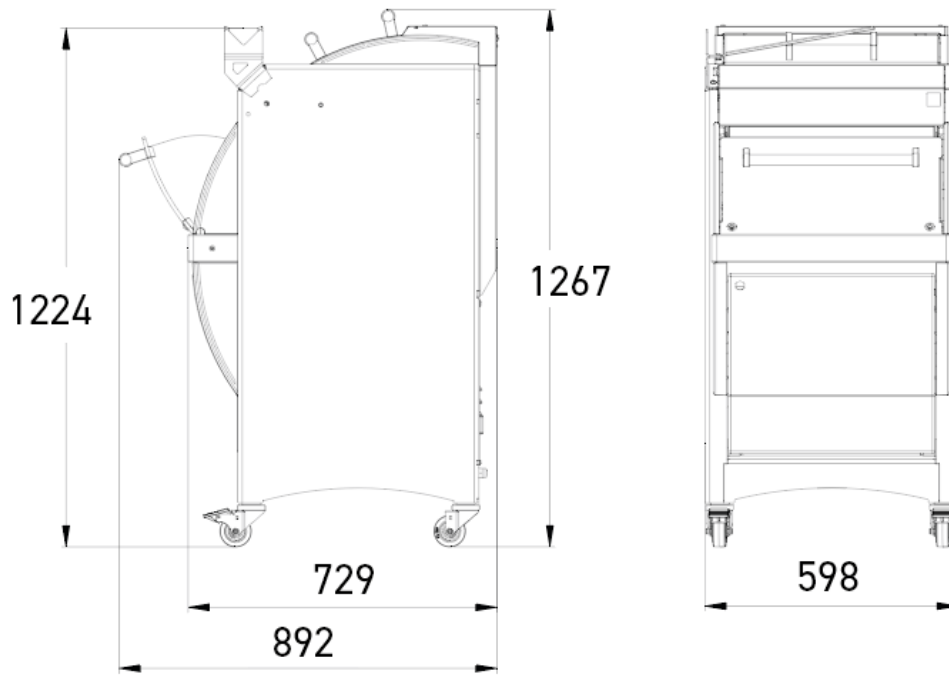


NEW SELF

- ✓ Maximum safety due to the double cover being locked during during the cutting cycle
- ✓ Removable, ergonomic crumb collector
- ✓ Automatic cutting cycle for simplicity of use
- ✓ Easy users guide
- ✓ Front bumper to protect the machine





SPECIFICATIONS

Max. loaf dimensions in cm (L x W x H)	44 x 31 x 16
Motor power in kW	1.1
Net weight (in kg)	220
Blade type and dimensions in mm	13 x 0.5, Teflon-coated
Intelligent Slicing Concept (JAC patent)	•
JAC FIX	•
Heavy duty motor	•
Daily adding counter	•

Finition



TECHNICAL SPECIFICATIONS

Slice thickness in mm	9,10,11,12
Loaf pusher height	Misch (80mm)
Power supply	400V three-phase +N
Options (Additional cost)	Users explanatory notice, Double slice thickness, Bag closing device with tape

MAIN STRENGTHS



Front safety cover

Locked during the slicing process for maximum safety.



Rear safety cover

Closing it initiates the slicing process and it remains mechanically and electrically locked during cutting.



Jacfix

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



ISC®

Intelligent Slicing Control (JAC patent) is an automatic pressure and slicing speed control system. It adapts the cutting action according to the consistency of the bread. No manual setting needed.



«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.