

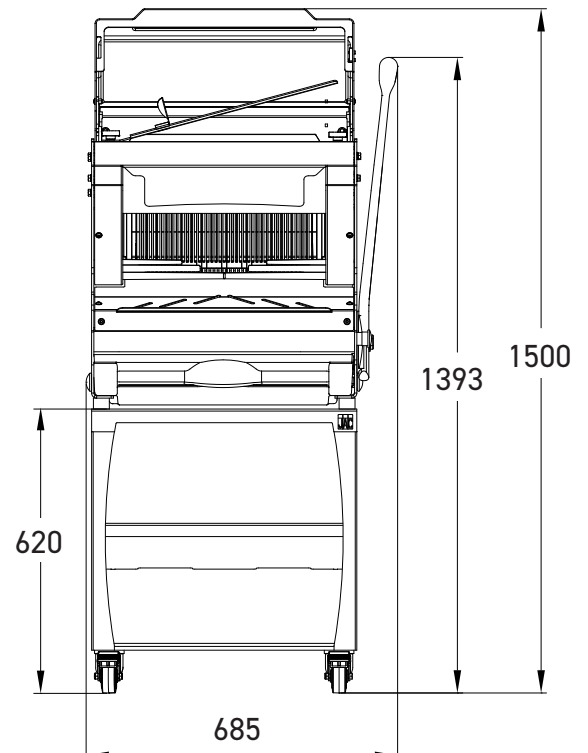
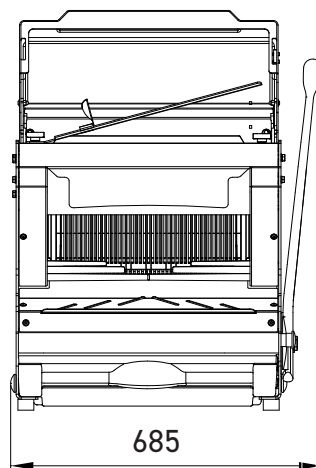
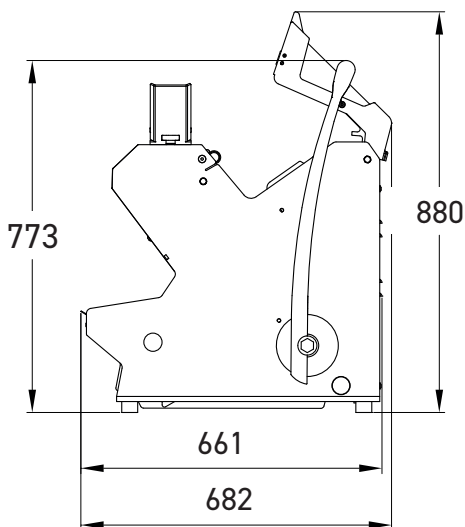
# Semi-automatic frame slicer

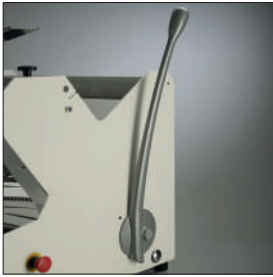
## PICO



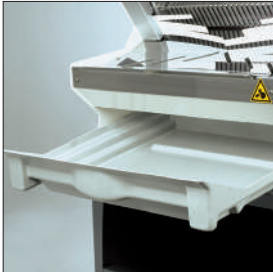
- ✓ Minimum space requirement
- ✓ Can be used on a counter-top or on a base.
- ✓ Progressive traction lever for optimum effort control
- ✓ Front-loading for ergonomic efficiency

Up to 200 loaves an hour





**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.



**Jacfix**

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



**Rear safety cover**

Lever actuated, it closes at the start of the cut.



**Front safety cover**

If opened during the cutting cycle, the machine stops.




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



**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.

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	PICO 450	PICO 450M
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	PICO 450	PICO 450M
Heavy duty motor	•	
Wheeled base	•	•
Rear safety cover	•	•
Front and rear safety covers	•	
Double slice thickness	•	
Special colour	•	•
Special blades	•	
<b>Jacfix</b>	•	•

\*STANDARD COLOURS

