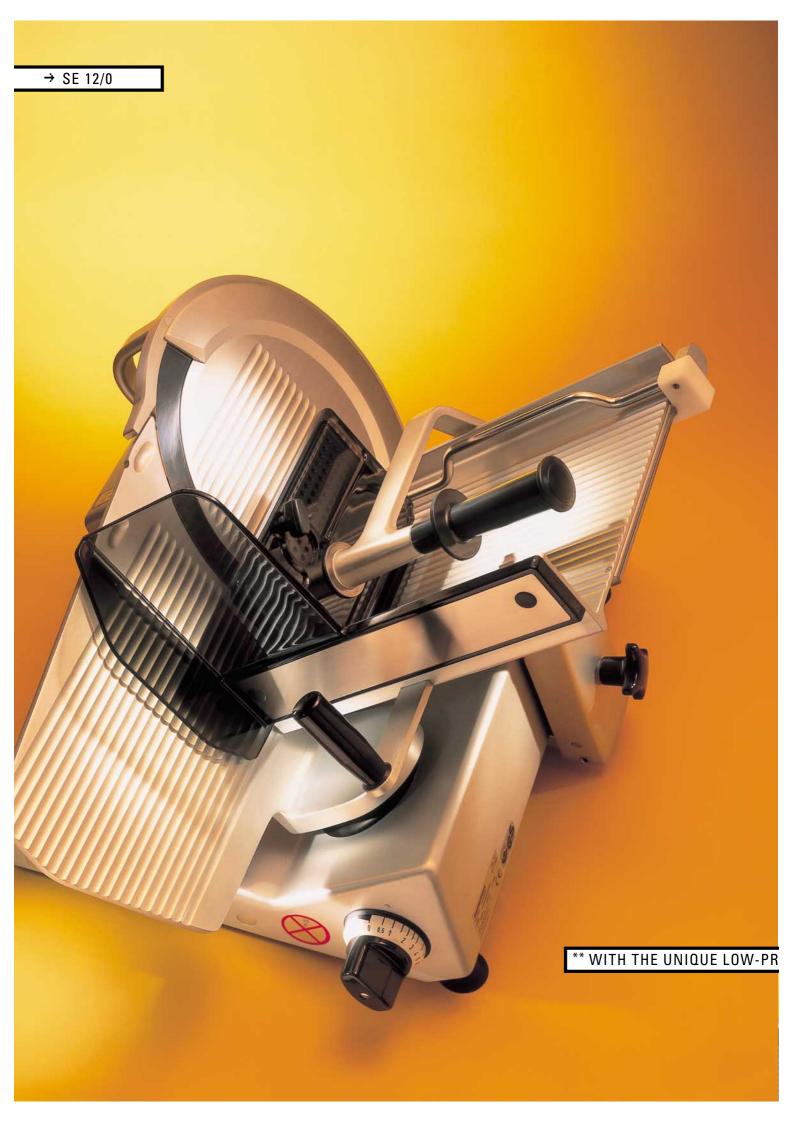


\_balanced information

# BIZERBA | PRECISION DELI SLICER SE 12 €

SE 12

→ TOP-QUALITY GRAVITY FEED SLICER WITH LOW-PROFILE CARRIAGE, IDEALLY SUITED FOR HEAVY PRODUCTS.



## HOW DO YOU COMBINE HEAVY PRODUCE WITH EFFORTLESS PROCESSING?

### → Heavy, bulky products – sliced with ease

The precision deli slicer BIZERBA SE12 makes slicing a breeze. Its unique low-profile carriage allows even operators of smaller stature to place heavy produce such as fresh meat, whole cooked hams, bacon and many others on the carriage safely and without strain.

#### → Application

The SE12 is above all used in supermarket deli departments and high-street butchers as well as in the catering industry, bakeries and restaurants.

### $\rightarrow$ Features

The SE12 deli slicer cuts even the largest products neatly, safely and quickly, with each slice as perfect as the other – and all that in continuous commercial application. The unit's flawless functioning is facilitated by

A powerful blade drive featuring an internal cooling system, quiet and maintenancefree

■ Fast, optimal blade speed (266 r.p.m.)

■ An adjustable product support mounted directly at the cut-off position when operating with a carriage inclination of O°. With this feature the produce is held firmly in place and prevented from tilting downwards. The product support cannot be used when the carriage is inclined at 18°.

### → First-rate technology

The machine's components such as housing, stop plate and blade guard are all manufactured of an aluminium alloy particularly suited for the food industry. The highly durable anodized finish which maintains its matte silver gloss for years to come makes Bizerba machines a sound long-term investment. The carriage's excellent gliding effect is facilitated by the slip grooves recessed in the unit's housing. The guard plate with incorporated detachable remnant holder is made of unbreakable transparent plastic.

#### $\rightarrow$ Operation

Like all other BIZERBA machines, the SE 12 has been designed with operator safety first and foremost in mind. Comprehensive allround protection is provided by a carriage handle and handguard mounted to the carriage rear panel and large a colourcoded ON/OFF button as well as a practical remnant holder with fine plastic spikes, which all guarantee safe and efficient slicing. The infinitely variable slice thickness dial additionally benefits from precision slice control in the O – 3 mm range for wafer-thin slicing.



# → WHAT COMES FIRST ON THE LIST OF THE SE 12'S PRIORITIES?

### $\rightarrow$ Cleaning and maintenance

The remnant holder and centrally mounted blade guard can be removed in a few easy steps. The carriage can be tilted for thorough cleaning when the thickness dial is set below "O" (in the black section of the dial). The blade is sharpened by a compact unit which can be mounted in a matter of seconds and is easy to operate with well-defined sharpening and honing positions.

### → Safety

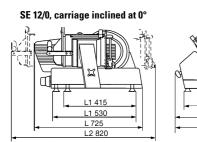
The SE 12 features approval according to EC Machinery Directive 89/392/EEC for safety and hygiene by an accredited testing laboratory pursuant to certificate of conformity no 96058 and GS test certificate no. 96097. The EC certificate of conformity contained in the operating instructions certifies adherence to relevant regulations. The unit also features UL, CUL and NSF approval. For further information on using the machine, please refer to the operating instruction manual.

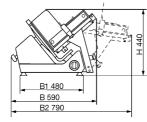
### THE MAIN TECHNICAL SPECIFICATIONS



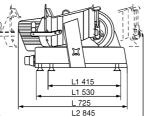
| $\rightarrow$ Model:                       | SE 12/0 carriage inclined at $0^\circ$ | SE 12/18 carriage inclined at $18^\circ$ |   |
|--|--|--|---|
| $\rightarrow$ Outside dimension:           | (LxWxH) 725x590x440mm                  | (LxWxH) 725x590x450mm                    |   |
| $\rightarrow$ Installation area:           | (L1) L1xW1 (415) 530x480mm             | (L1) L1xW1 (415) 530x480mm               |   |
| $\rightarrow$ Space required:              | (L2xW2) 820x790mm                      | (L2xW2) 845x770mm                        |   |
| → Product size<br>– round<br>– rectangular | 244 mm<br>290x 244 mm                  |  | 238 mm<br>290x 185 mm                     |
| → Weight:                                  | approx. 43 kg                          | → 1-phase AC:                            | 230V / 50Hz 1,79 A 360 W                  |
| → Blade diameter:                          | 330mm                                  | → 3-phase AC:                            | 230V / 400V / 50Hz 1,24 /<br>0.68 A 310 W |
| $\rightarrow$ Blade speed:                 | 266 r.p.m.                             | → Slice thickness infinitely variable:   | 0,08 A 3 10 VV                            |
| $\rightarrow$ Included accessories:        | 1 sharpener, further accessories       |  | 0–24 mm                                   |
| → Dimensions in mm:                        |  | → Protection class:                      | IP 33                                     |
|  |  | → Box dimensions:                        | 83x70x72cm, Gross weight 50kg             |

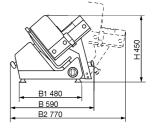
Special details on request





#### SE 12/18, carriage inclined at 18°





### \*\* THE INNOVATIVE SAFETY FEATURES OF BIZERBA EQUIPMENT.



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