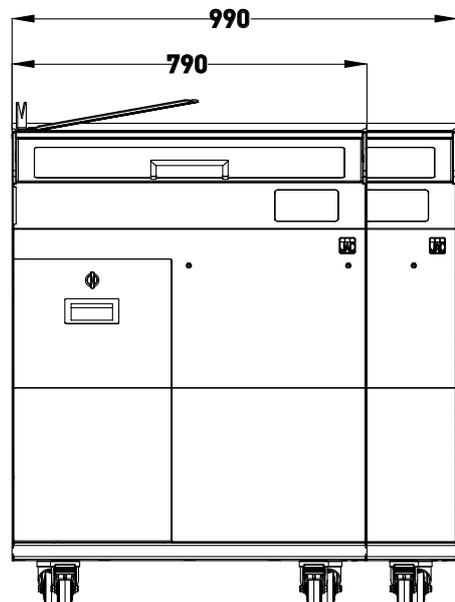
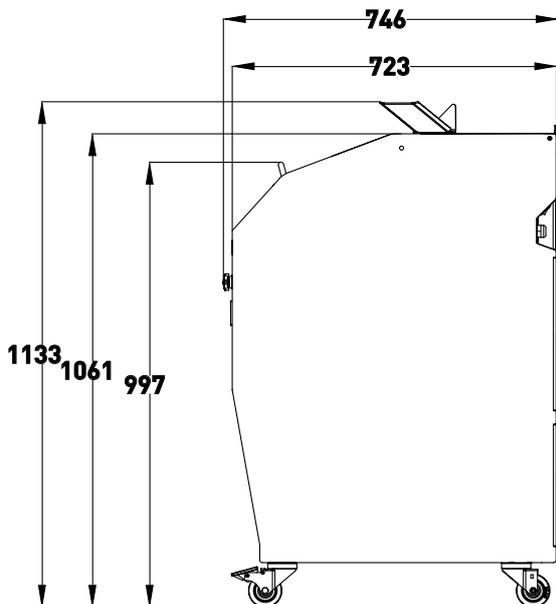




- **Versatile**
- **Fast:** 180 slices / minute
- **Easy:** 3 configurable choices of slice thickness
- **Design:** Full stainless steel or painted steel finish
- **Maximum safety**
- **Exemplary hygiene**



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 (to be performed by technician) speed up to 180 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



3 buttons for choosing the slice thickness

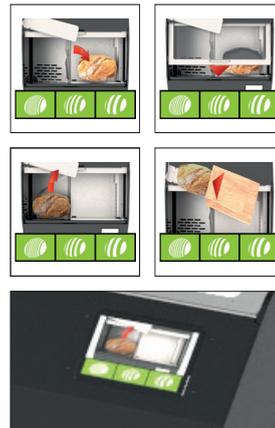
- Simple choice for the consumer
- Customizable buttons
- Robust



Instructions to consumers

- Clear and simple for immediate and intuitive use and understanding

OR



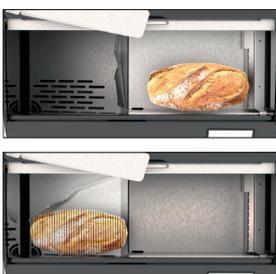
Touch screen interface and consumers instructions

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



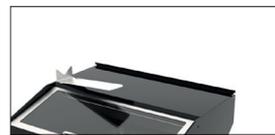
Automatic grip

- Minimized last slice width



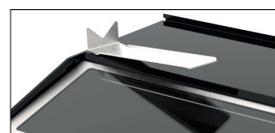
Lighting guidance and ambiance

- Lights insertion zone then exit zone



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



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)





Maximum safety

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



Easy & fast cleaning

- 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 SELF 800 | VARIA SELF 1000 |
|---|--------------------------------|--------------------------------|
| Size of entry channel (L x W x H) in cm | 36 x 34 x 16 | 47 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 | • | • |
| Lighting guidance and ambiance | • | • |
| Automatic grip | • | • |
| Blade type and dimensions in mm | 420 mm diameter, Teflon-coated | 420 mm diameter, Teflon-coated |
| GS certified by TÜV | • | • |

CHOICES

| | | |
|---|---|---|
| Standard colour (not compatible with stainless steel exterior)* | • | • |
| Control unit | Touch screen interface and consumers instructions 3 buttons for choosing the slice thickness | Touch screen interface and consumers instructions 3 buttons for choosing the slice thickness |

OPTIONS

| | | |
|--|---|---|
| 100% stainless steel (structure and exterior) | • | • |
| Special colour (not compatible with stainless steel) | • | • |
| Clips box | • | • |
| Bag holder | • | • |
| Front bagger stand | • | • |

*STANDARD COLOURS

