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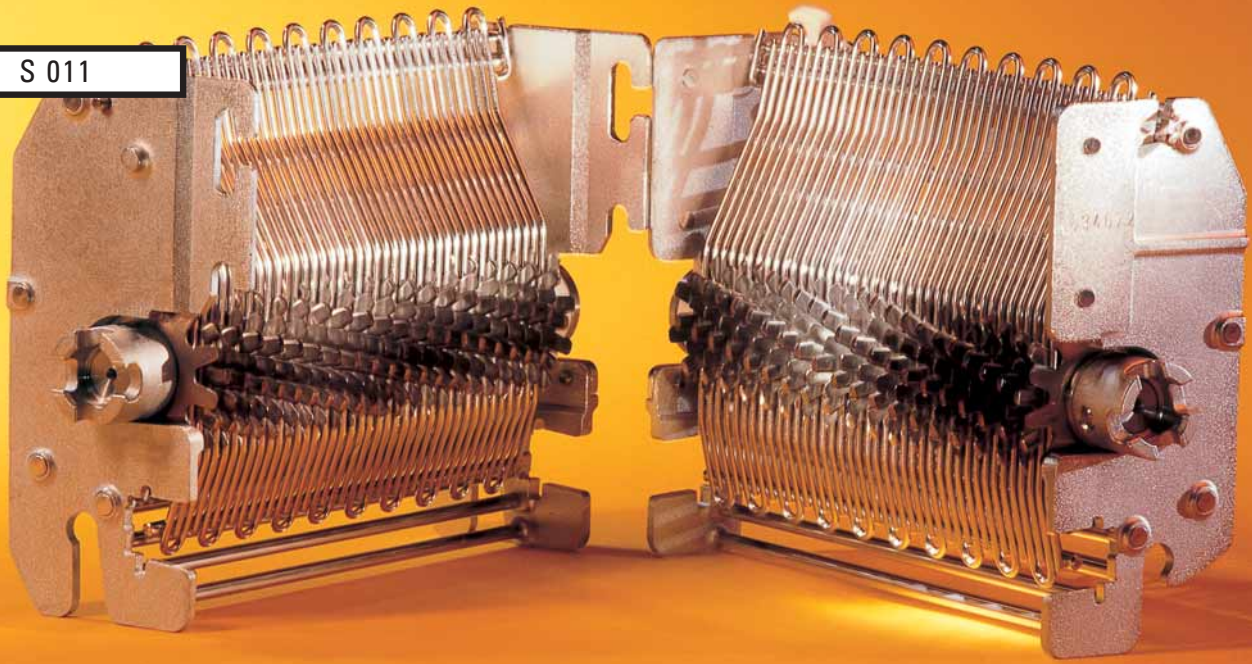
S 111 PLUS

STRIP CUTTER AND MEAT TENDERIZER

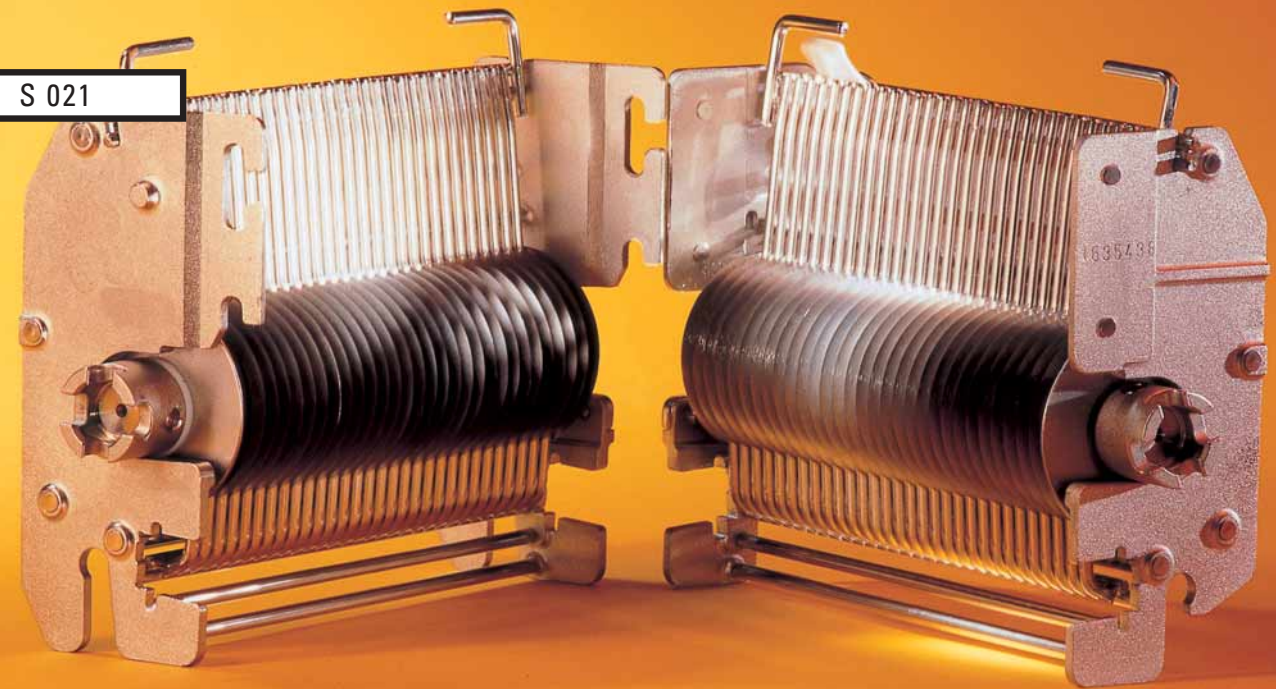


→ HIGH-PERFORMANCE VARIABLE SYSTEM FOR STRIP CUTTING, SHREDDING AND TENDERIZING.

→ S 011



→ S 021



** THROUGH ENORM



HOW DOES THE S 111 PLUS PROVIDE TANGIBLE BENEFITS ON A DAILY BASIS?

→ Efficient and safe – simple, variable operation

The strip cutter / tenderizer S 111 plus slots ideally into the design philosophy behind the modern range of Bizerba electronic retail scales and slicing machines. Tried and tested, durable materials are used for the S 111, making it highly suitable for day-by-day continuous operation in your business.

The housing is made of stainless steel and is mounted on unbreakable feet made of modified polyamide. The S 111 can optionally be fitted with 2 control functions.

→ Operation with strip cutting/shredding insert S 021

For the preparation of appetizing, fresh and tasty salads made of cold cooked meats or cheese, and for precise cutting of gyros, or occasionally vegetables, cucumbers, mushrooms, fruit, onions etc. Possible strip widths: 4 mm, 6 mm, 8 mm, 10 mm, 12 mm or 20 mm (0.16", 0.24", 0.31", 0.39", 0.47", 0.79"). The strip cutter S 021 with its 2 knife rollers (90, 60, 46, 36, 30, 18 cutting discs) is ideally suited for cutting meat for stir fry, as it prevents the meat from bruising and sticking. The cutting insert is mounted in double-sided bearings, so preventing the knife rollers from spreading and ensuring precise cutting.

→ Operation with tenderizing insert S 011

This insert is designed specifically for tenderizing steaks and "schnitzel" for quick frying. Guarantees shorter frying time for almost all types of cut, resulting in time savings and substantially lower energy consumption. The knife rollers comprise 41 cutting disks, each consisting of 12 blades. This means that approx. 1000 blades are operational during each process.

A big stainless steel tray (optional) makes it easier to fill the product into the feed chute. A high-powered AC motor with internal cooling system and special belt drive ensures high-speed cutting insert rotation and gentle treatment of the product. The high protective cover made of transparent plastic ensures optimum safety and visual control of tenderizing/cutting operations. A generous opening integrated in the protective cover takes care of fast, simple feed of variously sized items.

Also ideally suited for thick cuts of meat up to max. 30 mm in width.



OUS TIME SAVINGS AND LOWER ENERGY CONSUMPTION.



WHAT MAKES THE BIZERBA S 111 PLUS STAND OUT?

The S 111 was designed with the emphasis on operator safety. Perfect all-round protection and astoundingly simple handling ensure fast, efficient and fatigue-free operation. The raised feed inlet prevents any possibility of hand contact with the knife disks. The stainless steel receiving tray is detachable and simple to clean. The generously dimensioned outfeed area is accessible from three sides for optimum vision and access, and offers ideal clearance to allow "gastronorm trays" to be placed below or pushed through. With its wide footprint, the S 111 is enormously stable and tilt-proof.

The closed, smooth surfaces of the S 111 permit fast, thorough and convenient cleaning. The cutting inserts come in

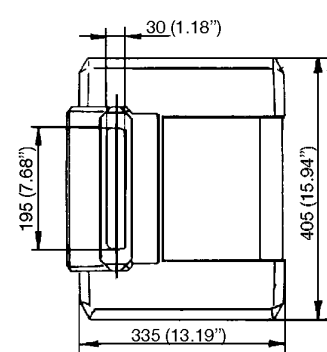
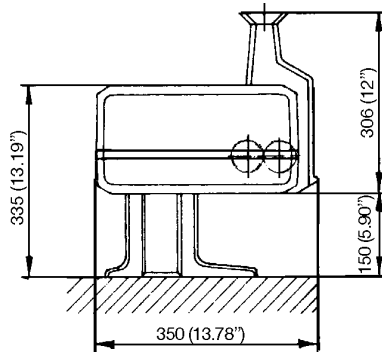
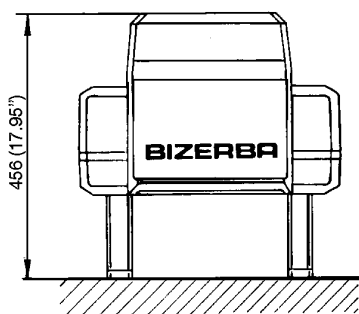
two parts and can be quickly detached without special tools or screw connections for cleaning. The smooth, waterproof tactile keypad also offers substantial benefits in terms of hygiene. The mechanical safety devices and the electrical installation are approved in compliance with EC Machine Directive no.

89/392/EEC for safety and hygiene by a certified test laboratory on the basis of type approval no. 94017 and safety tested with certificate no. 94046. The EC Declaration of Conformity contained in the operating instructions certifies compliance with the relevant regulations. The unit also features UL and CUL approval.

THE MOST IMPORTANT SPECIFICATIONS



→ Voltage/frequency:	120 V / 60 Hz, 230 V / 50 Hz	→ Max. through clearance L x W:	195 x 30 mm (7.7" x 1.2")
→ Motor/power output:	0.62 kW	→ Weight: (with cutting insert)	26 kg (57.2 lb)
→ Cutting insert/ revolutions:	100 rpm	→ Cutting insert weight:	5.0 kg (11 lb)
→ Cutting insert box dimensions:	(L x W x H) 300 x 190 x 230 mm (11.81" x 7.48" x 9")	→ EC type approval certificate no. 94017	Protection IP 33
→ Outside dimensions:	(L x W x H) 405 x 350 x 456 mm (15.9" x 13.8" x 18")	→ Box dimensions:	(L x W x H) 740 x 570 x 460 mm (29.13" x 22.44" x 18.11")
→ Dimensions in mm (inches):			



**** ITS PERFECT OPERATING SAFETY. BIZERBA S 111 PLUS.**



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