

Data Sheet

GSP HD i *Illuminated safety package*

GSP-SBR HD i *safe blade removal with Illuminated safety package*

BIZERBA

In the GSP illuminated safety series, operator protection is the top priority. 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** and **semi-automatic** operation.



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

U.S. Patented Safety Illumination
US 9,827,689 B2

Food Service

Semi-automatic with Manual Assist Models:

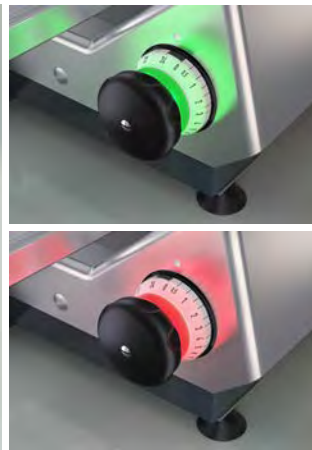
- GSP HD i - 90
- GSP HD i - 150

Safe Blade Removal Models:

- GSP-SBR HD i - 90
- GSP-SBR HD i - 150



GSP HD i-90 Illuminated Safety Package
Features 3.5" wide x 9.13" high Thumb Guard



GSP HD i-150 Illuminated Safety Package
Features 5.8" wide x 11.25" high Thumb Guard



Award winning - illuminated slice thickness dial provides at-a-glance and visually clear information about the device modes: 1) Green light: closed slice thickness, the blade is motionless and ready to be unplugged for cleaning. 2) Red light: open slice thickness, the blade is in operation. 3) Flashing Red light: open slice thickness, the blade is exposed. Our safety package avoids risks at every stage of the slicing process.

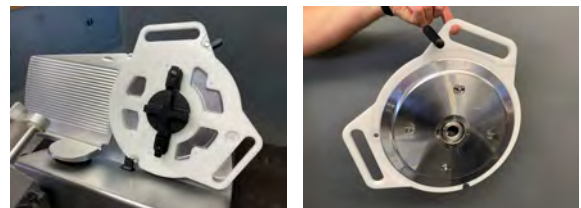
GSP HD series slicers are certified to the NSF/ANSI Standard 8-2018

Best blade 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
- Accurate slicing on meats and even the most demanding cheese products over a wide temperature range
- Blade and removal tool dishwasher safe

Safe Blade Removal Tool



Patent Pending Safe Blade Removal Locking Tool

HYGIENE | SAFETY | ERGONOMIC DESIGN | ENERGY EFFICIENCY FEATURES

- Energy Efficiency: Emotion intelligent motor control, motor adapts its performance to the resistance of the product, 1/2 HP+
- Blade speed: 255 r.p.m.
- 3-Speed, semi-automatic drive system
- 3-Stroke Lengths: long, medium, and short
- High Yield: Operating time, designed for permanent operation, 24 hours
- High Yield: **Food Fence** holds product in place during automatic slicing, **included**
- High Yield: **Debris Deflector** mounted on backside of blade is permanently mounted and held in place with magnet, **included**
- High Yield: Rear mounted, heavy-weighted lift arm, **handle** and remnant holder, **included**
- Better Yield: **Food Tray, NSF, included**
- High Yield: Unique carriage-shifting design allows for the smallest end pieces, increased product yield
- High Yield: 11.4" wide product carriage for increased capacity
- High Yield: heavy-duty, 3 lb. blade knife cover
- High Yield: Precision machined pencil-point-grooves on gauge plate, blade cover and carriage to reduce friction, for better looking product
- Interlock: No-volt release
- Interlock: Shut off in slice thickness knob
- Interlock: Adjustable blade shut off settings: 15, 30, 45 seconds or off
- Interlock: Carriage and gauge plate lock during the cleaning process
- Interlock: Forced start with slice thickness knob below zero
- Operator Safety: 3.5"W x 9.13"H x 2.6"D or 5.8"W x 11.25"H x 2.6" D thumb guard wall for maximum protection
- Operator Safety: 360° blade enclosure, no exposed top gaps in permanent ring guard
- Operator Safety: Zero blade exposure during the cleaning process
- Operator Safety: Front mounted controls
- Operator Safety: The ability to adjust both the speed and the stroke of the carriage "on-the-fly" will speed up your operation
- Operator Safety: Manual slicing mode, Servo-motor provides assistance to operator by decreasing slicing effort, reduces operator fatigue during manual slicing mode
- Operator Safety: Low profile carriage for easy loading of heavy product
- Operator Safety: Side lift arm for easy cleaning under slicer
- Food Safety: One piece anodized aluminum construction on base, gauge plate, carriage, thumb guard, and blade cover
- Food Safety: Non-removable carriage system for faster cleaning and sanitizing
- Removable remnant holder/pusher plate has 306 holding points to hold product, removable without tools for cleaning, dish-machine safe
- Food Safety: Double-sided seal between blade knife and housing, no gap for food to collect, better hygiene
- Food Safety: UL157 dairy grade seals and gaskets used to seal against water and food debris, no silicone used under seals, better hygiene
- Food Safety: Liquid and debris diversion from all control surfaces
- Food Safety: Remote blade sharpener does not collect food debris during operation and is dishwasher safe for improved safety and hygiene, sharpener storage kaddy, **included**
- Food Safety: One piece carriage with seamless thumb guard for highest hygiene standards, no slotted-screw heads used to attach thumb guard
- One Year Warranty: On-site, labor and parts

Fact Sheet

GSP HD i | GSP-SBR HD i

The Bizerba premium gravity feed slicer sets worldwide standards in terms of hygiene, safety and energy efficiency. Thanks to its intelligent motor control the slicer is highly energy efficient. Extremely powerful in manual and semi-automatic operation.



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

Specifications	Facts	Details
Dimensions		
Installation area (L x W x H)	GSP HD i-90: 28.5" x 22.5" x 24.7" GSP HD i-150: 28.5" x 22.6" x 23.9".	
Maximum dimensions (L x W x H)	GSP HD i-90: 31.7" x 35.4" x 24.7" GSP HD i-150: 31.9" x 35.7" x 23.9"	
Electrical data		
Power consumption	120 V / 60 Hz / 1-PH , 2.6 A	Single-phase altern. current with Emotion®
IP rating	IP33	
Performance data		
Product size	Height: 126 mm / 5.0" Width: 290 mm / 11.4" Round: Ø 202 mm / 8.0"	
Slicing performance	30 - 75 slices per minute Stroke lengths: long, medium, short	
Slice thickness	0 - 24 mm / 0 - 0.9" 0 - 3 mm / 0 - 0.1"	Infinitely adjustable Fine adjustment
Blade diameter	330 mm / 13.0" Permanent Mount or Removable Blade	
Blade speed	255 rpm	
Blade position	40° angle	
Carriage angle	25°	
Housing base, carriage, gauge plate, blade cover materials	Anodized aluminum Plastics	
Packaging data		
Dimensions (L x W x H)	820 x 700 x 823 mm / 32.3" x 27.6" x 32.4"	
Weight	approx. 50 kg / 110.4 lb approx. 57 kg / 125.7 lb	with packaging
Options		
Vegetable food chute	7"dia x 12"L (178 x 350 mm), 3 lb (1.36 kg)	stomper
Leg extension	Set of four, 4" high leg extensions	
Slicer table	31.5 high and 27.5" high slicer table stands	
Grooved blade	13" grooved vacuum release cheese blade (GRVB/GCB)	
Service maintenance	SlicerGard Full Service Contracts available from 12-60 months	
High Fence	An optional, extra 1.0" or 2.75" high food fence	

Model #: __GSP HD i-90 __ GSP-SBR HD i 90 | __GSP HD i-150 | GSP-SBR HD i 150

C.S.I. Division 11 | Section 4000

Project Name: _____ AIA # _____

Location: _____ SIS # _____

Item Number: _____

Quantity: _____

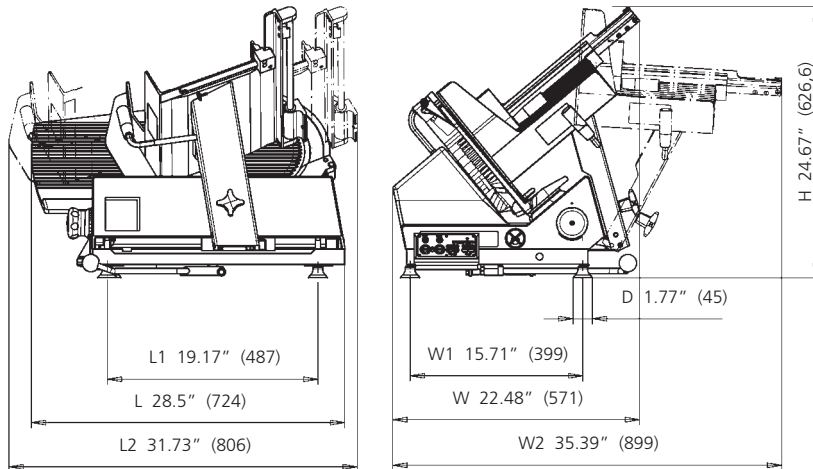
BIZERBA

DETAILS & DIMENSIONS:

Symbols



GSP HD i-90 | GSP-SBR HD i 90



Remote sharpener, better food safety



GSP Food tray, better food transfer, more hygienic



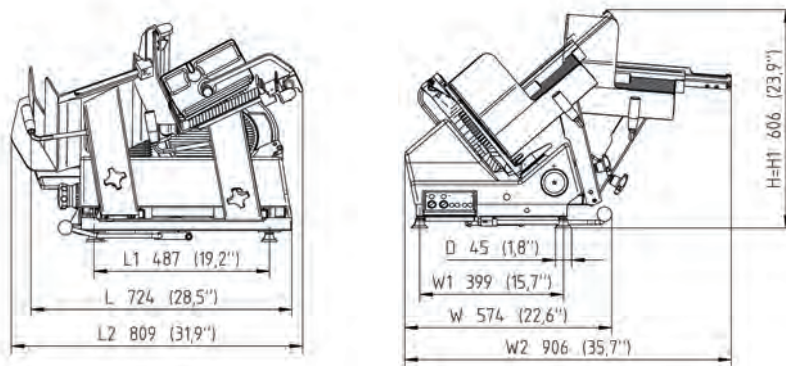
Blade Sharpener Storage Kaddy



Food tray, GSP TRAY-D, included, GSP HD I 90 shown on optional SLICER-STAND-315.



GSP HD i-150 | GSP-SBR HD i-150



Closed base, easy to clean



Warranty

The GSP HD i Safety 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, com-pensatory, 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.
 1804 Fashion Court
 Joppa, MD 21085
 USA
 Tel. Office +1 732 565-6000
 Tel. Service +1 732 565-6001
 Fax +1 732 819-0429
 us.foodservice@bizerba.com
 www.bizerba.com

Bizerba Canada Inc.
 6411 Edwards Blvd.
 Mississauga, Ontario L5T2PT
 Canada
 Tel. +1 888 240-3722
 French Tel. +1 877 699-2199
 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