



Models

Duro 450
Duro 450M
Duro 600

Duro

Progressive traction lever slicer

- Robust
- Efficient slicing action
- Available in 45 and 60 cm versions



Duro

PROGRESSIVE TRACTION LEVER SLICER

Up to 250 loaves/hour

Duro is our Best Seller for which JAC is famous throughout the world. The robustness and efficient slicing action of this machine are legendary. Its horizontal slicing plate gives it a versatility that is second to none. Available in 45 cm and 60 cm cutting widths, **Duro 600** can be fitted with an optional 'dual slice' feature (2 x 30 cm with 2 different slice thicknesses). **Duro 450** is also available in a 'misch' version with blade lubrication for breads of sticky consistency. Colour option available.

Uncompromising, tough construction



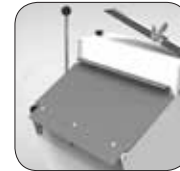
«M» System

Micronized blade lubrication system for slicing high rye content bread. Developed by JAC, it uses a minimal amount of lubricant (120 ml/1,000 loaves) ensuring that both slice and machine are always clean.

→ Available on Duro 450M

Available in 2 cutting versions
450/600 mm

Crumb collector
Removable bin located in front drawer



Rear safety cover (optional)

Progressive traction lever to save you energy throughout the day, while ensuring rapid and efficient bread slicing every time.



	DURO 450	DURO 450M	DURO 600
CHARACTERISTICS			
Max. dimensions of loaf (L x W x H) (in cm)	44 x 31 x 16	44 x 30 x 16	60 x 31 x 16
Power output in single or three-phase 230V / three-phase 400V	0,49 Kw	Three-phase 1,5 Kw 400V	0,49 Kw
Net weight (in kg)	150	165	175
ADJUSTABLE SETTINGS			
Slice thickness (in mm)	9 to 18	9 to 12	11 to 18
Loaf height	Low, normal, high	normal	Low, normal, high
OPTIONS			
4 cm height adjustment	•	•	•
Rear safety cover	•	•	•
Dual slice	-	-	•

