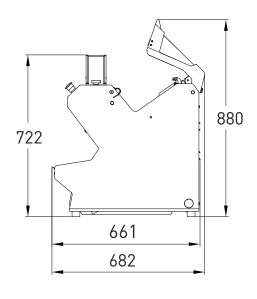
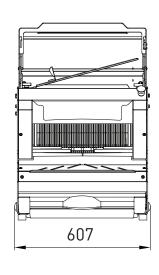
PICOMATIC

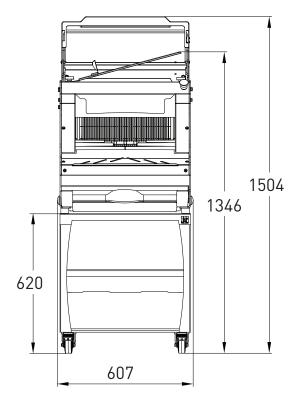
- ✓ Minimum space requirement
- ✓ Can be used on a counter-top or on an optional wheeled base
- Automatic cutting cycle for simplicity in use and optimum time management
- ✓ Front-loading for ergonomic efficiency
- ✓ Intelligent Slicing Concept



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.



Double slice thickness

Allows two different slicing widths on the same machine



Front safety cover If opened during the cutting cycle, the machine stops.



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



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



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.

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	I	ı
Slice thickness in mm	9 - 18	9 - 12
Loaf pusher height	Extra low (50mm) Low (80mm) High (100m)	Misch (80mm)
Type of motor	230V single phase 230V three-phase 400V three-phase	400V three-phase
Standard colour*	•	•
OPTIONS	L	I
Heavy duty motor	•	
Front safety cover	•	•
Wheeled base	•	•
Double slice thickness	•	
Special colour	•	•
Special blades	•	







