

Catalogue

2020 JAC

A man in a white short-sleeved shirt and tan pants is working in a bakery. He is standing at a wooden table, shaping dough. The bakery has a rustic, industrial feel with brick walls, wooden racks, and a tiled floor. In the foreground, there are wooden racks filled with freshly baked bread. A large metal wheel is visible in the background. The 'JAC' logo is overlaid in the center of the image.

JAC



Pain complet
450g
2,40€

Pain de campagne
400g
1,80€

Pain complet

Pain aux céréales

Pain ménage AB
VTK 6,00€ le kilo

Pain complet AB
VTK 6,35€ le kilo

Pain de campagne
400g
1,80€

AB
Boule d'épave
et levain
d'épave
VTK 7,90€

Pain à
partie
d'avoine
1 → 1,20€
2 → 2,30€

Pain aux
céréales
VTK

Pain d'avoine
à la coupe
5,70€ le kilo

6 At your disposal and at your service

8 Our expertise

Bread slicers



12 Semi-automatic frame slicers



20 Automatic frame slicers



28 Automatic circular blade slicers



38 Self-service frame slicers



44 Self-service circular blade slicers



50 Horizontal cut slicers



54 Continuous cut slicers

Dough processing



64 Sourdough fermentors



68 Hydraulic dividers



72 Divider-moulders



84 Volumetric dividers



90 Proofers



98 Moulders



110 Automated production lines

At your disposal and at your service...



R&D

JAC's research and development team is split into two sectors: bread slicing and dough processing. Located at both manufacturing facilities and seamlessly linked to the other departments. R&D's goal is to constantly innovate and develop market leading products which respond to customer requirements and ever-evolving market needs.



Sales

Interactive and multi-cultural, two qualities that define our sales team. Wherever you are it is our goal to be by your side and to understand, support and respond efficiently to your requirements. We want to be your partner.



After sales service

Responsiveness and Proficiency. JAC after-sales and spare parts departments guarantee responsiveness, proficiency and speed of delivery. Pillars that are the base of the JAC after-sales organization. Our team of technicians is always available to provide on-going support and training.



wherever you are!



«I was won over as soon as I bought my first JAC machine and I have never changed my mind over the years.

Today I have a JAC slicer in all of my branches.»

Mr Hans-Peter Saur

«Bäcker Saur»

Harb am Neckar, Deutschland



«As we develop our company, we place the emphasis on selling sourdough bread made with traditional yeast and the Tradilevain. It is also a priority for us to kit out all our stores with the right slicer; this is why we have been working with Jac for many years.»

Wojtek Skatbania

«Piekarnia Rustykalna»

Radom, Poland



«Bread is life! When you produce it correctly, you respect it! JAC means productivity in complete simplicity.»

Christophe Zunic

«Le four à bois»

Reims, France



«Our JAC has had exceptional performance and reliability levels; it is an important part of our production requirements and was a vital investment for our company.»

Sab Spiniello

«Paesano Bakery»

Kensington Park, Australia



«My JAC Tradilevain is at the heart of everything I produce.

I am also a huge fan of the Tradiform method, which lets me do practically everything.»

Vincent Foré

«Boulangerie Van Cauwenbergh»

Destelbergen, Belgium

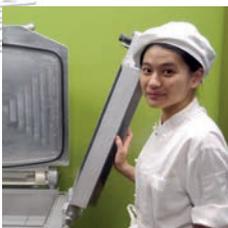


«The FORMA has made it possible to improve product quality and optimise forming all at once. The DIV 10/20 option presents a practical advantage as it enables dough pieces over 1 kg. And with our DURO we achieve perfect slicing free of excess crumb or tearing issues.»

Ilya Pavlov

«Lenta»

St Pétersbourg, Russia



«Get fresh bread every morning with this stable and effective JAC machine.»

Jia-Ling, Wu

«Feco Corporation»

Taipei City, Taiwan



«JAC Equipment has helped us broaden our product range.»

Alan Crosley

«Empire Bake»

New York, United States

Bread slicers

Semi-automatic frame slicers

FICO



DURO



MODENA+



Automatic frame slicers

FICOMATIC



ECO+



FACE+



Automatic circular blade slicers

VARIA PRO



SLIM PRO



VOLTA PRO



Built-in circular blade slicers

INTEGRA



Our expertise

Innovation

Innovation is our motivation. We strive to bring original and practical solutions to our customers. Our newest model "SLIM" is a good example. SLIM brings a new angle to the market, a new way of slicing and a big space saving. As always JAC is market leader bringing new technologies to you.



Function

All our circular blade slicers are fitted with an automatic claw, because, at JAC, comfort takes precedence over technical considerations. Position the loaf, close the cover; the claw locks the loaf in place automatically.



Sanitation

Our crumb collector is perfectly positioned and easily accessible behind the front door. With its ergonomic position and large capacity it is a perfect example of the care we always take to maintain sanitation, comfort and performance.



Self-service frame slicers

NEW SELF



BAGDOBAG



Self-service circular blade slicers

VARIA SELF



SLIM SELF



Horizontal cut slicers

ZIP



Continuous cut slicers

CHUTE



SWIFT



FULL



Efficiency

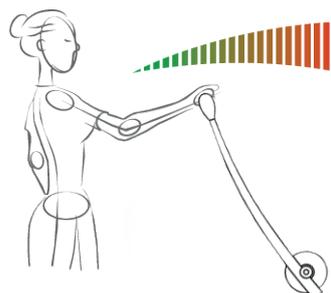
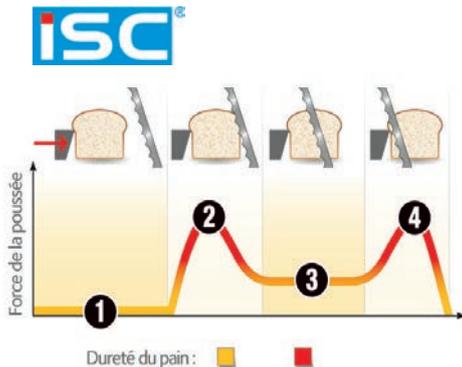
The Intelligent Slicing Concept (ISC) is a (patented) continuous automatic management system which adapts the cutting action according to the consistency of the bread. This patented system slices all types of bread without operator input, whether open textured, crusty or dense, with no need to worry about adjusting the slicer. Just like you, the JAC ISC slicer has real know-how.

Ergonomics

Ergonomics research has led JAC's engineers to design a force inverter linked to the slicing lever. This device allows you to save on effort during the day, while always ensuring quick, efficient slicing. The action produced by this progressive traction lever also starts the cut carefully and maintains pressure when the sliced bread is removed.

Safety

The latest safety standards require a rear cover which prevents access to the slicing area during the automatic cutting cycle. JAC has gone further with a cover linked to the start mechanism and automatic opening. Insert the bread, close the cover and the cutting cycle is activated. Once the bread is sliced, the cover opens automatically and the machine is ready for another loaf. The best in ergonomics and safety!



Dough processing

Sourdough fermentors

TRADILEVAIN



Hydraulic dividers

DIV

DIV-R



Divider-moulders

DIVIFORM

DIVIFORM+

TRADIFORM

FANIFORM



Volumetric dividers

GD

GDS

PESOP



Our expertise

Efficiency

As a dough processing specialist JAC offers much more than just a machine. We offer complete dough processing solutions. Increase the efficiency of your divider with labour saving organization and tools. JAC offers compact, ergonomic and practical solutions such as rack, trays, mobile furniture and storage options etc.



Hygiene

To ensure our JAC range of equipment comes with the highest level of sanitation, we supply our moulders, dividers and divider-moulders with stainless steel exteriors.



Ease of use

Sticky doughs can cause serious cleaning issues. JAC treats the bottom of our tanks with easy-clean technology. A molecular process based on silver particles that provide unequalled non-stick and anti bacterial protection.

Easy Clean
technology



Proofers

MB



BA



BA PRO



Traditional baguette moulder

ROLLFORM



Vertical moulders

LNIC



TRADI



FORMA



Horizontal moulders

HF



OPTIMA



Automated production lines

PRO+



PROLINE



LPS



Confort

JAC DIV-R and Tradiform dividers are supplied with a (patented) anti-splatter system. Using a seal in the cover inhibits flour from being released into your bakery during the dividing cycle. The flour is channeled into an enclosure on the front of the divider.



Ergonomics

JAC has developed a simple, safe and effortless grid changing system. Light weight grids and our simple click and cut system make changing grids quick and easy. Ergonomics in action.

click & cut!



Economy

Noise levels are important. JAC dividers utilize hydraulic units which operate at under (-65dB) and only operate when the lever is pulled.

START & STOP





TAKE AWAY!
Café / expresso 1,90€
Chocolat chaud 2,70€
Cappuccino 2,40€
Limon citron 2,40€

Pain de campagne
100% farine de blé dur
100g 0,50€
200g 0,90€

anne



Complete range

Table-top or on casters, 45 or 60 cm cutting width, single or double slicing... The JAC range of slicers is designed to meet your needs. With a traditional look or an uncluttered design and in a choice of colours, they will fit perfectly into your bakery.

Affordable

Very competitive pricing with superior quality is the JAC standard. Features such as robust frames, progressive traction lever, locking casters, reinforced knives, automatic lever-action stopping and starting and ergonomic crumb trays are supplied as standard.

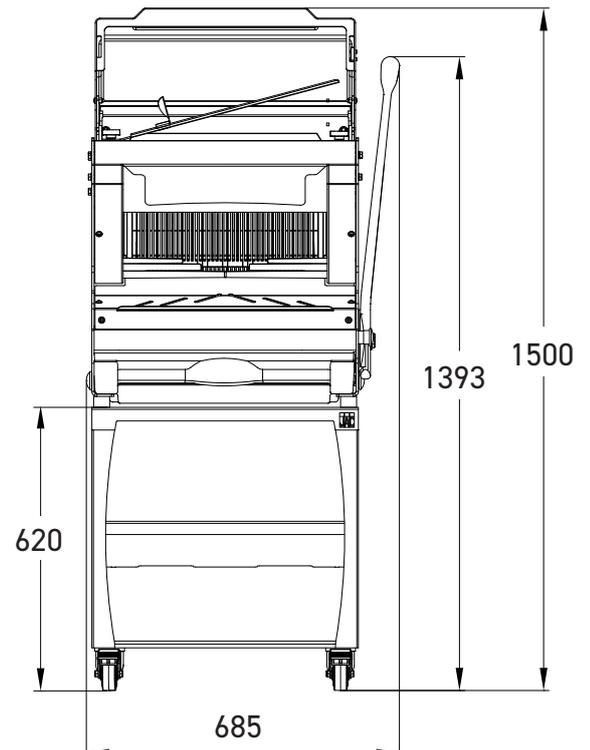
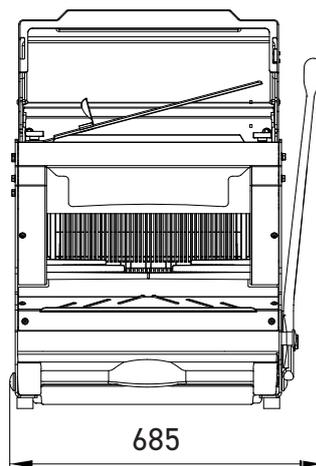
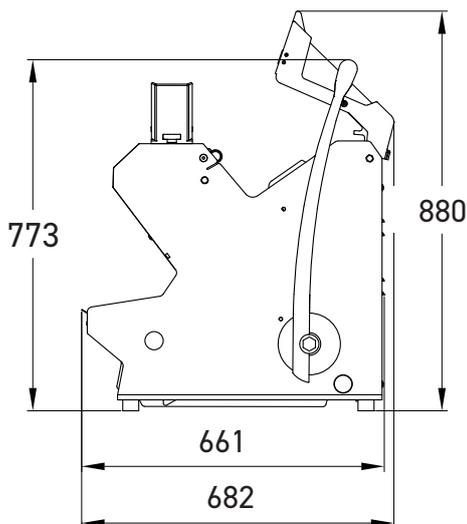
Robust

Regular maintenance ensures that your slicer will last a long time. Slicing bread exactly the way you want it for many years.

PICO

- ✓ Minimum space requirement
- ✓ Can be used on a counter-top or on a base.
- ✓ Progressive traction lever for optimum effort control
- ✓ Front-loading for ergonomic efficiency

Up to 200 loaves an hour





Progressive traction lever
Provides better control of effort.



Removable crumb collector
Made of light-weight material, accessible from the front. 7 litre capacity.



JAC FLAPS
Holds the loaf together for easier handling at the exit of the slicer.



Option
Jacfix
Holds the loaf together for easier handling at the exit of the slicer.



Option
Rear safety cover
Lever actuated, it closes at the start of the cut.



Option
Front safety cover
If opened during the cutting cycle, the machine stops.



Accessory
Wheeled base with two locking casters.
Provides storage space and mobility.



Type available
"M" system
Micronised blade lubrication system for cutting bread with a high rye content or sticky crumb. Developed by JAC, it consumes the least possible amount of oil (120 ml per 1000 loaves) and delivers consistent cutting quality.

FEATURES	PICO 450	PICO 450M 
Max. loaf dimensions in cm (L x W x H) without cover	44 x 30 x 18	44 x 29 x 18
Max. loaf dimensions in cm (L x W x H) with cover	44 x 26 x 16	44 x 26 x 16
Motor power in kW	0.49	1.5
Net weight (in kg)	105	115
Blade type and dimensions in mm	13 x 0.5 steel	13 x 0.5 Teflon coated

CHOICES	PICO 450	PICO 450M
Slice thickness in mm	9 - 18	9 - 12
Loaf pusher height	Extra low (50mm) Low (80mm) High (100mm)	Misch (80mm)
Power supply	230V single phase 230V three-phase 400V three-phase	400V three-phase
Standard colour*	•	•

OPTIONS	PICO 450	PICO 450M
Heavy duty motor	•	Standard
Rear safety cover	•	•
Front and rear safety covers	•	n/a
Double slice thickness	•	n/a
Special colour	•	•
Special blades	•	Standard teflon
Jacfix	•	•

ACCESSORY	PICO 450	PICO 450M
Wheeled base	•	•

*STANDAARDKLEUREN



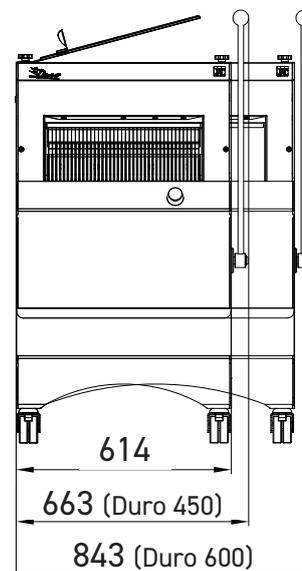
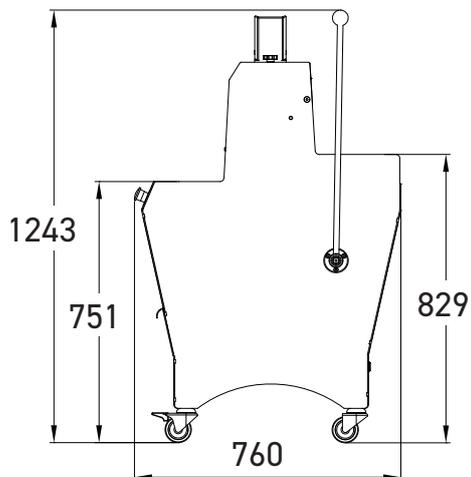
DURO

- ✓ Robust
- ✓ Progressive traction lever for optimum effort control
- ✓ Available in two cutting widths, 450 and 600 mm
- ✓ Available in dual slicing



DURO 450: Up to 200 loaves an hour

DURO 600: Up to 400 loaves an hour





Progressive traction lever
Controls effort more effectively.



Removable crumb collector
Accessible from the front, 18 L capacity.



Bagging attachment
Facilitates bread bagging.



Option
Double slice thickness
Allows two different slicing widths on the same machine



Option
Stainless steel rear safety cover
Lever actuated, it closes at the start of the cut.



Option
4cm / 8cm height adjustment
Increases working comfort for tall operators.



Type available
"M" system

Micronised knife lubrication system for cutting bread with a high rye content or sticky crumb. Developed by JAC, it consumes the least possible amount of oil (120 ml per 1000 loaves) and delivers consistent cutting quality.

FEATURES	DURO 450	DURO 450M 	DURO 600
Max. loaf dimensions in cm (L x W x H)	44 x 32 x 16	44 x 31 x 16	60 x 32 x 16
Motor power in kW	0.49	1.5	0.49
Net weight (in kg)	150	165	175
Blade type and dimensions in mm	13 x 0.5 steel	13 x 0.5 Teflon coated	13 x 0.7 steel

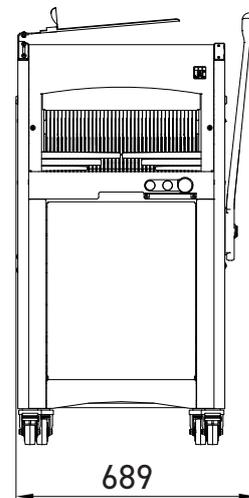
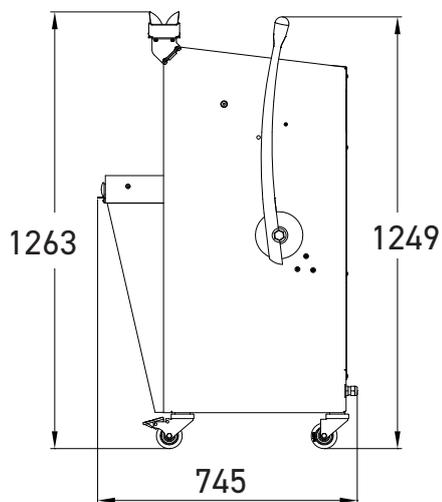
CHOICES	DURO 450	DURO 450M 	DURO 600
Slice thickness in mm	9 - 18	9 - 12	11 - 18
Loaf pusher height	Extra low (50mm) Low (80mm) High (100m)	Misch (80mm)	Extra low (50mm) Low (80mm) High (100m)
Power supply	230V single phase 230V three-phase 400V three-phase	400V three-phase	230V single phase 230V three-phase 400V three-phase

OPTIONS	DURO 450	DURO 450M 	DURO 600
Heavy duty motor	•	Standard	•
4cm height adjustment	•	•	•
8cm height adjustment	•	•	•
Double slice thickness	•	n/a	•
Rear safety cover	•	n/a	•
Bag blower	•	n/a	•
Daily adding counter	•	Standard	•
Special colour	•	•	•
Special blades	•	Standard teflon	•

MODENA+

- ✓ Robust
- ✓ Sleek lines
- ✓ Progressive traction lever for optimum effort control
- ✓ Silent
- ✓ Good ergonomics

Up to 200 loaves an hour





Progressive traction lever
Controls effort more effectively.



Removable crumb collector
Accessible by tilting the front, cylinder-assisted door. 18 litre capacity.



JAC FLAPS
Holds the loaf together for easier handling at the exit of the machine.



Option

Double slice thickness
Allows two different slicing widths on the same machine



Option

Daily adding counter
Tells the user how many loaves have been cut for maintenance interval monitoring purposes.



Option

4cm height adjustment
Increases working comfort for tall operators.



Type available
"M" system

Micronised knife lubrication system for cutting bread with a high rye content or sticky crumb. Developed by JAC, it consumes the least possible amount of oil (120 ml per 1000 loaves) and produces a consistent cutting quality.

FEATURES	MODENA+ 450	MODENA+ 450M 
Max. loaf dimensions in cm (L x W x H)	44 x 30 x 16	44 x 29 x 16
Motor power in kW	0.49	1.5
Net weight (in kg)	165	175
Blade type and dimensions in mm	13 x 0.5 steel	13 x 0.5 Teflon coated
Daily adding counter		•

CHOICES	MODENA+ 450	MODENA+ 450M 
Slice thickness in mm	9 - 18	9 - 12
Loaf pusher height	Extra low (50mm) Low (80mm) High (100m)	Misch (80mm)
Power supply	230V single phase 230V three-phase 400V three-phase	400V three-phase
Standard colour*	•	•

OPTIONS	MODENA+ 450	MODENA+ 450M 
Heavy duty motor	•	Standard
4cm height adjustment	•	•
Double slice thickness	•	n/a
Daily adding counter	•	Standard
Special colour	•	•
Special blades	•	Standard teflon

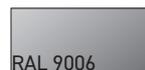
*STANDAARDKLEUREN



RAL 3013



RAL 9005



RAL 9006



RAL 9010





Contact

Maintain contact with your customers while the bread is sliced automatically.

Ease of operation

The slicing cycle is started simply by closing the safety cover. The safety cover opens automatically when slicing is complete. Front loading and the easily accessible crumb collector ensure ergonomic and comfortable ease of operation.

Safety and ergonomics

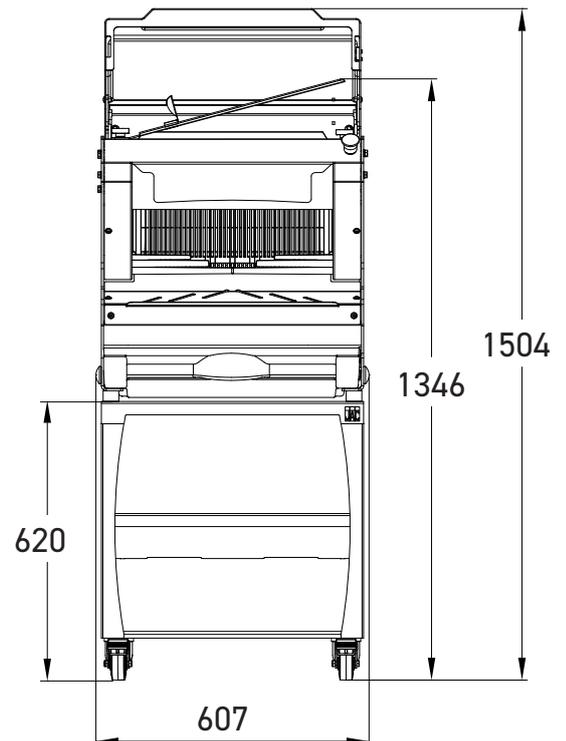
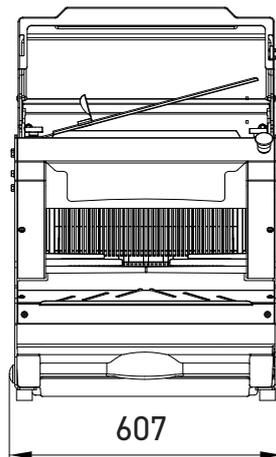
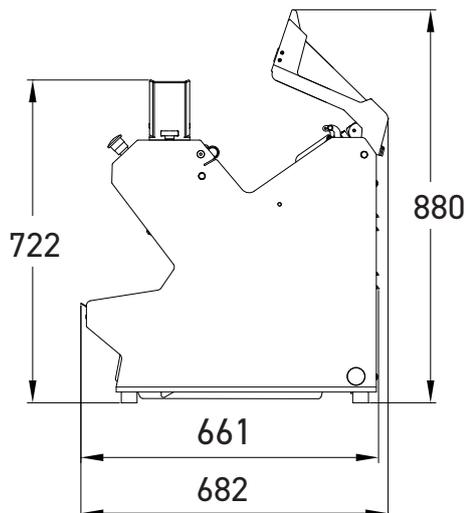
The rear cover allows you to work in complete safety. Insert the loaf, close the cover and that's all there is to slicing the loaf. The machine stops automatically if the cover is forced open.

PICOMATIC Platinum

- ✓ Automatic control system of pressure and slicing speed thru ISC[®] system : no manual setting needed
- ✓ Automatic control system of the cutting action AutoMode (start and finish) : no buttons or cover (optional)
- ✓ Minimum space requirement
- ✓ Can be used on a counter-top or on an optional wheeled base
- ✓ Front-loading for ergonomic efficiency



Up to 250 loaves an hour



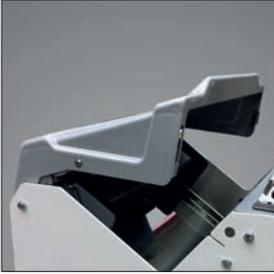


ISC® (Intelligent Slicing Control) (patent JAC)
Automatic control system of pressure and slicing speed . It adapts the cutting action according to the consistency of the bread. no manual setting needed.



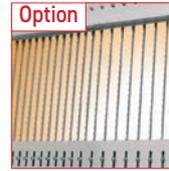
Type available "M" system

Micronised knife lubrication system for cutting bread with a high rye content or sticky crumb. Developed by JAC, it consumes the least possible amount of oil (120 ml per 1000 loaves) and delivers consistent cutting quality.



Rear safety cover
Closing it initiates the slicing process and it opens automatically when slicing is complete.

Not available with the **AutoMode** option.



Option

Double slice thickness

Allows two different slicing widths on the same machine



Option

AutoMode

Automatic cutting cycle for optimum time management. Increased accessibility while maintaining an optimum safety level.

Achieves maximum output combined with fewer operations.

Option Black Edition



Accessory



Wheeled base with two locking casters.
Provides storage space and mobility.

FEATURES	PICOMATIC 450	PICOMATIC 450M 
Max. loaf dimensions in cm (L x W x H)	44 x 30 x 18	44 x 29 x 18
Motor power in kW	0.49	1.1
Net weight (in kg)	105	115
Blade type and dimensions in mm	13 x 0.5 steel	13 x 0.5 Teflon coated

CHOICES	PICOMATIC 450	PICOMATIC 450M
Slice thickness in mm	9 - 18	9 - 12
Loaf pusher height	Extra low (50mm) Low (80mm) High (100mm)	Misch (80mm)
Power supply	230V single phase 230V three-phase 400V three-phase	400V three-phase
Standard colour*	•	•

OPTIONS	PICOMATIC 450	PICOMATIC 450M
Heavy duty motor**	•	Standard
AutoMode	•	•
Black Edition Finish***	•	•
Information screen****	•	•
Double slice thickness	•	n/a
Special colour	•	•
Special blades	•	Standard teflon
Jacfix	•	•

ACCESSORY	PICOMATIC 450	PICOMATIC 450M
Wheeled base	•	•

**Only with power supply 380V three-phase option
***Only available on machines equipped with Automode
****Not available on machines equipped with Automode

*STANDAARDKLEUREN



RAL 3013



RAL 9005



RAL 9006



RAL 9010

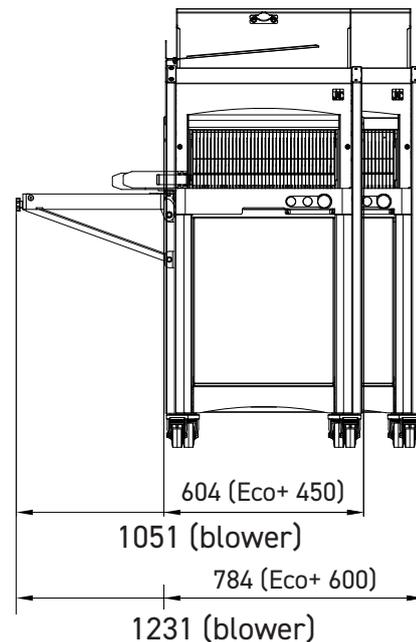
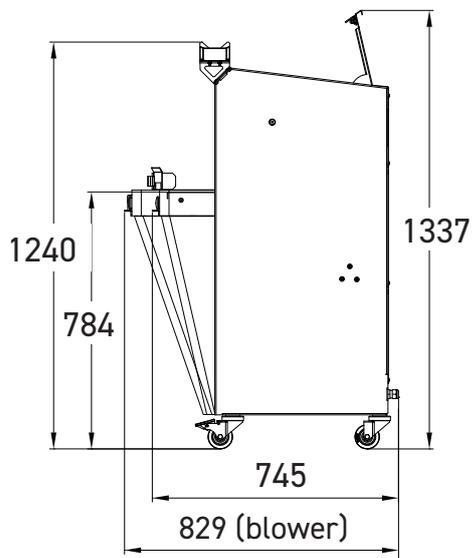
ECO+



- ✓ Automatic control system of pressure and slicing speed thru ISC[®] system : no manual setting needed
- ✓ Automatic control system of the cutting action AutoMode (start and finish) : no buttons or cover (optional)
- ✓ Easy to use for all
- ✓ Removable, ergonomic crumb collector
- ✓ Silent

ECO+ 450: Up to 250 loaves an hour

ECO+ 600: Up to 500 loaves an hour





ISC® (Intelligent Slicing Control) (patent JAC)
Automatic control system of pressure and slicing speed . It adapts the cutting action according to the consistency of the bread. no manual setting needed.

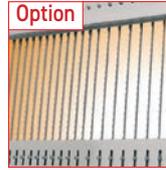


Type available "M" system

Micronised knife lubrication system for cutting bread with a high rye content or sticky crumb. Developed by JAC, it consumes the least possible amount of oil (120 ml per 1000 loaves) and delivers consistent cutting quality.

ISC extended mode selector

Two automatic extra modes, in order to adapt to extreme cutting conditions of very fresh breads or high cutting rates.



Option

Double slice thickness

Allows two different slicing widths on the same machine



Removable crumb collector

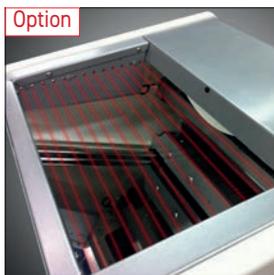
Accessible by tilting the front, cylinder-assisted door. 18 litre capacity.



Option

Foldable bag blower

Saves packaging time.



Option

AutoMode

Automatic cutting cycle for optimum time management. Increased accessibility while maintaining an optimum safety level.

Achieves maximum output combined with fewer operations.

Option Black Edition



FEATURES

	ECO+ 450	ECO+ 450M	ECO+ 600
Max. loaf dimensions in cm (L x W x H)	44 x 31 x 16	44 x 30 x 16	60 x 31 x 16
Motor power in kW	0.49	1.1	0.49
Net weight (in kg)	165	175	180
Blade type and dimensions in mm	13 x 0.5 steel	13 x 0.5 Teflon coated	13 x 0.7 steel
ISC extended mode selector	•	•	•
Daily adding counter		•	

CHOICES

	9 - 18	9 - 12	11 - 18
Slice thickness in mm	9 - 18	9 - 12	11 - 18
Loaf pusher height	Extra low (50mm) Low (80mm) High (100m)	Misch (80mm)	Extra low (50mm) Low (80mm) High (100m)
Power supply	230V single phase 230V three-phase 400V three-phase	400V three-phase	230V single phase 230V three-phase 400V three-phase
Standard colour*	•	•	•

OPTIONS

Heavy duty motor	•	Standard	•
Foldable bag blower	•	•	•
AutoMode	•	•	•
Black Edition Finish**	•	•	•
4 cm height adjustment	•	•	•
Double slice thickness	•	n/a	•
Daily adding counter	•	Standard	•
Special colour	•	•	•
Special blades	•	Standard teflon	n/a

**Only available on machines equipped with Automode

*STANDAARDKLEUREN

RAL 1015

RAL 3013

RAL 9005

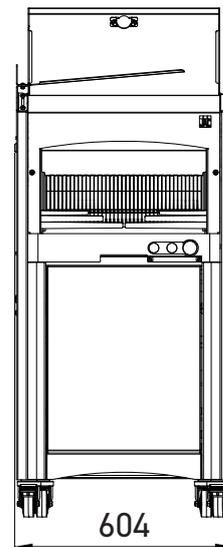
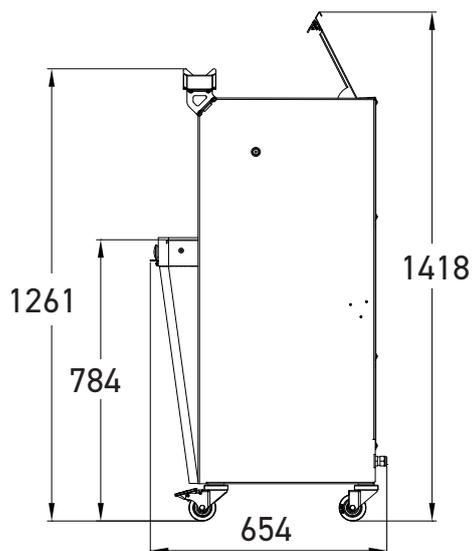
RAL 9006

RAL 9010

FACE+

- ✓ Automatic control system of pressure and slicing speed thru ISC[®] system : no manual setting needed
- ✓ Automatic control system of the cutting action AutoMode (start and finish) : no buttons or cover (optional)
- ✓ Depth reduced to minimise space requirements
- ✓ Removable, ergonomic crumb collector

Up to 250 loaves an hour





ISC® (Intelligent Slicing Control) (patent JAC)

Automatic control system of pressure and slicing speed. It adapts the cutting action according to the consistency of the bread. no manual setting needed.

ISC extended mode selector

Two automatic extra modes, in order to adapt to extreme cutting conditions of very fresh breads or high cutting rates.



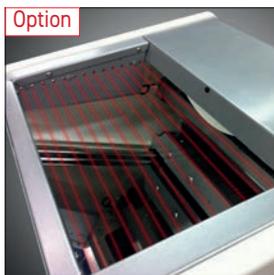
Type available "M" system

Micronised knife lubrication system for cutting bread with a high rye content or sticky crumb. Developed by JAC, it consumes the least possible amount of oil (120 ml per 1000 loaves) and delivers consistent cutting quality.



Removable crumb collector

Accessible by tilting the front, cylinder-assisted door. 18 litre capacity.



Option

AutoMode

Automatic cutting cycle for optimum time management. Increased accessibility while maintaining an optimum safety level.

Achieves maximum output combined with fewer operations.

Option

Black Edition



FEATURES	FACE+ 450	FACE+ 450M 
Max. loaf dimensions in cm (L x W x H)	44 x 31 x 16	44 x 30 x 16
Motor power in kW	0.49	1.1
Net weight (in kg)	155	160
Blade type and dimensions in mm	13 x 0.5 steel	13 x 0.5 Teflon coated
ISC extended mode selector	•	•
Daily adding counter		•

CHOICES	FACE+ 450	FACE+ 450M 
Slice thickness in mm	9 - 18	9 - 12
Loaf pusher height	Extra low (50mm) Low (80mm) High (100mm)	Misch (80mm)
Power supply	230V single phase 230V three-phase 400V three-phase	400V three-phase
Standard colour*	•	•

OPTIONS	FACE+ 450	FACE+ 450M 
Heavy duty motor	•	Standard
AutoMode	•	•
Black Edition Finish**	•	•
4 cm height adjustment	•	•
Daily adding counter	•	Standard
Double slice thickness	•	n/a
Special colour	•	•
Special blades	•	Standard teflon

**Only available on machines equipped with Automode

*STANDAARDKLEUREN



RAL 3013



RAL 9005



RAL 9006



RAL 9010



Choice

The luxury of being able to choose! Increase customer loyalty by providing unsurpassed service? Now your customers can choose the slice thickness to suit the style of bread. Thick slices for rustic breads, thin for dense breads... the choice at your finger tips! Your customers will be delighted.

Be the first

JAC is always the market leader, you can be too by offering this new concept to your customers.

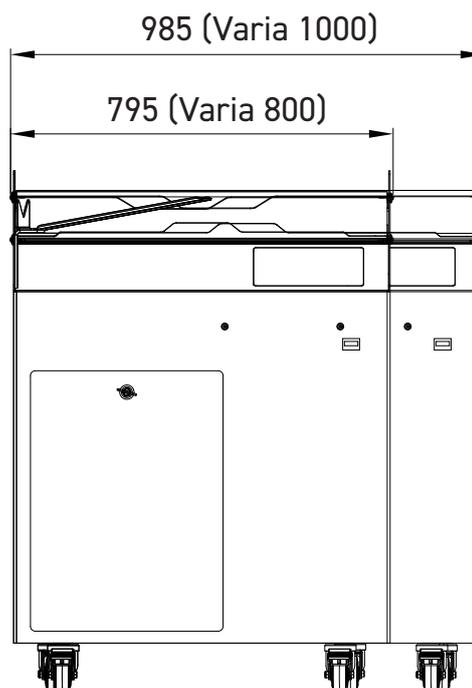
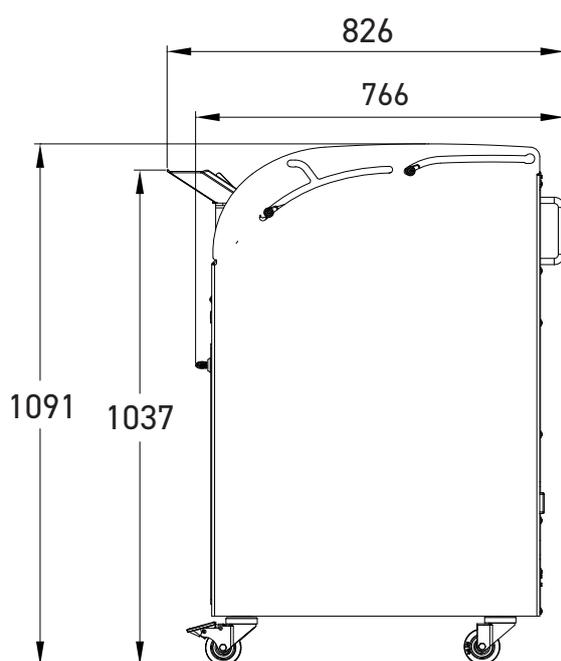
Technology

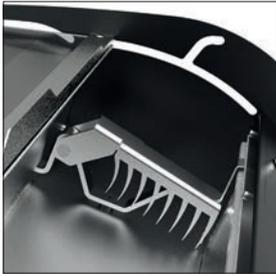
Our experience in bread slicing made it possible for JAC to develop a very successful circular blade slicer. Ergonomic, automatic loaf holding, and superior slicing quality. Every detail has been designed using a host of technologies to produce a slicer which is very simple to use.

VARIA PRO

- ✓ Choice of slice thickness
- ✓ Choice of the number of slices, singles, by half-loaf or whole loaf
- ✓ Maximum safety
- ✓ Exemplary hygiene
- ✓ Stainless or painted steel finish
- ✓ Oil-free cutting

Up to 120 slices a minute





Manual claw
For optimum control of loaf positioning. This means you can position the loaf in line with your wishes or your needs.



Option

Automatic claw
Stabilises the loaf during slicing and makes handling safer.
- Ergonomics
- Ease of use
- Efficiency



Control panel
Allows the user to choose the thickness and number of slices
- From 5 to 25mm*
- Singles, half-loaf or whole loaf



Option

Touch keypad
Quick and simple to use.



Teflon-coated circular blade
Non-stick for the clean cutting of all types of bread.



Option

Black Edition

* Thickness to be determined according to the type of bread.

FEATURES	VARIA PRO 800	VARIA PRO 1000
Size of entry channel (L x W x H) in cm	36 x 28.5 x 16	43 x 28.5 x 16
Slice thickness in mm	Can be set from 5 to 25mm*	Can be set from 5 to 25mm*
Power supply	400V three-phase	400V three-phase
Motor power in kW	1.1	1.1
Net weight (in kg)	220	230
Cleaning position	•	•
Manual claw	•	•
Blade type and dimensions in mm	420 mm diameter, Teflon-coated	420 mm diameter, Teflon-coated

CHOICES

Standard colour (not compatible with stainless steel exterior)**	•	•
--	---	---

OPTIONS

Stainless steel exterior	•	•
Black Edition Finish	•	•
Automatic claw	•	•
Touch keypad	•	•
Bag holder	•	•
Sour dough bread holding system	•	•
Power supply 60Hz	•	•
Special colour (not compatible with stainless steel exterior)	•	•

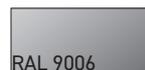
**STANDAARDKLEUREN



RAL 3013



RAL 9005



RAL 9006

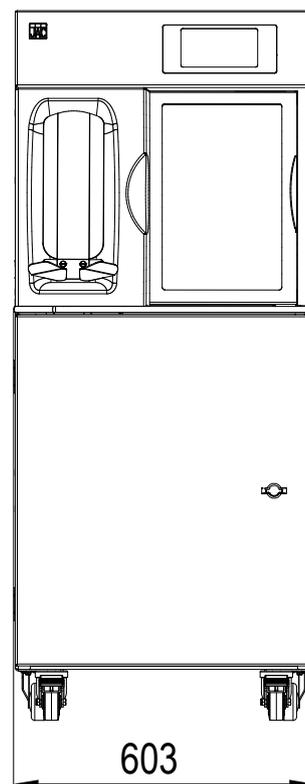
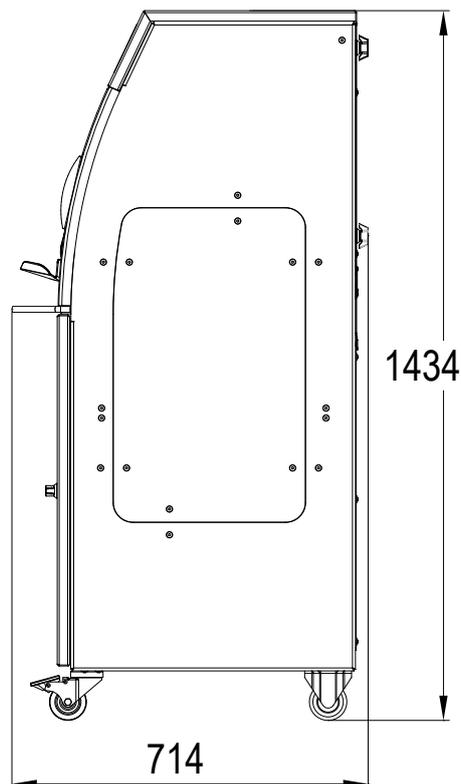


RAL 9010

SLIMPRO

- ✓ The smallest footprint on the market thanks to its vertical slicing system (less than 60cm wide)
- ✓ Slice thickness from 5mm to 25mm
- ✓ Choice of the number of slices. Per slice, by half-loaf or whole loaf
- ✓ Maximum safety
- ✓ Ultimate hygiene
- ✓ Stainless or painted steel finish
- ✓ Oil-free cutting

From 110 to 130 slices / minute





Automatic claw
 Stabilizes the loaf during slicing and makes handling safer
 - Ergonomic
 - User friendly
 - Efficiency



Teflon-coated circular blade
 Non-stick for the clean cutting of all types of bread.



Touch screen
 Quick and easy to use.
 Allows the user to choose the thickness and number of slices
 - From 5mm to 25 mm
 - Per slice, by half-loaf or whole loaf



Vertical bagger
 For easier positioning and packaging of the loaf.



Safety cover
 Locked during the cutting cycle, prevents access to the blade.
 This offers maximum security and totally non-existing accident risks.



Can slice any type of bread

- Breads to 42cm long, 25cm wide and 16cm (20cm) high
- Warm breads
- Breads with dense, sticky or ventilated crumbs

* Thickness to be determined according to the type of bread.

SLIM

FEATURES

Size of entry channel (L x W x H) in cm	42 x 25 x 16
Slice thickness in cm	From 5 to 25*
Total motor power in kW	1,1
Power supply	230V 1ph
Net weight in kg	210
Touch screen	•
Lighted cutting area	•
Blade type and diameter in cm	Ø 260 Teflon coated
Cleaning mode	•

CHOICES

Standard colour (not compatible with stainless steel exterior)**

OPTIONS

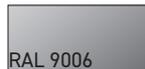
Stainless steel exterior	•
Bag holder	•
Storage space for bags	•
Wood case packing	•
Special colour (not compatible with stainless steel exterior)	•



Easier interventions
 Blade changing is easy by using a dedicated mode accessible via the touch screen that gives an access to the blade via the front of the machine.

When the slicer detects an error preventing further slicing cycle, the touch screen helps you to solve the problem didactically and independently.

*STANDAARDKLEUREN



VOLTA PRO

- ✓ Choice of slice thickness
- ✓ Choice of number of slices
- ✓ Cutting speed: 230 slices/minute
- ✓ Maximum safety
- ✓ First-rate hygiene
- ✓ Spare blade included
- ✓ Oil-free cutting

Up to 230 slices/minute





Manual claw
Stabilises the loaf during slicing and makes handling safer.
- Ergonomics
- Ease of use
- Efficiency



Teflon-coated stainless-steel blade
Non-stick for the clean cutting of all types of bread.



Control panel
Enables the user to choose the thickness and number of slices.
- From 3 to 25 mm*



Removable crumb collector
Made of lightweight material.
18 l capacity.



Safety cover
Locked during the cutting cycle, prevents any access to the blade.
Removable for ease of cleaning.



Spare blade included

*Thickness to be determined according to the type of bread.

SPECIFICATIONS

	VOLTA PRO 600	VOLTA PRO 800
Size of entry channel (L x W x H) in cm	28 x 31 x 14	38 x 31 x 14
Slice thickness in mm	Choice between 3 and 25*	Choice between 3 and 25*
Motor type	400 V three-phase	400 V three-phase
Motor power rating in kW	1.1	1.1
Net weight in kg	215	230
Blade type and dimensions in mm	Teflon-coated, 420 dia.	Teflon-coated, 420 dia.

INTEGRA PRO

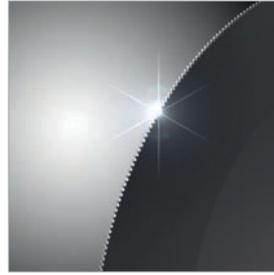
- ✓ Choice of slice thickness
- ✓ Choice of number of slices
- ✓ Cutting speed: 230 slices/minute
- ✓ Fits perfectly into counter
- ✓ First-rate hygiene
- ✓ Spare blade included
- ✓ Oil-free cutting

Up to 230 slices/minute





Manual claw
Stabilises the loaf during slicing and makes handling safer.
- Ergonomics
- Ease of use
- Efficiency



Teflon-coated stainless-steel blade
Non-stick for the clean cutting of all types of bread.



Control panel
Enables the user to choose the thickness and number of slices.
- From 3 to 25 mm*



Removable crumb collector
Made of lightweight material. 18 l capacity.



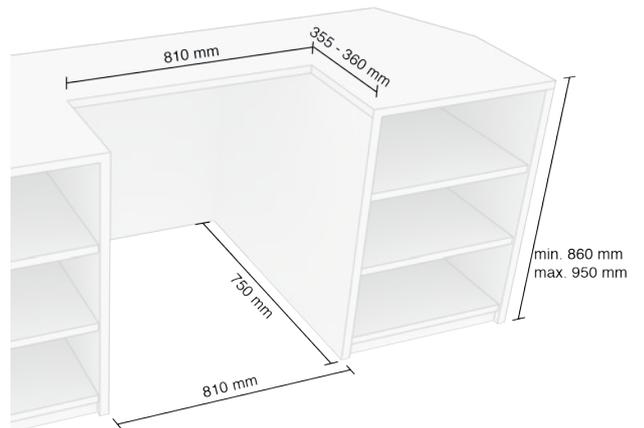
Safety cover incorporated in countertop
The machine fits neatly into your counter and the safety cover has no problem adapting to your countertop thus ensuring perfect hygiene and optimum ergonomics.



Spare blade included

*Thickness to be determined according to the type of bread.

Space required for a perfect fit.



SPECIFICATIONS

INTEGRA PRO 800

Size of entry channel (L x W x H) in cm	38 x 31 x 14
Slice thickness in mm	Choice between 3 and 25*
Motor type	400 V three-phase
Motor power rating in kW	1.1
Net weight in kg	230
Blade type and dimensions in mm	Teflon-coated, 420 dia.

NOUS PRODUISONS PLUS
FOURNÉES DE PAIN PAR JOUR.
ET VOUS LE SAVOUREZ
QUAND VOUS VOULEZ.





Quality

The customer self-service concept lets your customers slice their own bread at the point of purchase. This guarantees that the crumb stays fresher longer, adds theatre, attracts customers and will boost sales.

Productivity

Never lose a sale. The Self Service slicer allows staff to focus on other tasks and the customer to slice their own bread as they please. An idea that a lot of supermarket customers will find attractive in an ever more competitive environment.

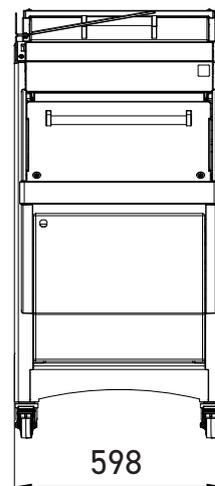
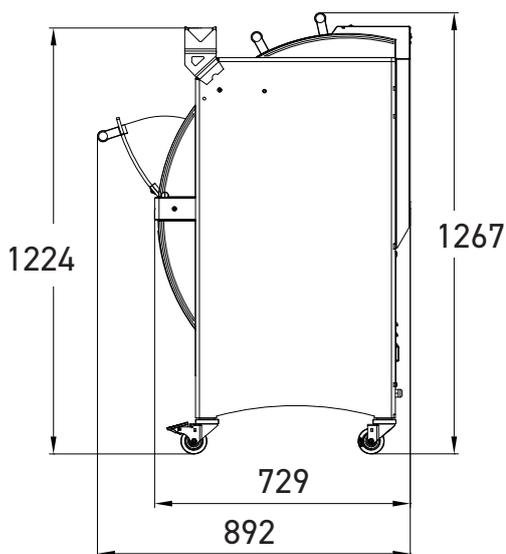
Safety and ease of use

More than a machine, self-service slicing is a concept: Simple step by step guide, safety covers, bread holding system. Our experience allows us to always be one step ahead.

NEW SELF

- ✓ Maximum safety due to the double cover being locked during the cutting cycle
- ✓ Removable, ergonomic crumb collector
- ✓ Automatic cutting cycle for simplicity of use
- ✓ Easy users guide
- ✓ Front bumper to protect the machine

Up to 250 loaves an hour





Intelligent Slicing Concept (JAC patent)

Continuous automatic control system that slices loaves according to their consistency. This allows open textured, crusty and dense breads to be sliced with equal efficiency.



JAC FIX

Holds the loaf together for easier handling at the exit of the slicer.



Front safety cover

Locked during the slicing process for maximum safety.



Removable crumb collector

Completely safe. Accessible by tilting the front door. 25 litre capacity.



Rear safety cover

Closing it initiates the slicing process and it remains mechanically and electrically locked during cutting.



Type available "M" system

Micronised knife lubrication system for cutting bread with a high rye content or sticky crumb. Developed by JAC, it consumes the least possible amount of oil (120 ml per 1000 loaves) and delivers consistent cutting quality.

Option Users explanatory notice



FEATURES

	NEW SELF 450	NEW SELF 450M 
Max. loaf dimensions in cm (L x W x H)	44 x 31 x 16	44 x 30 x 16
Motor power in kW	0.49	1.1
Net weight (in kg)	210	220
Blade type and dimensions in mm	Steel 13 x 0.5	13 x 0.5, Teflon-coated
JAC FIX	•	•

CHOICES

Slice thickness in mm	9 - 18	9 - 12
Loaf pusher height	Extra low (50mm) Low (80mm) High (100mm)	Misch (80mm)
Power supply	230V single phase 230V three-phase 400V three-phase	400V three-phase
Standard colour*	•	•

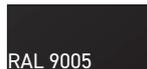
OPTIONS

Heavy duty motor	•	Standard
Extra 4 cm height	•	•
Users explanatory notice	•	•
Daily adding counter	•	Standard
Special colour	•	•
Special blades	•	Standard teflon

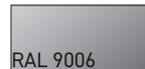
*STANDAARDKLEUREN



RAL 3013



RAL 9005



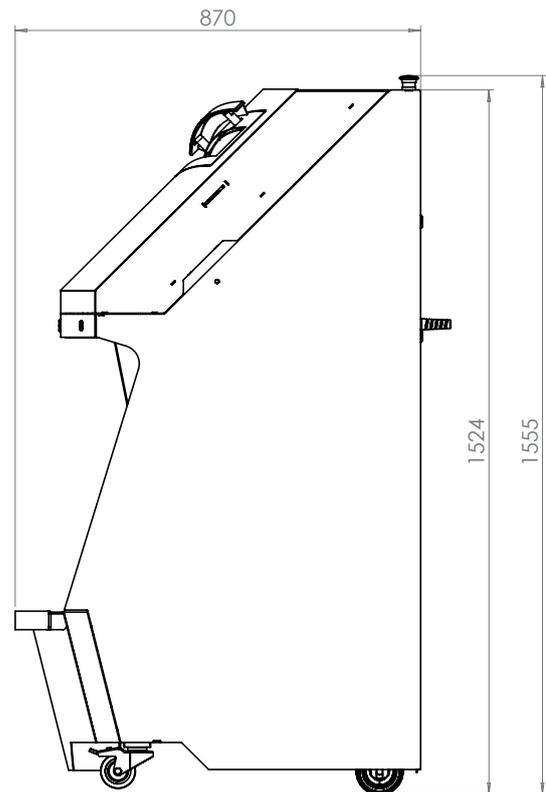
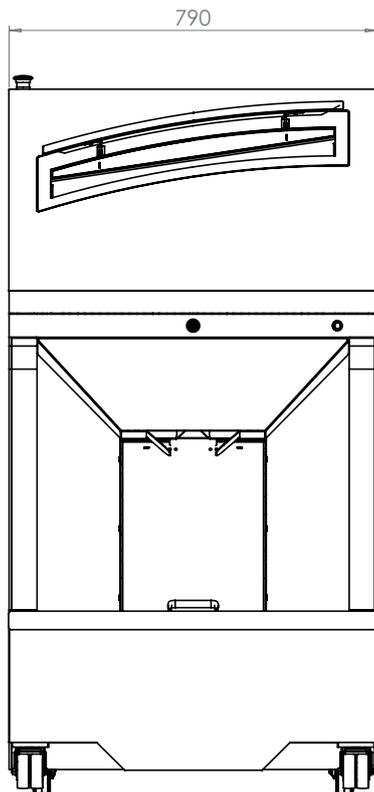
RAL 9006



RAL 9010

BAGOBAG

- ✓ Enables up to 60 cm long baguettes to be sliced
- ✓ Maximum safety due to the cover being locked during the cutting cycle
- ✓ Removable, ergonomic crumb collector
- ✓ Automatic cutting cycle for simplicity of use
- ✓ Easy users guide
- ✓ Exclusive packaging system for sliced parts





Baguette loading area

After opening the safety cover, just slide the baguette you want to slice into the Slicer. Then close the safety cover to start the slicer.



The sliced and wrapped baguette is delivered here

The slicer is supplied with plastic bags and places the sliced parts of the baguette into a plastic bag. When the baguette has been sliced you just pick up the bag. The sliced baguette stays fresh and free of any external contamination.

Accessory



Refill of 2000 bags

Accessory



Clip box

FEATURES

Max. loaf dimensions in cm (L x W x H)	8,5 x 60
Motor power in kW	0,40
Net weight (in kg)	265
Power supply	230V mono
Slice thickness in mm	16

ACCESSORIES

Refill of 2000 bags	•
Clip box	•



JOUE AVEC
LES ANIMAUX
FAVORIS

LES ANIMAUX
FAVORIS



Quality

The self-service slicing concept allows your customers to slice their own bread at the moment of purchase. This guarantees that the bread stays fresher longer, attracts customers and boosts sales.

Choice

Allowing your customers to choose the slice thickness they want for the type of bread. This new service will help you grow customer loyalty.

Productivity

Never lose a sale. The Self Service slicer allows staff to focus on other tasks and the customer to slice their own bread as they please. An idea that a lot of supermarket customers will find attractive in an ever more competitive environment.

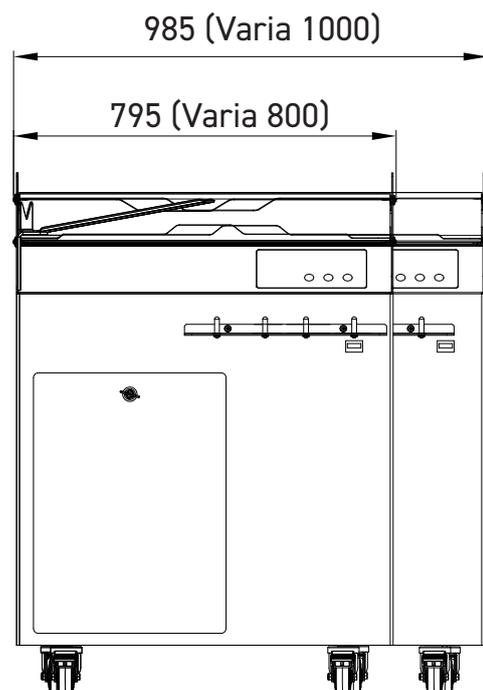
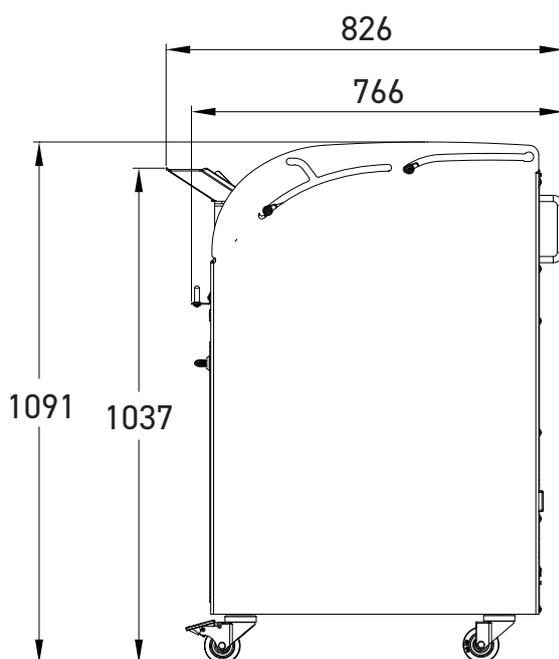
Safety, ease of use and hygiene

More than a machine, self-service slicing is a concept: Simple step by step guide, safety covers, bread holding system. Our experience allows us to always be one step ahead.

VARIA *SELF*

- ✓ Maximum safety
- ✓ Exemplary hygiene
- ✓ Stainless or painted steel finish
- ✓ Oil-free cutting

Up to 120 slices a minute





Automatic claw
Stabilises the loaf during slicing and makes handling safer.
- Ergonomics
- Ease of use
- Efficiency



Teflon-coated circular blade
Non-stick for the clean cutting of all types of bread.



Control panel
Allows the user to select a thickness between 5 and 25 mm*



Removable crumb collector
Made of light-weight material 18 L capacity.



Safety cover
Locked during the cutting cycle, prevents access to the blade.



Option Bag holder
Facilitates bread bagging

Option Users explanatory notice



Option Black Edition



* Thickness to be determined according to the style of bread.

FEATURES	VARIA SELF 800	VARIA SELF 1000
Size of entry channel (L x W x H) in cm	36 x 28.5 x 16	43 x 28.5 x 16
Slice thickness in mm	Can be set from 5 to 25mm*	Can be set from 5 to 25mm*
Power supply	400V three-phase	400V three-phase
Motor power in kW	1.1	1.1
Net weight (in kg)	220	230
Cleaning position	•	•
Blade type and dimensions in mm	420 mm diameter, Teflon-coated	420 mm diameter, Teflon-coated

CHOICES	VARIA SELF 800	VARIA SELF 1000
Standard colour (not compatible with stainless steel exterior)**	•	•

OPTIONS	VARIA SELF 800	VARIA SELF 1000
Stainless steel exterior	•	•
Black edition finish	•	•
Bag holder	•	•
Users explanatory notice	•	•
Sour dough bread holding system	•	•
Power supply 60Hz	•	•
Special colour (not compatible with stainless steel exterior)	•	•

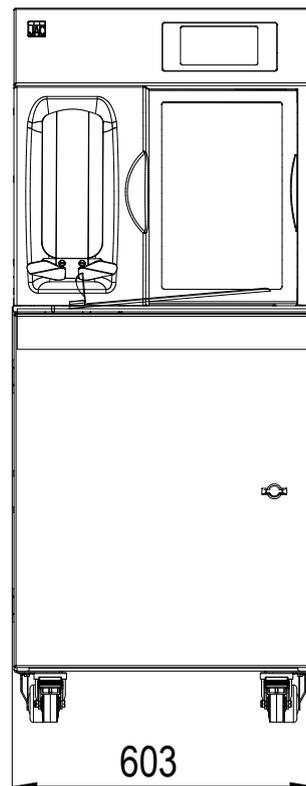
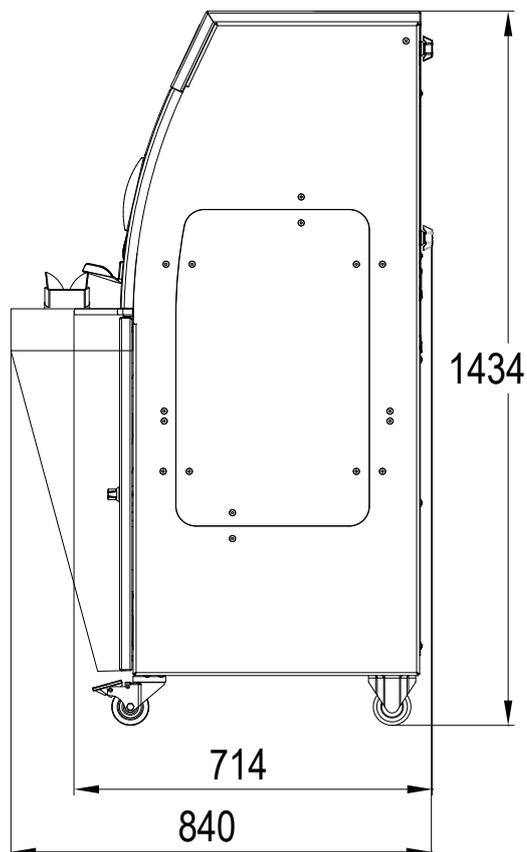
**STANDAARDKLEUREN



SLIMSELF

- ✓ The smallest footprint on the market thanks to its vertical slicing system (less than 60cm wide)
- ✓ Slice thickness from 5mm to 25mm
- ✓ Maximum safety
- ✓ Ultimate hygiene
- ✓ Stainless or painted steel finish
- ✓ Oil-free cutting

From 110 to 130 slices / minute





Automatic claw
Stabilizes the loaf during slicing and makes handling safer
- Ergonomic
- User friendly
- Efficiency



Teflon-coated circular blade
Non-stick for the clean cutting of all types of bread.



Touch screen
Quick and easy to use.
Allows the user to choose the thickness
- From 5mm to 25 mm



Can slice any type of bread

- Breads to 42cm long, 25cm wide and 16cm (20cm) high
- Warm breads
- Breads with dense, sticky or ventilated crumbs



Safety cover
Locked during the cutting cycle, prevents access to the blade.
This offers maximum security and totally non-existing accident risks.



Easier interventions
Blade changing is easy by using a dedicated mode accessible via the touch screen that gives an access to the blade via the front of the machine.

When the slicer detects an error preventing further slicing cycle, the touch screen helps you to solve the problem didactically and independently.

* Thickness to be determined according to the type of bread.



Front table
Enables more crumbs to be collected and a horizontal bagger to be installed. This front table is equipped with a rubber bumper in order to absorb impacts from trolleys.

FEATURES

SLIM

Size of entry channel (L x W x H) in cm	42 x 25 x 16
Slice thickness in cm	From 5 to 25*
Total motor power in kW	1,1
Power supply	230V 1ph
Net weight in kg	210
Touch screen	•
Lighted cutting area	•
Blade type and diameter in cm	Ø 260 Teflon coated
Cleaning mode	•

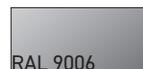
CHOICES

Standard colour (not compatible with stainless steel exterior)**

OPTIONS

Front table	•
Stainless steel exterior	•
Bag holder	•
Storage space for bags	•
Wood case packing	•
Special colour (not compatible with stainless steel exterior)	•

**Standard colours



50	Le bœuf maison (filet de bœuf, sauce cocktail, maïs iceberg)	3,8 €
	Le porc maison (filet de porc, sauce cocktail, maïs iceberg)	3,8 €
	Le poulet maison (filet de poulet, carottes, sauce thai)	3,8 €
	Le thon maison (filet de thon, sauce cocktail, maïs iceberg)	3,8 €
LES ROASTBEEFS		
	Le carpaccio (roastbeef, roquette, fleur de sel, parmesan)	4,4 €
	Le scottish (roastbeef, tartare, crudités)	4,5 €
	Le british (roastbeef, sauce moutarde, laitue, haricots)	4,7 €
LES FROMAGES		
	Le brie (brie, sirop de liège, pommes, laitue)	4,7 €
	Le chèvre (chèvre, tomates confites, roquette)	4,7 €
	Le chèvre bis (chèvre, sirop de liège, tom. confites, roquette)	4,7 €
LES ITALIENS		
	Le mozzarella (mozzarella, tomates, parmesan, basilic)	4,5 €
	Le ricotta (ricotta, jamb. De Parme, roquette, artichauts, tom. confites, parmesan)	4,7 €
	Le ricotta bis (ricotta, aubergines, tom. Confites, courgettes, roquette, parmesan)	4,7 €
	Le parme (jamb. de parme, mozzarella, tomates, basilic, parmesan)	4,7 €
	Le toscane (jamb. de parme, roquette, tom. Confites, parmesan)	4,7 €
	Le romain (philadel, jamb. de parme, pesto, roquette, tom. Confites)	4,7 €
	Le romagnoli (sopressa, roquette, parmesan)	4,7 €
	Le provolone (jamb. à l'os, provolone, pesto, roquette, tom. Confites)	4,7 €
	L'aubergine (jamb. de parme, aubergines, tom. Confites, parmesan, roquette)	4,7 €
LES POISSONS		
	Le méditerranéen (filet de saumon, vinaigre bals, jambon)	4,5 €
	Le norvégien (saumon fumé, roquette, jambon, tomates, d'été)	4,5 €
	Le suédois (saumon fumé, philadel, cabonette, artichauts, jambon)	4,5 €
	Le niçois (thon, roquette, jambon, tomates, artichauts)	4,5 €
LES CHAUDS		
	Le parme chaud (jamb. de parme, chèvre, vinaigre bals, iceberg, tom. confites)	4,8 €
	Le florentin (jamb. de parme, chèvre, vinaigre bals, iceberg, tom. confites)	4,8 €
	Le fondu (jamb. de parme, brie, vinaigre bals, iceberg)	4,8 €
	Le gourmet (chèvre, miel, jambon, tomates, roquette, jambon)	4,8 €
	Le troyen (jamb. de parme, aubergines, mozzarella, jambon, roquette)	4,8 €
	Le croquant (filet de poulet pané au maïs, tartare, iceberg)	4,8 €
	Le fermier (café, brocolis, jambon d'ardennes, roquette)	4,8 €

Tarif à emporter.





Growing market

With strong growth in the snacking market, JAC offers slicers that can meet a very immediate need.

Whichever sandwich volumes are increasing: baguettes, buns, bagels, hamburgers.

JAC provides with an ideal solution.

Changing Habits

Because eating habits are changing, JAC is offering a slicer with several options: full or hinged partial slicing, height of the blade in the bread, adjustable holding guides.

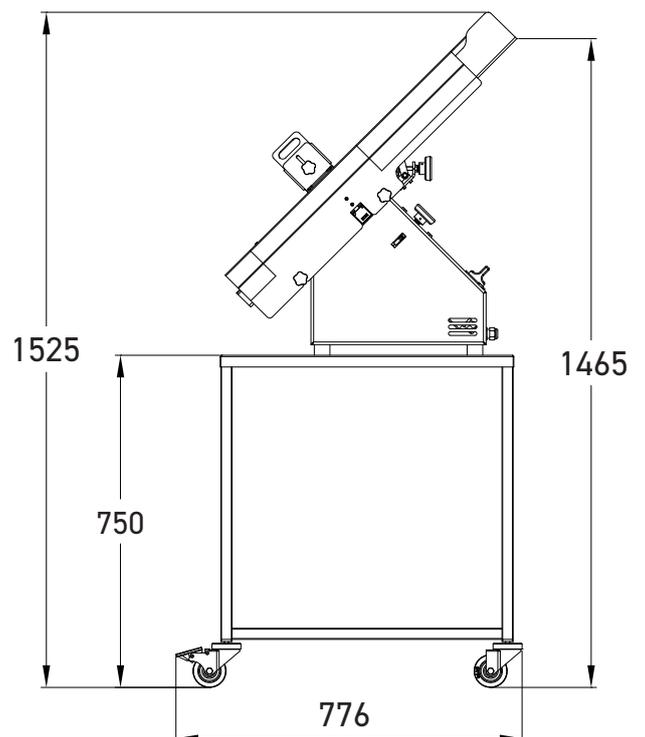
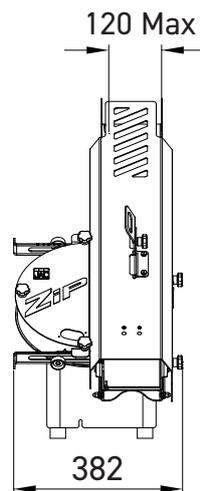
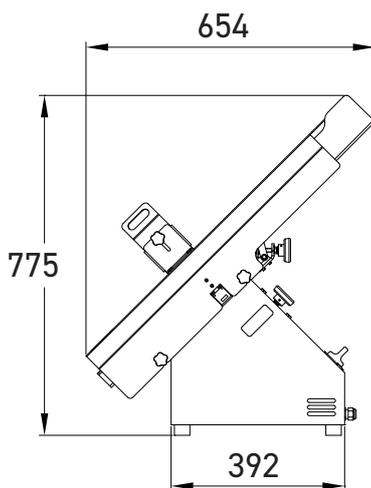
Ergonomic concept

The high output means that you need to be properly organised. JAC has created a set of accessories that will make flow management easier: a special base and sliced bread retrieval trays on a base with casters.

ZIP

- ✓ Speed of execution
- ✓ Maximum safety
- ✓ First-rate hygiene
- ✓ Stainless steel exterior
- ✓ Versatility

Up to 2000 cuts an hour





Adjustable cutting tunnel

The adjustable height and width allow several types of loaves to be held, while ensuring a clean, precise cut.



Blade adjustment handle

To set the height and depth of the cut in the bread.



Stainless steel shutter

Finger protection system fixed at the outlet of the cutting area.



Fan

For better engine cooling during intensive use.



Accessory

Stainless steel base



Accessory

Two bread recovery trays



Accessory

Wheeled tray support

FEATURES

	ZIP
Max/min bread dimensions (W x H) in mm	60 x 40 / 120 x 80
Power supply	230V single phase
Motor power in kW	0.49
Net weight (in kg)	35
Blade type and dimensions in mm	300 mm diameter steel

ACCESSORIES

Stainless steel base	•
Wheeled tray support	•
Two bread recovery trays	•





Flow

Slicing is a critical station in your production and efficient solutions are required.

In the same way that your oven has to adapt to your production volume, managing the slicing flow also has to be optimised. JAC has a solution for you.

Productivity

Our continuous feed slicers are based on a continuous loading / slicing / unloading. Whether using a motorised belt or a loading ramp, a continuous supply to the slicing blades allows rates of 1000 loaves an hour to be achieved.

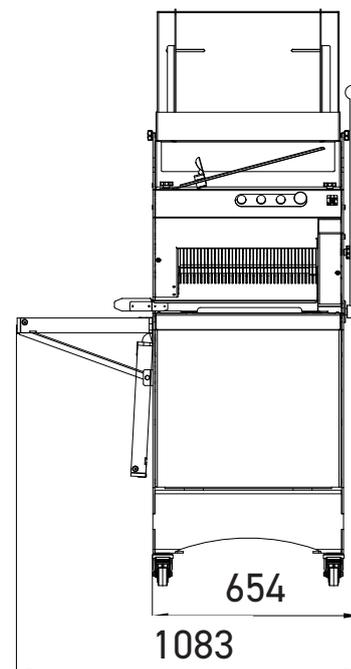
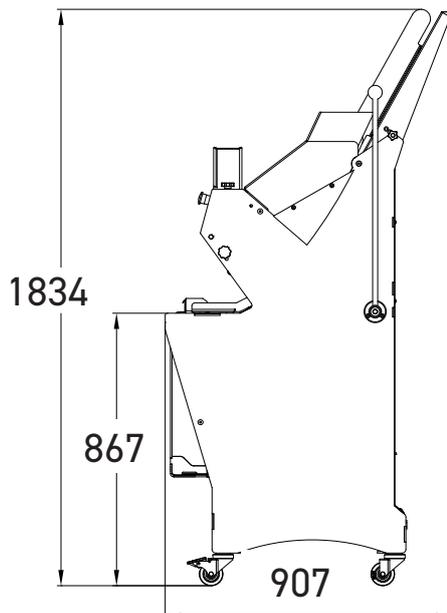
Packaging

Packaging solutions are available to match the output of all our slicers. Whether you are looking for a bag blower or a bag closer, JAC provides you with a complete solution.

CHUTE

- ✓ Designed for cutting soft white loaves
- ✓ Maximum output thanks to a continuous cycle
- ✓ Minimum space requirement
- ✓ Economic
- ✓ Front-loading for ergonomic efficiency

Up to 500 loaves an hour





Loading ramp
Fitted with side guides, increases loading capacity.



Removable crumb collector
Accessible by tilting the front cylinder-assisted door. 18 litre capacity.



Adjustable bread holder
Adjusts the pressure on the bread to ensure a clean, precise quality of cut.



Bread exit guides



Lever on the side
Allows the final loaf to be cut completely safely.



Option

Foldable bag blower
Saves packaging time.

CHUTE 450

FEATURES

Max. loaf dimensions in cm (L x W x H)	44 x 16
Motor power in kW	0.49
Net weight (in kg)	230
Blade type and dimensions in mm	10 x 0.5 steel

CHOICES

Slice thickness in mm	11 - 18
Power supply	230V single phase 230V three-phase 400V three-phase

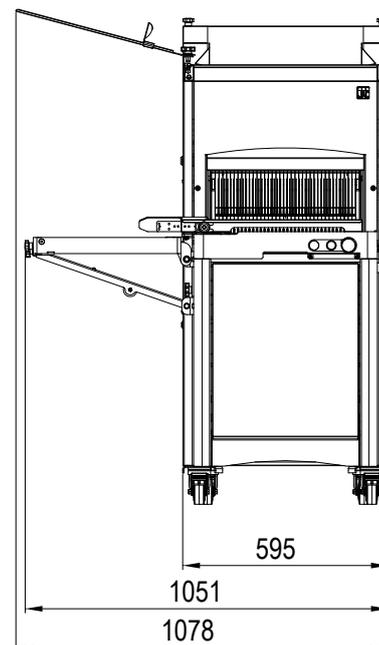
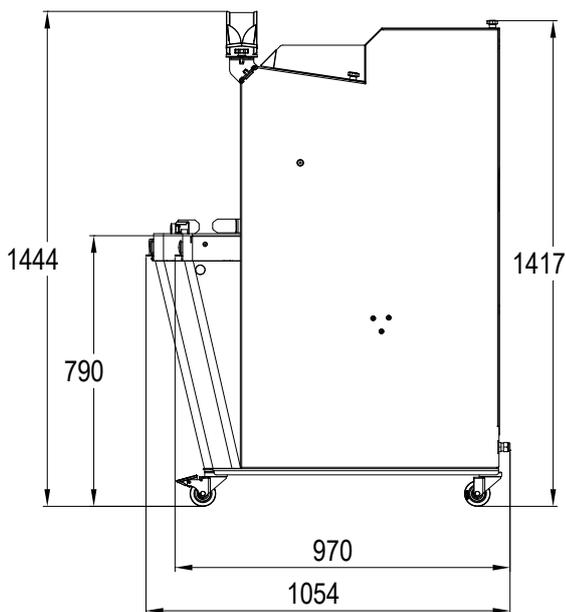
OPTIONS

Foldable bag blower	•
Special blades	•

SWIFT

- ✓ Intelligent Slicing Concept for automatic slicing management
- ✓ Mass production multiformat slicer
- ✓ Ergonomics and productivity
- ✓ Fast cutting cycle
- ✓ Economical
- ✓ Versatility

Up to 300 loaves an hour





Intelligent Slicing Control (JAC patent)
 Continuous automatic control system that slices loaves according to their consistency. This allows open textured, crusty and dense breads to be sliced with equal efficiency and without any adjustment.

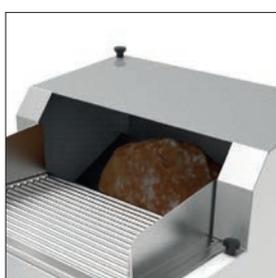
ISC extended mode selector
 Allows working at low, high or automatically adjusted speed.



Two Foldable bag blowers
 Saves packaging time.



Multiformat loaf front loading area.
 The loading area consists of rollers on ball bearings to automatically direct loaves to the loaf changeover area. Given that it is located facing the operator, this simplifies the handling of loaves considerably. It is not necessary to make adjustments for different loaf formats, as the slicer adapts, saving you time and improving ergonomics.



Secure loaf changeover area.
 The changeover area transfers the loaf between the loading table and the cutting table. Every time a loaf is transferred, the changeover area revolves to position it on the cutting area. This area is safe thanks to the cells which prevent it from operating if the operator inserts his hand or anything else. A mechanical barrier blocks the transfer of other loaves during changeover.



Sliced loaf delivery area.
 The delivery area is located at the correct height to facilitate the handling of loaves sliced. As it is provided with holes, any crumbs fall into the recovery tray.

FEATURES	SWIFT 450	SWIFT 450M 
Max. loaf size (LxWxH) in cm	44 x 31 x 16	44 x 30 x 16
Motor power rating in kW	0.49	1.1
Net weight in kg	220	235
Blade type and dimensions in mm	Steel 13 x 0.5	Teflon 13 x 0.5
ISC extended mode selector	•	•

CHOICES	SWIFT 450	SWIFT 450M 
Slice thickness in mm	9 - 18	9 - 12
Motor type	230 V single phase 230 V three-phase 400 V three-phase	400 V three-phase

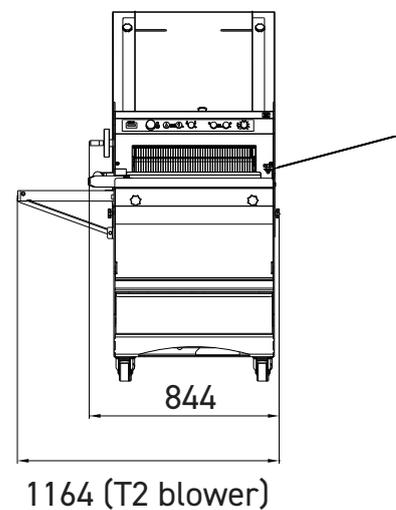
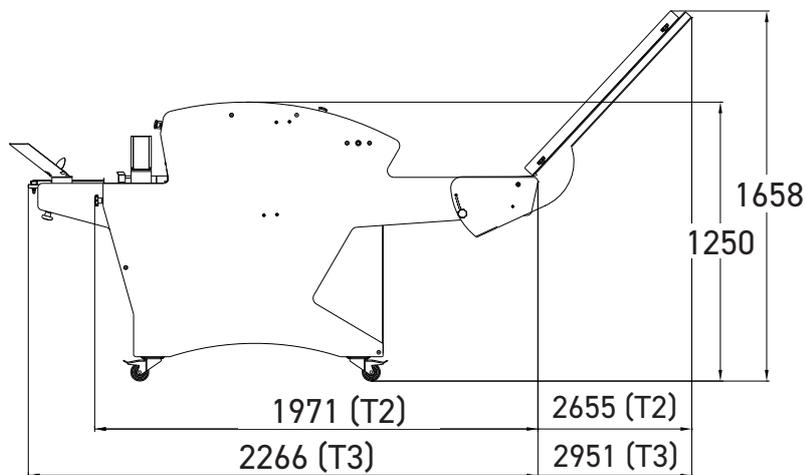
OPTIONS	SWIFT 450	SWIFT 450M 
Heavy-duty motor	•	Standard
Folding bag blower	•	•
4 cm added height	•	•
Daily adding counter	•	Standard
Special blades	•	Standard teflon

FULL

- ✓ Continuous slicing of all types of bread
- ✓ High speed, thanks to motorised drive belts
- ✓ Uncompromising robustness
- ✓ Adjustable speed



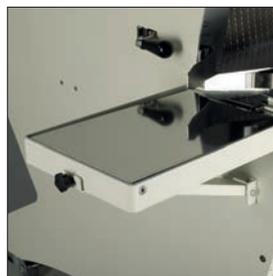
Up to 1000 loaves an hour





Front control panel

Motorised adjustment of the upper belt height (height of loaves). Next to the front panel controls, a timer accurately records your working time.



Full 520 T2

Foldable bag blower
Saves packaging time.



Rear loading belt

Provides uniform continuous cutting, thanks to adjustable side guides.



Full 520 T3

Motorised outfeed belt

Fitted with adjustable guides to ensure that the bread is held together after cutting.



Variable speed drive

Allows the cutting speed to be adjusted to suit the type of bread.



Option

Loading ramp

Fitted with side guides, increases loading capacity.

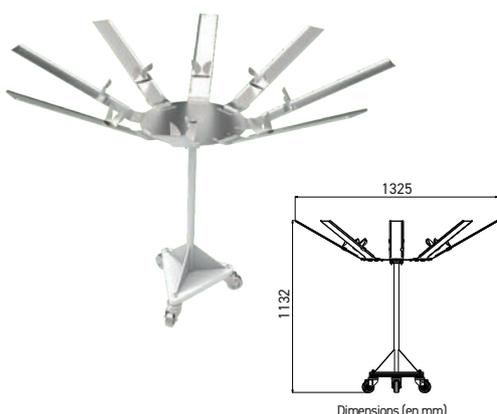
FEATURES	FULL 520 T2	FULL 520 T3
Max. loaf dimensions in cm (W x H)	52 x 16	52 x 16
Foldable bag blower	•	
Motorised outfeed belt		•
Motor power in kW	1.1	1.1
Net weight (in kg)	365	385
Blade type and dimensions in mm	13 x 0.7 steel	13 x 0.7 steel

CHOICES	FULL 520 T2	FULL 520 T3
Slice thickness in mm	11 - 18	11 - 18
Power supply	230V three-phase 400V three-phase	230V three-phase 400V three-phase

OPTIONS	FULL 520 T2	FULL 520 T3
Loading ramp	•	•
Special blades	•	•

Bagging turnstile

Allows several loaves to be packaged very quickly one after the other.



Bag blower

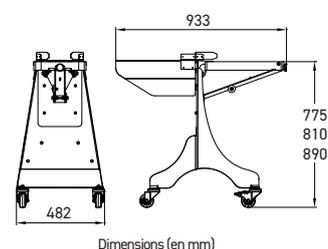
Additional mobile blower



FEATURES

Power supply

230V single phase



We can help you select the correct bread pusher and knives for your product

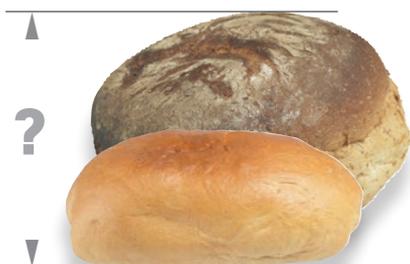
The slicing quality of your future JAC machine is linked to the configuration you select when purchasing your new slicer.

A perfect cut depends on three elements: the correct relationship between the height of the bread and the bread pusher; the quality of the knives in relation to the resistance of the bread, the crumb and the crust; the power of the motor which drives the mechanism and ensures a constant flow rate throughout the slicing process.

Identify your bread



Estimate the average height of your bread: an appropriate height of bread pusher will ensure that the bread never gets squashed during the slicing process. We recommend that you select the most versatile pusher.



Assess the density of your breads: is the crust hard or very hard? Is the crumb soft or sticky? How thick do you want the slice to be?



The response to these questions lets you identify the type of blades required to achieve a clean cut and keep the blades clean. It also indicates when a pusher with an integrated oiling system should be used.

The cutting process and quality are guaranteed by the constant flow of bread through the knives. It is therefore important to choose the most suitable motor for ensuring uniform slicing on a daily basis.



Normal pusher
Standard 0.49 kW
Heavy duty: 1.1 kW (option)

Pusher with oiling system
Manual: 1.1 kW motor
Automatic: 1.5 kW motor

BREAD HEIGHT

NORMAL CRUST AND NORMAL CRUMB



40 mm > 80 mm



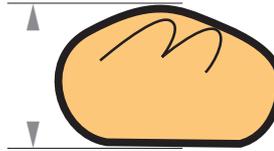
EXTRA LOW - 50mm



13mm



70 mm > 130 mm



Standard configuration

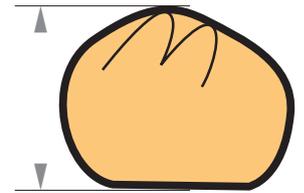
LOW - 80mm



13mm



90 mm > 160 mm



HIGH - 100mm



13mm



HARD CRUST AND DENSE CRUMB



EXTRA LOW - 50mm



Optional heavy duty motor



13mm



Optional 13mm Teflon®



LOW - 80mm



Optional heavy duty motor



13mm



Optional 13mm Teflon®



HIGH - 100mm



Optional heavy duty motor



13mm



Optional 13mm Teflon®



HARD CRUST AND STICKY CRUMB MISCH CONFIGURATION



Misch - 80mm



heavy duty motor



13mm Teflon®



Misch - 80mm



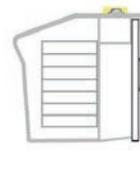
heavy duty motor



13mm Teflon®



Misch - 80mm



heavy duty motor



13mm Teflon®







Identity

Provides more options to help you stand out from the crowd. As a demanding professional, you protect your know-how and offer your signature customers breads, each of which has a personality... a reflection of your talent. Your liquid starter helps to achieve this.

Keeping quality and aromas

The liquid starter promotes the development of aromas and maintains the consistency and quality of your breads. This natural improver helps with working the dough and improves the quality of your production.

Simplicity

With Tradilevain, to produce liquid starter every day becomes child's play. Add 50% hot water and 50% flour, start the programme and the machine automatically runs its mixing and agitation cycles. The agitation technique reduces cleaning and maintenance operations to a minimum.

Uniformity

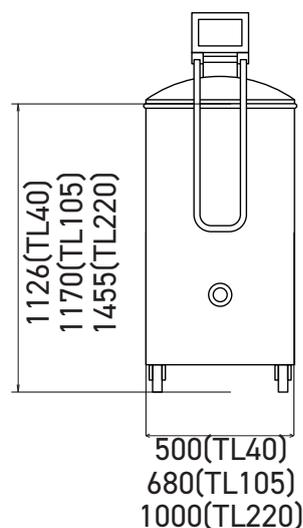
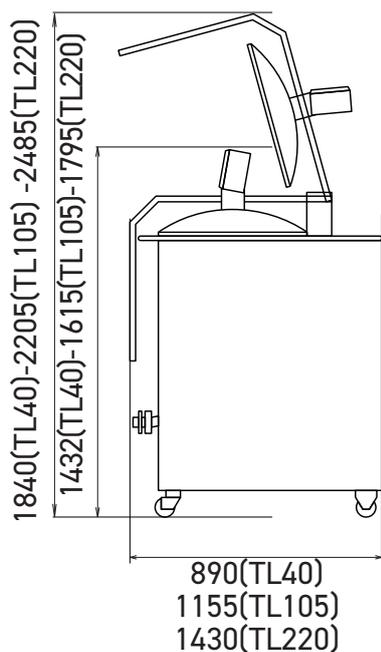
Tradilevain is designed to maintain constant acidity and aromas, so that, every day your customers are happy with the consistent quality of their favourite bread.

TRADILEVAIN

- ✓ Starter uniformity and stability
- ✓ Simple usage and easy cleaning
- ✓ Stainless steel structure and exterior
- ✓ Exclusive mixing system



From 40 to 220 litres per cycle





Control panel
Controls and configures the mixing, fermentation and conservation cycles. Informs the user about how cycles are progressing.



Two draining outlets.
The upper outlet tap retains a minimum starter safety volume. The lower outlet allows complete draining.

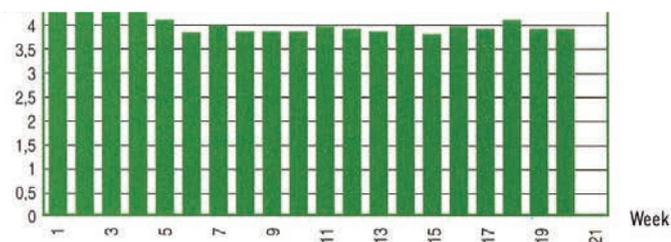


Exclusive mixing system.
Programmed to ensure ideal agitation. The immersed helix also reduces cleaning and maintenance operations to a minimum.

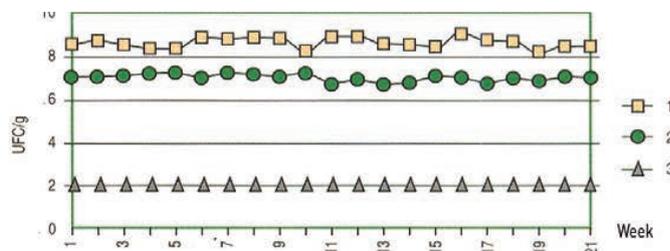


Watertight lid
Fitted with a removable hermetic seal, the Tradilevain ensures a high degree of stability in the sourdoughstarter.

Stable pH over time



Stable microbial balance over time



FEATURES

	TL40	TL105	TL220
Usable capacity in litres	40	105	220
Tank capacity in litres	80	210	450
Motor power in kW	1.6	3.6	6.25
Net weight in kg	200	290	420

CHOICES

Power supply	230V three-phase 400V three-phase	230V three-phase 400V three-phase	230V three-phase 400V three-phase
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Robust

Dividing doughs puts a lot of stress on machines, JAC dividers are built with a reinforced piston, cast aluminium cutters on square DIV with Easy Clean treatment, Start and Stop system, sharpened stainless steel knives, square stainless steel tank. These features make JAC dividers the benchmark.

Caring for the dough

The hydraulic divider is an essential component in the baking process. JAC Dividers are robust on firm doughs and gentle on fermented doughs to respect crumb structure.

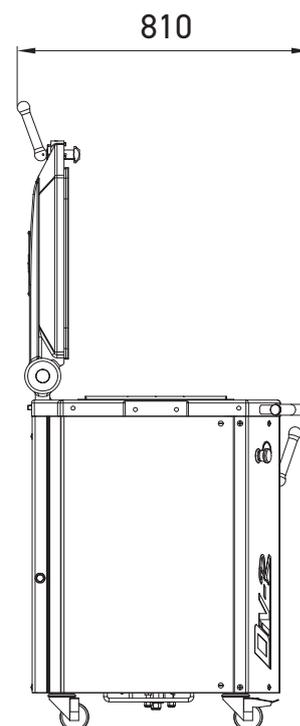
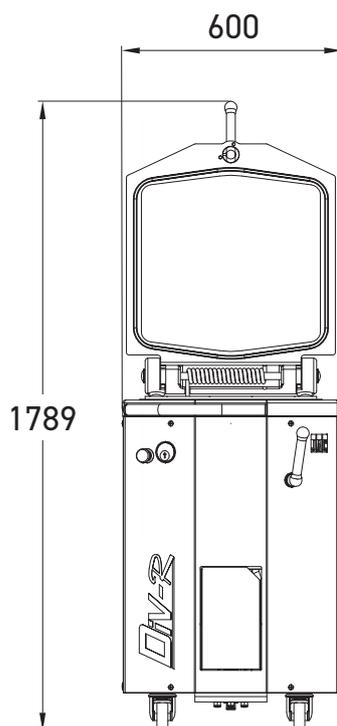
Ergonomics and Sanitation

A convenient working height, ergonomic handle, flour splash prevention system and automatic knife retraction are standard. These features come from years of technical experience.

DIV DIV-R

- ✓ Increased productivity
- ✓ Simplified cleaning
- ✓ Silent (-65dB)
- ✓ Adjustable pressure (only on DIV-R)
- ✓ Stainless steel exterior
- ✓ 16 or 20 divisions

Up to 900 pieces an hour





Sharpened stainless steel knives
Includes automatic retraction for easy maintenance



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



DIV / DIV-R
Easy Clean
technology
This extremely tough treatment is impregnated into the material; its exceptional non-stick qualities improve over time.



DIV-R
Flour splash prevention system
Prevents flour dispersal.



DIV / DIV-R
Stainless steel tank
For optimum hygiene and easy maintenance



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

FEATURES

	DIV 16	DIV 20	DIV 20
Dimensions of square tanks (L x W x H) in mm	n/a	n/a	460 x 387 x 125
Dimensions of heads (L x W) in mm	n/a	n/a	115 x 75
Dimensions of round tanks (L x W x H) in mm	464 x 125	464 x 125	n/a
Min/max weight of dough pieces in grams	125 / 1.125	100 / 900	150 / 950
Capacity of tanks in kg	18	18	19
Min / max weight in grams in 10-division position	n/a	n/a	300 / 1.900
Automatic knife retraction	•	•	•
Motor power in kW	1,5	1,5	1,5
Net weight (in kg)	260	260	260
Easy Clean	n/a	n/a	•

CHOICES

	DIV 16	DIV 20	DIV 20
Power supply	230V three-phase 400V three-phase	230V three-phase 400V three-phase	230V three-phase 400V three-phase

OPTIONS

	DIV 16	DIV 20	DIV 20
Protection handle	•	•	•
10 / 20 divisions	n/a	n/a	•
Easyflour	n/a	n/a	•
Power supply 230V single phase 50-60Hz (not compatible with 10/20 divisions option)	•	•	•
Power supply 230V-380V Three-phase 60Hz	•	•	•
Wood case packing	•	•	•

FEATURES

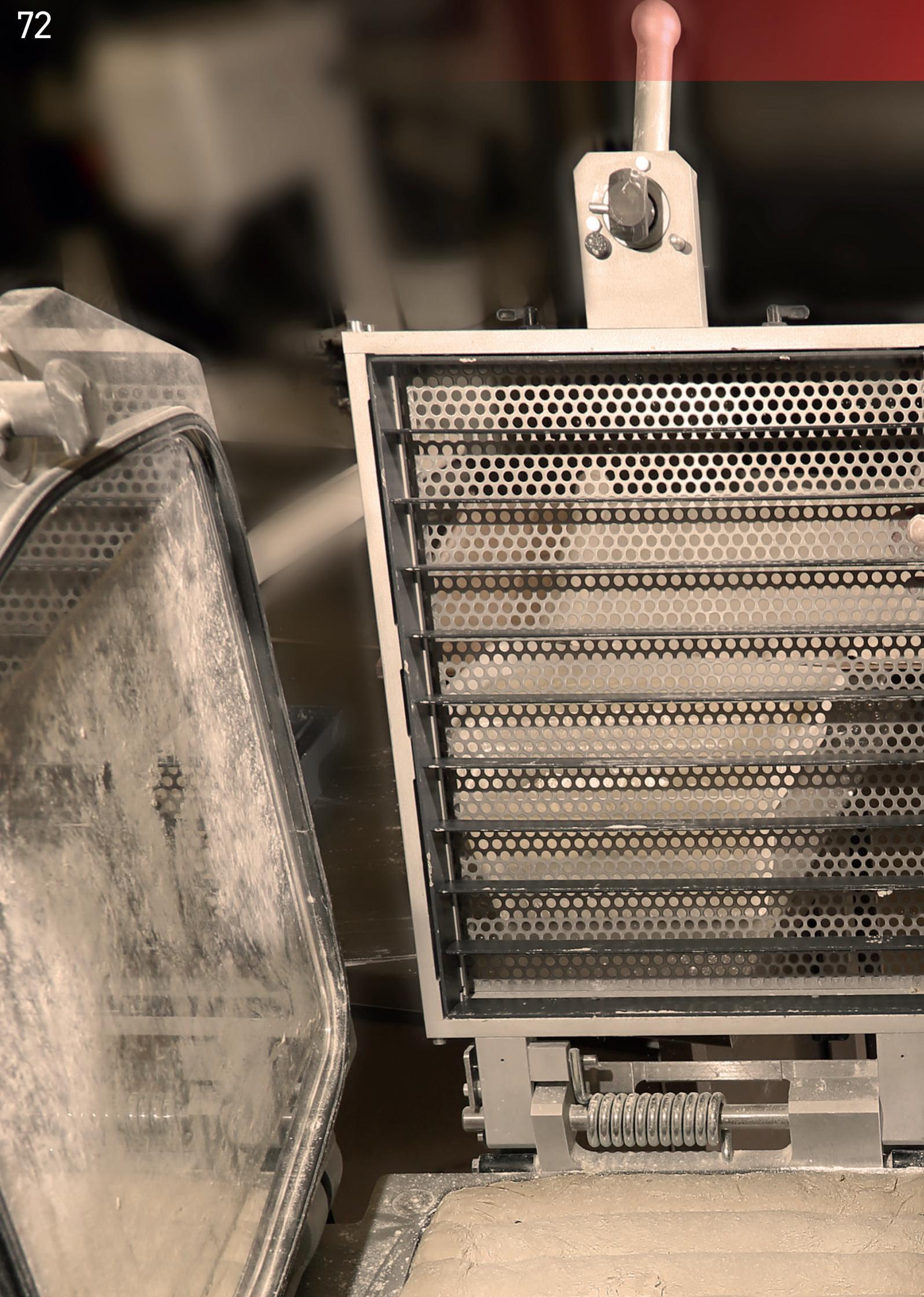
	DIV-R 16	DIV-R 20	DIV-R 20
Dimensions of square tanks (L x W x H) in mm	n/a	n/a	460 x 387 x 125
Dimensions of heads (L x W) in mm	n/a	n/a	115 x 75
Dimensions of round tanks (L x W x H) in mm	464 x 125	464 x 125	n/a
Min/max weight of dough pieces in grams	125 / 1.125	100 / 900	150 / 950
Capacity of tanks in kg	18	18	19
Min / max weight in grams in 10-division position	n/a	n/a	300 / 1.900
Flour splash prevention system	•	•	•
Automatic knife retraction	•	•	•
Adjustable pressure	•	•	•
Flour recovery	•	•	•
Protection handle	•	•	•
Motor power in kW	1,5	1,5	1,5
Net weight (in kg)	265	265	265
Easy Clean	n/a	n/a	•

CHOICES

	DIV-R 16	DIV-R 20	DIV-R 20
Power supply	230V three-phase 400V three-phase	230V three-phase 400V three-phase	230V three-phase 400V three-phase

OPTIONS

	DIV-R 16	DIV-R 20	DIV-R 20
10 / 20 divisions	n/a	n/a	•
Fullmatic Easyflour	•	•	•
Power supply 230V single phase 50-60Hz (not compatible with 10/20 divisions option)	•	•	•
Power supply 230V-380V Three-phase 60Hz	•	•	•
Wood case packing	•	•	•





(R)evolution

Re-organise your bakery. Offer warm bread throughout the day. Improve your profitability with up to 72-hour dough management. Increase your responsiveness with a concept that allows you to bake bread in 30 minutes and save space at the same time.

A genuine range of products

Diviform: For doughs with a high water content. Diviform+: All types of dough thanks to the pressing plate.
Tradiform: All types of dough, divide using the chamber or cutting grids.

An overall concept

A work table, a catalogue containing 80 different grids, racks with convenient size trays: everything to provide you with a complete solution and efficient working environment.

DIVIFORM DIVIFORM+

- ✓ Modular solution with cutting-forming grids
- ✓ Quick, efficient execution
- ✓ Minimal space required
- ✓ Pressure plate (only on DIVIFORM+)
- ✓ Stainless steel exterior



DIVIFORM

Side frame included. Sold without grid

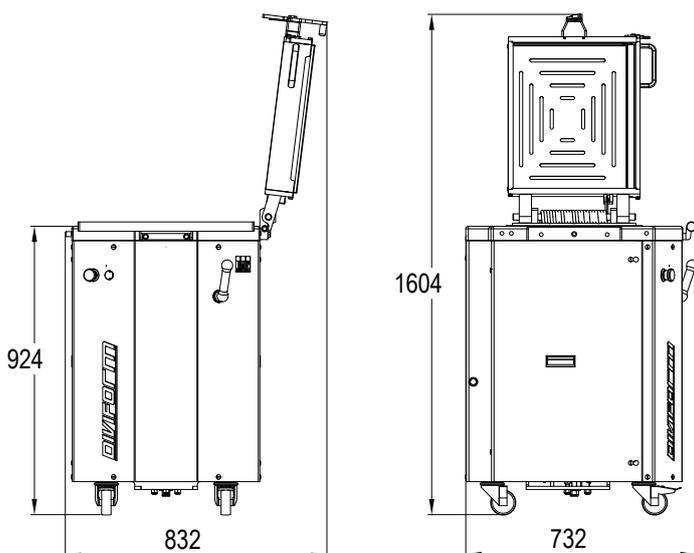
DIVIFORM+

Side frame included. Sold without grid

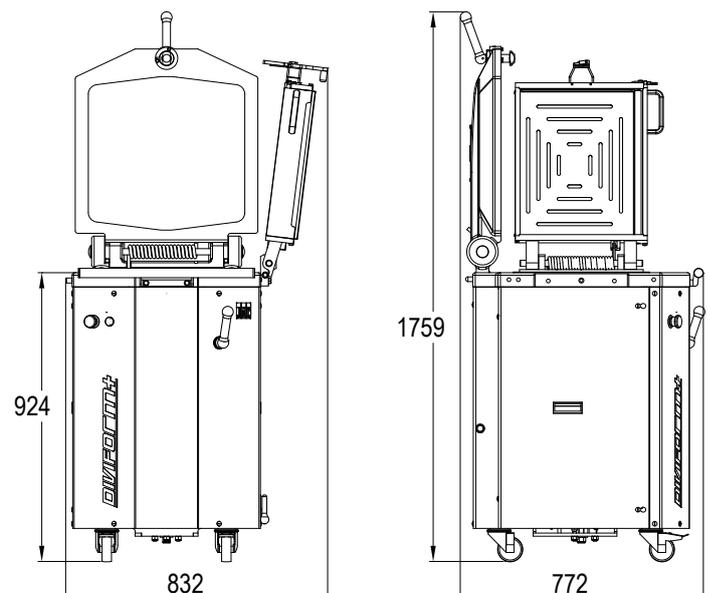
From 400 to 3000 pieces an hour*

*depending on the type of grid used

DIVIFORM



DIVIFORM+



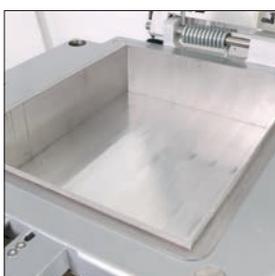


Easylock

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



Right side frame
Compatible with all types of Form Factory grids.



Stainless steel tank
For optimum hygiene and easy maintenance



Protection / movement handle
Allows easy handling of the machine.



DIVIFORM+
Pressure plate
Evens out the dough



DIVIFORM+
Adjustable pressure (between 20 and 40 bars)
Prevents de-gassing of the different types of dough.



click&cut!
Quick grid changing system



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



Easyflour
Easyflour built-in flour dispenser



Left and/or right side grid storage

FEATURES	DIVIFORM	DIVIFORM+
Dimensions of tanks (L x W x H) in mm	460 x 387 x 125	460 x 387 x 125
Tank capacity in kg	5	5
Pressure plate	n/a	•
Usable with half grids	•	•
Supplied with a grid frame	•	•
Easylock	n/a	•
Motor power in kW	1.5	1.5
Net weight (in kg)	260	285

CHOICES	DIVIFORM	DIVIFORM+
Power supply	230V three-phase 400V three-phase	230V three-phase 400V three-phase

OPTIONS	DIVIFORM	DIVIFORM+
click&cut!	•	•
Left or right side grid storage	•	•
Grid storage extension	•	•
Power supply 230V single phase 50-60Hz	•	•
Power supply 230-380V three-phase 60Hz	•	•
Wood case packing	•	•
Fullmatic	•	•
Easyflour	•	•
Training 2 days	•	•

Non-binding photographs and technical information



The grids catalogue offers more than 100 different grids. The choice is yours!

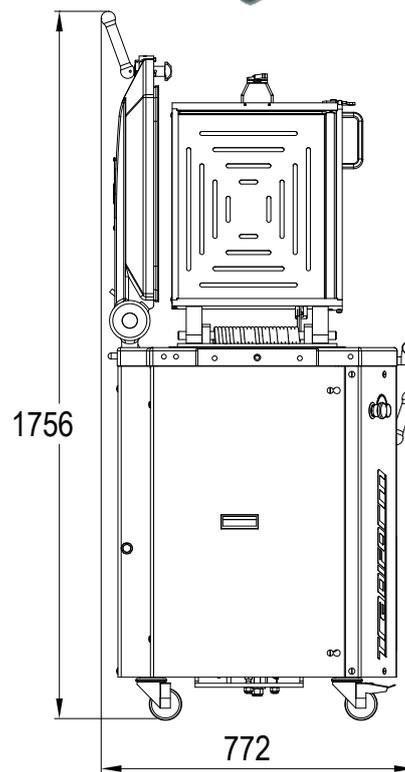
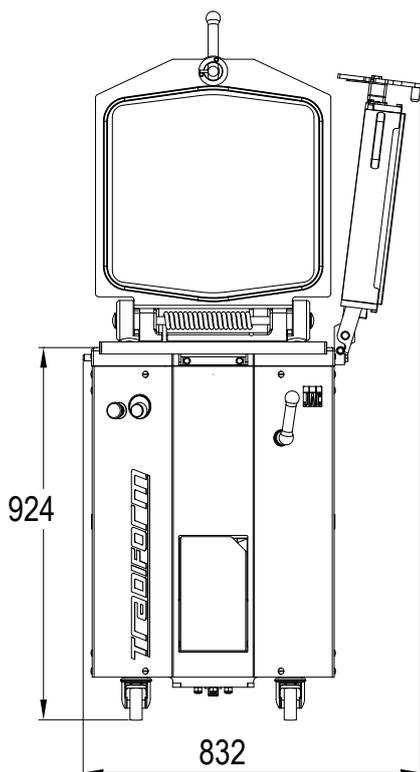
TRADIFORM

- ✓ 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





Easylock

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



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.



Flour splash prevention system
Prevents flour dispersal.



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



click&cut!

Quick grid changing system



Fullmatic

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



Easyflour

Easyflour built-in flour dispenser



Left and/or right side grid storage

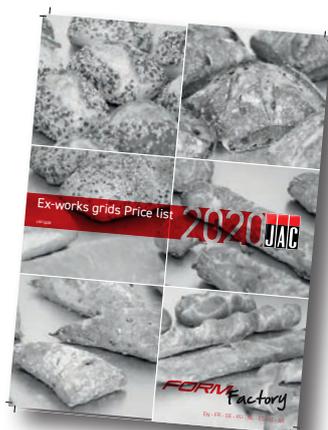


10 / 20 divisions
Allows working in 10 divisions (230mm x 75mm) or 20 divisions (115mm x 75mm)

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
Easylock		•
Pressure plate		•
Automatic knife retraction		•
Flour splash prevention system		•
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	
Power supply	230V three-phase 400V three-phase

OPTIONS	
click&cut!	•
10 / 20 divisions	•
Left or right side grid storage	•
Grid storage extension	•
Power supply 230V single phase 50-60Hz (not compatible with 10/20 divisions option)	•
Power supply 230-380V three-phase 60Hz	•
Wood case packing	•
Fullmatic	•
Easyflour	•
Training 2 days	•



The grids catalogue offers more than 100 different grids. The choice is yours!

PANIFORM

- ✓ 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

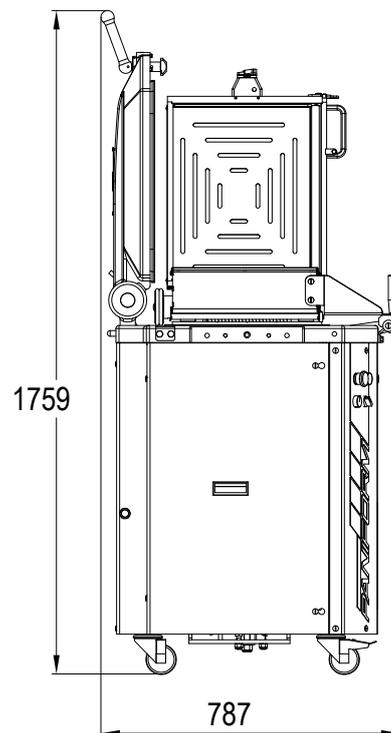
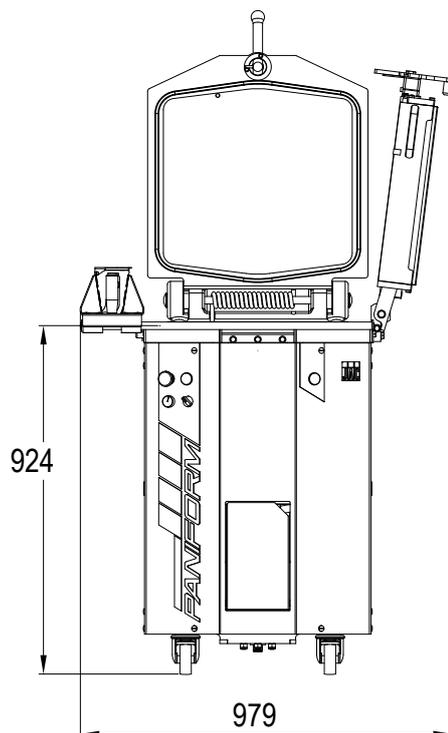
In-tank dividing up to 900 pieces/hour

Dividing-moulding up to 3000 pieces/hour*

*depending on the type of grid used

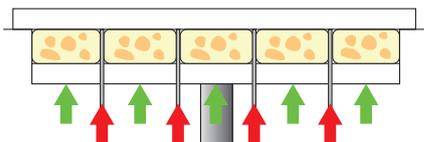


Sold without grid



StressControl

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
technology

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.

PANIFORM

FEATURES

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
------------	--

OPTIONS

10 / 20 divisions	•
Right or left-hand side grid storage	•
Grid storage extension	•
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



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

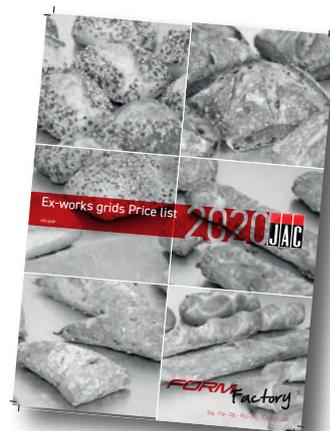


The moulder grid catalogue lists over 100 different grids: the choice is yours!

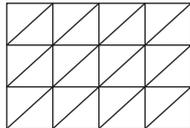
FORM Factory

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

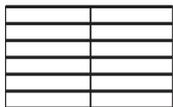
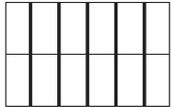
These are the standard grids available in our catalogue.



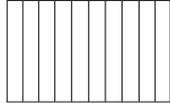
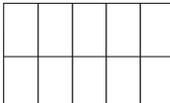
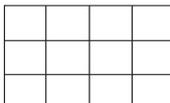
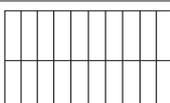
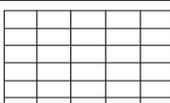
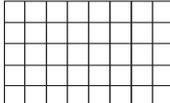
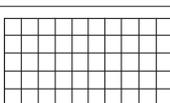
Teflon coated stainless steel triangular grids

						
D24	OPTGRIL2404	24 8x3	114 x 125 x 169 mm	125→208 gr		

Grids with angled blades : 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







Speed

Large production volumes require appropriate solutions. JAC offers a range of volumetric dividers suitable for every dough and enabling increased productivity.

Accuracy

It may appear negligible and yet, five grams of dough per loaf and an annual production of 800,000 pieces adds up to 4,000 kg lost per year. By choosing JAC, you make the right calculation. Our dividers feature a closed circuit lubrication system, provide scaling accuracy. For firmer doughs we recommend our pressurised hopper.

Continuous improvement

Our evolving product range has new features such as stainless steel exteriors and oil recycling for even better sanitation and profitability.

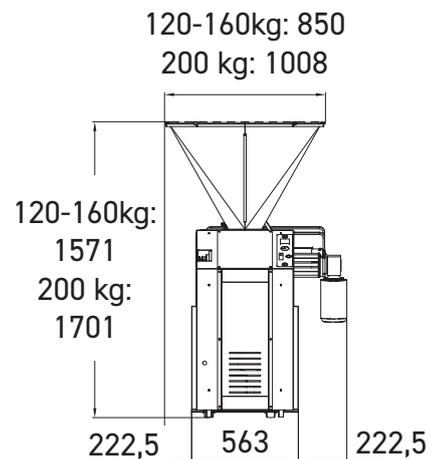
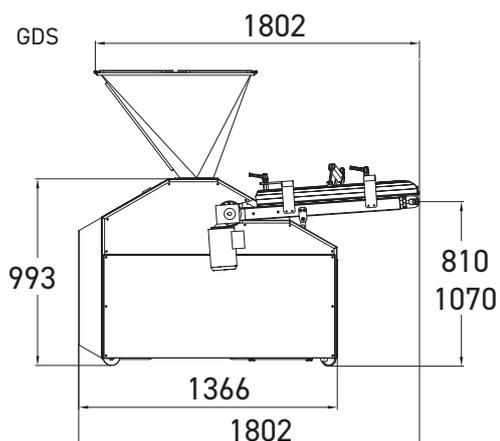
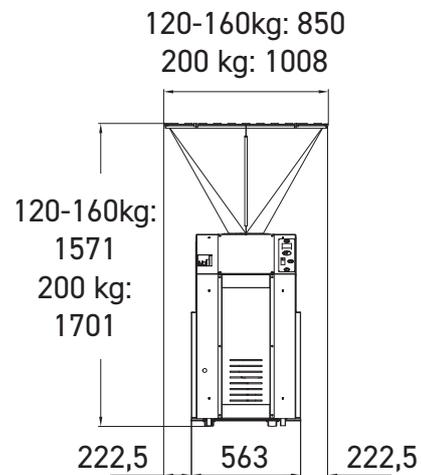
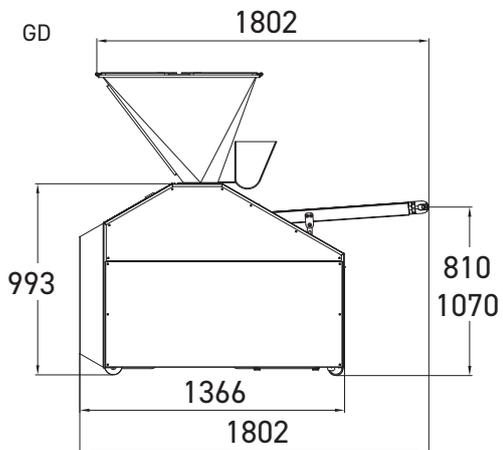


GD GDS

- ✓ Open hopper volumetric divider
- ✓ Stainless steel exterior
- ✓ Regularity
- ✓ Strong pace
- ✓ Built-in flour dispenser (optional on the GDS)
- ✓ Pre-rounding of dough pieces (only on the GDS)



960 to 2000 pieces an hour

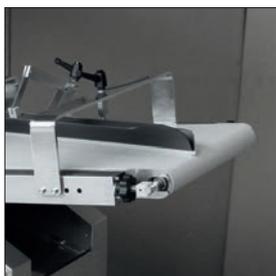




Outfeed belt scraper
The belt is kept clean throughout use.



Oil recycling system
Reduces oil consumption.
Fitted with a filter and a low level alert.



GDS
Adjustable pre-rounding tile
For pre-rounding dough pieces with different weights.



Option
GDS
Built-in flour dispenser
Prevents the dough pieces from sticking to the belt.



Option
GDS
Dough piece lubrication



Option
Réglage poids automatique

FEATURES

	GD	GDS
Adjustable speed in pieces per hour	960 - 2000	960 - 2000
Teflon-coated hopper, capacity in kg	120	120
Programmable counter, countdown counter	•	•
Stainless steel drum	•	•
Triple-seal Rilsan piston	•	•
Stainless steel exterior	•	•
Outfeed belt width in mm	270	500
3-litre flour dispenser	•	
Outfeed belt scraper	•	•
Adjustable pre-rounding tile		•
Oil recycling system	•	•
Motor power in kW	2.2	2.2
Power supply	400V three-phase	400V three-phase
Net weight in kg	525	575

CHOICES

Outfeed belt length in mm	1060 or 1240	1060
---------------------------	--------------	------

OPTIONS

3-litre flour dispenser	n/a	•
Dough piece lubrication	n/a	•
160 kg capacity Teflon-coated stainless-steel hopper	•	•
200 kg capacity Teflon-coated stainless-steel hopper	•	•
Automatic weight adjustment	•	•
Outfeed belt with independent motor (automated production line version)	•	n/a
Remote control	•	•
Dough piece rolling belt	n/a	•
Extracting dough pieces device	•*	•*
Power supply 230V single phase	•	•
Power supply 230V three phase	•	•

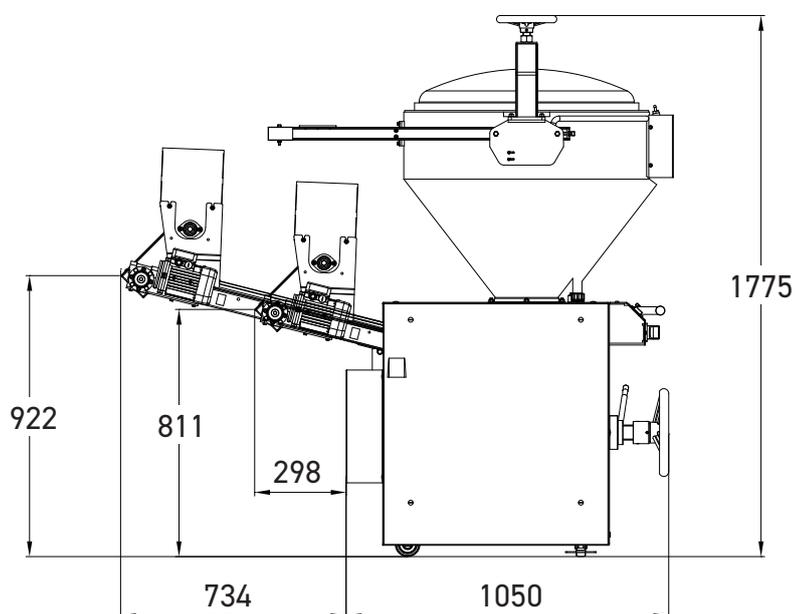
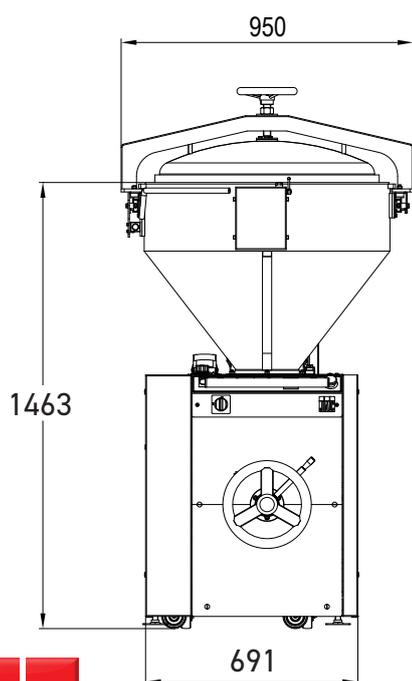
*Standard on 80-mm and 100-mm pistons.

	80 MM PISTON	100 MM PISTON	110 MM PISTON	120 MM PISTON	130 MM PISTON
Max/min weight of dough pieces in grams	30 / 370	50 / 700	70 / 850	90 / 1.000	130 / 1.300

PESOP

- ✓ Air pressure volumetric divider
- ✓ Stainless steel exterior
- ✓ Regularity and accuracy
- ✓ Strong pace
- ✓ Technology that treats the dough with respect

Up to 2000 pieces an hour





Air pressure Teflon-coated hopper
With integrated compressor
160 kg capacity.



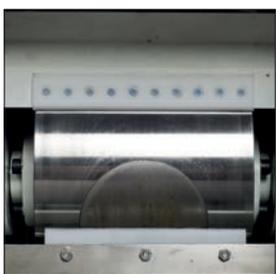
Self-contained flour dispenser
Prevents the dough pieces from sticking to the belt.



Dough-piece weight adjustment wheel
Adjusts the weight quickly and accurately



Oil recycling system
Reduces oil consumption.
Fitted with a cartridge filter and low level alert.
External filling.



Stainless steel drum



Option 820 mm long outfeed belt

FEATURES

PE50P

3 programmable speeds in pieces per hour	900 - 2000
Self-contained flour dispenser	•
Stainless steel drum	•
Cast iron piston	•
Countdown counter	•
Oil recycling system	•
370mm long dough-piece outfeed belt	•
Motor power in kW	2.4
Power supply	400V three-phase
Net weight in kg	500

OPTIONS

82cm long dough-piece outfeed belt	•
Chain mail	•
Power supply 230V single phase	•
Power supply 230V three phase	•

	74 MM PISTON	95MM PISTON	109MM PISTON	119MM PISTON	131MM PISTON
Max/min weight of dough pieces in grams	80 / 400	120 / 650	160 / 850	250 / 1.000	320 / 1.300





Manual or automatic

Our range of proofers offer several models to meet different requirements:
MB range: Manual loading and unloading.
BA range: Manual loading and automatic unloading.

Compact

Every centimetre saved in the bakery is useful. JAC has compact and efficient solutions like integrating our moulders into our proofer systems and retractable unloading belt.

Adaptable

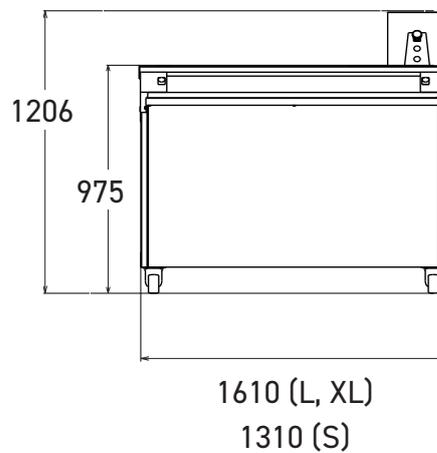
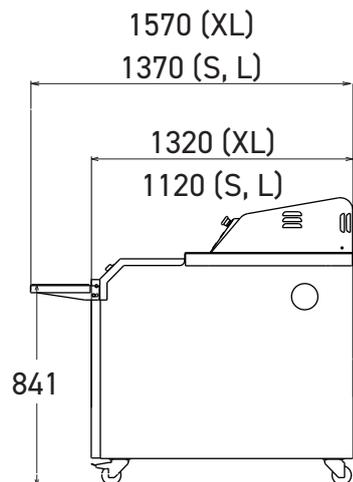
JAC equipment can be adapted to meet production requirements: with or without rounding belt, standard or wide felt or Arconet troughs, internal or external outlet.

MB

- ✓ Robust and silent
- ✓ Maximum respect for the dough's structure
- ✓ Compact
- ✓ Two trough sizes available
- ✓ Fitted with sockets to connect a moulder and divider



Up to 360 dough pieces





Two three-phase power sockets
Facilitates the connection of moulder and divider.



Bronze ring gear wheel
Reduces friction and extends service life.



Controls (right/left)
Simple and ergonomic



Foot control



Folding rounding tray



Germicidal UV lamp with protection and air extractor
Sterilises the proofing area and evacuates humidity.

FEATURES

MB

Synthetic felt troughs	•
Motor power in kW	0.25

CHOICES

Power supply	230V three-phase 400V three-phase
--------------	--------------------------------------

	STANDARD TROUGHS			WIDE TROUGHS		
	MB S	MB L	MB XL	MB S	MB L	MB XL
Net weight (in kg)	250	260	350	250	260	350
Maximum weight of dough pieces in grams	650	650	650	950	950	950
Length/width of troughs in cm	106 x 14	136 x 14	136 x 14	106 x 16	136 x 16	136 x 16
Total number of troughs	33	33	40	26	26	32
350 G* DOUGH PIECES						
Number of dough pieces per trough	7	9	9	7	9	9
Maximum capacity	231	297	360	182	234	288
550 G* DOUGH PIECES						
Number of dough pieces per trough	6	8	8	6	8	8
Maximum capacity	198	264	320	156	208	256
750 G* DOUGH PIECES						
Number of dough pieces per trough	n/a	n/a	n/a	5	7	7
Maximum capacity	n/a	n/a	n/a	130	182	224
950 G* DOUGH PIECES						
Number of dough pieces per trough	n/a	n/a	n/a	4	6	6
Maximum capacity	n/a	n/a	n/a	104	156	192

OPTIONS

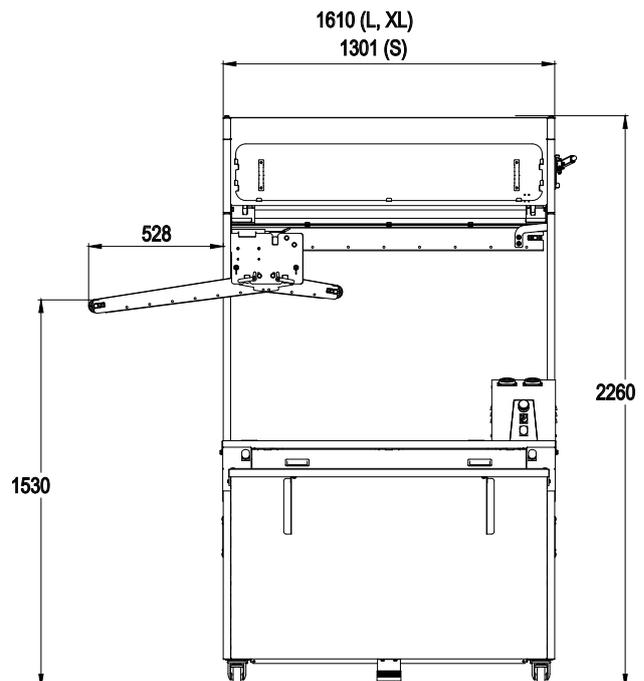
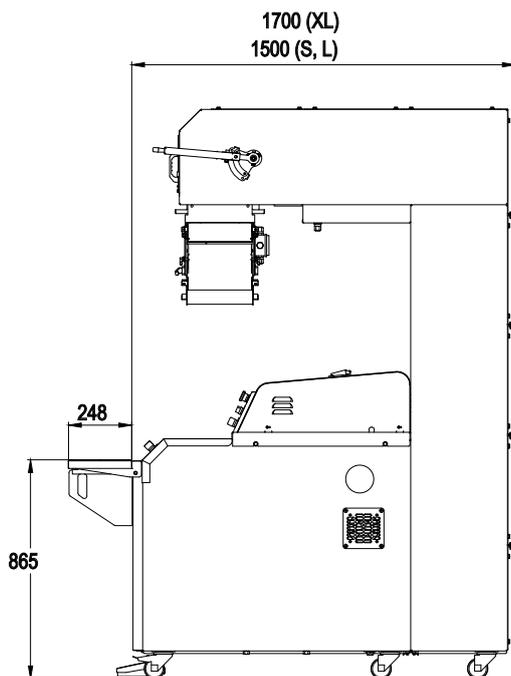
Germicidal UV lamp with protection and air extractor	•
Folding rounding tray	•
Foot control	•
Synthetic fabric troughs	•
Silicone coated troughs	•

*The capacities shown are approximate. The nature of the dough, its size, rounding or positioning can alter the number of dough pieces per trough.

BA

- ✓ Robust and silent
- ✓ Maximum respect for the dough's structure
- ✓ Automatic unloading
- ✓ Compact
- ✓ Two trough sizes available
- ✓ Fitted with sockets to connect a moulder and divider

Up to 592 dough pieces





Germicidal UV lamp with protection and air extractor
Sterilises the proofing area and evacuates humidity.



Bronze ring gear wheel
Reduces friction and extends service life.



Lever on the side
Allows the proofer to be used at full capacity.



Controls (right/left)
Simple and ergonomic



Two three-phase power sockets
Facilitates the connection of moulder and divider.



Foot control

Switch
To operate in swing tray mode or UV cleaning cycle

FEATURES		BA
Synthetic felt troughs	•	
Folding rounding tray	•	
Germicidal UV lamp with protection and air extractor	•	
Reference trough	•	
Motor power in kW		0.25

CHOICES	
Power supply	230V three-phase 400V three-phase
Dough piece discharge belt	Internal External External long
Type of outlet	Left Right

	STANDARD TROUGHS			WIDE TROUGHS		
	BA S	BA L	BA XL	BA S	BA L	BA XL
Net weight (in kg)	500	520	610	500	520	610
Maximum weight of dough pieces in grams	650	650	650	950	950	950
Length x width of troughs in cm	106 x 14	136 x 14	136 x 14	106 x 16	136 x 16	136 x 16
Total number of troughs	67	67	74	53	53	60
Number of usable troughs	46	46	52	32	32	39
Number of dough pieces per trough	6	8	8	6	8	8
350 G* DOUGH PIECES						
Maximum capacity	402	536	592	318	424	420
Usable capacity in a continuous process	276	368	416	192	256	312
Number of dough pieces per trough	5	7	7	5	7	7
550 G* DOUGH PIECES						
Maximum capacity	335	469	518	265	371	273
Usable capacity in a continuous process	230	322	364	160	224	273
Number of dough pieces per trough	n/a	n/a	n/a	4	6	6
750 G* DOUGH PIECES						
Maximum capacity	n/a	n/a	n/a	7	318	360
Usable capacity in a continuous process	n/a	n/a	n/a	128	192	234
Number of dough pieces per trough	n/a	n/a	n/a	3	5	5
950 G* DOUGH PIECES						
Maximum capacity	n/a	n/a	n/a	159	265	300
Usable capacity in a continuous process	n/a	n/a	n/a	96	160	195

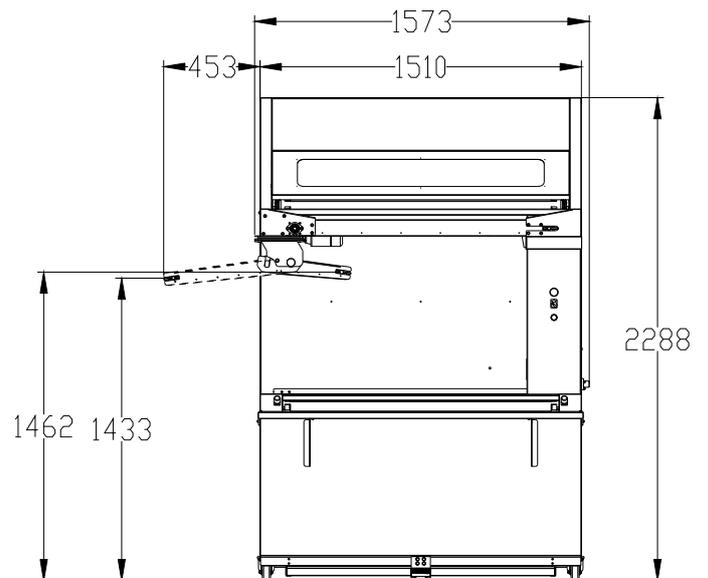
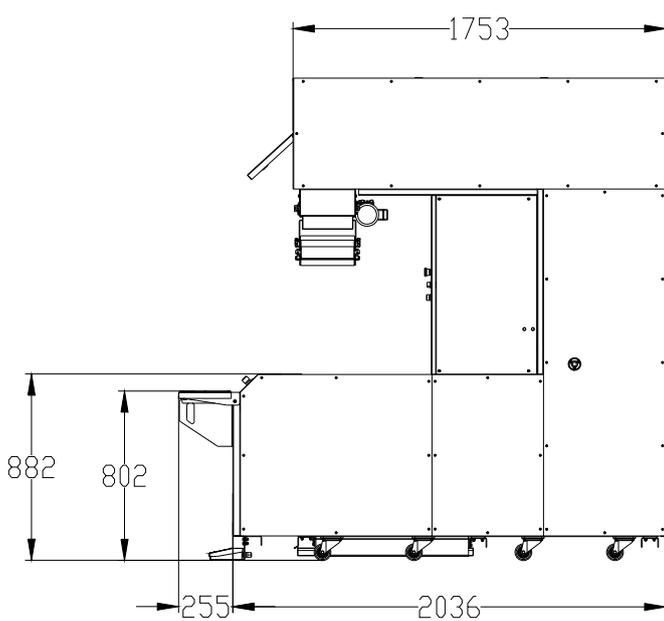
OPTIONS	
Foot control	•
Synthetic fabric troughs	•

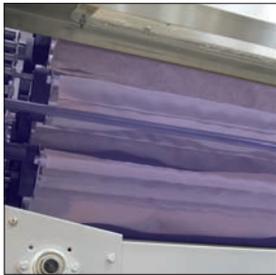
*The capacities shown are approximate. The nature of the dough, the size of the pieces, rounding and positioning can alter the number of dough pieces per trough.

BA PRO

- ✓ Intensive use
- ✓ Increased capacity
- ✓ Enhanced hygiene
- ✓ Adjustable speed automatic unloading

Up to 504 dough pieces working capacity





Germicidal UV lamp with protection and air extractor

Sterilises the proofing area and extracts moisture.

Hygiene

- Smooth inside walls
- Stainless steel exterior covers
- Flour recovery bins



Adjustable unloading speed



Troughs with 2 working faces

(in Arconet®)
Anti-bacterial and water-repellent treatment.



Sprockets on twin bearings



Unloading turret

Can be swivelled 180°

SPECIFICATIONS		BA PRO
UV germicidal lamp		•
Air extractors		•
Folding rounding shelf		•
Unloading turret with 180° swivelling		•
Adjustable unloading speed		•
Water-repellent trough (Arconet®) both sides		•
Foot control		•
2 power sockets		•
Built-in vertical or horizontal moulders		•
Motor power rating in kW	0.72	
Net weight in kg	655	
Height x width x depth in cm	229 x 158 x 204	

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

OPTIONS	
Right-hand external unloading belt	•
Left-hand external unloading belt	•

STANDARD TROUGHS: 600 G MAX. DOUGH PIECES		BA PRO
SPECIFICATIONS		
Length of troughs in cm		122
Width of troughs in cm		13
Number of working troughs		84
Working capacity with 350 g dough pieces		504
Number of dough pieces per trough		6
Working capacity with 550 g dough pieces		420
Number of dough pieces per trough		5

WIDE TROUGHS: 950 G MAX. DOUGH PIECES		BA PRO
SPECIFICATIONS		
Length of troughs in cm		122
Width of troughs in cm		16
Number of working troughs		67
Working capacity with 350 g dough pieces		402
Number of dough pieces per trough		6
Working capacity with 550 g dough pieces		335
Number of dough pieces per trough		5
Working capacity with 950 g dough pieces		268
Number of dough pieces per trough		4





Materials

Latest innovations include dough rollers in food-grade PETP and stainless steel exterior providing strength over time for your moulder and product uniformity.

Technique

Not all customers have the same requirements or the same products. JAC offers a choice of belts: Wool for gentle “traditional” moulding. Wooltop® for non-distorting meshing. Synthetic for optimum sanitation.

Range

Horizontal or vertical moulding?
JAC has both options covered.

Horizontal moulding. A more traditional method with minimum stress on the dough.

Vertical moulding. For the ability to easily long mould dough pieces, using two counter-rotating belts.

Innovation

Easily mould flat breads like pita, tortilla, pizza bases all with your bread moulder: JAC patented FORMA moulder can handle all of these products.

NEW

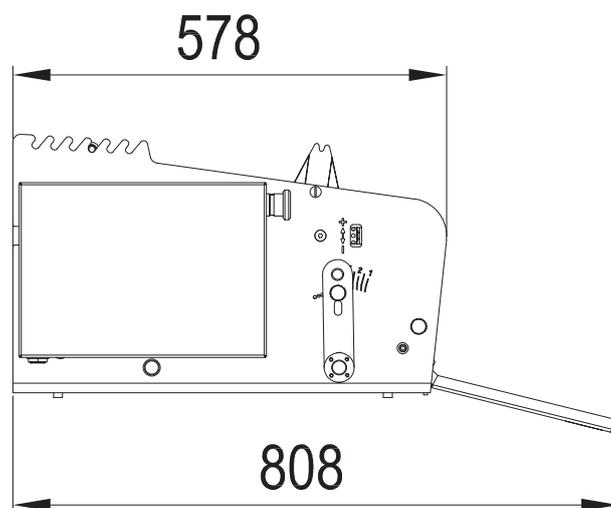
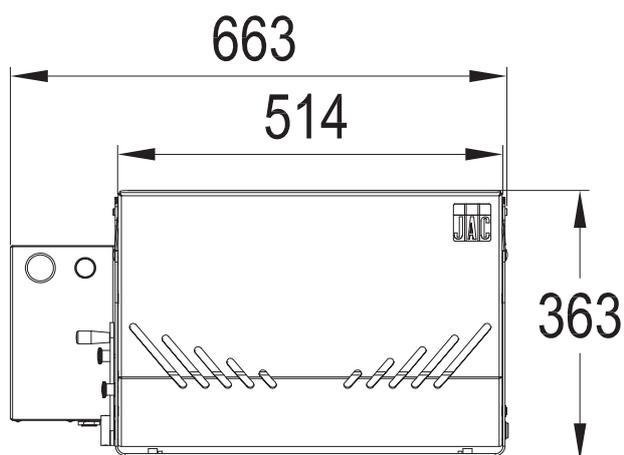
Traditional baguette moulder

ROLLFORM

- ✓ Alternative to divider-moulders for traditional baguettes
- ✓ Compact, fits on a worktop or on a base
- ✓ Kind to the product
- ✓ Sustained production rate
- ✓ Quiet (-65 dB)
- ✓ Stainless steel throughout
- ✓ Simple to adjust



Up to 1200 pieces per hour





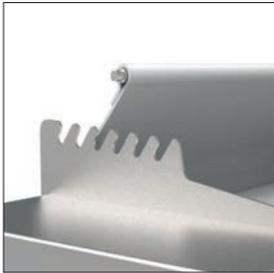
Folding outfeed tray



Developed specifically for traditional baguettes
With clamping that is kind to the product; the open crumb texture is not impaired and baguettes turn out perfectly.



Simple and ergonomic elongation setting



Clamping setting
Soft belt with self-adjusting tension according to product density and size



ACCESSORY
ROLO
Stainless-steel base



Removable grid holders
(Grids not supplied)

ROLLFORM

SPECIFICATIONS

Min/max weight of dough pieces in grams	50/1000
Belt type	Wool
Maximum production rate in pieces/hour	1200
Motor power rating in kW	0.18
Exterior type	Stainless steel
Weight in kg	65

OPTIONS

Power supply type	230 V Three-phase 400 V Three-phase
-------------------	--

ACCESSORY

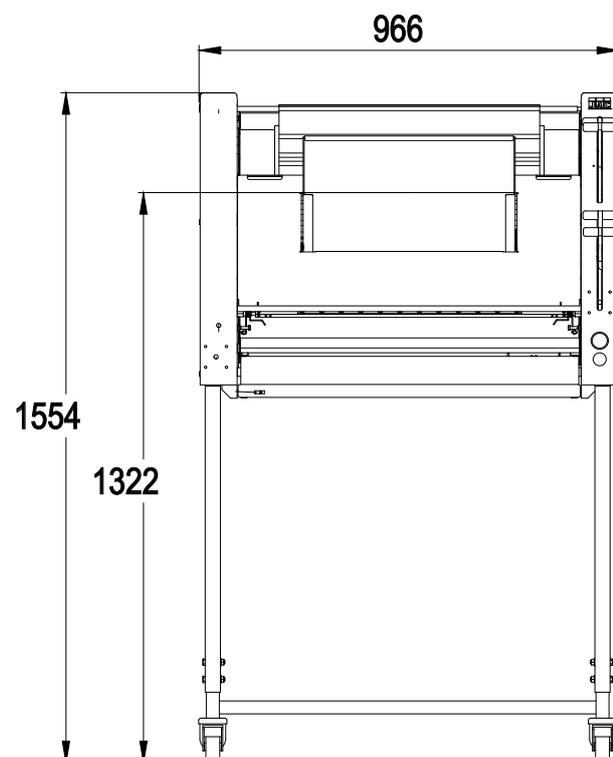
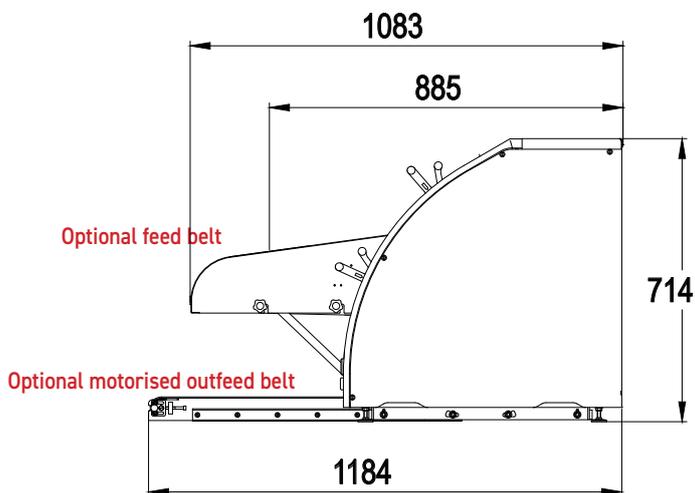
Rolo | .

UNIC TRADI FORMA

- ✓ Vertical moulding to save space
- ✓ Three rolling rollers
- ✓ Ergonomic controls
- ✓ Quick belt change
- ✓ Stainless steel exterior



Up to 1200 pieces an hour

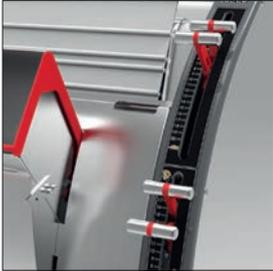




Three food-grade polyethylene rollers



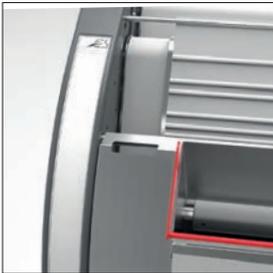
Outfeed table on slides



Adjustable rollers
The levers provide a high degree of accuracy and reduces the load on the wrist.



Forming belt
Ultra-quick belt change without disassembling the machine.



Settings memory
Fully erasable



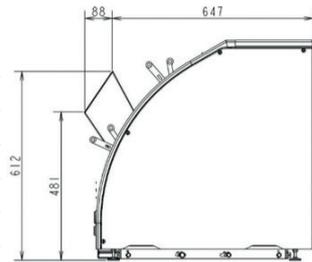
FORMA
Flat breads
Opening the front door allows you to roll flat breads.

FEATURES	UNIC	TRADI	FORMA
Min/max weight of dough pieces in grams	50 / 1200	50 / 1200	50 / 1200
Three food-grade PETP rollers	•	•	•
Maximum speed in pieces per hour	1200	1200	1200
Motor power in kW	1.1	1.1	1.1
Flat bread outfeed			•
Variable speed control		•	
Net weight in kg	200	200	230

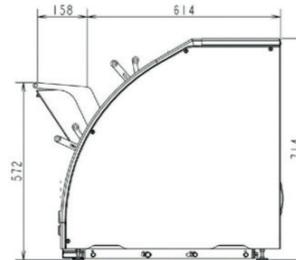
CHOICES	UNIC	TRADI	FORMA
Power supply	230V three-phase 400V three-phase	230V three-phase 400V three-phase	230V three-phase 400V three-phase
Left / right controls	on request	on request	on request
Belt type	Wool Wooltop Synthetic	Wool Wooltop Synthetic	Wool Wooltop Synthetic
Chute type	Manual loading Automatic loading	Manual loading Automatic loading	Manual loading Automatic loading

OPTIONS	UNIC	TRADI	FORMA
Pointed end belt	•	•	•
Outfeed guides	•	•	•
Intake guides	•	•	n/a
Variable speed control	n/a	n/a	•
Feeding belt	•	•	n/a
Power supply 230V single phase	•	•	•
Motorised outfeed belt	•	•	•

Chute for manual loading



Chute for automatic loading

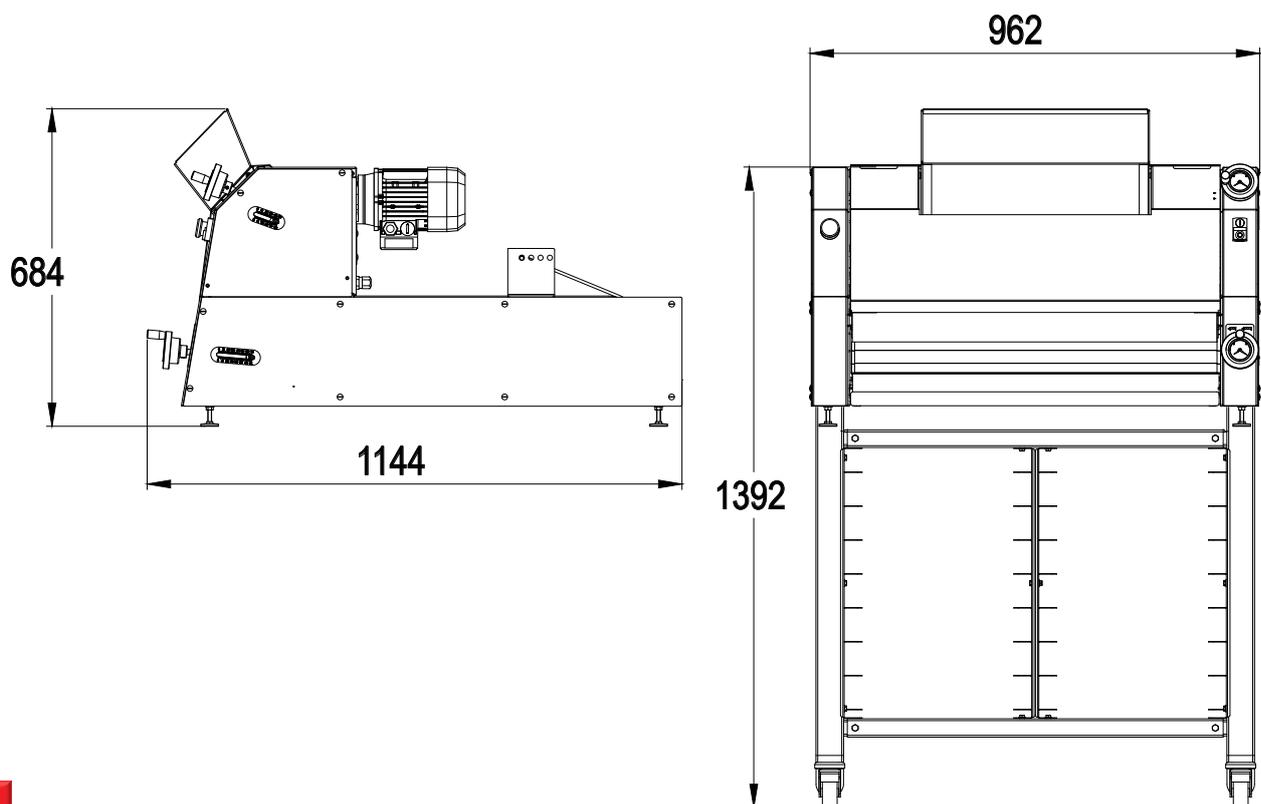


HF

- ✓ Horizontal moulding to take maximum care of the dough
- ✓ Strong pace
- ✓ Silent (-65dB)
- ✓ Stainless steel exterior



Up to 1800 pieces an hour





Outfeed table on slides



Easy-to-maintain scrapers



Two food-grade polyethylene rollers



Ergonomic, accurate indicators

Progressive elongation
Thanks to the chain mailReturn table
Self-adjusting according to the size of
the dough pieces.

Option

Pre-elongation module

HF

FEATURES

Min/max weight of dough pieces in grams	50 / 1300
Two food-grade PETP rolling rollers	•
Maximum speed in pieces per hour	1800
Motor power in kW	0.37
Net weight in kg	180

CHOICES

Power supply	230V three-phase 400V three-phase
Left / right controls	on request
Belt type	Wool Wooltop Synthetic

OPTIONS

Pointed end belt	•
Feeding belt	•
Self-contained flour dispenser	•
Pre-elongation module	•
Intake guides	•
Motorised outfeed belt	•

NEW

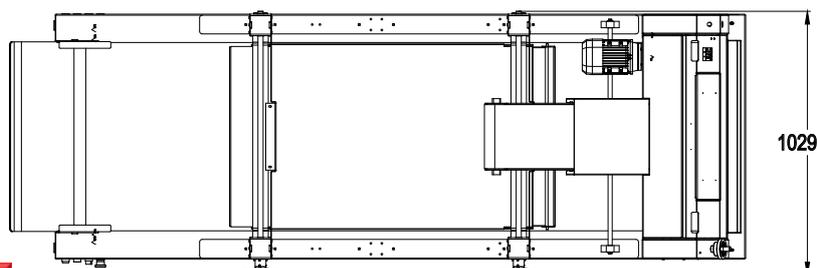
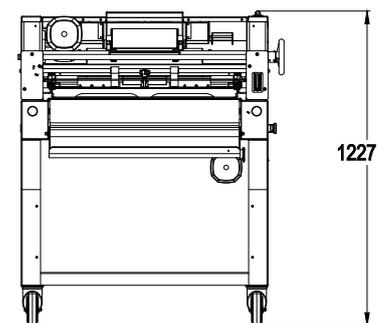
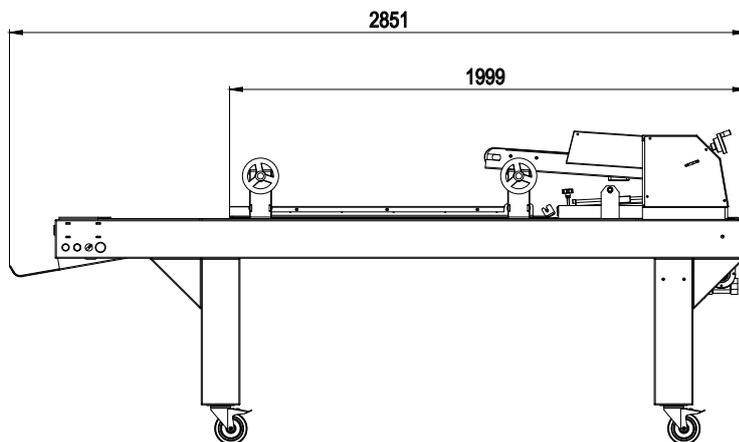
OPTIMA

Horizontal moulders

- ✓ Horizontal moulding to take maximum care of the dough
- ✓ Strong pace
- ✓ Large production volumes
- ✓ Silent (-65dB)
- ✓ Stainless steel



Up to 1800 pieces an hour





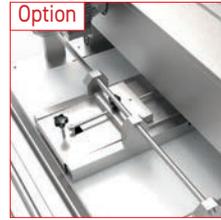
Easy-to-maintain scrapers



Two food-grade polyethylene rollers

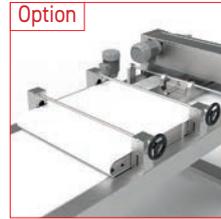


Ergonomic, accurate indicators



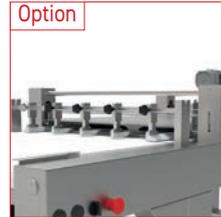
Option

Formmaster
Calibrator



Option

Rollmaster
Motorised
elongation belt



Option

Divimaster
4 small pieces cutters
Only available with **Formmaster** and
Rollmaster

OPTIMA

FEATURES

Min/max weight of dough pieces in grams	50/1300
Two food-grade PETP rolling rollers	•
Maximum speed in pieces per hour	1800
Power supply	400V three-phase
Motor power in kW	0,8
Belt type	Wooltop
Net weight in kg	310

CHOICES

Left / right controls	on request
-----------------------	------------

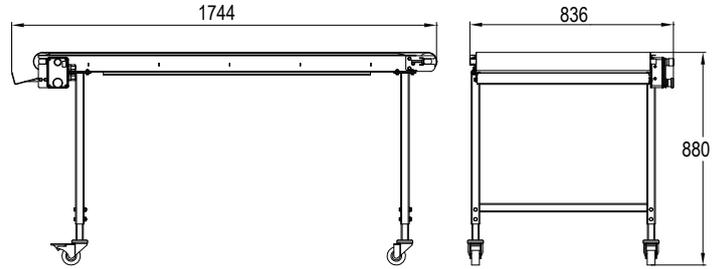
OPTIONS

Formmaster	•
Rollmaster	•
Divimaster	•
Feed belt	•

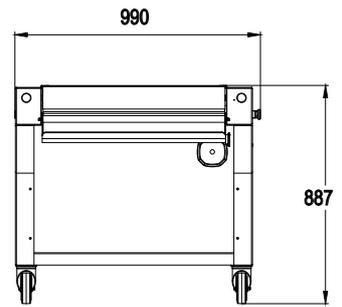
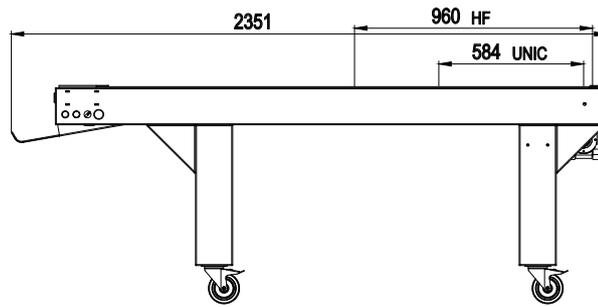
	OPTIMA + Formmaster	OPTIMA + Rollmaster	OPTIMA + Formmaster + Rollmaster	OPTIMA + Formmaster + Rollmaster + Divimaster
FEATURES				
Min/max weight of dough pieces in grams	50/1300	50/1300	50/600	300/600
Two food-grade PETP rolling rollers	•	•	•	•
Maximum speed in pieces per hour	1800	1200	1200	4800
Motor power in kW	0,8	1	1 (2x0,37 + 0,18)	1 (2x0,37 + 0,18)
Net weight in kg	310	320	328	333

Moulder evacuation belt

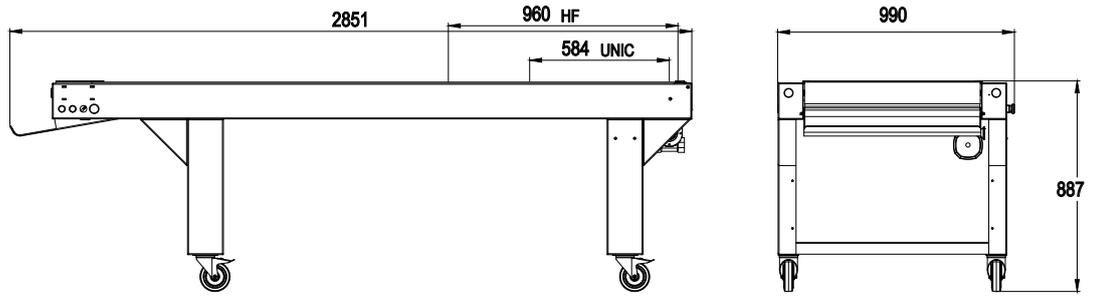
NEW DRIVY-S



NEW MOOV-M



NEW MOOV-L



FEATURES

Length

DRIVY-S

1,5m

MOOV-M

2m

MOOV-L

2,5m

CHOICES

Controls

left / right

left / right

left / right

Stainless steel moulder bases

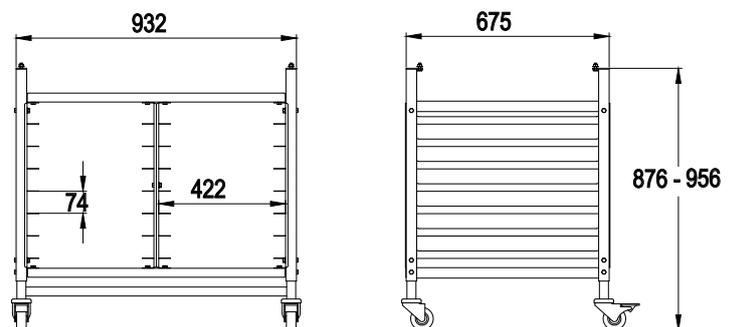
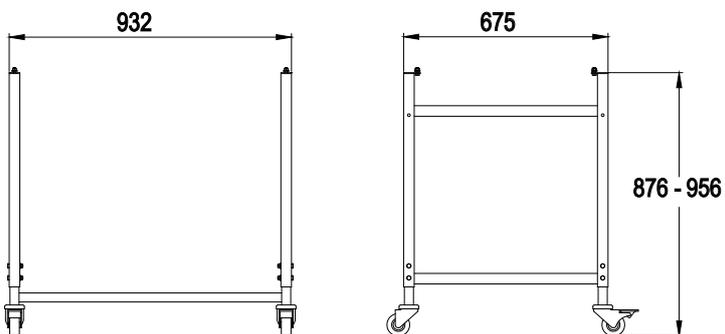
Basic base

Base with racking



Basic base dimensions (in mm)

Dimensions of base with racking (in mm)







Proofing

Bread making techniques and constraints differ depending on whether you are baking in Amsterdam, Paris, Boston or Bamako. JAC offers a range of automatic units with appropriate proofing times:

- PRO+, for approximately 20 minutes proofing.
- PRO LINE, for 4 to 5 minutes proofing.
- LPS for accelerated proofing on a versatile transfer belt.

Hygiene

Our PRO+ tray-type proofer meets the most demanding hygiene requirements. Innovative design with smooth internal walls, stainless steel exterior trim, UV lamps and air extractors to prevent the development of bacteria.

Complet range

Whatever your choice of automatic unit, it can be configured for use with all the products in our range. GD, GDS or PE50P volumetric divider, vertical or horizontal moulder.

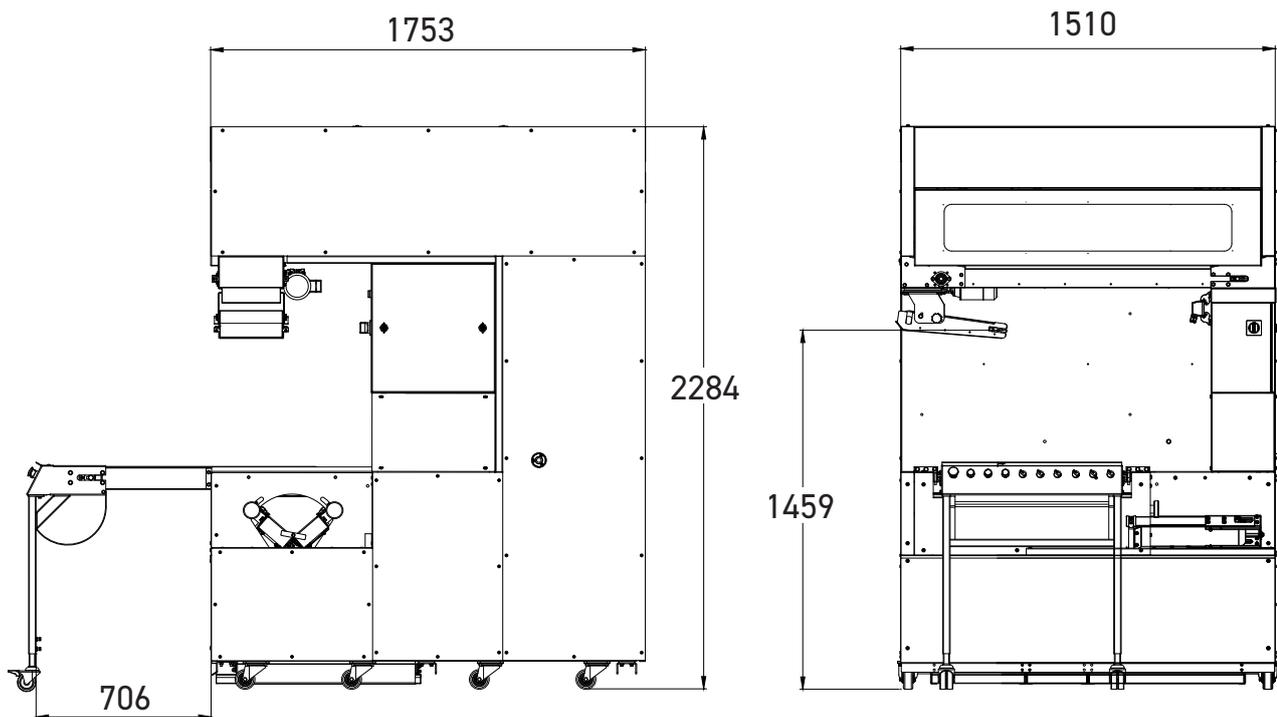
PRO+

- ✓ Maximum hygiene, Interior smooth walls
- ✓ High speed
- ✓ Compact and ergonomic
- ✓ Available in two sizes
- ✓ Left or right loading

Up to 1600 pieces an hour



*Divider and moulder not included





Troughs with two working faces
(in Arconet®)
Anti-bacterial and water-repellent treatment.



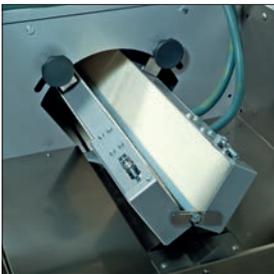
Germicidal UV lamp with protection and air extractor
Sterilises the proofing area and evacuates humidity.



Control panel
For simple, centralised control.



Unloading turret
Can be swivelled 180° for a configuration with an external moulder.



Horizontal rounder
Adjustable inclination of the belt for an accurate setting.



Option Long evacuation belt (200 cm)

FEATURES

	PRO+
Germicidal lamp	•
Retractable evacuation belt	•
Unloading belt	•
Flour dispenser	•
Water-repellent troughs (Arconet®)	•
Adjustable rounder	•
Air extractor	•
Motor power in kW	0.72
Net weight in kg	655

CHOICES

Power supply	230V three-phase 400V three-phase
Dough pieces unloading belt	Internal External External long
Type of outlet	Left Right
Divider positioning	Frontal Lateral

OPTIONS

External unloading belt	•
Intake transfer belt	•
Power supply 230-380V three-phase 60Hz	•
Long evacuation belt (200 cm)	•

STANDARD TROUGHS: 600G MAX DOUGH PIECES

FEATURES

Length x width x depth in cm	230 x 150 x 175
Length of troughs in cm	122
Width of troughs in cm	13
Number of usable troughs	59
Usable capacity with 350 g dough pieces	295
Number of dough pieces per trough	5
Usable capacity with 550 g dough pieces	236
Number of dough pieces per trough	4

STANDARD TROUGHS: 600G MAX DOUGH PIECES

PROOFING TIME IN MIN

NUMBER OF DOUGH PIECES	NUMBER PER TROUGH	960 per hour	1200 per hour	1400 per hour
236	4	15	12	10
295	5	18	15	13
413	7	26	21	18

WIDE TROUGHS: 950G MAX DOUGH PIECES

FEATURES

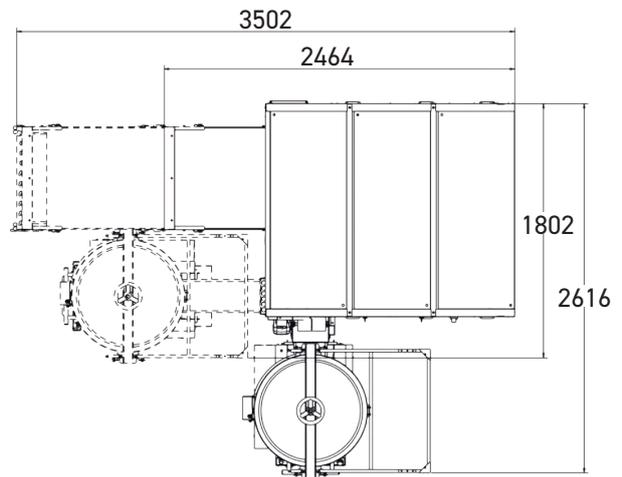
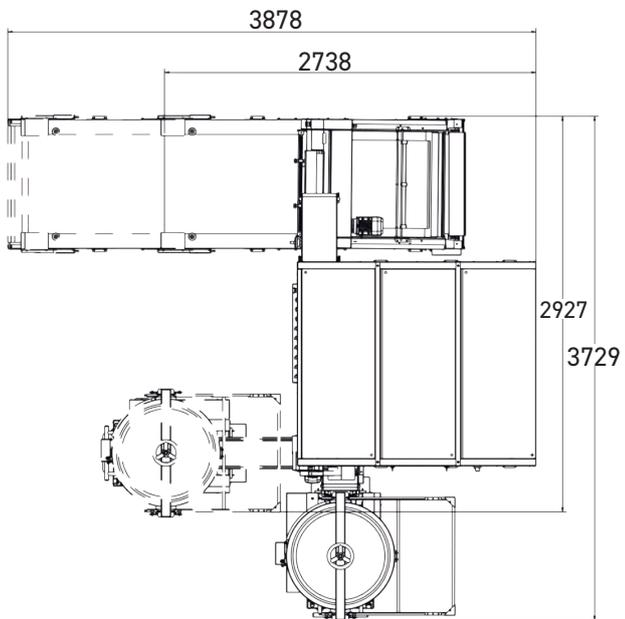
Length x width x depth in cm	230 x 150 x 175
Length of troughs in cm	122
Width of troughs in cm	16
Number of usable troughs	47
Usable capacity with 350 g dough pieces	235
Number of dough pieces per trough	5
Usable capacity with 550 g dough pieces	Reset
Number of dough pieces per trough	4
Usable capacity with 950 g dough pieces	141
Number of dough pieces per trough	3

WIDE TROUGHS: 950G MAX DOUGH PIECES

PROOFING TIME IN MIN

NUMBER OF DOUGH PIECES	NUMBER PER TROUGH	960 per hour	1200 per hour	1400 per hour
141	3	8	7	6
188	4	12	9	8
235	5	15	12	10
329	7	21	17	14

CONFIGURATION EXAMPLES...



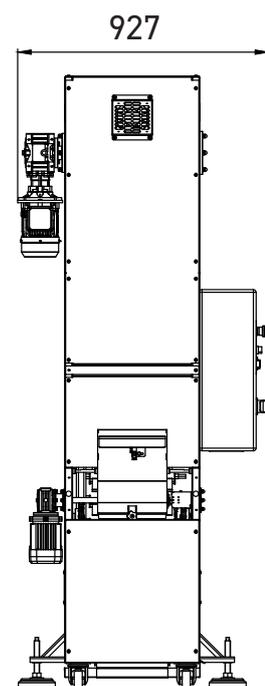
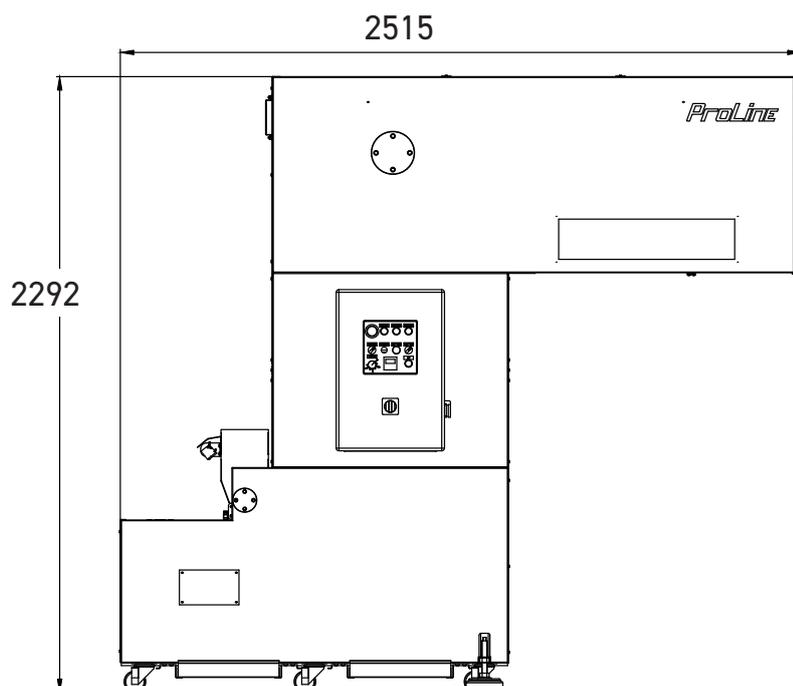
PROLINE

- ✓ Flexible, making it possible to treat various types of dough
- ✓ High speed
- ✓ Compact
- ✓ Ergonomic
- ✓ Trough flouring device



Up to 1800 pieces an hour

*Divider and moulder not included

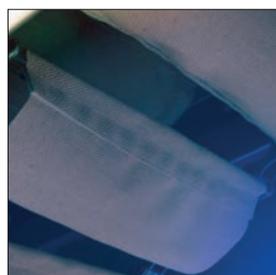




Trough flouring device
Prevents the dough pieces from sticking.



Air extractor
Evacuates humidity



Germicidal UV lamp
Sterilises the proofing area.

Additional modules



Volumetric divider with pre-rounder
GD
GDS
PE50P



Horizontal or vertical moulder
UNIC
TRADI
FORMA
HF
OPTIMA



Relaxation belt
DRIVY-S
MOOV-M
MOOV-L

PROLINE

FEATURES

Max weight of dough pieces in grams for pre-elongation	700
Max weight of dough pieces in grams for pre-rounding	550
Length of troughs in cm	30
Width of troughs in cm	13
Number of troughs	96
Number of usable troughs	65
Germicidal UV lamp with protection and air extractor	•
Trough flouring device	•

CHOICES

Power supply	230V three-phase 400V three-phase
Type of outlet	Left Right

OPTIONS

Left / right outfeed belt	•
---------------------------	---

SPEED (PIECES PER HOUR)

	960	1200	1400	1800
Proofing time in min	5:00	3:15	3:00	2:00



350 g baguette



Traditional
350 g baguette



Traditional
baguette 350 g
pointed ends



Soft white bread
500 g



550 g loaf



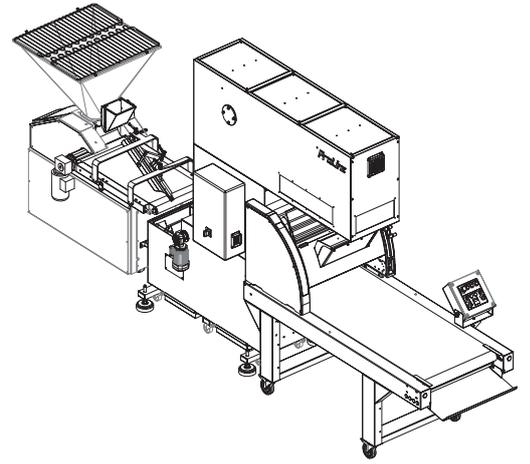
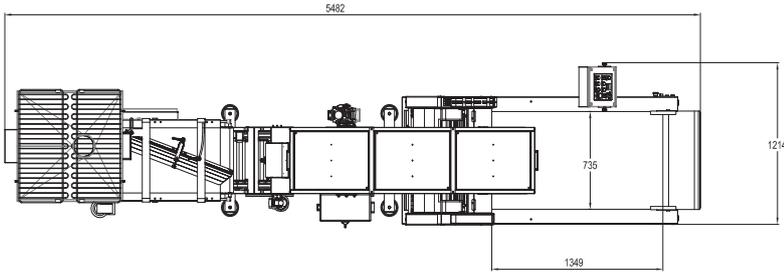
Traditional
550 g loaf



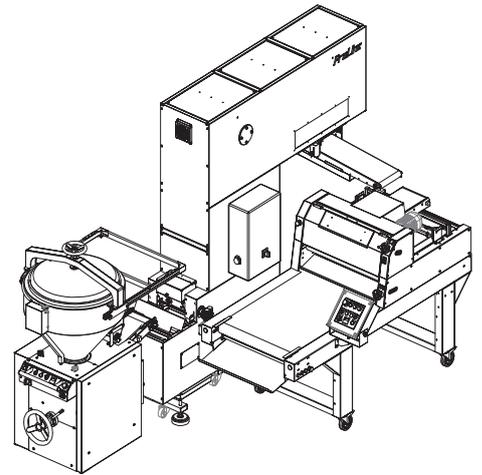
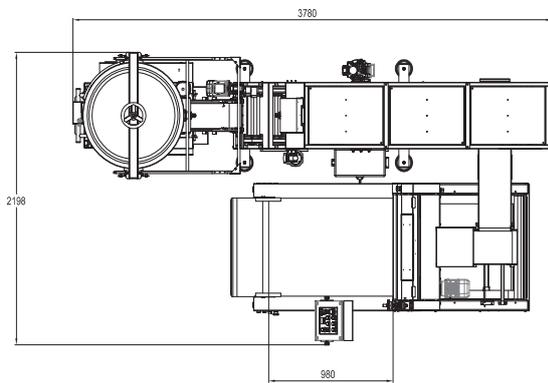
Rye loaf
550 g

CONFIGURATION EXAMPLES

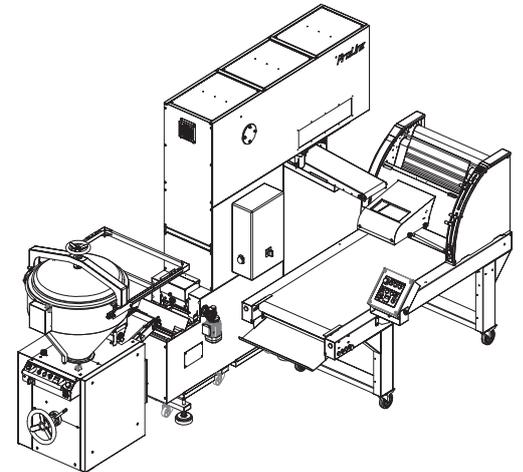
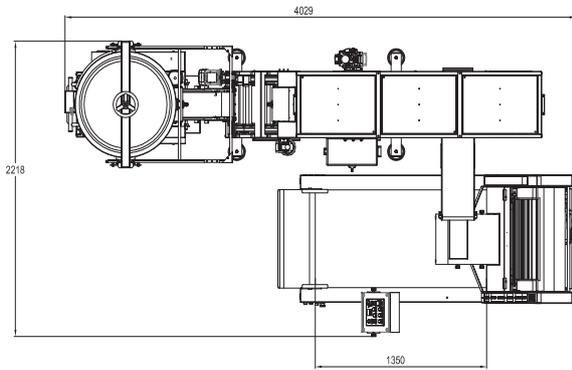
PROLINE + GDS + UNIC + MOOV-M



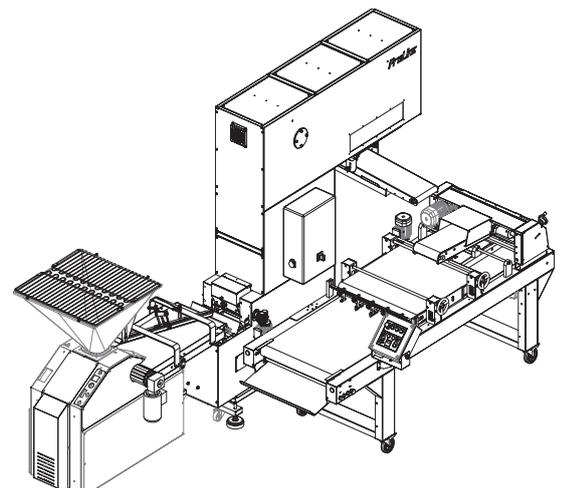
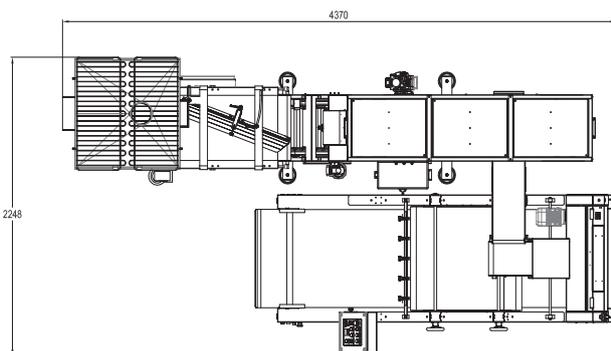
PROLINE + PE50P + HF + MOOV-M



PROLINE + PE50P + UNIC + MOOV-M



PROLINE + GDS + OPTIMA



PRO+ AND PROLINE ARE COMPATIBLE WITH THE FOLLOWING PRODUCTS...

PE50P



GD



GDS



UNIC

TRADI

FORMA



HF



MOOV



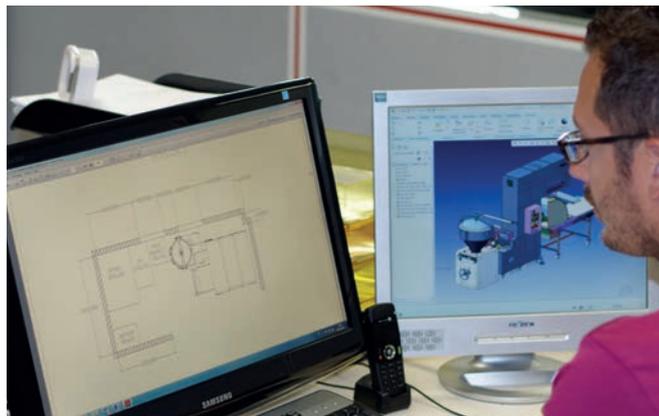
MOOV



OPTIMA

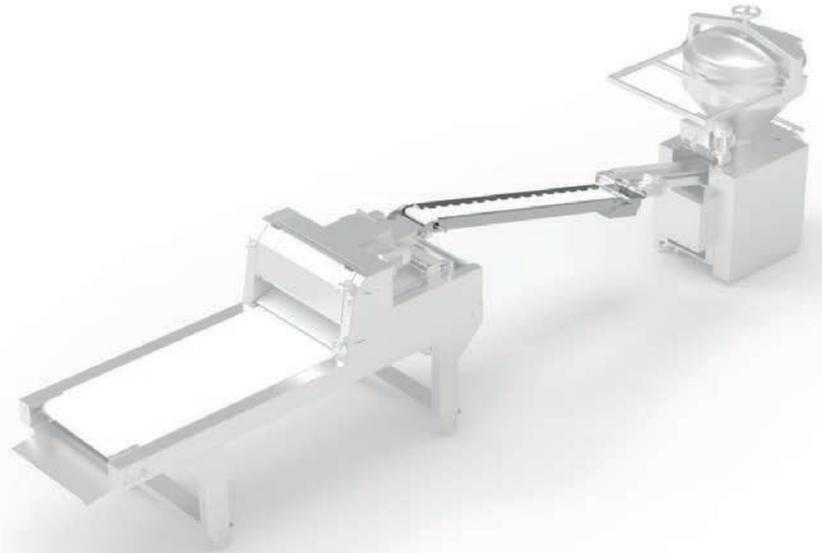


OUR SALES STAFF AND TECHNICIANS ARE AVAILABLE TO ADVISE YOU IN YOUR CHOICE OF EQUIPMENT AND OPTIONS FOR YOUR INSTALLATION. PLEASE CONTACT US.

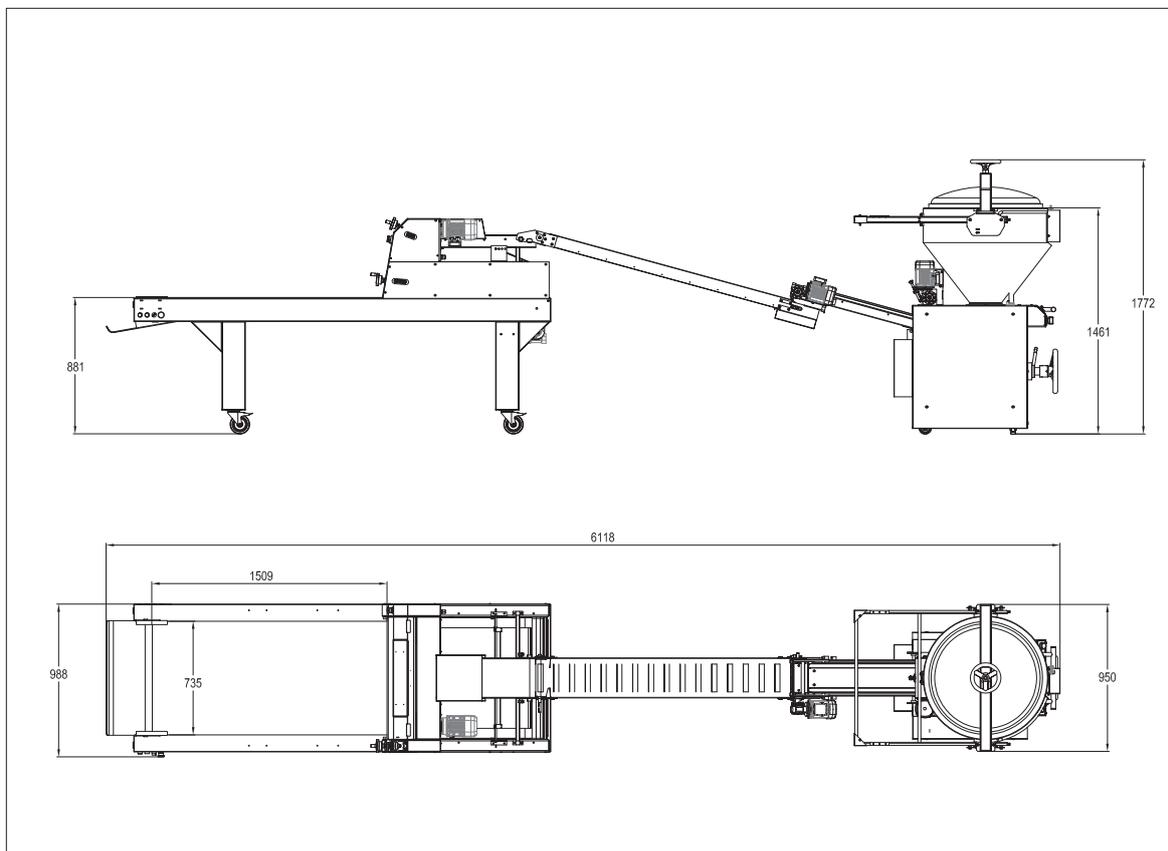


LPS

- ✓ Simplified production line
- ✓ High speed
- ✓ Easy maintenance
- ✓ Versatility
- ✓ Customized, on-demand configuration



Configuration example



LPS IS COMPATIBLE WITH THE FOLLOWING PRODUCTS...

PE50P



GD



GDS



UNIC TRADI



HF



MOOV



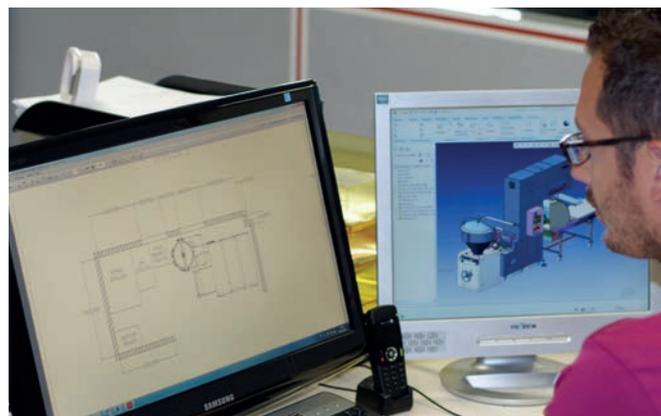
MOOV



OPTIMA



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With more than 250 partners around the world

From specialist...

You know your business and demand the best quality for your production. Both in the baking area and in the store, you want everything to be perfect. Your production equipment is essential to you. You chose it for its performance.

It has to stand up to intensive use over time and not give the least cause for concern. In the event of problems, skilled technical department personnel can provide assistance by telephone or in person upon request.

... to specialist

Because service is often associated with geographical proximity, JAC has a network of 250 distributors around the world.

We take care to provide them with the technical and human support necessary, so that you can have 100% trust in JAC, whether you're in Tokyo, Paris, Dakar or Boston. Product knowledge, routine spare parts, competence and speed of response. Directly linked to the JAC repair centre, they also benefit from all the recommendations from our factories.

Health and safety standards

All new products from JAC are subject 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.



This guarantee applies to all the parts of your machine, excluding wearing parts. Please do not hesitate to contact your authorised dealer today for more information.



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 Tél. : +33/(0)3 25 86 00 42 (Dough processing After-Sales Service)
 Tél. : +49/(0)622 69 52 600

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Contacts Service - Pièces de rechange

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Fax : +33/(0)3 25 86 00 30 (Pièces de rechange: Mécanisation)
Fax : +49/(0)622 69 52 600



Warranty valid for all parts on your machine, excluding consumables.

Please do not hesitate to contact your approved dealer for further information.