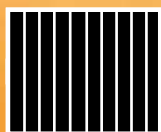




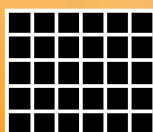
## The moulding divider from JAC

A divider and 6 kinds of standard cutting grids

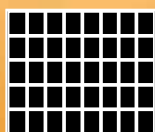
► GRIDS: Other division models on request



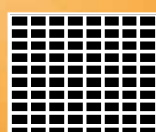
10 baguettes



30 divisions



40 divisions



80 divisions



20 sandwiches

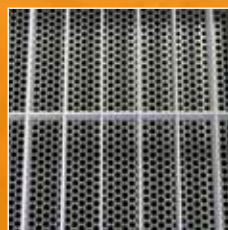


5 loaves



### Anti-rejection system

All the TRADIFORM are fitted with a system collecting the flours that are rejected during the flouring process (patent pending). A gasket set in the cover retains the flour particles that are rejected in the compression process. Channelled through a pipe, the flour particles are collected in a box placed in the front of the machine.



### Innovative

Aluminium grid framing with stainless steel safety cover, mounted on an adjustable base, adjustable double eccentric closure, easy disassembly using a single handle. Interchangeable stainless grid coated with a food-safe nonstick treatment. Special grids on request.



### Motor Start Stop and silent

The divider's pump only operates on demand when you actuate the lever of the manual machine. The low noise level motor, <65db, ensures comfort at work and quiet surroundings.



### Pressure adjustment

On the TRADIFORM, opening the front trapdoor gives access to the pressure adjustment lever and the flour collection tray.



### Hygiene

A quarter-turn will make the side panels rotate, thus giving access inside the machine. The mechanical components are designed and laid out for easy cleaning and maintenance, thanks in particular to automatic blade lifting.



### Adjustable hinge

The cover hinge is adjustable in height, which guarantees a good seal over time. The cover spring tension is adjustable to guarantee proper opening of the cover over time.



## The advantages of the new **TRADIFORM**



Supplied, optionally,  
with a rack  
with 14 bins + lids



- Cover with sealed closure and flour recovery.
- Protection handle for movement.
- Automatic blade lifting system
- One-piece cast iron head to provide good operating clearance, a good seal, good sliding for the blades and uniform dough piece weight.
- This head is covered with food-safe Teflon to eliminate flouring



Stainless vat and Teflon-coated head



Aluminium framing with fat packing plate and felt



Locking pin mounting of the grid allows easy grid changing



Removable vat for flour recovery

## PRODUCE YOUR TRADITIONAL BAGUETTES WITHOUT MOULDING AND ACCORDING TO YOUR NEEDS



**STEP 1**  
Prepare your dough and store it in containers in a refrigerated cabinet at +/-5°C



**STEP 2**  
Put your fat packing plate fitted with felt into the divider vat.



**STEP 3**  
Empty the container into the vat



**STEP 4**  
Lightly press dough whilst adjusting pressure to the minimum



**STEP 5**  
Open cover and push down the 10-baguettes forming grid. Continue dividing cycle.



**STEP 6**  
Open your grid and withdraw your moulded dough pieces.



**JAC LANGRES sa**  
3, rue du Lieutenant Didier  
F-52200 Saints-Geosmes  
FRANCE  
Tél: +33 0325 86 00 20  
Fax: +33 0325 86 00 30  
info@jac-machines.com