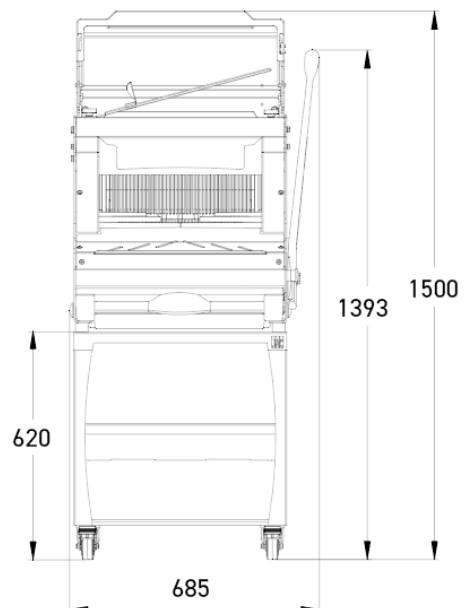
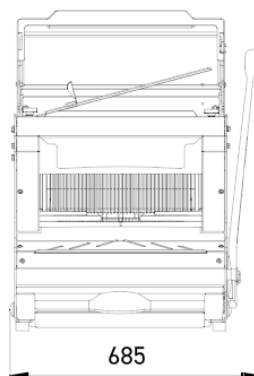
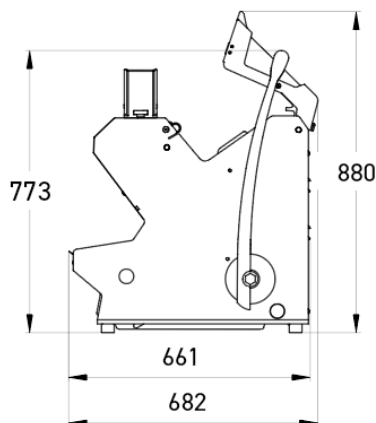


Pico

- ✓ Minimum space requirement
- ✓ "M" system Micronised blade lubrication system for cutting
- ✓ Can be used on a counter-top or on a base
- ✓ Progressive traction lever for optimum effort control
- ✓ Front-loading for ergonomic efficiency



SPECIFICATIONS

Max. loaf dimensions in cm (L x W x H) without cover	44 x 29 x 18
Max. loaf dimensions in cm (L x W x H) with cover	44 x 26 x 16
Motor power in kW	1.5
Net weight (in kg)	115
Blade type and dimensions in mm	13 x 0.5 Teflon coated
Heavy duty motor	•


Finition



TECHNICAL SPECIFICATIONS


Slice thickness in mm	9,10,11,12
Loaf pusher height	Bas (80mm)
Power supply	400V three-phase +N
Options (Additional cost)	Rear safety cover, Jacfix

MAIN STRENGTHS




Jacflaps

Holds the loaf together for easier handling when unloading.




Jacfix (option)

Holds the loaf together for easier handling at the exit of the slicer.




Progressive traction lever

Provides better control of effort.



«M» System

Micronised knife lubrication system for cutting bread with a high rye content or sticky crumb. Developed by JAC, it consumes the least possible amount of oil (120 ml per 1000 loaves) and delivers consistent cutting quality. The Misch system (a JAC patent) was invented by JAC in order to overcome hygiene and reliability problems brought about by other knife lubrication systems.



Wheeled base with two locking casters. (Accessory)

Provides storage space and mobility.

