

Fully Automatic Stacker Slicer Model VA 4000AT



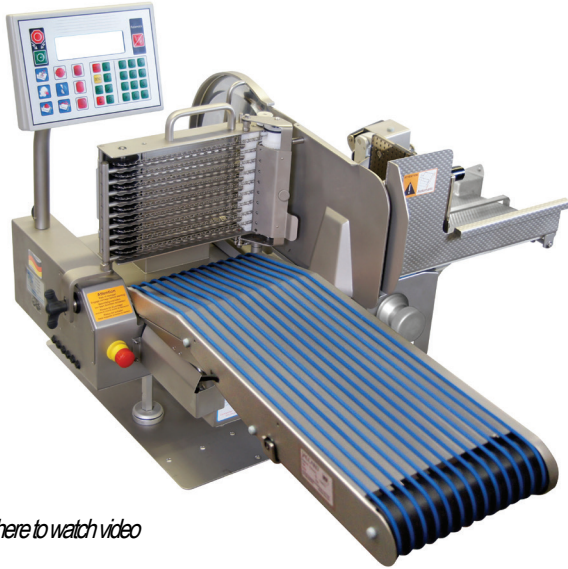
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- World's only Stacker Slicer certified by NSF standards
- Patented Chain Drive Assembly which was deemed unclean-able by NSF, now Dishwasher Safe
- Single Ventilated / Varnish Coated PC Board system extends machine life and durability
- Angled carriage design to facilitate easy slicing / discharge of low height products
- Store up to 99 programs

VA 4000AT

VA4000AT Stacker Slicer

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



[Click here to watch video](#)

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 VA4000AT is the safest machine on the market and adheres to the strictest food safety guidelines while being certified by NSF.

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 VA4000AT Dishwasher Cleanable, all metal parts in contact are stainless steel

Stacking & Slicing Versatility

- Programmable side to side shingling to produce 4-way layered and or circular pattern for deli trays.

VA 4000AT

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

TECHNICAL SPECIFICATIONS

Counter Space Required:
(l x w): N/A

Overall Dimensions:
(l x w x h): 52" x 45" x 52.4"

Conveyor Belt:
(l x w): 34.6" x 11"

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

Weight:
App. 287 lbs

Voltage:
3-phase or 1-phase, voltage
and cycles as required

Power:
120 V single-phase

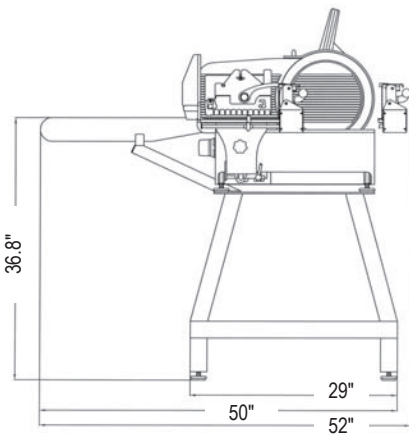
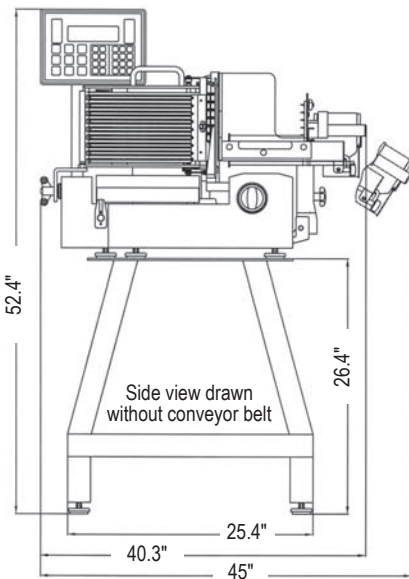
Blade:
13 inch, standard stainless steel

Slice Thickness:
0 - 0.40 inches

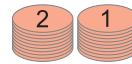
Cutting Length:
10.0 inches

Cutting Height:
7.7 inches

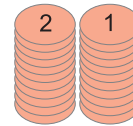
Cutting Speed:
speed of carriage is infinitely variable,
about 25 - 55 strokes per minute.



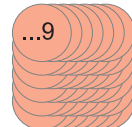
STACKING
1 - 2 stacks
per portion
adjustable,
distance between
the portions,
infinitely variable,
maximum height
of stack 50 mm



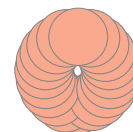
**SHINGLING
DOWN**
Shingling distance
down up to 30 mm
(infinitely variable),
per portion 1 - 2
shingled portions
side by side,
distance between
the portions
infinitely variable
stack 50 mm



**SHINGLING
CROSS**
Shingling distance
down and cross
up to 30 mm
(infinitely variable),
per portion 1 - 9
shingled portions
side by side,
distance between
the portions
infinitely variable



**CIRCLE
SHINGLING**
Circle shingling with
a diameter of up to
230 mm, distance
between portions
infinitely variable



99 PROGRAMMABLE SLICING PROGRAMMES


Easy calling up by entering the PLU-number with max. 3 digits between 001 and 999. With every PLU-number there are programmed all necessary slicing data, such as name of article, speed of the carriage, slice thickness and all parameter for stacking, shingling down and cross or circle shingling

VA 4000AT

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. competitions' 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.