

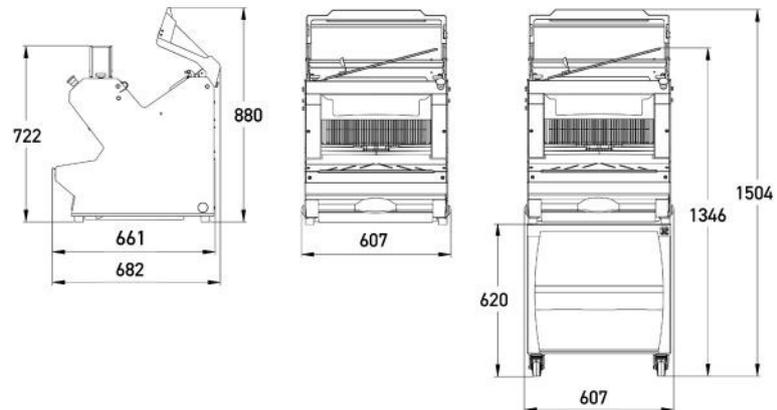


PICOMATIC Platinum

- ✓ Minimum space requirement
- ✓ Can be used on a counter-top or on an optional wheeled base
- ✓ Automatic cutting cycle for simplicity in use and optimum time management
- ✓ Front-loading for ergonomic efficiency
- ✓ Intelligent Slicing Concept



Up to 250 loaves an hour



FEATURES

	PICOMATIC 450	PICOMATIC 450M
Max. loaf dimensions in cm (L x W x H)	44 x 30 x 18	44 x 29 x 18
Rear safety cover	•	•
Motor power in kW	0.49	1.1
Net weight (in kg)	105	115
Blade type and dimensions in mm	13 x 0.5 steel	13 x 0.5 Teflon coated

CHOICES

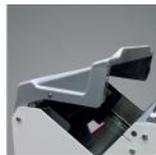
Slice thickness in mm	9 - 18	9 - 12
Loaf pusher height	Extra low (50mm) Low (80mm) High (100mm)	Misch (80mm)
Type of motor	230V single phase 230V three-phase 400V three-phase	400V three-phase
Standard colour*	•	•

OPTIONS

Heavy duty motor	•	
Front safety cover	•	•
Wheeled base	•	•
Double slice thickness	•	
Special colour	•	•
Special blades	•	•
Jacfix	•	•



Intelligent Slicing Concept (JAC patent)
Continuous automatic control system that slices loaves according to their consistency. This allows open textured, crusty and dense breads to be sliced with equal efficiency.



Rear safety cover
Closing it initiates the slicing process and it opens automatically when slicing is complete.



Option Information screen
Tells the user about maintenance intervals and allows ISC parameters to be changed (see ISC).



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.



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



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



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.