

Emotion

Energy Efficiency



Emotion® represents an intelligent engine concept that adapts the engine's performance to the resistance of the product. The benefits: energy efficiency and hygiene on a new level.

Highlights

- Intelligent engine control: the engine adapts its performance to the resistance of the product.
- The device's usage of power is markedly lowered.
- Compared to prevalent devices the surface stays cool and provides a better hygiene.
- Less radiated warmth – food in the deposition area stays fresh longer.
- A big added value of energy efficiency



Sustainable product development

Experts forecast that the electricity rate will increase further in the years to come. The German Engineering Federation VDMA (Verband Deutscher Maschinen- und Anlagenbauer) has founded the initiative "Blue Competence" on this background. The intention is to create a consciousness for sustainable product development and to provide information on what is important concerning durability and energy efficiency in production. Also, the initiative announces what has been achieved in this regard and which requirements have yet to be fulfilled. The aim is to produce devices that safeguard productivity with minimal usage of energy in order to protect the environment and spare the user's purse. Bizerba belongs to this initiative and invests high efforts in research in order to improve its food processing devices' energy efficiency.

Especially for the slicing mode we have developed the intelligent engine control Emotion®. Provided with this control the engine adapts its performance to the resistance of the product. The blade's rotational speed stays the same, the exertion of force increases by higher supply of energy with sluggish products only. Thus the machine uses markedly less power on average and stays cooler – a clear hygienical advantage. Now it is possible to install a closed bottom panel without vent holes. The risk of hidden soiling is markedly reduced. Moreover, the machine only radiates little warmth so that food in the deposition area is less warmed up and stays fresh longer. With Emotion® we connect two basic pillars of our food processing devices: energy efficiency and hygiene.

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