

DIVIFORM DIVIFORM+

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



DIVIFORM

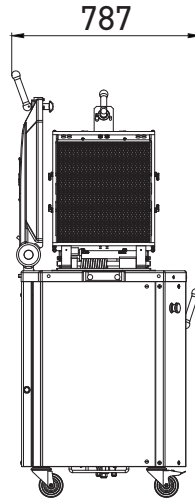
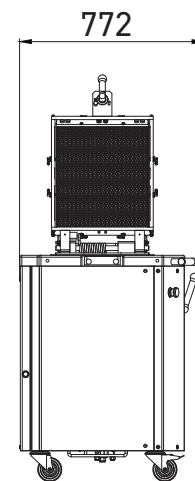
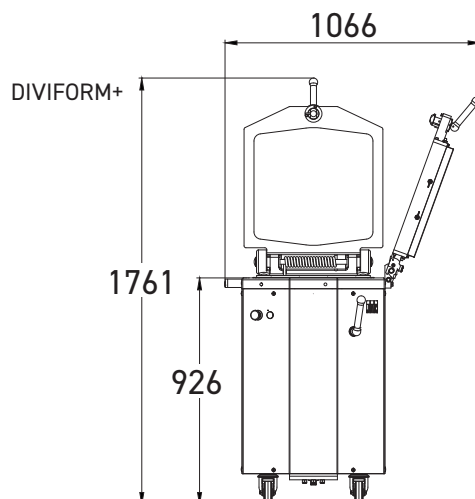
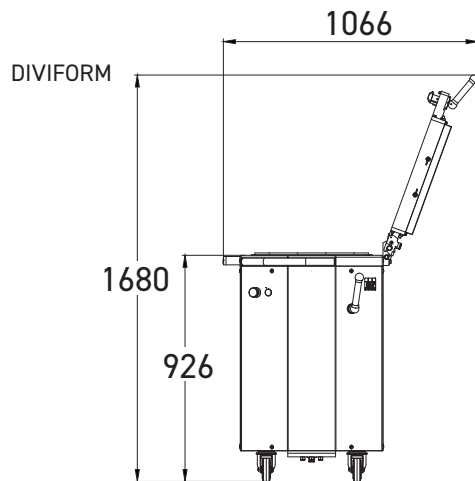
Side frame included. Sold without grid

DIVIFORM+

Side frame included. Sold without grid

From 400 to 3000 pieces an hour*

*depending on the type of grid used





Easylock

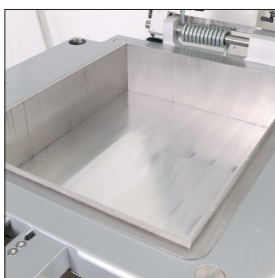
Automatic grid holder locking system

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



Right side frame

Compatible with all types of Form Factory grids.



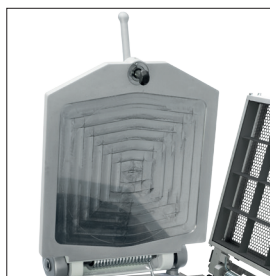
Stainless steel tank

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.



Option

click&cut!

Quick grid changing system



Option

Fullmatic

Automatic grid holder locking system

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



Option

Easyflour

Easyflour built-in flour dispenser



Option

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		•
Usable with half grids	•	•
Supplied with a grid frame	•	•
Easylock		•
Motor power in kW	1.5	1.5
Net weight (in kg)	260	285

CHOICES

Type of motor	230V three-phase 400V three-phase	230V three-phase 400V three-phase
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OPTIONS

click&cut!	•	•
Left or right side grid storage	•	•
Type of motor: 230V single phase 50-60Hz	•	•
Type of motor: 230-380V three-phase 60Hz	•	•
Wood case packing	•	•
Fullmatic	•	•
Easyflour	•	•
Training 2 days	•	•

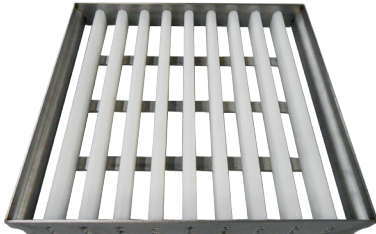


The grids catalogue offers more than 100 different grids. The choice is yours!

FORM FACTORY

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

ANGLED KNIFE GRIDS

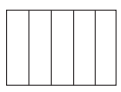
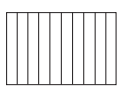
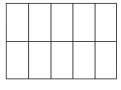
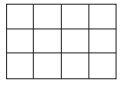
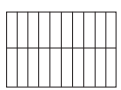
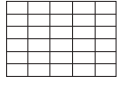
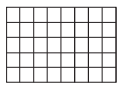


JAC now offers grids with angled knives that allow the dough to knit together perfectly.



OPTGRILFOR502	5 1x5	471 x 76 mm	400>800 gr		
OPTGRILFOR601	6 1x6	471 x 63 mm	333>667 gr		
OPTGRILFOR802	8 1x8	471 x 47 mm	250>500 gr		
OPTGRILFOR501	5 5x1	93 x 389 mm	400>800 gr		
OPTGRILFOR801	8 8x1	57 x 389 mm	250>500 gr		
OPTGRILFOR901	9 9x1	51 x 389 mm	222>444 gr		
OPTGRILFOR1001	10 10x1	45 x 389 mm	200>400 gr		
OPTGRILFOR1201	12 2x6	234 x 41 mm	167>333 gr		
OPTGRILFOR1801	18 9x2	51 x 193 mm	111>222 gr		
OPTGRILFOR2001	20 10x2	45 x 193 mm	100>200 gr		

TEFLON-COATED STAINLESS STEEL GRIDS

					
OPTGRIL502	5 5x1	92 x 389 mm	600>1000 gr		
OPTGRIL1001	10 10x1	44 x 389 mm	300>500 gr		
OPTGRIL1003	10 5x2	92 x 193 mm	300>500 gr		
OPTGRIL1201	12 4x3	128 x 116 mm	250>417 gr		
OPTGRIL2001	20 10x2	44 x 193 mm	150>250 gr		
OPTGRIL3001	30 5x6	92 x 62 mm	100>167 gr		
OPTGRIL4001	40 8x5	56 x 75 mm	75>125 gr		

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

TEFLON-COATED STAINLESS STEEL HALF-GRIDS

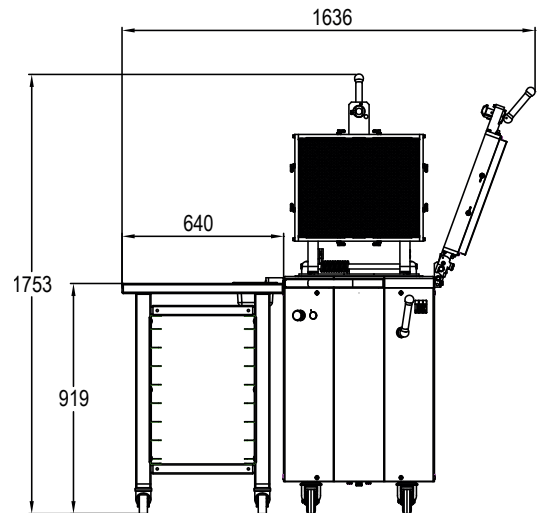
					
OPTDEMIGRIL201	2 1x2	193 x 225 mm	750>1250 gr		
OPTDEMIGRIL401	4 2x2	193 x 111 mm	375>625 gr		
OPTDEMIGRIL601	6 3x2	193 x 73 mm	250>417 gr		
OPTDEMIGRIL3002	30 10x3	128 x 20 mm	50>83 gr		
OPTDEMIGRIL3001	30 5x6	43 x 62 mm	50>83 gr		

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

Mobilo unit for dividers



Mobilo unit for dividers with storage for eight grids.



click & cut!

For a quick and easy moulder grid change.



Transibox

Carries the dough pieces after dividing the dough.



Easykid

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



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

