

Data Sheet

S111 PLUS-1

BIZERBA

***Multi-functional device for strip cutting and tenderizing of meat for trade.
Perfect all-round protection and easy handling allow fatigue-free operation.
Perfectly suitable for daily use also in any foodservice business.***



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

Product description

The S111 is suitable for daily use in butcher shops, kitchens, for catering and in the hotel business.

It stands out in terms of performance and precision, reliability and flexibility.

Tenderizer and strip cutter for turning fresh meat and cold cuts as well as fruit and vegetables into fine salads and pan-fried meals.

With the unique, compact drive concept and its compact design this multi-functional device is not only flexible and easy to handle but also stands out in terms of hygiene and safety.



S111 PLUS base unit shown with optional top mounted feed tray

Highlights

- Multifunctional device for use in trade
- Strip cutting, tenderizing and knitting - all using a single device
- Compact, tilt-proof
- Cutting sets can be removed with ease for cleaning without the need for tools or threaded connectors
- Two-part, detachable cutting set for perfect cleaning, even in the blade interspaces
- Transparent, plastic protective cover ensures high visibility and maximum safety
- Large and seamlessly integrated feed opening for simple and productive feed-through of even big products
- Optimally designed for direct cutting into a food tray or other containers



Two-part, detachable cutting set



Direct cutting into food tray

Options

- Attachable Feed Tray (FT-1)
- Various sets:
 - Tenderizing set, Knit-knife Blades with Cleaning Combs Set
 - KT-1
 - Strip cutter sets
 - SC-316-722011 | 3/16" (4mm) Strip Cutter Knife Set
 - SC-14-722013 | 1/4" (6mm) Strip Cutter Knife Set
 - SC-516-722012 | 5/16" (8mm) Strip Cutter Knife Set
 - SC-12-722712 | 1/2" (12mm) Strip Cutter Knife Set
 - SC-34-722711 | 3/4" (20mm) Strip Cutter Knife Set

Warranty

The S111 PLUS strip cutter and meat tenderizer carries a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins with the date of purchase and, provided the unit is used properly in accordance with our instructions, is in full effect for one year from that date. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 4:30 p.m. local time, Monday to Friday. Bizerba will not pay overtime charges for work performed other than during normal business hours. Accessories have a 30-day replacement or repair warranty for the period beginning on the date of purchase. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately. Bizerba shall not be liable for any consequential, compensatory, incidental, or special damages. All warranty work must be performed by a factory authorized Bizerba Representative.

Fact Sheet

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Specifications	Facts	Details
Dimensions		
Installation area (L x W)	345 x 260 mm / 13.6" x 10.2"	
Maximum dimensions (L x W x H)	405 x 350 x 456 mm / 15.9" x 13.8" x 18.0"	
Electrical data		
Power consumption	120 V, 60 Hz, 3.5 A	Single-phase alternating current
IP rating	IP33	
Performance data		
Max. product size (L x W)	195 x 30 mm / 7.7" x 1.18"	
Speed	100 rpm	
Packaging data		
Dimensions (L x W x H)	740 x 570 x 460 mm / 29.1" x 22.4" x 18.1"	Machine
	300 x 200 x 250 mm / 11.8" x 7.9" x 9.8"	Cutting set
Weight	approx. 33 kg / 72.8 lb	Machine
	approx. 6 kg / 13.2 lb	Cutting set
Options		
Discharge comb	30 mm / 1.8"	
Julienne strip cutter insert	4 / 6 / 8 / 12 / 20 mm / 0.16" / 0.24" / 0.31" / 0.47" / 0.79"	Width of strip / width of strip

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 USA Inc.
 1804 Fashion Court
 Joppa, MD 21085
 USA
 Tel. Office +1 732 565-6000
 Tel. Service +1 732 565-6001
 Fax +1 732 819-0429
 us.foodservice@bizerba.com
 www.bizerba.com

Bizerba Canada Inc.
 6411 Edwards Blvd.
 Mississauga, Ontario L5T2PT
 Canada
 Tel. +1 888 240-3722
 French Tel. +1 877 699-2199
 Fax +1 905 816-0497
 ca.info@bizerba.com
 www.bizerba.ca

Bizerba de México, S.A. de
 C.V. Av. Rio Mixcoac No. 157
 Colonia Florida
 01030 México, D.F.
 México
 Tel. +52 55 5663-1397
 Fax +52 55 5663-1296
 contacto@bizerba.com.mx
 www.bizerba.com.mx



Info graphics



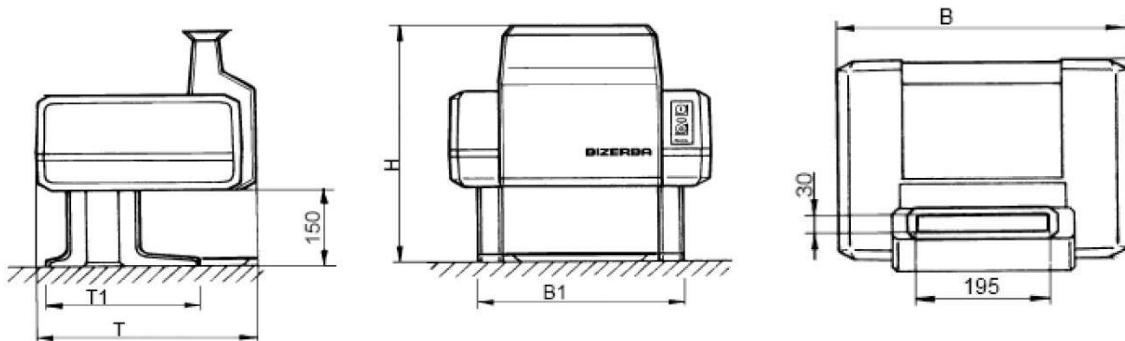
Symbols



Certified to the NSF/ANSI Standard 8-2017



Dimensional drawings



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México
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Fax +52 55 5663-1296
contacto@bizerba.com.mx
www.bizerba.com.mx

