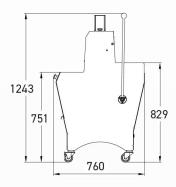


All The Best

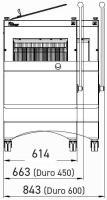
From One Supplier

• SALES • SERVICE • SPARE PARTS •









Semi-automatic frame slicer

- Robust
- Progressive traction lever for optimum effort control
- Available in two cutting widths, 450 and 600 mm
- Available in dual slicing

DURO 450: Up to 200 loaves an hour

DURO 600: Up to 400 loaves an hour







Removable crumb collector Accessible from the front, 18 L capacity.



Double slice thicknessAllows two different slicing widths on the same machine





4cm / 8cm height adjustment Increases working comfort for tall operators.



Type available
"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.



CHOICES			
Slice thickness in mm	9 - 18	9 - 12	11 - 18
Loaf pusher height	Extra low (50mm)	Misch (80mm)	Extra low (50mm)
	The Boxe (80mm)	Specialist	Low (80mm)
	High (100m)	Operano	High (100m)
Power supply	230V single phase	400V three-phase	230V single phase
	230V three-phase		230V three-phase
	400V three-phase		400V three-phase