

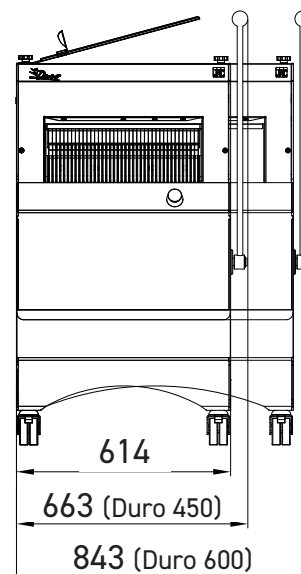
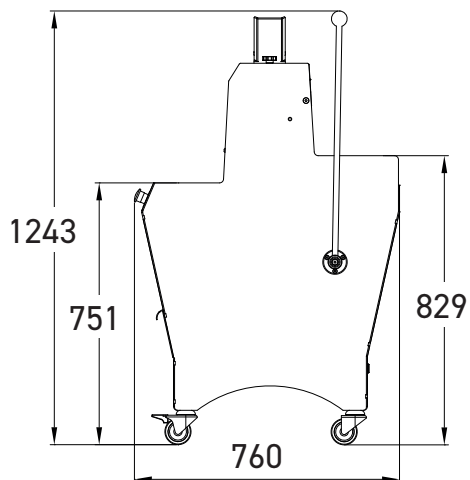
**DURO**

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



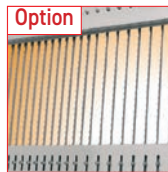
**DURO 450: Up to 200 loaves an hour**

**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.



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



**Bagging attachment**  
Facilitates bread bagging.



**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 (100m)	Misch (80mm)	Extra low (50mm) Low (80mm) High (100m)
Power supply	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	•	<b>Standard</b>	•
4cm height adjustment	•	•	•
8cm height adjustment	•	•	•
Double slice thickness	•	n/a	•
Rear safety cover	•	n/a	•
Bag blower	•	n/a	•
Daily adding counter	•	<b>Standard</b>	•
Special colour	•	•	•
Special blades	•	<b>Standard teflon</b>	•