

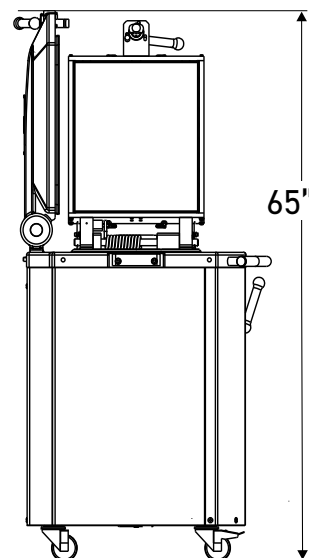
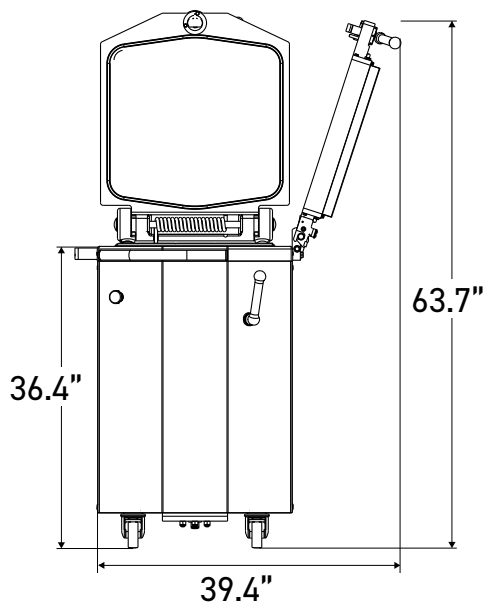


# PANIFORM

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



Side frame included. Sold without grid





## Fullmatic

**Pressure setting time**  
To get the best dividing without de-gassing the dough.

Packing or cutting automatic cycle

Choice between full or half-full tank  
To optimize the dough volume.



Flour splash prevention system  
Prevents flour dispersal.



## Easylock

**Automatic grid support locking system**  
You just close the grid and it's locked.  
Press the hook and the grid opens.



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



**Easy Clean treatment of the cast iron head**  
This extremely tough treatment is impregnated into the material; its exceptional non-stick qualities improve over time.



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



## click&cut!

Quick and ergonomic grid changing system.



Option  
Left or right side grid storage

## FEATURES

PANIFORM	
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
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
<b>Fullmatic</b>	•
<b>Easylock</b>	•

## OPTIONS

Left or right side grid storage

•

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



# FORM Factory








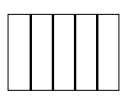

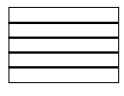

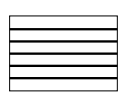

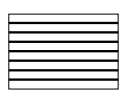

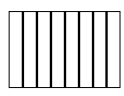

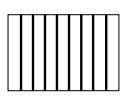

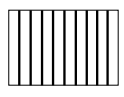

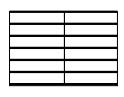




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The choice is yours!

## ANGLED KNIFE GRIDS




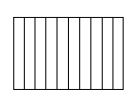




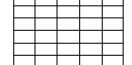
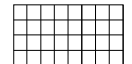


JAC now offers grids with angled knives that allow the dough to knit together perfectly.



						
<b>FlexiCut</b> <b>D5</b> OPTGRILFOR501		5 5x1	3.66" x 15.31"	14.11>28.22		
<b>FlexiCut</b> <b>D5</b> OPTGRILFOR502		5 1x5	18.54" x 2.99"	14.11>28.22		
<b>FlexiCut</b> <b>D6</b> OPTGRILFOR601		6 1x6	18.54" x 2.48"	11.75>23.53		
<b>FlexiCut</b> <b>D8</b> OPTGRILFOR802		8 1x8	2.24" x 15.31"	8.82>17.64		
<b>FlexiCut</b> <b>D8</b> OPTGRILFOR801		8 8x1	18.54" x 1.85"	8.82>17.64		
<b>FlexiCut</b> <b>D9</b> OPTGRILFOR901		9 9x1	2.01" x 15.31"	7.83>15.66		
<b>FlexiCut</b> <b>D10</b> OPTGRILFOR1001		10 10x1	1.77" x 15.31"	7.05>14.11		
<b>FlexiCut</b> <b>D12</b> OPTGRILFOR1201		12 2x6	9.21" x 2.48"	5,89 > 11,75		
<b>FlexiCut</b> <b>D18</b> OPTGRILFOR1801		18 9x2	2.01" x 7.60"	3,92>7,83		
<b>FlexiCut</b> <b>D20</b> OPTGRILFOR2001		20 10x2	1.77" x 7.60"	3,53>7,05		

## TEFLON-COATED STAINLESS STEEL GRIDS

						
<b>D5</b>	OPTGRIL502	5 5x1	3.62" x 15.31"	21.16>35.27		
<b>D10</b>	OPTGRIL1001	10 10x1	1.73" x 15.31"	10.58>17.64		
<b>D10</b>	OPTGRIL1003	10 5x2	3.62" x 7.6"	10.58>17.64		
<b>D12</b>	OPTGRIL1201	12 4x3	5.04" x 4.57"	8.82>14.71		
<b>D20</b>	OPTGRIL2001	20 10x2	1.73" x 7.6"	5.29>8.82		
<b>D30</b>	OPTGRIL3001	30 5x6	3.6" x 2.44"	3.53>5.89		
<b>D40</b>	OPTGRIL4001	40 8x5	2.2" x 2.95"	2.65>4.41		

**Non-standard grids on request (see FORM FACTORY catalogue).**



## Rack with special trays



14 high-density, food-grade polypropylene trays with lid.

Tray sizes:  
20 1/2" x 15 3/4" x 3"  
(tank dimensions)

Rack constructed entirely of welded stainless steel.

To facilitate and speed up your dividing and moulding process. JAC has designed rack with special trays whose size matches the size of the divider chamber so you can store your various dough recipes in the chamber, ready for division. A real time saving.