

## Fully Automatic Stacker Slicer Model VA 4000 & VA 4000AT



*Click here to watch video*

- 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



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

**NSF**

## VA4000 & 4000AT Stacker Slicer



[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.

\*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

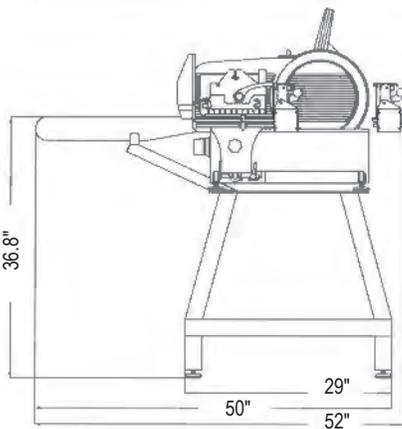
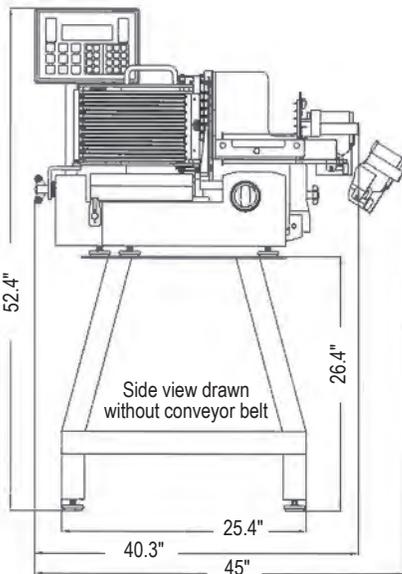
**Blade:**  
13 inch, standard stainless steel

**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



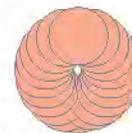
**SHINGLING  
DOWN**  
Shingling distance  
down up to 30 mm  
(infinitely variable),  
per portion 1 - 2  
shingled portions  
side by side,  
distance between  
the portions  
infinitely variable  
stack 50 mm



**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         | Competitor        | Comments  |
|---|-----------------|-------------------|---|
|  | YES             | NO                | Jaccard VA2000/4000 series slicers are the world's only stacker slicer 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 chain drive assembly, liquid diversion system and removable product advance system make the VA2000/4000 Dishwasher Cleanable   |
| Slicing Versatility   | Broad           | Limited           | Patent pending angled carriage design and 9 chain product gripping system (vs competitor 6 chain) capable of slicing very low height products. Jaccard 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. VA4000 up to 9 shingle rows – competitor only 3 rows  |
| Programmable  | Yes             | Yes               | Both capable of storing up to 99 programs. VA4000 QuickTime Programming™ allows upload/revision through patent pending disc drive   |