





LC Supermarket Self Serve Bread Slicer



Specifications:

The New-self Service bread slicer leads the way to a new approach to bread slicing. Safety, user-friendliness and self service have become the main objectives. Here, everything is designed to offer both the bakery operator and the customers a risk-free slicing experience.

The ergonomic concept embraced by JAC makes handling our equipment not only comfortable but also extremely safe. Thinking ahead of safety standards, engineers have developed a clever patented mechanism. When closed, the safety lid triggers the start-up mechanism of the slicer, and opens automatically once slicing is over.

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ISC (Intelligent Slicing Concept) is an on-going automatic management system for slicing the bread based on the consistency of the latter. With this feedback system, the slicing operation can be carried out, without the operator's intervention, and irrespective of the bread consistency, whether warm, aerated, crusty or compact. As a result, you will be able to cut any kind of bread, without having to worry about setting the slicer. Designed for Artisan bread, the Teflon-coated blade lubrication system invented by JAC works in three stages:

- 1. Blade lubrication in the felt of the pusher.
- 2. Easy and clean-cut of bread whatever its consistency.
- 3. Blade cleaning and new lubrication after slicing.

Features

 Max. loaf dimensions (Lxwxh) - cm
 44x31x16
 44x32x16

 Power output - kW
 1,1
 0,49

 Net weight - kg
 210
 197

Choice of

Note: LC Bakery Equipment Service Ltd. is constantly improving it's products and reserves the right to make changes at anytime without notice!

LC Bakery Equipment Service Ltd

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