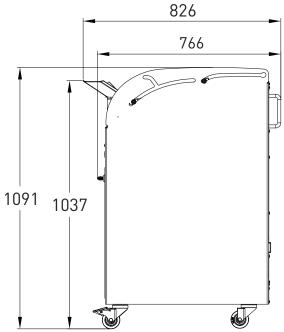
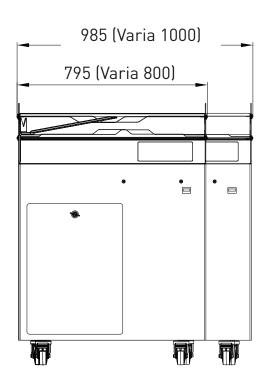
VARIA PRO

- Choice of slice thickness
- Choice of the number of slices, singles, by half-loaf or whole loaf
- Maximum safety
- Exemplary hygiene
- Stainless or painted steel finish
- Oil-free cutting

Up to 120 slices a minute











Automatic claw

Stabilises the loaf during slicing and makes handling it safer.

- Ergonomics
- Ease of use
- Efficiency



Teflon-coated circular blade Non-stick for the clean cutting of all types of bread.



Control panel Allows the user to choose the thickness and number of slices - From 5 to 25mm*

- Singles, half-loaf or whole loaf







Removable crumb collector Made of light-weight material 18 L capacity.



Safety cover

Locked during the cutting cycle, prevents access to the blade.



Touch keypadQuick and simple to use.



Bag holder Facilitates bread bagging

* Thickness to be determined according to the type of bread.

FFATURES

VARIA PRO 800 VARIA PRO 1000

ILATORLS		
Size of entry channel (L x W x H) in cm	36 x 28.5 x 16	43 x 28.5 x 16
Slice thickness in mm	Can be set from 5 to 25mm*	Can be set from 5 to 25mm*
Type of motor	230V three-phase	230V three-phase
	400V three-phase	400V three-phase
Motor power in kW	1.1	1.1
Net weight (in kg)	220	230
Cleaning position	•	•
Blade type and dimensions in mm	420 mm diameter. Teflon-coated	420 mm diameter. Teflon-coated

CHOICES

Standard colour (not compatible with		
stainless steel exterior)**	•	•

OPTIONS

Stainless steel exterior	•	•
Touch keypad	•	•
Bag holder	•	•
Special colour (not compatible with stainless steel exterior)	•	•





