PICOMATIC
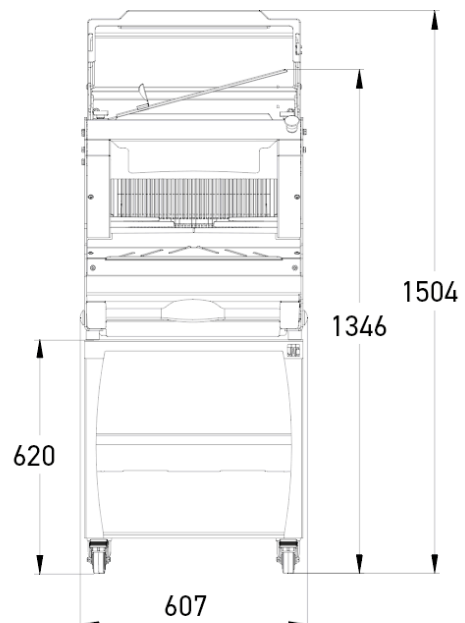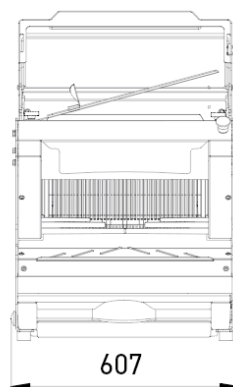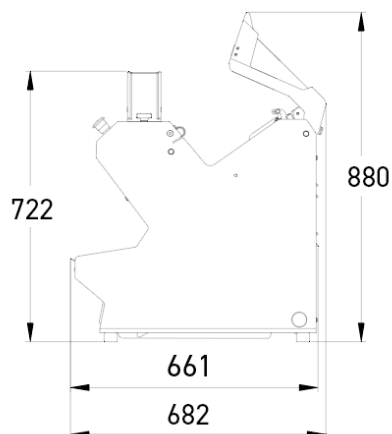

✓ Automatic control system of pressure and slicing speed thru ISC ® system : no manual setting needed

✓ "M" system Micronised knife lubrication system for cutting

✓ Automatic control system of the cutting action AutoMode (start and finish) : no buttons or cover (optional)

✓ Minimum space requirement

✓ Can be used on a counter-top or on an optional wheeled base

✓ Front-loading for ergonomic efficiency

SPECIFICATIONS

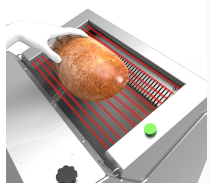|	
Max. loaf dimensions in cm (L x W x H)	44 x 29 x 18
Motor power in kW	1.1
Net weight (in kg)	115
Blade type and dimensions in mm	13 x 0.5 Teflon coated
Intelligent slicing control (ISC)	•
Heavy duty motor	•
Finition	⬤ ⬤ ⬤ ⬤ ⬤ ⬤

TECHNICAL SPECIFICATIONS

Slice thickness in mm	9,10,11,12
Loaf pusher height	Misch (80mm)
Power supply	400V three-phase +N
Options (Additional cost)	Automode, Jacfix

MAIN STRENGTHS

AutoMode (option)

(JAC patent) Automatic and touchless start and stop. For optimum time management and hygiene. Increased accessibility while maintaining maximum safety level. Maximum output with fewer operations.
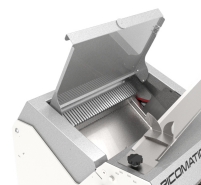
Jacflaps

Holds the loaf together for easier handling when unloading.

Jacfix (option)

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

Rear safety cover

Closing it initiates the slicing process and it opens automatically when slicing is complete. Not available with the AutoMode option.

ISC®

Intelligent Slicing Control (JAC patent) is an automatic pressure and slicing speed control system. It adapts the cutting action according to the consistency of the bread. No manual setting needed.

«M» System

Micronised knife lubrication system for cutting bread with a high rye content or sticky crumb. Developed by JAC, it consumes the least possible amount of oil (120 ml per 1000 loaves) and delivers consistent cutting quality. The Misch system (a JAC patent) was invented by JAC in order to overcome hygiene and reliability problems brought about by other knife lubrication systems.