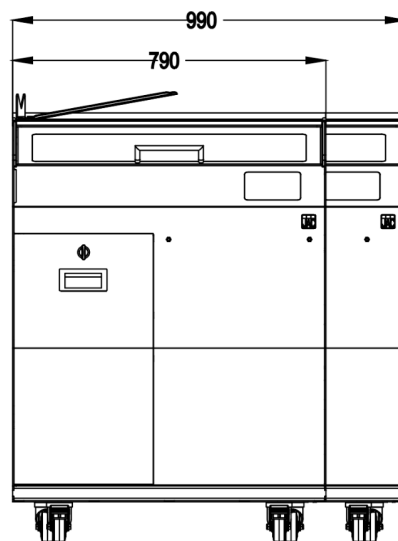
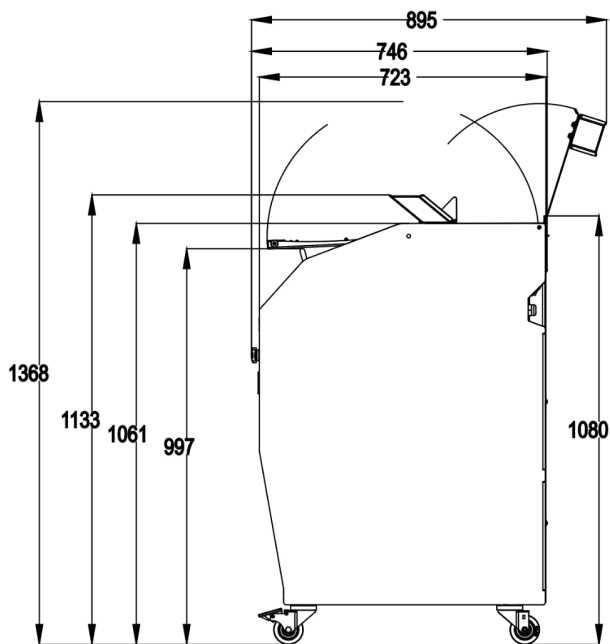


# VARIA PRO

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



## SPECIFICATIONS

|   |                                |
|---|--------------------------------|
| Size of entry channel (L x W x H) in cm | 49 x 34 x 16                   |
| Slice thickness in mm                   | Can be set from 5 to 25mm      |
| Power supply                            | 230V single-phase              |
| Motor power in kW                       | 0.75                           |
| Net weight (in kg)                      | 230                            |
| Cleaning position                       | •                              |
| Manual claw                             | •                              |
| Blade type and dimensions in mm         | 420 mm diameter, Teflon-coated |
| GS certification                        | •                              |

Finition



Options (Additional cost)

Clips box, Bag holder, Front bagger stand, Sourdough bread holder, Slice thickness display

## MAIN STRENGTHS



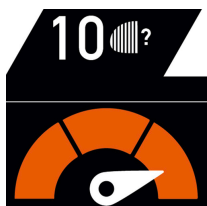
### Smooth and quiet for all breads

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



### 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.



### Adjustable speed up to 240 slices/ minute

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



### Planetary blade drive

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



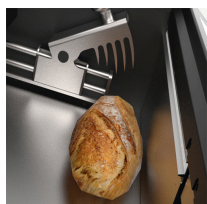
### Touch screen interface

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



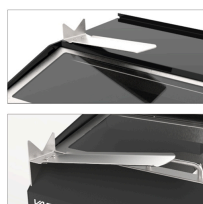
### Automatic grip (option)

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



### Manual grip

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



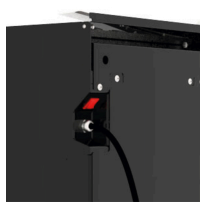
### Multi-positions adjustable bagging spade

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



### 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.



### Easy to access power switch

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



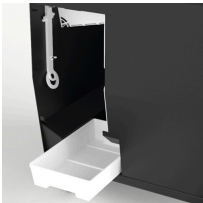
### Maximum safety

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



### Anti-pinch design

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



### Easy & fast cleaning

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



### Bread slicer 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 users.