

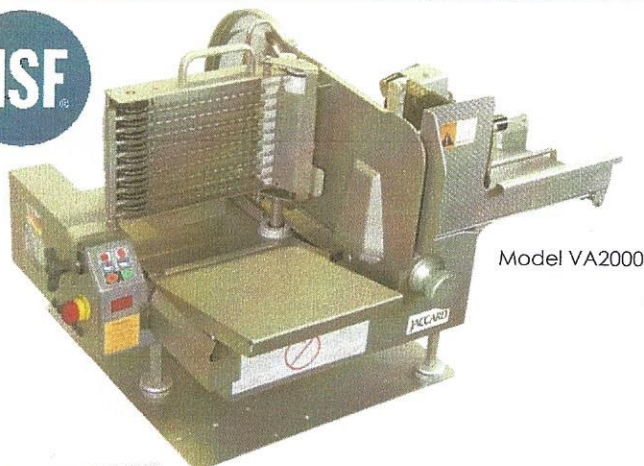
World's Only
Stacker Slicer
Certified by NSF

JACCARD®

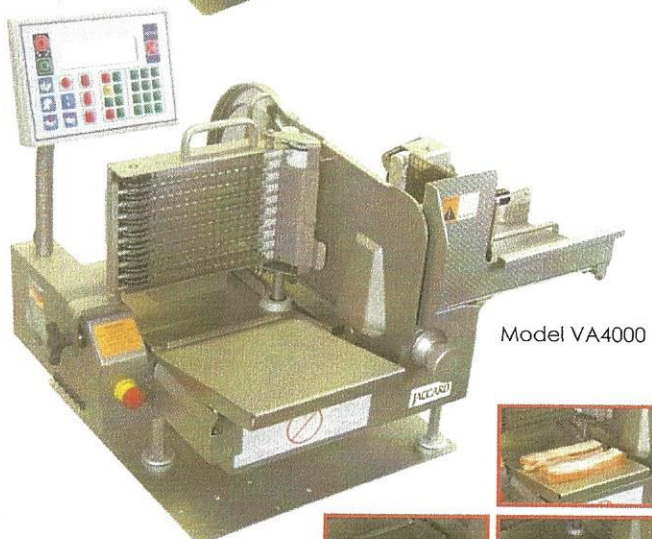
100% Stainless Steel
Construction

Scharfen Slicers

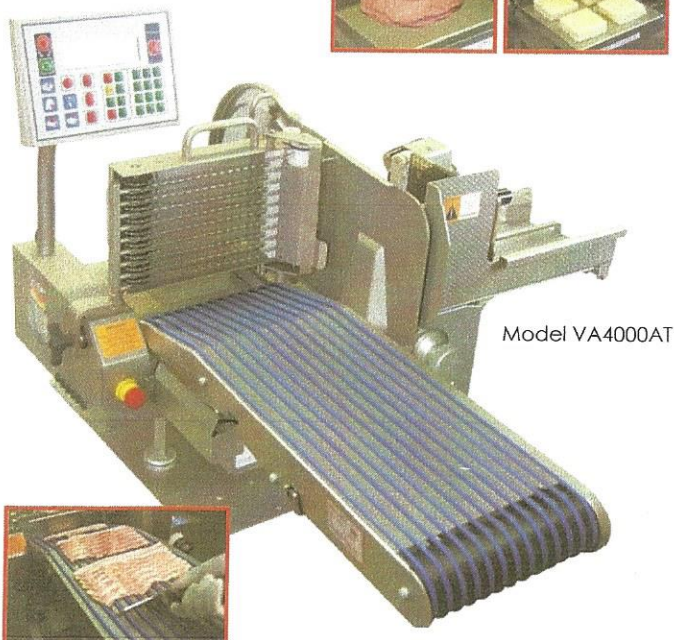
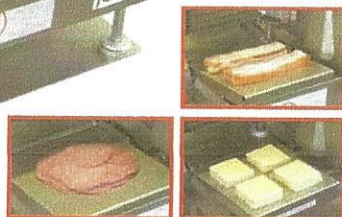
NSF



Model VA2000



Model VA4000



Model VA4000AT

FEATURES

- Exclusive Patent Pending Features
 - Dishwasher Cleanable™ chain frame design eliminates traditional cleaning issues.
 - Liquid diversion system collects product juices for easy cleaning.
 - Removable product advance system for complete and easy cleaning
 - Angled carriage design to facilitate easy slicing /discharge of low height products
- Low Total Cost of Ownership
 - Patent pending chain drive assembly extends chain life
 - Single ventilated / varnish coated PC board
 - Minimization of wearable parts
- Automatic stacking and shingling of slices eliminates wear and tear on operators' arms and shoulders
- Programmable side to side shingling to produce 4-way layered and / or circular patterns for deli trays
- Variable speed carriage up to 55 stroke / minute
- Store up to 99 programs (4000 Series)
- NSF approved stainless steel slicing blade
- Stainless steel construction will not oxidize like aluminum
- Maintenance free gear motor
- Quick and easy tear down for cleaning / sanitation
- Precision manufactured in Germany; with 20 year history at small, medium and large customers throughout Europe.

SKU	Description
VA2000-NSF530T	NSF certified, food slicer, 330 ml blade with automatic 530 mm carriage, tefloned.
VA4000-NSF530T	NSF certified, food slicer, 330 ml blade with automatic 530 mm carriage, tefloned.
VA4000AT-530T	Food Slicer, 330 ml blade, 530 mm carriage, tefloned.

FS-19 & FS-19D Bulk Strip Slicer

High Speed, Strip Slicer - Bulk Output



Economical, high speed, rotary blade slicer that is well suited for slicing product two dimensionally in one operation and slice thicknesses of 2.5mm to 34.5mm strips. Ideal for jerky, fajitas, stir fry, liver, poultry and vegetable applications.

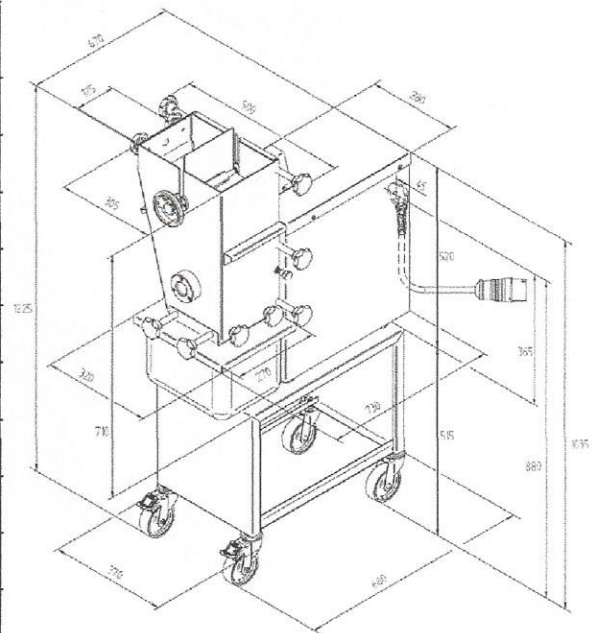
STANDARD FEATURES

- Constructed of bacteria proof AISI 304 stainless steel
- Quick blade set changeover increases production flexibility; no tools required
- Full safety system with upper and lower limit switch including emergency stop switch
- Simple sanitation: no tools required to clean or inspect
- Stainless steel stand with wheels provides portability within production environment
- Stainless steel feeding tray for quicker and easier feeding of product
- Stainless steel container for transporting sliced product



TECHNICAL SPECIFICATIONS

Maximum Output Capacity	10.00
Maximum Product Length (in)	7.28
Maximum Product Height (in)	3.54
Maximum Product Width (in)	6.10
Circular Blade Diameter (in)	7.95
Power (kW)	3.0
Voltage Requirements	220v/3ph (2 times)
Machine Footprint: L x W (in)	30.32 x 30.32
Machine Weight (lbs)	188
Machine Height With Stand and handle (in)	67.99
Weight Of Machine With Stand (lbs)	213



OUTPUT SPECIFICATIONS

FS-19

Description	Meat Type	Slice Thickness	Temperature Range	Output Configurations
High Speed Bulk Output Slicer	<ul style="list-style-type: none"> • Boneless • Fresh • Temper • Cooked • Whole Muscle 	2.8mm to 36mm	32 to 60° F	Bulk
Food Type Examples	Pounds/Hour	Target Thickness	Temperature Range	Input Configuration
Beef – round	1,500	7.8mm → 25.8mm	32-38° F	1 piece
Beef – sirloin	1,500	7.8mm → 25.8mm	32-38° F	1 piece
Beef – jerky	1,000	4.8mm → 7.8mm	32-38° F	1 piece
Beef – stir fry	750	4.8mm → 10.8mm	32-38° F	1 piece
Beef – fajitas	750	4.8mm → 10.8mm	32-38° F	1 piece
Veal – cutlets	1,000	4.8mm → 7.8mm	32-38° F	1 piece
Pork – roast	1,000	7.8mm → 22.8mm	32-38° F	1 piece
Pork – stir fry	750	4.8mm → 10.8mm	32-38° F	1 piece
Pork – jerky	1,000	4.8mm → 10.8mm	32-38° F	1 piece
Chicken – stir fry	350	4.8mm → 7.8mm	30-35° F	Multiple pieces
Chicken – fajitas	350	4.8mm → 7.8mm	30-35° F	Multiple pieces
Seafood – strips	350	4.8mm → 10.8mm	30-38° F	Multiple pieces
Bacon – peameal	400	4.8mm → 10.8mm	32-40° F	1 piece
Finished Jerky	225	16.8mm → 36mm	45-60° F	Multiple pieces
Pig Ears	300	4.8mm → 7.8mm	35-40° F	Multiple pieces



FS-19D

Description	Meat Type	Slice Thickness	Temperature Range	Output Configurations
High Speed Bulk Output Slicer	<ul style="list-style-type: none"> • Boneless • Fresh • Temper • Cooked • Whole Muscle 	4.8mm to 24mm	28 to 60° F	Bulk
Food Type Examples	Pounds/Hour	Target Thickness	Temperature Range	Input Configuration
Beef – fajitas	1,000	4.8mm → 7.8mm	32-38° F	1 piece
Beef – stir fry	1,000	4.8mm → 10.8mm	32-38° F	1 piece
Beef – cubes	500	10.8mm → 22.8mm	32-38° F	1 piece
Pork – fajitas	1,000	7.8mm → 22.8mm	32-38° F	1 piece
Pork – stir fry	1,000	4.8mm → 10.8mm	32-38° F	1 piece
Pork – cubes	500	10.8mm → 22.8mm	32-38° F	1 piece
Veal – cubes	500	10.8mm → 22.8mm	32-38° F	Multiple pieces
Chicken – strips	400	4.8mm → 7.8mm	28-32° F	Multiple pieces
Chicken – cubes	400	7.8mm → 16.8mm	28-32° F	Multiple pieces
Ham – strips	400	4.8mm → 7.8mm	32-38° F	1 piece
Ham – cubes	400	4.8mm → 10.8mm	32-38° F	Multiple pieces
Finished jerky	100	13.8mm → 22.8mm	45-60° F	Multiple pieces





Who we are...

Since 1962,

Jaccard® Corporation has been providing innovative and compelling products to the consumer retail, food service, and food processing markets. Jaccard Corporation founder, Swiss Master Butcher and industry icon, Andre Jaccard, knew that creating compelling and useful products that people wanted was the key to running a successful business. Today, Jaccard operates by these same principles – we are busy refining existing products and developing new ones with the same desire to provide our customers with the best possible solutions to their everyday needs.