



EASYFORM

The lever-operating divider-moulder



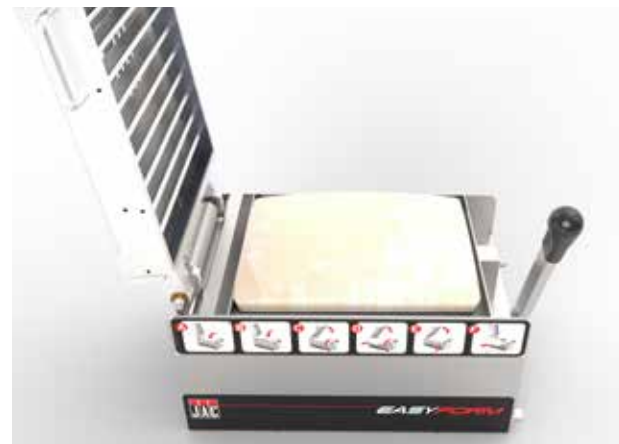
EASYFORM

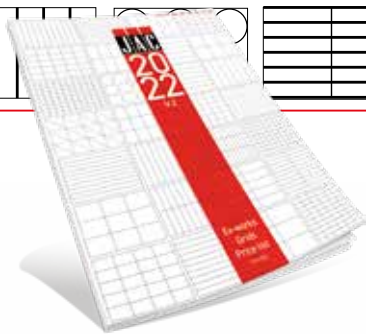
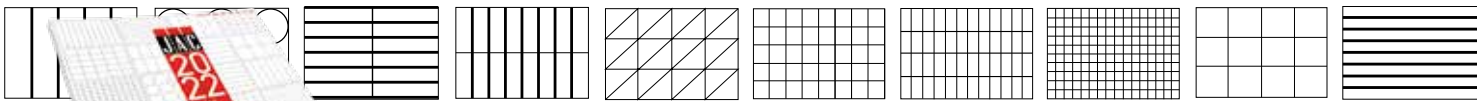
The lever-operating divider-moulder, suitable for small productions.

- Suitable for hydrated and fermented doughs (minimum 65% hydration).
- Capacity of 3 to 5 kg of dough.
- Division with or without prior tamping.



Tamping and cutting operated by a progressive lever.





- Allows the use of all the cutting grids of the JAC catalog.
- These grids are common to hydraulic and manual dividers.



PATENT

click & cut!

Quick and ergonomic grid change system.



Easylock

Simple and secure frame locking system. Unlocking by simply pressing the handle.



- Divider with tank (47 x 39 x 7cm) and full stainless steel frame.
- Exemplary hygiene (access inside of the machine via the upper plate).
- Eco friendly, economical to use and maintain.



- Reduced size: to be placed on a table or on a **Moveo** base (accessory) with grid storage system (optional) and collection tray for dough residues.



- **Moveo** base with 2 wheels and two handles for easy motion.
- **Moveo** base with integrated flour container.



- Integrated signage, for simplified use.



FEATURES

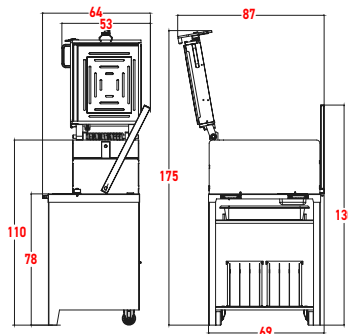
Tank dimensions (mm)	469 x 387 x 70
Tank min/max capacity (kg)	3/5
Net weight (kg)	60
Click & Cut	•
Easylock	•

ACCESSORY

Moveo | •

OPTION

Grid storage (only compatible with Moveo) | •



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Easyform is delivered as standard without a base, with 1 free standard grid and 2 tamping plates

Non-contractual photographs and technical information

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