

Data Sheet

GSP Hi *Illuminated safety package*

GSP-SBR Hi *safe blade removal with Illuminated safety package*

BIZERBA

In the GSP illuminated safety series with safe blade removal, 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** 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

Manual Models:

- GSP Hi - 90
- GSP Hi - 150

Safe Blade Removal Models:

- GSP-SBR Hi - 90
- GSP-SBR Hi - 150



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



GSP Hi-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 H 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: 1/2 HP motor control
- Blade speed: 319 r.p.m.
- High Yield: Operating time, designed for permanent operation, 24 hours
- High Yield: **Debris Deflector** mounted on backside of blade is permanently mounted, **included**
- High Yield: Rear mounted, heavy-weighted lift arm, **handle** and remnant holder, **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-groves 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 and sanitizing 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 on/off controls with white pilot light
- 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 H i | GSP-SBR H i

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** 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 H i-90: 30.7" x 23.1" x 24.9" GSP H i-150: 28.5" x 22.6" x 22.6".	
Maximum dimensions (L x W x H)	GSP H i-90: 31.8" x 35.4" x 24.9" GSP H i-150: 31.9" x 35.7" x 22.6"	
Electrical data		
Power consumption	120 V / 60 Hz / 1-PH , 3.5 A	
IP rating	IP33	
Performance data		
Product size	Height: 126mm / 5.0" GSP H i-90: Width: 290 mm / 11.4" Round: Ø 202 mm / 8.0"	Height: 160 mm / 6.3" GSP H i-150: Width: 290 mm / 11.4" Round: Ø 228 mm / 9.0"
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 (RB)	
Blade speed	319 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. 43 kg / 95.0 lb approx. 50 kg / 110.4 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	

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

C.S.I. Division 11 | Section 4000

Project Name: _____ AIA # _____

Location: _____ SIS # _____

Item Number: _____

Quantity: _____

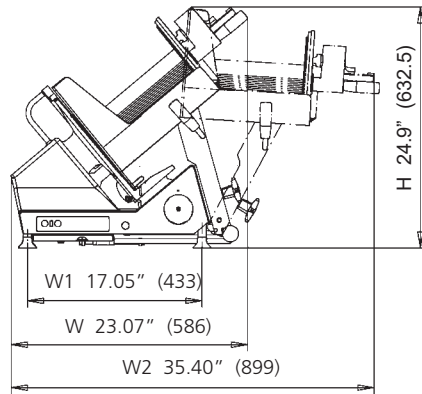
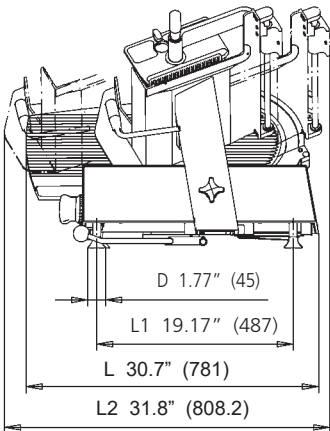
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DETAILS & DIMENSIONS:

Symbols



GSP H i-90 | GSP-SBR H i 90



Remote sharpener, better food safety food

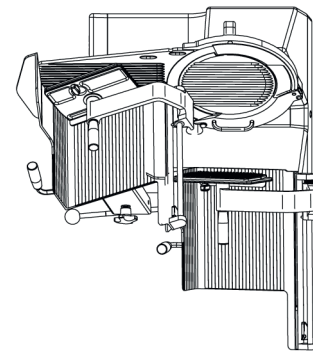
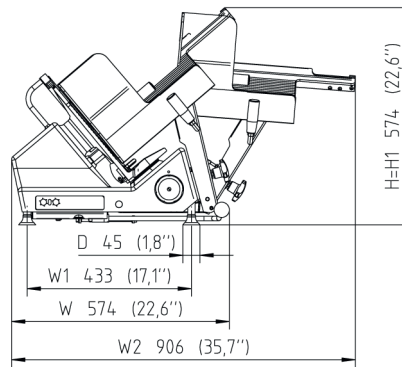
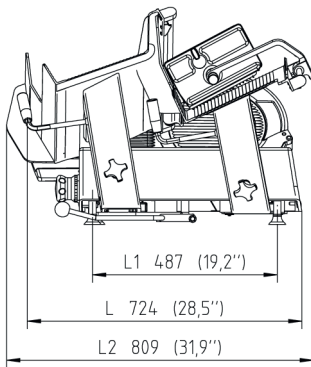
Optional GSP Food tray, better transfer, more hygienic



Blade Sharpener Storage Kaddy



GSP H i-150 | GSP-SBR H i-150



Warranty

The GSP H 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, compensatory, incidental, or special damages. All warranty work must be performed by a factory authorized Bizerba Representative.

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