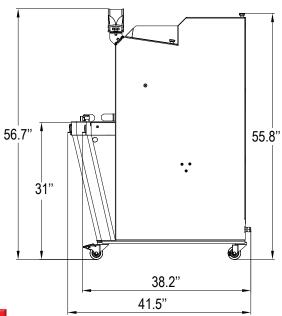
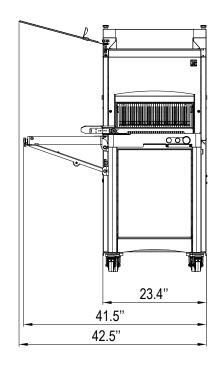


SVVIFT

- ✓ Intelligent Slicing Concept for automatic slicing management
- ✓ Higher capacity multi loaf slicer
- ✓ Ergonomics and productivity
- ✓ Ergonomic with higher thruput
- ✓ Versatile cuts all types of breads











Intelligent Slicing Control (JAC patent)

Continuous automatic control system that slices loaves according to their consistency. This allows open textured, crusty and dense breads to be sliced with equal efficiency and without any adjustment.

ISC extended mode selector

Allows working at low, high or automatically adjusted speed.



Multiformat loaf front loading area.

The loading area consists of rollers on ball bearings to automatically direct loaves to the loaf changeover area. Given that it is located facing the operator, this simplifies the handling of loaves considerably. It is not necessary to make adjustments for different loaf formats, as the slicer adapts, saving you time and improving ergonomics.



Secure loaf changeover area.

The changeover area transfers the loaf between the loading table and the cutting table. Every time a loaf is transferred, the changeover area revolves to position it on the cutting area.

This area is safe thanks to the cells which prevent it from operating if the operator inserts his hand or anything else.

A mechanical barrier blocks the transfer of other loaves during changeover.



Sliced loaf delivery area.

The delivery area is located at the ergonomic height to facilitate the handling of loaves sliced. As it is provided with holes, any crumbs fall into the recovery tray.



FEATURES

Max. loaf dimensions in in (L x W x H)	17.3" x 12.2" x 6.3"
Motor power rating in kW	0.49
Type of motor	1ph/120V/60Hz/7.3A
Net weight in lbs	485
ISC extended mode selector	•

CHOICES

Slice thickness options from 3/8th to 1 1/4"

OPTIONS

Folding bag blower	•
1,6" height adjustment	•
Daily adding counter	•



Two Foldable bag blowers Saves packaging time.