

Data Sheet

BIZERBA

SC - Strip Cutter Inserts KT - Knit Tenderizer Inserts

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

Product description

The S111 inserts are suitable for daily use in restaurant kitchens, butcher shops, for catering and in the hotel and hospitality.

Tenderizer and strip cutter for turning fresh meat and deli 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.



Item Numbers

Attachable Feed Tray, increase product feed 5X, optional

- FT-1

Insert sets:

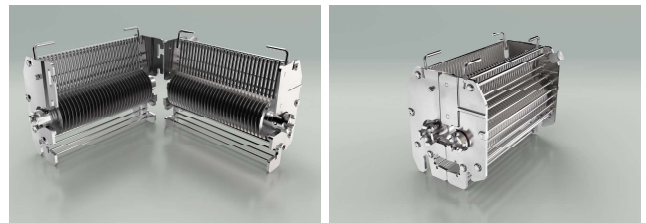
Tenderizing set, Knit-knife Blades with Cleaning Combs set

- KT-1

Julienne Strip Cutter sets

- SC-316-722011 | 3/16" (4mm) Strip Cutter Knife & Comb Set
- SC-14-722013 | 1/4" (6mm) Strip Cutter Knife & Comb Set
- SC-516-722012 | 5/16" (8mm) Strip Cutter Knife & Comb Set
- SC-12-722712 | 1/2" (12mm) Strip Cutter Knife & Comb Set
- SC-34-722711 | 3/4" (20mm) Strip Cutter Knife & Comb Set

Two-part, detachable knit tenderizing set



Two-part, detachable strip cutter set

Highlights

- Max. product size: 7.7" wide x 1.18" thick (195 x 30mm)
- Insert dimensions: 11.8" x 7.9" x 9.8" (300 x 200 x 250 mm)
- Weight approximately 13.2 lb (6 kg)
- 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 between the blades



S111 PLUS-1 base unit shown with optional top mounted feed tray FT-1 and direct cutting into food tray

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Warranty

Inserts have a 30-day replacement or repair warranty for the period beginning on the date of purchase. 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. 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.