



## DURO

### 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**



**Progressive traction lever**  
Controls effort more effectively.



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



**Bagging attachment**  
Facilitates bread bagging.



**Option Double slice thickness**  
Allows two different slicing widths on the same machine



**Option Stainless steel rear safety cover**  
Lever actuated, it closes at the start of the cut.



**Option 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.

### FEATURES

	DURO 450	DURO 450M	DURO 600
Max. loaf dimensions in cm (L x W x H)	44 x 32 x 16	44 x 31 x 16	60 x 32 x 16
Motor power in kW	0.49	1.5	0.49
Net weight (in kg)	150	165	175
Blade type and dimensions in mm	13 x 0.5 steel	13 x 0.5 Teflon coated	13 x 0.7 steel

### CHOICES

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