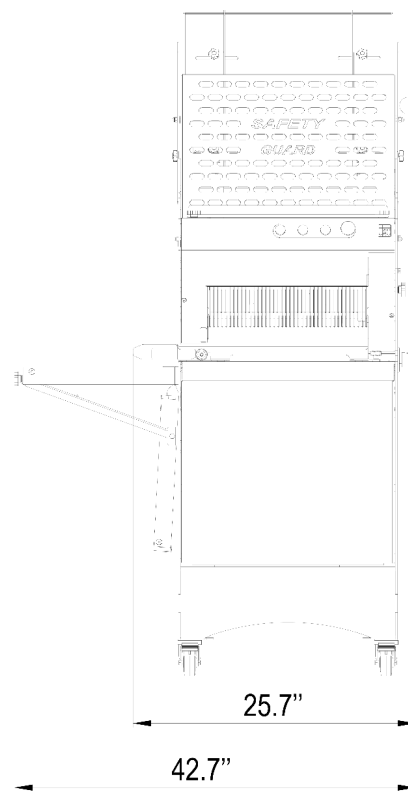
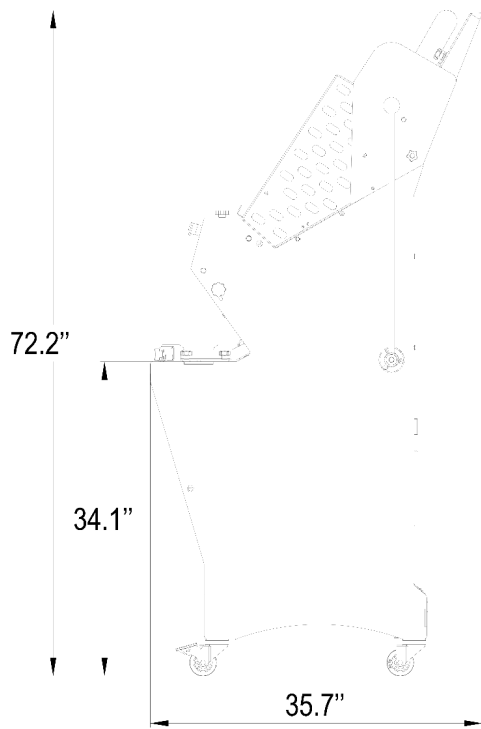


## Bread slicers for professionals



- ✓ 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) |
|---------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

MAIN STRENGTHS



**Loading ramp**  
Fitted with side guides, increases loading capacity.



**Lever on the side**  
Allows the final loaf to be cut completely safely.



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



**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



**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.



**Partners**  
JAC is a member of these different associations