

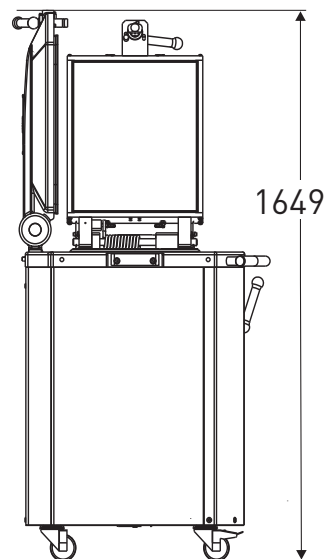
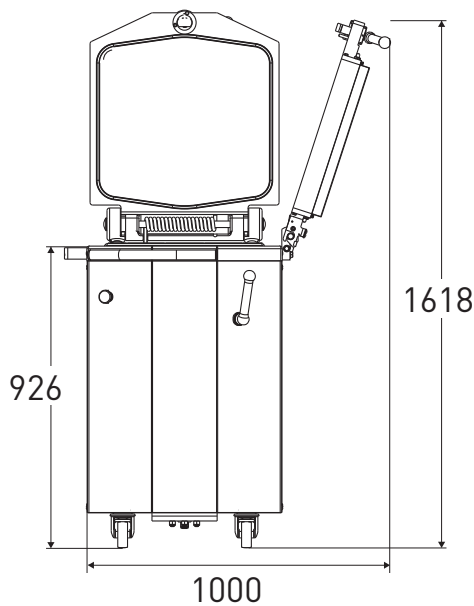
TRADIFORM

- ✓ Modular solution with cutting-forming grids
- ✓ Quick, efficient execution
- ✓ Versatility
- ✓ Minimal space required
- ✓ Pressure plate
- ✓ Stainless steel exterior

Division in the tank of up to 900 pieces an hour

Division and forming up to 3000 pieces an hour*

*depending on type of grid used





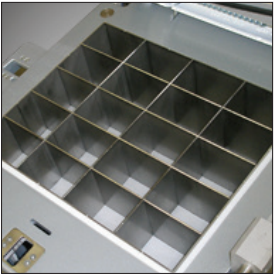
Easy Clean treatment of the cast iron head

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.



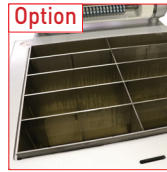
Protection / movement handle
Allows easy handling of the machine.



Quick grid changing system



Left and/or right side grid storage



10 / 20 divisions

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

FEATURES

TRADIFORM

Dimensions of tanks (L x W x H) in mm	460 x 387 x 125
Dimensions of heads (L x W) in mm	115 x 75
Min/max weight of dough pieces in grams	150 / 950
Tank capacity in litres	19
Pressure plate	•
Automatic knife retraction	•
Flour splash prevention system	•
Supplied with a grid frame	•
Min / max weight in grams in 10-division position	300 / 1900
Motor power in kW	1.5
Net weight in kg (including frame)	285

CHOICES

Type of motor	230V three-phase 400V three-phase
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OPTIONS

Click&Cut	•
10 / 20 divisions	•
Left side grid storage	•
Right side grid storage	•
Half-gride pressure plate	•
Type of motor: 230V single phase 50-60Hz (not compatible with 10/20 divisions option)	•
Type of motor: 230-380V three-phase 60Hz	•

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

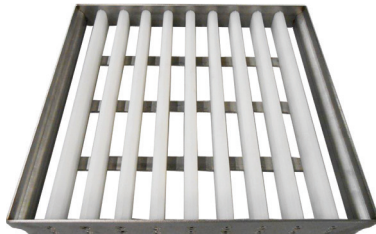


FORM

FORM FACTORY








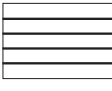

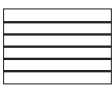

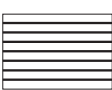








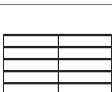



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ANGLED KNIFE GRIDS










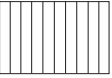

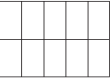

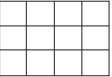



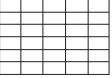

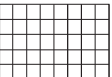


JAC now offers grids with angled knives that allow the dough to knit together perfectly.



					
OPTGRILFOR502	5 1x5	471 x 76 mm	400→800 gr		
OPTGRILFOR601	6 1x6	471 x 63 mm	333→667 gr		
OPTGRILFOR802	8 1x8	471 x 47 mm	250→500 gr		
OPTGRILFOR501	5 5x1	93 x 389 mm	400→800 gr		
OPTGRILFOR801	8 8x1	57 x 389 mm	250→500 gr		
OPTGRILFOR901	9 9x1	51 x 389 mm	222→444 gr		
OPTGRILFOR1001	10 10x1	45 x 389 mm	200→400 gr		
OPTGRILFOR1201	12 2x6	234 x 41 mm	167→333 gr		
OPTGRILFOR1801	18 9x2	51 x 193 mm	111→222 gr		
OPTGRILFOR2001	20 10x2	45 x 193 mm	100→200 gr		

TEFLON-COATED STAINLESS STEEL GRIDS

					
OPTGRIL502	5 5x1	92 x 389 mm	600→1000 gr		
OPTGRIL1001	10 10x1	44 x 389 mm	300→500 gr		
OPTGRIL1003	10 5x2	92 x 193 mm	300→500 gr		
OPTGRIL1201	12 4x3	128 x 116 mm	250→417 gr		
OPTGRIL2001	20 10x2	44 x 193 mm	150→250 gr		
OPTGRIL3001	30 5x6	92 x 62 mm	100→167 gr		
OPTGRIL4001	40 8x5	56 x 75 mm	75→125 gr		

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

TEFLON-COATED STAINLESS STEEL HALF-GRIDS

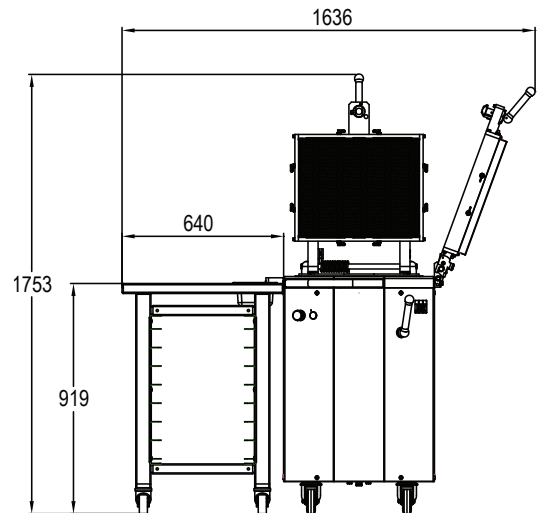
					
OPTDEMIGRIL201	2 1x2	193 x 225 mm	750→1250 gr		
OPTDEMIGRIL401	4 2x2	193 x 111 mm	375→625 gr		
OPTDEMIGRIL601	6 3x2	193 x 73 mm	250→417 gr		
OPTDEMIGRIL3002	30 10x3	128 x 20 mm	50→83 gr		
OPTDEMIGRIL3001	30 5x6	43 x 62 mm	50→83 gr		

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

Mobilo unit for dividers



Mobilo unit for dividers with storage for eight grids.



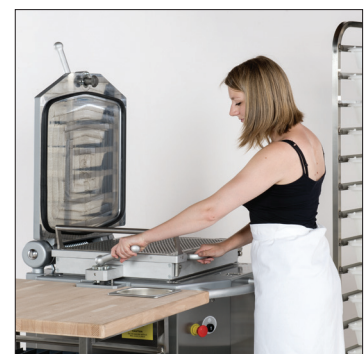
A quick grid changing system



Simply open your Click&Cut.



Lay your grid in a horizontal position



Close the Click&Cut
You're ready to divide

click & cut!

For a quick and comfortable change of grids.



Grid storage

Right side grid and frame storage



Left side grid storage



Ladder unit and special trays



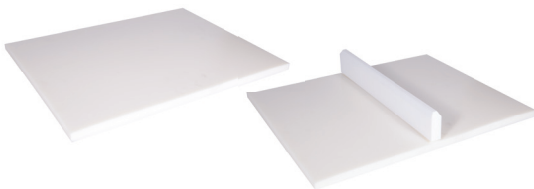
14 high-density, food-grade polypropylene trays with lid.

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

Half-gride pressure plate

In food grade high density polymer
Machine washable

Flour tray



Magnetised flour tray

In food grade high density polymer