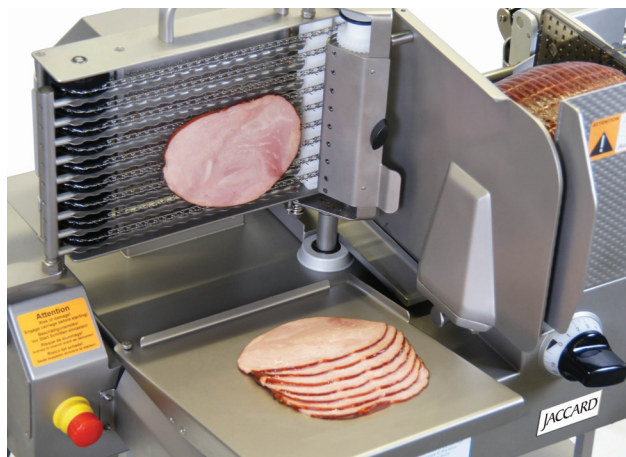


Fully Automatic Stacker Slicer Model VA 2000



- World's only Stacker Slicer certified by NSF standards
- Patented Chain Drive Assembly which was deemed unclean-able by NSF, now Dishwasher Safe
- Single Ventilated / Varnish Coated PC Board system extends machine life and durability
- Angled carriage design to facilitate easy slicing /discharge of low height products
- Maintenance free gear motor

VA2000 Stacker Slicer



FEATURES

As the only patented slicer with an Easy to Clean Chain Drive, which reduces the tearing of sliced meats and cheeses, customers will see an increase in productivity, product quality and overall decrease in food cost. The VA2000 is the safest machine on the market and adheres to the strictest food safety guidelines while being certified by NSF.

World's **only** Stacker Slicers approved by the
National Sanitation Foundation*



KEY FEATURES

Machine Construction

- Stainless steel provides enhanced longevity and durability, eliminates oxidation, potential for food contamination and is easier to clean

Cost of Ownership


- Patented chain drive assembly extends chain life.
- Powered by a single ventilated / varnish coated PC board
- Automatic fan system eliminates condensation build up
- Minimization of wearable parts

Cleaning

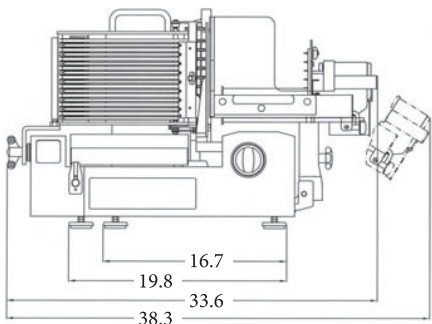
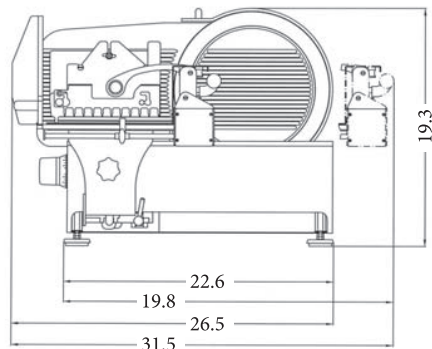
- Patented chain drive assembly, liquid diversion system and removable product advance system make the VA2000 Dishwasher Cleanable, all metal parts in contact are stainless steel

Stacking & Slicing Versatility

- Automatic stacking and shingling of slices eliminates wear and tear on operators' arms and shoulders

Feature	Jaccard	Competitor	
	Yes	No	Jaccard series slicers are the world's only stacker slicers certified by NSF.
Machine Construction	Stainless Steel	Anodized Aluminum	Stainless steel provides enhanced longevity & durability, eliminates oxidation, potential for food contamination and is easier to clean.
Cost of Ownership	Low	High	Single ventilated / varnish coated PC board vs. competitions' multiple PC board design, minimization of wearable parts and patent pending chain drive assembly that increases chain life.
Cleaning	Easy	Very Difficult	Patent pending chain drive assembly, liquid diversion system, stainless steel construction and removable product advance system make it Dishwasher Cleanable™

*NSF certification is your key to making sure that the products you use meet strict standards for public health protection. Competitors may claim to be "certified to NSF standards" "meets criteria of NSF standards" and similar statements. These claims do not qualify as legitimacy of NSF certification nor have they complied with the strict standards and procedures imposed by NSF



The VA2000 is available in the following configurations:

Teflon coatings

Ideal for various applications (including cheese, bacon, ...)

No smearing or sticking

Foulings are reliably prevented

Quick and easy cleaning

with Bench / Stand (fixed) stainless steel

(L x W x H)
29.1 x 25.6 x 26.4 in

with Bench / Stand (rollable) stainless steel

(L x W x H)
29.1 x 25.6 x 26.4 in

TECHNICAL SPECIFICATIONS

Footprint:

(l x w) 22.6" x 19.8"

Dimensions:

(l x w x h) 26.5" x 33.6" x 19.3"

Carriage:

(l x w): 21" x 10.8"
when product gripper in use
(l x w): 16" x 10.8"

Weight:

Approx. 166 lb.

Power:

120 V single-phase

Blade:

13 in, standard stainless steel

Slice Thickness:

0 - .40 in

Cutting Length:

10.0 in

Max. Cutting Width:

7.7 in

Cutting Height:

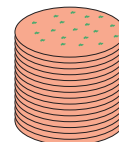
7.5 in

Cutting Speed:

Adjustable - approx. 25 - 50 strokes per minute

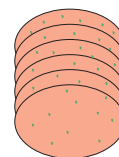
STACKING

maximum stack height
3 in.



SHINGLING


1-9 layer
automatically,
shingling
distance can
be preset



F.I.R.S.T. – Flexible, Integrated, Responsive, Service, Training Program

The F.I.R.S.T Training Program provides customers to the CFESA network of over 3,000 certified technicians that provide the highest level of training and service in the industry.

Stacker Slicer Competitive Comparison

Feature	Jaccard 2000/4000	Competitor	Comment
	Yes	No	Jaccard VA 2000 / 4000 series slicers are the world's only stacker slicers certified by NSF.
Machine Construction	Stainless Steel	Anodized Aluminum	Stainless steel provides enhanced longevity & durability, eliminates oxidation, potential for food contamination and is easier to clean.
Cost of Ownership	Low	High	Single ventilated / varnish coated PC board vs. competitors' six PC board design, minimization of wearable parts and patent pending chain drive assembly.
Cleaning	Easy	Difficult	Patent pending chain drive assembly, liquid diversion system and removable product advance system make the VA 4000 / 2000 Dishwasher Cleanable™
Slicing Versatility	Broad	Limited	Patent pending angled carriage design and 9 chain product gripping system (vs. competitor's 6 chains) capable of slicing very low height products. VA 4000 / 2000 carriage also has a 15mm height and width capacity advantage.
Stacking Versatility	Yes	Yes	Each capable of up to 4 stacked rows, circular and cross shingled output. VA 4000 up to 9 shingle rows, competitor only 3 rows.
Product Advance	Pusher	Hook Gripper	Pusher style advance system maximizes yield by minimizing size of end pieces.
Programmable	Yes	Yes	Both capable of storing up to 99 programs. VA 4000 QuickTime Programming™ allows upload / revisions through patent pending disc drive.