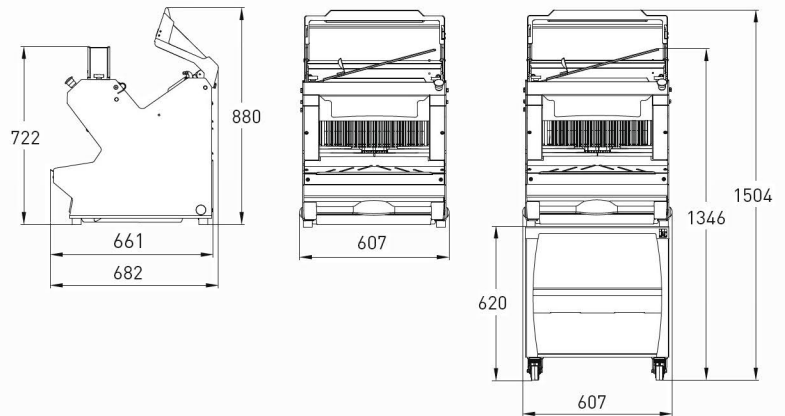




**PICOMATIC**  
Automatic frame slicer

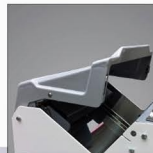


- ✓ Minimum space requirement
- ✓ Can be used on a counter-top or on an optional wheeled base
- ✓ Automatic cutting cycle for simplicity in use and optimum time management
- ✓ Front-loading for ergonomic efficiency
- ✓ Intelligent Slicing Concept

Up to 250 loaves an hour



**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.



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



**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.



**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

	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*	•	•