Data Sheet

S111 PLUS-1

BIZERBA

Multi-functional device for strip cutting and tenderizing of meat for trade.

Perfect all-round protection and easy handling allow fatigue-free operation.

Perfectly suitable for daily use also in any foodservice business.



More information High performance with a wide range of solutions and options.

Product description

The S111 is suitable for daily use in butcher shops, kitchens, for catering and in the hotel business.

It stands out in terms of performance and precision, reliability and flexibility.

Tenderizer and strip cutter for turning fresh meat and cold cuts as well as fruit and vegetables into fine salads and pan-fried meals.

With the unique, compact drive concept and its compact design this multi-functional device is not only flexible and easy to handle but also stands out in terms of hygiene and safety.



S111 PLUS base unit shown with optional top mounted feed tray

Highlights

- Multifunctional device for use in trade
- Strip cutting, tenderizing and knitting all using a single device
- Compact, tilt-proof
- Cutting sets can be removed with ease for cleaning without the need for tools or threaded connectors
- Two-part, detachable cutting set for perfect cleaning, even in the blade interspaces
- Transparent, plastic protective cover ensures high visibility and maximum safety
- Large and seamlessly integrated feed opening for simple and productive feedthrough of even big products
- Optimally designed for direct cutting into a food tray or other containers



Two-part, detachable cutting set



Direct cutting into food tray

Options

- Attachable Feed Tray (FT-1)
- Various sets:
 - Tenderizing set, Knit-knife Blades with Cleaning Combs Set
 - o KT-1
 - · Strip cutter sets
 - o SC-316-722011 | 3/16" (4mm) Strip Cutter Knife Set
 - o SC-14-722013 | 1/4" (6mm) Strip Cutter Knife Set
 - o SC-516-722012 | 5/16" (8mm) Strip Cutter Knife Set
 - o SC-12-722712 | 1/2" (12mm) Strip Cutter Knife Set
 - o SC-34-722711 | 3/4" (20mm) Strip Cutter Knife Set

Warranty

The S111 PLUS strip cutter and meat tenderizer 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 overtime 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 dam-ages shoulb 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.

Fact Sheet





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Specifications Dimensions	Facts	Details
Installation area (L x W)	345 x 260 mm / 13.6" x 10.2"	
Maximum dimensions	405 x 350 x 456 mm / 15.9" x 13.8" x 18.0"	
(L x W x H)		
Electrical data		
Power consumption	120 V, 60 Hz, 3.5 A	Single-phase alternating current
IP rating	IP33	
Performance data		
Max. product size (L x W)	x 195 x 30 mm / 7.7" x 1.8"	
Speed	100 rpm	
Packaging data		
Dimensions	740 x 570 x 460 mm / 29.1" x 22.4" x 18.1"	Machine
(L x W x H)	300 x 200 x 250 mm / 11.8" x 7.9" x 9.8"	Cutting set
Weight	approx. 33 kg / 72.8 lb	Machine
	approx. 6 kg / 13.2 lb	Cutting set
Options	Facts	Details
Discharge comb	30 mm / 1.8"	
Julienne strip cutter	4 / 6 / 8 / 12 / 20 mm /	Width of strip / width of strip
insert	0.16" / 0.24"/ 0.31" / 0.47" / 0.79"	

Members of the Bizerba Group

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Info graphics



Symbols



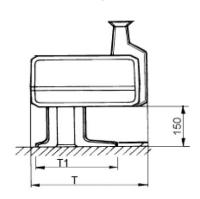


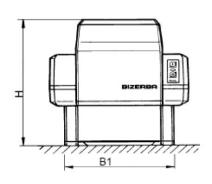


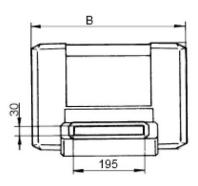
Certified to the NSF/ANSI Standard 8-2017



Dimensional drawings







S111 PLUS

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