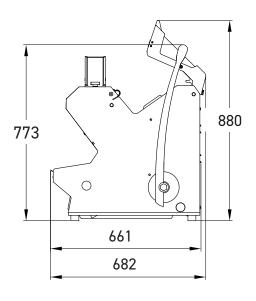
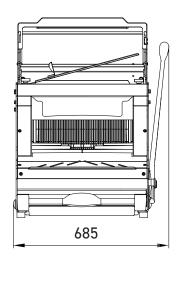
PICO

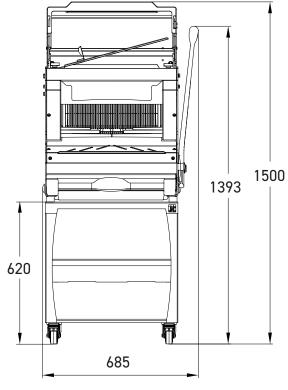
- ✓ Minimum space requirement
- ✓ Can be used on a counter-top or on a base.
- ✓ Progressive traction lever for optimum effort control
- ✓ Front-loading for ergonomic efficiency



Up to 200 loaves an hour











Progressive traction lever Provides better control of effort.





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



Rear safety cover Lever actuated, it closes at the start of the cut.





Front safety cover If opened during the cutting cycle, the machine stops.



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

accessible from the front. 7 litre

capacity.



Wheeled base with two locking casters. Provides storage space and mobility.



Type available "M" system Micronised blade 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.

	PICO 450	PICO 450M 🐠
FEATURES		
Max. loaf dimensions in cm (L \times W \times H) without cover	44 x 30 x 18	44 x 29 x 18
Max. loaf dimensions in cm (L x W x H) with cover	44 x 26 x 16	44 x 26 x 16
Motor power in kW	0.49	1.5
Net weight (in kg)	105	115
Blade type and dimensions in mm	13 x 0.5 steel	13 x 0.5 Teflon coated

CHOICES

Slice thickness in mm	9 - 18	9 - 12	
Loaf pusher height	Extra low (50mm)	Extra low (50mm) Misch (80mm)	
	Low (80mm)		
	High (100mm)		
Power supply	230V single phase	400V three-phase	
	230V three-phase		
	400V three-phase		
Standard colour*	•	•	

OPTIONS

Heavy duty motor	•	Standard
Rear safety cover	•	•
Front and rear safety covers	•	n/a
Double slice thickness	•	n/a
Special colour	•	•
Special blades	•	Standard teflon
Jacfix	•	•

ACCESSORY

Wheeled base

*STANDAARDKLEUREN





