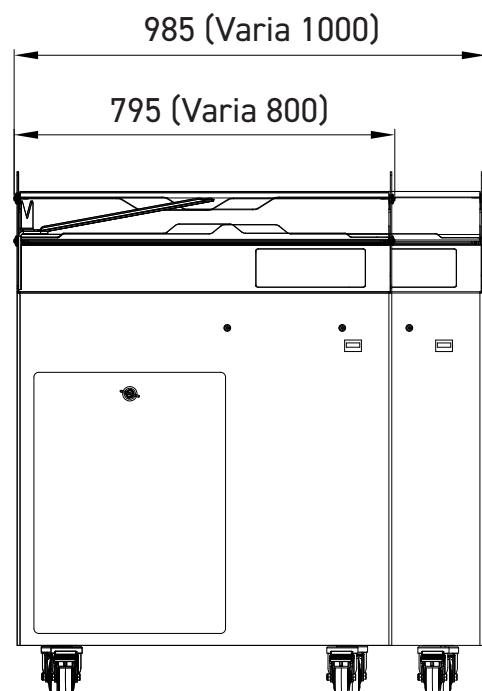
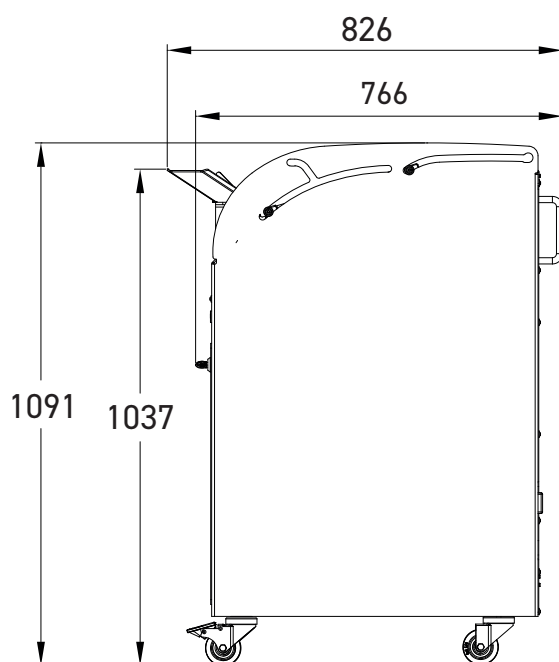


VARIA *PRO*

- ✓ Choice of slice thickness
- ✓ Choice of the number of slices, singles, by half-loaf or whole loaf
- ✓ Maximum safety
- ✓ Exemplary hygiene
- ✓ Stainless or painted steel finish
- ✓ Oil-free cutting

Up to 120 slices a minute





Manual claw

For optimum control of loaf positioning. This means you can position the loaf in line with your wishes or your needs.



Option

Automatic claw

Stabilises the loaf during slicing and makes handling safer.

- Ergonomics
- Ease of use
- Efficiency



Control panel

Allows the user to choose the thickness and number of slices

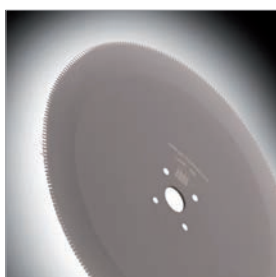
- From 5 to 25mm*
- Singles, half-loaf or whole loaf



Option

Touch keypad

Quick and simple to use.



Teflon-coated circular blade

Non-stick for the clean cutting of all types of bread.



Option

Black Edition

* Thickness to be determined according to the type of bread.

FEATURES

	VARIA PRO 800	VARIA PRO 1000
Size of entry channel (L x W x H) in cm	36 x 28.5 x 16	43 x 28.5 x 16
Slice thickness in mm	Can be set from 5 to 25mm*	Can be set from 5 to 25mm*
Power supply	400V three-phase	400V three-phase
Motor power in kW	1.1	1.1
Net weight (in kg)	220	230
Cleaning position	•	•
Manual claw	•	•
Blade type and dimensions in mm	420 mm diameter, Teflon-coated	420 mm diameter, Teflon-coated

CHOICES

Standard colour (not compatible with stainless steel exterior)**	•	•
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OPTIONS

Stainless steel exterior	•	•
Black Edition Finish	•	•
Automatic claw	•	•
Touch keypad	•	•
Bag holder	•	•
Sour dough bread holding system	•	•
Power supply 60Hz	•	•
Special colour (not compatible with stainless steel exterior)	•	•

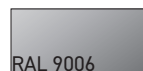
**STANDAARDKLEUREN



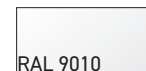
RAL 3013



RAL 9005



RAL 9006



RAL 9010