

CSP I Assisted Sales

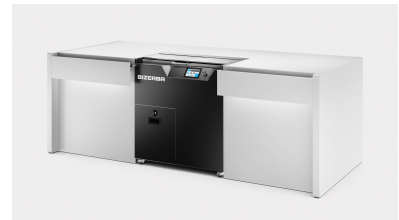
Create more space at the bakery counter with the compact built-in model CSP I Assisted Sales. This bread slicer smoothly fits into your store design. For cleaning, simply pull the CSP I to the front. Benefit from excellent slicing performance: The incredibly fast circular blade cuts 200 slices/minute. Always in top quality regardless of texture or shape. Particularly easy use thanks to intuitive touch screen operation.



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

Product description

For maximum durability, the integrated bread slicer CSP I is made of robust, high quality materials. Its integration into the counter allows operators to maintain eye contact with customers at all times and to serve them while the product is being sliced. A seamless, space-saving integration also gives you more space to present your bread variety. Particularly easy use thanks to intuitive touch screen operation in combination with a dial. The desired slice thickness can be selected in the blink of an eye. A loaf of bread can be cut entirely, halved or cut to a desired number of slices. Due to its ergonomic design, the cover can be folded upward instead of forward. You can conveniently load the product without having to walk back and forth. This saves valuable time which you can better use for your customers. The innovative SmarterSlicing functions allow an hygienic environment around the bread slicer at any time. An early warning system by means of indicators notifies you when the CSP is due for cleaning and when the blade requires sharpening or maintenance. Smart technology which ensures hygiene and availability of your machine. The smoothly running cutting process is particularly pleasant. Even at full performance, the planetary gear operates smoothly and is virtually maintenance-free.



Highlights

- Easy operation:
 - Numerous setting options at the touch screen: Half a loaf or slicing the entire loaf, slice thickness, number of slices, halving, quick selection keys
 - Quick slice thickness adjustment with the dial: With one turn the desired slice thickness
- Gentle slicing for best product quality:
 - The narrow product holder securely holds the product producing only minimal waste
 - Controlled slicing: The blade speed is controlled separately. This allows gentle blade start-up and cutting of large round breads without hold-down device
 - Tilted bread chute for perfect stability
- Ergonomic bagging aid:
 - Right above the bread chute to prevent any crumbs or slices of bread from falling to the floor
 - Easy bagging
- Easy cleaning:
 - Safe upward position for blade cleaning in the bread chute
 - Hygienic design without dirt trapping corners
 - Electronics and drive components protected from crumb area to prevent bread crumbs from getting in contact with them

Options

- Bagging station
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My Bizerba

We offer you solutions from a single source which can be customized and allow you to respond to any change in a flexible manner. Benefit from costs which can be planned and efficient processes. We are happy to advise you.

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