

PANIFORM

StressControl

- ✓ Built-in flour dispenser
- ✓ Managing tamping pressure and time
- ✓ Automatic tamping and cutting cycle
- ✓ Automatic dough decomposition cycle
- ✓ Automatic raising of dough pieces on opening cover or grid
- ✓ Automatic grid holder fastening system

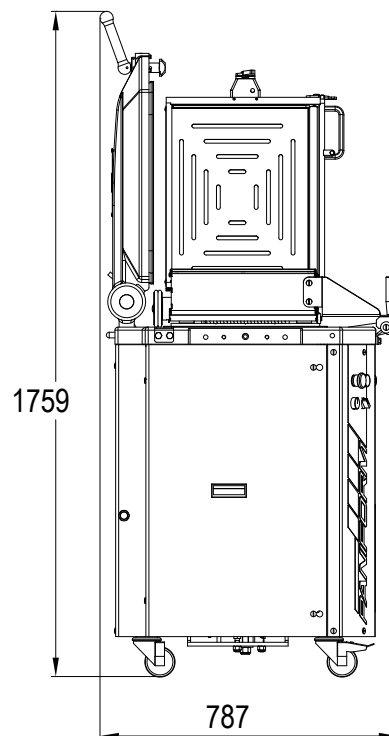
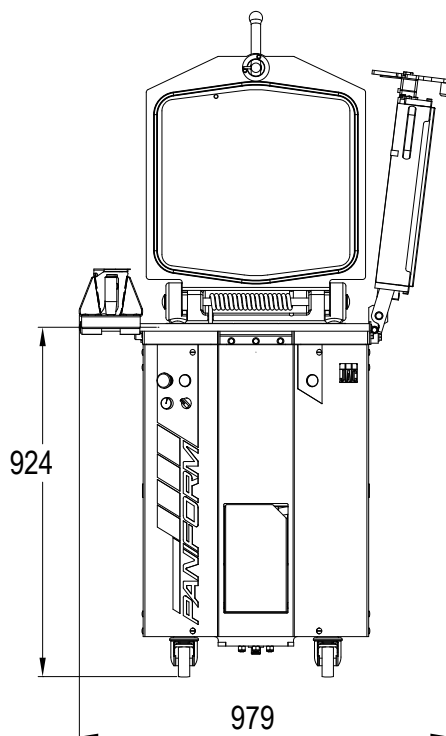
In-tank dividing up to 900 pieces/hour

Dividing-moulding up to 3000 pieces/hour*

*depending on the type of grid used



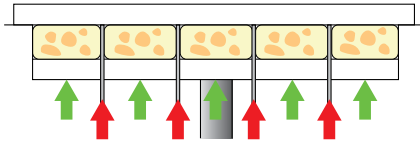
Sold without grid



StressControl

NEW

For better degassing management. Differentiated **cutting pressure** and **tamping pressure**.



click
&cut!

Quick and ergonomic grid changing system



Easyflour

Easyflour patented built-in flour dispenser
Flours the tank in a single linear movement



Easy Clean

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



Fullmatic

Stress Control system, differentiated tamping and cutting pressure.

Managing tamping pressure and time
Achieves optimum tamping without degassing the dough.

Automatic tamping and cutting cycle

Automatic raising of dough pieces and tank knife cleaning mode



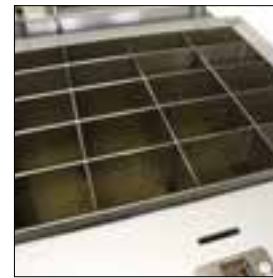
Pressure setting

So as not to stress the dough



Easylock

Automatic grid holder locking system
On closing, the grid holder locks automatically and starts the automatic dividing cycle.



Stainless-steel bodywork, tank and knives

Includes automatic blade retraction for easy maintenance.

FEATURES

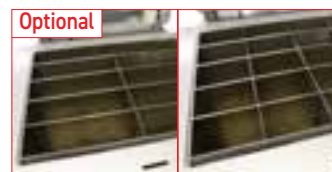
	PANIFORM
Tank dimensions (LxWxH) in mm	460 x 387 x 125
Dimensions of pressing plates (L x W) in mm	115 x 75
Min/max weight of dough pieces in grams	150/950
Tank capacity in kg	19
Min / max weight in grams in 10-division position	300/1,900
Motor power rating in kW	1.5
Net weight in kg (including frame)	285
Easyflour	•
Fullmatic	•
Easylock	•
click&cut!	•
Easy Clean	•
Managing tamping pressure and time	•
Automatic dough decompression cycle	•
Automatic knife retraction	•
Tank knife cleaning mode	•
Flour anti-splatter and recovery system	•
Stainless-steel bodywork, tank and knives	•

CHOICES

Motor type	230 V Three-phase 400 V Three-phase
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OPTIONS

10 / 20 divisions	•
Right or left-hand side grid storage	•
Grid storage extension	•
Half-grid pressure plate	•
Power supply 230-380 V three-phase 60 Hz	•
Wooden crate packaging (net price)	•
Training, 2 days (net price)*	•



Optional Left and/or right-hand side grid storage

Optional 10 / 20 divisions
Allows working in
10 divisions (230 mm x 75 mm)
or 20 divisions (115 mm x 75 mm).

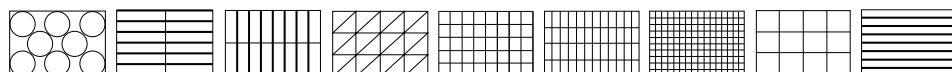


The moulder grid catalogue lists over 100 different grids: the choice is yours!

FORM Factory

The moulder grid catalogue lists over 100 different grids: the choice is yours!

These are the standard grids available in our catalogue.














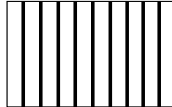

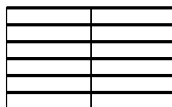

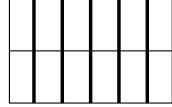


Hamburger grids with angled blades : food POLYOXYMETHYLENE angled blade for a perfect welding of the dough.

D12	OPTGRILHAMB1201	12	∅90 mm	92→184 gr		



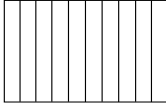


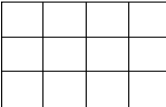

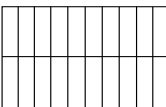

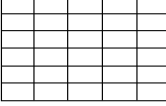


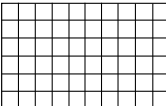
Teflon coated stainless steel triangular grids

D24	OPTGRIL2404	24 8x3	114 x 125 x 169 mm	125→208 gr		
D60	OPTGRIL6003	60 12x5	73 x 74 x 104 mm	50→83 gr		

Grids with angled blades : food POLYOXYMETHYLENE angled blade for a perfect welding of the dough.

						
D5	OPTGRILFOR501	5 5x1	93 x 389 mm	400→800 gr		
D8	OPTGRILFOR801	8 8x1	57 x 389 mm	250→500 gr		
D10	OPTGRILFOR1001	10 10x1	45 x 389 mm	200→400 gr		
D12	OPTGRILFOR1201	12 2x6	234 x 63 mm	167→333 gr		
D12	OPTGRILFOR1203	12 6x2	193 x 76 mm	167→333 gr		
D20	OPTGRILFOR2001	20 10x2	45 x 193 mm	100→200 gr		

Standard teflon coated stainless steel grids

D5	OPTGRIL502	5 5x1	92 x 389 mm	600→1000 gr		
D10	OPTGRIL1001	10 10x1	44 x 389 mm	300→500 gr		
D10	OPTGRIL1003	10 5x2	92 x 193 mm	300→500 gr		
D12	OPTGRIL1201	12 4x3	128 x 116 mm	250→417 gr		
D20	OPTGRIL2001	20 10x2	44 x 193 mm	150→250 gr		
D30	OPTGRIL3002	30 5x6	92 x 62 mm	100→167 gr		
D40	OPTGRIL4001	40 8x5	56 x 75 mm	75→125 gr		
D60	OPTGRIL6001	60 10x6	44 x 62 mm	50→83 gr		

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

MOBILO

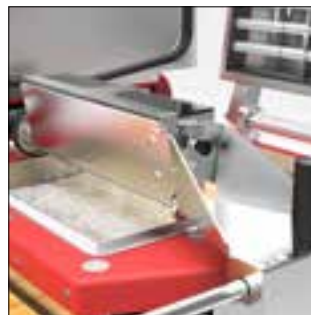


Mobilo unit for dividers with storage for eight grids.

Easylock



Easyflour



Fullmatic



click & cut!

For a quick and easy moulder grid change.



Transibox

Carries the dough pieces after dividing the dough.



Easyskid

Non-stick layer that prevent the dough from sticking to the bottom of the trays.



Grid storage

RIGHT OR LEFT SIDE GRID AND FRAME STORAGE

GRID STORAGE EXTENSION



Ladder unit and special trays



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

Two available tray sizes:
52.5 x 40.3 x 7.5 cm (tank dimensions)
43.8 x 28 x 7.5 cm (half tank dimensions)

Ladder unit constructed entirely of welded stainless steel.

To facilitate and speed up your division work using a Tradiform and a Diviform, JAC has produced a ladder unit with trays, whose size is the same as the area of the machine tank: so you can store your various dough recipes in the chamber, ready for division. A real time saving.

Pressure plates

Single pressure plate

In food grade high density polymer
Machine washable



Flour tray

Magnetised flour tray

In food grade high density polymer

