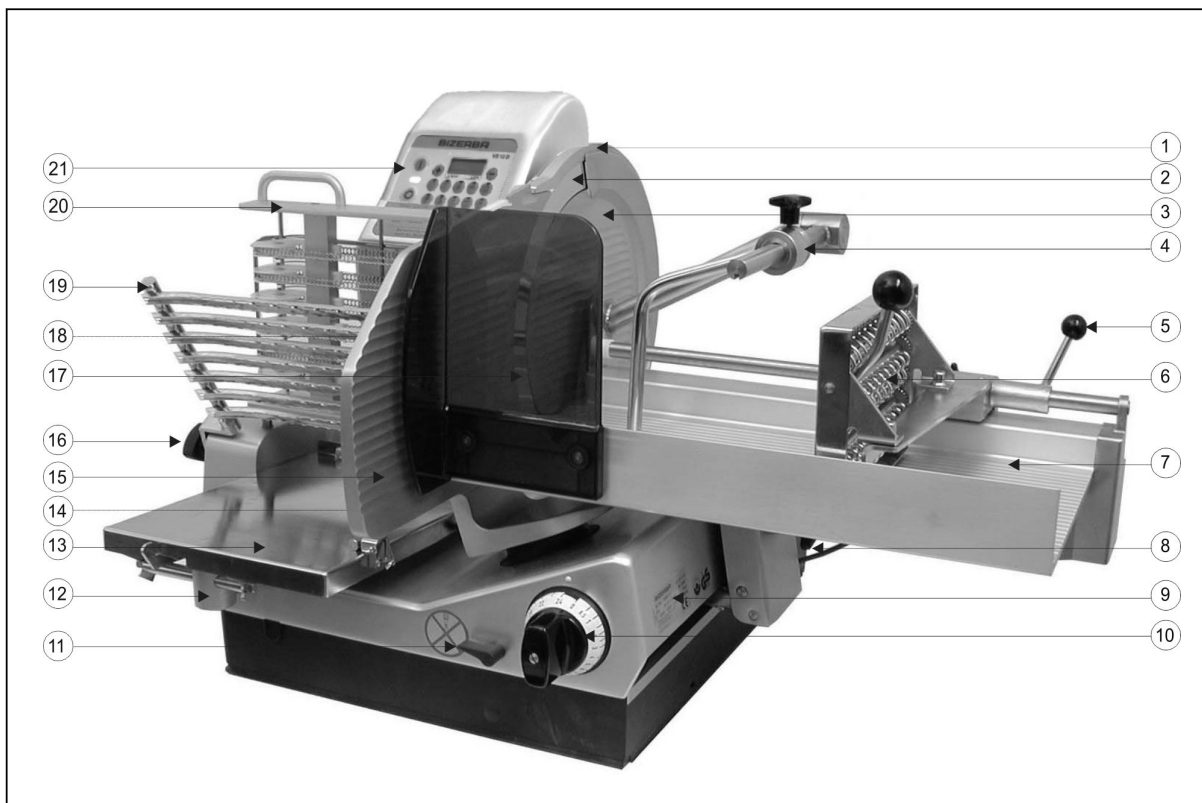


Fig. 2: Name of components VS12D-V

The machine is available in different versions. The figure shows an example:

- ① Blade guard ring
- ② Blade
- ③ Blade cover
- ④ Product support
- ⑤ Locking lever
- ⑥ Product holder
- ⑦ Carriage
- ⑧ Handle on carriage base
- ⑨ Rating plate
- ⑩ Slice thickness setting
- ⑪ Unlocking of slice thickness control
- ⑫ Table guide
- ⑬ Depositing table with paper holder
- ⑭ Deflector

2

- ⑮ Gauge plate
- ⑯ Three-square knob for depositing arm
- ⑰ Back panel
- ⑱ Feed roller with cam
- ⑲ Depositing arm
- ⑳ Chain frame
- ㉑ Membrane keyboard

2.3 Accessories



Only use the original Bizerba spare parts and accessories in order to ensure safe and trouble-free operations.

standard

- Accessories kit including sharpener, paper felt, cleaning cloth, scrubber and brush and service oil
- Operating instructions

optional

- Blade available in various models
- Product fixation device
- Round platter / with suction cup
- Bench

2.4 Directives

For directives and legal requirements see attachment Declarations of conformity.

2.5 Warranty

We are not responsible for damages caused by:

- Non-compliance with the instruction manual
- or unauthorized and incorrect electrical installation by the customer
- incorrect operation, utilization contrary to terms and conditions
- structural modifications, removal of protective devices
- use of replacement parts and accessory components or third-party resources that are not Bizerba originals
- natural wear and tear

In such cases, the user is acting at his own risk and is responsible for any damage occurred.

2.6 Disposal of the machine / environmental protection

2

To ensure that the machine is recycled environmentally friendly, return the machine to the manufacturer or the dealer after intended use has expired.

Naturally, Bizerba and its dealers will take back free of charge old machines no longer in operation.

Please contact your specialist in this case.



The application of these disposal regulations are based upon legal regulations of the respective country.

2

3 Safety instructions

The safety instructions must be observed throughout the installation, operation, cleaning and maintenance procedures.

3

3.1 General notes on safety

DANGER



Damaged power supply cables or faulty protective devices!

Risk of life from electric current. Acute risk of injury of operating personnel.

- Damaged supply lines must be replaced immediately with new cables and installed by a professional electrical company or by Bizerba Service.
- The mains cable must be routed in a way that it is no cause of risk.
- Protective devices must be checked every day with regards to function before start-up.
- Protective devices may not be removed, modified or bypassed.

DANGER



Open the electrical installation area!

Risk of life from electric current.

- The electrical installation area may only be opened by Bizerba Service.
- Pull power plug before moving the machine.

WARNING



Unauthorized persons!

Serious injuries to fingers and hands and damage to health.

- Only trained personnel over 14 years may operate, clean and maintain the machine. Subsequent training sessions should be repeated whenever necessary.
- Unauthorized persons, particularly children, may not stay in the work area of the machine.
- People with pacemakers should consult a doctor before operating the machine (magnetic field).

3.2 Safety instructions for transport and installation

3**CAUTION****Carriage might move due to its unladen weight.****Risk of hand injuries due to crushing!**

- Be careful when unpacking.
-

3.3 Safety instructions during operation, slicing

WARNING**Rotating blade!****Cut-injuries.**

- Do not allow yourself to become distracted. Concentrate on the task in hand and avoid time pressure.
 - Do not put your hand underneath the remnant holder plate.
 - During operation, do not reach into the path of the carriage.
 - **Never** push product ends towards blade by hand.
-

CAUTION**There are spikes on the product holder!****Risk of injury.**

- Use handle when working with product holder.
 - Before you begin slicing, always position the product holder on or behind the product.
-

3.4 Safety instructions for sharpening, cleaning

WARNING**Unprotected blade!****Coming in contact with the sharp blade can lead to serious injuries.**

- Always wear cut-proof gloves during the cleaning and sharpening procedures and shoes with toe caps when the blades are replaced.
 - Do not clean the blades when operating the machine.
-

CAUTION



Chain-, driver-, gripper hooks, scraper edge!

Stab and cut wounds.

Twisted guide cogs or chain hooks can cause malfunctions.

- Always wear cut-proof gloves when cleaning.
- Avoid touching the chain hooks.

3

WARNING



Missing components!

The operator can only be protected from injuries and the machine protected against damage if all the components of the machine are assembled properly.

- Check if the machine is complete before it is re-started.
- Check if components are positioned correctly and firmly.
- Only use original Bizerba spare parts and accessories.

3.5 Protective and safety equipment

- Blade guard ring, stationary, cannot be removed
- Blade cover closed, stationary, can be removed
- Gauge plate, covering carriage stroke area
- Back panel, not removable
- Product holder on or behind the product
- Forced guidance of product holder in cutting range less than 60 mm (VS12D)
- Protective circuit in case of voltage cutoff
- Sharpener with protective cover of open blade area



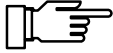
Remaining risks that cannot be excluded by technical measures:

- Risk of tripping/slipping if the work area is not kept tidy.
 - Risk of injury if the required personal protective clothing is not worn.
-

3

4 Installation

4.1 Transport and storage



When transporting the machine, shoes with toe caps must be worn and suitable lifting devices must be used.

At least two persons are necessary to move the machine. Weight of machine is higher than 25 kg.

4

Before installation, store and transport the machine in the original packaging.

The machine has to be transported and stored in accordance with the symbols on the packaging.

The machine must only be moved with the bench and is only permissible on a surface with a very low degree of roughness and unevenness of not more than 2cm.

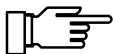
The machine must not be moved during operation.

Unplug power plug before moving the machine!

4.2 Installation and assembly

Installation, start-up, as well as instructions on how to operate, clean, maintain and service the device are provided for the first time by the relevant Bizerba customer services or the Bizerba trade consultant.

Only lift the machine at the lifting straps. The drawing "Packing/unpacking the machine" is included.



The lifting straps must only be used for machine handling before unpacking. They must not be used as load-carrying equipment.

CAUTION



Risk of crushing!

Carriage might move due to its unladen weight.

- Be careful when unpacking.

4.2.1 Installation requirements

The machine can be installed either on a table or on a bench.

The installation surface needs to:

- provide sufficient space, Dimensions, see chapter 9.1 until 9.2
- be horizontal and flat
- be slip-proof and tilt-proof
- be stable and rigid, Machine weight, see chapter 9.1 until 9.2

The recommended table height is approx. 800 mm.

4

4.2.2 Position on bench

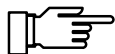
Bench optional.

⇒ Load the legs of the mobile bench and block the 4 castors through the brakes.

4.2.3 Electrical connection

Information on the rating plate

Bizerba logo	BIZERBA	
Machine type	VS12D /D-R /CD	VS12D-V /D-V/R
Machine description	Slicer	
Machine number
Production code	X-..	X-..
Protection class	IP 33	IP 33
Electrical data	see specification plate	see specification plate
Manufacturer's address	Bizerba GmbH & Co.KG D-72336 Balingen MADE IN GERMANY	



Check before mains connection

Before you connect the machine, check the electric data on the rating plate with the mains data about the power supply.

CAUTION Incorrect supply voltage!**Damage of electric components, fire hazard.**

- Do not connect the machine to the power supply if the power supply data does not correspond to the machine's connection values.
Mains data must be identical.
- Inform Bizerba Customer Service.

4**Installation of power supply provided by customer**

Installation of the power supply to connect our machines must be carried out in accordance with country-specific regulations and the terms and conditions derived thereof. These essentially include the recommendations of at least one of the following commissions:

- International Electro-technical Commission (IEC)
- European Committee for Electro-technical Standardization (CENELEC)

The machine has been built according to Protection Type I and has to be connected to the protective conductor.

Measures for suppressing interference:

With severely contaminated mains supplies (e.g. when "thyristor-controlled systems" are used) measures must be taken on-site to suppress interferences, e.g.:

- A separate supply line must be planned for Bizerba machines
- In problem cases, install capacitive decoupled isolating transformers or other suppressors into the supply mains prior to Bizerba machines

4.3 **Start-up**

Initial start-up as well as instructions on how to operate, clean, maintain and service the machine are initially provided by the responsible Bizerba service department or by a Bizerba specialist.

4.3.1 **Switching the slicer on**

⇒ Press the green key <I>.

White lamp goes on.

The blade motor is turning.

The display becomes active.

Carriage, depositing table and depositing arm move in their initial position.

4.3.2 **Switching the machine off**

⇒ Press <O> (red). (reduced operating force)

The machine is switched off.

4.4 Placing out of operation

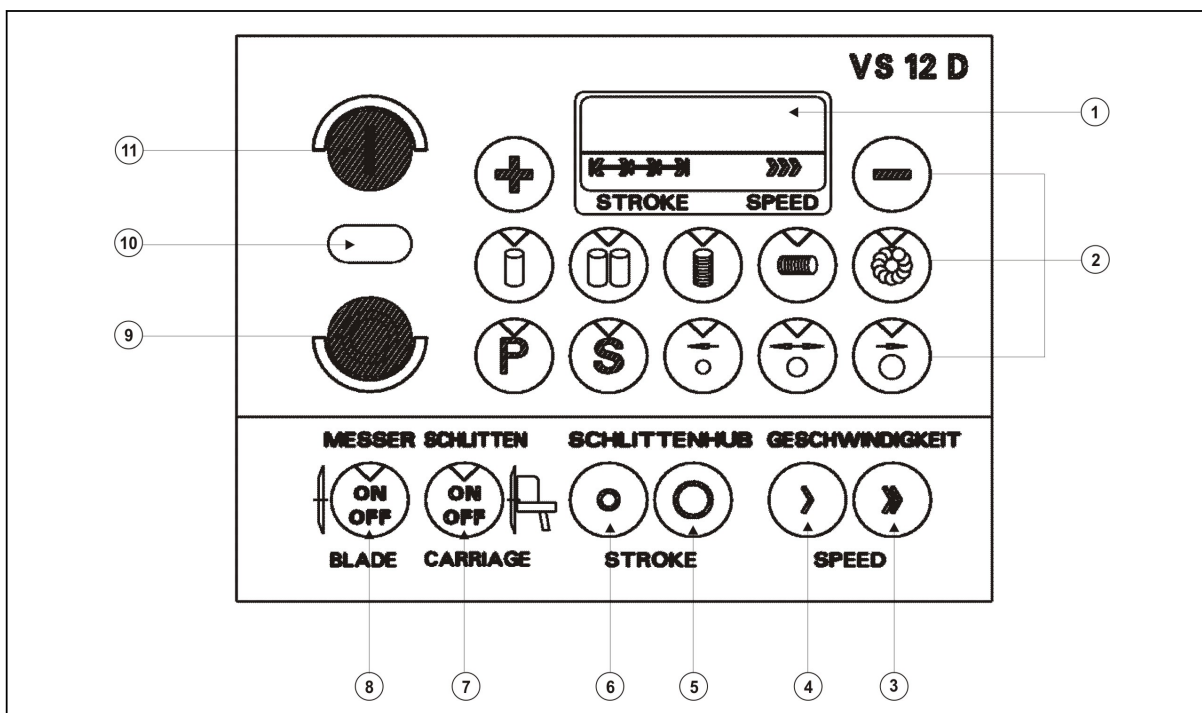
If the machine is not going to be used for a longer period of time:

- ⇒ Switch off machine.
- ⇒ Pull out power plug.
- ⇒ Clean machine as per cleaning instructions.

4

5 Machine and operating elements

5.1 Membrane keyboard VS12D, VS12D-V



5

Fig. 3: Membrane keyboard VS12D, VS12D-V

- ① Display of number of portions and number of slices
- ② Function keys
- ③ Set maximum speed
- ④ <Gradually reduce carriage speed>
- ⑤ Set full stroke
- ⑥ <Gradually reduce the carriage stroke>
- ⑦ <Carriage drive> on/off
- ⑧ <Blade drive> on (red LED goes on)/off
- ⑨ <O> (red) - switch machine off (reduced activation force)
- ⑩ Light (white) display machine on / off
- ⑪ <I> (green) switch machine on

Keyboard inputs are only possible with activated machine. Selected keys are backlit except for keys <+>, <->, <carriage stroke> and <carriage speed>.

5.1.1 Function keys



<Plus>

Input key to increase number of slices or portions

For number of slices there is an overflow of 99 over U (infinitely) to 1.

For number of portions there is an overflow of P9 over PU (continuous operation w/o counting) to P1.



<Minus>

Input key to reduce number of slices or portions

For number of slices there is an overflow of 1 over U (infinitely) to 99.

For number of portions there is an overflow of P1 over PU (continuous operation w/o counting) to P9.



<P> Portion key

Activation key to enter number of portions

Input with keys <+> and <->



<S> Set key

Activation key for depositing programs. Depositing table and depositing arm move towards their initial position.

Exception: For depositing programs <Shingling lengthwise> and <Shingling crosswise> the current values of the number of slices/distance between slices are saved by selecting the <S> key, see chapter 5.1.3.

The factory settings for the depositing programs are as follows:



Depositing program <1 stack>

with number of portions P 1, number of slices U (infinitely), depositing position on the right of the depositing table, stack height up to 60 mm



Depositing program <2 stacks>

with number of portions P 2, number of slices U (infinitely), depositing position on the right of the depositing table, stack height up to 60 mm, product size up to 105 mm

The product is deposited in two stacks one behind the other.



Depositing program <Shingling lengthwise>

with number of portions P 1, 8 slices per row, depositing position on the right of depositing table



Depositing program <Shingling crosswise>

with number of portions P 1, 8 slices per row, depositing position at the back of depositing table



Depositing program <Circular pattern>

with 5 slices per circle,

large product diameter (key on the <right>)

The number of slices for the selected depositing mode can be changed up to 99 using <+> and <-> keys. This number remains stored until a new depositing program is selected.



Product depositing on the <right>

or large product diameter,

product depositing on the right of depositing table

Exceptions: Depositing program <Shingling crosswise> Product depositing at the back of depositing table,

Depositing program <Circular pattern> 5 slices per circle



Product depositing in the <center>

or medium product diameter,

product depositing in the center of depositing table

Exception: Depositing program <Circular pattern> 9 slices per circle



Product depositing on the <left>

or small product diameter,

product depositing on the left of depositing table

Exceptions: Depositing program <Shingling crosswise> Product depositing at the front of depositing table,

Depositing program <Circular pattern> 12 slices per circle

5.1.2 Change of depositing programs

In general, all depositing programs can be set and stored for individual numbers of slices and portions as well as depositing positioning.

Key combination for storing:

⇒ <Press and hold P> and activate <->.

Restoring of factory setting:

⇒ <Press and hold P> and activate <on the left>.

The **program stored last** before machine is switched off will become active when restarting the machine.

5.1.3 Distance between slices during shingling

The distance between slices during shingling cannot be influenced depending on the selected number of slices (see table, rounded values).

5

Number of slices	Distance between slices <Shingling lengthwise>	Distance between slices <Shingling crosswise>
Selection (1-99 possible)	max. length 160 mm	max. width 125 mm
5	40 mm	31 mm
6	32 mm	26 mm
8	23 mm	18 mm
10	18 mm	14 mm
12	15 mm	11 mm
15	11 mm	9 mm
17	10 mm	8 mm
24	7 mm	5 mm
33	5 mm	4 mm
41	4 mm	3 mm
54	3 mm	2 mm

Example: With program selection <Shingling lengthwise> and number of slices "10" set, the 10 slices are deposited at a distance of 18 mm over a total length of 160 mm. Now we want to slice 10 slices with a slice distance of 10 mm:

⇒ Enter number of slices "17".

Distance between slices is 10 mm.

⇒ Start slicing.

⇒ After the 10th slice, press the <S> key.

10 slices are deposited on the depositing table with a distance of 10 mm

This setting remains in memory until exiting the depositing programs.

If the depositing program is saved, this program setting will remain in place until the next program storage.

5.2 Selecting operating mode for VS12D

5.2.1 Manual operation

In manual operation, carriage drive and product feeding are operated by hand.

Applied for

- delicate products
- with low number of slices
- thick slices

⇒ Pull push button until its stop.



5

Fig. 4: Push button **MAN**

⇒ Set locking lever to **MANUELL**.

In this position, carriage and product fixation device can be moved by hand.

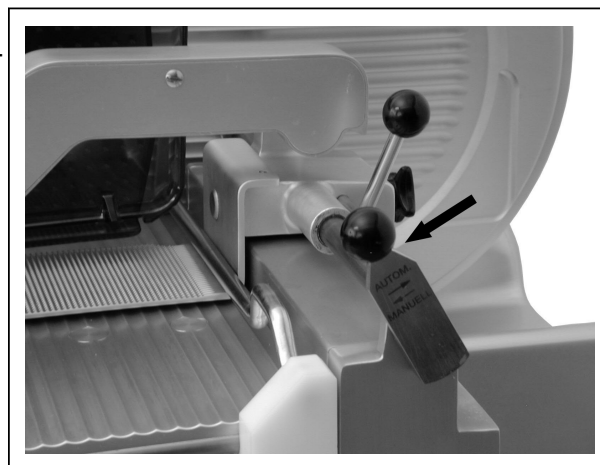


Fig. 5: Locking lever **MANUELL**



In an area less than 60 mm from the blade, the product fixation device cannot be swiveled in upwards direction.

5.2.2 Automatic operation

In automatic operation, carriage drive and product feeding are operated by a motor.

Applied for

- non-delicate products
- with high number of slices
- for slicing with depositing program, e.g. to fill up the service counter

➔ Press push button until its stop.

5



Fig. 6: Push button **AUTO**

➔ Set locking lever to **AUTOM.**
In this position, the carriage cannot be moved.



Fig. 7: Locking lever **AUTOM.**



The product holder device can be moved if the locking lever is decoupled and can be lifted at every point.

5.3 Slice thickness setting

The slice thickness is adjusted by means of the rotary knob.

Large fine adjustment range between 0 to 3 mm.

With slice thickness setting below "0" the tilting device is unlocked (black marking). The carriage can only be tilted to the outside in this setting. (e.g. for cleaning purposes).

Slice thickness adjustment up to 8 mm:

Adjustment range for automatic slice depositing. The infinitely adjustable range is up to 8 mm.

Slice thickness adjustment above 8 mm:

For blade sharpening set slice thickness to "24" or open until stop. Only possible after removal of depositing device. Only possible if slice thickness is unlocked.



Fig. 8: Slice thickness setting

5.4 Unlocking of slice thickness control

Remove depositing arm and chain frame, see chapter 8.2.

Turn the switch lever downwards. This releases the mechanical locking.

Set slice thickness to "24". Release switch lever.

The slice thickness is automatically relocked when the slice thickness control knob is turned back to less than 8 mm.



Fig. 9: Unlocking of slice thickness control

5.5 Product holder

VS12D

When placing the product on the carriage, the product holder can be lifted up to its unstable equilibrium.

5

For slicing purposes, the product holder is set on top or behind the product.

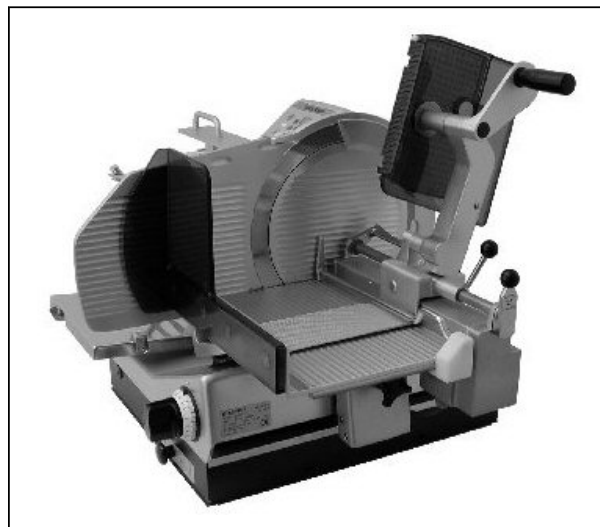


Fig. 10: Product holder VS12D

VS12D-V

The products holder with movable prongs can be locked and unlocked for loading the product.

For slicing purposes, the product holder is placed behind the product.

Can be removed for cleaning.

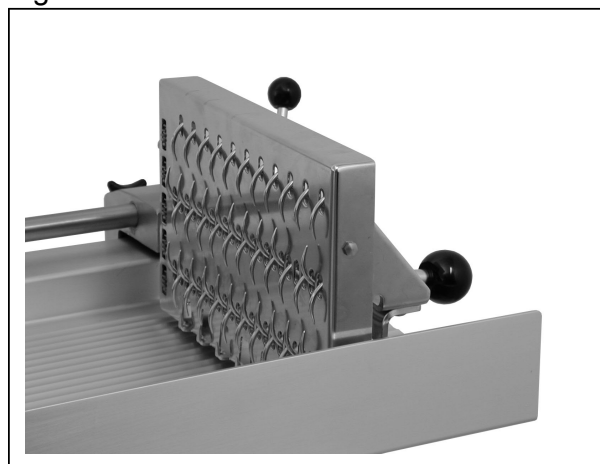


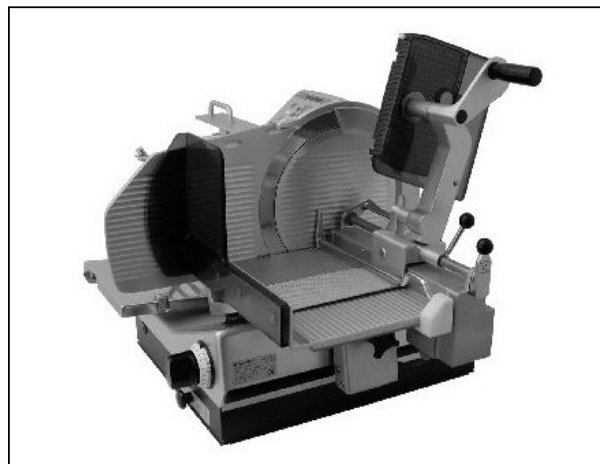
Fig. 11: Product holder VS12D-V

5.6 Product fixation device

VS12D

The correctly positioned product support holds the product in place and prevents deflecting and turning of product during the slicing process.

The product fixation is irreversibly self-locking on its shaft and is movable across the full width of the carriage. This way, it can be positioned on any product dimension.



5

Fig. 12: Product fixation device VS12D

5.7 Product support

VS12D-V

The applied product support holds the product in position during slicing preventing the product from tipping over.

The product support is guided on its shaft and can be moved across the entire carriage width. This way, it can be positioned on any product size.

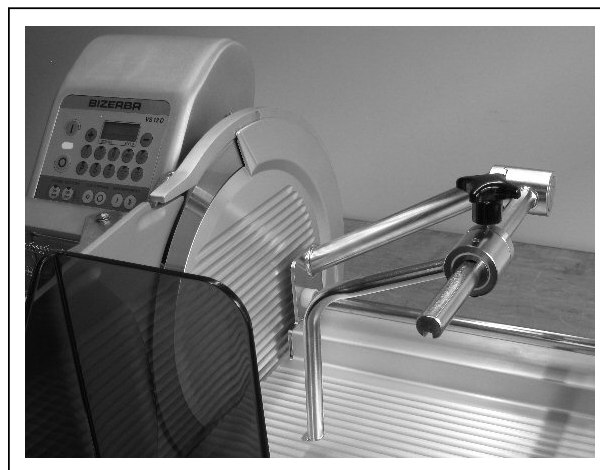


Fig. 13: Product support VS12D-V

5.8 Paper holder

The paper holder is used when the sliced product has to be delivered straight on to paper or foil.

Positioning of several sheets of paper or film:

- ➔ Using your thumb, press lever to the right against spring pressure until it clicks into place.
- ➔ Push the stack underneath the open holder.
- ➔ Release the lever by pressing the top of it lightly out of the locked position.



Fig. 14: Paper holder

Removing of deposited portions and paper:

- ➔ Using your thumb, press lever slightly to the right; at the same time pull top-most piece of paper with portion under the open holders.
- ➔ Release lever.

5.9 Round platter (optional)

This machine is fitted with an additional guide shaft for installing the round platter.

For quick and easy handling, the round platter is attached to the guide shaft by a magnet lock.

During slicing, the turning of the round platter is depending on the number of slices. Circular pattern depositing of rectangular products is only possible by using the round platter.

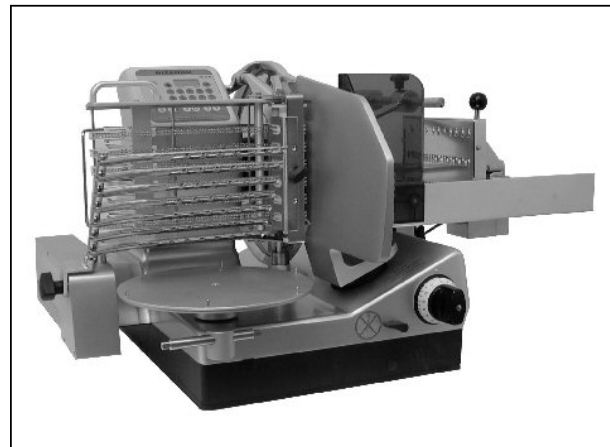
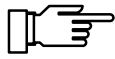


Fig. 15: Round platter

6 Operation



Only products approved in compliance with the specifications of this documentation may be sliced. See chapter on Intended Use.

6.1 Inserting and slicing product with the VS12D

6

WARNING



Rotating blade!

Cut injuries

- Do not allow yourself to become distracted. Concentrate on the task in hand and avoid time pressure.
- Do not put your hand underneath the remnant holder plate.
- During operation, do not reach into the path of the carriage.
- **Never** push product ends towards blade by hand.

CAUTION



There are spikes on the product holder!

Risk of injury.

- Use handle when working with product holder.
- Before you begin slicing, always position the product holder on or behind the product.

- ➔ Select operating mode, see chapter 5.2.
- ➔ Move carriage towards operator.
- ➔ Decouple product holder device with locking lever in automatic operation.
- ➔ Using the handle, move product holder away from blade and tilt it up.
- ➔ Place the product against carriage rear wall and push on to gauge plate.
- ➔ Position the product fixation against the product.
In order to slice product ends approx. 15 mm and smaller, the product fixation device needs to be moved behind the remnant holder.
- ➔ Move the product holder to position it on or behind the product.

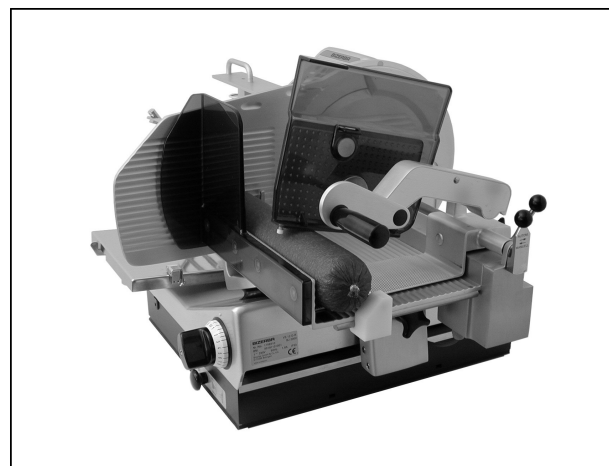


Fig. 16: Inserting the product

- ➔ Switch on machine.
Depositing program <Stacking 1 time> is the default setting of the device at delivery.
- ➔ Select desired function on membrane keyboard.
Depositing table and depositing arm move towards their initial position.
- ➔ Set slice thickness at knob.

Manual operation

- ➔ The fingers of the right hand hold on to the product, the thumb is positioned at the back of the carriage.
- ➔ Uniformly slide carriage forth and back, simultaneously apply slight pressure to product by hand and push towards blade.
Based on the program setting, the slices are placed on the depositing table.
- ➔ If necessary, re-clamp product holder.

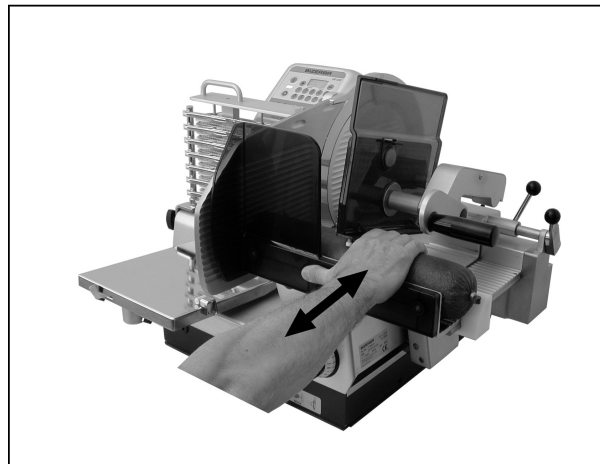


Fig. 17: Manual operation

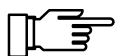
Automatic operation

- ➔ Set the carriage stroke and speed in automatic operation or change after start.
- ➔ Start <carriage drive>.
The carriage starts moving, the slices are placed on the depositing table based on program settings.
Drive is automatically turned off in the following instances:
 - Maximum stacking height or number of slices is reached
 - End of sliced products
 - End of program



Fig. 18: Automatic operation

- ➔ Once the slicing process is completed set slice thickness to "0".
- ➔ Switch off machine.



If the distance between the product holder and the blade is shorter than 60 mm, the product holder is force-guided and cannot be swiveled upwards.

To safely slice leftover pieces the end of the sliced product has to be cut off.

6.2 Inserting and slicing product with the VS12D-V

WARNING



Rotating blade!

Cut injuries

- Do not allow yourself to become distracted. Concentrate on the task in hand and avoid time pressure.
- During operation, do not reach into the path of the carriage.
- **Never** push product ends towards blade by hand.

6

CAUTION



There are spikes on the product holder!

Risk of injury.

- Use handle when working with product holder.
- Claws are lowered into a rest position.

- ➔ The machine is switched on, all functional parts are in a stop position.
- ➔ Disengage product holder using the locking lever, pull away from blade.

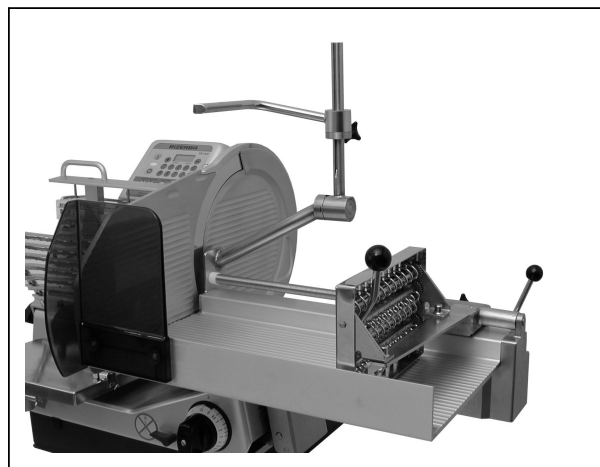


Fig. 19: Inserting the product

6

- ➔ Using the left hand, position product against carriage rear wall and push against holder.
- ➔ With the right hand, push lever of the holder downwards causing prongs to enter the product and holding it firmly.
- ➔ Transport product towards gauge plate.

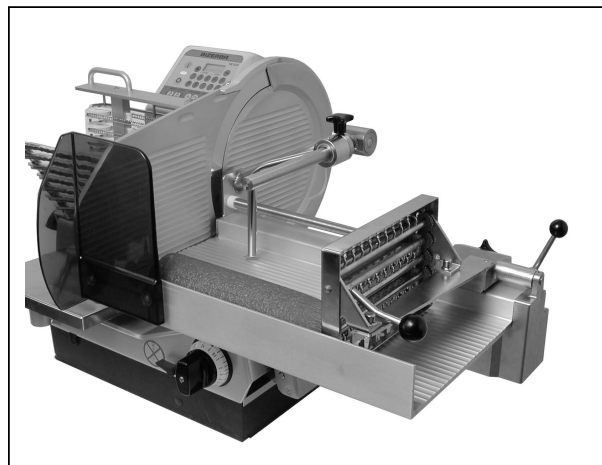


Fig. 20: Inserting the product

- ➔ Position product support against product.
- ➔ Set slice thickness at knob.
- ➔ Switch on machine.
Depositing program <Stacking 1 time> is the default setting.
- ➔ Select desired function on membrane keyboard.
Depositing table and depositing arm move towards their initial position.
- ➔ Set <carriage stroke> and <carriage speed> or change after start.

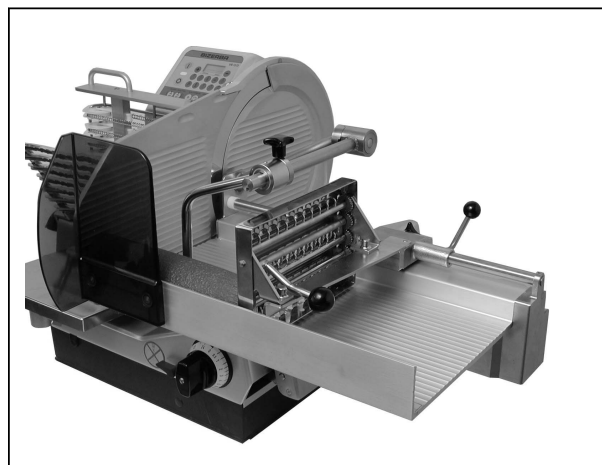


Fig. 21: Inserting the product

- ➔ Start <carriage drive>.
The carriage starts moving, the slices are placed on the depositing table based on program settings.
Drive is automatically turned off in the following instances:
 - Maximum stacking height or number of slices is reached
 - End of sliced products
 - End of program

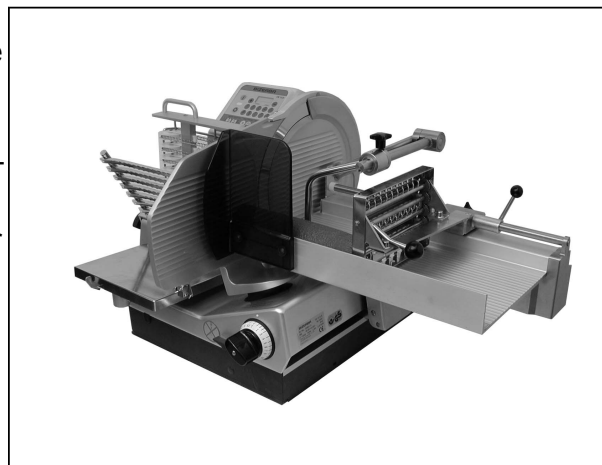


Fig. 22: Slicing the product

- ➔ Once the slicing process is completed set slice thickness to "0".
- ➔ Switch off machine.

6.3 Slicing with round platter (optional)

WARNING



The round platter is equipped with magnets to ensure a fast and easy mounting.

If the distance to the magnet is lower than 50 mm, pacemakers can be affected.

- People with pacemakers should consult a doctor before operating the machine.

Remove depositing table

- ⇒ Pull depositing table towards you until it stops, in vertical position lift up towards you and remove to the top.

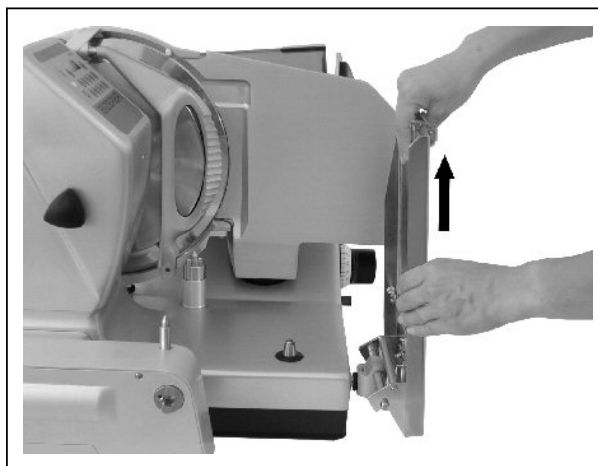


Fig. 23: Remove depositing table

Installing round platter

- ⇒ Install round platter in guide shaft from the top.
- ⇒ If necessary, turn until round platter is engaged.
Once the round platter is attached, the machine automatically switches to depositing program <Circular pattern> and the table moves to its initial position.

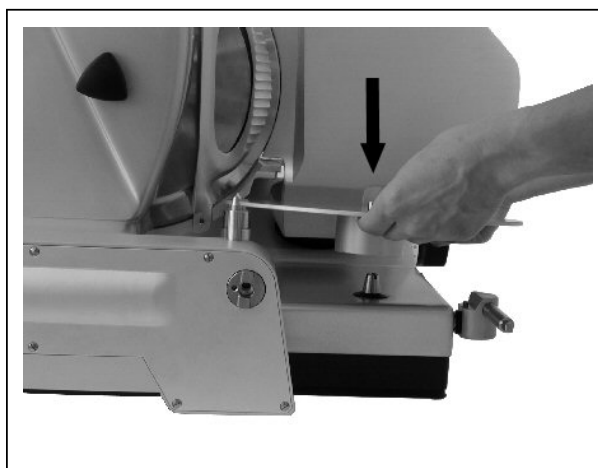


Fig. 24: Installing round platter

- ⇒ Load and slice product, see chapter 6.1 or 6.2.

Setting possibilities

⇒ In order to obtain a depositing pattern (see picture) the number of slices has to be increased accordingly.

Circular pattern depositing of rectangular products is only possible by using the round platter.



Fig. 25: Deposit on round platter

Standard pre-setting: Depositing program <Circular pattern> with 5 slices per circular pattern.

The number of slices can be changed to up to 99 slices per circular pattern and circle diameter.



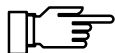
Depositing programs <Stacking 2 times> and <Shingling transversal> cannot be selected with the round platter placed on the machine.

7 Troubleshooting

7.1 Procedure

- ➔ Switch off machine immediately if untypical noises are heard or if there is a suspected risk of injury.
- ➔ Call the responsible Customer Service if you are unable to rectify the fault yourself.
- ➔ Please provide your Bizerba customer service point with the following details:
 - Machine type (see rating plate),
 - Machine number (see rating plate),
 - Error description.

This will facilitate preparations by customer service staff.



Should there be a stoppage and the problem cannot be corrected right away, food products have to be removed for protection in compliance with the maximum limit of 30 minutes for products to remain on the machine.

7

8 Maintenance

8.1 Preparation for cleaning



Clean thoroughly:

- Before putting into operation,
- Depending on use and application frequency,
- If extremely soiled, several times a day,
- After sharpening,
- after longer down times.

8

WARNING



Unprotected blade!

Coming in contact with the sharp blade can lead to serious injuries.

- Always wear cut-proof gloves when cleaning.
- Do not clean the surfaces of the blade when operating the machine!

- ➔ Switch off machine.
- ➔ Pull out power plug.
- ➔ Set slice thickness below "0" (black marking).



Fig. 26: Slice thickness below "0"

8.2 Removing components

WARNING

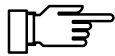


The round platter is equipped with magnets to ensure a fast and easy mounting.

For fast and easy installation, the remnant holder is fixed to the guiding shaft by means of a magnet lock.

If the distance to the magnet is lower than 50 mm, pacemakers can be affected.

- People with pacemakers should consult a doctor before operating the machine.

8

Do not place parts on top of each other to avoid mechanical damage.

Remove components as follows:

Depositing table

- ⇒ Move depositing table towards you until it stops, raise the depositing table to a vertical position towards you and remove vertically.

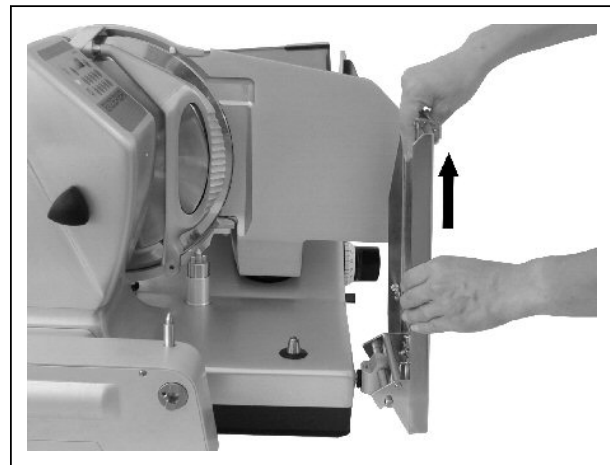


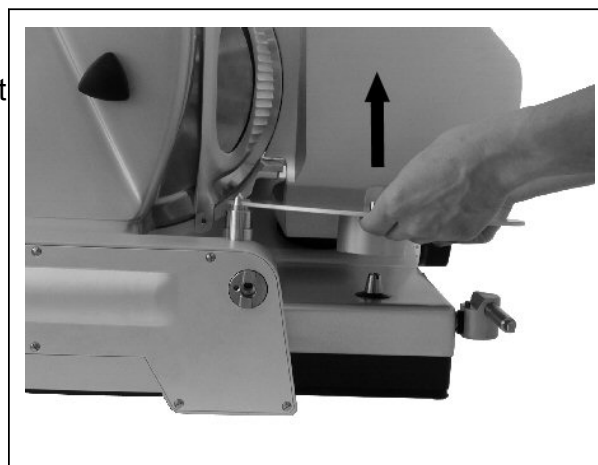
Fig. 27: Remove depositing table

Round platter (optional)

- ⇒ Lift round platter out of guide shaft and remove in upward direction

For quick and easy handling, the remnant holder is attached to the pusher guard by a magnet lock.

⚠ WARNING If the distance is less than 50 mm, pacemakers can be affected.



8

Fig. 28: Round platter

Depositing arm

- ⇒ Loosen three-square knob and pull the hub of the depositing arm out of the bearing to the left.

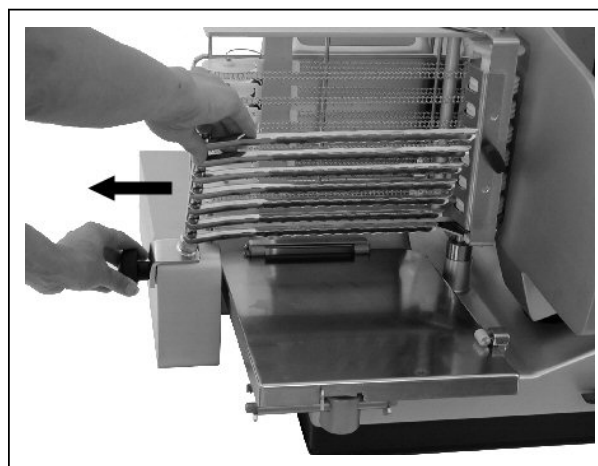


Fig. 29: Depositing arm

Chain frame

- ⇒ Using the right hand turn the feed roller to the left and hold it firmly.
- ⇒ Using the left hand lift the complete chain frame out of the bearing in the upward direction.
- ⇒ Put chain frame aside with rear side downward.

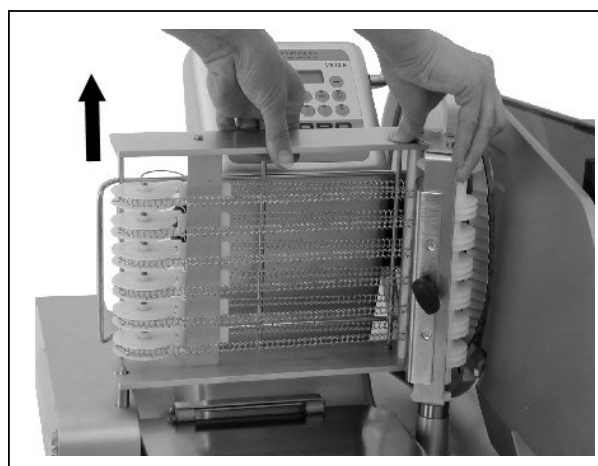


Fig. 30: Chain frame

Guide cam

- ⇒ Loosen the clamp handle on the frame and remove guide cam from between the transport chains.

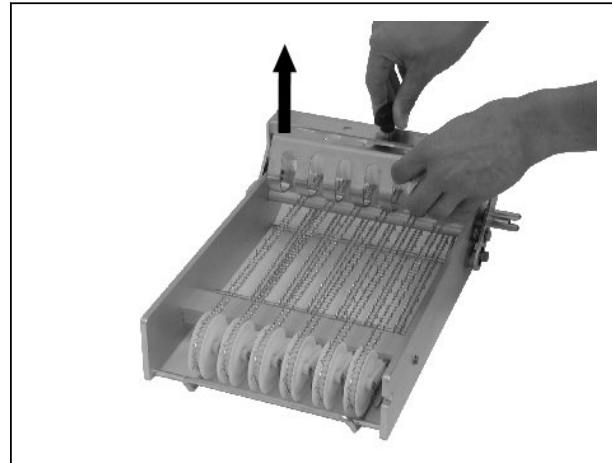


Fig. 31: Guide cam

Remnant holder plate VS12D

- ⇒ Using the handle, move product holder away from blade and tilt it up.
- ⇒ Push remnant holder plate out of magnetic lock and remove from pusher guard.

For quick and easy handling, the remnant holder is attached to the pusher guard by a magnet lock.

⚠ WARNING If the distance is less than 50 mm, pacemakers can be affected.

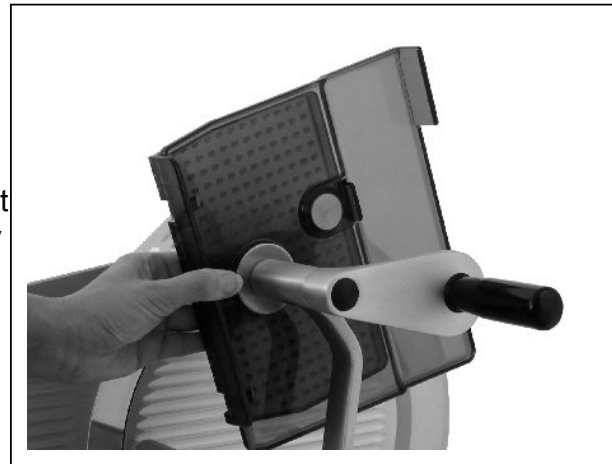


Fig. 32: Remnant holder plate VS12D

Product fixation device VS12D

- ⇒ Pull the product holder fixation as far as it will go towards the operator and pull off the guide shaft, moving it to the right.

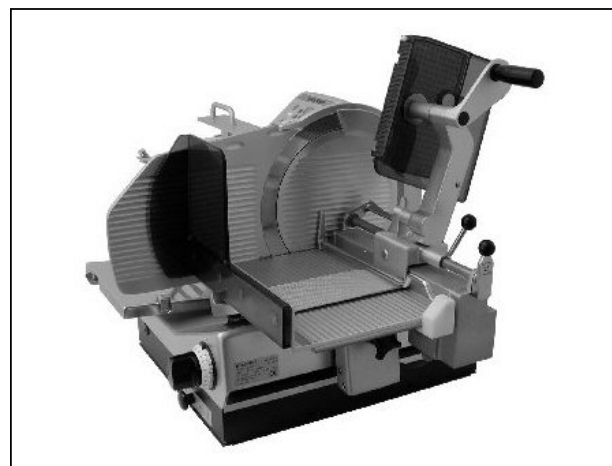
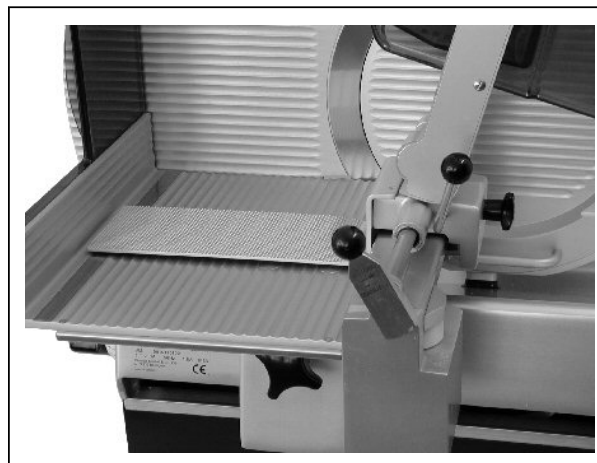


Fig. 33: Product fixation device VS12D

Support plate VS12D

- ➔ Loosen star knob on guide element.
- ➔ Remove support plate in an upward direction.
- ➔ Place the product holder on the carriage.



8

Fig. 34: Support plate VS12D

Product support VS12D-V

- ➔ Loosen star knob on guide element.
- ➔ Remove product support.



Fig. 35: Product support VS12D-V

Product holder, complete VS12D-V

- ➔ Loosen star knob.
- ➔ Remove complete product holder in upward direction.

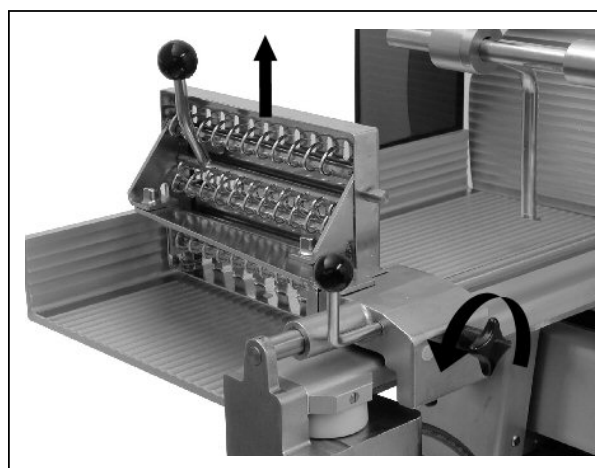


Fig. 36: Product holder VS12D-V

Carriage

- ➔ Turn out knob on carriage foot.
- ➔ Tilt the carriage to the outside.



Fig. 37: Tilt the carriage to the outside, VS12D



Fig. 38: Tilt the carriage to the outside, VS12D-V

Blade cover

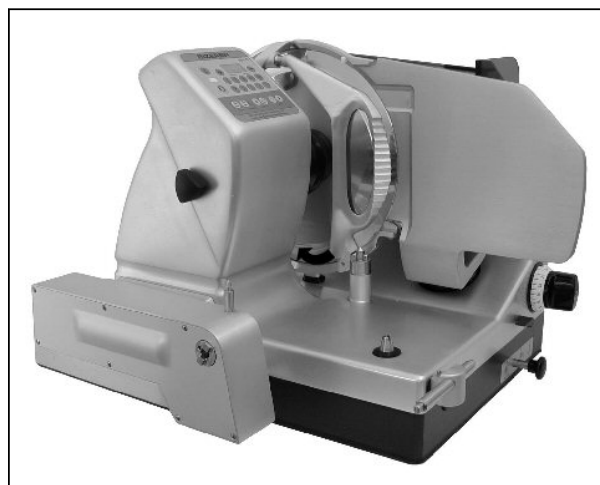
- ➔ Hold blade cover on handle with your right hand.
- ➔ Using your left hand loosen the fixing bolt by means of three-square knob and push the blade cover out of centering.
- ➔ Use your left hand to keep the cover held away from the blade and remove it.



Fig. 39: Blade cover

Deflector

⇒ Remove deflector from magnet lock and move away in arrow direction.



8

Fig. 40: Deflector

Now the machine is ready for cleaning.

8.3 Cleaning

CAUTION

Splash water!

If water gets into the machine it can damage electric components.

- Do not clean machine with a steam jet or similar device!
- Use only a moist, not wet, cleaning cloth.
- Cover the machine when the surroundings are cleaned with spray and/or pressurized water.

Removed parts

⇒ Clean removed parts in warm water using a soft cleaning agent. Leave to dry in the air.

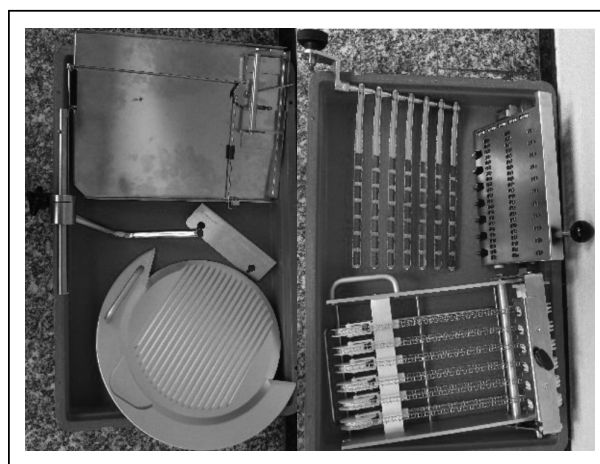


Fig. 41: Removed parts

Blade cleaning

- ➔ Press a wet disposable cleaning cloth against the blade surface and slowly wipe away from the center.
- ➔ Clean the back of the blade in the same manner.
- ➔ After this process, repeat using a dry disposable cleaning cloth.

8

Fig. 42: Blade cleaning

- ➔ Thread a moist disposable cleaning cloth into the front between blade and guard ring.
- ➔ Use your hands to turn the blade and the disposable cleaning cloth; while you are doing so, press the cloth lightly against the inside of the guard ring.



Fig. 43: Blade guard ring

Fixed machine parts

- ➔ Clean, rinse and sanitize all surfaces including deflector as per cleaning plan.



Fig. 44: Depositing area

- ⇒ Wipe gauge plate away from blade.
Never wipe towards the blade.



8

Fig. 45: Gauge plate

- ⇒ Wipe carriage. Leave surfaces dry in the
air.



Fig. 46: Carriage

VS12D-V

- ⇒ Clean gap with a brush.

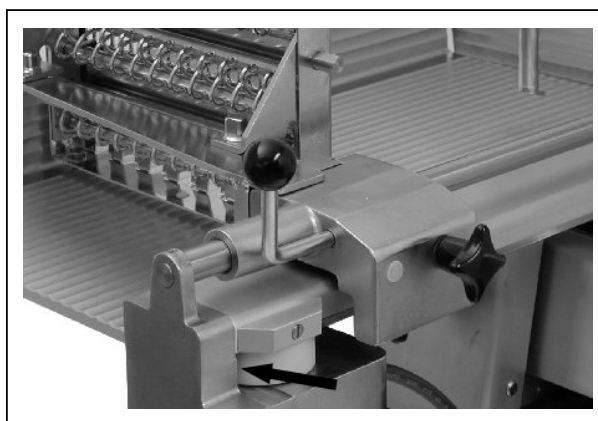

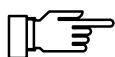


Fig. 47: Gap

8.4 Cleaning plan for slicing machines

Work steps	Recommended cleaning agents	Procedure	Cleaning devices	Notes
Preparatory measures		Close slice thickness, switch off machine, pull out power plug		
Disassemble all removable parts		in accordance with instruction manual		
Rough cleaning (not necessary for machines with Ceraclean)		Remove any product remnants manually	Plastic deflector, plastic spatula, brush	Start immediately after production has finished, if necessary, begin with the removed parts
Cleaning	2% P3-steril Contact time is approx. 15 minutes	after thorough pre-rinsing with water (max. 50°C, depend. on when grease can be easily removed)	manually, brush (not for slicers with Ceraclean), tub, disposable cleaning cloth	all disassembled and permanent parts of machine
			Manual spray device	* see comment
			Dish-washing machine	removed parts
Disinfect Additional measure	Use 0.5- 2% P3-alcodes in concentrate Application time according to product data sheet	or manually	Disposable cleaning cloth	Recommended application quantity 40-50 ml/m ²
		spray	Manual spray device	* see comment Add. safety: distance to surface when spraying, 0.30 m
Acid cleaning Additional measure (not necessary for machines with Ceraclean)	max. 3% P3-riksan max. 15 minutes contact time	manually, mechanically	Brush for removing lime residue	only if required for lime residue rinse directly after cleaning
		foam	Manual spray device	* see comment

Work steps	Recommended cleaning agents	Procedure	Cleaning devices	Notes
Rinse	Drinking water	Max. 50°C temperature depend. on when grease can be easily removed	Disposable cleaning cloth	other machine
			Water pipe Manual spray device	removed parts
Check		visually on optical cleanliness		
Drying		rub dry or leave to dry	Disposable cleaning cloth	Leave dismantled parts apart from one another to dry
Care Additional measure	Bizerba H1-Service-Oil	apply	Disposable cleaning cloth	Product-parts that touch products must be rinsed before commencing operations
Assembly		in reverse order like disassembly, see instruction manual		Personnel must have clean and disinfected hands
Precautionary measures	Cover the machine when the surroundings are cleaned with spray and/or pressurized water			



* Comment: Appropriate precautionary measures have to be taken to ensure that no damage is done to the environment!



The safety sheets and product sheets supplied with the cleaning and disinfectants must be read.



If cleaning agents are used that have not been recommended by the manufacturer, damage can be caused to the machine, which is no longer protected by guarantee.

The cleaning agent can be acquired from the BIZERBA customer services:

Description	Order No.	Packaging unit
P3-steril	50003250000	5 liters
P3-riksan	50003270000	5 liters
P3-alcodes	50003260000	5 liters
Clean Station	50003280000	
H1-Service-Oil	94008900022	400 ml

8 8.5 Preparing the machine for operation

Attach the components as follows:

Deflector

- ➔ Move deflector downward up to magnetic lock while observing exact positioning in recess of blade guard ring.



Fig. 48: Deflector

Blade cover

- ➔ Using your right hand hold blade cover on handle, tilt towards the blade and fix into position with square stud.
- ➔ Screw fixing bolts as far as they will go via the three-square knob.



Fig. 49: Blade cover

Carriage

- ➔ Tilt carriage.
- ➔ Using the handle screw into place on the carriage foot.



Fig. 50: Tilting carriage, VS12D

8

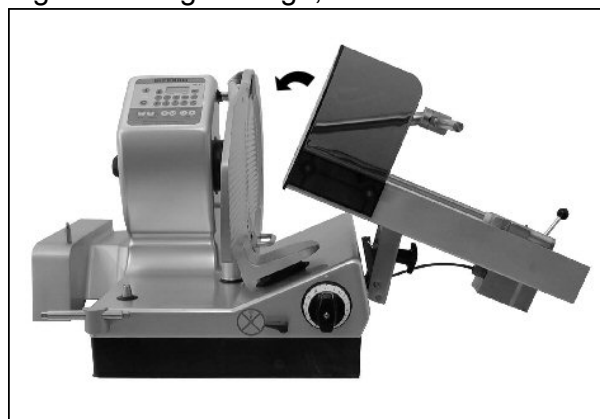


Fig. 51: Tilting carriage, VS12D-V

Support plate VS12D

- ➔ Insert support plate from top, screw it to guide piece with star knob screw.



Fig. 52: Support plate VS12D

8

Product fixation device VS12D

- ⇒ On the operator side, place product holder fixation device horizontally on to the guide shaft and move on guide shaft.

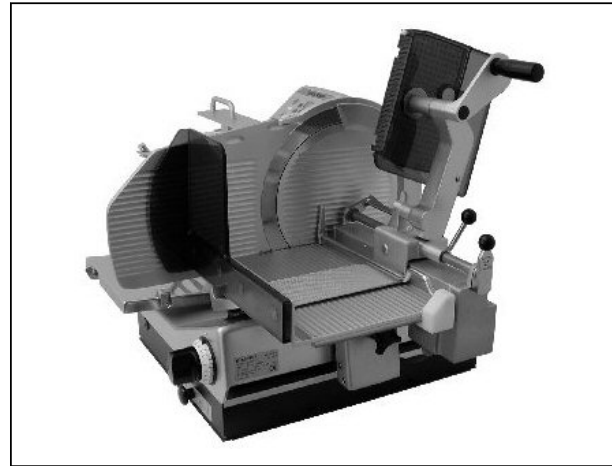


Fig. 53: Product fixation device VS12D

Remnant holder plate VS12D

- ⇒ Attach remnant holder plate to product holder by taking the fixation into account.

For quick and easy handling, the remnant holder is attached to the pusher guard by a magnet lock.

⚠ WARNING If the distance is less than 50 mm, pacemakers can be affected.

- ⇒ Place the product holder on the carriage.

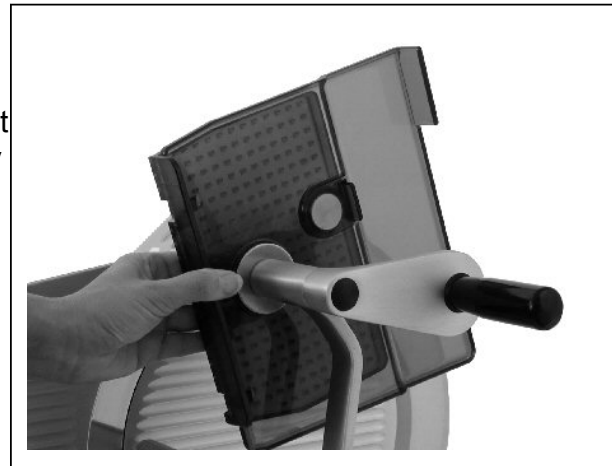


Fig. 54: Remnant holder plate VS12D

Product holder, complete VS12D-V

- ⇒ Install complete product holder to fixation from the top.
- ⇒ Screw tight with the star grip screw.

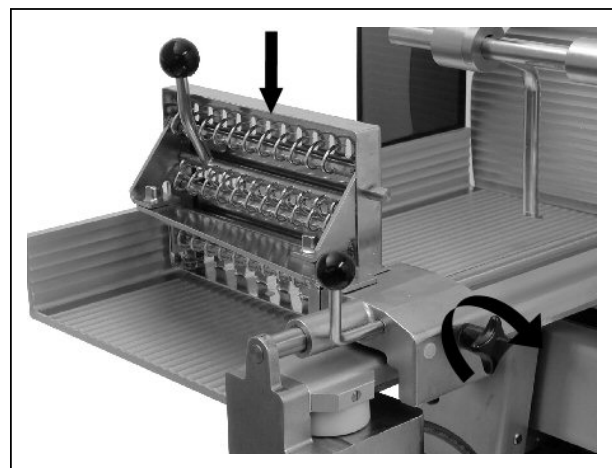


Fig. 55: Product holder VS12D-V

Product support VS12D-V

- ➔ Push product support onto guide piece, tighten both star knob screws firmly.



8

Fig. 56: Product support VS12D-V

Guide cam

- ➔ Install guide cam between the transport chains and tighten with locking handle.
- ➔ By turning the feed roller check if chains are mounted correctly.

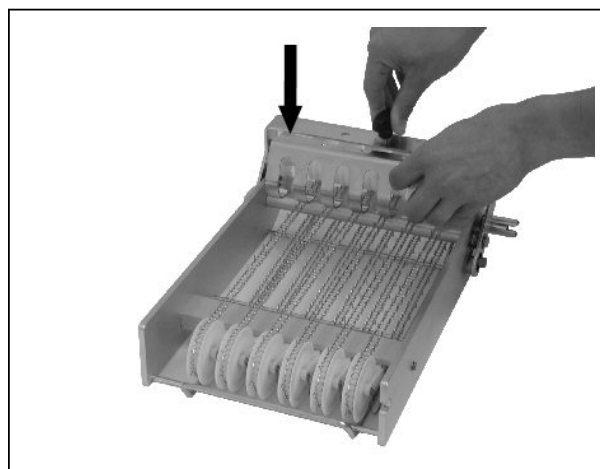


Fig. 57: Guide cam

Chain frame

- ➔ Install chain frame with swiveled in feed roller from the top in the holding fixtures and drive shaft.

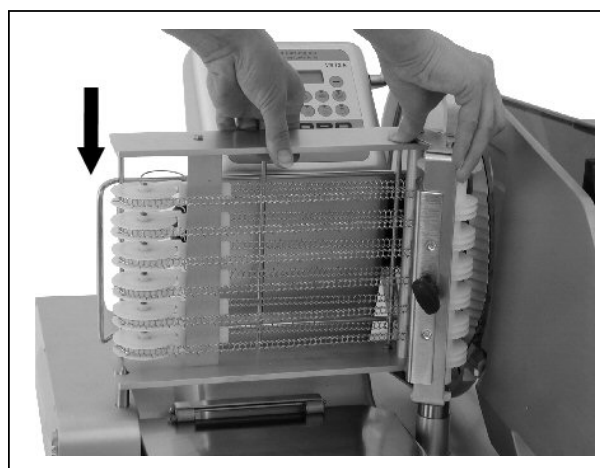


Fig. 58: Chain frame

Depositing arm

- ➔ Push depositing arm onto carriage shaft and turn until the hub catches the groove.
- ➔ Fasten with three-square knob.

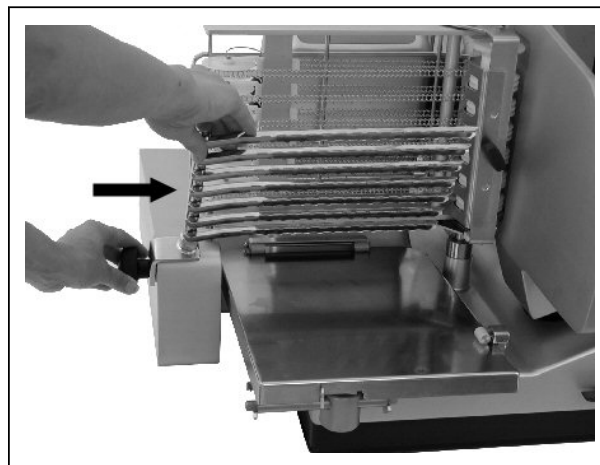


Fig. 59: Depositing arm

Depositing table

- ➔ Pull table guide towards you. From the top place depositing table in vertical position on supporting pin and swivel backwards.

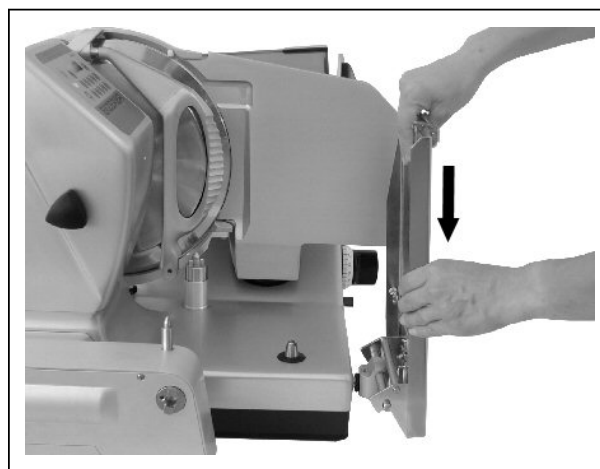


Fig. 60: Attaching the depositing table

Round platter (optional)

- ➔ Install round platter in guide shaft from the top.
The round platter is equipped with magnets to ensure fast and easy handling.
- ⚠ WARNING** If the distance is less than 50 mm, pacemakers can be affected.
- ➔ If necessary, turn until round platter is engaged.

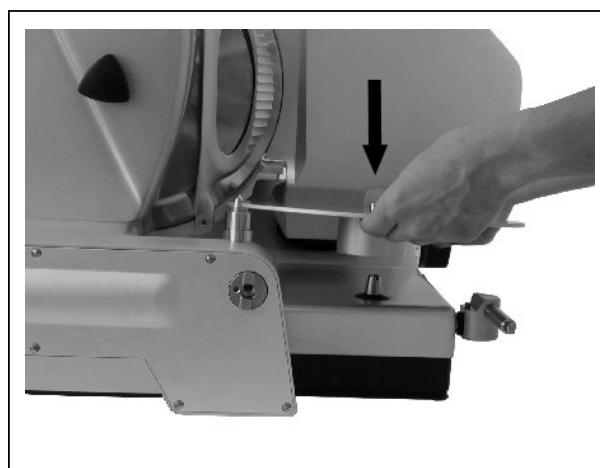


Fig. 61: Round platter

WARNING



Missing components!

The operator can only be protected from injuries and the machine protected against damage if all the components of the machine are assembled properly.

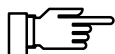
- Check if the machine is complete before it is re-started.
- Check if components are positioned correctly and firmly.
- Only use original Bizerba spare parts and accessories.

8.6 Blade sharpening

Re-sharpening is necessary if the slicing result is unsatisfactory.

The time intervals are dependant on the wear and tear of the blade and/or its operating usage as also the properties and conditions of the product.

8



If there is an annular gap greater than 6 mm between the blade and the guard ring, the effect of the sharpener deteriorates and the blade has to be replaced by Bizerba Customer Services.

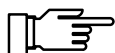
8.6.1 Sharpener

The sharpener identified by the machine number has been adjusted for this machine.

The device is fitted with a coarse sharpening stone and a finely grained honing stone. Dirty or greasy sharpening stones do not sharpen well.

- ⇒ Before sharpening, clean with brush and solving detergent.
- ⇒ If sharpening stones are worn, replace stones.

Replacement parts are supplied by Bizerba customer services.



When replacing, do not confuse sharpening and honing stones.

8.6.2 Preparation for sharpening

- ⇒ Remove parts and clean machine. See chapter 8.1 and the following.
- ⇒ Place paper felt or thin cardboard on carriage and cut off a few strips in order to entirely remove grease from blade.
- ⇒ Switch off machine.
- ⇒ Remove the paper felt.
- ⇒ Tilt deflector away from blade.

8.6.3 Attaching the sharpener

WARNING



Unprotected blade!

Coming in contact with the sharp blade can lead to serious injuries.

- Wear cut-proof gloves when cleaning and sharpening.
- Do not clean the blades when operating the machine.

8

- ➔ Unlock slice thickness limit, see chapter 5.4.
- ➔ Set slice thickness to "24" or open until stop.
- ➔ Set locking lever to **MANUAL** (VS12D).
- ➔ Set handwheel marking on sharpener to "0".
- ➔ Move carriage to relevant position.
- ➔ Mount sharpener to gauge plate from the top.

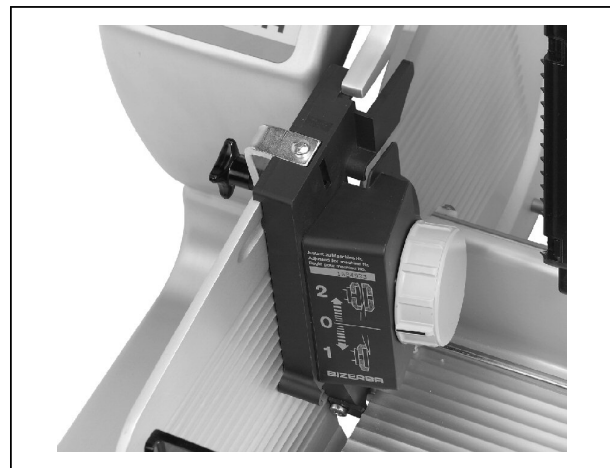


Fig. 62: Attaching the sharpener

- ➔ Push the sharpener and carriage towards the blade until the adapter contacts the front of the blade guard ring.
- ➔ Keep the sharpener in this position and use the star knob to screw it to the gauge plate.

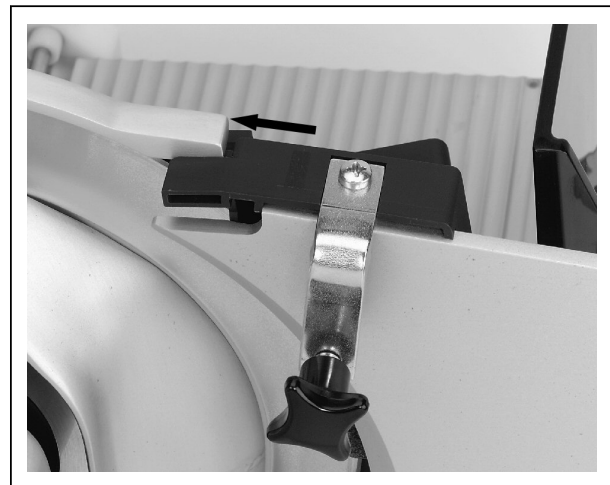


Fig. 63: Tightening sharpener

8.6.4 Sharpening

➔ Wear eye protection!

Hearing protection is recommended.

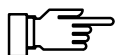
- ➔ Switch on machine.
- ➔ Set handwheel marking to "1".
The sharpening stone is engaged.
- ➔ Sharpen until right blade edge shows a burr.
- ➔ Set handwheel marking to "0".
- ➔ Switch machine off, wait until blade stops rotating.



Fig. 64: Handwheel marking

Checking burr:

- ➔ Using a pen or pencil, touch the right edge of the blade while moving the pen from inside to outside.



Burr must be noticeable, otherwise the sharpening procedure must be repeated.

8.6.5 Honing

- ➔ Start blade motor.
- ➔ Set handwheel marking to "2".
The honing stone is engaged.
- ➔hone until a honing bevel of about 0.5 - 1 mm can be seen on the right blade edge (after about 3-4 seconds)
- ➔ Set handwheel marking to "0".
- ➔ Switch machine off, wait until blade stops rotating.



Fig. 65: Handwheel marking

8.6.6 Removing sharpener

- ➔ Pull sharpener back after loosening the star grip screw and remove to the top.
- ➔ **Set slice thickness immediately to "0".**

8.6.7 Removing sharpening dust

- Slice thickness to "0"
- Power plug is pulled
- Wear cut-resistant gloves
- Blade cover removed

8

- ➔ Press dry disposable cleaning towel to blade surface and slowly clean from center to outside.
- ➔ Clean the back of the blade in the same manner.



Fig. 66: Blade cleaning

- ➔ From the front, insert a dry disposable cleaning cloth between the blade and the guard ring.
- ➔ Use your hands to turn the blade and the disposable cleaning cloth; while you are doing so, press the cloth lightly against the inside of the guard ring.



Fig. 67: Blade guard ring

Machine housing:

- ➔ Remove sharpening dust from the surfaces with either a dry disposable cleaning cloth or brush.
- ➔ If necessary, carry out a complete cleaning cycle.

⇒ Preparing the machine for operation. See chapter 8.5.

WARNING



Missing components!

The operator can only be protected from injuries and the machine protected against damage if all the components of the machine are assembled properly.

- Check if the machine is complete before it is re-started.
- Check if components are positioned correctly and firmly.
- Only use original Bizerba spare parts and accessories.

8.7 Care of machine, servicing, maintenance

- ⇒ The entire machine must be thoroughly cleaned based on usage, but at least twice a day.
- ⇒ Re-sharpen blade if necessary.
- ⇒ When necessary, clean or exchange sharpening stones. **Caution! Left-handed thread!**
- ⇒ Slightly lubricate ① product holder guide shaft and ② toothed bar of table guide once a week with oil from the accessories kit.

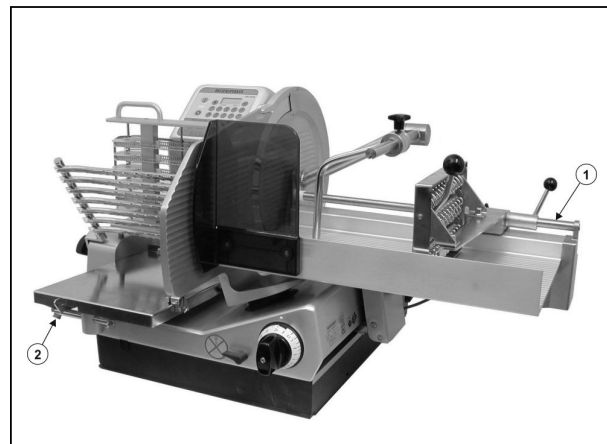


Fig. 68: Maintenance



At an annular gap of 6 mm between the blade and the guard ring, the sharpener no longer has a sharpening effect and the blade has to be replaced.

WARNING



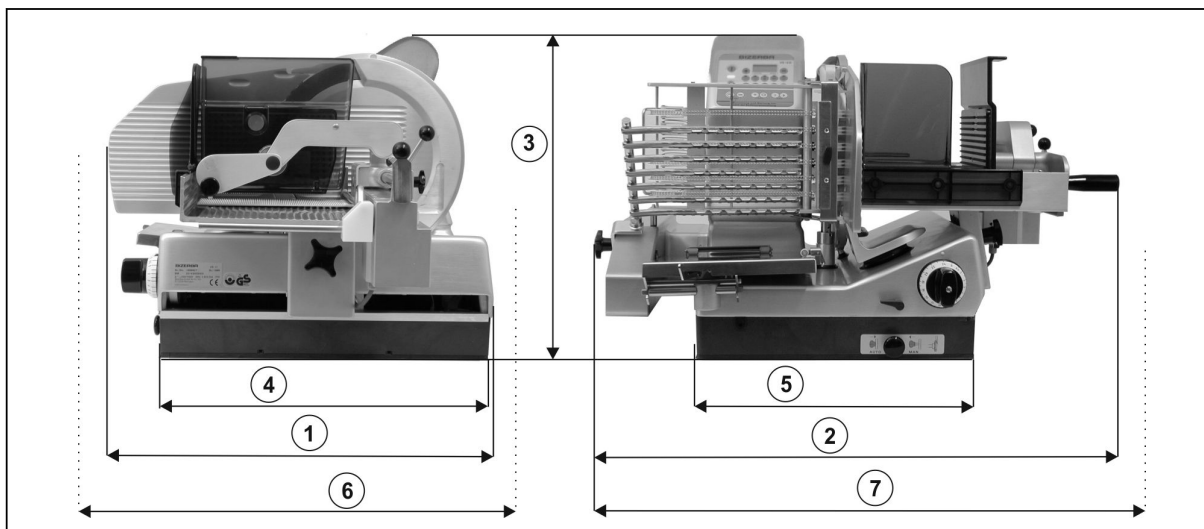
Changing the blade!

Severe injuries and damage to property.

- For safety reasons, the blade may only be changed by Bizerba customer service.
- Wear cut-proof gloves and shoes with toe caps.

9 Technical data

9.1 Dimensions VS12D



9

Fig. 69: VS12D, example

The machine is available in different versions. The figure shows an example:

Outer dimensions:

- ① Length = 620 mm = 24.4"
- ② Width = 795 mm = 31.3"
- ③ Height = 551 mm = 21.7"

Installation surface:

- ④ Length = 515 mm = 20.3"
- ⑤ Width = 430 mm = 16.9"

Work area:

- ⑥ Length = 800 mm = 31.5"
- ⑦ Width = 980 mm = 38.6"

Weight = approx. 71 kg = 70.76 kg

Blade diameter = 330 mm = 13"

Blade speed = 266 rpm

Number of carriage strokes = approx. 30 - 70 strokes/min

Product size, diameter	= min./max. 50/183 mm = 2"/7.2" with product depositing = 224 mm = 8.9" w/o product depositing
Max. product height	= min./max. 50 x 50/183 x 240 mm = 2" x 2"/7.2" x 9.5" with product depositing = 224 x 260 mm = 8.9" x 10.3" w/o product depositing
Slice thickness setting	= 0.5 to 8 mm = 0.02" to 0.32" infinitely variable, with product depositing = 0.5 to 24 mm = 0.02" to 0.95" infinitely variable, w/o product depositing
Types of current, voltages, power consumptions	= see rating plate
Depositing table	= 254 x 346 mm = 10" x 13.7"
Paper size 1/8 sheet	= 250 x 375 mm = 9.9" x 14.8"
Foil size	= 240 x 360 mm = 9.5" x 14.2"
Table travel	= 160 mm = 6.3"
Round platter (optional)	= 280 mm = 11.1"

9

9.2 Dimensions VS12D-V

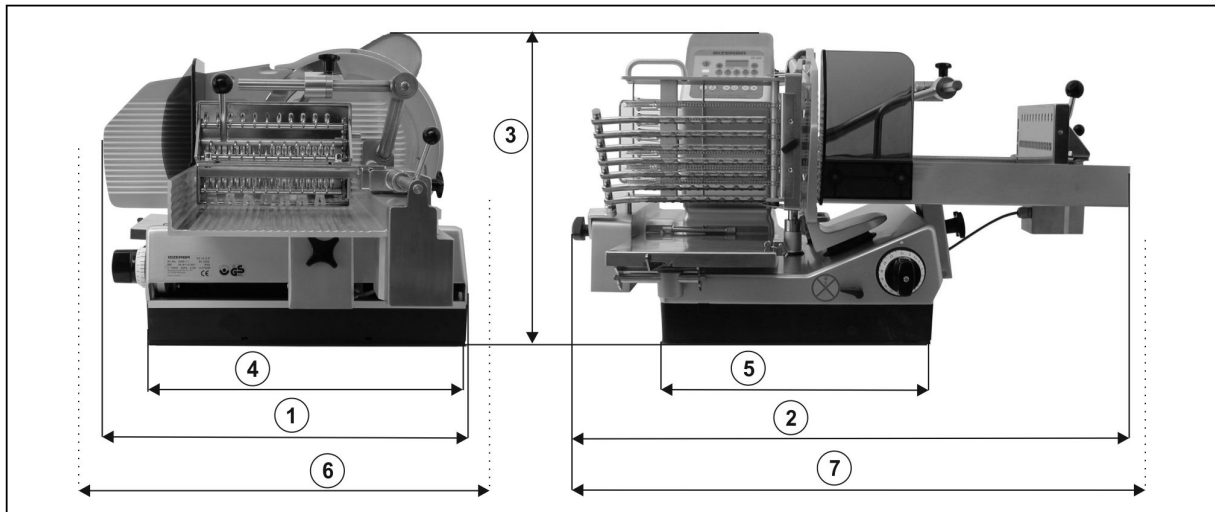


Fig. 70: VS12D-V, example

The machine is available in different versions. The figure shows an example:

Outer dimensions:

- ① Length = 630 mm = 24.8"
- ② Width = 980 mm = 38.6"
- ③ Height = 556 mm = 21.9"

Installation surface:

- ④ Length = 510 mm = 20.1"
 ⑤ Width = 430 mm = 16.9"

Work area:

- ⑥ Length = 800 mm = 31.5"
 ⑦ Width = 1,000 mm = 39.4"
 Weight = approx. 73 kg = 73.03 kg
 Blade diameter = 330 mm = 13"
 Blade speed = 266 rpm
 Number of carriage strokes = approx. 30 - 70 strokes/min
 Product size, diameter = min./max. 50/183 mm = 2"/7.2" with product depositing
 = 224 mm = 8.9" w/o product depositing
 Max. product height = min./max. 50 x 50/183 x 240 mm
 = 2" x 2"/7.2" x 9.5" with product depositing
 = 224 x 260 mm = 8.9" x 10.3" w/o product depositing
 Slice thickness setting = 0.5 to 8 mm = 0.02" to 0.32" infinitely variable, with product depositing
 = 0.5 to 24 mm = 0.02" to 0.95" infinitely variable, w/o product depositing
 Types of current, voltages, power consumptions = see rating plate
 Depositing table = 254 x 346 mm = 10" x 13.7"
 Paper size 1/8 sheet = 250 x 375 mm = 9.9" x 14.8"
 Foil size = 240 x 360 mm = 9.5" x 14.2"
 Table travel = 160 mm = 6.3"
 Round platter (optional) = 280 mm = 11.1"

9.3 Supply voltage**Technical data of power supply**

- **Mains supply**
Single-phase alternating current, see rating plate
- **Permissible mains voltage tolerance (static) normal**
At 100 to 240 V: +6% to -10% of nominal value
- **Mains frequency: 50 (60) Hz**
Permissible tolerance of mains frequency: +2% to -2% of nominal value
- Leakage current protective conductor max.: 3.5 mA

9.4 Ambient conditions

- **Surrounding temperature**
for operation and storage: -10 to +40°C (+14 to +104 degF)
- **Humidity**
Protection type IP 33. High air humidity and condensation can result in damage to the machine.
- **Relative humidity**
for operation and storage: 90 % (condensation of the unit is not permissible)
- **Air convection**
Free air convection must be able to form around the device in order to avoid over-heating.
- **Required lighting**
500 Lux

Appendix

Declaration of conformity

Declaration of conformity for plastic materials with direct food contact

Hauptverwaltung Balingen
P.O. Box 10 01 64, 72301 Balingen
Wilhelm-Kraut-Straße 65
72336 Balingen, Germany

BIZERBA



Declaration of conformity

We hereby declare that the design of the machine described below

Description:	Slicer
Type:	VS12D VS12D-R VS12CD VS12D-V VS12D-V/R

complies with the applicable requirements of the following EC directives:

Machinery Directive	2006/42/EC
Electromagnetic Compatibility Directive (EMC)	2004/108/EC

Authorized person for putting together the relevant technical documents:

Berthold Roller, Quality Management, Bizerba GmbH & Co. KG

The basis for the declaration of conformity is the contract documents (Bizerba purchase order documents).

In the event of a modification to a machine of the above description that is not coordinated with Bizerba or not carried out by Bizerba, this declaration loses its validity.

Date:

28 Mar 2013

Signature of manufacturer:

ppa. 

Title of signatory:

Andreas W. Kraut
Chairman of the Executive Board
Chief Executive Officer (CEO) & Shareholder
Bizerba GmbH & Co. KG

Declaration of conformity for plastic materials with direct food contact

We herewith declare that the materials used in the following machine

Description:	Slicer
Type:	VS12 (all variants) VS12D (all variants)

are in conformance with the general requirements of the following directives and laws in the valid version at the time of issuance of this declaration:

- Regulation (EU) No. 1935/2004 on materials and articles intended for contact with food
- Regulation (EU) No. 10/2011 on materials and articles made of plastic intended for contact with food

For the plastic parts used which, when properly used, can come into contact with food, laboratory tests were performed by a certified test laboratory. Both the total migration and the specific migrations are below the legal threshold values.

The materials and raw materials used conform to regulation (EU) No. 10/2011.

Specifications on proper use or limitations:

- Type(s) of food that may come into contact with the materials:
Meat, sausage, fish, cheese, vegetables, fruit, bread
- Handling duration and temperature when in contact with food:
Maximum 30 minutes at max. 40°C
- Ratio between the area coming into contact with food and the volume, used to determine the conformity of the material or article:
6

Functional barriers made of plastic are not used in the specified machine.

Information on suppliers or preliminary suppliers can be provided on request.

Date:

22 Jul 2011

Signature of manufacturer:

ppa. 

Title of signatory:

Andreas W. Kraut
Chairman of the Executive Board
Chief Executive Officer (CEO) & Shareholder
Bizerba GmbH & Co. KG