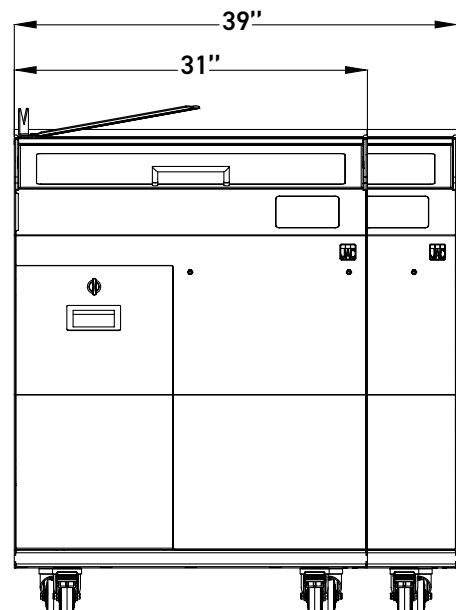
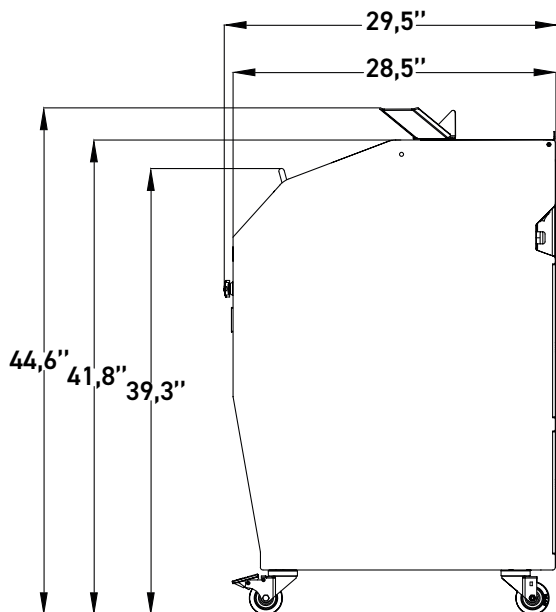




- **Versatile**
- **Fast**  
**Varia pro:** Adjustable speed from 120 to 240 slices / min  
**Varia self:** 180 slices / min
- **Easy:** Intuitive touch screen
- **Maximum safety**
- **Exemplary hygiene**



# 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

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	120V single-phase	120V single-phase
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	•	•
<b>OPTION</b>		
Manual claw	•	•



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.