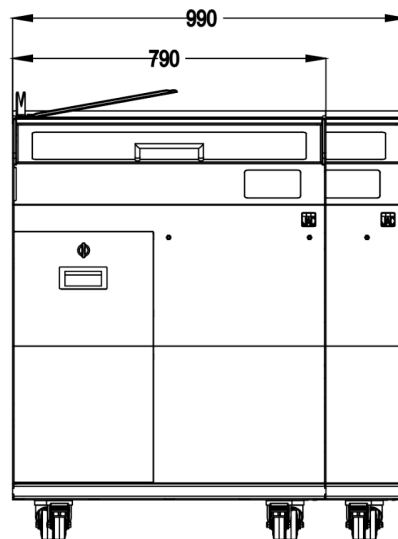
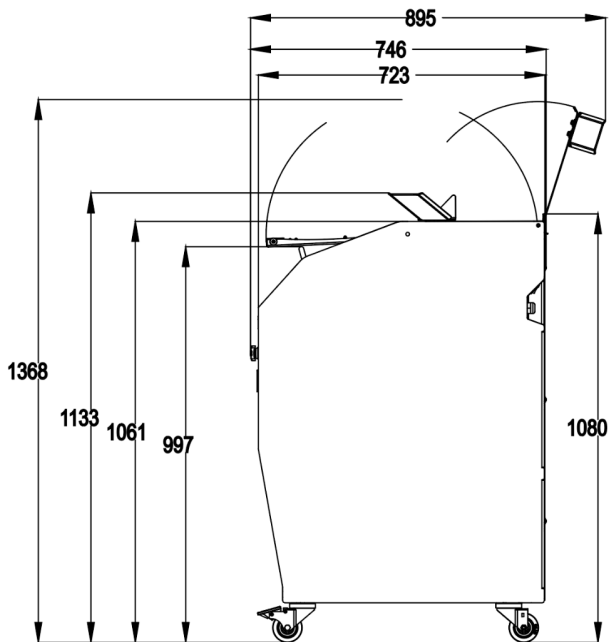


# VARIA SELF

- ✓ Versatile
- ✓ Fast: 180 slices / minute
- ✓ Easy: 3 configurable choices of slice thickness
- ✓ Design: Full stainless steel or painted steel finish
- ✓ Maximum safety
- ✓ Exemplary hygiene



## SPECIFICATIONS

|   |                                |
|---|--------------------------------|
| Size of entry channel (L x W x H) in cm | 36 x 34 x 16                   |
| Slice thickness in mm                   | Can be set from 5 to 25mm      |
| Power supply                            | 230V single-phase              |
| Motor power in kW                       | 0.75                           |
| Net weight (in kg)                      | 230                            |
| Cleaning position                       | •                              |
| Lighting guidance and ambiance          | •                              |
| Automatic grip                          | •                              |
| Blade type and dimensions in mm         | 420 mm diameter, Teflon-coated |

Finition



|                           |   |
|---------------------------|---|
| Options (Additional cost) | Bag holder, Clips box, Front bagger stand |
|---------------------------|---|

## MAIN STRENGTHS



### Smooth and quiet for all breads

New engine generation designed for maximum precision on a wide range of breads, without lubrication. Soft start and stop function.



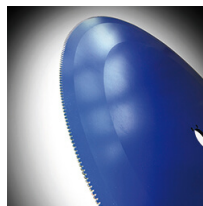
### Teflon coated circular blade

Developed to cut through a large variety of breads; from soft to dense, with a hard crust, and even sticky breads.



### Adjustable (to be performed by technician) speed up to 180 slices / minute

In order to reach the fastest possible speed for each bread type.



### Planetary blade drive

Fluid blade movement, avoids back-and-forth shakes. Robust solution for long-term mechanical reliability.



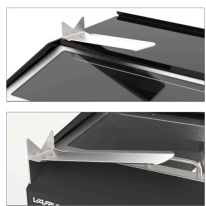
### Automatic grip

Minimized last slice width.



### Lighting guidance and ambiance

Lights insertion zone then exit zone.



### Multi-positions adjustable bagging spade

Rotating spade, above cutting chamber, to optimize ergonomics and hygiene. Two standard (left and right) bagging spade positions. Or non-rotating front position (option).



### Upper cover

Prevents objects placed on the machine (e.g. bags) to be pushed inadvertently behind the machine when opening the front cover. Rotates for easy cleaning.



### Easy to access power switch

Accessible from the front of the machine, but not visible; avoids operations by a non-authorized person.



### Maximum safety

Highest safety standards, for machine use by consumers and staff. The blade cannot run when the machine is not 100% locked.



### Anti-pinch design

Users cannot inadvertently pinch their fingers in the front cover sliders.



### Easy & fast cleaning

Internal architecture designed to channel bread crumbs to an easily accessible crumb tray. Flat surfaces (without recess around).



### Control unit

Touch screen interface and consumers instructions or 3 buttons for choosing the slice thickness