Data Sheet

GSE-12 | GSE-300 (International) 12.0" Manual Meat Slicer - 1/2 hp



The easy-to-operate, ergonomic GSE is an ideal choice for sales and food service – such as in charcuterie, catering outlets, snack bars, fast-food kitchens or any tight space. These entry-level models have everything which Bizerba slicers stand for: Safety, hygiene, ergonomics and energy efficiency. Deliberately simple technology at an affordable price.



Product description

The GSE is perfectly suitable for use in sales and kitchens. With this slicer you obtain perfectly sliced fresh products and strong performance at an affordable entry-level price. An inclined carriage and blade allow particularly simple and ergonomic operation. Sliding grooves on the carriage allow easy product feed and ensure fatigue-free working. One of GSE's great strengths is hygiene. The enclosed machine housing with base plate has no corners or edges to minimize bacteria buildup. Easy cleaning is guaranteed by intelligent features such as very simple and quick component disassembly, a removable sharpener and high-quality anodized coating.



Highlights

Ergonomics and safety:

- With the carriage mounted on the machine housing, it runs more easily and safely than versions mounted at the bottom of the frame
- Sliding grooves in carriage plate, rear wall, gauge plate and blade cover reduce the contact surface with the product which therefore slides easily and effortlessly
- 11° carriage inclination for easy product feeding
- Sharpener completely covers the blade
- Spikes on the product holder prevent product from slipping away

Hygienic design:

- Large distance between blade and motor housing plenty of room for easy cleaning
- Simple and quick disassembly of components
- Enclosed machine housing without edges and corners with base plate
- Removable sharpener no bacteria collection optimal cleaning

Options

Product fixation deviceSafety package

- Exchangeable remnant holder plate - Blade removal tool

My Bizerba

We offer you solutions from a single source which can be customized and allow you to respond to any change in a flexible manner. Benefit from costs which can be planned and efficient processes. We are happy to advise you.

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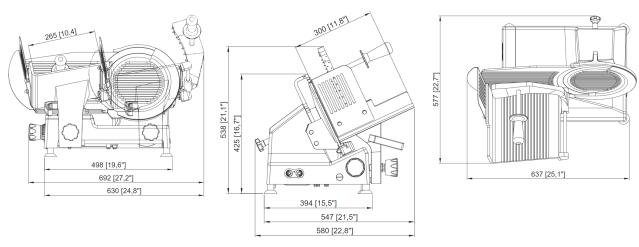
More information High performance with a wide range of solutions and options.

Specifications	Facts	Details
Outer dimensions		
(L x W x H)	007557500	40/000
Footprint	637 x 557 x 536 mm / 26,8" x 21,9" x 21,2"	12/300
-		
(L1 x W1)	400 v 204 mana / 40 0" v 45 5"	40/000
Work area	498 x 394 mm / 19,6" x 15,5"	12/300
(L2 x W2 x H2)	COO 500 / 0.4 42 00 02	40/000
	620 x 580 mm / 24,4" x 22,8"	12/300
Electrical Data		
Power consumption		
	110 V; 60 Hz; 4,5 A	12/300 6ft. cord, NEMA 5-15P plug
Protection class	IP33	
Performance data		
Product size		
	Width: 265 mm / 10,2"	
	Height 185 mm / 7,2"	12/300 - Can GSE-12 slice cheese? - Yes
	Round Ø: 215 mm / 8,4"	Rated for up to 4-hour daily use.
Blade dimensions		
	300 mm / 11,8"	12/300
Blade speed	255 RPM	
Carriage angle	25°	
Slice thickness	0 - 23 mm / 0 - 0,91"	
Carriage inclination	11°	
Housing material	Anodized Aluminum	
	Plastics	
Weight		
Machine weight	29 kg / 64 lb	12/300
Packaging data		
Dimensions (L x B x H)	740 x 650 x 580 mm / 29,1" x 25,6" x 22,8"	12/300
Shipping weight 33	3 kg / 72,6 l	12/300

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Dimensions



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Infographic



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