

Range of Divider-Moulders

a (r)evolution keeping with tradition

Reorganize your bakery to offer hot bread throughout the day without altering the quality of your product.

Thanks to the dividing-moulding process, the dough stored in the proofer is directly transferred into the tank of our divider-moulder. Press your dough without de-gassing it, divide the dough with any of our large range of grids, bake your dough pieces and you'll get in less than 30 minutes fresh bread at any time of the day while improving your profitability with the dough management up to 72 hours.



A global concept

Because Form Factory is not just a range of dividers-moulders, we offer you a complete solution.

Mobilo unit with storage for 8 grids

Rack with 14 bins

Single pressure plate or Half-grid pressure plate

Transibox
Transport system for dough pieces

Easykid
Anti-adhesive coat for trays

Left or right side grid storage








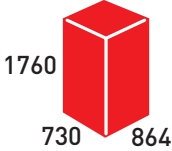
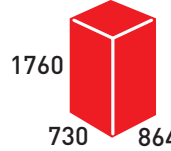
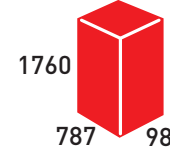
Magnetised flour tray

The grids catalogue with more than 100 grids. The choice is yours !

The good tool for the good product

Because the needs of one are not the needs of the other, we have developed a complete range of dough dividers.

Dividers to suit everyone's needs. From the Diviform for high hydration doughs to the top of the line Paniform which is fully automatic and programmable.

	DIVIFORM	DIVIFORM+	TRADIFORM	PANIFORM
				
	For highly hydrated dough	For all types of dough	For all types of dough	100% automatic For all types of dough
	Dividing-moulding with grids up to 5Kg	Dividing-moulding with grids up to 5 Kg	Dividing in tank up to 19Kg or with grids up to 5Kg	Dividing in tank up to 19Kg or with grids up to 5Kg
			Breads up to 1,9 Kg with option 10/20	Breads up to 1,9 Kg with option 10/20
	●	●	●	●
Catalogue with more than 100 grids	●	●	●	●
Stainless steel frame and tank pressing cover	●	●	●	●
Thrashing hood		●	●	●
Adjustable pressure		●	●	●
Flour collection system			●	●
Stainless steel blades division in tank			●	●
			●	●
10/20 division			Option	Option
Easylock	●	●	●	●
Easyflour	Option	Option	Option	●
Fullmatic	Option	Option	Option	●
Dimensions in mm				

The Paniform, concentrate of technology, offers you all you need to offer authentic products,

PANIFORM



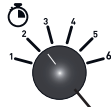

with locking cover

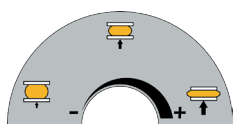
gasket stops flour escaping into your bakery

Stainless blades and tank

Easyflour

Setting parameters

-  Cleaning blades
-  Choice between full or half-full tank to optimize the dough volume
-  Pressure setting time to get the best dividing without de-gassing the dough
-  Option 10 / 20 divisions for breads up to 1.9 kg



Pressure setting to avoid stressing the dough



e of technology

s, respecting the traditions and making you unique.

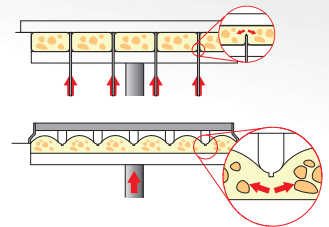
Easylock

click & cut!

Patent Pending
MAC

Quick and ergonomic grid changing system

Grids with angle blades for a perfect seam without degassing the dough



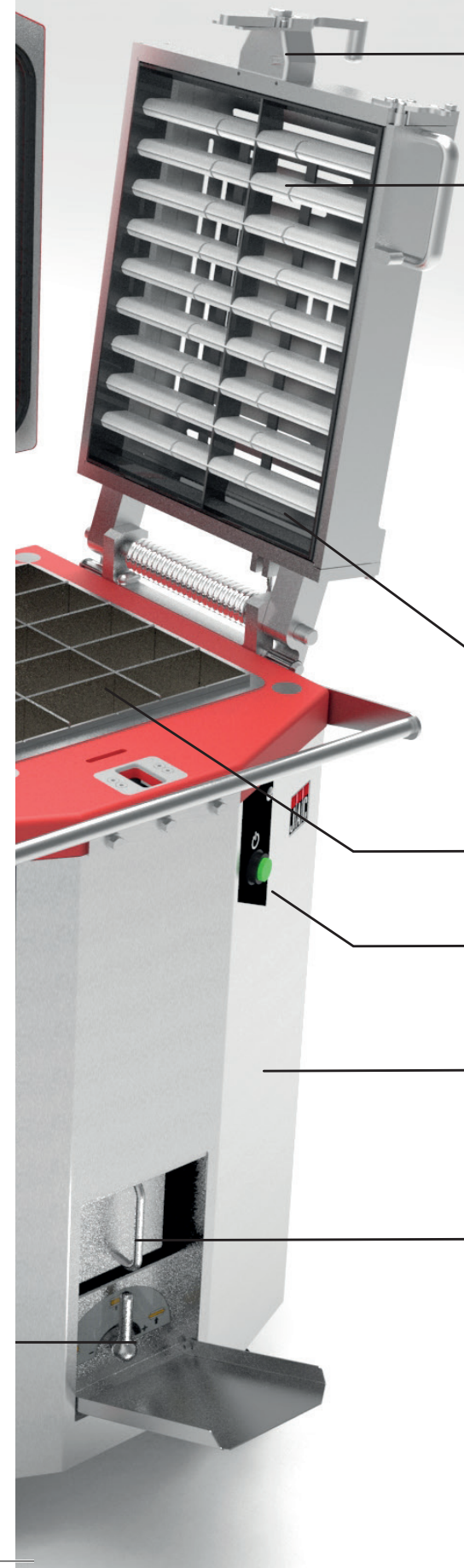
Easy Clean technology

Easy Clean treatment of the cast iron head its exceptional non-stick qualities improve over time

Fullmatic

Stainless bodywork for easy clean

Flour recovery system



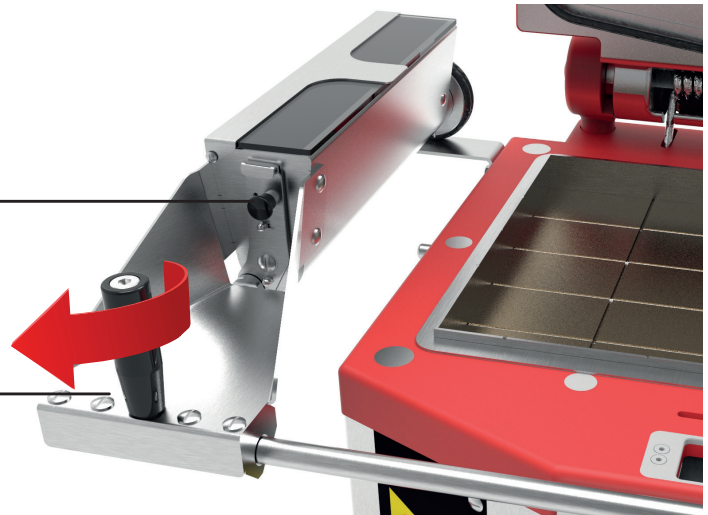
Easyflour

Patent Pending
HACH

The easyflour allows you to flour the tank ergonomically.

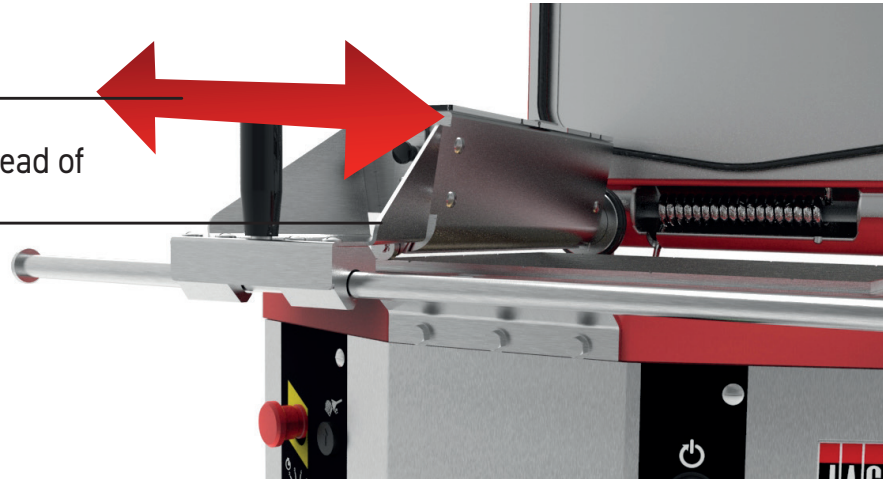
Two setting to control the flow of the flour

Rotating handle for ease of use



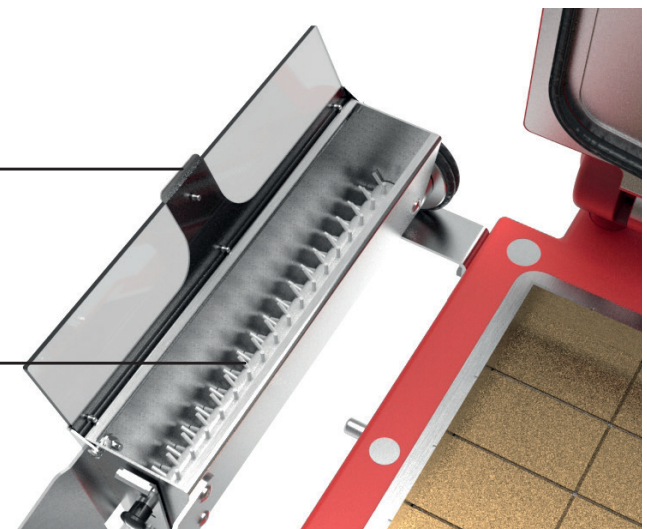
Fluid and ergonomic linear motion

patented system ensures a precise spread of the flour



Transparent cover allows you to monitor flour level

Rotating brush controls flour dispersion

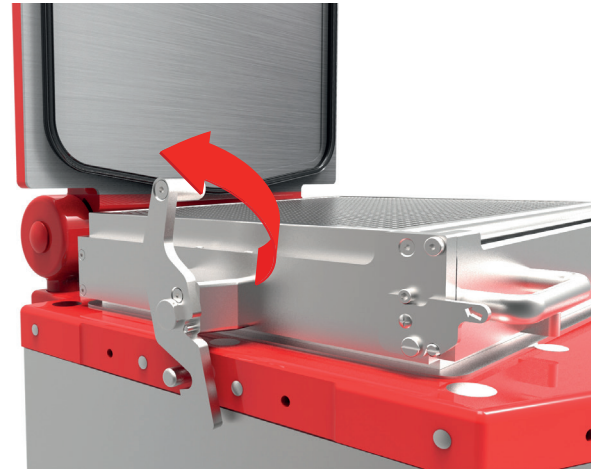
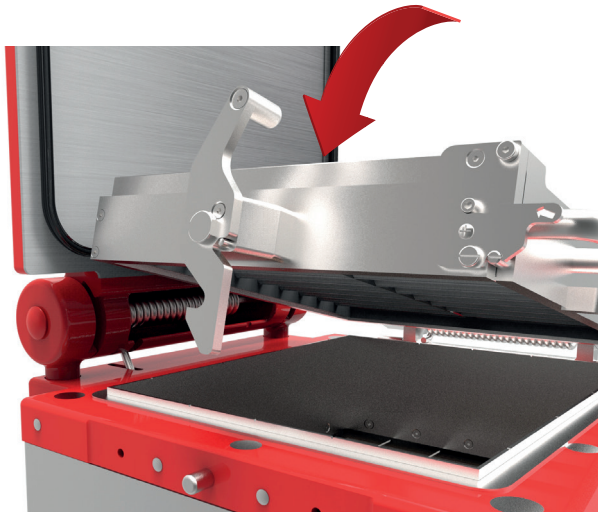


Automatic grid support locking system

Easylock

You just close the grid and it's locked

Press the hook and the grid opens

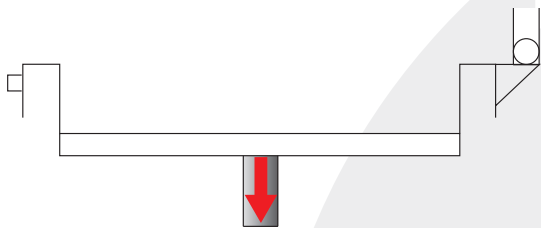


Automatic cycle

Fullmatic



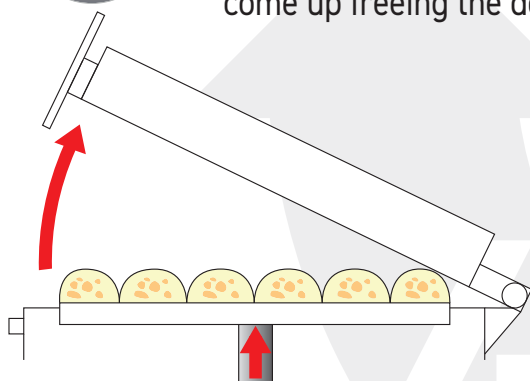
The button flashes. In order to start the cycle, press the button. Cast iron head are coming down to free the tank



The button is lit. You can pour the dough in the tank. The closure of the hood or the grid will start the cycle of packing or cutting



Once the cycle ends, the button lights up. Open the hood or the grid and the cast iron head come up freeing the dough



The button turns off during the thrashing cutting cycle



He tells us about it



It has been more than 8 years since I use the range of JAC divider-moulders in my different bakeries. Tied associated to my work method, it meets perfectly all my requirements.

An inventory management of the dough and an on demand baking.

Compactness, reliability and ease of use of this range are now enhanced by the automation brought by the new PANIFROM enabling improved ergonomoy

Christophe Cllet-Marrel

Like Christophe, diversify your product range thanks to one of the various grids availables in our catalog.



Warranty valid for all parts on your machine, including electronic components but excluding consumables.

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

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