

Meat Slicer



We have knives, sharpeners, pushers, grips, and many more parts for Bizerba Slicers.

This image is only for reference and not affiliated with manufacture.



Turkey



Flank Steak

Meat Slicer

13-inch Blade

Edge has been hardened to ensure a long-lasting construction

Aluminum Construction

Durable body that is resistant to rust

Remote Sharpener

Attaches to blade and sharpens quickly in between uses

Debris Deflector

Stops debris from clogging up the blade between slicing sessions

Safety Indicator Light

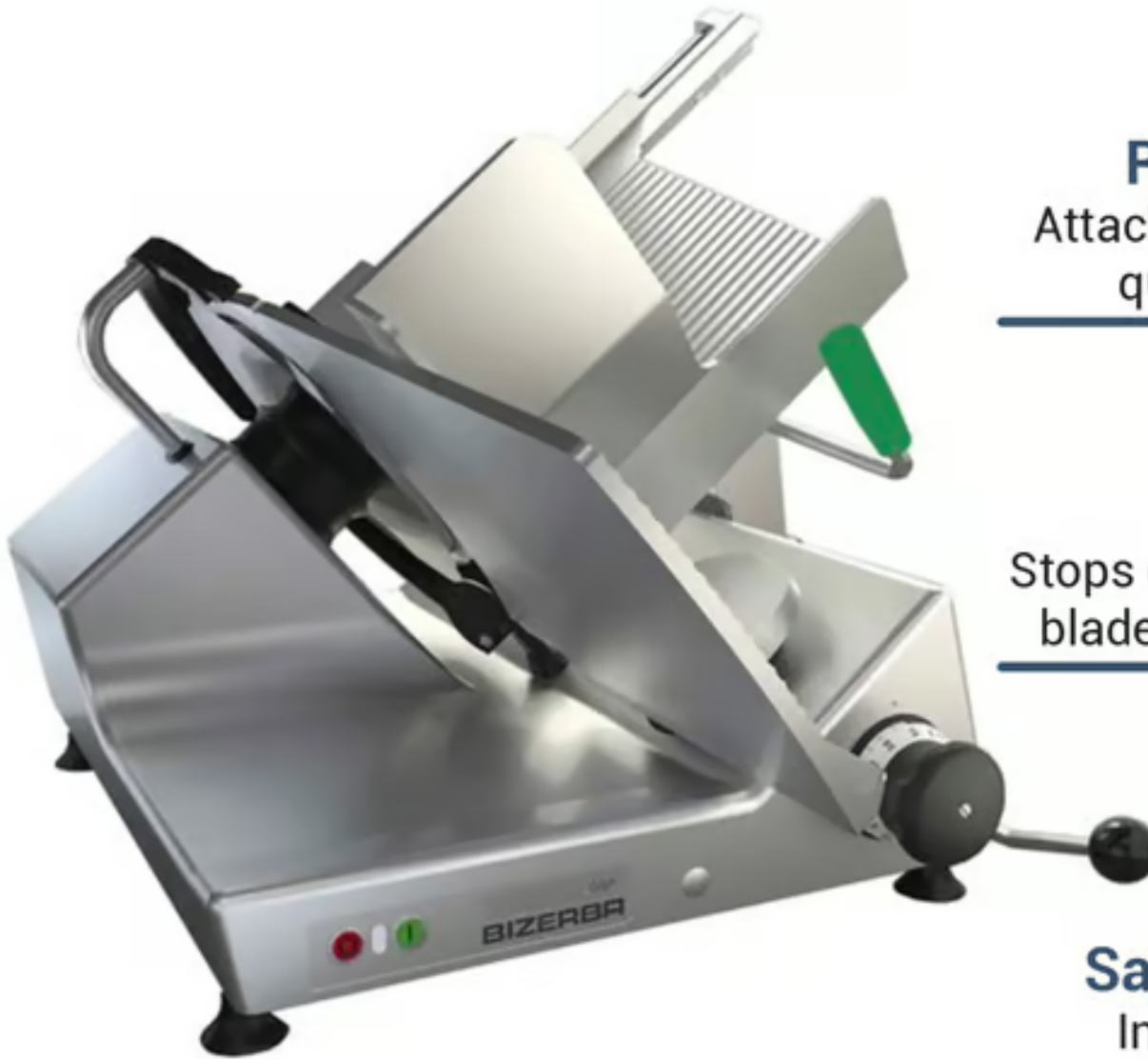
Informs operators when unit is safe to clean

Low-profile Design

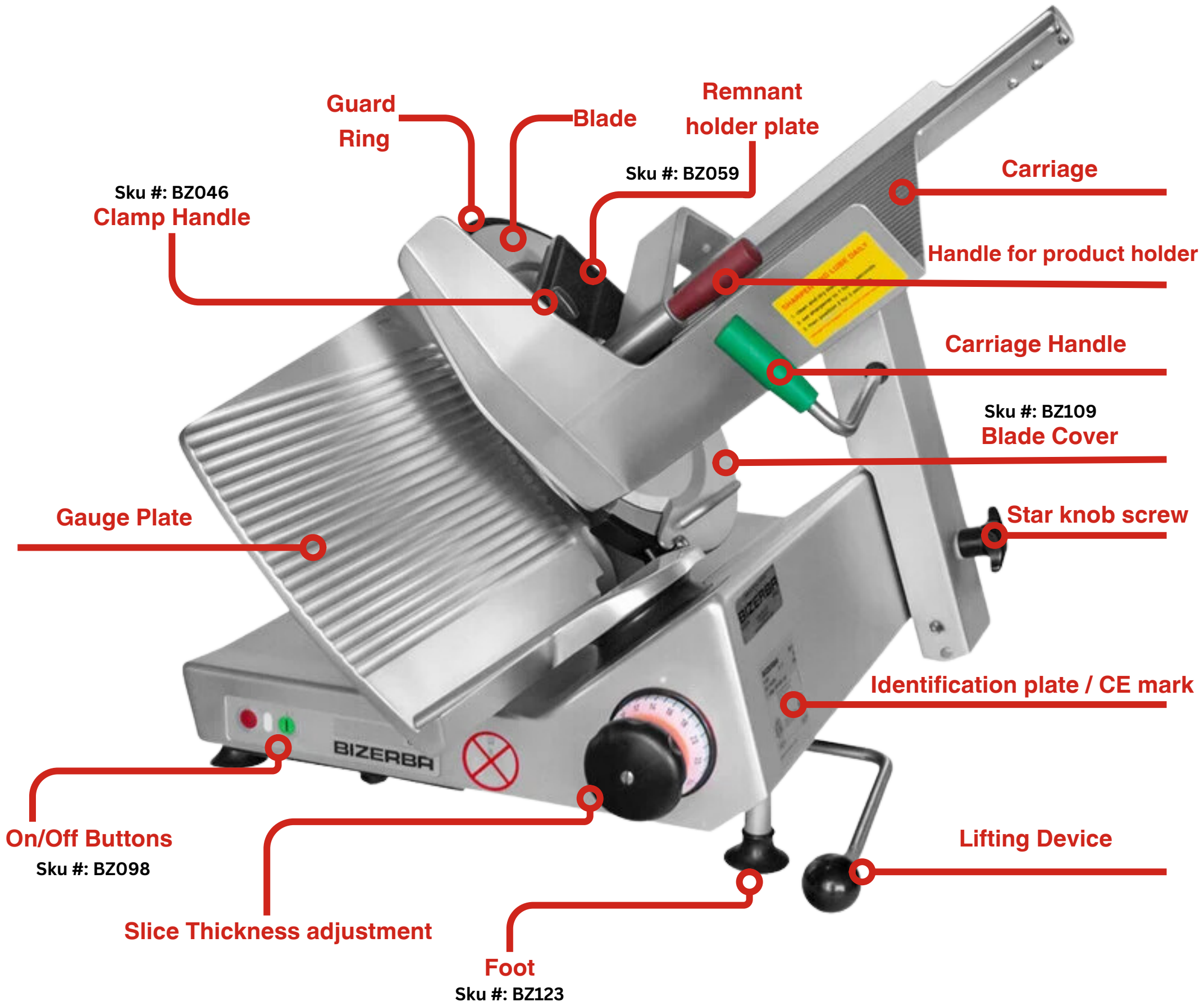
Allows unit to sit on countertops in view of customers

Pusher-plate

Combined with thumb guard to insert material to be sliced

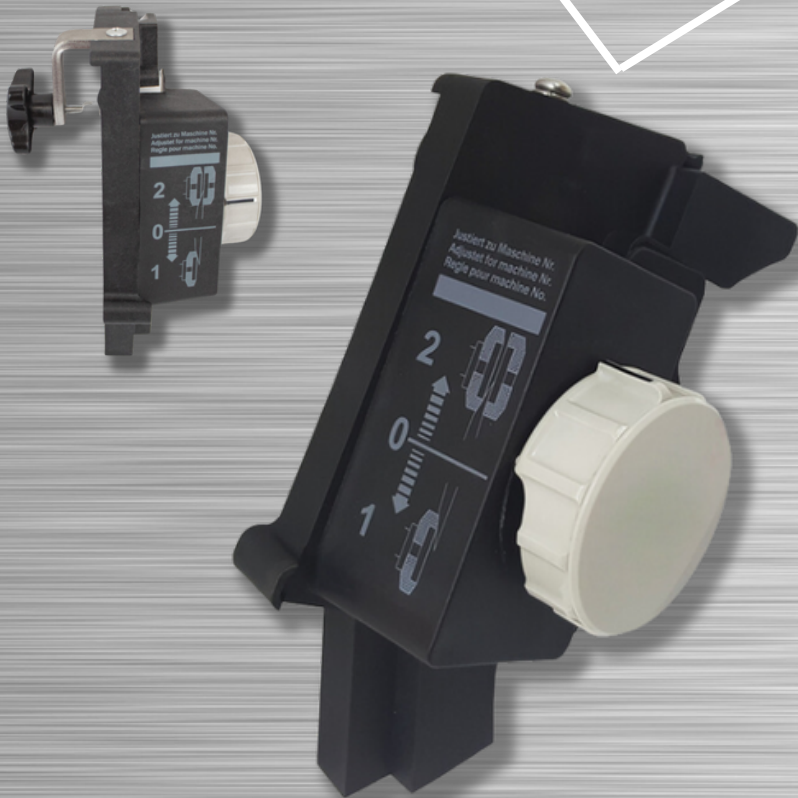


Meat Slicer



Sharpener

Sku #: BZ059/BZ092A



Remnant Holder



Sku #: BZ059

**sharpening and
Truing Stone**



Sku #: BZST-1

Slicer Knife

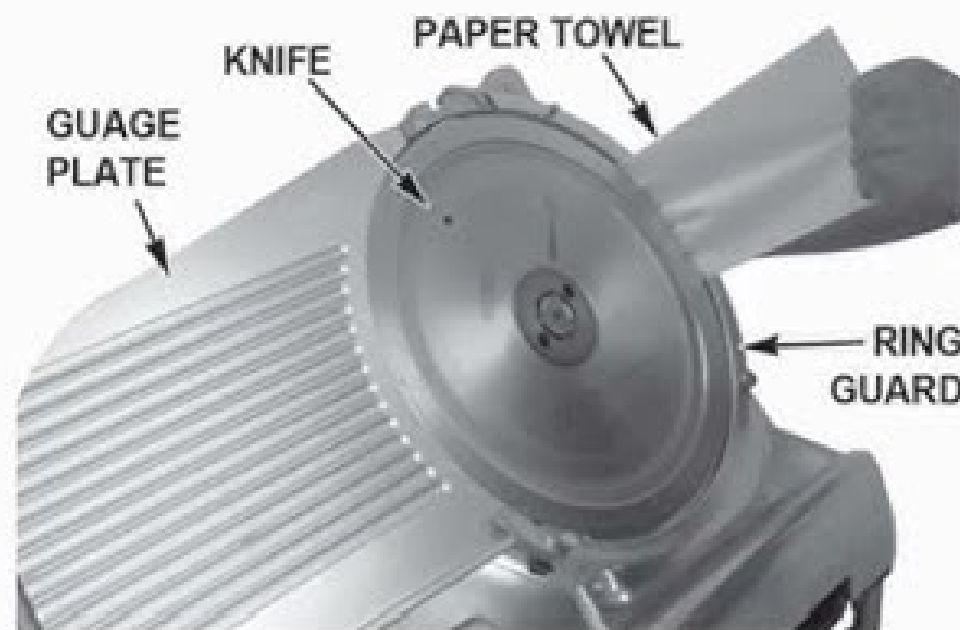
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Remove the top knife cover



Clean knife with moistened paper towel

Slicer Knives: GSP Models

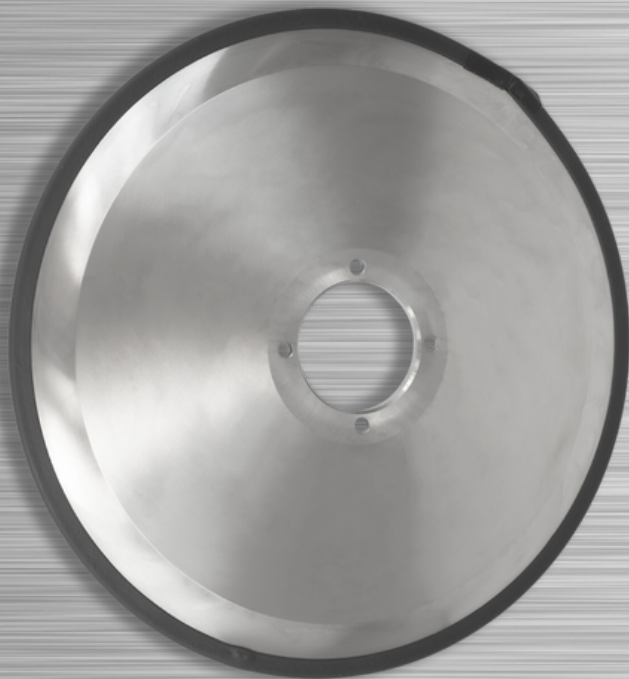
Sku #: BZK-4



Sku #: BZK-4HC



Sku #: USK-1



Sku #: BZ109



Knife Cover

What Does A Meat Slicer Do?

Steaks



Ham



Turkey



The meat slicer is a versatile kitchen tool designed for safety and functionality, enhancing efficiency and productivity in food preparation. It can continuously cut cheese and meat, with features that simplify the cleaning process at the end of the day. Equipped with a zero-exposure knife design, innovative interlocks, and a no volt release system, this slicer prioritizes safety by reducing the risk of accidents. The slicer can slice foods up to 1" thick, with an adjustment knob for easy slice size selection and a double action indexing cam for precise slicing. Its carriage can accommodate foods up to 12" wide by 7 1/2" high, allowing for slicing of various items from large hams to salami and pepperoni. Additionally, the slicer features a top-mounted borazon stone sharpener that hones and sharpens the blade in as little as 5 seconds, ensuring optimal cutting performance.



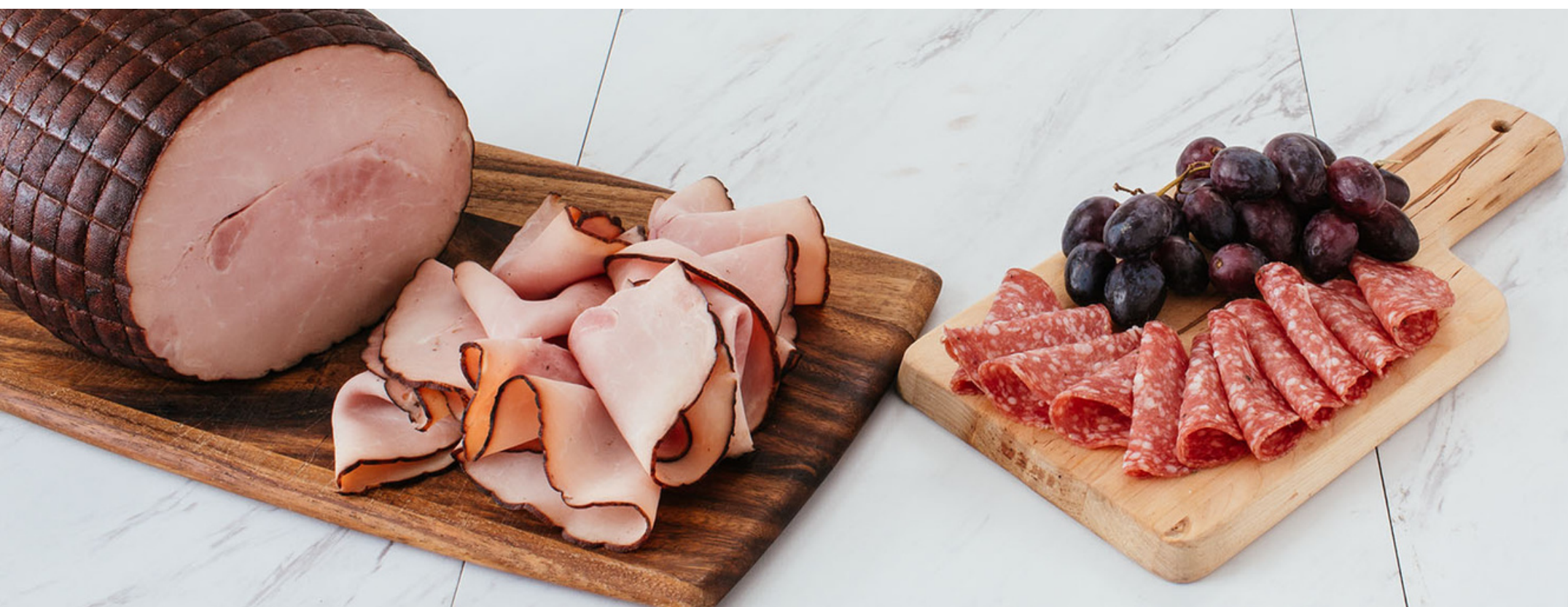
Bizerba Meat Slicer

Model: GSP Series ([Click Here To Open Brochure](#))

The Bizerba GSPHIW-90 deli slicer is a robust kitchen tool made of seamless anodized aluminum, perfect for heavy-duty use in commercial kitchens. Featuring a 25-degree inclined carriage and a 40-degree feed chamber, this slicer makes loading and cutting meat easier with its 13-inch chromium-coated blade. The blade, with a 60-62 Rockwell edge, can rotate between 160 and 300 RPM, producing slices up to 24 millimeters thick, adjustable via the front panel. Equipped with a scale capable of measuring up to 63/5 pounds, this slicer alerts users when the desired weight is reached and has a debris deflector to keep surfaces clean. Users can easily maintain the blade sharpness with the spring-loaded blade sharpener, making the Bizerba GSPHIW-90 deli slicer a convenient and efficient kitchen essential.



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... GSP HD i 90 series – automatic safety slicer ...

Award winning - safety illuminated dial!

- Variable 3-Speed, automatic drive system
- 3 Stroke Lengths, easily adapts to changing menu
- Energy Efficiency: Emotion intelligent motor control, motor adapts its performance to the resistance of the product, 255 r.p.m.
- High Yield: Operating time, designed for permanent operation, 24 hours
- High Yield: Unique carriage-shifting design allows for closer slicing resulting in the smallest remnant-end pieces, increased product yield
- High Yield: Food Fence holds product in place during automatic slicing, included
- High Yield: Product Deflector, magnetic lock, permanently mounted, included
- High Yield: Rear mounted, heavy-weighted lift arm with heavy duty meat grip, removable pusher plate, and remnant holder with 306 holding points, dish-machine safe
- High Yield: Food tray, GSP-TRAY-D, included
- High Yield: Widest 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, better looking product
- Safety Interlock: Carriage Tilt and Gauge Plate lock, the cleaning process
- Safety Interlock: No-volt release
- Safety Interlock: Shut off in slice thickness knob
- Safety Interlock: Adjustable blade shut off settings: 15, 30, 45 seconds or turn-off
- Safety Interlock: Forced start with slice thickness knob below zero
- Operator Safety: Slicer Installation, Start-up and Training, Included
- Operator Safety: Illuminated index slicing dial, at-a-glance machine status:
 - green - safe to unplug and safe for cleaning
 - flashing red - blade exposed, close gauge plate before cleaning
 - solid red - proceed with caution, ready to slice
- Operator Safety: Green push-handle on carriage, safe slicing
- Operator Safety: Red remnant-lift arm handle, reminds operator to use caution
- Operator Safety: 3.5"W (90mm) x 9.13"H x 2.6"D thumb guard wall for maximum protection
- Operator Safety: 360° blade enclosure, no top-gaps in blade 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: 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
- Food Safety: Non-removable carriage system for faster cleaning and sanitizing
- 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, included
- Food Safety: One piece carriage with seamless thumb guard for highest hygiene standards, no slotted-screw heads on thumb guard
- Food Safety: Enclosed base and under carriage, easy to clean, best hygiene
- One Year Warranty: On-site, labor and parts

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



Emotion
Efficient in energy...

KCL
KING | CASI | MOBILE

Gauge plate closed, safe to unplug for cleaning - green.



Gauge plate open and motor running, ready to slice - solid red.



Emotion® Technology - Variable Frequency Drive Motor

- 120 Volt
- 60 Hz | 1-phase AC current
- Frequency of nominal current 2.6 A
- Power consumption 0.240 kW
- Energy savings up to 60%
- Idle-running requires 4.5% less energy
- Stand-by mode 0.0 kW energy usage
- Cutting performance adapts to cutting resistance of the product
- Less heating of machine, cooler food-zone surface

Bladediameter

- 13" (330 mm)

Blade speed

- 255 rpm

Max. produce size

- Round 7.95" (202 mm)
- Height 4.96" (126 mm)
- Width 11.42" (290 mm)

Strokes per minute

- Full 3040-50
- Mid 3548-58
- Short 6068-75

Slice thickness

- 0.094" (0.24 mm), infinitely variable

Thumb-guard rearwall

- 2.5" W x 11.13" H x 2.6" D (60 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

- 61 dB level - a 20% reduction in decibel pollution

Installation area

- (L x W) 20.94" x 17.48" (532 x 444 mm)

External dimensions

- (L x W x H) 28.5" x 22.48" x 24.67" (724 x 571 x 627 mm)

Operating area

- (L x W) 31.73" x 35.39" (806 x 899 mm)
- Recommended Above Floor Tabletop Height 31.5" (800 mm)

Food Safety - Ingress Protection type

- IP Solids level 3 | Liquids level 3

Weight of machine

- 122 lbs, 55 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 150 lbs, 68 kg
- Cubic Ft. 16.89, 0.48 m
- Density 8.88 lb/cubic ft., 142.6 kg/cubic m

Additional equipment

- Food Vegetable chute 7" dia x 12" l (178 x 350 mm), stamper weight is 3 lb (1.36 kg)
- 2.75" High Tail Product fence
- Equipment Stands
 - SLICER-STAND-315
 - SLICER-STAND-275
- 13" (330 mm) Grooved Cheese Blade (GCB)
- Food tray, GSP-TRAY-D
- 4" high Leg set in lieu of side-lift-arm
- Full Service Contracts, 1 to 60 months



Remote sharpener, better food safety



Blade Sharpener Storage Kaddy
GSP-BBS-KADDY, included



Food tray, GSP-TRAY-D,
included, GSP HD 190 shown on
optional SLICER-STAND-315.

