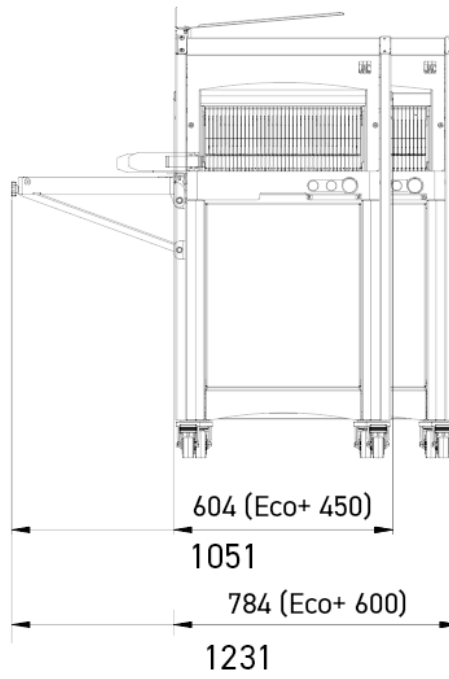
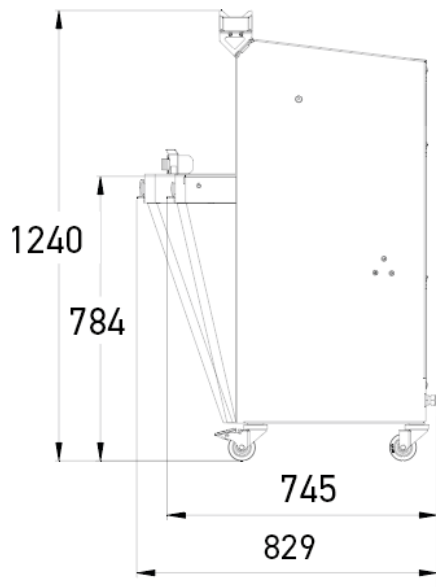


Bread slicers for professionals

# ECO+

- ✔ Farineur intégré
- ✔ Gestion de la pression et du temps de tassage
- ✔ Cycle de tassage et de découpe automatique
- ✔ Cycle de décompression automatique de la pâte
- ✔ Remontée automatique des pâtons lors de l'ouverture du capot ou de la grille
- ✔ Accroche automatique du support de grilles





## SPECIFICATIONS

Dim. max du pain (Lxlxh) en cm	44 x 31 x 16
Puissance moteur en kW	1,1
Poids net en kg	165
ISC (Intelligent Slicing Control)	•
Type de lame et dimensions en mm	Acier 13 x 0,5

Finition



## TECHNICAL SPECIFICATIONS

Epaisseur de tranche en mm	9,10,11,12
Hauteur de pousse-pains	Extra bas (50mm)
Type d'alimentation	400V triphasé
Options (Additional cost)	Souffleuse ensacheuse repliable, Automode, Surélévation de 4 cm, Porte sachets

## MAIN STRENGTHS



### ISC® with extended mode selector

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. The ISC® with extended mode selector provides two extra automatic modes, to adapt to extreme cutting condition of very fresh breads or the need for particularly fast cutting rate.



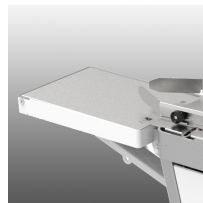
### Removable crumb collector

Accessible by tilting the front, cylinder-assisted door. 18 litre capacity.



### Jacflaps

Holds the loaf together for easier handling when unloading.



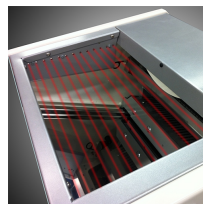
### Foldable bag blower (option)

Saves packaging time.



### «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.



### Automode (option)

Automatic cutting cycle for optimum time management (JAC patent). Increased accessibility while maintaining an optimum safety level. Achieves maximum output combined with fewer operations.