

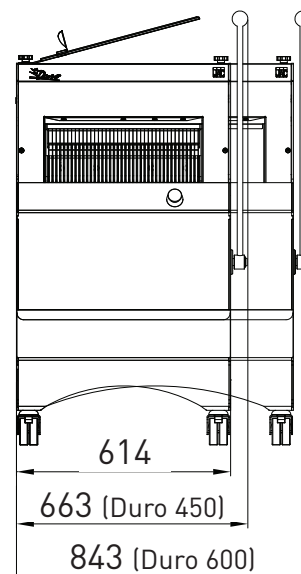
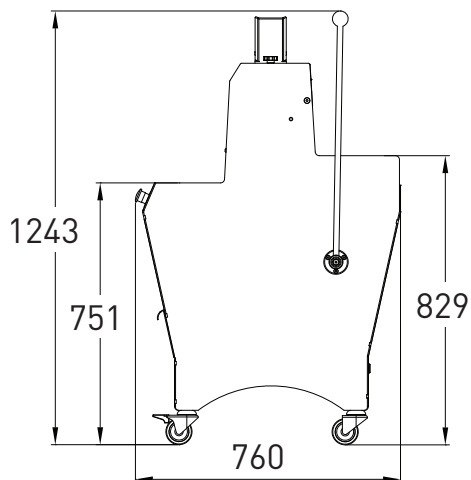
Semi-automatic frame slicers

DURO

- ✓ Robust
- ✓ Progressive traction lever for optimum effort control
- ✓ Available in two cutting widths, 450 and 600 mm
- ✓ Available in dual slicing

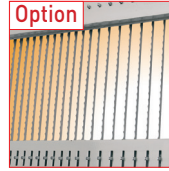
DURO 450: Up to 200 loaves an hour

DURO 600: Up to 400 loaves an hour





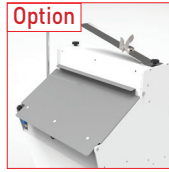
Progressive traction lever
Controls effort more effectively.



Option
Double slice thickness
Allows two different slicing widths on the same machine



Removable crumb collector
Accessible from the front, 18 L capacity.



Option
Stainless steel rear safety cover
Lever actuated, it closes at the start of the cut.



Bagging attachment
Facilitates bread bagging.




Option
4cm / 8cm height adjustment
Increases working comfort for tall operators.



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.

FEATURES	DURO 450	DURO 450M 	DURO 600
Max. loaf dimensions in cm (L x W x H)	44 x 32 x 16	44 x 31 x 16	60 x 32 x 16
Motor power in kW	0.49	1.5	0.49
Net weight (in kg)	150	165	175
Blade type and dimensions in mm	13 x 0.5 steel	13 x 0.5 Teflon coated	13 x 0.7 steel

CHOICES	DURO 450	DURO 450M	DURO 600
Slice thickness in mm	9 - 18	9 - 12	11 - 18
Loaf pusher height	Extra low (50mm) Low (80mm) High (100mm)	Misch (80mm)	Extra low (50mm) Low (80mm) High (100mm)
Type of motor	230V single phase 230V three-phase 400V three-phase	400V three-phase	230V single phase 230V three-phase 400V three-phase

OPTIONS	DURO 450	DURO 450M	DURO 600
Heavy duty motor	•		•
4cm height adjustment	•	•	•
8cm height adjustment	•	•	•
Double slice thickness	•		•
Rear safety cover	•		•
Bag blower	•		•
Daily adding counter	•	•	•
Special colour	•	•	•
Special blades	•		•