



INTRODUCING

UNISOURCE HEAVY DUTY PICO & PICOMATIC TABLE TOP ARTISAN BREAD SLICERS



- Compact and safe design
- Semi-automatic Pico, fully automatic picomatic
- Slices soft and artisan heavy breads
- Silent operation
- Heavy Duty construction
- One year parts/labor warranty
- 24/7 Nationwide Service

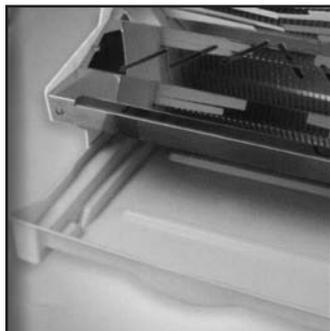
Direct Phone & Service: (516) 527-3309 • (888) 443-7014 • info@unisourcefoodequipment.com • unisourcefoodequipment.com
170 Wilbur Place, Suite 300, Bohemia, New York, 11716

Follow the Leader™



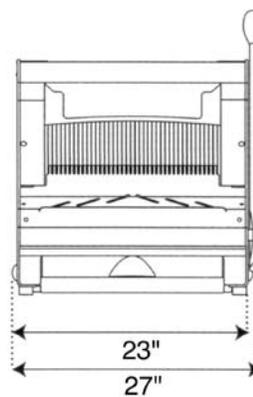
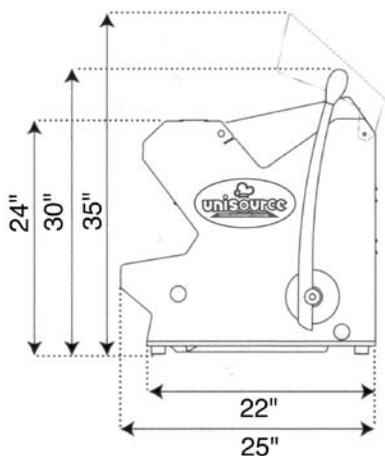
The Pico and Picomatic can easily take large round loaves. Once cut the slices are maintained by the Jac Flaps.

As an optional feature, the Pico and Picomatic can be fitted with a safety cover, which will start the slicer up, and open automatically once slicing is over.



A thermoformed tray made out of a high-strength techno polymer will collect up to 7 litres of crumbs.

Also optional on the Pico & Picomatic is the supply of a base mounted on casters with an in-built shelf for storing bags.



TECHNICAL SPECIFICATIONS

FEATURES:

Maximum loaf dimensions (Lx w x h) (in cm)

Power output (in kW)

Net weight (in kg)

CHOICE OF:

Slice thickness

Loaf height

Type of motor 110V/208-220

Color

OPTION:

Base with casters (24 Inches)

Safety lid

PICO 450

17.16" x 11.7" x 6.24"

0,49

231 lbs.

from 0.312" to 0.624"

low or normal

single or three-phase

Red, yellow, purple, peach

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PICO 450M

17.16" x 11.31" x 6.24"

1,5

253 lbs.

from 0.351" to 0.429"

normal

three-phase

•

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PICOMATIC 450

17.16" x 11.7" x 6.24"

0,49

231 lbs.

from 0.312 to 0.624"

low or normal

single or three-phase

•

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PICOMATIC450M

17.16" x 11.31" x 6.24"

1,1

253 lbs.

from 0.351" to 0.429"

normal

three-phase

•

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