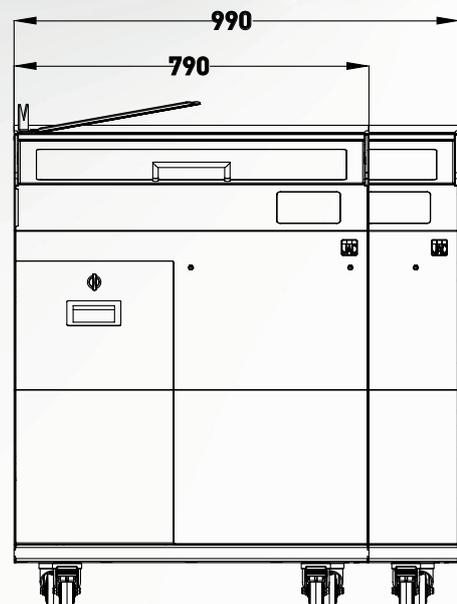
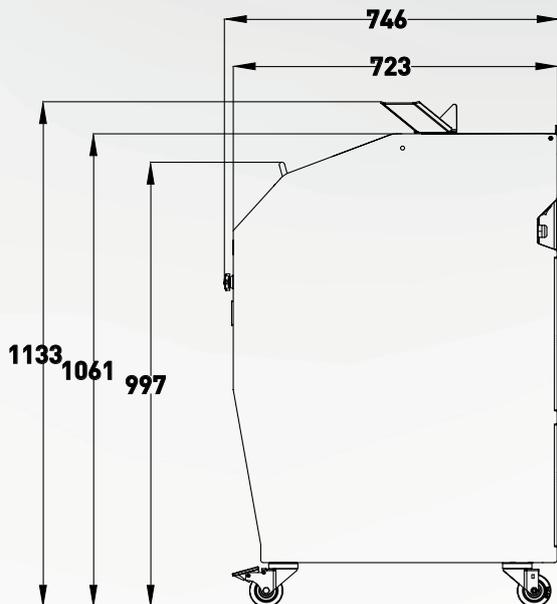


JAC VARIA PRO



- **Versatile**
- **Fast:** Adjustable speed from 120 to 240 slices / minute
- **Easy:** Intuitive touch screen
- **Design:** Full stainless steel or painted steel finish
- **Maximum safety**
- **Exemplary hygiene**



Best-in-class slicing performances for a wide range of bread



Smooth and quiet for all breads

- New engine generation designed for maximum precision on a wide range of breads, without lubrication
- Soft start and stop function



Adjustable speed up to 240 slices/minute

- In order to reach the fastest possible speed for each bread type



Teflon coated circular blade

- Developed to cut through a large variety of breads; from soft to dense, with a hard crust, and even sticky breads

Planetary blade drive

- Fluid blade movement, avoids back-and-forth shakes
- Robust solution for long-term mechanical reliability

State-of-the-art ergonomics



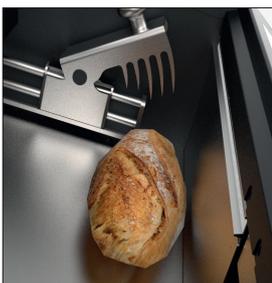
Touch screen interface

- Clear and simple interface, for an immediate and intuitive use



Multi-positions adjustable bagging spade

- Rotating spade, above cutting chamber, to optimize ergonomics and hygiene
- Two standard (left and right) bagging spade positions
- Or non-rotating front position (option)



Manual grip

- For all kinds of breads, including sharp ends
- Allows to minimize last slice width



Upper cover

- Prevents objects placed on the machine (e.g. bags) to be pushed inadvertently behind the machine when opening the front cover
- Rotates for easy cleaning



Automatic grip (option)

- Just place the bread and the machine does the rest while you continue to serve your customers



Easy to access power switch

- Accessible from the front of the machine, but not visible; avoids operations by a non-authorized person



Maximum safety

- Highest safety standards, for machine use by consumers and staff
- The blade cannot run when the machine is not 100% locked



Smooth and cleanable surfaces

- Internal architecture designed to channel bread crumbs to an easily accessible crumb tray
- Flat surfaces (without recess around)



Anti-pinch design

- Users cannot inadvertently pinch their fingers in the front cover sliders



GS certified by TÜV

- The GS certification (Geprüfte Sicherheit - "Safety Tested" in English) guarantees the safety of products and the protection of users' health.
- This highest level of certification ensures an absolute degree of safety for professional or self service users.

Make it your own

Exterior



- 4 colours available as standard



- Full stainless steel (structure and outer panels) (option)



- Choice of any color to match your own store themes (option)

Accessories to enhance staff and consumer experience



- Clip box (option)



- Front bagging stand (option)



- Bag holder (option)

Features

FEATURES	VARIA PRO 800	VARIA PRO 1000
Size of entry channel (L x W x H) in cm	38 x 34 x 16	49 x 34 x 16
Slice thickness in mm	Can be set from 4 to 30mm	Can be set from 4 to 30mm
Power supply	230V single-phase	230V single-phase
Motor power in kW	0.75	0.75
Net weight (in kg)	230	250
Cleaning position	•	•
Manual claw	•	•
Blade type and dimensions in mm	420 mm diameter, Teflon-coated	420 mm diameter, Teflon-coated
GS certified by TÜV	•	•

CHOICES	VARIA PRO 800	VARIA PRO 1000
Standard colour (not compatible with stainless steel exterior)*	•	•

OPTIONS	VARIA PRO 800	VARIA PRO 1000
Automatic claw	•	•
100% stainless steel (structure and exterior)	•	•
Special colour (not compatible with stainless steel)	•	•
Clips box	•	•
Sourdough bread holder	•	•
Bag holder	•	•
Front bagger stand	•	•

*STANDARD COLOURS

