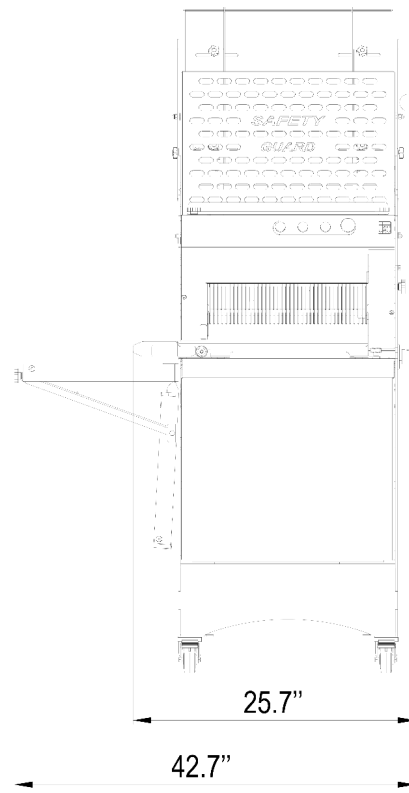
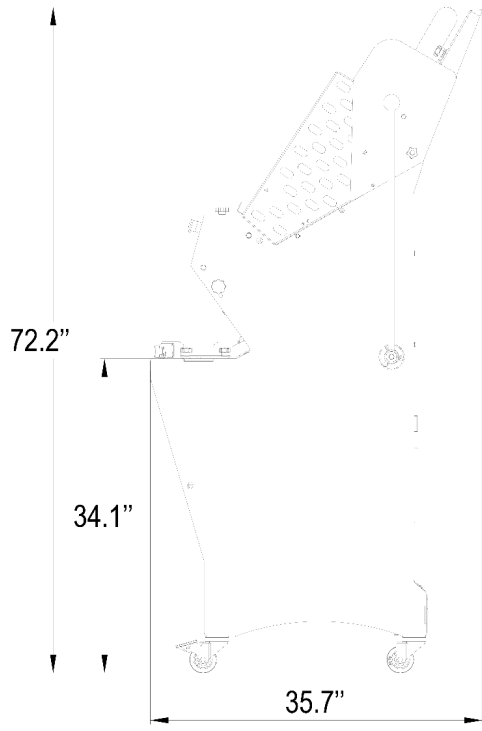


Bread slicers for professionals

CHUTE

- ✓ Maximum output thanks to a continuous cycle
- ✓ Stainless steel safety guard
- ✓ Minimum space requirement
- ✓ Economic
- ✓ Front-loading for ergonomic efficiency
- ✓ 5 years parts / 1 year labor warranty





SPECIFICATIONS

Max. loaf dimensions in in (L x H)	17.3" x 6.3"
Motor power in kW	0.49
Type of motor	1ph/120V/60Hz/7.3A
Plug configuration	NEMA 5-15P
Net weight in lbs	507

TECHNICAL SPECIFICATIONS

Slice thickness options (in mm)	3/8" (10mm), 7/16" (11mm), 1/2" (13mm), 5/8" (16mm), 3/4" (19mm) (Extra cost), 7/8" (22mm) (Extra cost), 1" (25mm) (Extra cost), 1 1/4" (31mm) (Extra cost), Special slice thickness (Extra cost)
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MAIN STRENGTHS



Loading ramp

Fitted with side guides, increases loading capacity.



Adjustable bread holder

Adjusts the pressure on the bread to ensure a clean, precise quality of cut.



Lever on the side

Allows the final loaf to be cut completely safely.



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