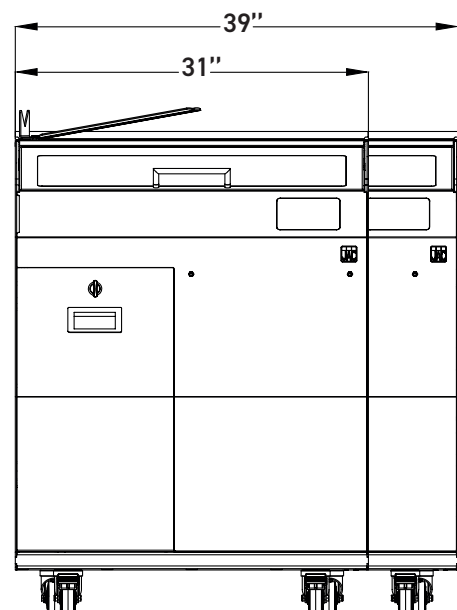
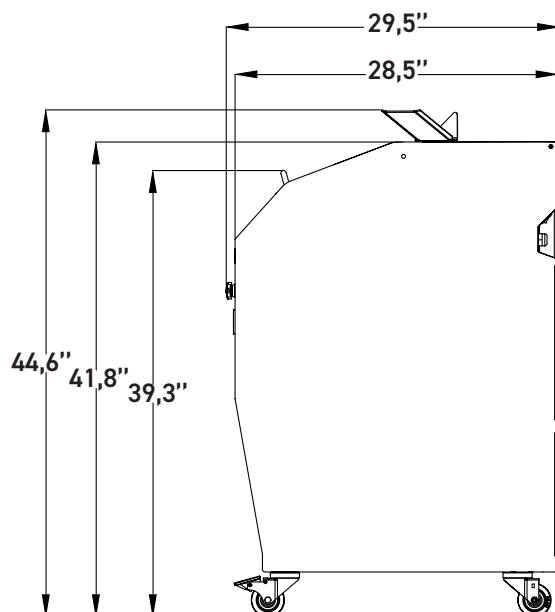




- **Versatile**
- **Fast**
Varia pro: Adjustable speed from 120 to 240 slices / min
Varia self: 180 slices / min
- **Easy:** Intuitive touch screen
- **Maximum safety**
- **Exemplary hygiene**



Best-in-class slicing performances for a wide range of bread



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

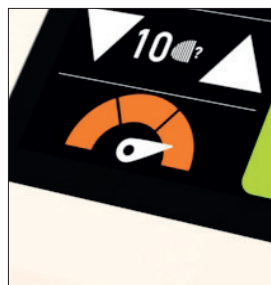


Teflon coated circular blade

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

Planetary blade drive

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



VARIA PRO

Adjustable speed up to 240 slices / minute

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

VARIA SELF

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

- In order to use a speed that allows users to cut the entire product line without any worry.

State-of-the-art ergonomics



Dual PRO & Self touch screen controls

PRO

- Clear and simple interface, for an immediate and intuitive use



SELF

Touch screen interface and consumers instructions

- Step by step instructional graphics



Automatic claw

- Just place the bread and the machine does the rest while you continue to serve your customers



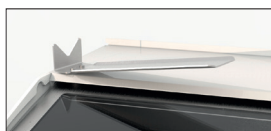
Manual claw (option)

- For all kinds of breads, including sharp ends
- Allows to minimize last slice width



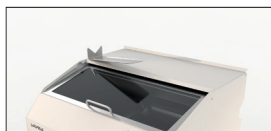
Lighting guidance and ambiance

- Lights insertion zone then exit zone



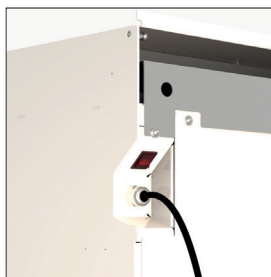
Multi-positions adjustable bagging spade

- 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



ETL Sanitation Mark

- An ETL Sanitation Mark on Food Service Equipment indicates that equipment is fit for use in the production of food intended for human consumption, or the equipment is fit for use in an environment where food intended for human consumption is produced.

Safe and clean environment



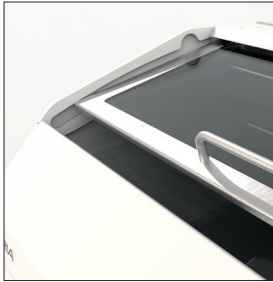
Maximum safety

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



Smooth and cleanable surfaces

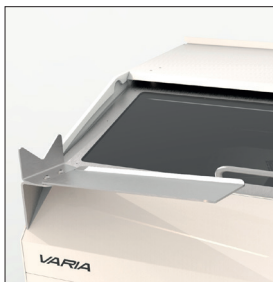
- Internal architecture designed to channel bread crumbs to an easily accessible crumb tray
- Flat surfaces (without recess around)



Anti-pinch design

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

Accessories to enhance staff and consumer experience



- 10 cm Front bagging stand



- Bag holder

FEATURES

	VARIA 800	VARIA 1000
Size of entry channel (L x W x H) in inches	14,9" x 13,4" x 6,3"	19,3" x 13,4" x 6,3"
Slice thickness in mm	Can be set from 4 to 30mm	Can be set from 4 to 30mm
Power supply	208-230v/1p	208-230v/1p
Plug Configuration	NEMA L6-20P*	NEMA L6-20P*
Motor power in kW	0.75	0.75
Net weight in lbs	507	507
Blade type and dimensions in inches	16,5" diameter, Teflon-coated	16,5" diameter, Teflon-coated
Automatic claw	•	•
10 cm Front bagging stand	•	•
Bag holder	•	•
Led lights	•	•
Dual Pro & Self touch screen controls	•	•
Upper cover	•	•
Cleaning position	•	•
ETL Sanitation mark	•	•
OPTION		
Manual claw	•	•



Plug Configuration
• NEMA L6-20P



Warranty valid for all parts on your machine, including electronic components but excluding consumables.
Please do not hesitate to contact your approved dealer for further information.