

PICO PICOMATIC

The smallest among the major bakery slicers

The user-friendliness, slicing quality and ergonomic design of this table-based bread slicer will convince you without a doubt. The Pico and Picomatic are so compact that they can easily be integrated into your sales premises.



The Pico and Picomatic can easily take large round loaves. Once cut the slices are maintained by the Jac Flaps



Also optional on the Pico and Picomatic is the supply of a base mounted on casters with an in-built shelf for storing bags.



A thermoformed tray made out of a high-strength techno polymer will collect up to 7 litres of crumbs.



Also optional on the Pico and Picomatic is the supply of a base mounted on casters with an in-built shelf for storing bags.

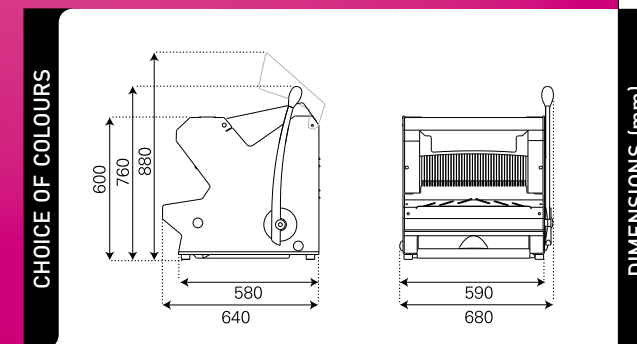


The digital screen tells the user when the blades should be replaced, and on specific machines, when the level of edible lubricant needs to be topped up.

PICO



PICOMATIC



	PICO 450	PICO 450M	PICOMATIC 450	PICOMATIC 450M
FEATURES				
Max. loaf dim. (L x w x h) (in cm)	44 x 30 x 18	44 x 29 x 18	44 x 30 x 18	44 x 29 x 18
Power output (in kW)	0,49	1,5	0,49	1,1
Net weight (in kg)	105	115	105	115
CHOICE OF				
Slice thickness (in mm)	from 8 to 16	from 9 to 11	from 8 to 16	from 9 to 11
Loaf height	low, normal, high	normal	low, normal, high	normal
Type de moteur 400/230 V	single- or three-phase	three-phase	single- or three-phase	three-phase
OPTIONS				
Base with casters (62 cm)	•	•	•	•
Safety lid	•	•	•	•