



Integra^{pro}



- **Design:** perfect integration into the counter
- **Versatile**
- **Fast**
 - Varia pro:** Adjustable speed from 120 to 240 slices / min
 - Varia self:** 180 slices / min
- **Easy:** Intuitive touch screen
- **Maximum safety**
- **Exemplary hygiene**



Warranty valid for all parts on your machine, including electronic components but excluding consumables. Please do not hesitate to contact your approved dealer for further information.

Best-in-class slicing performances for a wide range of bread



Smooth and quiet for all breads

- New engine generation designed for maximum precision on a wide range of breads, without lubrication
- Soft start and stop function



VARIA PRO

Adjustable speed up to 240 slices / minute

- In order to reach the fastest possible speed for each bread type

VARIA SELF

Adjustable (to be performed by technician) speed up to 180 slices / minute

- In order to use a speed that allows users to cut the entire product line without any worry.



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

Planetary blade drive

- Fluid blade movement, avoids back-and-forth shakes
- Robust solution for long-term mechanical reliability

State-of-the-art ergonomics



PRO touch screen controls

- Clear and simple interface, for an immediate and intuitive use



Automatic claw

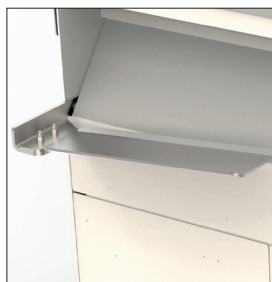
- Just place the bread and the machine does the rest while you continue to serve your customers



Safety cover integrated in the work surface

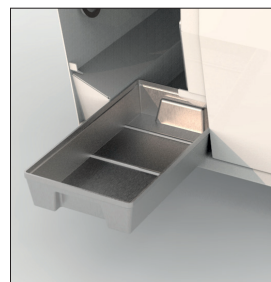
- The machine can be perfectly integrated into your shop counter, the security cover fits seamlessly into your work surface. This guarantees perfect hygiene and optimal ergonomics.

Safe and clean environment



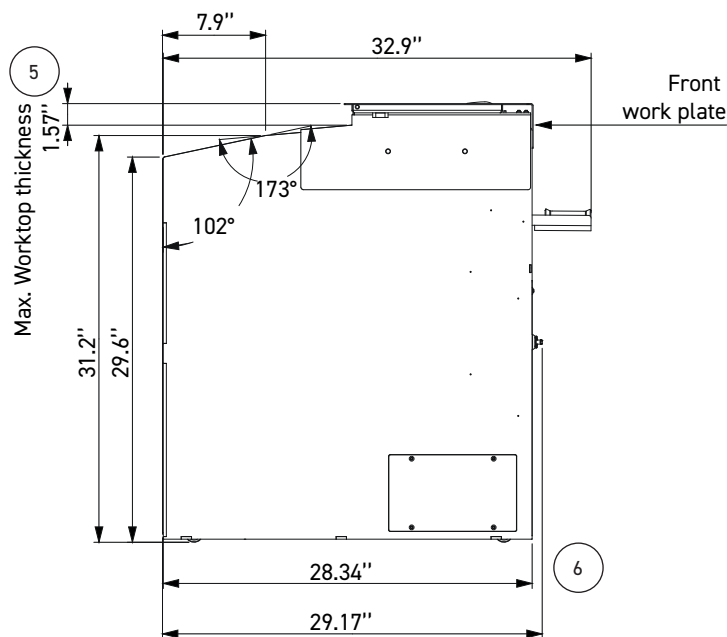
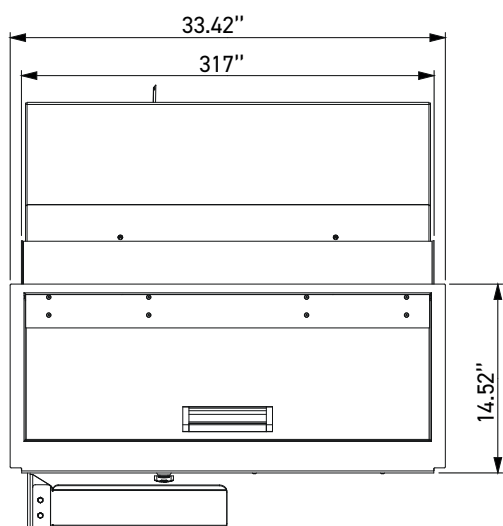
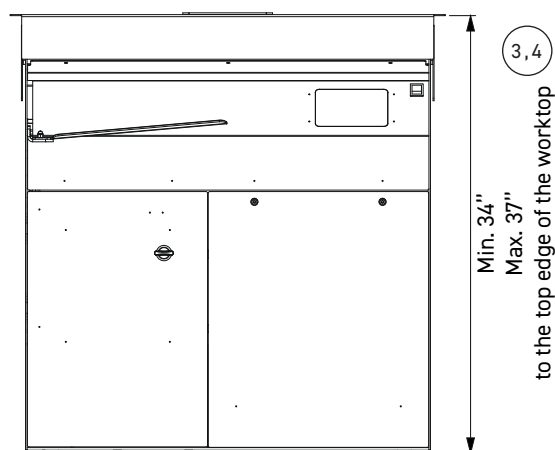
Maximum safety

- Highest safety standards, for machine use by consumers and staff
- The blade cannot run when the machine is not 100% locked



Smooth and cleanable surfaces

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



Pos.	Description	Dimensions
①	Worktop cut-out width	31.9"
②	Countertop cutout depth	13.97" - 14.17"
③	Min. Counter height	34"
④	Max. Counter height	37"
⑤	Max. worktop thickness	1.57"
⑥	Machine depth	28.34"

FEATURES

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 4 to 30mm
Power supply	208-230v/1p
Plug Configuration	NEMA L6-20P*
Motor power in kW	0,75
Net weight in lbs	230
Automatic claw	•
Blade type and dimensions in inches	16,5" diameter, Teflon-coated



L6-20P

Plug Configuration
• NEMA L6-20P

OPTION

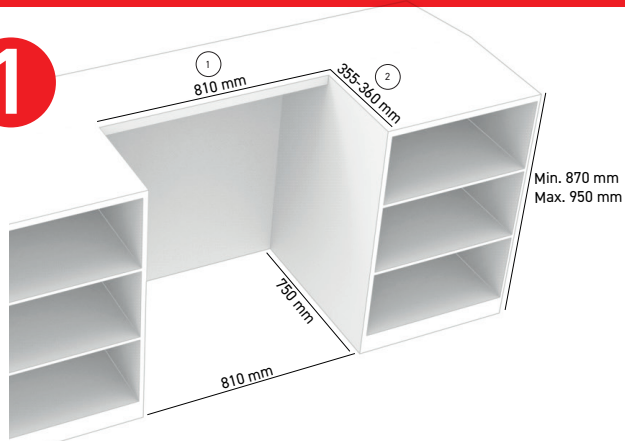
Manual claw	•
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You can check in advance whether your counter can be retrofitted using the dimensions below.

Read the installation instructions carefully before assembling the machine. Otherwise health or property damage can occur. JAC is not liable for damage caused by unauthorized modifications to the machine or improper use of the machine.

Installation instructions

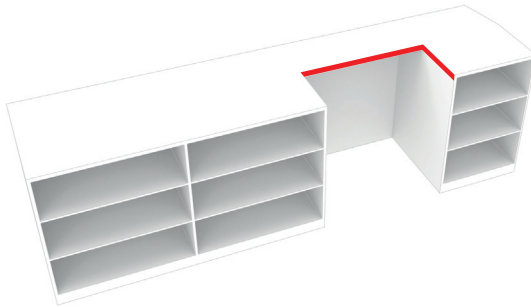
1



Prepare the counter

- Make cutouts in the dimensions given on the plinth and worktop. If necessary, the floors must also be shortened accordingly.

2



Seal the edges

- To protect the counter from moisture penetration, you should seal the cut edges.

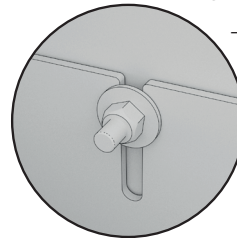
3



Prepare the machine

-The machine is delivered with a hood.

- Loosen the nuts in the cutting channel for fastening the hood.
- Set the hood to the highest position and hand-tighten the fastening nuts.



4



Slide in the machine

- Set the on / off switch to the **OFF** position
- Connect the machine to the power supply.
- Slide the machine into the counter.

5



Attach the hood

- Loosen the nuts on the hood fastening.
- Press the hood onto the counter and fasten the hood using the fastening nuts.

Connecting the hood

Make sure that the two connections between the hood and the machine (at the hood handle level) are correctly connected.

Start the machine

- Put the machine into operation as described in the operating instructions.