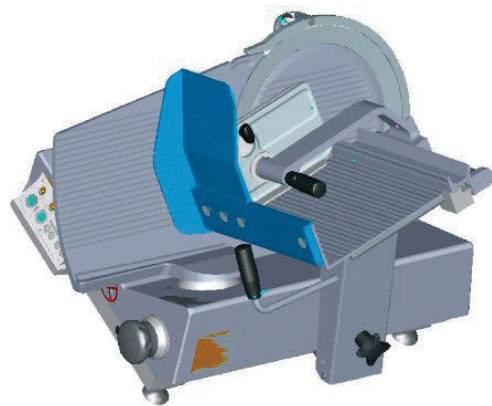


# Slicer GSP H D

## Operating instructions

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<b>Chapter index</b>	
<b>About these instructions</b>	<b>1</b>
<b>About this machine</b>	<b>2</b>
<b>Safety instructions</b>	<b>3</b>
<b>Installation</b>	<b>4</b>
<b>Machine and operating elements</b>	<b>5</b>
<b>Operation</b>	<b>6</b>
<b>Troubleshooting</b>	<b>7</b>
<b>Maintenance</b>	<b>8</b>
<b>Technical data</b>	<b>9</b>
<b>Appendix</b>	<b>10</b>



<b>List of contents</b>		Page
<b>1</b>	<b>About these instructions</b> .....	<b>1 - 1</b>
1.1	Safe-keeping .....	1 - 1
1.2	Target group .....	1 - 1
1.3	Symbols used .....	1 - 1
1.4	Warning notices .....	1 - 2
<b>2</b>	<b>About this machine</b> .....	<b>2 - 1</b>
2.1	Overview/Component designation GSP H D with carriage inclination 18° .....	2 - 1
2.2	Overview/Component designation GSP H D with carriage inclination 25° .....	2 - 2
2.3	Accessories .....	2 - 3
2.4	Intended use .....	2 - 4
2.5	Guidelines .....	2 - 5
2.6	Operating conditions .....	2 - 5
2.7	Warranty .....	2 - 6
2.8	Disposal of the machine / environmental protection .....	2 - 6
<b>3</b>	<b>Safety instructions</b> .....	<b>3 - 1</b>
3.1	General notes on safety .....	3 - 1
3.2	Safety instructions for transport and installation .....	3 - 2
3.3	Safety instructions during operation, slicing .....	3 - 2
3.4	Safety instructions for sharpening, cleaning .....	3 - 3
3.5	Protective and safety devices .....	3 - 4
3.6	Information plates on machine .....	3 - 4
<b>4</b>	<b>Installation</b> .....	<b>4 - 1</b>
4.1	Transport and storage .....	4 - 1
4.2	Installation and mounting .....	4 - 1
4.2.1	Conditions at the place of installation .....	4 - 1
4.2.2	Electrical connection .....	4 - 2
4.2.3	Attaching product feed for tomatoes .....	4 - 3
4.2.4	Attaching vegetable hopper .....	4 - 4
4.2.5	Carry out a trial operation .....	4 - 4

---

4.3	Putting into operation .....	4 - 4
4.3.1	Switching on machine .....	4 - 5
4.3.2	Switch off machine .....	4 - 5
4.4	Placing out of operation .....	4 - 5
<b>5</b>	<b>Machine and operating elements .....</b>	<b>5 - 1</b>
5.1	Foil keypad .....	5 - 1
5.2	Slice thickness setting .....	5 - 2
5.3	Product holder .....	5 - 2
5.4	Product fixation / product guide .....	5 - 4
5.5	Product feed for tomatoes .....	5 - 5
5.6	Vegetable hopper .....	5 - 5
5.7	Lifting device .....	5 - 5
<b>6</b>	<b>Operation .....</b>	<b>6 - 1</b>
6.1	Slicing long product .....	6 - 1
6.2	Slicing product ends .....	6 - 3
6.3	Manual carriage guide with servo support .....	6 - 4
6.4	Options .....	6 - 5
<b>7</b>	<b>Troubleshooting .....</b>	<b>7 - 1</b>
7.1	Procedure .....	7 - 1
<b>8</b>	<b>Maintenance .....</b>	<b>8 - 1</b>
8.1	Preparation for cleaning .....	8 - 1
8.2	Removing components .....	8 - 2
8.3	Cleaning .....	8 - 4
8.4	Cleaning plan for slicing machines .....	8 - 6
8.5	Preparing the machine for operation .....	8 - 9

---

8.6	Blade sharpening .....	8 - 11
8.6.1	Sharpener .....	8 - 12
8.6.2	Preparation for sharpening .....	8 - 12
8.6.3	Attaching sharpener .....	8 - 13
8.6.4	Sharpening .....	8 - 14
8.6.5	Honing .....	8 - 15
8.6.6	Removing sharpener .....	8 - 15
8.6.7	Removing sharpening dust .....	8 - 16
8.7	Care of machine, servicing, maintenance .....	8 - 17
<b>9</b>	<b>Technical data .....</b>	<b>9 - 1</b>
9.1	Dimensions of GSP H D with carriage inclination 18° .....	9 - 1
9.2	Dimensions of GSP H D with carriage inclination 25° .....	9 - 2
9.3	Power supply .....	9 - 3
9.4	Ambient conditions .....	9 - 4
	<b>Appendix .....</b>	<b>10 - 1</b>
	Declaration of type conformity	



# 1 About these instructions

Read these operating instructions carefully before connecting and switching on the machine so that you can make full use of the quality and application options offered by this machine.

These operating instructions explain the operation and settings of the machine. It also includes functions that are only required by Bizerba Service. Contact your Bizerba specialist if necessary.

Our products are constantly further developed and are subject to various country-specific regulations. Examples of pictures and graphics included in these instructions may vary from the version which you receive. This does not affect the contents of the operating instructions.

## 1.1 Safe-keeping

The operating instructions are an integral part of the machine and must be stored close to the machine to be easily accessible to others.

If the machine is sold, the operating instructions must be included in its entirety.

## 1.2 Target group

The machine may only be operated by trained personnel over the age of 14. This means that the operator has to be familiar with the contents of these operating instructions.

Installation, maintenance and repair works must be performed by Bizerba authorized specialists only.

## 1.3 Symbols used

Various symbols are used in these instructions.

Symbol	Significance
⇒	Text with arrow prompts you to carry out an action.
①	Position number in figure.
<Key>	Text within < > refers to a key.
"Display"	Text within " " refers to display text.

### Instructions



These instructions are mandatory for you.

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**Information**

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This information is provided for greater understanding.

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**1.4 Warning notices**

Warnings are divided into danger levels by the signal word above the warning symbol.

---

**DANGER**

**Source of danger with high risk with direct threatening danger for personnel!**

**resulting in:**

- **critical injuries**
- **serious health damage**

Measures for prevention of danger are highlighted.

---

**WARNING**

**Source of danger with medium risk with potentially threatening danger for personnel!**

**The consequences can be:**

- **serious injuries**
- **health damage**
- **serious damage to property**

Measures for prevention of danger are highlighted.

---

**CAUTION**

**Source of danger with slight risk with potentially threatening danger for personnel!**

**The consequences can be:**

- **Injuries**
- **Damage to property**

Measures for prevention of danger are highlighted.

---

**CAUTION**

**Source of danger, improper use!**

**Damage to property can result.**

Measures for prevention of danger are highlighted.

---

## 2 About this machine

2

### 2.1 Overview/Component designation GSP H D with carriage inclination 18°

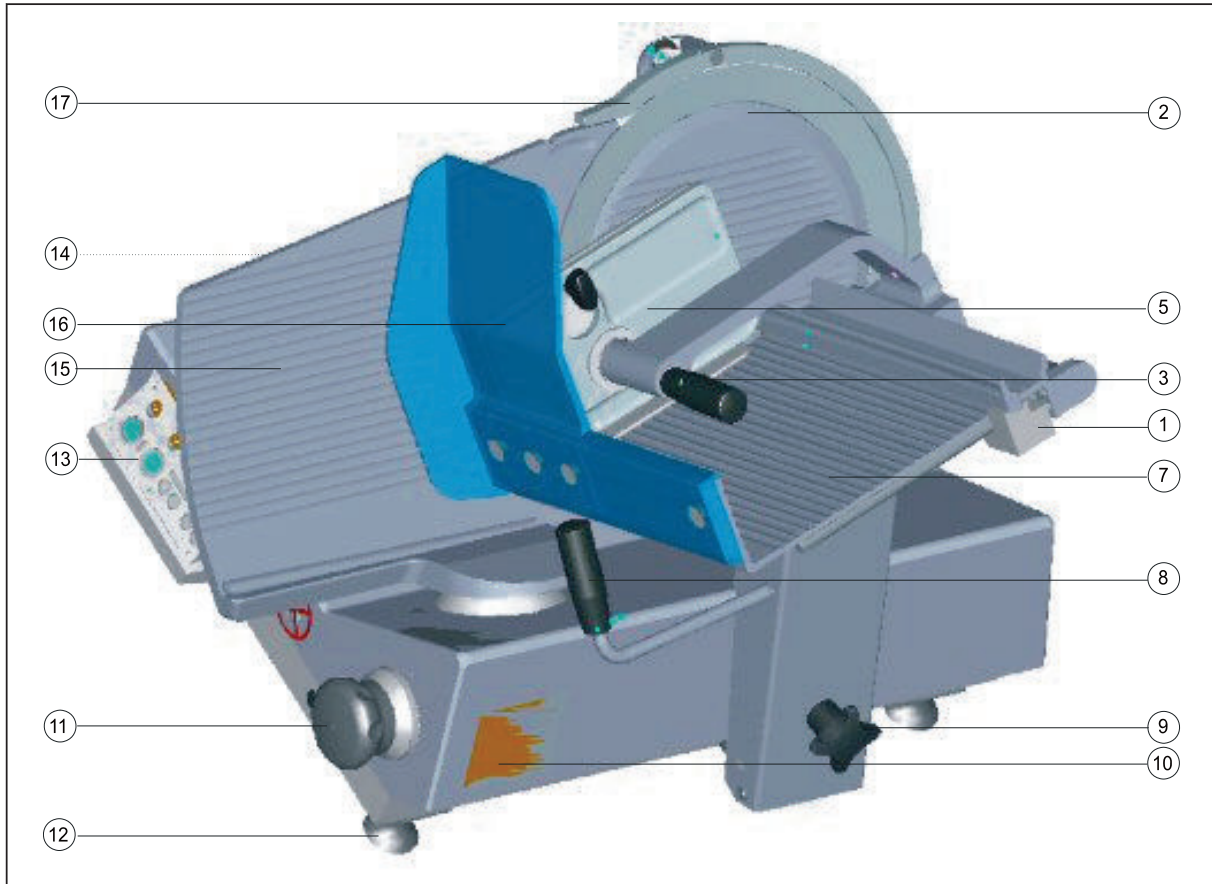


Fig. 1: GSP H D, example

The device is available in many different versions. Here is an example.

- ① Product fixation
- ② Blade cover
- ③ Handle for product holder
- ④ Pusher protection
- ⑤ Remnant holder plate
- ⑥ Pull rod
- ⑦ Carriage
- ⑧ Handle
- ⑨ Handle for carriage
- ⑩ Rating plate/CE symbol

## 2

- ⑪ Slice thickness setting
- ⑫ Rubber base
- ⑬ On/Off keys with signal lamp
- ⑭ Deflector
- ⑮ Gauge plate
- ⑯ Rear wall
- ⑰ Blade, blade guard ring

## 2.2 Overview/Component designation GSP H D with carriage inclination 25°

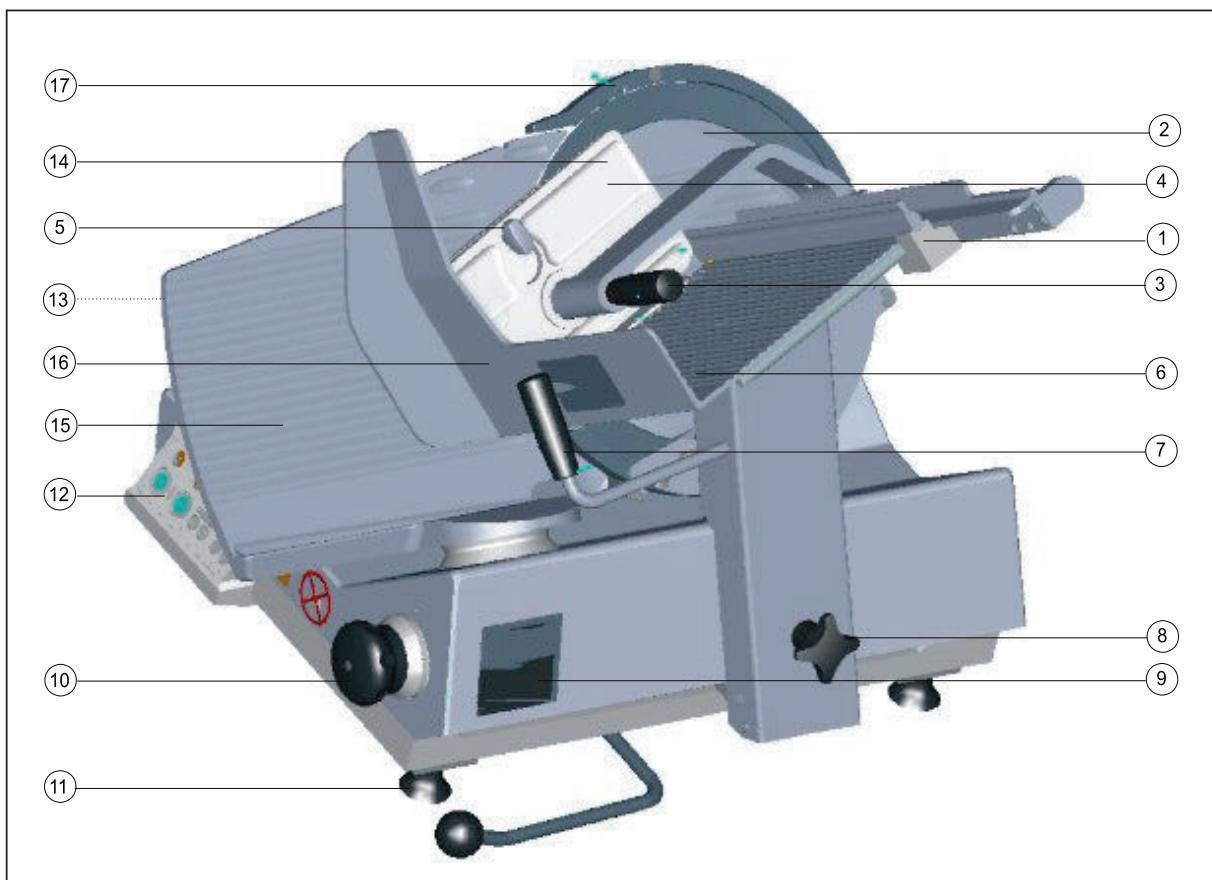


Fig. 2: GSP H D, example

The device is available in many different versions. Here is an example.

- ① Product fixation
- ② Blade cover
- ③ Handle for product holder
- ④ Pusher protection

- ⑤ Handle for remnant holder plate
- ⑥ Carriage
- ⑦ Handle
- ⑧ Handle for carriage
- ⑨ Rating plate/UL CSA/NSF Testing
- ⑩ Slice thickness setting
- ⑪ Rubber base
- ⑫ On/Off keys with signal lamp
- ⑬ Deflector
- ⑭ Remnant holder plate
- ⑮ Gauge plate
- ⑯ Back panel
- ⑰ Blade, blade guard ring

### 2.3 Accessories

For the devices we offer comprehensive accessories for different application areas.



Only use the original Bizerba spare parts and accessories in order to ensure safe and trouble-free operations.



If cheese is the main product being sliced, we recommend using a special cheese blade.

Designation
Longlife blade for sausage products and meat
Longlife blade Ceraclean
Special channeled blade for cheese
Toothed blade for bread (PTFE- coated)
Blade removal aid
Product fixation
Product guide height 3cm

## 2

Designation
Product guide height 7 cm
Product feed for tomatoes
Vegetable hopper
Portion scale (kg/lbs)

## 2.4 Intended use

This Bizerba Slicer is a technical work resource which is only suitable for application at work. It may only be operated by instructed personnel over the age of 14.

This gravity-feed slicer has 2 operating modes.

In **manual mode** the carriage is moved back and forth along the guide during slicing by hand. The manual carriage guide is supported by a servo motor.

In **automatic mode** the carriage is driven by a motor during slicing. In addition, the carriage stroke can be adjusted to the size of the product and the number of carriage strokes can also be changed.

The carriage with product and product holder are at an angle. Therefore, the product is fed towards the blade by gravity.

For better gliding of the product, parts which are in contact with the product to be sliced are provided with grooves.

Approved product taking into consideration the dimensions chapter 9.1 and 9.2:

- Sausage products of all kinds,
- Ham, bacon,
- Smoked meat with/without rind,
- Roast meats, roastbeef,
- Meat, roulades,
- Hard cheese,
- Bread .

The following may not be sliced due to risk of injury and damage:

- NON-FOOD articles,
- Products with bones,
- Frozen products.

The complete machine housing as well as the gauge plate, blade cover and carriage, are made of anodized aluminium. Optionally the surface can be finished with Ceraclean.

The back panel , the slider guard and the remnant holder plate are made of break-proof and food-grade plastic, which is approved for foodstuffs. Optionally the carriage is available in aluminium and finished with Ceraclean.

A carriage inclination between 18° with a low depositing height and 25° with low and high depositing height can be chosen.

All materials used in the food zone and in the work area comply with the food hygiene regulations. For bearings in visual range, food-grade lubricants are used.

The functional keys are integrated in the foil keyboard. The keys Green = <I>, Red = <O> have a signal lamp for activation check. For the red key a reduced operating force is needed reacting at a slight touch.

The additional function keys for blade, carriage, carriage stroke and number of carriage strokes are for the motor-driven carriage.

The contactor control having a self-locking circuit prevents automatic restarting after a power cut.

At a slice thickness set below "0" the tilting device of the carriage is unlocked. This allows the carriage to be tilted in any position.

## 2.5 Guidelines

For machines that are sold on the European market the following applies:

Directive 2006/42/EC      Machine guideline

### **Electromagnetic compatibility**

Directive 2004/108/EC      EMC guideline

## 2.6 Operating conditions

Do not install machine and start before the operating conditions have been fulfilled.

Before installation, store and transport the machine in the original packaging.

### **Application area**

The Bizerba slicer is intended to be installed in a sales area. Installation in wet areas is permissible, making allowances for a cleaning plan and protection type IP 33.

### **Temperature and air humidity**

The valid values can be found in chapter 9.4.

### **Installation surface**

The installation surface must be horizontal, level, stable, anti-tilt and anti-slip. Good accessibility and ergonomic aspects should be taken into account.

### **Air convection**

Free air convection must be able to form around the device in order to avoid overheating.

### **Mains voltage**

The valid values can be found on the identification plate on the machine and in chapter 9.3.

**2****Trained personnel**

Only trained personnel over the age of 14 may make full use of the machine's capabilities and, at the same time, avoid potential risks.

If you should have any questions in connection with the practical application of these conditions, please contact us or the responsible Customer Service Agent.

For other manufacturers' equipment included in our scope of supply, the respective manufacturer's regulations take preference if they deviate from our conditions.

**2.7 Warranty**

These instructions are prerequisites to be fulfilled before start-up and operation of our machines in order to ensure safe and trouble-free operation.

The initial installation and commissioning as well as instructing in operation, cleaning, care and maintenance will be carried out by the responsible Bizerba Customer Service or the Bizerba specialist.

**We are not responsible for damages caused by:**

- Non-observance of our operating conditions and instructions.
- or unauthorized and incorrect electrical installation by the customer.
- Incorrect operation, machine being used not for its intended purpose.
- Structural modifications, removal of protective devices.
- Use of spare parts and accessories or operating materials which are not Bizerba-original.
- Natural wear and tear.

In such cases, the user is acting at his own risk and is responsible for any damage occurred.

Therefore, only use Bizerba original spare parts and accessories.

The supervisory and operating personnel must be thoroughly familiar with the instructions in this operator manual.

Only trained personnel over the age of 14 may operate this machine. Extra training classes need to be repeated, if necessary.

**2.8 Disposal of the machine / environmental protection**

To ensure that the machine is recycled environmentally friendly, return the machine to the manufacturer or the dealer after intended use has expired.

Naturally, Bizerba and its dealers will take back free of charge old machines no longer in operation.

Please contact your specialist in this case.



The application of these disposal regulations are based upon legal regulations of the respective country.

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**2**

## 3 Safety instructions

The safety instructions must be observed throughout the installation, operation, cleaning and maintenance procedures.

**3**

### 3.1 General notes on safety

**DANGER****Damaged power supply cables or faulty protective devices!**

**Risk of life from electric current. Acute risk of injury of operating personnel.**

- Damaged supply lines must be replaced immediately by new cables and installed by a certified electrical company or by Bizerba Service.
- Protective devices must be checked every day with regards to function before start-up.
- Protective devices may not be removed, modified or bypassed.

**DANGER****Open the electrical installation space!**

**Risk of life from electric current.**

- The electrical installation area may only be opened by Bizerba Service.
- Pull power plug before moving the machine.

**WARNING****Incorrect mains voltage!**

**Destruction of electrical components, risk of fire.**

- Do **not** connect the machine to the power supply if the power supply data does **not** correspond to the machine's connection data.  
**The power supply data must be identical.**
- Inform Bizerba Customer Service.

## 3

**WARNING****Unauthorized persons!****Serious injuries, damage to health, serious property damages.**

- Only trained personnel over 14 years may operate, clean and maintain the machine.
- Unauthorized persons, particularly children, may not stay in the work area of the machine.
- Persons with pacemakers should consult a doctor before operating the machine (magnetic field).



For safety reasons, the machine must be turned off immediately in case of recurring malfunctions, any kind of damage or risks of injury.

Always inform the nearest customer service office.

**3.2 Safety instructions for transport and installation**

When transporting the machine shoes with steel caps should be worn and lifting devices should be used.

At least two persons are necessary to move the machine. Weight of machine is higher than 25 kg.

**3.3 Safety instructions during operation, slicing**

Slice permissible products only as described in these operating instructions chapter 2.4.

**WARNING****Rotary blade!****Cut-injuries.**

- Do not allow yourself to become distracted. Concentrate on the task in hand and avoid time pressure.
- When slicing, the carriage may only be moved by the handle.
- Do not put your hand underneath the remnant holder plate.
- During operation, do not reach into the path of the carriage.

**CAUTION****There are spikes on the product holder!****Risk of injury.**

- Use handle when working with product holder.

**3.4 Safety instructions for sharpening, cleaning****WARNING****Unprotected blade!****Coming in contact with the sharp blade can lead to serious injuries.**

- Wear cut-proof gloves during cleaning and slicing operations and shoes with steel caps when changing the blade.
- Do not clean the blades when operating the machine.

**CAUTION****Splash water!****If water gets into the machine it can damage electric components.**

- Do not use a water hose for cleaning purposes.
- Use only a moist, not wet, cleaning cloth.

**WARNING****Missing components!****The operator can only be protected from injuries and the machine protected against damage if all the components of the machine are assembled properly.**

- Check if the machine is complete before it is re-started.
- Check if components are positioned correctly and firmly.
- Only use original Bizerba replacement parts and accessories.



Remaining risks that cannot be excluded by technical measures:

- Risk of tripping/slipping if the work area is not kept tidy.
- Risk of injury if the required personal protective clothing is not worn.

### 3.5 Protective and safety devices

- Blade guard ring, stationary, cannot be removed
- Blade cover closed, stationary, can be removed
- Gauge plate, covering carriage stroke area
- Back panel, cannot be removed
- Protective circuit for voltage cutoff
- Sharpener with protective cover of open blade area

#### GSP H D with carriage inclination 18°

- Forcibly guided product holder in cutting range of < 60 mm. Applies to machines with CE certification!

### 3.6 Information plates on machine

Warning sign: **Magnetic field**



Fig. 3: Beware of magnetic field

Warning sign on electrical installation:  
**Flash sign**



Fig. 4: Beware of hazardous electric charge

Information plate: **Operation and servicing may only be carried out in accordance with the operating instructions**

## 4 Installation

### 4.1 Transport and storage



When transporting the machine shoes with steel caps should be worn and lifting devices should be used.

At least two persons are necessary to move the machine. Weight of machine is higher than 25 kg.

**4**

The machine has to be transported and stored in accordance with the symbols on the packaging.

### 4.2 Installation and mounting

Installation, putting into operation as well as instruction regarding operation, cleaning, maintenance, care and servicing, is initially carried out by the responsible Bizerba Customer Service Agent or the Bizerba specialist.

Only lift the machine at the lifting straps. The drawing "Packing/unpacking the machine" is included.

**CAUTION****Risk of crushing!****Carriage might move due to its unladen weight.**

The lifting straps must only be used for machine handling before unpacking. They must not be used as load-carrying equipment.

#### 4.2.1 Conditions at the place of installation

The installation surface needs to:

- provide sufficient space, space requirement see chapter 9.1 and chapter 9.2,
- horizontal and flat,
- slip and tilt-proof,
- stable and rigid, machine weight see chapter 9.1 and chapter 9.2.

The recommended table height is approx. 800 mm.

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4.2.2 Electrical connection

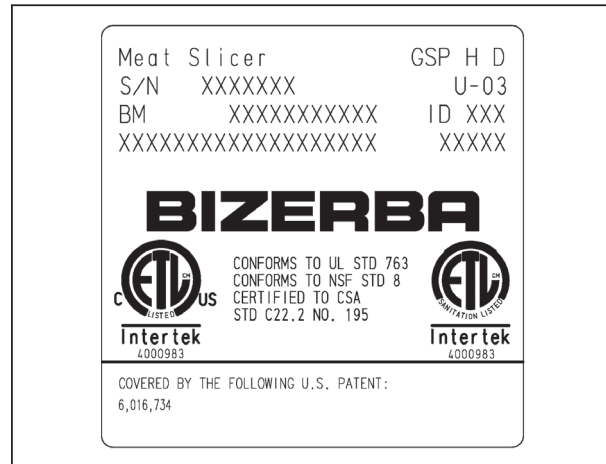


Fig. 5: Rating plate, example

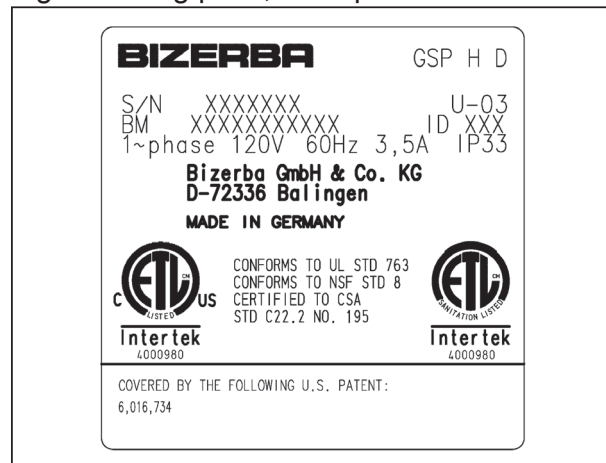


Fig. 6: Rating plate, example



**Check before mains connection**

Before you connect the machine, check the power supply data on the rating plate with the power supply data of the mains connection.

**WARNING**



**Incorrect mains voltage!**

**Destruction of electrical components, risk of fire .**

- Maschine must **not** be connected to the power supply if the power supply data does **not** correspond to the machine's connection data.  
**The power supply data must be identical.**
- Please contact the Bizerba customer service.

### Installation of customer's power supply

Installation of the power supply to connect our machines must be carried out in accordance with country-specific regulations and the terms and conditions derived thereof. These essentially include the recommendations of at least one of the following commissions:

- International Electrotechnical Commission (IEC)
- European Committee for Electrotechnical Standardization (CENELEC)

The machine has been built according to Protection Type I and has to be connected to the protective conductor.

### Measures for suppressing interference:

With severely contaminated mains supplies (e. g. when "thyristor-controlled systems" are used) measures must be taken on site to suppress interference, e. g.

- A separate supply line has been planned for Bizerba machines.
- In problem cases, install capacitively decoupled isolating transformers or other suppressors into the supply mains prior to Bizerba machines.

### 4.2.3 Attaching product feed for tomatoes

These machines allow the product fence and product feed for tomatoes to be easily attached.

- ➔ Set slice thickness below "0".
  - ➔ Switch off machine.
  - ➔ Move carriage towards operator.
  - ➔ Using the handle, move product holder away from blade and lift up.
  - ➔ Push both product fences onto guide shaft.
- They must be attached in a way that the special remnant holder with recess fits between the front fence.
- ➔ Remove remnant holder see chapter 8.2.
  - ➔ Insert the remnant holder for tomatoes into the pusher guard, taking the attachments into account.
  - ➔ Fasten with handle.

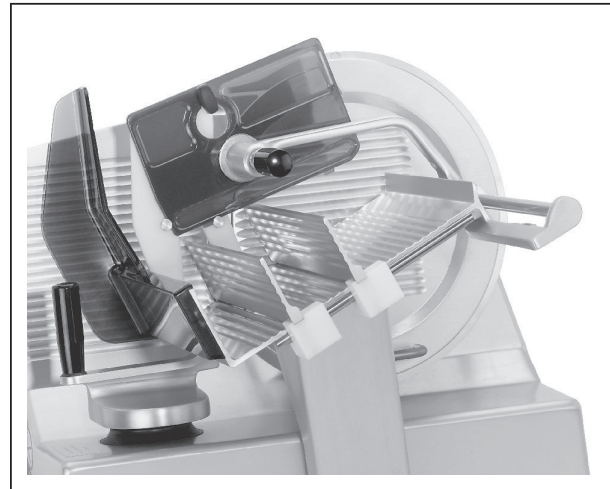


Fig. 7: Attaching product fences

#### 4.2.4 Attaching vegetable hopper

These machines allow the vegetable hopper (accessories) to be attached very easily.

4

- ➔ Set slice thickness below "0".
- ➔ Switch off machine.
- ➔ Move carriage towards operator.
- ➔ Using the handle, move product holder away from blade and lift up.
- ➔ Place vegetable hopper on carriage, against the carriage back panel. Use pin to position vegetable hopper in groove (see arrow) and fasten to carriage by star knob.

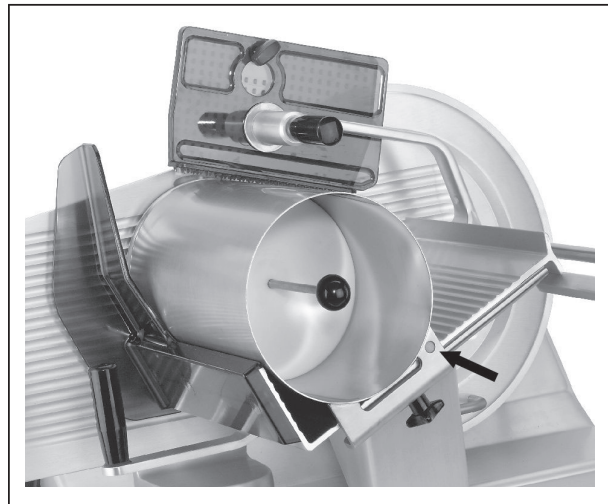


Fig. 8: Vegetable hopper with stomper

#### 4.2.5 Carry out a trial operation

- ➔ Switch on machine see chapter 4.3.1.  
Signal lamp lights up.  
(Activation check)  
Blade must rotate in direction of arrow if option blade start chapter 6.4 is activated.
- ➔ Switch on <Blade drive>.  
Blade must rotate in arrow direction.
- ➔ Switch off <Blade drive>.
- ➔ Switch off machine.

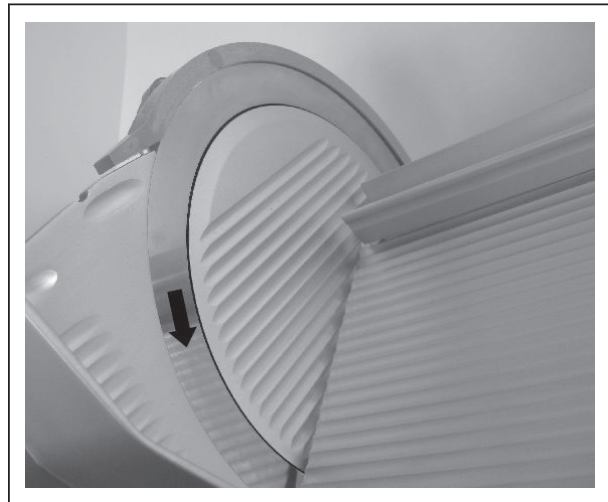


Fig. 9: Rotary direction

### 4.3 Putting into operation

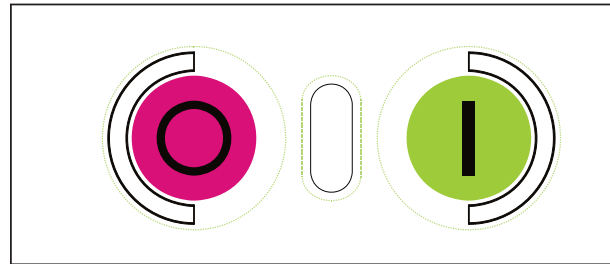
Putting into operation, as well as instructing in operation, cleaning, maintenance and servicing is carried out by the relevant Bizerba customer services office or the Bizerba trade consultant.

### 4.3.1 Switching on machine

➔ Press <I> (green).

Lamp (white) lights up when the power is on.

Blade starts running automatically, if option blade start chapter 6.4 is activated.



4

Fig. 10: ON / off button

### 4.3.2 Switch off machine

➔ Press <O> (red). (reduced operating force)

The machine is switched off.

## 4.4 Placing out of operation

If the machine is not going to be used for a longer period of time:

- ➔ Switch off machine.
- ➔ Pull out power plug.
- ➔ Clean machine as per cleaning instructions.

**4**

## 5 Machine and operating elements

### 5.1 Foil keypad

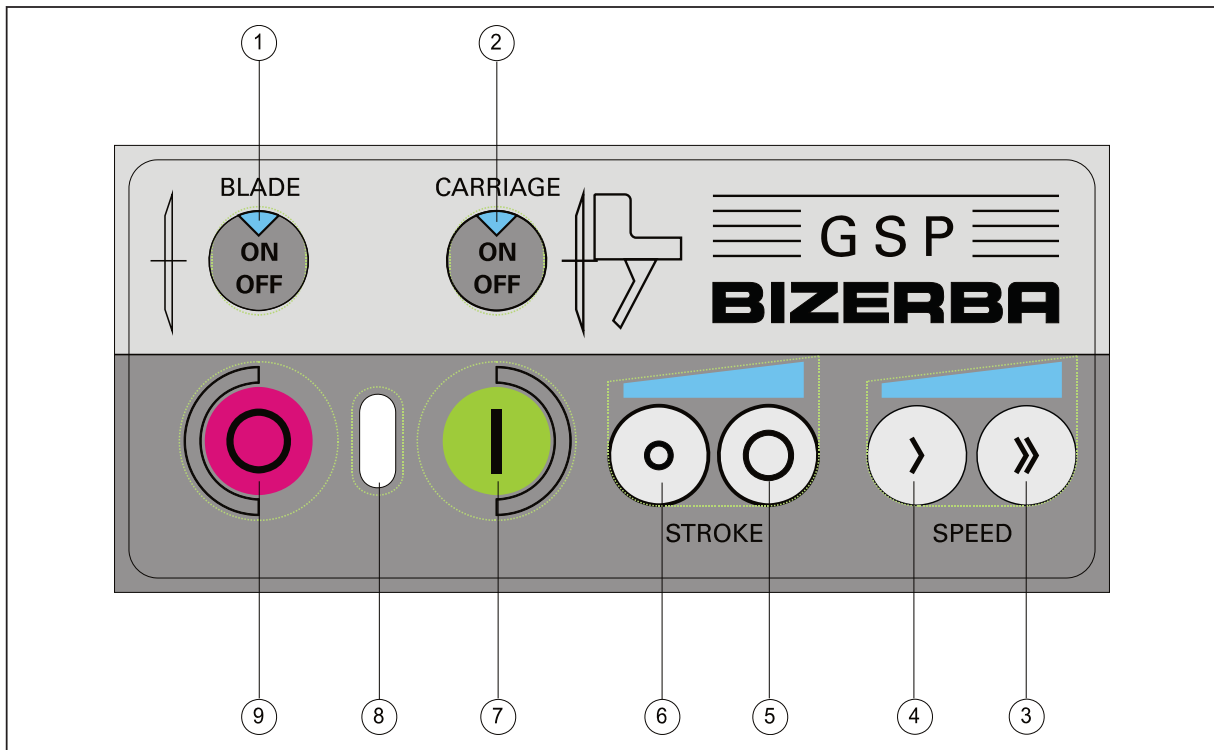


Fig. 11: Foil keypad

- ① Blade drive on (red LED) / off
- ② Carriage drive on (red LED) / off
- ③ Set max. number of strokes
- ④ Gradually reduce the number of carriage strokes
- ⑤ Set full stroke
- ⑥ Gradually reduce the carriage stroke
- ⑦ <I> (green) power supply is present
- ⑧ LAMP (white) lights up when the power is on
- ⑨ <O> (red) The machine is switched off (lower operating force)

## 5.2 Slice thickness setting

The slice thickness is adjusted by means of the rotary knob. Infinitely adjustable up to 22 mm.

Large fine adjustment range between 0 to 3 mm.

5

With slice thickness setting below "0" the tilting device is unlocked (black marking). The carriage can only be tilted in this setting. (e.g. for cleaning purposes).



Fig. 12: Slice thickness setting

## 5.3 Product holder

### GSP H D with carriage inclination 18°

In order to position the product, the product holder is moved outwards and up and locked in its final position.

For slicing, the product holder is positioned on or behind the product. The lock is released via the pull rod allowing the product holder to move the product to the blade.

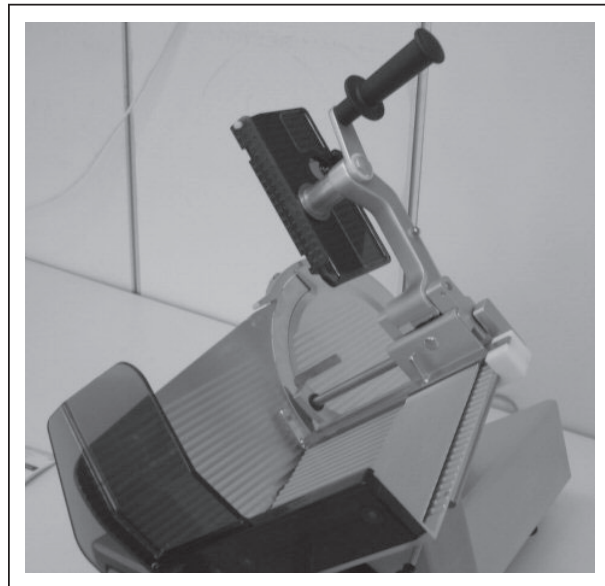


Fig. 13: GSP H D, example

**GSP H D with carriage inclination 25°**

For slicing purposes, the product holder is set on top or behind the product. The product is moved towards the blade by means of its own weight.

When the product is extremely long, it does not make sense to use the product holder. Therefore, it is moved to the extreme right and positioned underneath the carriage. Does not apply to carriage versions.

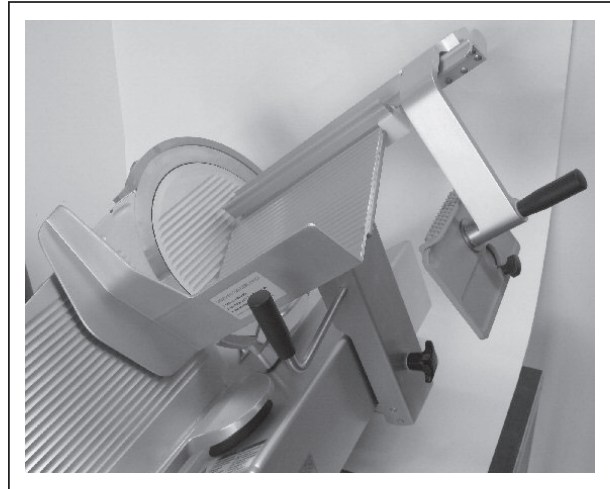
**5**

Fig. 14: GSP H D, example

## 5.4 Product fixation / product guide

The product fixation or product guide prevent the product from deflecting or tilting during slicing.

5

The product guide is irreversibly self-locking on its shaft and is moveable across the full width of the carriage. This way, it can be positioned on any product dimension.

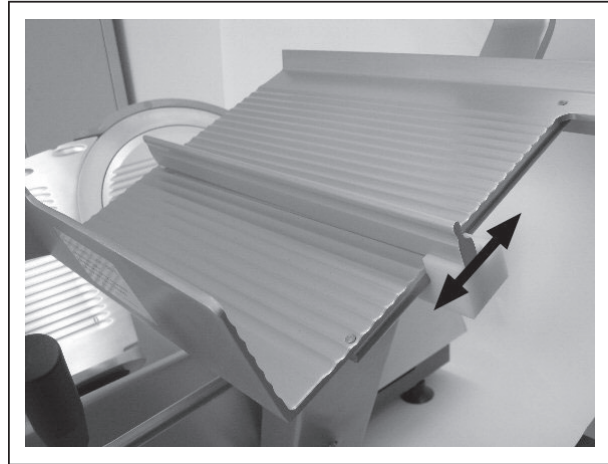


Fig. 15: Product guide

The product fixation is irreversibly self-locking on its shaft and is moveable across the full width of the carriage. This way, it can be positioned on any product dimension.

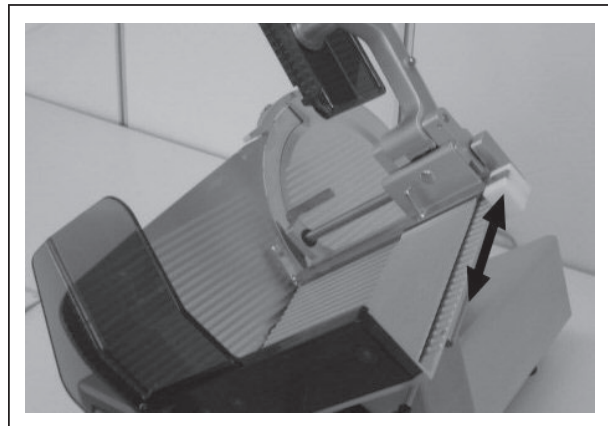


Fig. 16: Product fixation

## 5.5 Product feed for tomatoes

The product feed for tomatoes allows double slicing of tomatoes or similar vegetable to be sliced. The applied product fixation device holds the product in position during slicing preventing the product from tipping over.

The product fences are irreversibly self-locking on their shaft and can be moved across the full width of the carriage.

For slicing, the product holder is positioned on the carriage behind the product to be sliced.

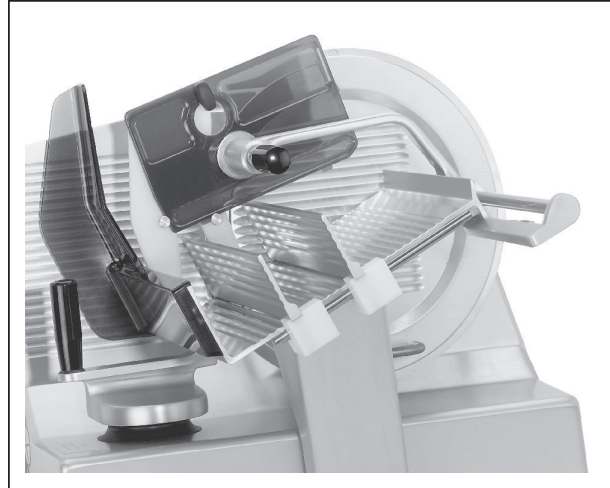
**5**

Fig. 17: Product feed for tomatoes

## 5.6 Vegetable hopper

The vegetable hopper with stomper is specially designed for vegetables of all kinds.

The product is moved by means of its own weight and the weight of the stomper to the blade.

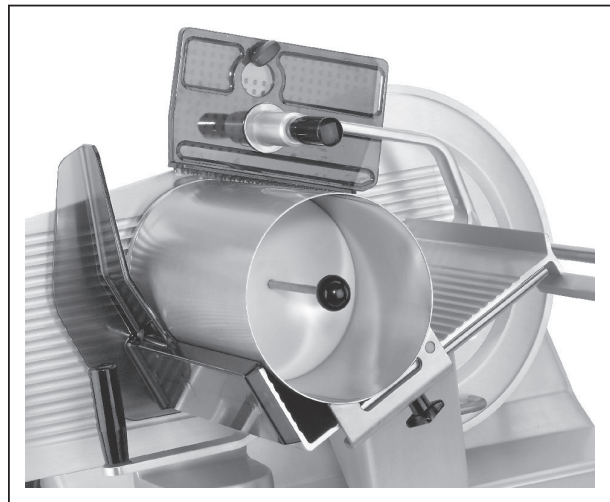


Fig. 18: Vegetable hopper

## 5.7 Lifting device

The lifting device enables easy cleaning under the machine.



The effort and strength required for lifting and lowering the machine is about 6 kg.

**CAUTION****When lowering!****Risk of crushing.**

- Effort and strength required.

**5**

- ➔ Move carriage away from operator side until it comes to a stop.
- ➔ Slightly lift machine up from the front via thickness knob and push the lifting device backwards as far as possible via the hand grip.  
The area underneath the machine is now easy to clean.
- ➔ Hold the machine via the thickness knob and pull the lifting device back into its initial position.

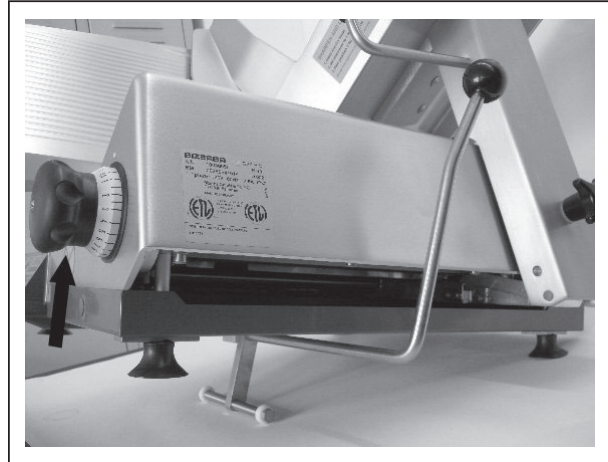


Fig. 19: Lifting device

## 6 Operation



Slice permissible products only as described in these operating instructions chapter 2.4.

### 6.1 Slicing long product

**6****DANGER****Rotary blade!****Cut-injuries.**

- Do not allow yourself to become distracted. Concentrate on the task in hand and avoid time pressure.
- When slicing, the carriage may only be moved by the handle.
- Do not put your hand underneath the remnant holder plate.
- During operation, do not reach into the path of the carriage.

**CAUTION****There are spikes on the product holder!****Risk of injury.**

- Use handle when working with product holder.

- ➔ Move carriage towards operator.
- ➔ Using the handle, pull product holder outwards and upwards and lock in final position.

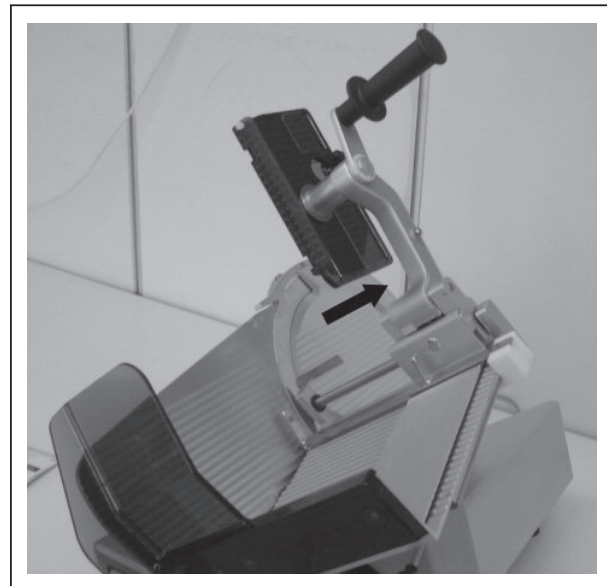


Fig. 20: Preparing machine

**6**

- ➔ Place product on carriage rear wall and move to gauge plate.
- ➔ Position the product fixation or product guide against the product.
- ➔ Turn in product holder and position on the product.
- ➔ Disengage locking device via pull rod.
- ➔ Set slice thickness at knob.
- ➔ Switch on machine.
- ➔ Set the carriage stroke and number of carriage strokes or change after start.

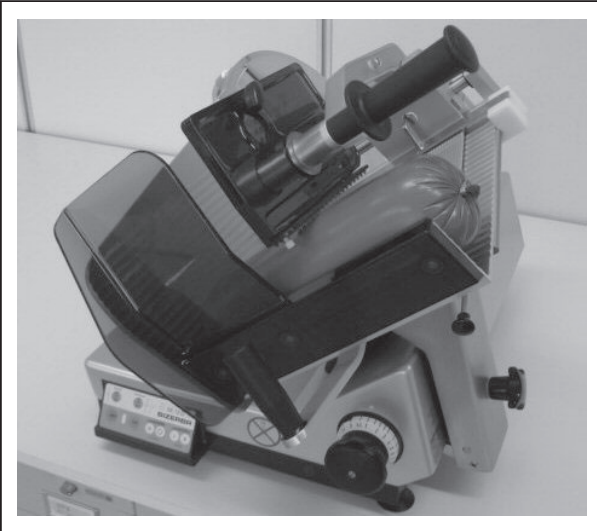


Fig. 21: Inserting product

- ➔ Start carriage drive.  
Slices drop on depositing area.
- ➔ Stop the carriage drive.  
The carriage runs towards the operator, the blade is on hold.
- ➔ Once the slicing process is completed set slice thickness to "0".
- ➔ Switch off machine.

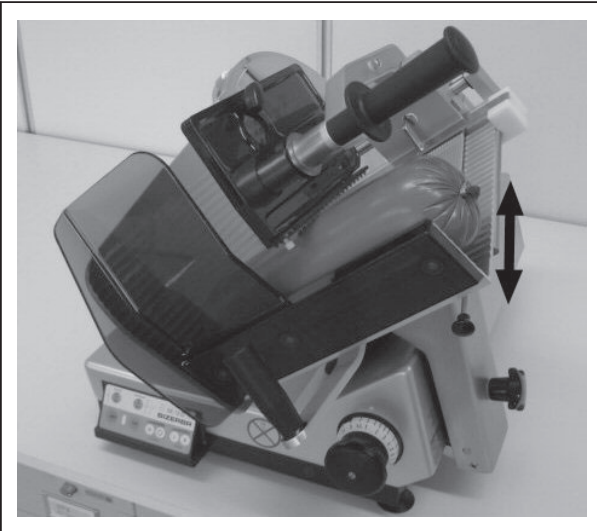


Fig. 22: Slicing product

**GSP H D with carriage inclination 25°:**

Extra care must be taken due to additional risk of injury if product holder is not used and positioned underneath the carriage.

## 6.2 Slicing product ends

### DANGER



#### Rotary blade!

#### Cut-injuries.

- Do not allow yourself to become distracted. Concentrate on the task in hand and avoid time pressure.
- When slicing, the carriage may only be moved by the handle.
- During operation, do not reach into the path of the carriage.
- **Never** push product ends towards blade by hand.

**6**

### CAUTION



#### There are spikes on the product holder!

#### Risk of injury.

- Use handle when working with product holder.



For devices with CE certification, the product holder is force-guided in an area of < 60 mm to the blade and cannot be lifted up.

- ➔ Move carriage towards operator.
- ➔ Using the handle, pull product holder outwards and upwards and lock in final position.

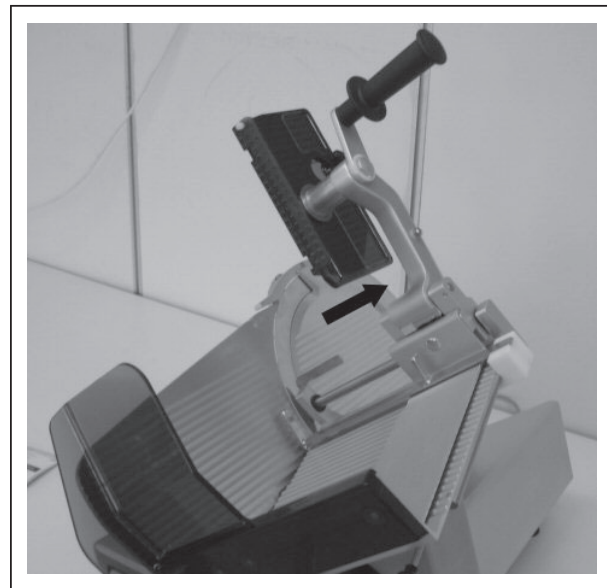


Fig. 23: Preparing machine

## 6

- ➔ For tied product ends to be cut by hand.
- ➔ Place product end against the back wall of the carriage, making sure that the original cut surface faces the remnant holder plate.
- ➔ Position the product fixation against the product.
- ➔ Using handle, turn in and hold product holder.
- ➔ Release locking device via the draw-bar and position product holder behind the product.
- ➔ Set slice thickness at knob.
- ➔ Switch on machine.
- ➔ Set the carriage stroke and number of carriage strokes or change after start.
- ➔ Start carriage drive.  
Slices drop on depositing area.
- ➔ Stop the carriage drive.  
The carriage runs towards the operator, the blade is on hold.
- ➔ Once the slicing process is completed set slice thickness to "0".
- ➔ Switch off machine.

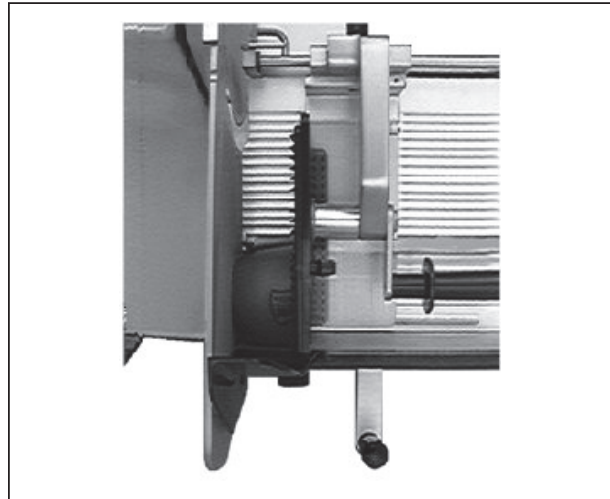


Fig. 24: Inserting product

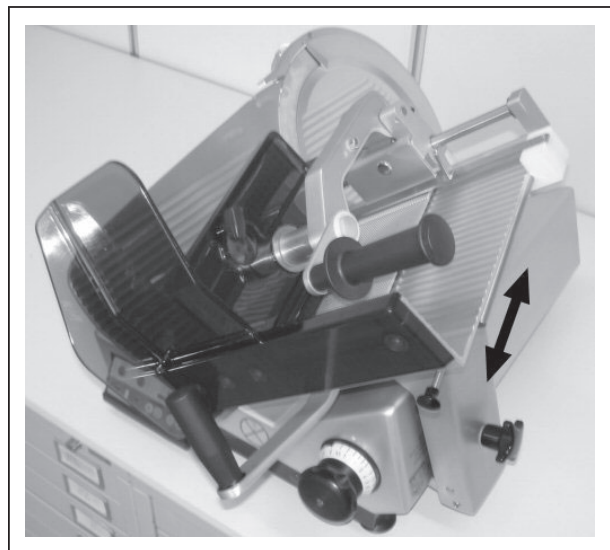


Fig. 25: Slicing product

### 6.3 Manual carriage guide with servo support

The following description applies to all GSP H D carriage versions, for long product and product ends, as described in chapters 6.1 and 6.2:

#### Application

- with product that is difficult to slice,
- with low number of slices,
- thick slices.

The servo-motor support comes automatically into action during the manual carriage movement.

The servo support can be adjusted in three steps via <SPEED> keys:

- Level 1 = light support, 1 LED lights up
- Level 2 = medium support, 2 LEDs light up, pre-set as standard
- Level 3 = max. support, 3 LEDs light up

Both the carriage stroke and number of carriage strokes are ineffective.

## DANGER



### Rotating blade, spikes on product holder!

#### Risk of cutting and stitch damages.

- Do not allow yourself to become distracted. Concentrate on the task in hand and avoid time pressure.
- When slicing, the carriage may only be moved by the handle.
- Use handle when working with product holder.

6

- ➔ Set slice thickness.
- ➔ Switch on machine.  
Blade starts running automatically, if option blade start chapter 6.4 is activated.
- ➔ Switch on<Blade drive>.
- ➔ Move the carriage back and forth by means of the guide or handle.  
Slices drop on depositing area or manually remove from deflector.
- ➔ If necessary, re-clamp product holder.
- ➔ Once the slicing process is completed set slice thickness to "0".
- ➔ Switch off<Blade drive>.
- ➔ Switch off machine.

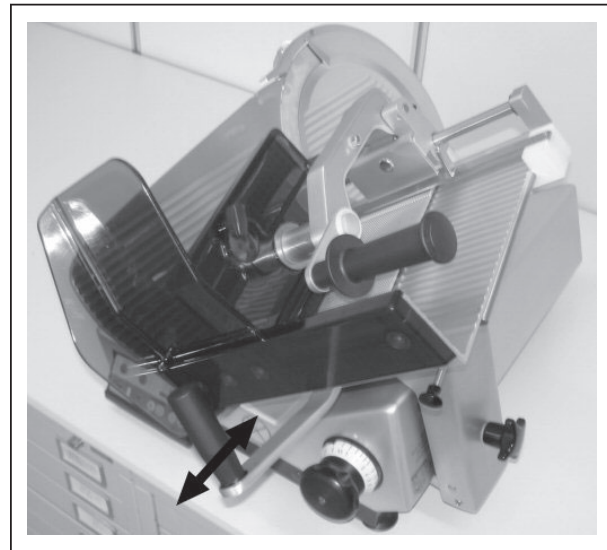


Fig. 26: Slicing product

## 6.4 Options



The options need to be selected when ordering a machine.

Only the Bizerba customer service can set them at a later point of time.

### Option Blade start

After switching on <I> of the machine the blade starts running automatically.

### Option Automatic switching off

Manual operation.

If the blade motor runs for n seconds (standard setting 15 seconds) without the machine being used, its is automatically switched off for safety and saving reasons.

Blade motor and servo support are switched off.

**Option "Kroger"**

The blade motor can only be started if the slice thickness setting at the knob is smaller/ equal"0".

**6**

After the blade start, the required slice thickness is to be set and a manual or automatic operation is possible.

## 7 Troubleshooting

### 7.1 Procedure

- ➔ Switch off machine immediately if untypical noises are heard or if there is a suspected risk of injury.
- ➔ Call the responsible Customer Service if you are unable to rectify the fault yourself.
- ➔ Please provide your Bizerba customer service point with the following details:
  - Machine type (see rating plate),
  - Machine number (see rating plate),
  - Error description.

This will facilitate preparations by customer service staff.

**7**

## 8 Maintenance

### 8.1 Preparation for cleaning



Clean thoroughly:

- Before putting into operation,
- Depending on use and application frequency,
- If extremely soiled, several times a day,
- After sharpening,
- After longer standstill periods.

**8**

#### WARNING



**Unprotected blade!**

**Coming in contact with the sharp blade can lead to serious injuries.**

- Always wear cut-proof gloves when cleaning.
- Do not clean the surfaces of the blade when operating the machine!

- ➔ Switch off machine.
- ➔ Pull out power plug.
- ➔ Set slice thickness below "0" (black marking).



Fig. 27: Slice thickness below "0"

## 8.2 Removing components



Do not place parts on top of each other to avoid mechanical damage.



For quick and easy handling, the remnant holder is attached to the pusher guard by a magnet lock.

If the distance to the magnet is lower than 50 mm, pacemakers can be affected. Any persons concerned should consult a doctor before operating this machine.

8

### Remove components as follows:

- ➔ Turn out handle on carriage foot.
- ➔ Tilt carriage in the direction of the arrow.

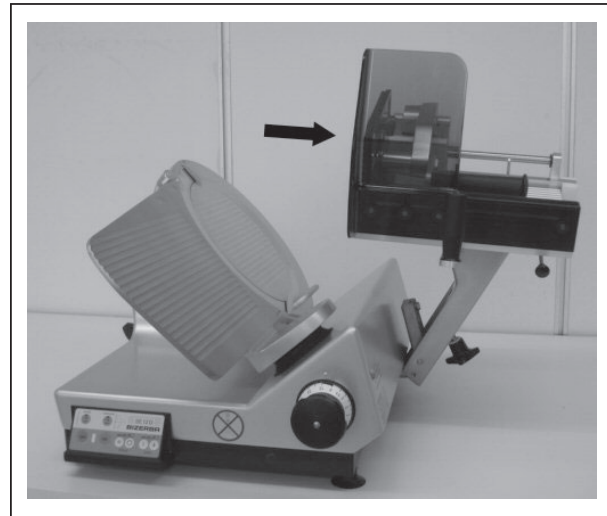


Fig. 28: Tilting carriage

- ➔ Using the handle, move product holder away from blade and lift up.
- ➔ Push remnant holder plate out of magnetic lock and remove from pusher guard.

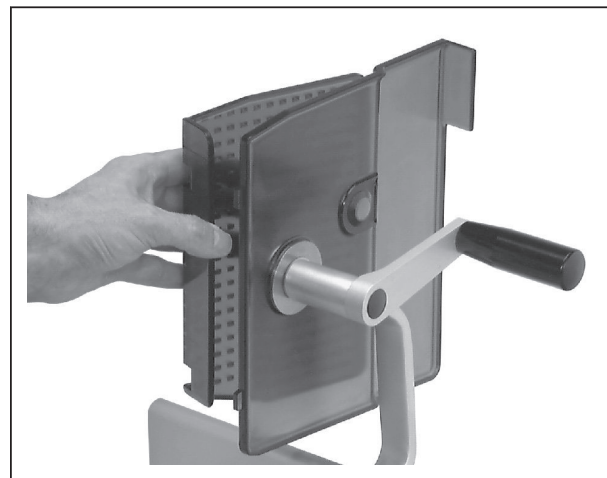


Fig. 29: Remnant holder plate

- ➔ Pull the product holder fixation as far as it will go towards the operator and pull off the guide shaft, moving it to the right.

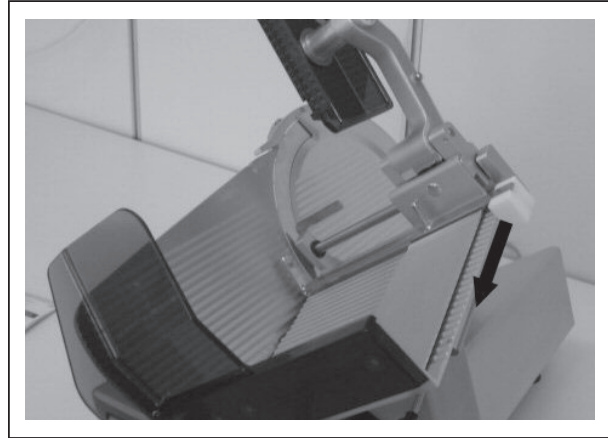


Fig. 30: Product fixation

8

**Product carriage:**

- ➔ Undo the handle on the guide element.
- ➔ Remove support plate in an upward direction.

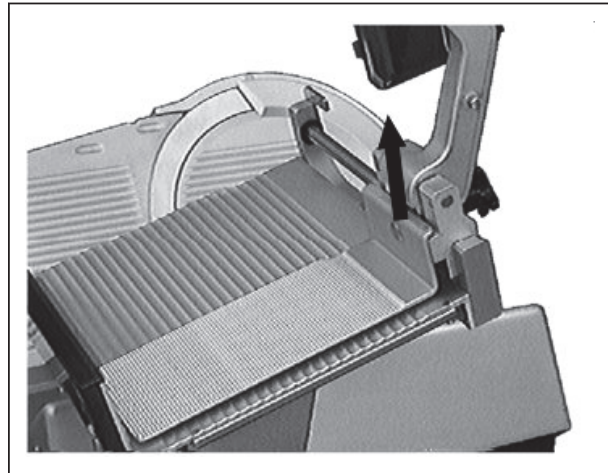


Fig. 31: Support plate

- ➔ Use your right hand to take hold of the grip.
- ➔ Loosen the catch behind the blade guard ring with the left hand and remove the blade cover.

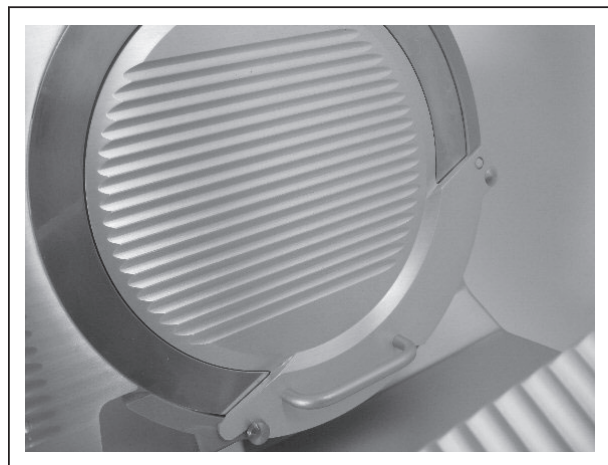


Fig. 32: Blade cover

- ➔ Remove from magnet lock and lift up in an upwards direction.



Fig. 33: Deflector

8

Now the machine is ready to be cleaned.

### 8.3 Cleaning



Do not clean the machine using a high-pressure cleaner.

Do not use any abrasive cleaning devices since they can damage the Teflon-coated parts of the machine!

- ➔ Press a wet disposable cleaning cloth against the blade surface and slowly wipe away from the center.
- ➔ Clean the back of the blade in the same manner.
- ➔ After this process, repeat using a dry disposable cleaning cloth.



Fig. 34: Blade cleaning

- ➔ Thread a moist disposable cleaning cloth into the front between blade and guard ring.



Fig. 35: Blade guard ring

- ➔ Use your hands to turn the blade and the disposable cleaning cloth; while you are doing so, press the cloth lightly against the inside of the guard ring.



Fig. 36: Blade guard ring

## 8.4 Cleaning plan for slicing machines

Work steps	Cleaning agent	Procedures	Cleaning devices	Instructions
Preparatory measures		Close slice thickness, switch off machine, pull out power plug		
Disassemble all removable parts		see chapter 8.2		
Rough cleaning		Remove any product remnants manually	Plastic deflector, plastic spatula, brush (not for Teflon-coated blade)	Start immediately after production has finished, if necessary, begin with the removed parts
Cleaning	2% P3 sterile Application time is about 15 minutes	after thorough pre-rinsing with water (max. 50°C, depend. on when grease can be easily removed)	manually, brush (not for Teflon blades), tub, disposable cleaning cloth	all disassembled and permanent parts of machine
			Manual spray device	* see comment
			Dish-washing machine	removed parts
Disinfect Additional measures	Use 0.5- 2% P3-alcodes in concentrate Application time as per product leaflet	or manually	Disposable cleaning cloth	Recommended application quantity: 40-50 ml/m <sup>2</sup>
		spray	Manual spray device	* see comment Add. safety: distance to surface when spraying, 0.30 m

Work steps	Cleaning agent	Procedures	Cleaning devices	Instructions
Acid cleaning Additional measures (not necessary for machines with Ceraclean)	max. 3% P3-riksan max. 15 minutes application time	manually, mechanically	Brush to remove lime residue (not for Teflon blades)	only if required for lime residue rinse directly after cleaning
		foam	Manual spray device	* see comment
Rinse	Drinking water	Max. 50°C temperature depend. on when grease can be easily removed	Disposable cleaning cloth	other machine
			Water pipe Manual spray device	removed parts
Check		visually on optical cleanliness		
Drying		rub dry or leave to dry	Disposable cleaning cloth	Leave dismantled parts apart from one another to dry
Care Additional measures	Bizerba H1-Service Oil	apply	Disposable cleaning cloth	Product-parts that touch products must be rinsed before commencing operations
Assembly		in reverse order like disassembly see chapter 8.5		Personnel must have clean and disinfected hands
Precaution	Cover the machine when the surroundings are cleaned with spray and/or pressurized water			



\* Comment: Appropriate precautionary measures have to be taken to ensure that no damage is done to the environment!



All warranty claims lapse if the cleaning agents approved by the manufacturer are not used.



The safety sheets and product sheets supplied with the cleaning and disinfection agents must be read.

8



Depending on the product, there could still be a risk from viruses and bacteria which cannot be completely eliminated despite regular cleaning.

**The cleaning agent can be acquired from the BIZERBA customer services:**

Designation	Order no.	VPE
P3-steril	50003250000	5 liters
P3-riksan	50003270000	5 liters
P3-alcodes	50003260000	5 liters
Clean Station	50003280000	
H1-Service-Oil	94008900022	400 ml

## 8.5 Preparing the machine for operation



For quick and easy handling, the remnant holder is attached to the pusher guard by a magnet lock.

If the distance to the magnet is lower than 50 mm, pacemakers can be affected. Any persons concerned should consult a doctor before operating this machine.

### Attach the components as follows:

- ➔ Move down to magnet lock while observing the exact position of the blade guard ring recess.



Fig. 37: Deflector

- ➔ Hold the handle with your right hand, tilt towards the blade and fix into position with the stud.
- ➔ Fasten the catch behind the blade guard ring with the left hand.

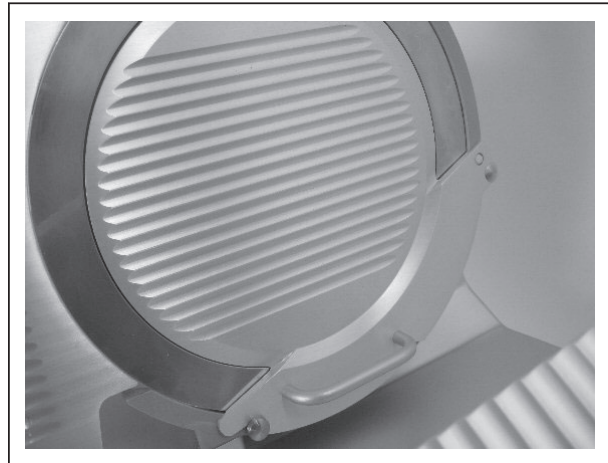


Fig. 38: Blade cover

**Product carriage:**

- ➔ From the top, place support plate in groove.
- ➔ Screw into place with the grip on the guide element.

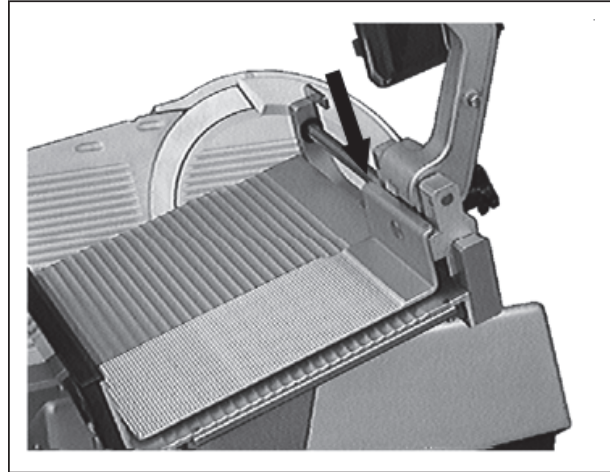
**8**

Fig. 39: Support plate

- ➔ On the operator side, place product holder fixation device horizontally on to the guide shaft (see arrow) and move on guide shaft.

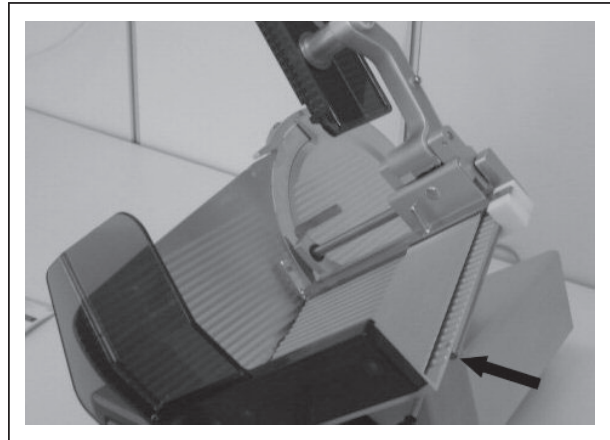


Fig. 40: Product fixation

- ➔ Insert the remnant holder plate in to the pusher guard, taking the attachments in to account.

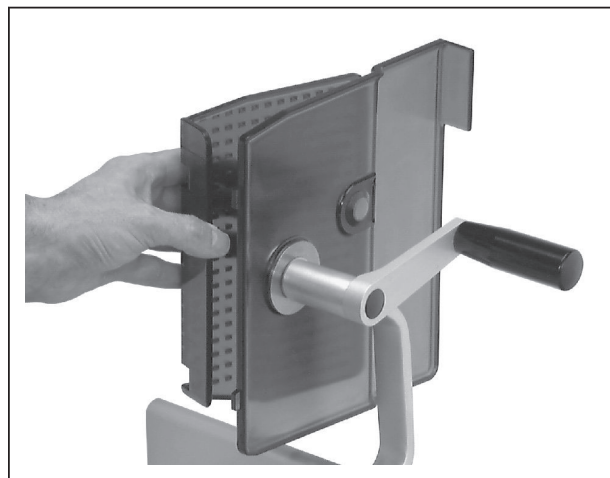


Fig. 41: Remnant holder plate

- ➔ Place the product holder on the carriage.
- ➔ Tilt the carriage in the direction of the arrow.
- ➔ Using the handle screw into place on the carriage foot.

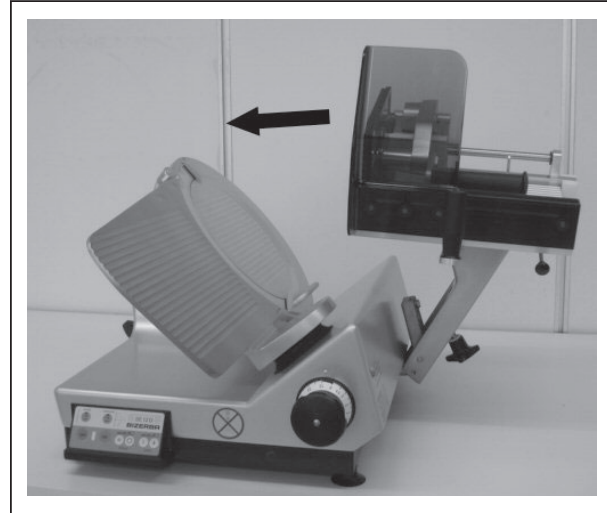


Fig. 42: Tilting carriage

8

**WARNING****Missing components!**

**The operator can only be protected from injuries and the machine protected against damage if all the components of the machine are assembled properly.**

- Check if the machine is complete before it is re-started.
- Check if components are positioned correctly and firmly.
- Only use original Bizerba replacement parts and accessories.

The machine is now ready for use.

## 8.6 Blade sharpening

Re-sharpening is necessary if the slicing result is unsatisfactory.

The time intervals are dependant on the wear and tear of the blade and/or its operating usage as also the properties and conditions of the product.



For safety reasons, the blade may only be ground to an annular gap of max. 6 mm.

For safety reasons, the blade may only be changed by the Bizerba customer services.

Applies to machines with CE certification.

### 8.6.1 Sharpener

The sharpener identified by the machine number has been adjusted for this machine.

The device is fitted with a coarse sharpening stone and a finely grained honing stone. Dirty or greasy sharpening stones do not sharpen well.

- ➔ Before sharpening, clean with brush and solving detergent.
- ➔ If sharpening stones are worn, replace stones.

Replacement parts are supplied by Bizerba customer services.



When replacing, do not confuse sharpening and honing stones.

---

## 8

### 8.6.2 Preparation for sharpening

- ➔ Remove parts and clean machine. See chapter 8.1 to 8.4.
- ➔ Tilt the carriage back in and screw into place.
- ➔ Place paper felt or thin cardboard on carriage and cut off a few strips in order to entirely remove grease from blade.
- ➔ Switch off machine.
- ➔ Remove the paper felt.
- ➔ Turn deflector away from blade.

### 8.6.3 Attaching sharpener

#### WARNING



#### Unprotected blade!

Coming in contact with the sharp blade can lead to serious injuries.

- Always wear cut-proof gloves when cleaning and sharpening.
- Do not clean the blades when operating the machine.

- ➔ Set slice thickness to "24" or open to dead stop.
- ➔ Set handwheel marking on sharpener to "0".
- ➔ Move carriage to relevant position.
- ➔ Mount sharpener to gauge plate from the top.

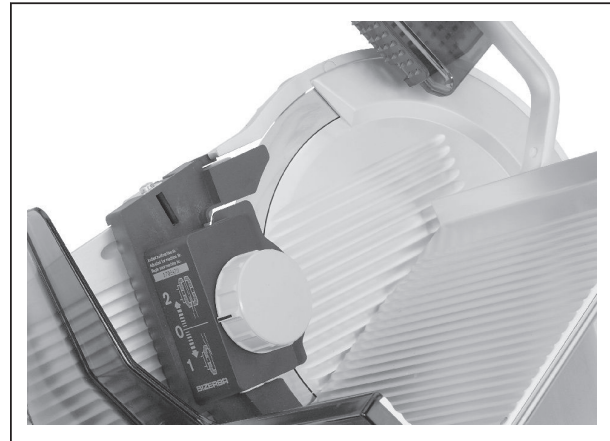


Fig. 43: Attaching sharpener

#### GSP H D with carriage inclination 18°

- ➔ Push the sharpener and carriage towards the blade until the adapter contacts the front of the blade guard ring.
- ➔ Keep the sharpener in this position and use the star knob to screw it to the gauge plate.

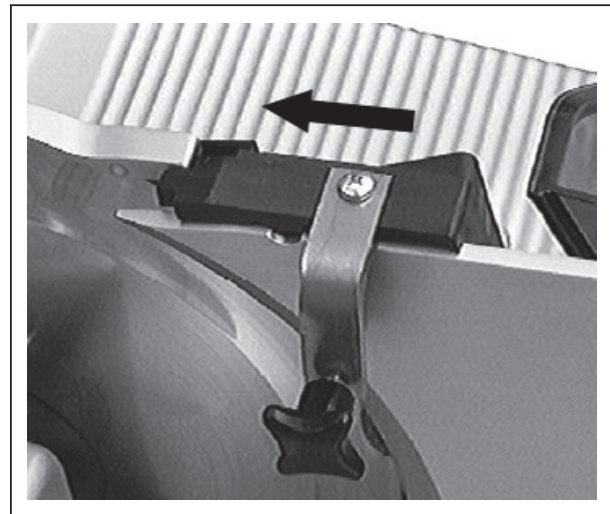


Fig. 44: Tightening sharpener

**GSP H D with carriage inclination 25°**

- ➔ Move sharpener towards blade until the sharpener engages in recess of stop plate.
- ➔ Keep the sharpener in this position and use the star knob to screw it to the gauge plate.

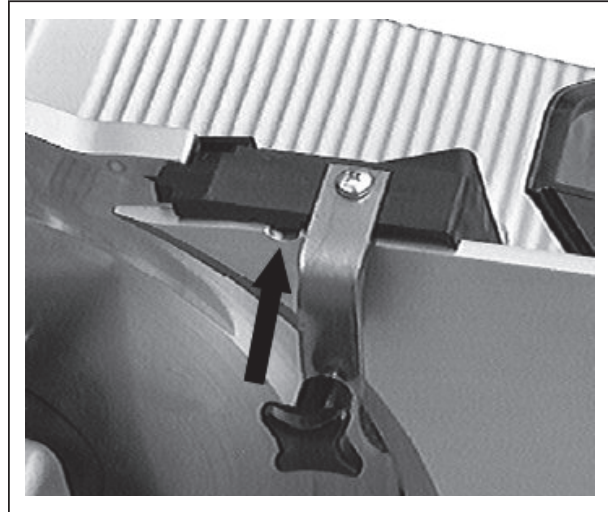


Fig. 45: Tightening sharpener

8

**8.6.4 Sharpening**

- ➔ **Wear eye protection!**  
Hearing protection is recommended.
- ➔ Switch on machine.
- ➔ Set handwheel marking to "1".  
The sharpening stone is engaged.
- ➔ Sharpen until right blade edge shows a burr.
- ➔ Set handwheel marking to "0".
- ➔ Switch machine off, wait until blade stops rotating.



Fig. 46: Handwheel marking

**Check the grinding device:**

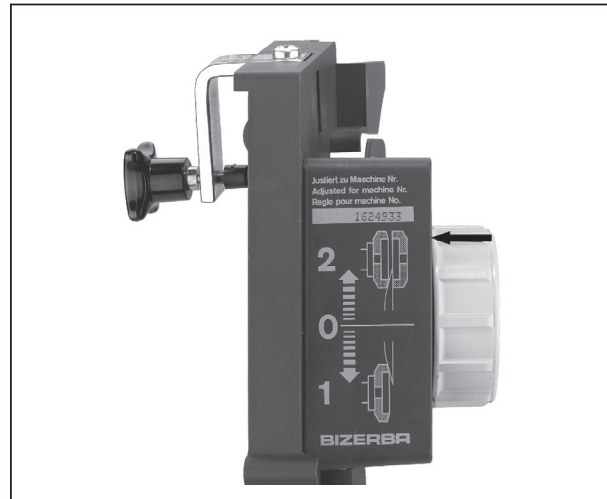
- ➔ Using a pen or pencil, touch the right edge of the blade while moving the pen from inside to outside.



Burr must be noticeable, otherwise the sharpening procedure must be repeated.

### 8.6.5 Honing

- ➔ Start blade motor.
- ➔ Set handwheel marking to "2".  
The honing stone is engaged.
- ➔ Hone until a honing bevel of about 0.5 - 1 mm can be seen on the right blade edge (after about 3-4 seconds)
- ➔ Set handwheel marking to "0".
- ➔ Switch machine off, wait until blade stops rotating.



8

Fig. 47: Handwheel marking

### 8.6.6 Removing sharpener

- ➔ Pull sharpener back after loosening the star grip screw and remove to the top.
- ➔ **Set slice thickness immediately to "0".**

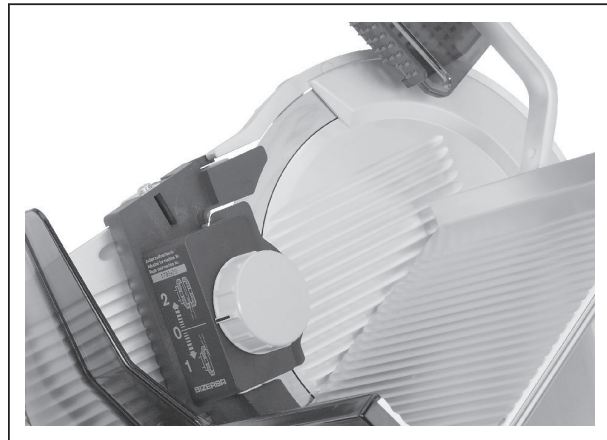


Fig. 48: Removing sharpener

### 8.6.7 Removing sharpening dust

**Requirement:**

- Slice thickness to "0",
- Power plug is pulled.

- ➔ Press dry disposable cleaning towel to blade surface and slowly clean from center to outside.
- ➔ Clean the back of the blade in the same manner.

**8**

Fig. 49: Blade cleaning

- ➔ From the front, insert a dry disposable cleaning cloth between the blade and the guard ring.



Fig. 50: Blade guard ring

- ➔ Use your hands to turn the blade and the disposable cleaning cloth; while you are doing so, press the cloth lightly against the inside of the guard ring.



8

Fig. 51: Blade guard ring

**Machine housing:**

- ➔ Remove sharpening dust from the surfaces with either a dry disposable cleaning cloth or brush.
- ➔ If necessary, carry out a complete cleaning cycle.
- ➔ Preparing the machine for operation. See chapter 8.5.

**WARNING****Missing components!**

**The operator can only be protected from injuries and the machine protected against damage if all the components of the machine are assembled properly.**

- Check if the machine is complete before it is re-started.
- Check if components are positioned correctly and firmly.
- Only use original Bizerba replacement parts and accessories.

**The machine is now ready for use!**

**8.7 Care of machine, servicing, maintenance**

- ➔ The entire machine must be thoroughly cleaned based on usage, but at least twice a day.
- ➔ Re-sharpen blade if necessary.
- ➔ When necessary, clean or exchange sharpening stones. **Caution! Left-handed thread!**

- ➔ Lubricate the product holder guide shaft lightly 1 x week with BIZERBA lubricating oil from the accessories bag.
- 



At an annular gap of 6 mm between the blade and the guard ring, the sharpener no longer has a sharpening effect and the blade has to be replaced.

Applies to machines with CE certification!

---

**8****WARNING****Changing the blade!****Severe injuries and damage to property.**

- For safety reasons, the blade may only be changed by Bizerba customer service.
  - Wear cut-proof gloves and shoes with steel caps.
-

## 9 Technical data

### 9.1 Dimensions of GSP H D with carriage inclination 18°

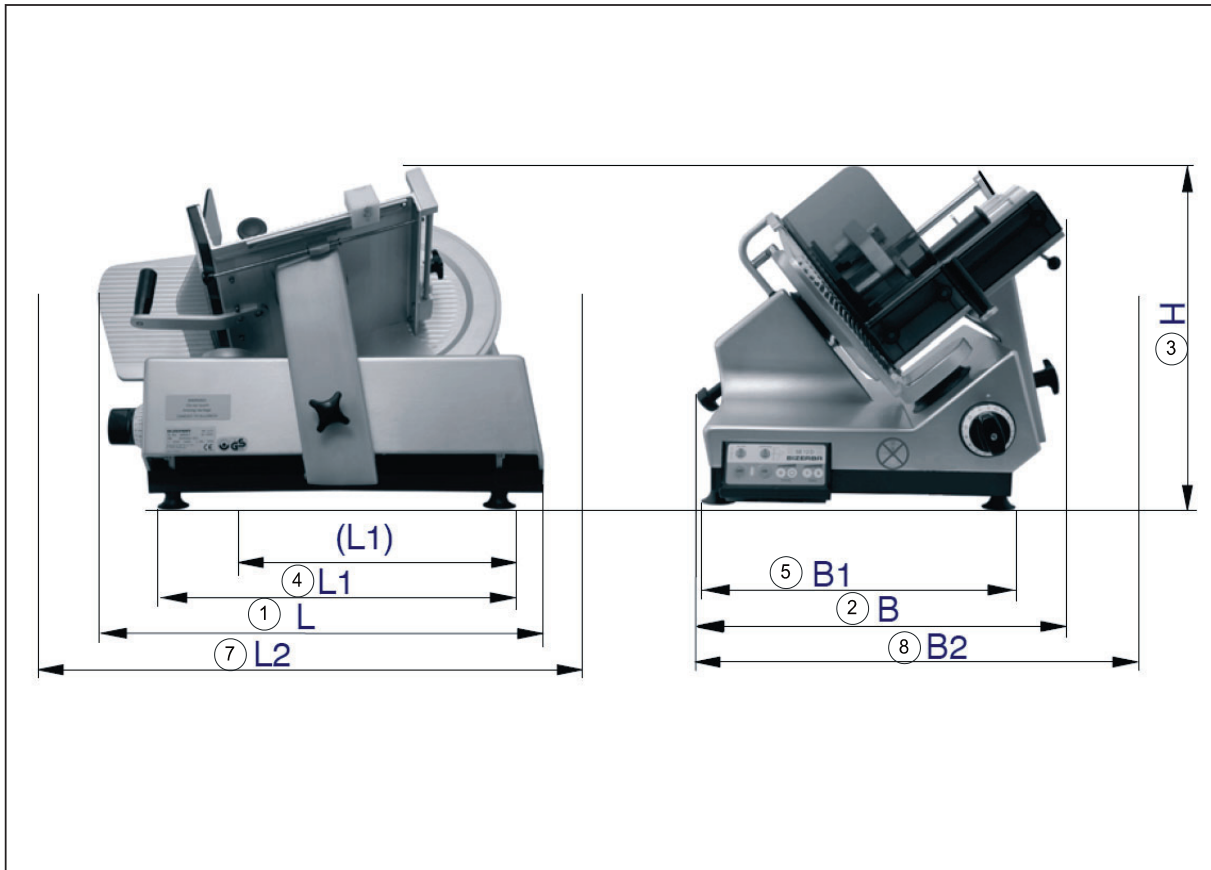


Fig. 52: GSP H D, example

The device is available in many different versions. Here is an example.

#### Outer dimensions (max. space requirement)

- ① Length = 725 mm
- ② Width = 571 mm
- ③ Height = 588 mm

#### Installation surface:

- ④ Length = (415) 530 mm
- ⑤ Width = 480 mm
- ⑥ Height = 588 mm

**Work area:**

- ⑦ Length = 810 mm
- ⑧ Width = 899 mm
- Weight = approx. 55 kg
- Blade diameter = 330 mm
- Blade speed = 225 U\*min<sup>-1</sup>
- Depositing height = 62 mm
- max. product size, diameter = 208 mm
- max. product height = 290 x 153 mm
- 9 Slice thickness setting = 0.5 to 22 mm stepless
- Types of current, voltages, power consumptions = see rating plate

**9.2 Dimensions of GSP H D with carriage inclination 25°**

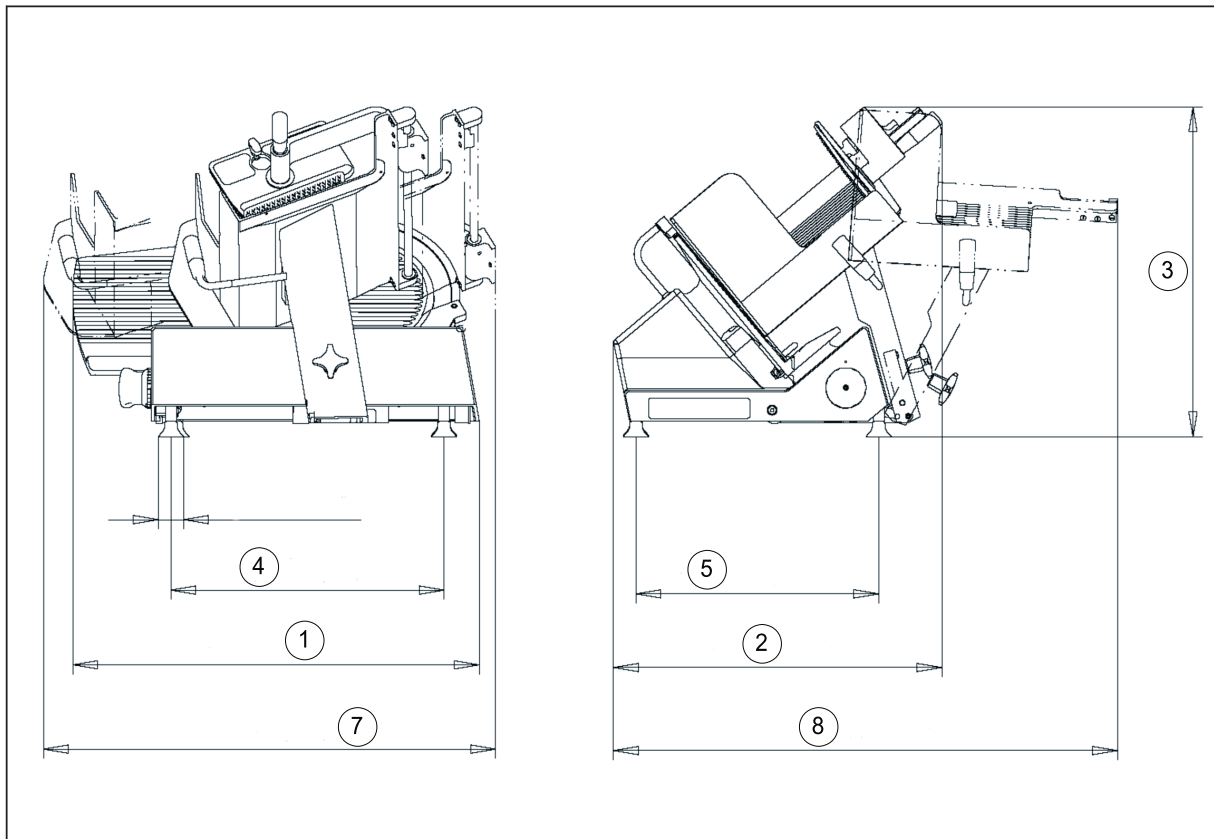


Fig. 53: GSP H D, example

The device is available in many different versions. Here is an example.

**Outer dimensions (max. space requirement):**

- ① Length = 725 mm = 28.54"
- ② Width = 571 mm = 22.48"
- ③ Height = 588 mm = 23.14"

**Installation surface:**

- ④ Length = (415) 530 mm = (16.33) 20.87"
- ⑤ Width = 480 mm = 18.90"

**Work area:**

- ⑦ Length = 810 mm = 31.89"
- ⑧ Width = 899 mm = 35.4"

Weight = ca. 55 kg = 121 lbs

Blade diameter = 330 mm = 13"

Blade speed = 225 U\*min<sup>-1</sup>

Depositing height = 62 mm (L = low)  
= 95 mm (H = high)

Max. product size, diameter = 202 mm (L)  
= 228 mm (H)

max. product height = 290 x 160 mm (L)  
= 290 x 126 mm (H)

Slice thickness setting = 0.5 to 22 mm = 0.02" to 0.86", stepless

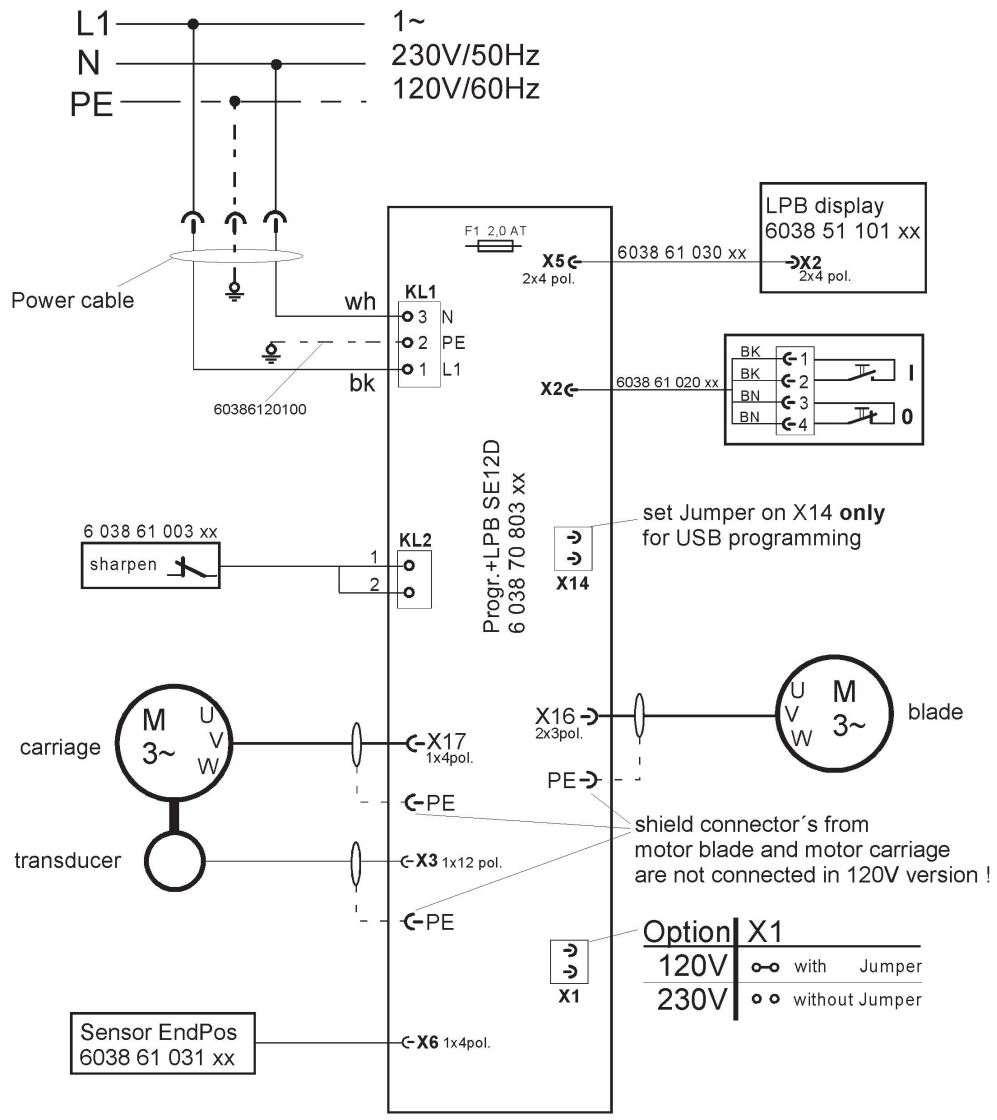
Types of current, voltages, power consumptions = see rating plate

**9.3 Power supply****Technical data for the mains power supply**

- **Mains supply**  
Single-phase alternating current, see rating plate.
- **Permissible mains voltage tolerance (static) normal**  
At 100 to 240 V: +6% to -10% of nominal value
- **Mains frequency: 50 (60) Hz**  
Admissible tolerance of mains frequency: +2% to -2% of nominal value  
Permissible distortion factor of supply voltage: smaller/equal 5 %

## 9.4 Ambient conditions

- **Humidity**  
Protection type IP 33. High air humidity and condensation can result in damage to the machine.
- **Relative humidity**  
for operation and storage: 90 % (condensation of the unit is not permissible)
- **Ambient temperature**  
for operation and storage: -10 to +40°C (+14 to +104 degF)
- **Work place-related emission noise level value**  
 $L_{pA} = 61$  dB (A)  
The value takes into consideration an instable measuring of 3 dB.
- **Required lighting**  
500 Lux
- **Operating time**  
Designed for permanent operation.



44	8 1 2 7	U.S.	M	Teile-Code	075	4	S
Oberfläche							
Werkstoff		A	Steckerleiste X14 hinzu, KL1 neu beschriftet		23.04.10	Bewersdorf	
Rohteil		FPT-B	Datum	Name	<b>Cabling GSP H D</b>		
Maßstab im Original		Bearb.	22.04.10	Bewersdorf			
		Gepr.					
		Norm					
		<b>BIZERBA 6 0 3 8 6 3 7 0 1 0 0</b>			BLATT		

## Appendix

Declaration of type  
conformity



## Declaration of conformity

We hereby declare that the design of the machine described below

<b>Designation:</b>	Slicer
<b>Type:</b>	GSP H D

complies with the applicable requirements of the following EC directives:

EC Machine Directive	2006/42/EC
EC EMC Guideline	2004/108/EC

Authorized person for putting together the relevant technical documents:

Berthold Roller, Director Quality Management, Bizerba GmbH & Co. KG

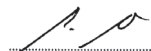
**The basis for the declaration of conformity are the contract documents (Bizerba purchase order documents).**

**In the event of a modification to a machine of the above description that is not coordinated with Bizerba or not carried out by Bizerba, this declaration loses its validity.**

Date:

16.07.2010

Signature of manufacturer:

ppa. 

Title:

Martin Arndt  
Chief Executive Officer Technology (CEO-T)  
Bizerba GmbH & Co. KG