HYDRAULIC DOUGH DIVIDER & MOULDER WITH MODULAR CUTTING/FORMING GRIDS



The **JAC Tradiform** is a hydraulic dough divider that also moulds. Divide bread and roll dough in the tank into 20 equal pieces, or fit one of more than 100 JAC grids to divide and shape rolls, buns, baguettes and triangles in the same machine. It suits retail and wholesale bakeries that want to add shaped products without adding another machine. The tank takes up to 41.89 lb of dough for dividing, and up to 11.0 lb for dividing and moulding with a grid. Store dough in JAC trays for 24 to 72 hours, empty a tray straight into the tank, and have fresh bread in less than 30 minutes.

HOW IT WORKS

- First, choose half or full tank. Empty the dough into the tank, or place the tamping plate first for moulding. Flour as needed and set the pressure and time on the front.
- Next, close the lid. In the tank, the heads rise and the knives divide the dough. With a grid, the lid presses the dough, then the grid frame closes to divide and shape it.
- Finally, when the green button lights again, open the lid or frame and take out the dough pieces for the next step.

FEATURES

- **Divide & Mould**
  Up to 19 kg in the tank, or up to 5 kg with a grid.
- **Half or Full Tank**
  Set the heads for a half or full tank to run smaller batches.
- **Adjustable Pressure**
  Set pressure and time to divide without degassing the dough.
- **Quick Grid Changes**
  Easylock grid holder and JAC's patented Click&Cut system.
- **EasyClean Heads**
  A non-stick treatment on the heads helps dough release cleanly.
- **Stainless Steel, Hygienic Design**
  Stainless bodywork, tank and knives, lid seal, flour recovery bin.
- **Transport Handle & Casters**
  Standard transport handle and braked casters.

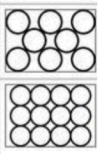
AVAILABLE OPTIONS

- **Easyflour Flour Dispenser**
  Flour dispenser on a guide rail; a rotating brush spreads the flour.
- **Fullmatic Automatic Cycle**
  Automatic tamping and dividing, started by closing the lid or grid.
- **10/20 Division Selector**
  Cut 10 or 20 pieces; 10 pieces divides 300 - 1,900 g dough.
- **Right or Left-Hand Side Grid Storage**
  A side grid rack keeps your grids next to the frame.
- **Grid Storage Extension**
  More grid slots for the side grid storage (requires that option).
- **Moulding Grid Options**
  More than 100 JAC grids for buns, rolls, baguettes and more.
- **Ladder Rack**
  Rolling rack for 10 L trays, bare or with 14 trays and lids.
- **Dough Storage Trays**
  10 L lidded trays for 24 to 72 hours of refrigerated storage.
- **Mobilo Unit**
  Wooden butcher block work surface and storage for 8 grids.
- **Tamping Plate**
  Single or half-grid. One comes with the machine.
- **Transibox**
  Teflon-coated stainless steel frame for moving dough pieces.
- **Easyskid**
  Anti-adhesive tray coating, for a full tank or a half tank.
- **Removable Flour Tray**
  Magnetised flour tray that comes off for refilling and cleaning.

MOULDING GRID SYSTEM

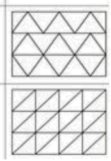
The Tradiform works with more than 100 interchangeable JAC grids. Representative grid styles are shown here; the full grid catalog is on the product page.

HAMBURGER GRIDS

D8	OPTGRILHAMB801	8	Ø4.3"	3.9→7.9		
D12	OPTGRILHAMB1201	12	Ø3.5"	3.2→6.5		

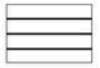
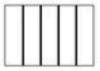
Round bun-style grids with angled blades for clean dough separation and consistent hamburger-bun formats.

TRIANGULAR GRIDS

D15	OPTGRIL1505	15 5x3	5.6" x 5."6 x 5.6"	5.3→8.8		
D24	OPTGRIL2404	24 8x3	4.4" x 4."9 x 6.6"	4.4→7.3		

Triangular moulding grids for portioned dough pieces in a range of sizes, suited to more specialized product formats.

LONG FORMAT GRIDS

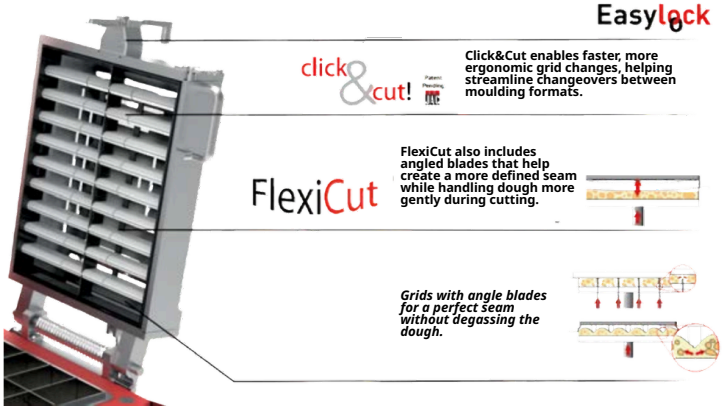
D4	OPTGRILFOR401	5 1x4	18.5" 3.8"	17.6→35.2		
D5	OPTGRILFOR501	5 5x1	3.6" x 15.3"	14.1→18.2		

Angled-blade grids for baguette-style and other long-format dough pieces, supporting a range of piece counts and widths.

CLASSIC BREAD GRIDS

D2	OPTGRIL201	2 2x1	9.2" x 15.3"	52.9→88.1		
D3	OPTGRIL301	3 3x1	6.1" x 15.3"	35.2→58.5		

Grid patterns for classic bread and roll formats, supporting a range of piece counts and product styles.

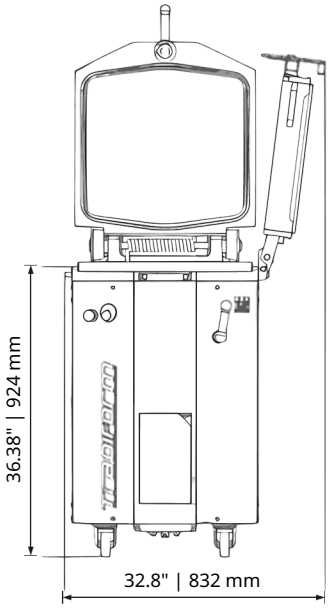


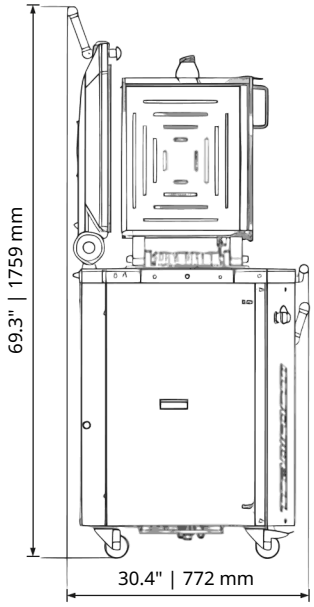




TECHNICAL SPECIFICATIONS

DIVISIONS	20 standard; optional 10/20 selector
TANK CONFIGURATION	Square
TANK DIMENSIONS	18.11" x 15.24" x 4.92" | 460 x 387 x 125 mm
TANK CAPACITY	41.89 lb | 19 kg
GRID CAPACITY	11.0 lb | 5 kg
PRODUCTION RATE	**Dividing-Moulding:** 400 - 3,000 pieces/hour (depending on grid type) **In-Tank Dividing:** 900 pieces/hour
DOUGH PIECE WEIGHT RANGE	**20 Pieces:** 5.29 - 33.51 oz | 150 - 950 g **10 Pieces (Optional):** 10.58 - 67.02 oz | 300 - 1,900 g **Dividing-Moulding Grids (Optional):** 0.67 - 88 oz | 19 - 2,500 g
PIECE/CUT DIMENSIONS	*Varies based on grid options*
MINIMUM DOUGH HYDRATION	**In-Tank Dividing:** 55% **Dividing-Moulding:** 70%
INCLUDED	Grid frame and tamping plate (moulding grids sold separately)
ELECTRICAL SPECIFICATIONS	208 V | 3 Ph | 60 Hz | 11 A
MOTOR POWER	1.8 kW
PLUG TYPE	NEMA L15-20P
STANDARD DIMENSIONS (L X W X H)	32.8" x 30.4" x 69.3" | 832 x 772 x 1759 mm
NET WEIGHT	694.5 lb | 315 kg (including frame)
SHIPPING DIMENSIONS (L X W X H)	31.5" x 34.6" x 49.2" | 800 x 880 x 1250 mm
SHIPPING WEIGHT	738.5 lb | 335 kg
CERTIFICATIONS	ETL







Plug Configuration
NEMA L15-20P

NOTES

ACCESS OUR PRODUCT PAGE & VIDEO



Specifications are subject to change without notice, as we remain committed to delivering the best equipment possible. Technical specifications and warranty information will be provided in your quote.