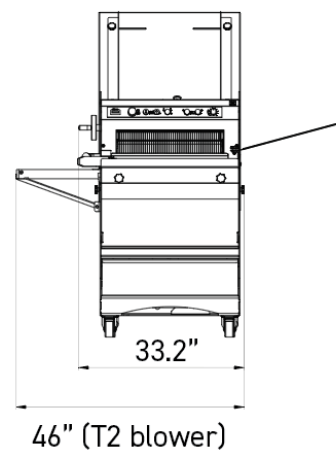
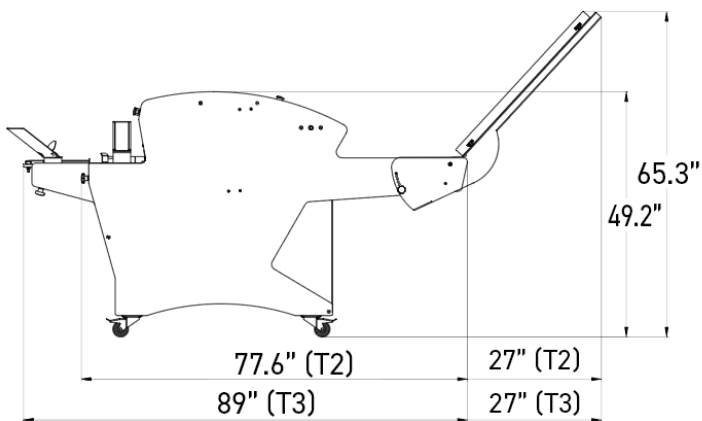


Bread slicers for professionals



- ✓ Continuous slicing of all types of bread
- ✓ High speed, thanks to motorized in-feed belts
- ✓ Robust construction
- ✓ Adjustable speed
- ✓ 5 years parts / 1 year labor warranty
- ✓ Up to 22" loaf



SPECIFICATIONS

Max. loaf dimensions in in (W x H)	22" x 6.3"
Motorised outfeed belt	•
Motor power in kW	1.1
Type of motor	3ph/208V/60Hz/4.8A
Plug configuration	NEMA L15-20P
Net weight in lbs	849

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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Options (Additional cost)	Loading ramp
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MAIN STRENGTHS



Front control panel

Motorised adjustment of the upper belt height (height of loaves). Next to the front panel controls, a timer accurately records your working time.



Rear loading belt

Provides uniform continuous cutting, thanks to adjustable side guides.



Variable speed drive

Allows the cutting speed to be adjusted to suit the type of bread.



Motorised outfeed belt

Fitted with adjustable guides to ensure that the bread is held together after cutting.



Plug configuration

NEMA L15-20P



Plug Configuration

NEMA L15-20P



Partners

JAC is a member of these different associations



BPA-free paint

100% BPA-free satin paint (Bisphenol A): safer for you, gentler on the planet. Its low-temperature curing process significantly reduces energy consumption. Available in three solid colours: white, black or grey.

