

BIZERBA

_balanced information

III/137e



BIZERBA | FULLY AUTOMATIC

SLICING MACHINE A 500



→ AUTOMATIC SLICER FOR CONTINUOUS INDUSTRIAL OPERATION.

→ CONVENIENT TOUCH SCREEN OPERATION



→ SHINGLES OR STACKS



SLICES PERFECT COLD MEAT SELECTIONS WITH EQUALLY PORTIONED WEIGHTS!

This hard-wearing slicer comes in a striking and effective design with protection type IP 65, permitting high-speed cleaning in compliance with the most stringent standards of hygiene. You cannot help but be impressed by the extreme operating simplicity of the A500. The various slicing programs are entered and accessed via the touch screen display. Directly after slicing, each individual slice is weighed and the slice thickness automatically adjusted. In this way, the integrated scale ensures consistently equal portions while slicing is in progress. The temperature of the product may be between -4 to

+7 degrees. Due to the high precision of the slicer there is no need to pre-freeze, especially fresh products. To ensure a continuous high performance of the slicer, the blade can be sharpened in the machine itself. The blade sharpening program is activated at the press of a button.

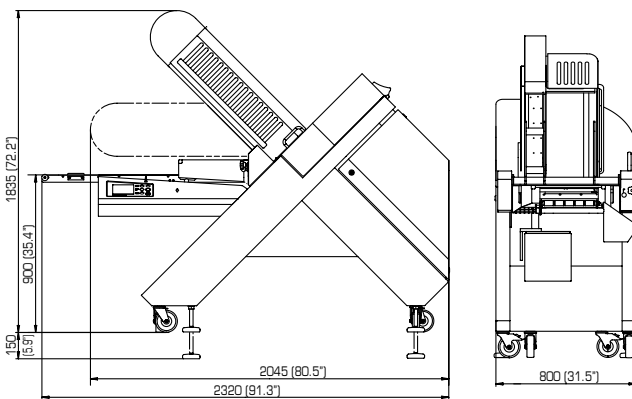
TECHNICAL DATA



Current	Voltage*)	Frequency	Nominal current consumption	Power consumption
	V	Hz	A	kW
→ Threephase alternating current:	230/400	50	5,6	2,2
→ Blade diameter	460 mm (18.1")			
→ Max. no. of slices/min.	250 slices			
→ Max. product clearance:	210 x 180/280 x 158 (W x H)			
→ Slice thickness setting:	0.5 – 30 mm (0.01 – 1.2")			
→ Dimensions: mm (inches)				

→ Display/keyboard:	Touch screen
→ Program memory:	Alphanumeric, 3-digit
→ Shingle spacing:	0.5 – 30 mm, longitudinal rows (0.01 – 1.2")
→ Max. stack height:	60 mm (2.4")
→ Support surface:	
→ Outside dimensions:	L 2320 x W 800 x H 1835 mm
→ Gross weight:	500 kg
→ Shipping crate:	
→ Max. product length:	600 mm (23.6")
→ Protection type:	IP 65
→ Accessory kit:	Separate sharpening device
→ Supplementary equipment:	Portioning scale 3 kg, Interval 2 g For producing identical weight portions (unverified)

Housing and conveyor, all stainless. CE certification



** WITH AN OUTPUT OF UP TO 250 SLICES/MIN.



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