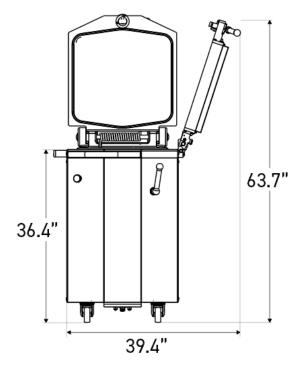
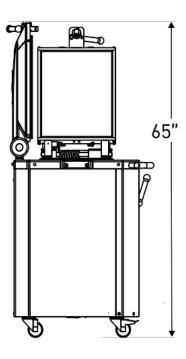




- Fully automatic pressing and dividing cycle
- Fast, efficient operation
- Adjustable pressure settings
- Choice between half and full tank
- Automatic grid locking system







SPECIFICATIONS

Dimensions of tanks (L x W x H) in in	18.1" x 15.2" x 4.9"
Dimensions of heads (L x W) in in	4.5" x 2.9"
Min/max weight of dough pieces in oz	5.3 / 33.5
Tank capacity in lbs	41.9
10/20 divisions	•
Pressure plate	•
Automatic knife retraction	•
Flour splash prevention system	•
Supplied with a grid frame	•
Motor power in kW	1.8
Type of motor	3ph/208V/60Hz/11A
Net weight in lbs (including frame)	628.3
Fullmatic	•
Easylock	•

Options (Additional cost)

Left or right side grid storage

MAIN STRENGTHS



Easyclean

This extremely tough treatment is impregnated into the material; its exceptional non-stick qualities improve over time.



Stainless-steel bodywork, tank and knives

Includes automatic blade retraction for easy maintenance.



Adjustable pressure

Prevents de-gassing of the different types of dough.



Stainless steel tank

For optimum hygiene and easy maintenance



Easylock

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



click&Cut

Quick grid changing system (JAC patent)





Easyflour (option)

Built-in flour dispenser



Flour splash prevention system

Prevents flour dispersal.



Stresscontrol

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



Easyflour

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



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



Easylock-paniform

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



Pressure setting

So as not to stress the dough



Plug Configuration

NEMA L15-20P



Partners

JAC is a member of these different associations



10/20 divisons

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

