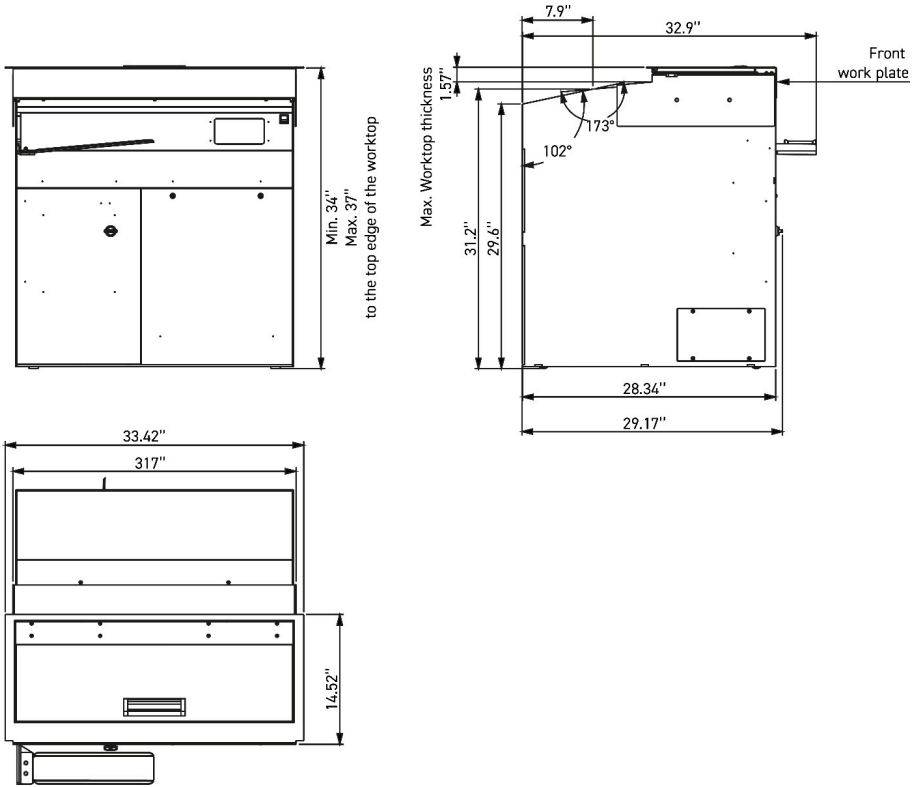


Bread slicers for professionals

# 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



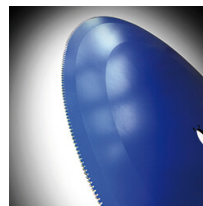
### Teflon coated circular blade

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.



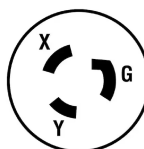
### Easy & fast cleaning

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