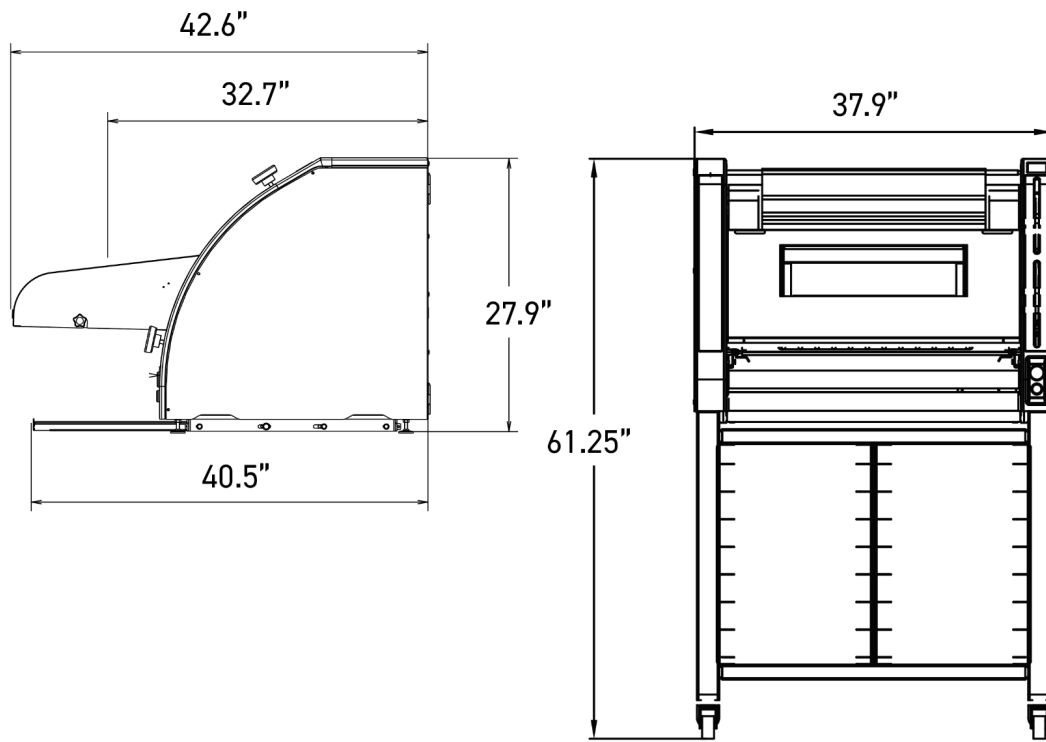


UNIC

- ✓ Vertical moulding to save space
- ✓ Three flattening rollers
- ✓ Ergonomic controls
- ✓ Quick belt change
- ✓ Stainless steel exterior
- ✓ 5 years parts / 1 year labor warranty

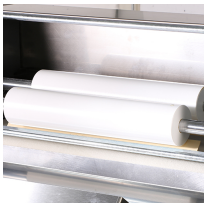




SPECIFICATIONS

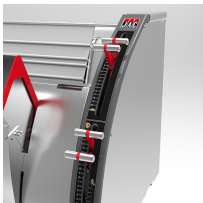
Min/max weight of dough pieces in ounces	1.76 / 42.3 oz
Three food-grade PETP rollers	•
Maximum speed in pieces per hour	1200
Motor power in kW	1.1
Type of motor	3ph/208V/60Hz/4.8A
Belt type	Synthetic
Net weight in lbs	440

MAIN STRENGTHS



Rollers

Three food-grade polyethylene rollers



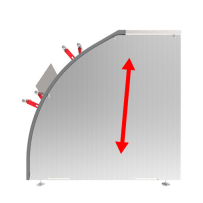
Adjustable rollers

The levers provide a high degree of accuracy and reduces the load on the wrist.



Forming belt

Ultra-quick belt change without disassembling the machine.



Vertical moulding

Vertical moulding to save space



ETL Sanitation Listed and ETL Listed US & Canada

The ETL Sanitation mark is awarded to food service equipment that has been rigorously tested against national sanitation requirements. This mark ensures you that the equipment is fit for use during food production as the manufacturer has not only passed the initial testing, but remains in compliance by completing periodic follow-up inspections. If the ETL Listed mark has a "US" to the bottom right, it has passed U.S. product safety standards. If it has a "C" to the bottom left, it has passed Canadian product safety standards. If the ETL mark displays both identifiers, it meets both standards.



Plug Configuration

NEMA L15-20P



Partners

JAC is a member of these different associations

