



JAC

ROLL Factory

Bread production concept for
« Baguette Tradition »

2021

The « Baguette Tradition »

The «Baguette Tradition» is a strong symbol of the French bakery trade.

Rustic appearance, creamy crumb, highly developed open crumb texture, distinctive flavours – these are the ingredients of a winning « Baguette Tradition ».

It is also an essential product for securing customer loyalty. Many of them occasionally travel several miles to buy a « Baguette Tradition » that appeals to their taste in every way.

There is no single way to make a good « Baguette Tradition » that looks good.

Historically produced in a direct bread-making process, recent years have seen new processes coming onto the market.

These include proving the dough on a refrigerated tray, which has many advantages:

- 1** Continuous freshly baked bread production
- 2** Real-time gearing of production to sales
- 3** Reduced waste as the dough can be kept refrigerated for up to 72 hours
- 4** Adapting the production schedule more in line with the shop's opening hours
- 5** Less specialised workforce at some stations
- 6** Compact bakery

The advent of this process has been built largely around the divider-moulder machines which have become efficient tools.

However, some consumers may criticise them for a degree of standardisation of the Traditional baguette size. Moreover, there is a real expectation from the market to reconcile the best of both worlds.

- 1 To achieve a rustic-looking Traditional baguette with a characteristic rolling of the dough as well as well-rounded or pointed ends. This serves to reinforce the authenticity of the product.
- 2 Modernise and optimise its manufacturing method consistent with customer expectations.

The **Roll Factory** is therefore a concept based on a machine invented by **JAC: the Rollform**. Launched in 2019, the Rollform features **Rolltrad®**, a patented rolling system which makes all the difference in being kind to the dough and in its open crumb texture.

A new trend is therefore underway, but far be it from us to impose a process that is too rigid.

The **Roll Factory** is required to show respect for each baker's know-how and is adaptable to the desire of both direct and mass-fermented dough processes, taking account of the equipment already installed.

This document is intended to guide you, definitely not to constrain you.

Everyone should be able to develop their creativity.

Continuous

▼ Mixing

- «Traditional» flour + water (70 to 75%) + starter (optional)
- Autolyse 20 to 40 minutes



▼ Kneading

- Spiral or diagonal: 5 minutes at speed setting 1
- Dipping arms: 10 minutes at speed setting 1
- Adding fermented dough (10% of the initial flour weight) + Salt
- Kneading 5 minutes at speed setting 2
- Temperature at end of speed setting 2: 24 ± 1 °C
- Batch proving in kneader or dough tub: 60 minutes



▼ Weighing in trays with 20 dough pieces (6.6 to 6.8 kg of dough)



▼ Dividing into 20 in tank (11.5 cm x 7.5 cm dough pieces)



▼ Rolling in Rollform



▼ Second fermentation 20 to 40 minutes (15 °C min. before baking)



✓ Baking in a deck oven at 260 °C



Batch fermented dough

▼ Mixing

- «Traditional» flour + water (70 to 75%) + starter (optional)
- Autolyse 20 to 40 minutes



▼ Kneading

- Spiral or diagonal: 5 minutes at speed setting 1
- Dipping arms: 10 minutes at speed setting 1
- Adding fermented dough (10% of the initial flour weight) + Salt
- Kneading 5 minutes at speed setting 2
- Temperature at end of speed setting 2: 24 ± 1 °C
- Batch proving in kneader or dough tub: 60 minutes



▼ Weighing in trays with 20 dough pieces (6.6 to 6.8 kg of dough)



▼ Fermentation in trays

- Refrigeration at 3 °C, calibrated to tray size
- 1 hour without cover
- Once the dough is at 10 °C, put the cover on the trays
- Keeping from 6 to 72 hours



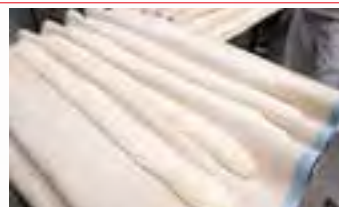
▼ Dividing into 20 in tank (11.5 cm x 7.5 cm dough pieces)



▼ Rolling in Rollform



▼ Second fermentation 20 to 40 minutes (15 °C min. before baking)



✓ Baking in a deck oven at 260 °C



Plusses



Freshly baked bread in short order all day

As your dough is kept in refrigerated storage, you can simply take your tray out of storage at any time of the day divide it, roll it and bake it.



Allowing flavours to develop

Long batch fermentation provides the loaves with more developed flavours. They are more flavoursome, crustier and have a longer shelf life.



Better quantity management and less waste

With your dough being kept up to 72 hours, it is much easier to manage your quantities according to demand. This avoids wasting raw material and time at work.



Less qualified personnel (dividing + rolling)

Nothing could be easier than using a JAC divider and a Rollform. Once the correct settings have been determined, it can be operated by less skilled personnel. In addition, the Easyflour® flour dispenser enables flour to be sprinkled perfectly into the divider tank with a simple back and forth action.



The Rollform

The **Rollform** is a traditional baguette rolling machine that is kind to dough by reproducing the artisan baker's skilful manual action. Its patented flexible **Rolltrad®** rolling belt prevents degassing. **The perfect tool to rediscover the traditional rustic baguette.**

Plusses

- 1** Simple to operate: intuitive settings and operation
- 2** Quiet: no scraper, no chain or belt drive
- 3** Ergonomics: loading and unloading at the same location
- 4** Compactness: to be placed on a base or worktop, the most compact unit on the market
- 5** Hygiene: stainless steel throughout, smooth surfaces for easy cleaning
- 6** Economical: low power consumption (0.18 kW)
- 7** Ends: round or pointed
- 8** Warranty: 5-year warranty on parts (excluding wearing parts)



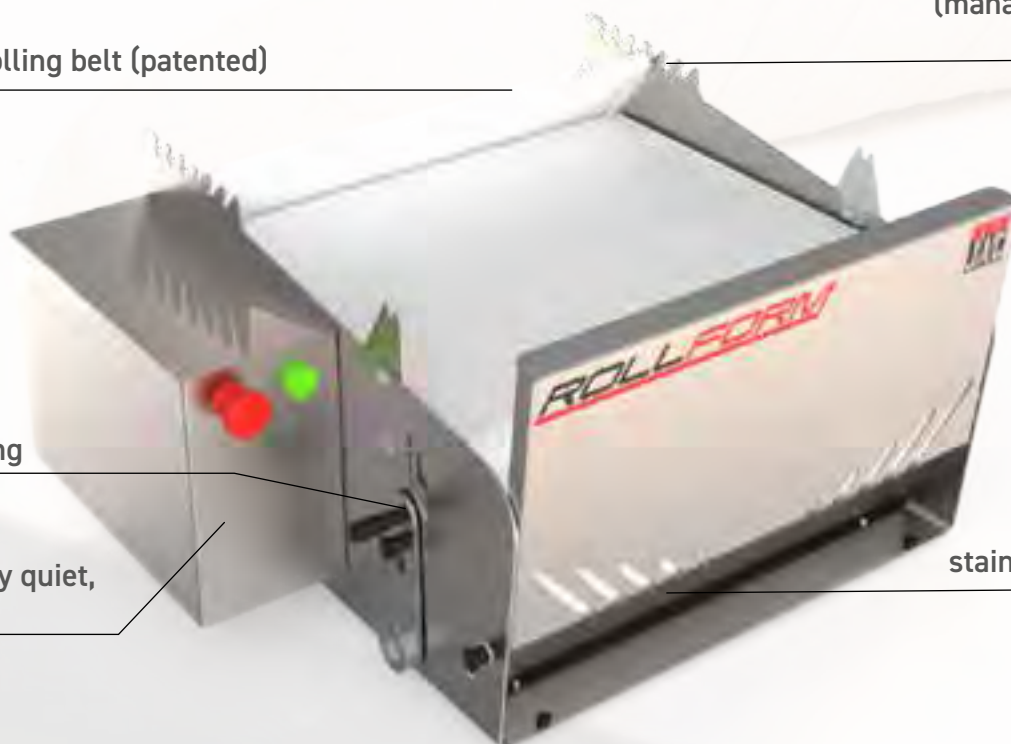
Simple and ergonomic
Rolltrad® tension
adjustment
(manages open crumb
texture)

Rolltrad® soft rolling belt (patented)

Simple and ergonomic
elongation setting

Direct drive, very quiet,
no belt wear

Hygienic all
stainless-steel frame



*Warranty valid for all parts on your machine, excluding wear items. Please do not hesitate to contact your authorized reseller for more information.

Facility for posing a grid with a pad on top of the machine

Wool belt for gentle rolling

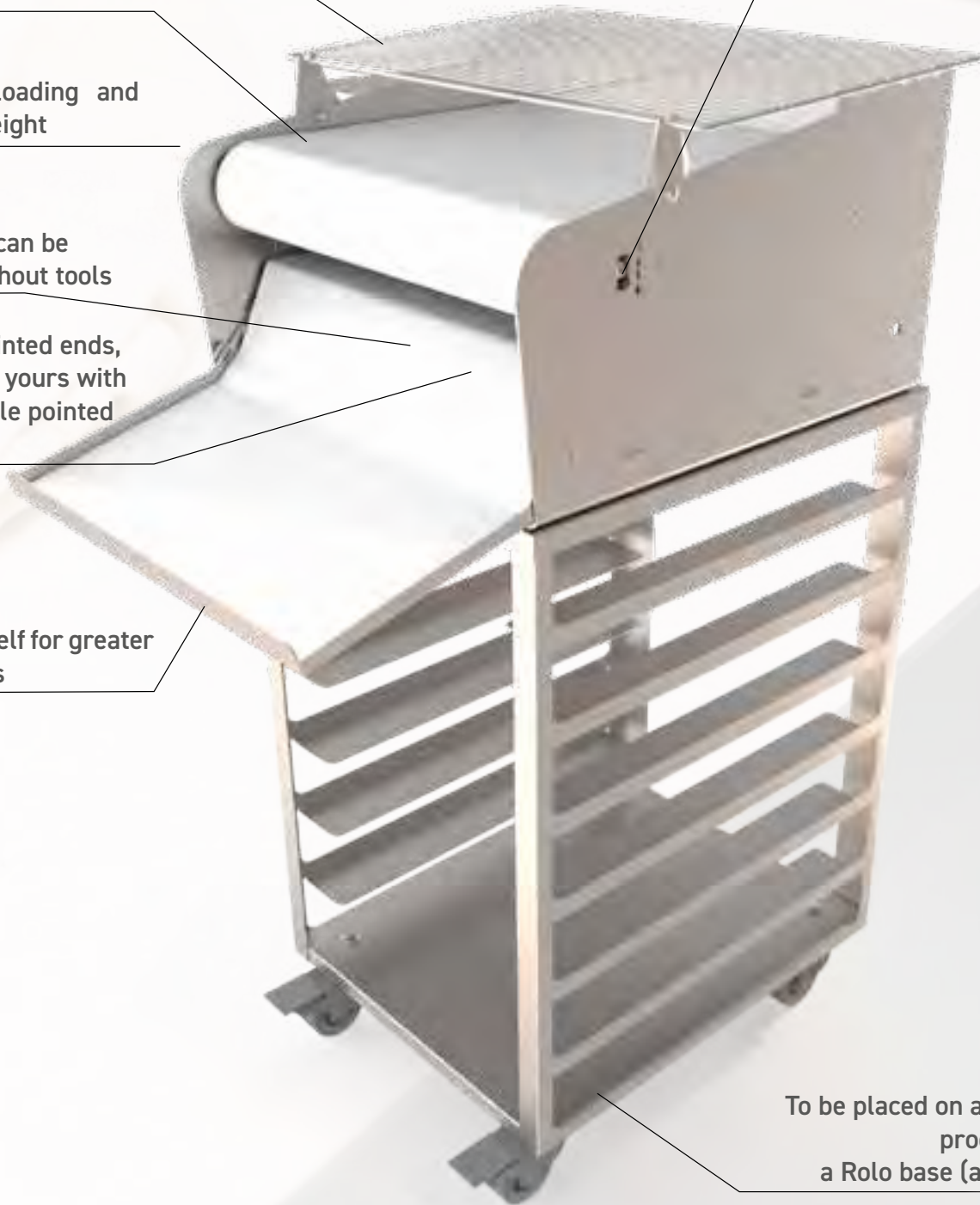
Ergonomic loading and unloading height

Rolling belt can be replaced without tools

Round or pointed ends, the choice is yours with the removable pointed end belt

Foldaway shelf for greater compactness

Motorised belt tensioning can be accessed without removing any panels



To be placed on a worktop, proofer or on a Rolo base (accessory)

The Rollform

Round or pointed ends?

With the **Rollform**, you have a choice. You can produce round or pointed-ended Traditional baguettes at any time. Simply insert or remove the special pointed-end belt to change from one shape to the other in seconds.

Round ends



Pointed ends



Specifications

Standard

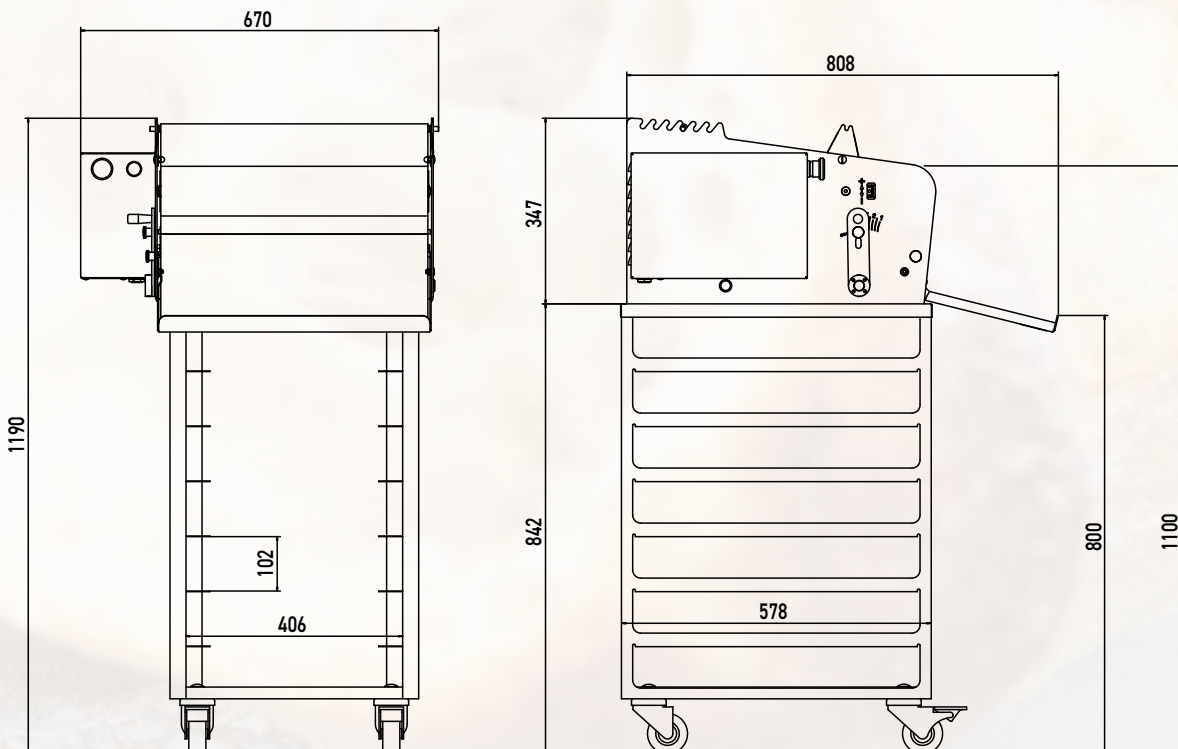
Min/max weight of dough pieces in grams	50/1000
Belt type	Wool
Maximum production rate in pieces/hour	1200
Motor power rating in kW	0.18
Exterior type	Stainless steel
Weight in kg	65

Choice

Power supply type	230 V Three-phase 400 V Three-phase
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Accessories

Rolo	•
Pointed-end belt	•



Sourdough fermenters

TRADILEVAIN



Tradilevain is used to produce and store liquid starter with perfect consistency. Available in 3 capacities, it boasts an innovative operating principle. Mixing is performed by an immersed propeller stirrer which ensures even stirring. This mixing system does not require any cleaning since it is fitted at the bottom of the tank.

Dividers and divider-moulders

DIV-R TRADIFORM PANIFORM



JAC has made ambitious technical choices favouring robustness: reinforced cylinder, cast aluminium floats treated with Easyclean, Start and Stop system, sharpened stainless-steel knives, square stainless-steel tank. Convenient working height, an ergonomic handle, a flour anti-splatter system, automatic knife retraction as standard, Easyflour, etc. These technical choices are the result of advanced expertise developed at our customers' sides.

*Warranty valid for all parts on your machine, excluding wear items. Please do not hesitate to contact your authorized reseller for more information.

Why sourdough starter?

- 1 Increases volume during the first few minutes of baking
- 2 Improves scoring
- 3 Improves open crumb texture
- 4 Golden colour with a thin crisp crust
- 5 The bread keeps better and it gives a more moist and softer crumb
- 6 Personalised product, developing a real taste identity

Why a JAC divider or divider-moulder?

- 1 11.5 cm x 7.5 cm in-tank dividing, ideal for easy dough piece elongation
- 2 Dividing in grids with over 100 different grids available for a wide variety of products (only on Tradiform and Paniform)
- 3 Flour recovery system certified for low flour emission by LEMPA
- 4 Tamping pressure setting
- 5 Tamping time setting (Paniform)
- 6 Stainless-steel body and tank for improved hygiene
- 7 Cast-iron floats treated with Easyclean
- 8 Sharpened stainless-steel knives
- 9 Click&Cut grid quick-change system (patented)
- 10 Easyflour tank flour dispenser (patented)

Christian Kintzig

Independent bakery consultant



I was invited by JAC to test the Rollform. This Rollform unit can be used to work doughs continuously or kept refrigerated, with or without starter or any other methodology aimed at producing a very high quality Traditional baguette.

Very compact, easy to use and very quiet, the Rollform is particularly suitable for doughs with a high water content and fermented doughs.

The product is not degassed at all as it passes through the soft belt. It really looks after the

dough as it is being rolled to take a baguette to the right size without any stress with exceptionally precise proofing.

Together with the Paniform divider-moulder, which enables dividing in the tank or in grids, you have everything you need to produce a perfect traditional baguette in a small space.

The baguette has a perfectly open crumb texture, crusty with round or pointed ends and no visible joints.

Christian Kintzig

In a few words, Christian Kintzig is known for:

- Hundreds of recipes devised and created.
- Numerous specific methods tested, validated and put into production, including a method recognised and promoted by the «SIHRA 2013 product innovation award with distinction».
- Dozens of bakeries and workshops started up in France and abroad.
- Professional speeches all over the world (Asia, United States, Africa, Europe, etc.)
- National and international professional experience in all sectors (artisan, industrial, chains, large and medium supermarkets, etc.)

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