## Self-service frame slicers

NEV SELA

- Maximum safety due to the double cover being locked during during the cutting cycle
- ✓ Removable, ergonomic crumb collector
- Automatic cutting cycle for simplicity of use
- ✓ Easy users guide

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✓ Front bumper to protect the machine

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.



Front safety cover Locked during the slicing process for maximum safety.



JAC FIX

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



Removable crumb collector Completely safe. Accessible by tilting the front



Rear safety cover

Closing it initiates the slicing process and it remains mechanically and electrically locked during cutting.



## 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.

NEW SELF 450	NEW SELF 450M
44 x 31 x 16	44 x 30 x 16
0.49	1.1
210	220
Steel 13 x 0.5	13 x 0.5, Teflon-coated
•	•
	44 x 31 x 16 0.49 210 Steel 13 x 0.5

## CHOICES

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

## **OPTIONS**

Heavy duty motor	•	Standard
Extra 4 cm height	•	•
Users explanatory notice	•	•
Daily adding counter	•	Standard
Special colour	•	•
Special blades	•	Standard teflon

\*STANDAARDKLEUREN





RAL 9006



door. 25 litre capacity.

Option Users explanatory notice

