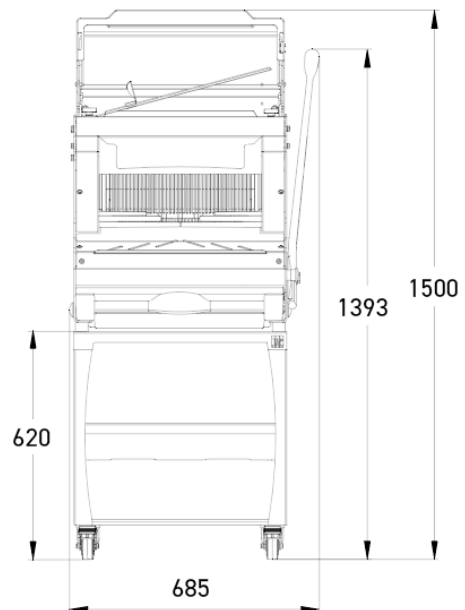
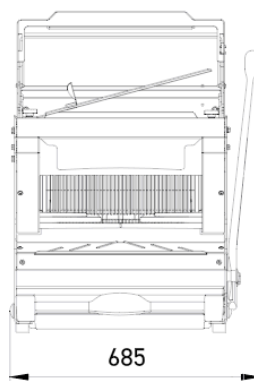
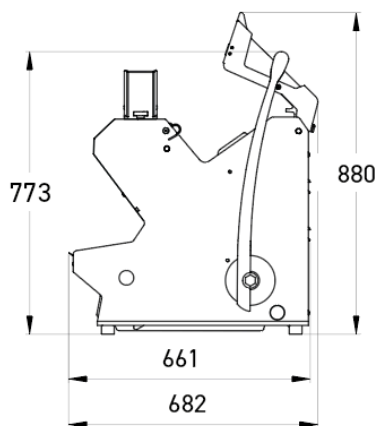


Bread slicers for professionals

# PICO

- ✔ Minimum space requirement
- ✔ Can be used on a counter-top or on a base
- ✔ Progressive traction lever for optimum effort control
- ✔ Front-loading for ergonomic efficiency



## SPECIFICATIONS

Max. loaf dimensions in cm (L x W x H) without cover	44 x 30 x 18
Max. loaf dimensions in cm (L x W x H) with cover	44 x 26 x 16
Motor power in kW	0.49
Net weight (in kg)	105
Blade type and dimensions in mm	13 x 0.5 steel

Finition



## TECHNICAL SPECIFICATIONS

Slice thickness in mm	9,10,11,12,13,14,15,16,17,18,Double slice thickness (ADDITIONAL COST)
Loaf pusher height	Extra low (50mm),85 mm,High (100mm)
Power supply	230V single phase,230V three-phase,400V three-phase
Options (Additional cost)	Heavy duty motor, Rear safety cover, Special blades, Jacfix

## MAIN STRENGTHS



### Jacflaps

Holds the loaf together for easier handling when unloading.



### Jacfix (option)

Holds the loaf together for easier handling at the exit of the slicer.



### Progressive traction lever

Provides better control of effort.



### Wheeled base with two locking casters. (Accessory)

Provides storage space and mobility.