SWIFT
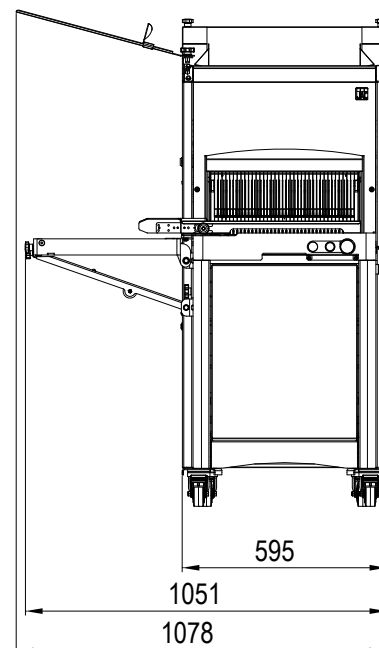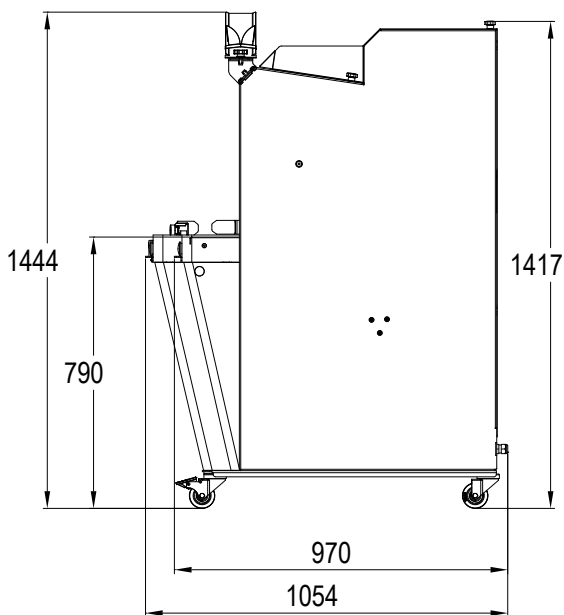
- ✓ **Mass production multiformat slicer**

- ✓ **Ergonomics and productivity**

- ✓ **Fast cutting cycle**

- ✓ **Economical**

- ✓ **Versatility**

Up to 300 loaves an hour

Optional

1444

1417

790

970

1054

595

1051

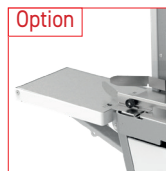1078

Intelligent Slicing Control (JAC patent)
Continuous automatic control system that slices loaves according to their consistency. This allows open textured, crusty and dense breads to be sliced with equal efficiency.
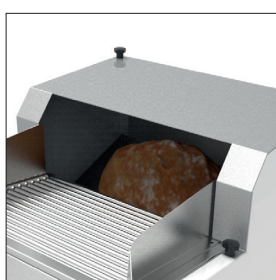
ISC extended mode selector
Allows working at low, high or automatically adjusted speed.

Two Foldable bag blowers
Saves packaging time.

Multiformat loaf front loading area.
The loading area consists of rollers on ball bearings to automatically direct loaves to the loaf changeover area. Given that it is located facing the operator, this simplifies the handling of loaves considerably.
It is not necessary to make adjustments for different loaf formats, as the slicer adapts, saving you time and improving ergonomics.

Secure loaf changeover area.
The changeover area transfers the loaf between the loading table and the cutting table. Every time a loaf is transferred, the changeover area revolves to position it on the cutting area.
This area is safe thanks to the cells which prevent it from operating if the operator inserts his hand or anything else.
A mechanical barrier blocks the transfer of other loaves during changeover.

Sliced loaf delivery area.
The delivery area is located at the correct height to facilitate the handling of loaves sliced. As it is provided with holes, any crumbs fall into the recovery tray.

FEATURES	SWIFT 450	SWIFT 450M
Max. loaf size (LxWxH) in cm	44 x 31 x 16	44 x 31 x 16
Motor power rating in kW	0.49	0.49
Net weight in kg	220	220
Blade type and dimensions in mm	Steel 13 x 0.5	Steel 13 x 0.5
ISC extended mode selector	•	•

CHOICES		
Slice thickness in mm	9 - 18	9 - 18
Motor type	230 V single phase	230 V single phase
	230 V three-phase	230 V three-phase
	400 V three-phase	400 V three-phase

OPTIONS		
Heavy-duty motor	•	**Standard**
Folding bag blower	•	•
4 cm added height	•	•
Loaf pusher pressure selector	•	•
Special blades	•	**Standard teflon**

Non-binding photographs and technical information