

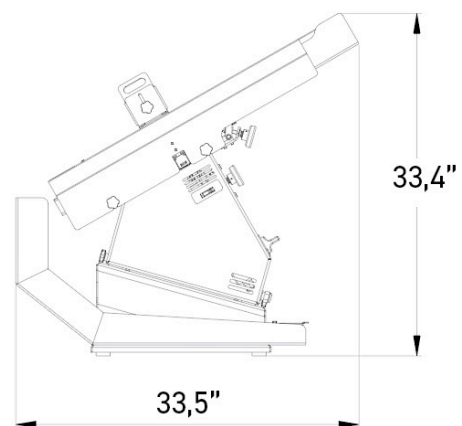
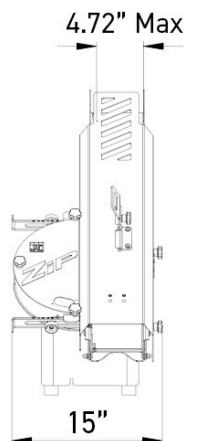
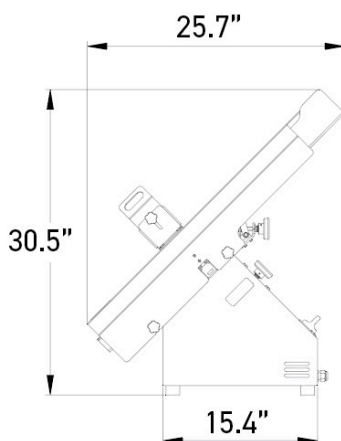
Bread slicers for professionals



- ✓ Very quiet operation
- ✓ Variable blade settings
- ✓ Variety of cutting heights and depths
- ✓ Can handle large bagels
- ✓ Heavy duty design
- ✓ Thruput of up to 1000 slices/hour
- ✓ 5 years parts / 1 year labor warranty



Zip+scorpion



SPECIFICATIONS

Max. loaf dimensions in in (L x W)	2.36" x 2.36" / 4.72" x 3.14"
Motor power in kW	0.37
Type of motor	1ph/120V/60Hz/6.6A
Plug configuration	NEMA 5-15P*
Net weight (in kg)	77.16
Blade type and dimensions	11.8" diameter steel

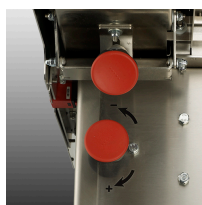
Options (Additional cost)	Scorpion base unit, Bread pusher , Stainless steel base
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MAIN STRENGTHS



Adjustable cutting tunnel

The adjustable height and width allow several types of loaves to be held, while ensuring a clean, precise cut.



Blade adjustment handle

To set the height and depth of the cut in the bread.



Stainless steel shutter

Finger protection system fixed at the outlet of the cutting area.



Fan

For better engine cooling during intensive use.



ETL Sanitation Listed and ETL Listed US & Canada

The ETL Sanitation mark is awarded to food service equipment that has been rigorously tested against national sanitation requirements. This mark ensures you that the equipment is fit for use during food production as the manufacturer has not only passed the initial testing, but remains in compliance by completing periodic follow-up inspections. If the ETL Listed mark has a "US" to the bottom right, it has passed U.S. product safety standards. If it has a "C" to the bottom left, it has passed Canadian product safety standards. If the ETL mark displays both identifiers, it meets both standards.



Plug configuration

NEMA 5-15P



Partners

JAC is a member of these different associations

