

PRO+

NEW

Easyflour for automated production line PRO+



Backed by its expertise in the field of automatic bread-making units, JAC inaugurates its new automatic trough flouring system. It will allow you to process classic pasta but also and above all Traditional pasta with a high level of hydration.

Ergonomic: Easy filling of the tank from the outside as well as quick visibility of the filling level.

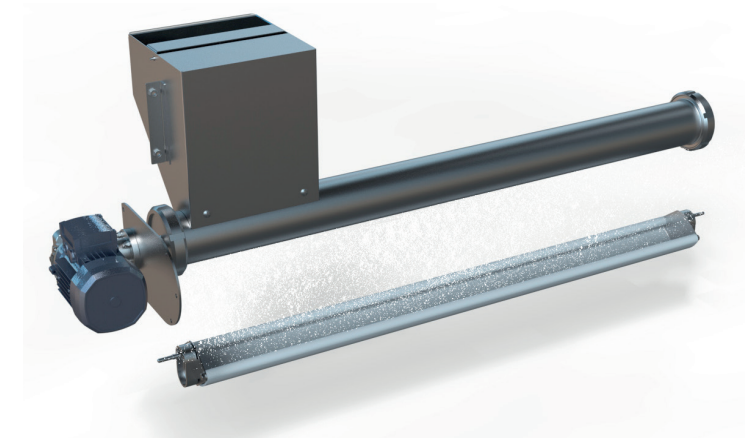
Hygienic: All stainless steel construction with easy dismantling for cleaning.

Easy to use: A variable speed drive allows you to simply manage the flouring intensity, or disengage it if necessary.



It is ideally located just before the automatic loading of the dough pieces.

Making Tradition baguettes in an automatic group: This is a current objective.



JAC

Since 1946, JAC has been manufacturing bakery machines focused on innovation, quality and robustness, always keeping our customers at the heart of our concerns.

Specializing in the mechanization of dough and slicing bread, we develop innovative devices, which allow bakers to work faster, more efficiently ... without ever compromising on the flavor, texture and appearance of their products.

This saved time leaves more flexibility to craftsmen, who can devote themselves to tasks for which nothing can replace their know-how.

Beyond our production units in Liège, Belgium and Langres, France, we have opened a head office in Boston, MA and another in Moscow. This development of commercial, technical and logistical entities allows us to support our customers all over the world.

Our network of approved and trained partners in more than 90 countries are by our side as close as possible to bakery professionals and provide local after-sales service during the many years of use of our machines.



JAC has built its reputation on internationally recognized manufacturing quality.

This is the reason why JAC is the only manufacturer in the world to offer a 5-year warranty.

This warranty covers all parts of your machine (electronics included), except consumables, provided that preventive maintenance tasks have been performed (contact us for more information).

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Do not throw on public roads

JAC

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23



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EN

MB BA

NEW

Search for the first trough on our proofers MB et BA

JAC has always aimed to offer maximum functionality for an attractive price.



Still in the same spirit, our MB and BA models are now delivered as standard with the "search for the first loaded trough" function.

Ease of use and appreciable time savings. No more need for a prolonged button press by the operator to find the first loaded dough piece.

With a press of a button, the machine will do it for you.

Lovers of productivity and work in masked time will appreciate.

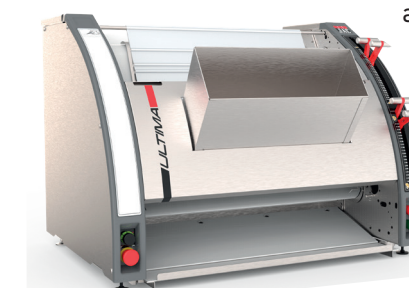


ULTIMA

NEW

Our new versatile vertical moulder

Because the variety of products is a major axis of loyalty for bakers, JAC inaugurates the ULTIMA vertical moulder.



The ULTIMA is equipped with an electronic variator allowing to act on the differential speed of the lengthening chambers.

By reducing the speed, the moulder adapts ideally to Tradition dough by offering very gentle work, associated with respect for the honeycomb.

By increasing the speed, the ULTIMA promotes the lengthening and shaping of a very regular stick.

His credo: know how to do everything.



JAC

Non-contractual photos and technical information

JAC

Non-contractual photos and technical information

JAC Bread slicing

Semi-automatic frame slicers

PICO



DURO



MODENA+



Automatic frame slicers

PICOMATIC



ECO+



FACE+



Automatic adjustable thickness slicer

VARIA PRO



Built-in adjustable thickness slicer

INTEGRA PRO



Self service adjustable thickness slicer

VARIA SELF



Self service frame slicer

NEW SELF



Horizontal cut slicer for baguettes, buns and other round rolls

ZIP



Continuous cut slicers

CHUTE



SWIFT



FULL



JAC Dough processing

Sourdough fermenters

TRADILEVAIN



Hydraulic dividers

DIV



DIV-R



Dividers moulders

DIVIFORM



DIVIFORM+



TRADIFORM



PANIFORM



Volumetric dividers

DD



DDS



PESOP



Proofer

MB



EA



EA PRO



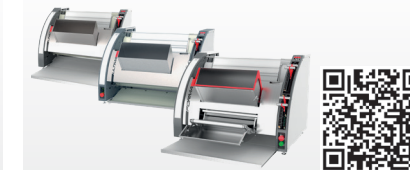
«Tradition» baguettes moulder

ROLLFORM



Vertical moulders

UNIC ULTIMA FORMA



Horizontal moulders

HF



OPTIMA



Automated production lines

PRO+



PROLINE



UNIO

