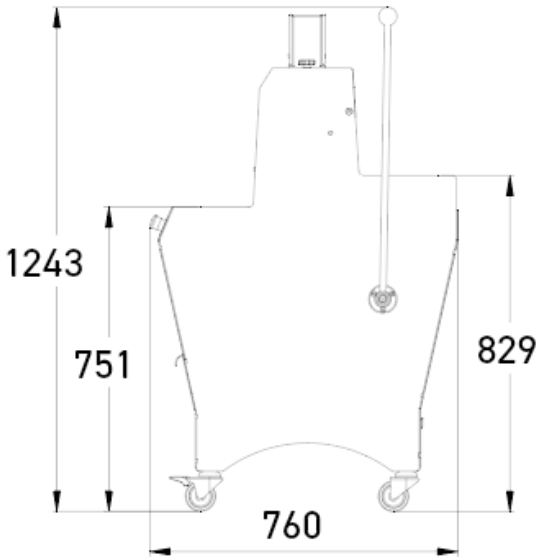
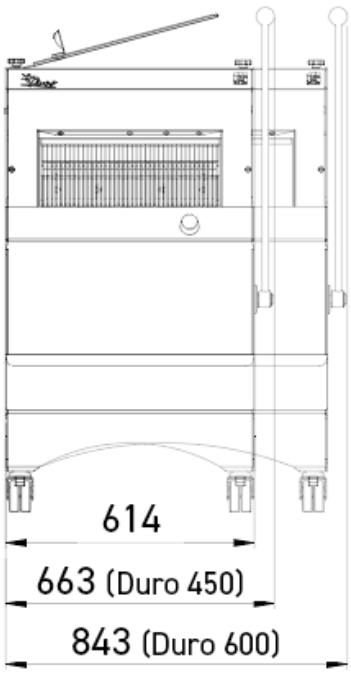
Duro

- Robust
- “M” system Micronised knife lubrication system for cutting bread
- Progressive traction lever for optimum effort control
- Available in dual slicing







SPECIFICATIONS

Max. loaf dimensions in cm (L x W x H)	44 x 31 x 16
Motor power in kW	1.5
Net weight (in kg)	165
Blade type and dimensions in mm	13 x 0.5 Teflon coated
Heavy duty motor	•

TECHNICAL SPECIFICATIONS

Slice thickness in mm	9,10,11,12
Loaf pusher height	Misch (80mm)
Power supply	400V three-phase +N

Options (Additional cost)	4 cm height adjustment, 8 cm height adjustment

Finition

MAIN STRENGTHS



«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. The Misch system (a JAC patent) was invented by JAC in order to overcome hygiene and reliability problems brought about by other knife lubrication systems.



Progressive traction lever

Provides better control of effort.



BPA-free paint

100% BPA-free satin paint (Bisphenol A): safer for you, gentler on the planet. Its low-temperature curing process significantly reduces energy consumption. Available in three solid colours: white, black or grey.