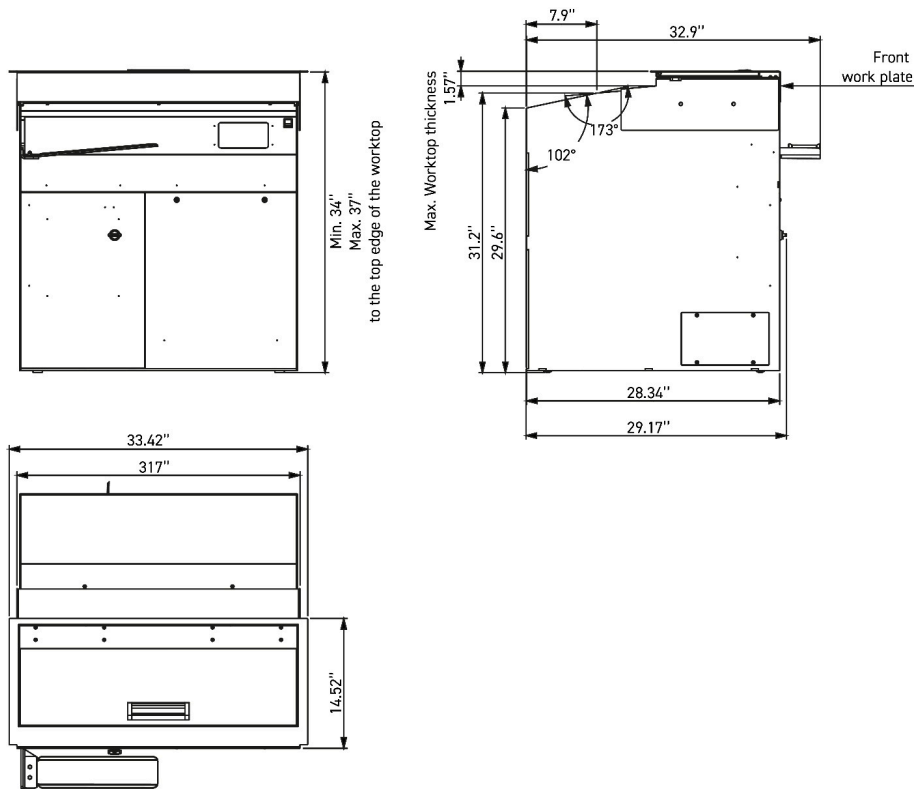


Bread slicers for professionals

INTEGRA PRO

- ✓ Design: perfect integration into the counter
- ✓ Versatile
- ✓ Fast: Adjustable speed from 120 to 240 slices
- ✓ Easy: Intuitive touch screen
- ✓ Maximum safety
- ✓ Exemplary hygiene

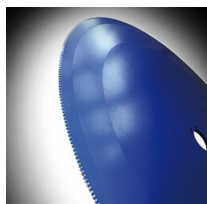




SPECIFICATIONS

Size of entry channel (L x W x H) in inches	14,9" x 13,4" x 6,3"
Slice thickness in mm	Can be set from 5 to 25mm
Power supply	120V single-phase
Motor power in kW	0,75
Net weight in lbs	230
Automatic claw	•
Blade type and dimensions in inches	16,5" diameter, Teflon-coated
Options (Additional cost)	Manual claw

MAIN STRENGTHS

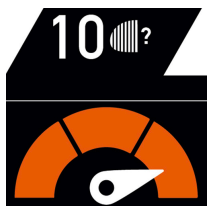


Smooth and quiet for all breads



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)

Minimized last slice width.



Manual grip

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



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.



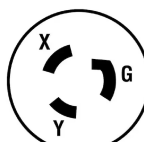
Easy & fast cleaning

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



Partners

JAC is a member of these different associations



L6-20P

Plug configuration

NEMA L6-20P