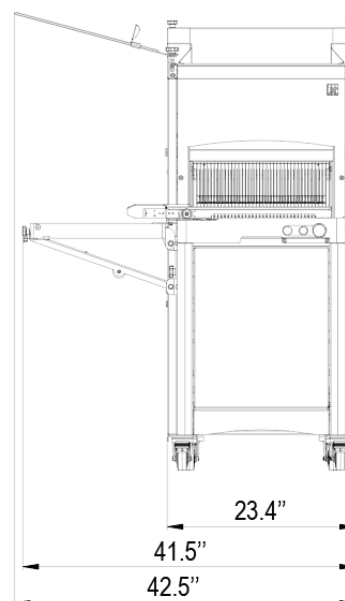
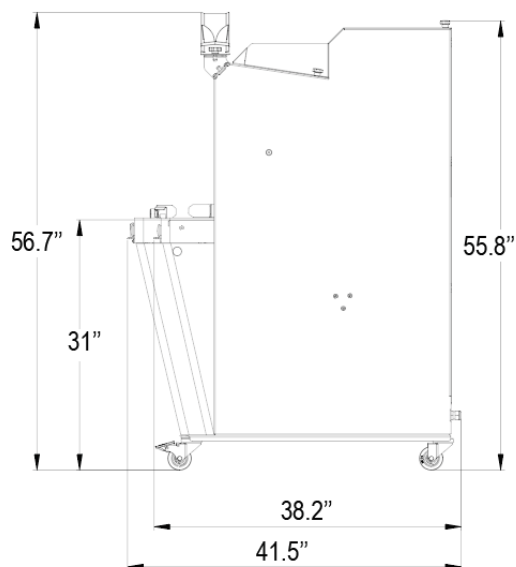


# SWIFT

- ✓ Intelligent Slicing Concept for automatic slicing management
- ✓ Higher capacity multi loaf slicer
- ✓ Ergonomics and productivity
- ✓ Ergonomic with higher thruput
- ✓ Versatile - cuts all types of breads
- ✓ Single user baker slicer
- ✓ Left monted bag blower



SPECIFICATIONS

Max. loaf dimensions in in (L x W x H)	17.3'' x 12.2'' x 6.3''
Motor power rating in kW	0.49
Type of motor	1ph/120V/60Hz/7.3A
Plug configuration	NEMA 5-15P
Net weight in lbs	485
Folding bag blower	•
ISC extended mode selector	•

TECHNICAL SPECIFICATIONS

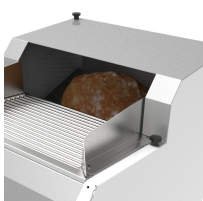
Slice thickness options (in mm)	3/8" (10mm), 7/16" (11mm), 1/2" (13mm), 5/8" (16mm), 3/4" (19mm) (Extra cost), 7/8" (22mm) (Extra cost), 1" (25mm) (Extra cost), 1 1/4" (31mm) (Extra cost), Special slice thickness (Extra cost)
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MAIN STRENGTHS



Front loading area.

The loading area consists of rollers on ball bearings to automatically direct loaves to the loaf changeover area. Given that it is located facing the operator, this simplifies the handling of loaves considerably. It is not necessary to make adjustments for different loaf formats, as the slicer adapts, saving you time and improving ergonomics.



Secure loaf changeover area.

The changeover area transfers the loaf between the loading table and the cutting table. Every time a loaf is transferred, the changeover area revolves to position it on the cutting area. This area is safe thanks to the cells which prevent it from operating if the operator inserts his hand or anything else. A mechanical barrier blocks the transfer of other loaves during changeover.



Sliced loaf delivery area.

The delivery area is located at the correct height to facilitate the handling of loaves sliced. As it is provided with holes, any crumbs fall into the recovery tray.



Plug configuration

NEMA 5-15P



Partners

JAC is a member of these different associations

