



»Changing to the A550 has fully paid off for us: Today we are slicing a greater variety of fresh products using less time, reducing give-away with each slice and offering our customers quality that is pleasing to the eyes.«

Robert Koller
production manager Hofbräuhaus Munich

A650/A550 – Simply higher performance

Slicing, weighing, portioning to target weight

BIZERBA



Your possibilities with the A650/A550

Large hotels and restaurants/ system gastronomy

- Portioning of snack slice of cold meat
- Target weight slicing of cold cut portions to be served on a platter

Large caterers

- Preparation of cold cut and cheese platters
- Slicing to exact target weight

Supermarket/butchery

Preparation room:

- Pre-slicing of cold cuts and cheese for the counters and the self-service area
- Feeding of small packaging machines

Industrial food processors

- Producing convenience:
Slicing in lines
- Slicing of naturally grown products and small batches with minimal weight loss

Extremely talented

The A650 and A550 are ideally suitable for all those who want to be a step ahead of the competition. Benefit from automated solutions which allow you to

- slice, weigh and portion to target weight with just one device
 - produce based on order
 - increase your profits and
 - work hygienically.
-

Order-related production

- Fresh processing, almost without pre-freezing
- Fast product change and short set-up times: e.g. calling up saved configurations, no blade change
- One solution for numerous products and depositing options
- High throughput for manifold products to be sliced
- Space-saving design for flexible places of use

Increasing your profits

- Give-away reduced by 15 %
- Integrated slicing and weighing to target weight
- Minimal product remnants due to matching product holders

Hygienic working

- Automatic production: Less contact with product to be sliced reduces the risk of germs
- Mobile design for easy and thorough cleaning in wet areas
- Time-saving cleaning: Individual parts can be dismantled without tools
- Dishwasher safe product holders

Always a good choice

A650



Ideal for

- the entry into industrial production
- large products, length +600 mm
- less physical strain during loading

Speed

300 slices/min

Product length

Max. 900 mm

Product holder

Automatic operation

A550



Ideal for

- mainly naturally grown products
- a particularly large product variety

Speed

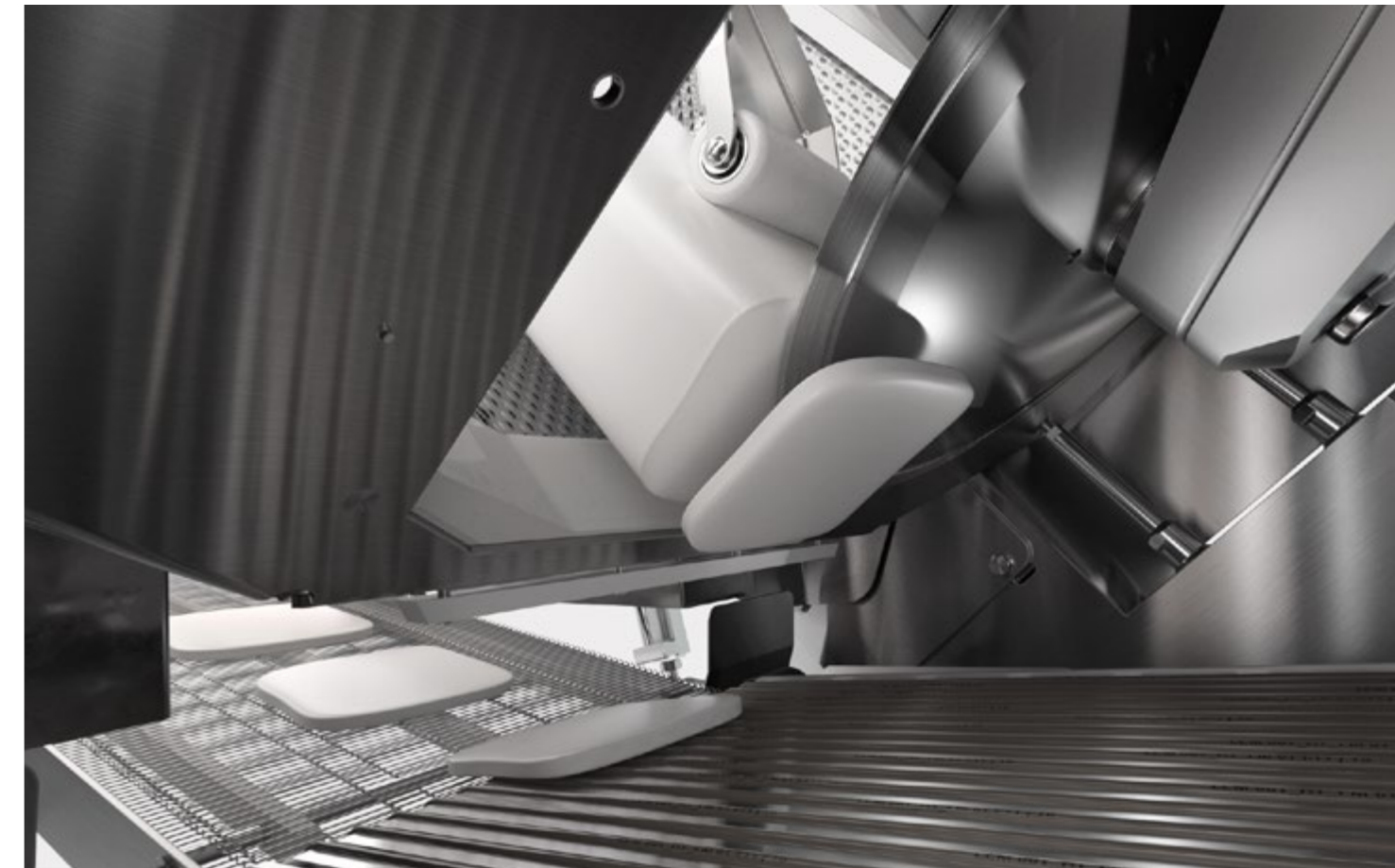
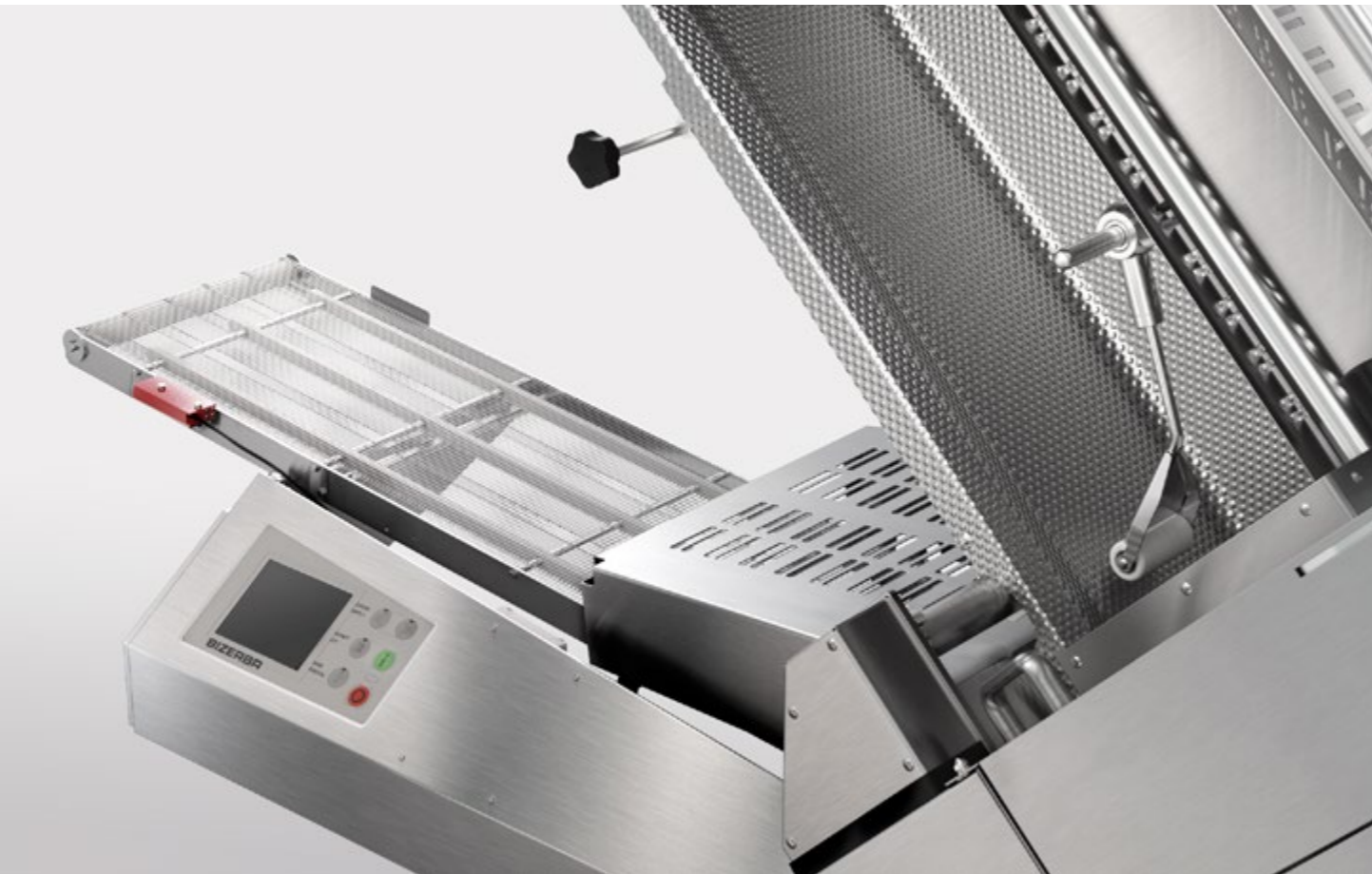
250 slices/min

Product length

Max. 600 mm

Product holder

Manual operation



Always a step ahead

Discover unique functions which have made us a market leader:

- Weighing during the slicing process: Give-away reduced by up to 15 %
- Versatile processing of cold cuts, long-life goods, cheese and cut-resistant vegan products - even at high temperatures
- Easy product change due to saved configurations and large selection of product holders. No blade change necessary
- Minimal set-up times during manual loading and product change
- Hygienic operation: Motor instead of compressed air
- Mobile solution with castors and slim design: Flexible working and easy transportation to the cleaning place
- Safe blade sharpening with built-in sharpener
- Optimum safety: CE and GS certified



Learn more about the talents of the A650 and A550 here
www.bizerba.com/talent_a650



Or, schedule an appointment
for a product demonstration:

Bizerba SE & Co. KG
Wilhelm-Kraut-Straße 65
72336 Balingen
Germany

T +49 74 33 12-0
F +49 74 33 12-2696

[**www.bizerba.com**](http://www.bizerba.com)

Bizerba UK Limited
2-4 Erica Road, Stacey Bushes
Milton Keynes
Buckinghamshire
MK12 6HS
UK

T +44 1908 6827-40
F +44 1908 6827-77

[**www.bizerba.com**](http://www.bizerba.com)

Bizerba USA Inc.
1804 Fashion Court
Joppa, MD 21085
USA

T Office +1 732 565-6000
T Service +1 732 565-6001
F +1 732 819-0429

[**www.bizerba.com**](http://www.bizerba.com)

