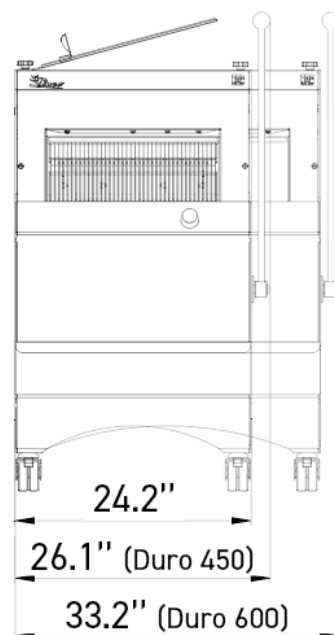
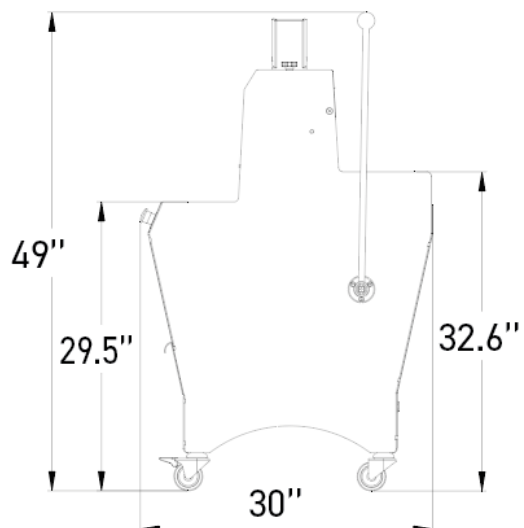


Bread slicers for professionals

# DURO

- ✓ Robust construction
- ✓ Progressive traction lever
- ✓ Available as single or dual slice models
- ✓ 5 years parts / 1 year labor warranty



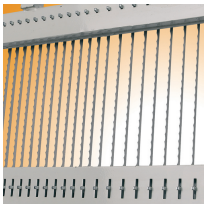
SPECIFICATIONS

Max. loaf dimensions in in (L x W x H)	17.3" x 12.6" 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	331

TECHNICAL SPECIFICATIONS

Slice thickness options (in mm)	3/8" (10mm), 7/16" (11mm), 1/2" (13mm), 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), 1 1/4" (31mm)
Options (Additional cost)	1.6" height adjustment

MAIN STRENGTHS



**Double slice thickness (option)**

Allows two different slicing widths on the same machine



**Progressive traction lever**

Provides better control of effort.



**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



**Partners**

JAC is a member of these different associations

