

Data Sheet

S111

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 the gastronomy 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

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 Gastronorm tray or other containers



Two-part, detachable cutting set



Direct cutting into Gastronorm tray

Options

- Attachable filler tray
- Gastronorm tray
- Stand with shelf for E2 box
- Stripping combs for product thickness of 21 mm and 30 mm
- Handle on the cutting set for even more secure and ergonomic handling
- Various sets:
 - Tenderizing set
 - Knitting set
 - Strip cutter sets

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