

# Data sheet

## A550

# BIZERBA

***Unique in its class - fully automatic slicer with integrated weighing technology for portioning and weighing of individual slices***



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

### Product description

The Bizerba slicer A550 offers highest flexibility and efficiency, decorative slice depositing as well as portioning to precise weights of any product.

Product remnants are minimized and overweight in target weight portions reduced by up to 15 % – for equalized as well as for naturally grown products.

This is possible thanks to the unique weighing process during slicing.



A550

### Highlights

- Slicing, fanning or stacking of almost any kind of sausage meats and cheeses - and usually without having to pre-frost.
- Compact construction, ideal for use in smaller rooms and relocation in wet area for cleaning purposes.
- Particularly easy, ergonomic and safe handling during production and cleaning; quickly available with flexible locations.
- Perfect target weight control with tendency control for exact number of slices.
- \_statistics.BRAIN allows easy reporting of production parameters and line performance.



Slicing result A550



Product holder A550

### Options

- Integrated scale for portioning and weighing of individual slices
- TCP/IP-connection to \_statistics.BRAIN
- The right discharge conveyor is available for every production requirement.
- An optimized product holder is available for every product.
- Product fixation with hold-down device for perfect slicing results

Our application team carries out customer-specific adjustments if adjustments exceeding the standard are requested.

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