

BIZERBA

■ ... closer to your business

■ Unique in its class ...

... Scaleroline A 550: fully-automatic slicer with innovative weighing technology to weigh single slices, e.g. butterfly steaks, minute steaks, thicker portioned slices of meat or cheese.



Scaleroline
BIZERBA



Single slice weighing: each slice is cut between 50 and 300 g target weight, with deviations in even or slightly bulky products at only about 4 %. This drastically reduces giveaway.

The fully-automatic slicer, Scaleroline A 550 makes the processing of both symmetric or calibrated and bulky products even more efficient. Its industrial weighing module calculates the weight of a portion or single slice much quicker. In the event of deviations, the software immediately makes adjustments and the next slice will be closer to the target weight. Sliced steaks or schnitzel can be put straight into the Steaker S 111 to be automatically tumbled/tenderized without any manual intervention.

- Decorative cold meat tray combined with a throughput of max. 250 slices per minute (without scales), 200 slices per minute for standard portion weighing and 40 to 60 slices per minute with the new single slice weighing technique (all values depend on the thickness of the slice).
- Slicing, shingling or stacking of almost any sausage meats and cheeses - and usually without having to pre-frost.
- Especially simple, ergonomic and safe handling.
- Compact construction, ideal for use in smaller rooms and can be pushed into the wet room for cleaning purposes.
- Areas that require cleaning are easily accessible. Sliced product holder, sliced product holder and belts are simply removed for cleaning with pressure-water.
- Customer-specific configurations (e.g. scales function, sliced product holder, blade, conveyor belts) can be set.

Deviations in color, printing errors due to the photographic material or printing, or changes in construction and model are reserved.



Scaleroline A 550

Voltage / frequency

- 400 V / 50 Hz

Blade diameter

- 16.54" (420 mm)

Maximum number of slices / min.

- 250 without the weighing function, 200 with weighing function and 60 when single-slice weighing is selected

Average number of portions

- 25 portions / min. for 80 g-portion when two sausages have been inserted

Maximum throughput of the sliced product

- Ø min. 1.57" (40 mm), max. 8.27" x 7.09" (210 x 180 mm) (W x H)

Slice thickness adjustment

- 0.02" - 1.18" (0,5 - 30 mm)

Maximum stacking height

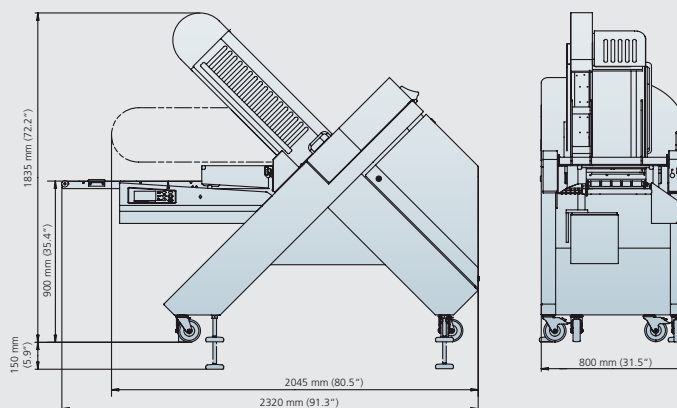
- 2.36" (60 mm)

Maximum insertion length

- 23.62" (600 mm)

Outer dimensions

- 91.34" x 31.5" x 72.24" (2320 x 800 x 1835 mm) (L x W x H)



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Members of the Bizerba Group

Bizerba GmbH & Co. KG
 Wilhelm-Kraut-Straße 65
 72336 Balingen
 Germany
 Tel. +49 7433 12-0
 Fax +49 7433 12-2696
 marketing@bizerba.de
 www.bizerba.com

Bizerba UK Limited
 2-4 Erica Road
 Stacey Bushes
 Milton Keynes
 Buckinghamshire
 MK12 6HS
 U.K.
 Tel. +44 1908 682740
 Fax +44 1908 682777
 sales@bizerba.co.uk

Bizerba USA Inc.
 31 Gordon Road
 Piscataway
 New Jersey 08854
 USA
 Tel. Office +1 732 565-6000
 Tel. Service +1 732 565-6001
 Fax +1 732 819-0429
 us.info@bizerba.com
 www.bizerbausa.com

Bizerba Canada Inc.
 2810 Argentinia Road #9
 Mississauga,
 Ontario L5N 8L2
 Canada
 Tel. +1 905 816-0498
 Fax +1 905 816-0497
 ca.info@bizerba.com
 www.bizerba.ca

Bizerba South East Asia Pte.
 Ltd.
 1 Fifth Avenue #02-05
 Guthrie House
 Singapore 268802
 Singapore
 Tel. +65 6465-1900
 Fax +65 6468-0481
 bizerba@bizerba-sea.com
 www.bizerba-sea.com