

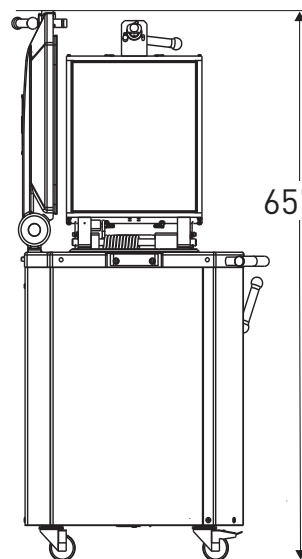
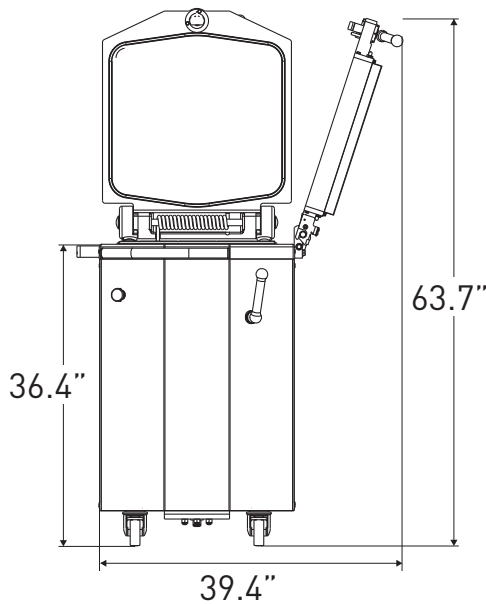


# TRADIFORM

- ✓ Modular solution with cutting/forming grids
- ✓ Quick, efficient
- ✓ Versatile
- ✓ Minimal space required
- ✓ Pressure plate
- ✓ Stainless steel exterior
- ✓ 5 years parts / 1 year labor warranty



Sold without grid



Traditionally Innovative



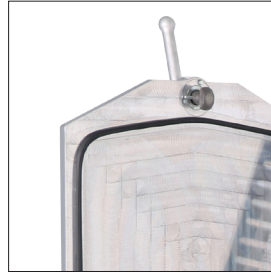
**Easy Clean treatment of the cast iron head**  
 This extremely tough treatment is impregnated into the material; its exceptional non-stick qualities improve over time.



**Adjustable pressure**  
 Prevents de-gassing of the different types of dough.



**Stainless steel tank and knives**  
 Includes automatic retraction for easy maintenance.



**Flour splash prevention system**  
 Prevents flour dispersal.



**Protection / movement handle**  
 Allows easy handling of the machine.



**Option** Left and/or right side grid storage

## FEATURES

	TRADIFORM
Dimensions of tanks (L x W x H) in in	18.1" x 15.2" x 4.9"
Dimensions of heads (L x W) in in	4.5" x 2.9"
Min/max weight of dough pieces in oz	5.3 / 33.5
Tank capacity in lbs	41.9
Pressure plate	•
Automatic knife retraction	•
Flour splash prevention system	•
Supplied with a grid frame	•
Motor power in kW	1.8
Type of motor	3ph/208V/60Hz/11A
Net weight in lbs (including frame)	628.3

## OPTIONS

Left side grid storage	•
Right side grid storage	•
Half-gride pressure plate	•

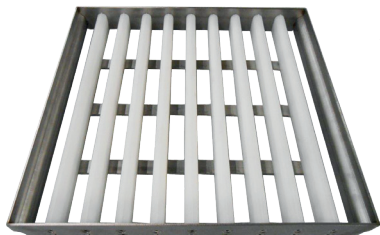
**The grids catalogue offers more than 80 different grids. The choice is yours!**



# FORM FACTORY

The grids catalogue offers more than 80 different grids. The choice is yours!

## ANGLED KNIFE GRIDS



JAC now offers grids with angled knives that allow the dough to knit together perfectly.



















<b>D5</b>	OPTGRILFOR502	5 1x5	18.54" x 3"	14→28 oz		
<b>D5</b>	OPTGRILFOR501	5 5x1	3.67" x 15.3"	14→28 oz		
<b>D6</b>	OPTGRILFOR601	6 1x6	18.54" x 2.5"	11.75→23.5 oz		
<b>D8</b>	OPTGRILFOR802	8 1x8	18.54" x 1.85"	8.8→17.6 oz		
<b>D8</b>	OPTGRILFOR801	8 8x1	2.25" x 15.3"	8.8→17.6 oz		
<b>D9</b>	OPTGRILFOR901	9 9x1	2" x 15.3"	7.83→15.66 oz		
<b>D10</b>	OPTGRILFOR1001	10 10x1	1.77" x 15.3"	7→14 oz		
<b>D12</b>	OPTGRILFOR1201	12 2x6	9.2" x 2.5"	5.9→11.75 oz		
<b>D18</b>	OPTGRILFOR1801	18 9x2	2" x 7.6"	3.9→7.83 oz		
<b>D20</b>	OPTGRILFOR2001	20 10x2	1.77" x 7.6"	3.52→7.05 oz		

## TEFLON-COATED STAINLESS STEEL GRIDS

						
<b>D5</b>	OPTGRIL502	5 5x1	3.6" x 15.3"	21→35 oz		
<b>D10</b>	OPTGRIL1001	10 10x1	1.73" x 15.3"	10.6→17.6 oz		
<b>D10</b>	OPTGRIL1003	10 5x2	3.6" x 7.6"	10.6→17.6 oz		
<b>D12</b>	OPTGRIL1201	12 4x3	5" x 4.6"	8.8→14.7 oz		
<b>D20</b>	OPTGRIL2001	20 10x2	1.73" x 7.6"	5.3→8.8 oz		
<b>D30</b>	OPTGRIL3001	30 5x6	3.6" x 2.44"	3.5→5.9 oz		
<b>D40</b>	OPTGRIL4001	40 8x5	2.2" x 2.95"	2.64→4.4 oz		

**Non-standard grids on request (see FORM FACTORY catalogue).**

## TEFLON-COATED STAINLESS STEEL HALF-GRIDS

						
<b>D2</b>	OPTDEMIGRIL201	2 1x2	7.6" x 8.85"	26.45→44 oz		
<b>D4</b>	OPTDEMIGRIL401	4 2x2	7.6" x 4.37"	13.23→22 oz		
<b>D6</b>	OPTDEMIGRIL601	6 3x2	7.6" x 2.87"	8.8→14.7 oz		
<b>D30</b>	OPTDEMIGRIL3002	30 10x3	5" x 0.78"	1.76→2.9 oz		
<b>D30</b>	OPTDEMIGRIL3001	30 5x6	1.7" x 2.44"	1.76→2.9 oz		

**Non-standard half-grids on request (see FORM FACTORY catalogue).**

## Grid storage

Right side grid and frame storage



Left side grid storage



## Rack with special trays



14 high-density, food-grade polypropylene trays with lid.

Tray sizes:  
20 1/2" x 15 3/4 x 3"  
(tank dimensions)

Rack constructed entirely of welded stainless steel.

To facilitate and speed up your dividing and moulding process. JAC has designed rack with special trays whose size matches the size of the divider chamber so you can store your various dough recipes in the chamber, ready for division. A real time saving.