

# Slicing

Bread slicer

# Picomatic



## Description

### The smallest among the major bakery slicers

The user-friendliness, slicing quality and ergonomic design of this table-based bread slicer will no doubt win you over.

The Jac Pico and Jac Picomatic are so compact that they can easily be integrated in your premises.

## Features

### 450

- Intelligent slicing concept
- Slice thickness: 8-16 mm
- Maximum loaf dimension: h:160 x w:300 x l: 440
- Choice of 5 colours

### 450M

- Intelligent slicing concept
- Slice thickness: 9-11 mm
- Maximum loaf dimension: h:160 x w:290 x l: 440
- Choice of 5 colour

## Machine Reference

Reference	Model
FG374	Picomatic 450 table top bread slicer
FG374	Picomatic 450M table top bread slicer

## Options

- Base mounted on castors (height 62 cm)
- Safety lid
- Lubrication+ (450M only)

**Dimensions:**

**450**

Height: 880mm  
Width: 680mm  
Depth: 640mm  
Weight: 105kg  
Power: 0.49kW; Single or three phase - 230/400v

**450M**

Height: 880mm  
Width: 680mm  
Depth: 640mm  
Weight: 115kg  
Power: 1.1kW; Three phase - 400v



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