



Dough  
processing



2014



## We really know your business!

Like you, we demand the highest standards of quality from what we make and sell.

JAC has two production facilities, based in Liège and Langres. JAC Liège has made bread slicers its speciality for which it is internationally renowned!

JAC Langres manufactures machines for dough production. Each of these entities has its own 'Research & Development' structure and its own production line.

The plants use the same distribution network, adhere to the same quality standards, adopt the same approach to customers, offer the same after-sales service, etc.

Bread is, by far, the most widespread food product in Western society. It can take the most varied of forms, which are often inherited from the most ancient of traditions.

JAC machines have the advantage of being able to adapt to all types of bread and all recipes, thereby respecting your customers' tastes and preferences as well as your creativity and know-how.

In order to grow, you need solutions, which we offer you in the following pages...

The choice is yours...



# Made by professionals for professionals

## A reassuring presence!

JAC is...

2 production facilities in Europe,  
2 logistics centres, including one in  
the USA, hundreds of distributors who  
provide a local service in more than 80  
countries across the globe.

These are the reasons why JAC is the  
preferred partner of bakeries.  
Our machines are intended for both  
small artisanal bakeries as well as  
supermarkets.

## Europe

|                |                       |
|----------------|-----------------------|
| Austria        | Malta                 |
| Belgium        | Netherlands           |
| Bulgaria       | Norway                |
| Croatia        | Poland                |
| Cyprus         | Portugal              |
| Czech Republic | Romania               |
| Denmark        | Russian<br>Federation |
| Estonia        | Serbia                |
| Finland        | Slovak Republic       |
| France         | Slovenia              |
| Germany        | Spain                 |
| Greece         | Sweden                |
| Hungary        | Switzerland           |
| Iceland        | Ukraine               |
| Ireland        | United Kingdom        |
| Italy          |                       |
| Lithuania      |                       |
| Luxembourg     |                       |

## Americas

|               |           |
|---------------|-----------|
| Argentina     | Canada    |
| French Guyana | Uruguay   |
| Brazil        | Chile     |
| United States | Venezuela |

## Asia

|           |             |
|-----------|-------------|
| China     | South Korea |
| Malaysia  | Japan       |
| India     | Thailand    |
| Singapore |             |
| Indonesia |             |

## Africa

|              |             |
|--------------|-------------|
| Algeria      | D.R. Congo  |
| Morocco      | Tanzania    |
| Angola       | Egypt       |
| Nigeria      | Tunisia     |
| Benin        | Ivory Coast |
| Senegal      | Uganda      |
| Cameroon     | Mali        |
| South Africa |             |

## Middle East

|              |                         |
|--------------|-------------------------|
| Bahrain      | Turkey                  |
| Oman         | Kuwait                  |
| Irak         | United Arab<br>Emirates |
| Saudi Arabia | Libanon                 |
| Israel       |                         |
| Syria        |                         |
| Jordan       |                         |

## Oceania

Australia  
New Caledonia  
New Zealand  
French Polynesia



## Sourdough fermentor



Tradilevain

## Hydraulic dividers



Div



Div-R

## Volumetric dividers



PE50P



GD



GDS

## Moulders



Unic



Tradi



Forma



HF



## The benefits of a good reputation



### Easy to clean

Keeping production equipment clean is not only a necessity but a legal obligation and a daily chore.

JAC's engineers have looked at how to make your job easier: removable panels, secure, tool-free access doors, equipment mounted on castors, etc.

The latest upgrades incorporate really amazing extraction systems to facilitate cleaning of the moulding belts.



### Increased production

Time is money. Each operation that the machine can do on its own, without your intervention (letting you get on with other things) is a significant benefit! And when your presence is required, JAC's engineers have designed accessories (speed adjustment, pedal, alarm, etc.) that enable you to work as efficiently as possible with your equipment.

You will be amazed at how much you can produce once you have got to grips with your new equipment.



### Pressure adjustment

On the DIV-R and Tradiform models, opening the front panel gives you access to the pressure adjustment lever. With this system, you can process different types of dough, including varieties with high water content.

## Moulding dividers



Tradiform



Diviform

## Proofers



MB



BA

## Automatic bread lines



PRO +



Simplified Production Line

Tradilevain **6 - 7**  
 Div, Div-R **8 - 9**  
 PE50P **10 - 11**  
 GD **12 - 13**  
 GDS **14 - 15**  
 Tradiform **16 - 17**  
 Diviform **18 - 19**

MB **20 - 21**  
 BA **22 - 23**  
 Unic, Tradi, Forma **24 - 25**  
 HF **26 - 27**  
 PRO+ **30 - 31**  
 Simplified Line **32 - 33**  
 Bases, Out-feed belts **34 - 35**



### Anti-spatter system

All DIV-R and Tradiform models are fitted with a system to prevent spatter during the flouring process (patent pending).

A seal in the cover contains any flour dust ejected during the compression process.

The flour is collected via a tube in a box located on the front of the machine.



### Programmable

State-of-the-art technologies applied to bread-making. A limitless source of new features when properly applied.

Whenever possible, JAC's expert automation engineers have incorporated the best of what the technology has to offer into the machines: programming and storing of repetitive tasks; enabling cumbersome tasks to be performed at the touch of a button; conversion of mechanical measurements into concepts more representative of the craft...

Accuracy, exacting standards, reliability: major advantages if you want to increase the quality of your products and reduce your operating costs.



### Accuracy

As in industrial kitchens, quality bread-making is a question of precision.

Composition, temperature, time and weight: with a living, changing and delicate product like dough, managing these parameters is no easy task.

JAC has thoroughly researched the best method of ensuring consistent dough piece weight.

With its pressurised lid, the supply hopper of a JAC volumetric divider helps to dramatically reduce any weight variation between the dough pieces, without altering the texture.

## Everything the demanding professional needs!

At its Langres production facility, JAC designs and manufactures a range of machines, the most innovative of which truly revolutionise bread-making.

All are designed to the same standards of user-friendliness, reliability and efficiency. With JAC, a mechanical solution has been developed for all of the baker's tasks, from kneading to oven, without compromising the authenticity, flavour and quality of the bread being prepared.

Irrespective of budget, bakers will find the right solution for their needs at JAC. All of the machines developed at Langres - dividers, moulders, tray proofers, production lines and fermentors - are in keeping with the company's concepts of flexibility and progressiveness.

When you purchase a product from the JAC range, you get cutting-edge technology that fulfils not only today's needs but tomorrow's desires. JAC machines therefore have a place in all regional bakeries, irrespective of size. The JAC signature is particularly evident in the features described on pages 4 and 5. Each of them embodies the commitment to quality outlined above.

*In the following pages, discover just what JAC equipment can do for you. From the most basic to the most advanced, each machine will surprise you with what it has to offer.*



Models

TL 40  
TL 105  
TL 220

# Tradilevain

Sourdough fermentor



- 100% stainless steel construction
- Ensures sourdough consistency and stability
- Easy to use and clean
- Exclusive mixing system

# Tradilevain

SOURDOUGH FERMENTOR

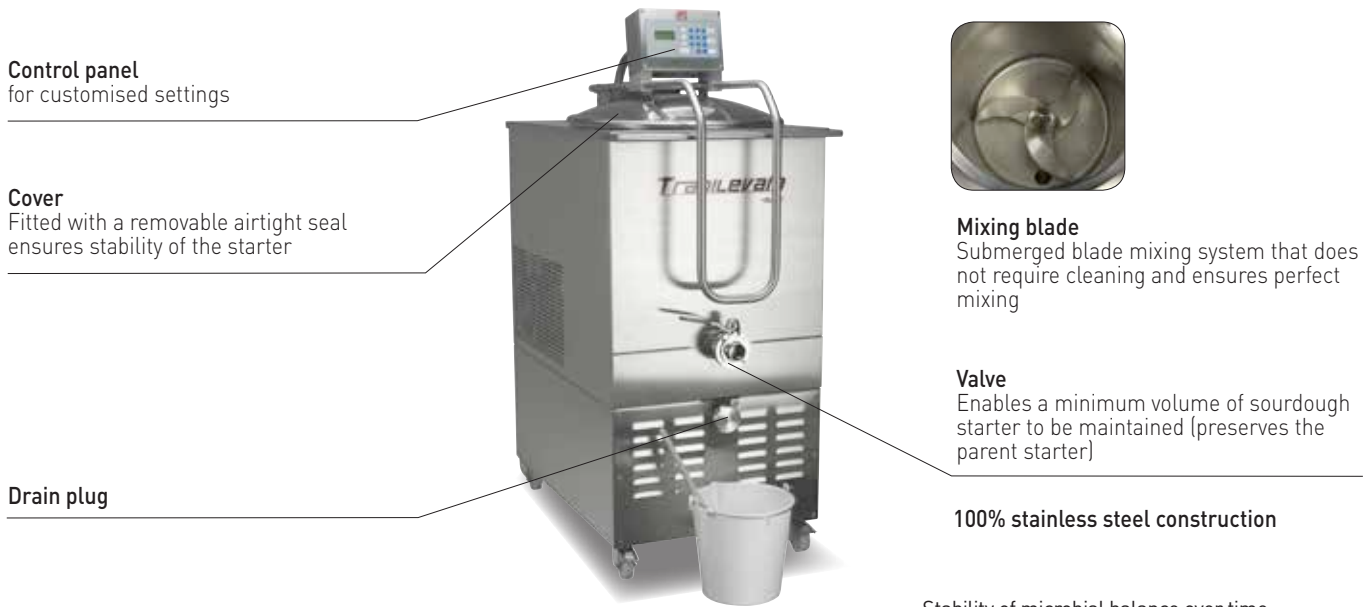
from 40 to 220 litres/cycle

**TRADILEVAIN** is used to produce and maintain liquid sourdough starter at an ideal consistency. The machine is available in 3 capacities, and its functioning is highly innovative. A submerged blade ensures uniform mixing. Cleaning is not required with this type of mixer as the blade is positioned at the bottom of the tank.

The tank is fitted with a wide-opening, hermetically-sealed cover (anaerobic), enabling flour and hot water (45°) to be easily added. Made from 100% stainless steel, it is almost maintenance-free (no scrapers to clean).

The cooling unit enables the temperature of the sourdough to be controlled during the different production cycles.

It has 2 discharge valves: an upper valve, positioned at the minimum safety level (to maintain the minimum amount of sourdough starter for refreshment), and a lower valve for complete drainage of the machine.



**Control panel**  
for customised settings

**Cover**  
Fitted with a removable airtight seal ensures stability of the starter

**Drain plug**

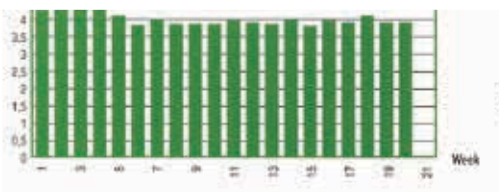


**Mixing blade**  
Submerged blade mixing system that does not require cleaning and ensures perfect mixing

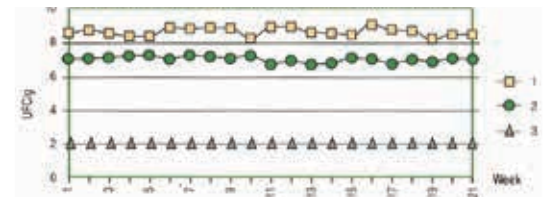
**Valve**  
Enables a minimum volume of sourdough starter to be maintained (preserves the parent starter)

**100% stainless steel construction**

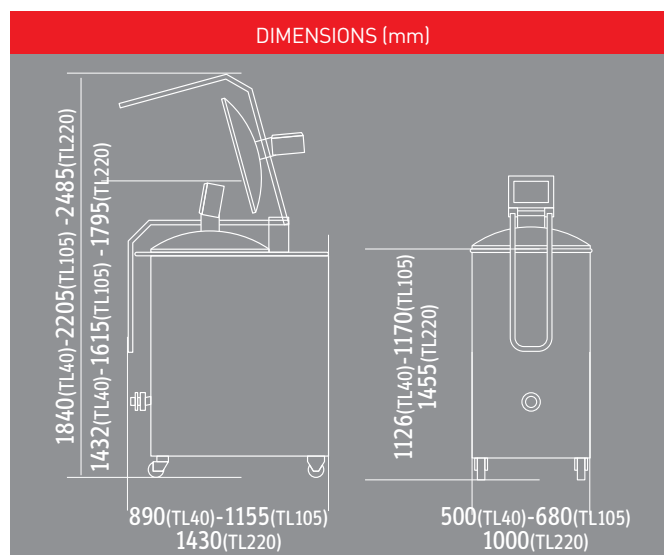
pH stability over the course of weeks



Stability of microbial balance over time



|                                    | TL40   | TL105  | TL220   |
|------------------------------------|--------|--------|---------|
| <b>CHARACTERISTICS</b>             |        |        |         |
| Usable capacity (in litres)        | 40     | 105    | 220     |
| Capacity of tank (in litres)       | 80     | 210    | 450     |
| Motor output three-phase 230V/400V | 1,6 Kw | 3,6 Kw | 6,25 Kw |
| Net weight (in kg)                 | 200    | 290    | 420     |





#### Models

- Div round
- Div square
- Div-R round
- Div-R square

# Div Div-R

Hydraulic dividers



- Silent operation (under 65 db)
- Increased production
- Easy to clean



# Div

HYDRAULIC DIVIDER

Division: up to 900 pieces/hour

# Div-R

VARIABLE PRESSURE HYDRAULIC DIVIDER

Division: up to 900 pieces/hour

The **Div** and **Div-R** comprise our range of hydraulic dividers. Available in square (stainless steel tank) or round (cast iron tank) versions, they enable dough to be divided into 20 portions of 100 g to 900 g in weight. The square version is available with a 10/20 option which enables division of 10 wide dough pieces with a maximum weight of 1,800 g. The **Div-R** model comes with a pressure adjustment feature to process dough with high or low water content without compromising the quality of your product. It is also fitted with a flour dust collection system which ensures optimal working conditions.

**Stainless steel blades**  
Easy to clean

**Flour anti-spatter system**  
→ on Div-R

**Protective bar handle for easy handling**

**Automatic blade retraction**  
for easy cleaning

**Cast iron head**  
with Teflon non-stick coating



**Pressure adjustable**  
according to level of hydration, prevents degassing

→ on Div-R



**Flour collection bin**  
→ on Div-R

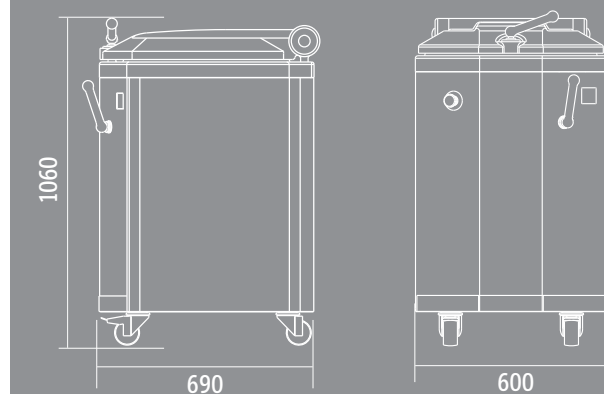


## CHARACTERISTICS

|  | DIV             | DIV-R           |
|--|-----------------|-----------------|
| Flour anti-spatter system                          | -               | Included        |
| Shape of tank                                      | Round or square | Round or square |
| Operation  | Manual          | Manual          |
| Automatic blade retraction                         | Included        | Included        |
| Adjustable pressure                                | -               | Included        |
| Flour collection                                   | -               | Included        |
| Motor output three-phase 230/ 400V                 | 1,5 Kw          | 1,5 Kw          |
| Net weight (in kg)                                 | 230             | 230             |
| <b>OPTIONS (ONLY ON SQUARE MODEL)</b>              |                 |                 |
| 10/20 divisions (*) only available on square model | •               | •               |
| Stainless steel finish                             | •               | •               |

\* Minimum weight of 100 g for 20 dough pieces and max. 1,800 g for 10 dough pieces

## DIMENSIONS (mm)





Model  
Pe50 P

# Pe50P

Pressurised volumetric  
divider

- Accurate and consistent weight
- Dough quality not compromised
- Robust construction



# Pe50P

PRESSURISED VOLUMETRIC DIVIDER

up to 1,400 dough pieces/hour

The **Pe50P** is a volumetric divider with an integrated pressurised hopper. This system ensures accurate, consistent weighing without compromising the quality of the dough thanks to the limited travel of the piston. With capacity for 160 kg of dough (minimum 60% water content for optimal operation), it is available with 5 different piston sizes.

Built to last, it also features automatic piston lubrication with an externally accessed tank and a low level indicator.



**Pressurised Teflon-coated hopper**  
160 kg capacity



**Stainless steel hopper**

**Flour duster** (standard)



Rapid adjustment of weight of dough pieces.



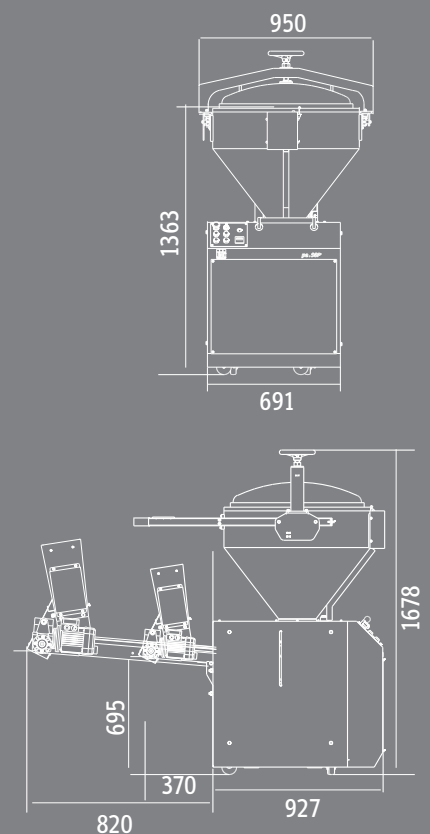
**Oil tank**  
with external fill and low level indicator



**Stainless steel chassis**



## DIMENSIONS (mm)



|  | PISTON 74 MM | 95 MM PISTON | 109 MM PISTON | 119 MM PISTON | 131 MM PISTON |
|--|--------------|--------------|---------------|---------------|---------------|
|--|--------------|--------------|---------------|---------------|---------------|

### CHARACTERISTICS

|   |               |               |               |               |               |
|---|---------------|---------------|---------------|---------------|---------------|
| Weight of dough pieces (in g) - min./max. Pe50P | 80/400        | 120/650       | 160/850       | 250/1000      | 320/1300      |
| 3 preset speeds                                 | 950,1200,1400 | 950,1200,1400 | 950,1200,1400 | 950,1200,1400 | 950,1200,1400 |
| Belt-driven flour duster                        | inclus        | inclus        | inclus        | inclus        | inclus        |
| Countdown timer                                 | inclus        | inclus        | inclus        | inclus        | inclus        |
| Motor output three-phase 230V/400V              | 2,4 Kw        | 2,4 Kw        | 2,4 Kw        | 2,4 Kw        | 2,4 Kw        |
| Net weight (in kg)                              | 600           | 600           | 600           | 600           | 600           |

### OPTIONS

|                                  |   |   |   |   |   |
|----------------------------------|---|---|---|---|---|
| 820 mm dough piece out-feed belt | • | • | • | • | • |
|----------------------------------|---|---|---|---|---|



Model

GD

## GD

Open hopper volumetric divider



- Rugged design
- High volume output
- Accurate and consistent weight

The **GD** is a volumetric divider equipped with a Teflon-coated stainless steel hopper.

It is equipped, as standard, with a Rilsan piston (available in 5 different diameters), a lubrication system with recycling and external filling, a belt flour duster, a dough piece preset counter and stainless steel covering for ease of use and cleaning.

The **GD** is capable of processing up to 2,000 dough pieces/hour.



3 litre capacity flour duster



Teflon-coated, stainless steel hopper

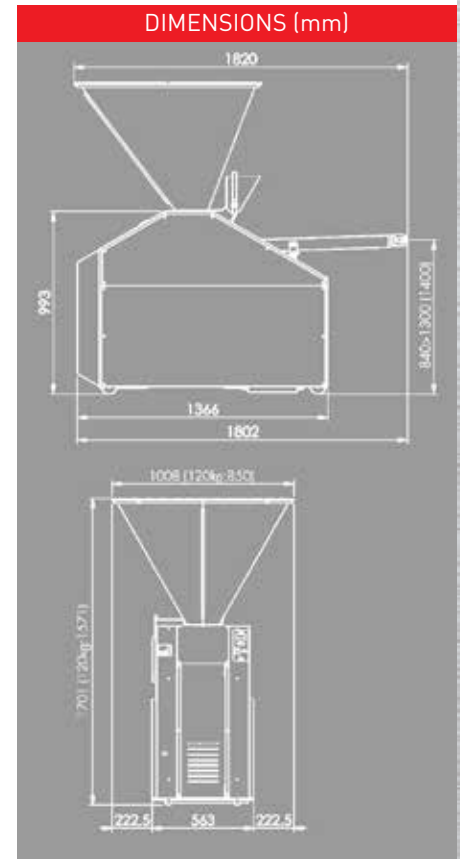


The drum can also be lubricated at each cycle after discharging the dough piece (Option)

Additional power socket (Option)



Remote control (Option)



|   | GD 80          | GD 100         | GD 110         | GD 120         | GD 130         |
|---|----------------|----------------|----------------|----------------|----------------|
| <b>FEATURES</b>   |                |                |                |                |                |
| Min./max. weight of dough piece in grams.                 | 30/370         | 50/700         | 70/850         | 90/1.000       | 130/1.300      |
| Adjustable speed from ...to... pieces/hour.               | 960 to 2000    | 960 to 2000    | 960 to 2000    | 960 to 2000    | 960 to 2000    |
| Motor output three-phase 230/400 V                        | 2,2 Kw         | 2,2 Kw         | 2,2 Kw         | 2,2 Kw         | 2,2 Kw         |
| Teflon-coated hopper, capacity (in kg)                    | 120            | 120            | 120            | 120            | 120            |
| Counter, programmable preset counter                      | incl.          | incl.          | incl.          | incl.          | incl.          |
| Drum, steel chrome  | incl.          | incl.          | incl.          | incl.          | incl.          |
| 3-seal Rilsan piston                                      | incl.          | incl.          | incl.          | incl.          | incl.          |
| Stainless steel covering                                  | incl.          | incl.          | incl.          | incl.          | incl.          |
| 270 mm wide out-feed belt                                 | incl.          | incl.          | incl.          | incl.          | incl.          |
| 3 litre capacity flour duster                             | incl.          | incl.          | incl.          | incl.          | incl.          |
| Out-feed belt scraper                                     | incl.          | incl.          | incl.          | incl.          | incl.          |
| Net weight of machine (in kg)                             | 500            | 500            | 500            | 500            | 500            |
| <b>CHOICE OF</b>  |                |                |                |                |                |
| Length of out-feed belt ( mm)                             | 1.060 or 1.240 | 1.060 or 1.240 | 1.060 or 1.240 | 1.060 or 1.240 | 1.060 or 1.240 |
| <b>OPTIONS</b>  |                |                |                |                |                |
| Additional lubrication at discharge                       | •              | •              | •              | •              | •              |
| Stainless steel/Teflon-coated hopper with 200 kg capacity | •              | •              | •              | •              | •              |
| Remote control  | •              | •              | •              | •              | •              |
| Additional three-phase power socket                       | •              | •              | •              | •              | •              |



Model

GDS

## GDS

Open hopper volumetric divider



- Rugged design
- High volume output
- Accurate and consistent weight

The **GDS** is a volumetric divider fitted with a Teflon-coated stainless steel hopper. It is equipped, as standard with a Rilsan piston (available in 5 different diameters), a lubrication system with recycling and external filling, a belt flour duster, a dough piece preset counter and stainless steel covering for ease of use and cleaning.

This volumetric divider features a belt with pre-rounding plate as standard. A dough piece roller belt is also available as an option

The **GDS** is capable of processing up to 2,000 dough pieces/hour.



Motorised out-feed belt



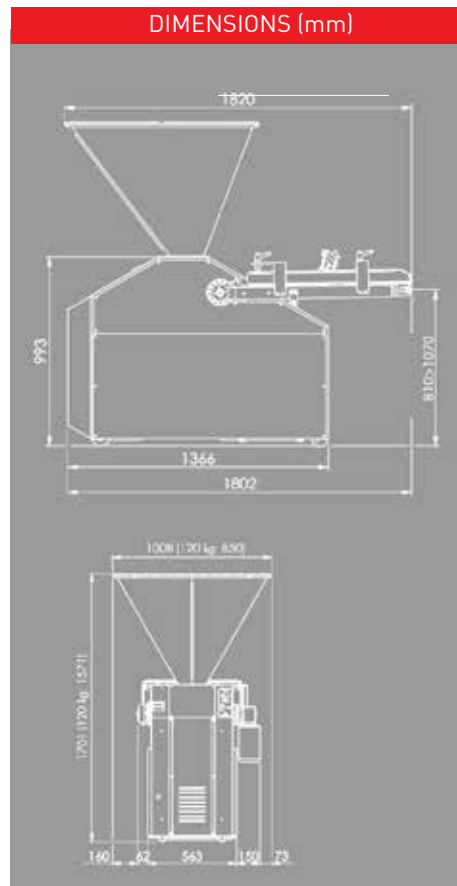
Pre-moulding plate



Out-feed belt scraper



Dough piece roller belt



|   | GDS 80      | GDS 100     | GDS 110     | GDS 120     | GDS 130     |
|---|-------------|-------------|-------------|-------------|-------------|
| <b>FEATURES</b>   |             |             |             |             |             |
| Min./max. weight of dough piece in grams.                 | 30/370      | 50/700      | 70/850      | 90/1.000    | 130/1.300   |
| Adjustable speed from ...to... pieces/hour.               | 960 to 2000 | 960 to 2000 | 960 to 2000 | 960 to 2000 | 960 to 2000 |
| Motor output three-phase 230/400 V                        | 2,2 Kw      | 2,2 Kw      | 2,2 Kw      | 2,2 Kw      | 2,2 Kw      |
| Teflon-coated hopper, capacity (in kg)                    | 120         | 120         | 120         | 120         | 120         |
| length out-feed belt (mm)                                 | 1.060       | 1.060       | 1.060       | 1.060       | 1.060       |
| Counter, programmable preset counter                      | incl.       | incl.       | incl.       | incl.       | incl.       |
| Drum, steel chrome  | incl.       | incl.       | incl.       | incl.       | incl.       |
| 3-seal Rilsan piston                                      | incl.       | incl.       | incl.       | incl.       | incl.       |
| Stainless steel covering                                  | incl.       | incl.       | incl.       | incl.       | incl.       |
| Independently-driven 500 mm wide out-feed belt            | incl.       | incl.       | incl.       | incl.       | incl.       |
| Adjustable pre-rounding plate                             | incl.       | incl.       | incl.       | incl.       | incl.       |
| Out-feed belt scraper                                     | incl.       | incl.       | incl.       | incl.       | incl.       |
| Net weight of machine (in kg)                             | 550         | 550         | 550         | 550         | 550         |
| <b>OPTIONS</b>  |             |             |             |             |             |
| Dough piece roller belt in place of a pre-moulding plate  | •           | •           | •           | •           | •           |
| Additional lubrication at discharge                       | •           | •           | •           | •           | •           |
| Stainless steel/Teflon-coated hopper with 200 kg capacity | •           | •           | •           | •           | •           |
| 3 litre capacity flour duster                             | •           | •           | •           | •           | •           |
| Remote control  | •           | •           | •           | •           | •           |
| Additional three-phase power socket                       | •           | •           | •           | •           | •           |



Model

Tradiform

# Tradiform

Moulding divider  
with press-plate

- Modular solution with a selection of moulding grids
- Compact
- Fast, efficient operation
- Versatile





# Tradiform

MOULDING DIVIDER WITH PRESS-PLATE

In-vat division of up to 900 pieces/hour

Moulding division of up to 3,000 pieces/hour\*

\*Depending on type of grid used

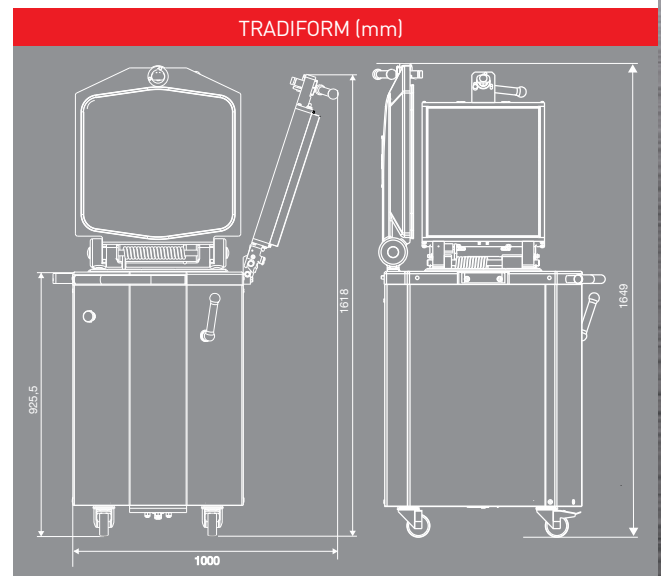
The TRADIFORM is our versatile divider offering in-vat division (20 dough piece internal blades with 10 piece option).  
External cutting and shaping system.



Choose from our catalogue of more than 60 grids!



| TRADIFORM   |          |
|---|----------|
| <b>CHARACTERISTICS</b>                                |          |
| Flour anti-spatter system                             | Included |
| Shape of vat  | square   |
| Automatic blade retraction                            | Included |
| Motor output three-phase 230V/400V                    | 1,5 Kw   |
| Net weight (in kg)                                    | 230      |
| <b>OPTIONS</b>  |          |
| 10/20 divisions                                       | •        |
| Full or half-frame moulding grid (see grid catalogue) | •        |
| Stainless steel finish                                | •        |
| Left-hand grid holder                                 | •        |
| Right-hand grid holder                                | •        |





Model

Diviform

# Diviform

Moulding divider  
without press-plate

- Modular solution with a selection of moulding grids
- Compact
- Fast, efficient operation
- Versatile



# Diviform

MOULDING DIVIDER WITHOUT PRESS-PLATE

400 to 3,000 dough pieces/hour\*

\*Depending on type of grid used

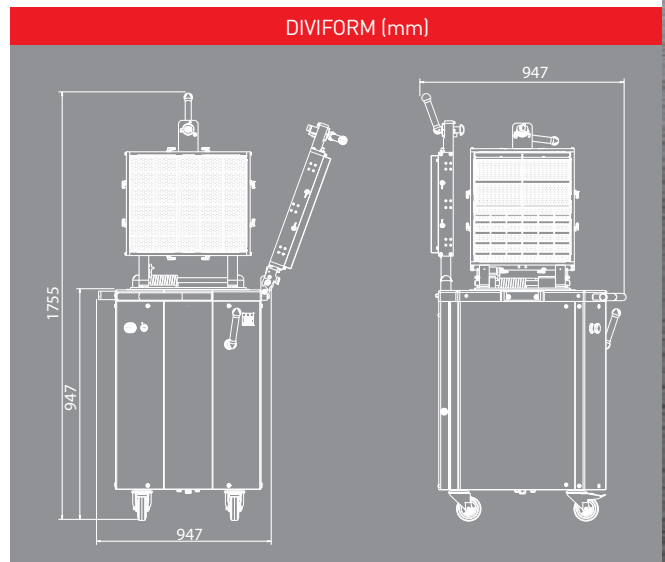
A moulding divider for high water content dough (min. 70%) that naturally positions itself in the stainless steel vat without the need for mechanical pressing. With 1 or 2 cutting systems (side or frontal). Optional half-matrix system for small product batches.



→ Choose from our catalogue of more than 60 grids!



| DIVIFORM                           |        |
|------------------------------------|--------|
| <b>CHARACTERISTICS</b>             |        |
| Shape of vat                       | square |
| Operation                          | Manual |
| Motor output three-phase 230V/400V | 1,5 Kw |
| Net weight (in kg)                 | 230    |
| <b>OPTIONS</b>                     |        |
| Left-hand grid holder              | •      |
| Right-hand grid holder             | •      |
| Front frame                        | •      |





## TEFLON-COATED GRIDS

### STANDARD MODELS

#### FULL-FRAME GRID (Teflon-coated stainless steel blades)

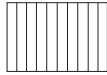
#### HALF GRID



5 = 5 x 1



600→1000 gr  
OPTIGRIL502



10 = 10 x 1



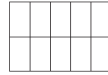
300→500 gr  
OPTIGRIL1001



20 = 10 x 2



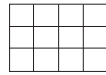
600→250 gr  
OPTIGRIL2001



10 = 5 x 2



300→500 gr  
OPTIGRIL1003



12 = 4 x 3



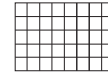
250→417 gr  
OPTIGRIL1201



30 = 5 x 6



100→167 gr  
OPTIGRIL3002



40 = 8 x 5



75→125 gr  
OPTIGRIL4001



4 = 2 x 2



250→417 gr  
OPTIDEMIGRIL401



30 = 5 x 6



50→83 gr  
OPTIDEMIGRIL3001

### NON-STANDARD MODELS

#### BAGUETTE GRID WITH ANGLED BLADES



JAC now offers two models of grid with angled blades to guarantee complete sealing of the dough



← **Discover our catalogue of moulding grids**

**Over 60 models available in our grid catalogue**

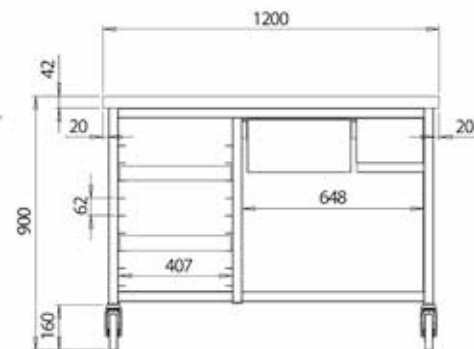
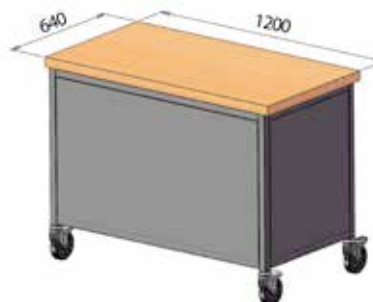
#### NON-STANDARD MODELS\*

FULL-FRAME GRID (Teflon-coated stainless steel blades)

1/2 FRAME GRID (Teflon-coated stainless steel blades)



→ **Furniture for dividers**



Divider grids storage unit

# Accessories

Complement and increase production

## → Rack and special trays

Facilitates calibration of dough to be divided

To facilitate and speed up dough division using the TRADIFORM and DIVIFORM machines, JAC has developed a rack with trays, the dimensions of which match those of the machine vat. This means that your different dough products can be stored in a refrigerated cabinet ready for division, thereby saving you time!



14 high-density polypropylene trays with lid  
52,5 x 40,3 cm (vat)  
43,8 x 28 cm (half vat)

Shelving made from 100% welded stainless steel

Compact and easy to store

## → Side grid and frame bracket

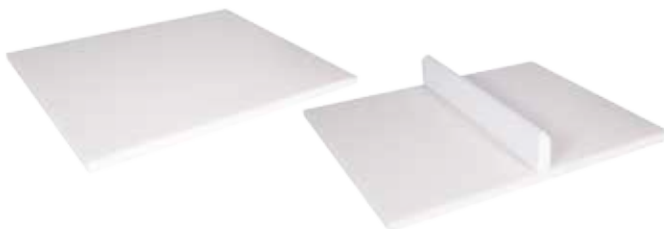
available for Tradiform and Diviform



**Left-hand bracket**  
includes one grid

**Right-hand bracket**  
contains a frame and grid

## → Press-plates



**Single press-plate**  
made from high density polymer

**Half-frame press-plate**  
made from high density polymer

## → Flour tray



**Removable flour tray**

made from high density polymer



**JAC**

# MB

Intermediate proofer

Models

MB S  
MB L  
MB XL



- Robust and silent
- Foot-operated
- Power socket for moulder and divider

# MB

## INTERMEDIATE PROOFER

up to 360 dough pieces of 350 g

**MB** is one of a range of manual load/unload dough proofers. Often used in conjunction with a hydraulic divider and moulder (vertical or horizontal), which is placed above the MB, it allows for proofing of the dough after division and prior to moulding.

It is designed specifically for artisanal bread-making, where dough consistency and quality is of utmost importance. Available in 3 different sizes, the choice of model to maximise production will depend on your mixing capacity. The standard troughs enable dough pieces of up to 650 g to be loaded.

Fitted with power sockets for connection to a divider and moulder, it has left and right-side manual push buttons as well as a user-friendly hands-free control. An optional germicide treatment system is also available to ensure optimal hygiene.



Optional **UV lamps** with protective shield



**2 power sockets** for one moulder and one divider



**Bronze pinion ring** no force exerted on the chain

**Crank** to manually move troughs in the event of power failure

**Right/left-side control button** simple and ergonomic

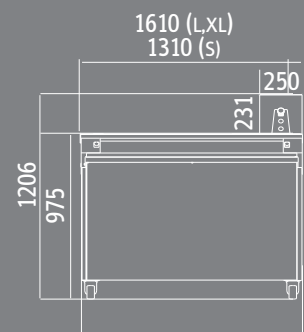
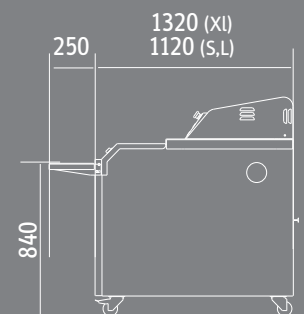
Optional **foldaway rounding table**

**Foot-operated control** for hands-free operation

|  | S              | L              | XL             |
|--|----------------|----------------|----------------|
| <b>CHARACTERISTICS</b>                     |                |                |                |
| Length/width of troughs (in cm)            | 106/14         | 136/14         | 136/14         |
| Number of troughs                          | 33             | 33             | 40             |
| Maximum capacity [350 g dough pieces]*     | 231            | 297            | 360            |
| Width of gutters (in cm)/number of troughs | 14/33 or 16/26 | 14/33 or 16/26 | 14/40 or 16/32 |
| Colour                                     | White          | White          | White          |
| Troughs                                    | Felt           | Felt           | Felt           |
| Foot-operated control                      | Included       | Included       | Included       |
| Motor output three-phase 230V/400V         | 0,25 Kw        | 0,25 Kw        | 0,25 Kw        |
| Net weight (in kg)                         | 250            | 260            | 350            |
| <b>OPTIONS</b>                             |                |                |                |
| Germicide lamp and shield                  | •              | •              | •              |
| Rounding table                             | •              | •              | •              |
| Synthetic troughs                          | •              | •              | •              |
| Wide troughs (16 cm)/baguette capacity     | • 182          | • 234          | • 288          |
| Water-repellent troughs (Arconet®)         | •              | •              | •              |

\* The capacities indicated are approximate. The type of dough, proving or rounding process or positioning may affect the number of dough pieces per trough.

### DIMENSIONS (mm)





Models

- BA S
- BA L
- BA XL

# BA

Intermediate proofer with automatic unloading

- Automatic unloading
- Highly compact
- Ergonomic
- Increased production





# BA

## INTERMEDIATE PROOFER WITH AUTOMATIC UNLOADING

up to 592 dough pieces of 350 g

**BA** is one of a range of intermediate dough proofers with manual loading and automatic unloading which guarantee optimal dough quality and consistency while also enabling increased production.

**BA** is usually connected to one hydraulic divider and one moulder, placed in the centre of the tray proofer (vertical moulder only) to save space, or positioned externally to the tray proofer (vertical or horizontal moulder) on a motorised out-feed belt for enhanced ergonomics and output.

Available in 3 sizes (depending on your mixing capacity), it can be fully loaded thanks to its quick-release mechanism (the tray proofer is fully loaded and then switched to unloading mode, with one person) or operated in continuous mode (simultaneous loading and unloading, with 2 people).

**BA** is equipped with germicidal lamps, a foot-operated control pedal and power sockets for divider and moulder as standard. The standard troughs enable dough pieces of up to 650 g to be loaded.



**Germicide lamp**  
with protective shield (included)



**Bronze pinion ring**

Optional **foldaway rounding table**  
included

**Foot-operated pedal** (included)  
for hands-free operation



**Clever**  
Engaging the side lever enables the full capacity of the tray proofer to be used



**2 power sockets**  
for one moulder and one divider

**Ergonomic and complementary**  
A single switch to operate the tray proofer or run a UV cleaning cycle  
Two sockets to connect a moulder and divider

**Crank**  
to manually move troughs in the event of power failure

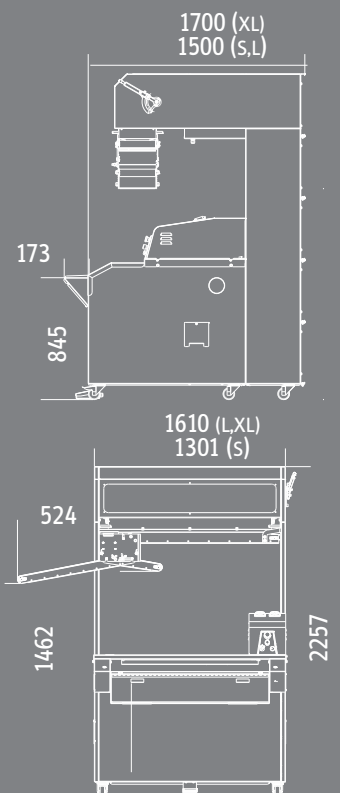
**Control panel**  
Simple and user-friendly

The BA model is supplied without a moulder

|   | S                    | L                    | XL                   |
|---|----------------------|----------------------|----------------------|
| <b>CHARACTERISTICS</b>  |                      |                      |                      |
| Length/width of troughs (in cm)                                   | 106/14               | 136/14               | 136/14               |
| Number of troughs   | 67                   | 67                   | 74                   |
| Total capacity (350 g dough pieces)*                              | 402                  | 536                  | 592                  |
| Useable capacity under continuous operation (350 g dough pieces)* | 276                  | 368                  | 416                  |
| Dough piece out-feed conveyor                                     | Internal or external | Internal or external | Internal or external |
| Trough material   | Felt                 | Felt                 | Felt                 |
| Foot-operated control   | Included             | Included             | Included             |
| Rounding and sealing table  | Included             | Included             | Included             |
| UV germicide lamp with protective shield                          | Included             | Included             | Included             |
| Number of standard/wide troughs                                   | 67/53                | 67/53                | 74/59                |
| Trough marker (blue)  | Included             | Included             | Included             |
| Motor output three-phase 230V/400V                                | 0,25 Kw              | 0,25 Kw              | 0,25 Kw              |
| Net weight (in kg)  | 500                  | 520                  | 610                  |
| <b>OPTIONS</b>  |                      |                      |                      |
| Synthetic troughs   | •                    | •                    | •                    |
| Wide troughs (16 cm)/baguette capacity                            | • 318                | • 424                | • 472                |
| Water-repellent troughs (Arconet®)                                | •                    | •                    | •                    |

\* The capacities indicated are approximate. The type of dough, proving or rounding process or positioning may affect the number of dough pieces per trough.

### DIMENSIONS (mm)





**JAC**

Models

Unic  
Tradi  
Forma

# Unic Tradi Forma

Vertical moulders



- 3 sheeting rollers
- Ergonomic handles
- Fast belt change

# Unic Tradi Forma

Vertical moulders

up to 1,200 pieces/hour

JAC offers a particularly comprehensive range of vertical moulders. Space-saving and compact, they are highly versatile and are equipped with 3 sheeting rollers as standard.

**UNIC** is our best seller, equipped with precise, easy-to-use ergonomic handles. It is fitted with a wool belt for gentle moulding (Wool-top or Synthetic option available on request). It features a clever top-removal casing system allowing for ultra-rapid belt replacement.

**TRADI** comes with all the features of **UNIC** in addition to a speed controller which ensures even gentler handling of high water content dough (Tradition).

**FORMA** has all the features of the **UNIC** model plus an optional patented flat bread system (Kebab, Faluche® bread, etc.) Activate the front belt and the machine switches to sheeting mode with a motorised out-feed belt to unload your flat bread.

As an option, all our moulders can be placed on bases (2 models) or TRF motorised out-feed belts.



**Flat breads (Forma only)**  
Opening the front door enables you to make sheet dough for flat bread

Dry-wipe-clean board for recording settings



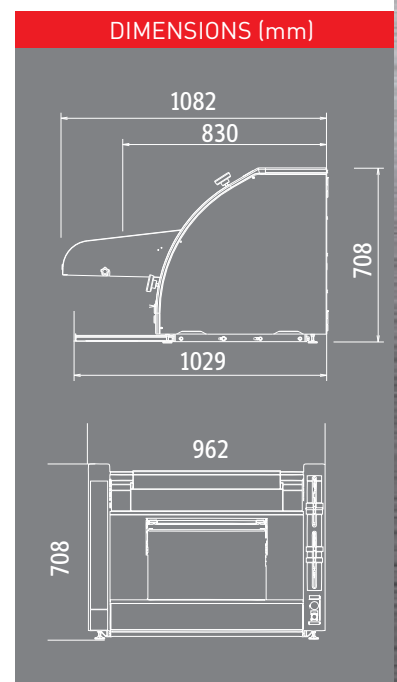
Rapid belt replacement

Ergonomic  
Precise, comfortable handles

Carrying handles

Retractable shelf

|   | UNIC                | TRADI               | FORMA               |
|---|---------------------|---------------------|---------------------|
| <b>CHARACTERISTICS</b>                    |                     |                     |                     |
| Weight of dough pieces (in g) - min./max. | 50/1200             | 50/1200             | 50/1200             |
| Maximum hourly output                     | 1200/h              | 1200/h              | 1200/h              |
| 3 food-safe sheeting rollers              | Standard            | Standard            | Standard            |
| Flat-bread outlet                         | -                   | -                   | Included            |
| Left-hand/right-hand controls             | Standard/on request | Standard/on request | Standard/on request |
| Motor output three-phase 230V/400V        | 1,1 Kw              | 1,1 Kw              | 1,1 Kw              |
| Net weight (in kg)                        | 210                 | 230                 | 230                 |
| <b>OPTIONS</b>                            |                     |                     |                     |
| Stainless steel finish                    | •                   | •                   | •                   |
| Speed controller                          | -                   | Included            | •                   |
| Standard wheeled base (min. height 80 cm) | •                   | •                   | •                   |
| Base with storage                         | •                   | •                   | •                   |
| In-feed belt                              | •                   | •                   | -                   |
| Pointed end belt                          | •                   | •                   | •                   |
| Lateral guides                            | •                   | •                   | •                   |
| TRF20 out-feed belt (1 m useable)         | •                   | •                   | •                   |
| TRF30 out-feed belt (2 m useable)         | •                   | •                   | •                   |





Model  
HF

# HF

Horizontal moulder

- Gentle moulding
- High output
- Silent operation (under 65 db)



# HF

## Horizontal moulder

up to 1,800 dough pieces/hour

**HF** is a horizontal moulder designed specifically for high volume production (1,800 pieces per hour) and for working high water content dough. The dough is moulded horizontally (like hand moulding), using limited pressure and with the conveyor moving at a reduced speed.

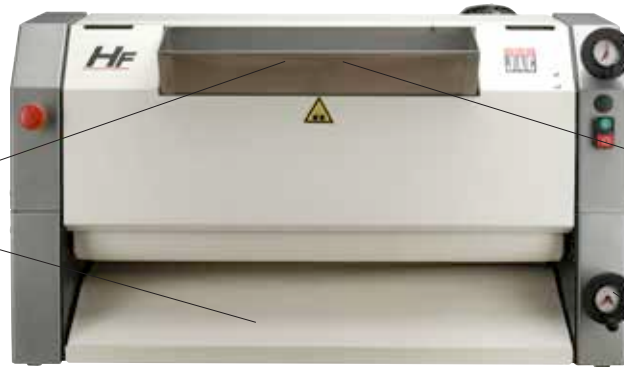
**HF** can be equipped with an in-feed belt or a fitting for pointed end breads. It can also be attached to a base or motorised out-feed belt for greater efficiency.



Easy-clean scrapers



2 sheeting rollers



Front retractable shelf

Easy-to-read, accurate gauges

Gradual lengthening thanks to the mesh belt



Out-feed table self-adjusting according to size of dough pieces



TRF belt (optional)

HF

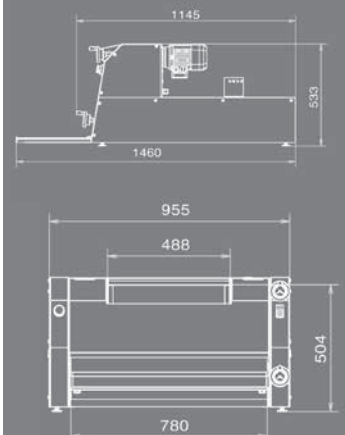
### CHARACTERISTICS

|  |                     |
|--|---------------------|
| Weight of dough pieces - min./max (in g) | 50/1300             |
| Maximum hourly output                    | 1800/h              |
| Left-hand/right-hand controls            | Standard/on request |
| Motor output three-phase 230V/400V       | 0,37 Kw             |
| Net weight (in kg)                       | 180                 |

### OPTIONS

|   |   |
|---|---|
| Standard wheeled base (min. height 80 cm)       | • |
| Pointed end belt                                | • |
| In-feed belt                                    | • |
| Stainless steel finish                          | • |
| Left-hand control (at no extra cost) on request | • |
| TRF20 out-feed belt (1 m useable)               | • |
| TRF30 out-feed belt (2 m useable)               | • |

### DIMENSIONS (mm)





Models

Pro+ P12ST  
Pro+ P17ST

## Pro+

Automated bread line

- Space-saving
- Ergonomic
- Increased production
- Even more hygienic



# Pro+

## AUTOMATED BREAD LINE

up to 1,380 pieces/hour

**PRO+** is an automated bread-making line consisting of a volumetric divider, tray proofer with automatic loading and unloading and a moulder integrated in the tray proofer (space saving) or placed externally to the proofer.

**PRO+** is available in two versions: the P12 with a capacity designed for the small volume craft-baking market and the P17, offering high capacity output intended for high volume markets.

Fully modular and capable of adapting to a variety of configurations, **PRO+** can be loaded from the right or left or from the side or front.

The unique design of the tray proofer, with its smooth inner walls, ensures that flour does not stick. The external chassis is made from stainless steel for optimal hygiene and ease of cleaning.

Equipped with a clever system of double-faced troughs (using both faces of the troughs prevents any build-up of moisture and the risk of sticking), **PRO+** is able to adapt to the highest rates of production while still guaranteeing bread of optimal quality thanks to its static type proofing (unlike dynamic proofers which subject the dough to repeated impacts).

**PRO+** is fitted with an ingenious belt conveyor that can be retracted when the moulder is positioned inside the tray proofer. Finally, **PRO+** is designed to accommodate any of the moulders from our range (vertical or horizontal).



| CHARACTERISTICS                           | P12ST         | P17ST         |
|---|---------------|---------------|
| Germicide lamp                            | Standard      | Standard      |
| Retractable out-feed belt with controls   | Standard      | Standard      |
| Volumetric divider feed                   | Right or left | Right or left |
| Interior out-feed belt                    | Standard      | Standard      |
| Flour spreader                            | Standard      | Standard      |
| Three-phase 230V/400V output              | 0.72 Kw       | 0.72 Kw       |
| Net weight (in kg)                        | 655           | 809           |
| Trough material (water-repellent coating) | Arconet®      | Arconet®      |
| Adjustable rounder                        | Standard      | Standard      |
| Air extractor and infrared                | Standard      | Standard      |
| OPTIONS COMMON TO ALL MODELS              |               |               |
| External out-feed belt                    | Optional      | Optional      |
| Input transfer belt                       | Optional      | Optional      |
| Long out-feed belt (1 m extra)            | Optional      | Optional      |



| STANDARD TROUGH: weight of dough pieces 600 g | P12ST       | P17ST       |
|---|-------------|-------------|
| CHARACTERISTICS                               |             |             |
| Height x width x depth                        | 230x150x175 | 230x200x175 |
| Length of troughs (cm)                        | 122         | 172         |
| Width of troughs (cm)                         | 13          | 13          |
| Number of useable troughs                     | 59          | 59          |
| Useable capacity with 350 g dough pieces      | 295         | 413         |
| Number of dough pieces per trough             | 5           | 5           |
| Capacity with 550 g dough pieces              | 236         | 295         |
| Number of dough pieces per trough             | 4           | 5           |

| Number of dough pieces | Number of troughs | rest period (in minutes) |                    |                    |
|------------------------|-------------------|--------------------------|--------------------|--------------------|
|                        |                   | Speed 1 (960 p/h)        | Speed 1 (1200 p/h) | Speed 1 (1400 p/h) |
| 236                    | 4                 | 15                       | 12                 | 10                 |
| 295                    | 5                 | 18                       | 15                 | 13                 |
| 413                    | 7                 | 26                       | 21                 | 18                 |



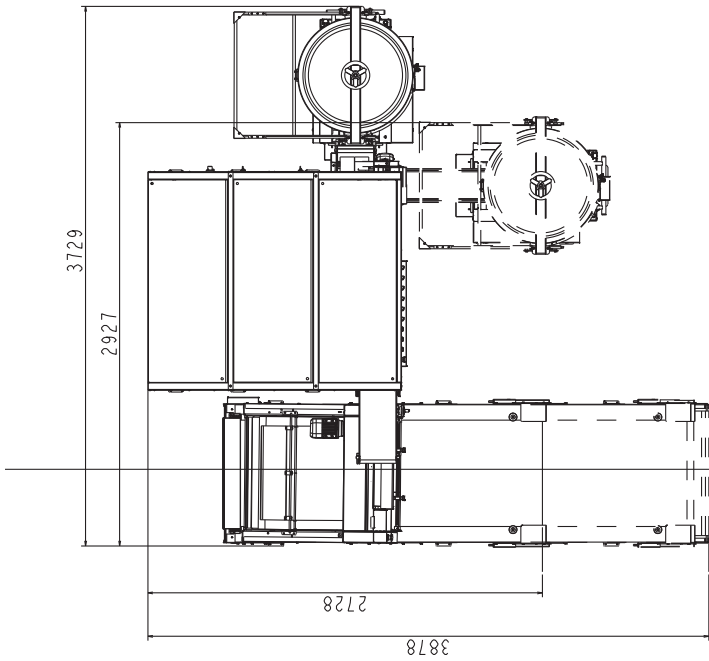
| WIDE TROUGH: weight of dough pieces 950 g | P12ST       | P17ST       |
|---|-------------|-------------|
| CHARACTERISTICS                           |             |             |
| Height x width x depth                    | 230x150x175 | 230x200x175 |
| Length of troughs (cm)                    | 122         | 172         |
| Width of troughs (cm)                     | 16          | 16          |
| Number of useable troughs                 | 47          | 47          |
| Useable capacity with 350 g dough pieces  | 235         | 329         |
| Number of dough pieces per trough         | 5           | 7           |
| Capacity with 550 g dough pieces          | 188         | 235         |
| Number of dough pieces per trough         | 4           | 5           |
| Capacity with 950 g dough pieces          | 141         | 188         |
| Number of dough pieces per trough         | 3           | 4           |

| Number of dough pieces | Number of troughs | rest period (in minutes) |                    |                    |
|------------------------|-------------------|--------------------------|--------------------|--------------------|
|                        |                   | Speed 1 (960 p/h)        | Speed 1 (1200 p/h) | Speed 1 (1400 p/h) |
| 141                    | 3                 | 8                        | 7                  | 6                  |
| 188                    | 4                 | 12                       | 9                  | 8                  |
| 235                    | 5                 | 15                       | 12                 | 10                 |
| 329                    | 7                 | 21                       | 17                 | 14                 |

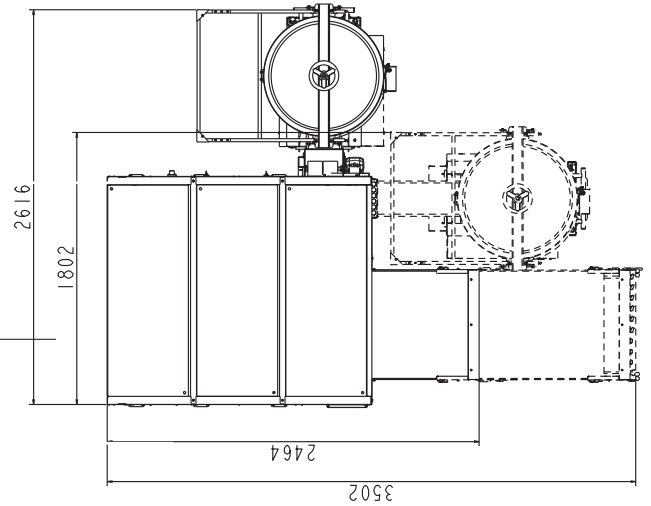


Some suggested configurations...

# P12ST

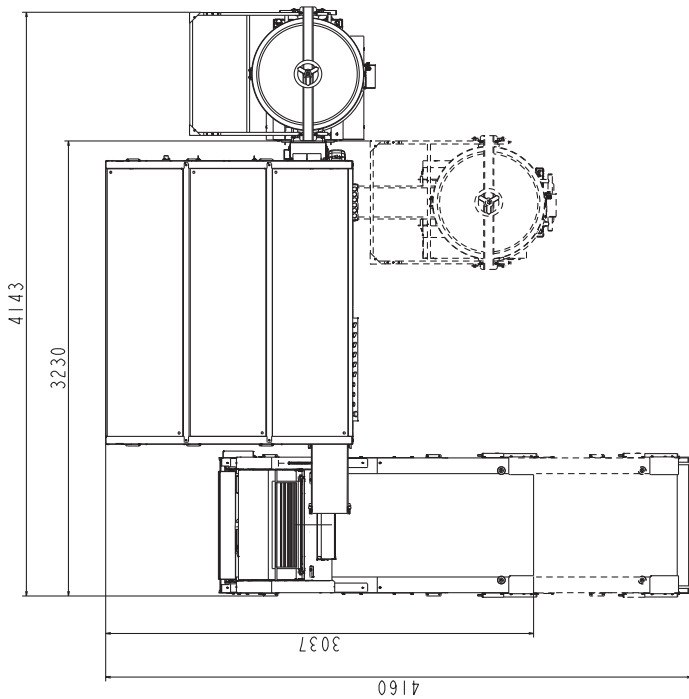


Volumetric divider placed wherever is most convenient.

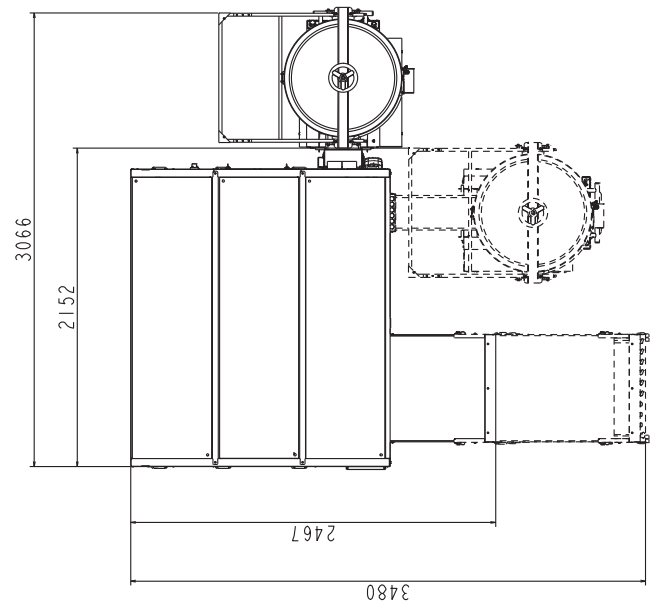


Volumetric divider placed wherever is most convenient.

# P17ST



Volumetric divider placed wherever is most convenient.



Volumetric divider placed wherever is most convenient.



Model

LPS1

## LPS

Simplified production line

- Increased production
- Simplified process
- Versatile



The **Simplified Production Line** consists of a volumetric dough divider with pre-lengthening, a belt conveyor and a horizontal moulder with out-feed belt.

This simplified manufacturing process will result in an immediate increase in production. The technology used reduces the need for maintenance and facilitates rapid operator adaptability.

The volumetric divider offers a high degree of scaling accuracy thereby enabling you to make significant savings with large product volumes.

**Simplicity:**

For the bread mix: 10% of the fermented dough mixed in the planetary mixer (prepared the day before and stored at 3° C for 24 hours). This avoids the need for proofing between division and moulding.

For the equipment: uses as many standard mechanical (non-electronic) components as possible. This enables the machines, where necessary, to be used independently of each other, thereby allowing for greater production flexibility.

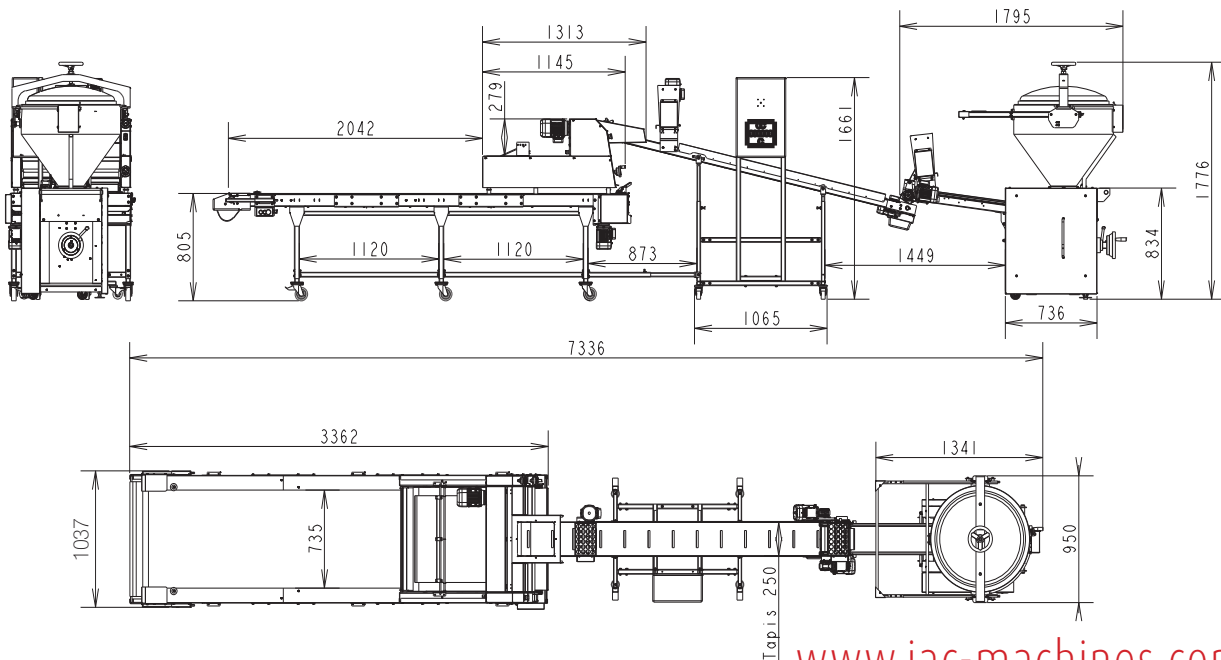


**Productivity:**

With a complete production line (including planetary mixer and hoist, not including operators in charge of the baking), it is possible to produce between 1,500 and 1,600 baguettes per hour with 3 people instead of the 6 required for the same volume using classic machines.

**SIMPLIFIED LINE**

| CHARACTERISTICS                    |   |
|------------------------------------|---|
| Capacity in number of dough pieces | 1500  |
| Weight of dough pieces             | Min. 120 g, max. 600 g (for a 95 mm piston) |
| Water content of dough             | Min. 60%, max. 72%                          |
| Dough piece weight tolerance       | ± 2%  |
| Pressurised hopper                 | 160 kg of dough                             |
| Motor output three-phase 230/400V  | 4 Kw  |





#### Models

Simple base  
Base with  
storage  
TRF20  
TRF30

# Out-feed belt Base frames for moulders



- Ergonomic
- Strong

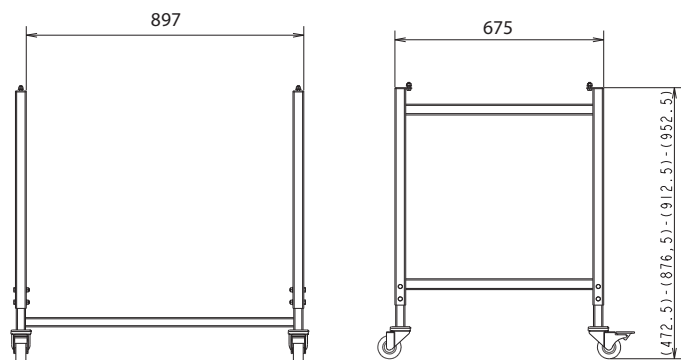
# Moulder bases

Compatible with all of our moulders

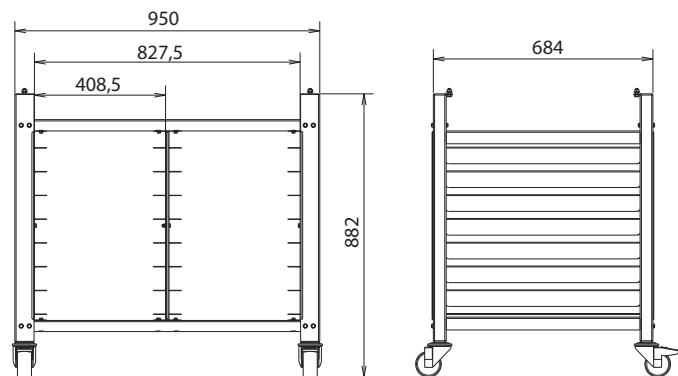


## MOULDER BASES

- Painted base
- Painted base with storage
- Stainless steel base
- Stainless steel base with storage



Dimensions of simple base (in mm)



Dimensions of base with storage (in mm)

# Out-feed belt

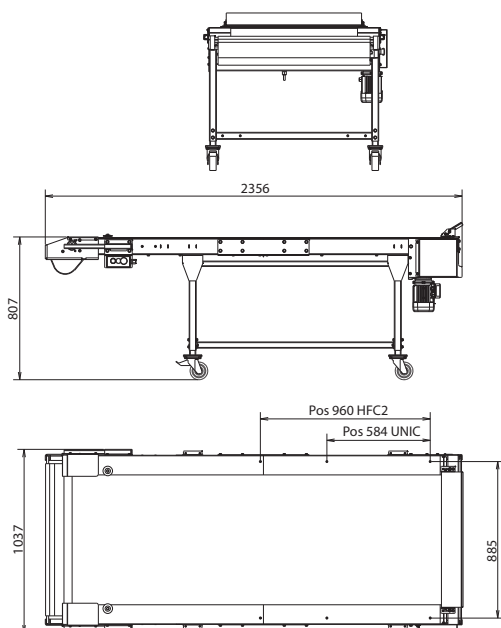


## MOULDER OUT-FEED BELT

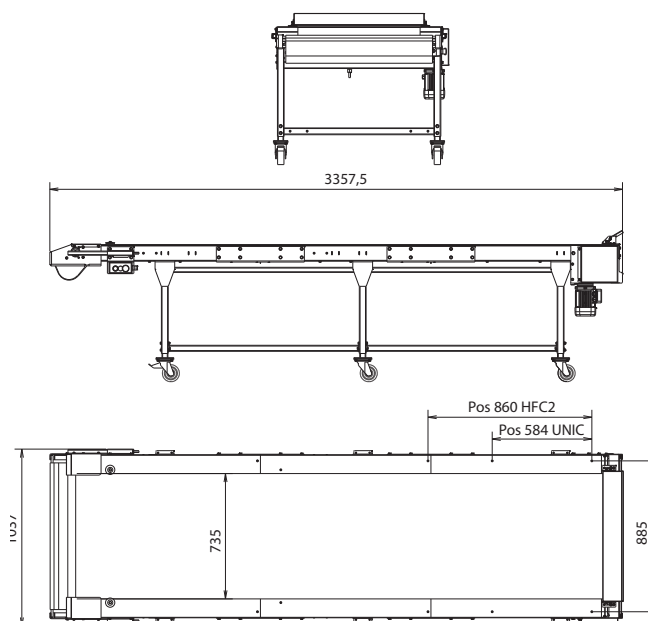
COMPATIBLE WITH ALL OF OUR MOULDERS

- TRF20 (1 metre useable width)
- TRF30 (2 metres useable width)

TRF20 dimensions (in mm)



TRF30 dimensions (in mm)



# AFTER-SALES SERVICE

## From one specialist...

You're an expert in your field and demand the highest standards of quality for your production. Whether in your bakery or your shop, everything has to run smoothly. The equipment you have purchased to produce your products is essential. You chose it for its performance.

However, it has to last... and be trouble-free, which is why you need technical support, by phone or on-site, and not just from anyone, but from someone who knows what they're doing!

## ... to another!

Local expertise. We don't just supply the equipment: 250 distributors, approved by us, are available to provide you with local support. With full knowledge of all our products and common spare parts and offering an expert, speedy service, these distributors, in direct liaison with the JAC service centre, also benefit from all the factory recommendations and the best communication techniques.

## Warranties

All JAC equipment is guaranteed for 3 years subject to performance of the necessary preventive maintenance. Spare parts, which are available for a minimum of 10 years, are always delivered by express courier.

## Health and safety standards

All new products from JAC are subjected to the most stringent health and safety checks. Our frequent meetings with international inspection bodies allow us to pre-empt future standards. When you buy JAC equipment, conformity is guaranteed.



### SERVICING - SPARE PARTS

Tel. : +32/(0)4 234 98 70 (SAV Slicer)  
Tel. : +33/(0)3 25 86 00 16 (SAV Slicer)  
Tel. : +33/(0)3 25 86 00 42 (SAV Dough processing)  
Tel. : +49/(0)622 69 52 600

Fax : +32/(0)4 23 49 897 (Slicer spare parts)  
Fax : +33/(0)3 25 86 00 30 (Production spare parts)  
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