

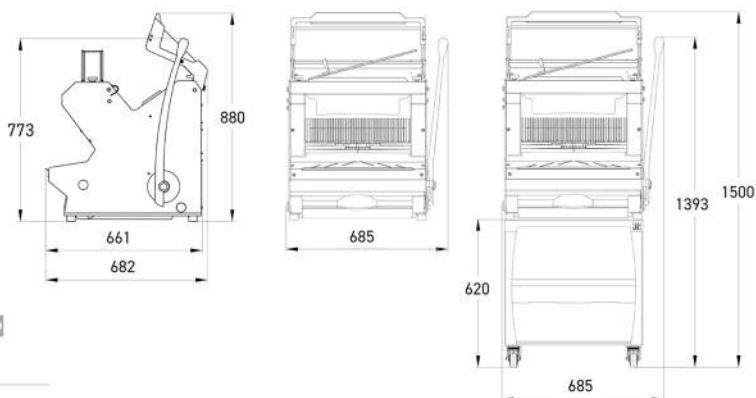


## PICO



- ✓ 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



### FEATURES

	PICO 450	PICO 450M
Max. loaf dimensions in cm (L x W x 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) Low (80mm) High (100mm)	Misch (80mm)
Type of motor	230V single phase 230V three-phase 400V three-phase	400V three-phase
Standard colour*	•	•

### OPTIONS

Heavy duty motor	•	
Wheeled base	•	•
Rear safety cover	•	•
Front and rear safety covers	•	
Double slice thickness	•	
Special colour	•	•
Special blades	•	
<b>Jacfix</b>	•	•



**Progressive traction lever**  
Provides better control of effort.



**Removable crumb collector**  
Made of light-weight material, accessible from the front. 7 litre capacity.



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



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



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



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



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



**Option 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.