



Range of moulders

# Moulding

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## What is it about?

The moulding is a crucial step in the preparation of bread. Dough is made to its final shape before it is baked.

## The moulding is divided into three stages:

- **Sheeting:** this is the action of flattening the dough in order to give it a disc shape.
- **Winding:** this is the act of rolling up this disc of dough in order to give it a tubular shape.
- **stretching:** this is the action of extending this tubular shape by exerting pressure on it and simultaneously turning it on itself.

Moulding is important because it influences not only the final appearance of the bread, but also its crumb structure and texture.

**Bread moulding can of course be done by hand. This is the traditional method used for centuries by bakers around the world. The difficulty lies in mastering the different stages of shaping, which often takes months to be perfectly assimilated.**



# Why a moulder ?

**Mechanize moulding offers many benefits, including:**

- **Increased productivity:** moulders are designed to processing large quantities of dough quickly and efficiently.
- **Consistency:** moulders can produce more consistently than manual moulding.
- **Labor management:** by automating the moulding process, bakeries can reduce their reliance on the growing shortage of skilled labor.
- **Ergonomics and safety:** Moulders reduce the manual work related fatigue, improving significantly the operator's working conditions as well reducing the costs caused due to work related injuries.
- **Flexibility:** some moulders have versatile features that allow the production of a wide range of loaf shapes and sizes.



# Why a JAC moulder ?

For several decades, JAC has cultivated its expertise in moulding by developing a wide range of moulders dedicated to the different needs of artisan or semi-industrial bakers.

Traditional baguette, flat breads, rolls, long baguettes, batard breads, each baker will find the moulder that suits their product range.

JAC moulders are designed to reproduce as faithfully as possible the different stages of manual moulding: **sheeting, winding and stretching.**

Their stainless steel body guarantees compliance with good hygiene practices and long-term resistance, in environments known to be harsh for machines.



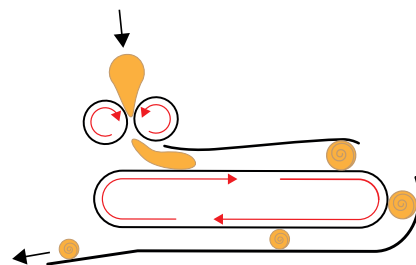
The entire JAC range is guaranteed for 5 years\*. For us, this is a guarantee of quality, robustness and a wise choice for those who want to invest in a professional tool for many years.

## Horizontal or vertical ?

The choice between a horizontal and a vertical moulder depends mainly on the specific production needs and the space available in the working environment. Here are some elements to consider for each type:

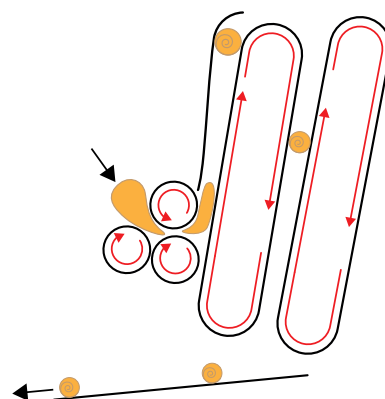
### Horizontal moulder :

- Perfectly adapted to highly hydrated doughs.
- Minimizes the stress on the dough as it won't roll against gravity – it'll roll smoothly, horizontally.
- Requires greater space in the workshop.
- Respect the ancient gestures of the baker.
- Perfectly adapted to intensive bread productions.



### Vertical moulder:

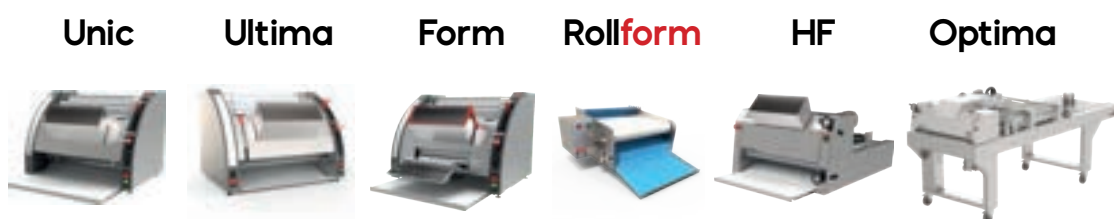
- Compacter, it is ideal in urban or boutique bakeries. Can be mounted on a stand directly on an intermediate proofer.
- Perfectly suited for "long" products: the two motorised felts allow for maximum elongation in a minimum of space.
- Our best seller: the best value for money guaranteed.



\*Guarantee valid on all parts of your machine, including electronic and non-consumable parts.  
Please do not hesitate to contact your authorised dealer for more information.



# Which of the JAC moulders do you need?



	Unic	Ultima	Form	Rollform	HF	Optima
Vertical moulding	●	●	●			
horizontal moulding				●	●	●
Compact	😊😊😊	😊😊😊	😊😊😊	😊😊😊😊	😊😊	😊
Laminating adjustment	●	●	●		●	●
Elongation adjustment	●	●	●	●	●	●
Adjustable rear or upper belt speed		●				●
Quick belt change	●	●	●		●	●
For flat breads			●			●
Cutting small rolls						○
Pointed end belts	○	○	○	○	○	
Input guides	○	○	○		○	○
Output guides	○	○	○		○	○
Motorized feed belt	○	○			○	●
Motorized discharge belt	○	○	○	○	○	○
Compatible with intermediate proofer	●	●	●		● BA <sup>pro</sup>	
Number of products / hour	1200	1200	1200	1200	1200	1800/4800
Min/max dough weight in g	50/1200	50/1200	50/1200	50/1000	50/1300	50/1300

○ Option ● Standard

# Round or pointed ends?

With our entire range of moulders (excluding Optima), you have the choice. You can produce Tradition baguettes with round or pointed ends at any time. Simply insert or remove the special pointed end belt (optional) to switch from one shape to the other in a few seconds.

## Round ends



## Pointed ends

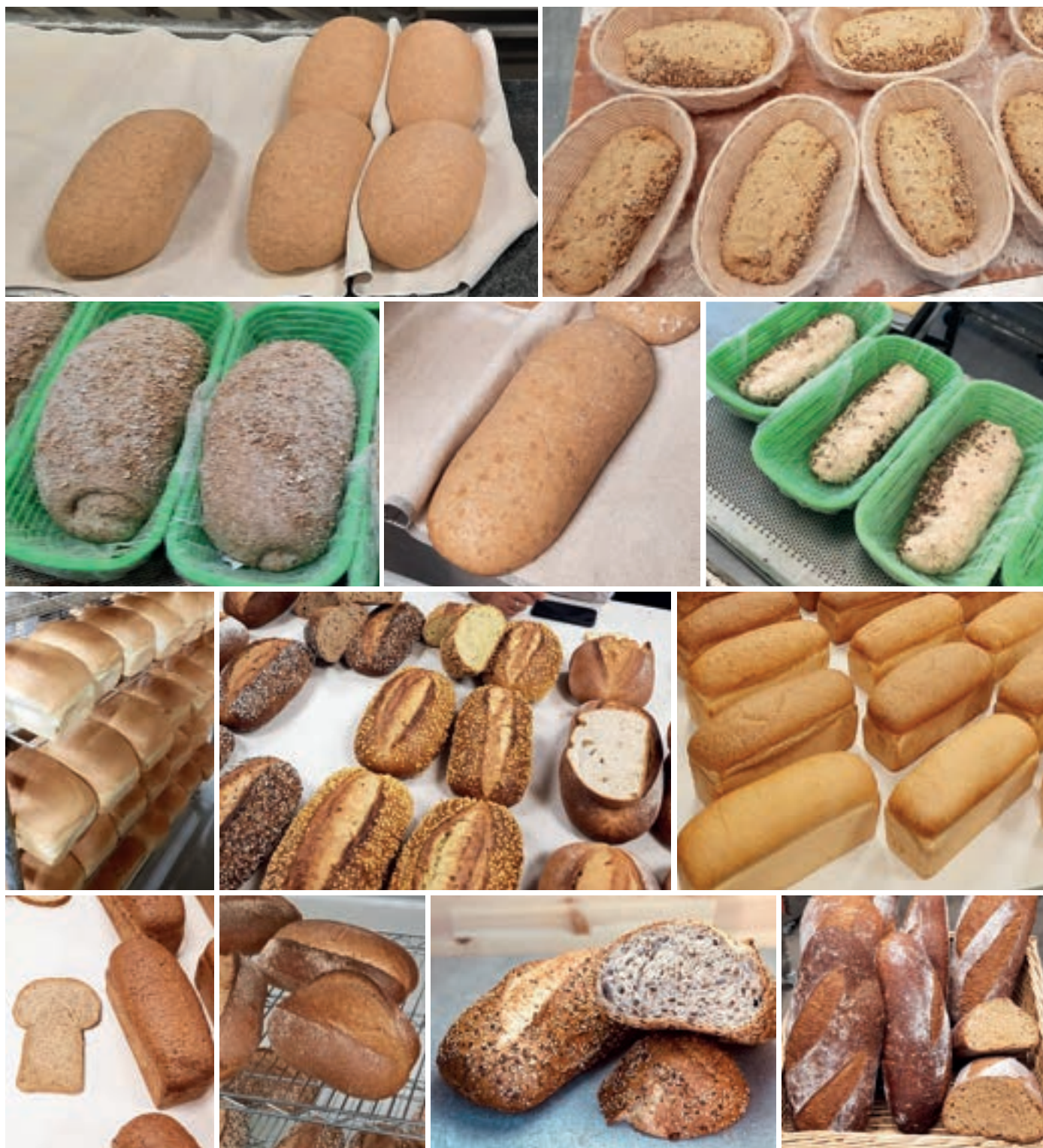




# For baguette? But not only...



The JAC moulders of course are perfect for the baguette production but they also make it possible to mould a wide range of breads, such as sandwich bread, country bread, sourdough loaves, batards, etc. The outfeed guides, (optional) allow you to easily calibrate the elongation of the dough piece in order to constraint them to a certain volume and shape. Ideal for short loaves or tin breads.



# Unic : the essential



**Moulding belts**  
Ultra-fast change of belts without disassembling the machine

Vertical moulding for a gain of space

Secure infeed

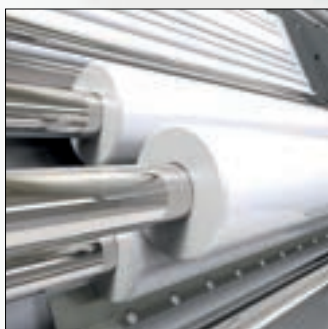
**Memo for settings**  
Dry erase

Stainless steel bodywork

**Adjustment of sheeting rolls**

The handles ensure high precision. The levers ensure great precision. Reduces the strain on the wrists.

Tablet with removable and washable food grade polyurethane reception mat



**Three sheeting rolls made of food grade polyethylene.**  
The first roll directs the dough towards the other two rollers. This succession of rollers allows for progressive sheeting of the dough.

## FEATURES

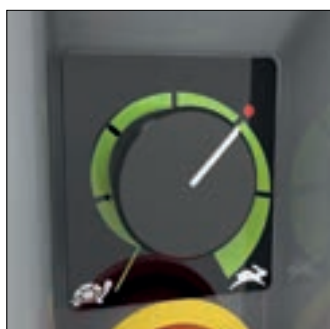
Min/max weight of dough pieces in g	50 / 1200
Maximum rate in pieces/h	1200
Engine power in kW	0,75
Weight in kg	200

**CHOICES AND OPTIONS : SEE PAGE 11**

**ACCESSORIES : SEE PAGE 18**



# Ultima : the ultra versatile



## Variable speed rear belt

The electronic variator allows you to act on the differential speed of the moulding belts.

By reducing the speed, the moulder adapts ideally to the Tradition dough by offering a very gentle work, combined with respect for the honey comb structure of the dough.

By increasing the speed, the Ultima promotes the stretching and shaping of a very regular baguette.

## Moulding belts

Ultra-fast change of belts without disassembling the machine



Memo for settings  
Dry erase

Stainless steel  
bodywork

Secure infeed



## Adjustment of sheeting rolls

The handles ensure high precision. The levers ensure great precision. Reduces the strain on the wrists.

Tablet with removable and washable food grade polyurethane reception mat



## Three sheeting rolls made of food grade polyethylene.

The first roll directs the dough towards the other two rollers. This succession of rollers allows for progressive sheeting of the dough.

## FEATURES

Min/max weight of dough pieces in g	50 / 1200
Maximum rate in pieces/h	1200
Engine power in kW	1,12
Weight in kg	208

CHOICES AND OPTIONS : SEE PAGE 11  
ACCESSORIES : SEE PAGE 18

# Forma : the flatbread specialist



**Integrated and retractable flatbread outlet**  
By opening the front door, you can laminate flatbreads.

**Moulding belts**  
Ultra-fast change of belts without disassembling the machine



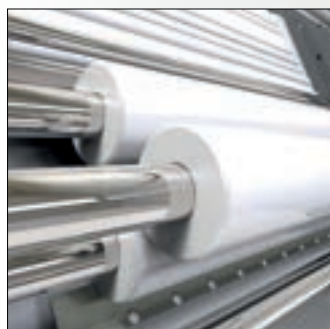
**Memo for settings**  
Dry erase

**Stainless steel bodywork**

**Adjustment of sheeting rolls**  
The handles ensure high precision. The levers ensure great precision. Reduces the strain on the wrists.

**Secure infeed**

**Tablet with removable and washable food grade polyurethane reception mat**



**Three sheeting rolls made of food grade polyethylene.**  
The first roll directs the dough towards the other two rollers. This succession of rollers allows for progressive sheeting of the dough.

## FEATURES

Min/max weight of dough pieces in g	50 / 1200
Maximum rate in pieces/h	1200
Engine power in kW	1,15
Weight in kg	230

**CHOICES AND OPTIONS : SEE PAGE 11**  
**ACCESSORIES : SEE PAGE 18**

# Choices and options



- Choice : Type of power supply**
- 230V three-phase
  - 400V three-phase (except Forma)
  - 400V three-phase + N (only Forma)
  - 230V single-phase (option)



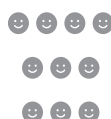
- Choice : Control lever type**
- Left
  - Right



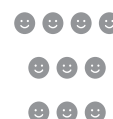
**Choice : Type of mat**

- Dimensional stability
- Hygiene
- Low moisture absorption

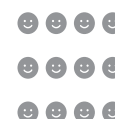
**Wooltop**



**Synthetic felt \***



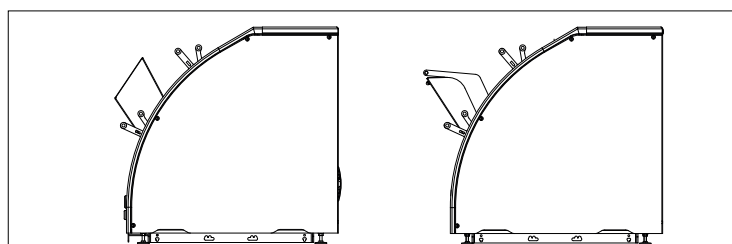
**Silicon (option)**



\*Certified by the Food & Drug Administration (USA)

**Choice : Type of infeed**

- Manual loading
- Automatic loading



**Option: Pointed ends belt**

With this belt, you can produce products with pointed ends.

Voir page 7



**Option: Entry guides**

Makes it easier to center dough pieces



**Option: Motorized feeding belt**

- Essential for the infeed when the moulder is positioned left or right to a pocket proofer: it will ensure the correct positioning of the dough for laminating
- Facilitates compatibility with other machines



**Option: Speed variator**

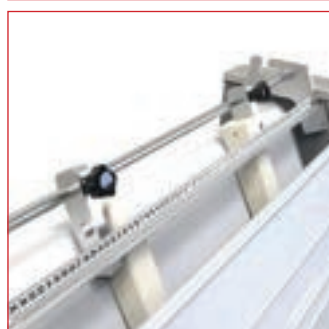
Allows you to adjust the speed of the moulding belts

Optional on Unic and Forma



**Option: Motorized exit conveyor on slides**

- Facilitates the unloading of dough pieces
- Prevents dough pieces from sticking when exiting the moulder. Facilitates placing on cloths or nets



**Option: Exit guides\*\***

Allows to calibrate the length of the products. Available with "Entry guides", or "Feeding belt".

Voir page 7

\*\*Only in combination with the option "Entry guides" or "Feeding belt".



# Rollform : the specialist of the "Tradition" baguette

Direct drive, very quiet, no belt wear, no scraper.  
Reduced power consumption (0.18kW).

Completely made of stainless steel, hygienic

Simple and ergonomic adjustment of the tension of the Rolltrad® (short) soft roll-up mat. Optimizes respect of the dough.

Wooltop belt

Horizontal moulding for maximum respect of the dough

Changing the polyurethane rolling belt without tools

Simple and ergonomic extension adjustment



**Choice :** type of power supply

- 230V three-phase
- 400V three-phase

**Option: Pointed ends belt**

With this belt, you can produce products with pointed ends. .



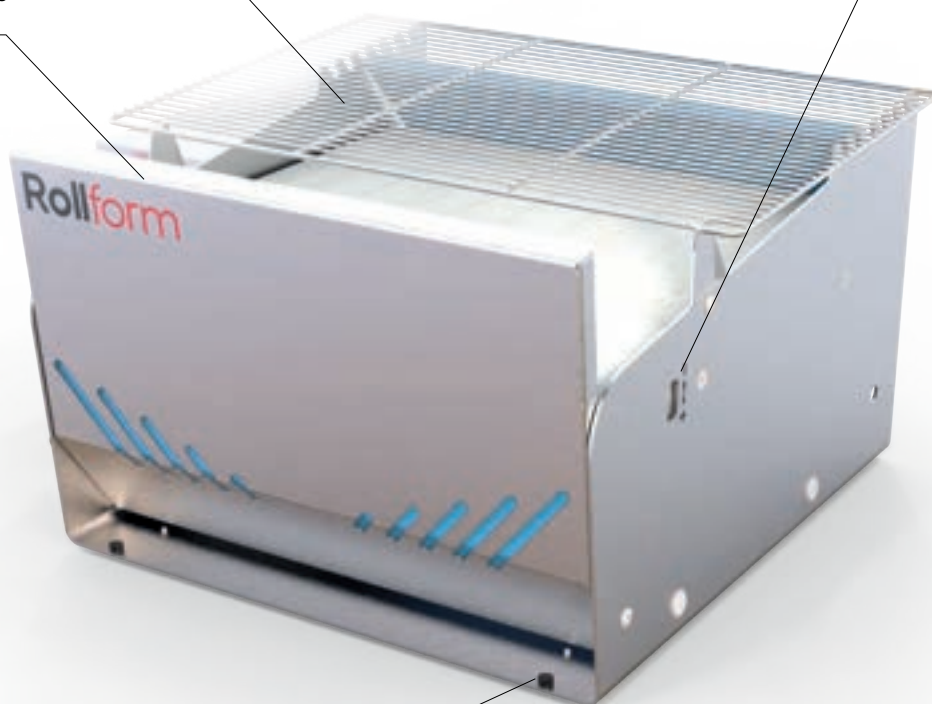


Possibility of placing a grid with layer above the machine

Folding shelf for greater compactness

Motorized belt tension accessible without any disassembly

To be placed on a base or on a work surface, the most compact on the market

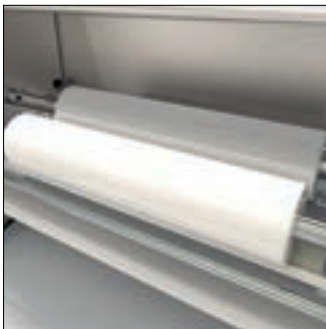


**Accessoire:** Rolo stainless steel base

#### FEATURES

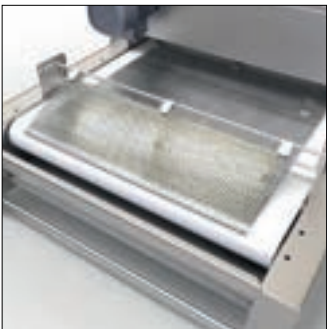
Min/max weight of dough pieces in g	50 / 1000
Type of belt	Wooltop
Maximum rate in pieces/h	1200
Engine power in kW	0,18
Type of body	Inox
Weight in kg	65

# HF : respect of the dough above all



Two large-diameter (90mm) food-grade polyethylene sheeting rolls  
Thanks to their horizontal orientation, they allow either rolling of the dough or, for the most hydrated doughs, letting the dough pass through without any constraints.

Self-adjusting return shelf  
according to the size of the dough  
Progressive lengthening thanks to the chainmail



Secure infeed

Stainless steel bodywork

Horizontal moulding for a maximum respect of the dough

Tablet with removable and washable food grade polyurethane reception mat



Sustained cadence  
Quiet, less than 65db

Ergonomic and precise indicators



Moulding belt  
Ultra-fast changeover of belts without machine disassembly

Easy-to-clean scrapers



Choice : Control lever type  
• Left  
• Right

## FEATURES

Min/max weight of dough pieces in g	50 / 1300
Maximum rate in pieces/h	1800
Engine power in kW	0,37
Weight in kg	172

CHOICES AND OPTIONS : SEE PAGE 15  
ACCESSORIES : SEE PAGE 18



# Choices and options

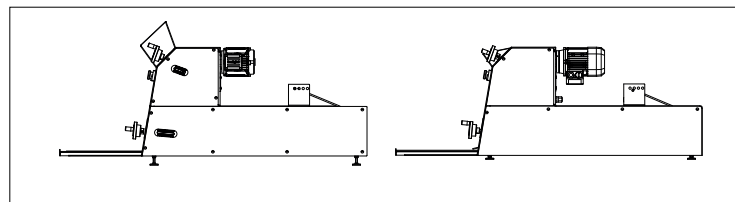


## Choice : type of power supply

- 230V three-phase
- 400V three-phase

## Choice : type of infeed

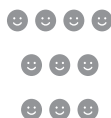
- Manual loading
- Automatic loading



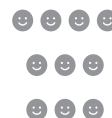
## Choice : type of belt

- Dimensional stability
- Hygiene
- Low moisture absorption

### Wooltop



### Synthetic felt \*



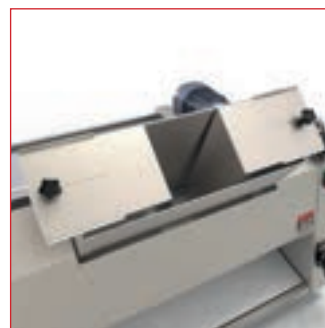
\*Certified by the Food & Drug Administration (USA)



## Option: Pointed ends belt

With this belt, you can produce products with pointed ends.

Voir page 6



## Option: Entry guides

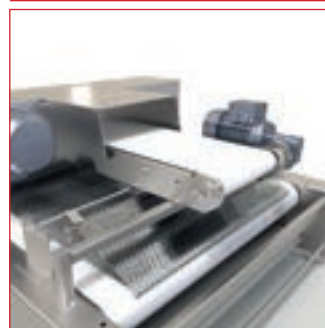
Makes it easier to center dough pieces



## Option: Exit guides\*\*

Allows to calibrate the length of the products. Available with "Entry guides", "Feeding belt" or "Pre-extension module".

Voir page 7



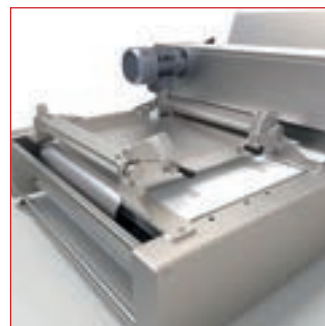
## Option: Motorized feeding belt

- Essential for the infeed when the moulder is positioned left or right to a pocket proofer: it will ensure the correct positioning of the dough for laminating
- Facilitates compatibility with other machines



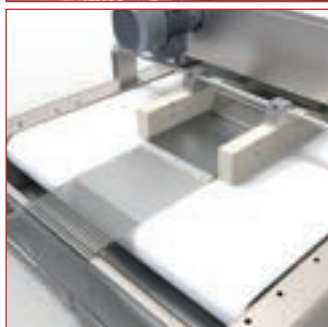
## Option: Flour dispenser

Allows the flouring of products at the exit of rolls



## Option: Pre-longing module

Allows for a pre-longing of hard dough



## Option: Formaster

Allows calibration of hydrated doughs



## Option: Motorized exit conveyor on slides

- Facilitates the unloading of dough pieces
- Prevents dough pieces from sticking when exiting the moulder. Facilitates placing on cloths or nets

\*Uniquely in combination with the option "Entry guides", "Feeding mats" or "Pre-extension module".

[www.jac-machines.com](http://www.jac-machines.com)

Photos and non-contractual technical information

# Optima : sustained volumes and rates

Completely made of stainless steel

## Rollmaster

Motorized and adjustable polyurethane belt

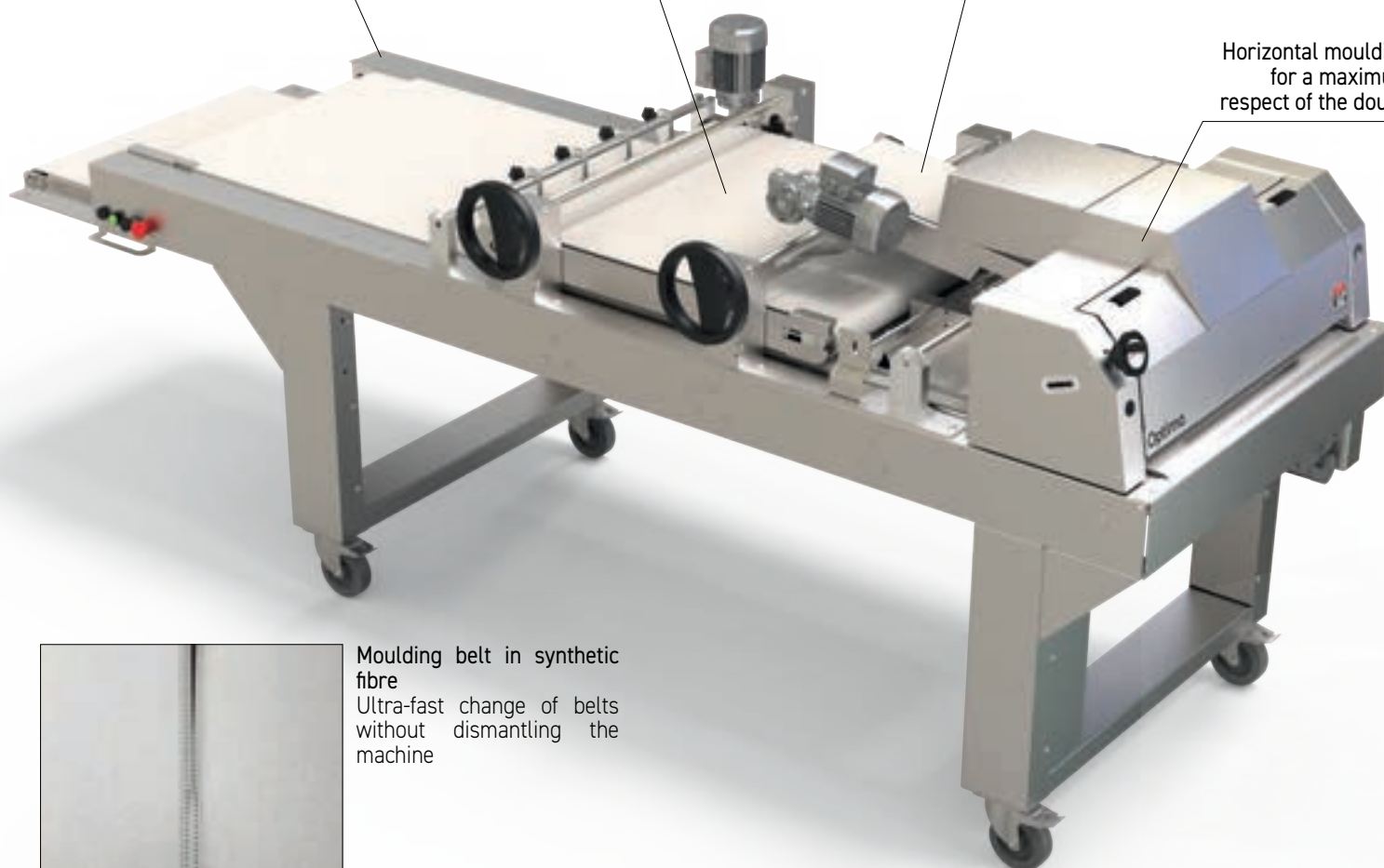
## Motorized feeding belt

- Essential for the infeed when the moulder is positioned left or right to a pocket proofer: it will ensure the correct positioning of the dough for laminating
- Facilitates compatibility with other machines



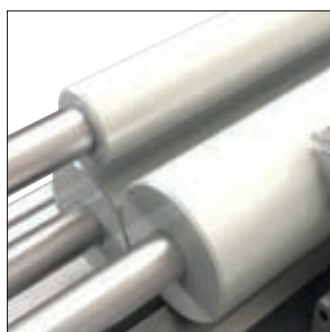
Scrapers: easy to maintain

Horizontal moulding for a maximum respect of the dough



## Moulding belt in synthetic fibre

Ultra-fast change of belts without dismantling the machine



## Three sheeting rolls made of food-grade polyethylene, two of which are large in diameter (90 mm)

The small roll is used to guide the dough towards the two large rollers. Thanks to their horizontal position, the rolls allow either rolling of the dough or, for the most hydrated doughs, to allow the dough to pass through without any constraints.

## Choice : Control lever type

- Left
- Right

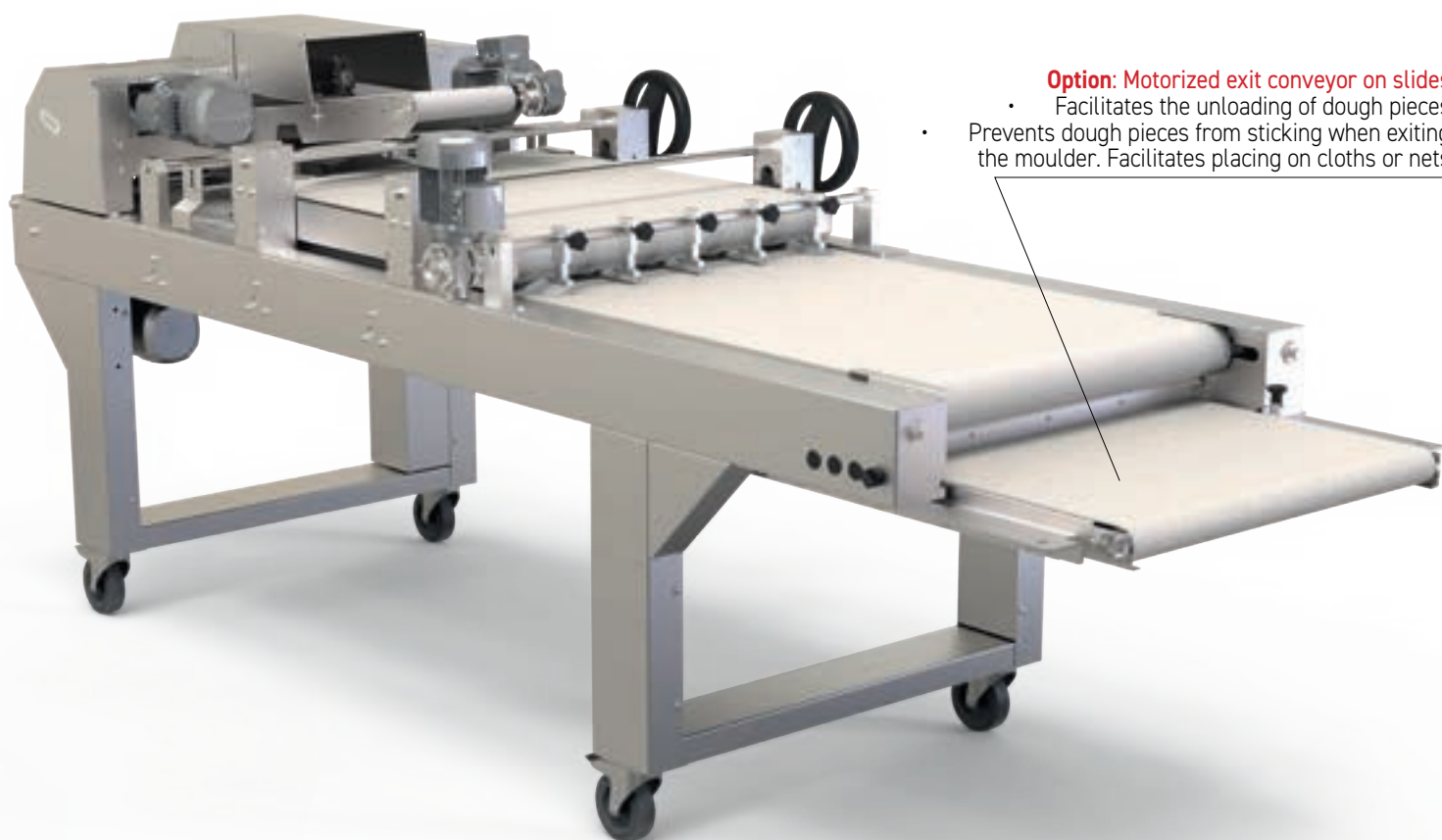




**Option: Formaster+ Divimaster**

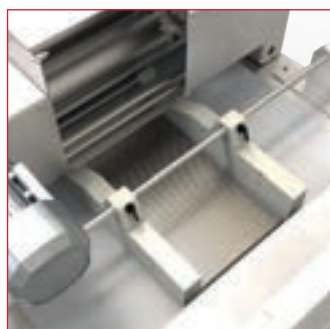
Allow:

- Roll out the dough pieces to the side exit guides.
- Cutting the dough into up to 4 pieces of equivalent weight and length using the central knives.



**Option: Motorized exit conveyor on slides**

- Facilitates the unloading of dough pieces
- Prevents dough pieces from sticking when exiting the moulder. Facilitates placing on cloths or nets



**Option: Formaster**

Allows for a calibration of the dough pieces

**FEATURES**

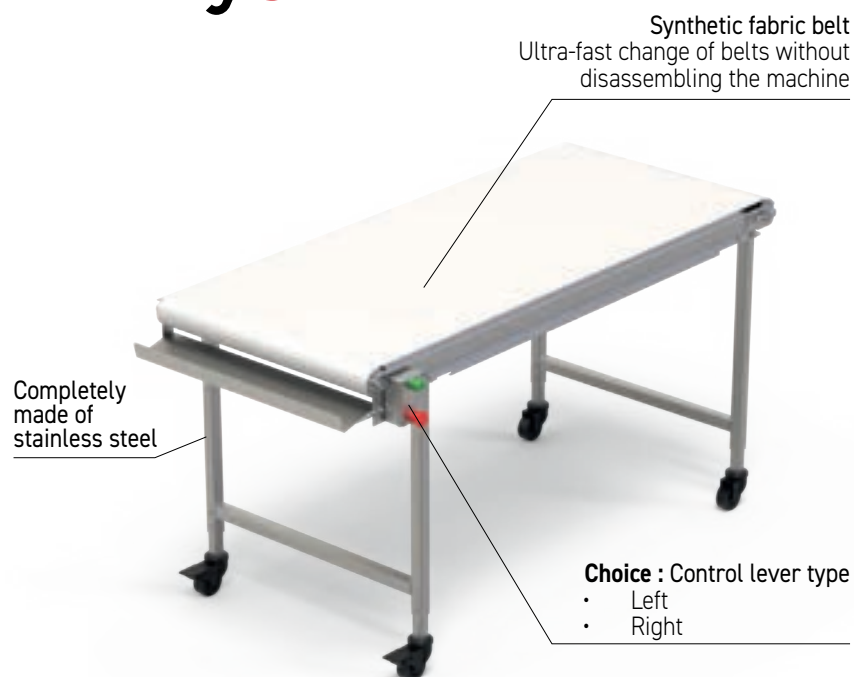
Min/max weight of dough pieces in g	50 / 1300
Maximum rate in pieces/h	1800
Type of power supply in V	400 three-phase
Engine power in kW	1
Belt type	Synthetic felt
Weight in kg	310



# Unic Ultima Forma HF : accessories

## Outfeed belt for moulders

### Drivy<sup>S</sup>



Only in addition to a base (see page 19)



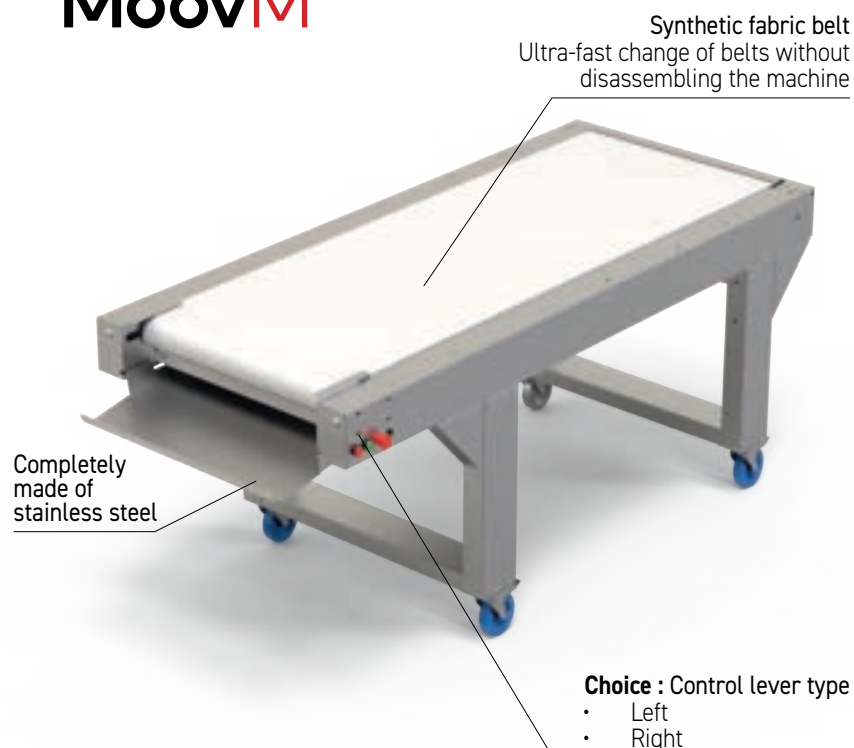
#### FEATURES

Total length in cm	150
Belt type	Synthetic
Engine power in kW	0,37

#### CHOICE

Type of power supply in V	230 three-phase
	400 three-phase

### Moov<sup>M</sup>



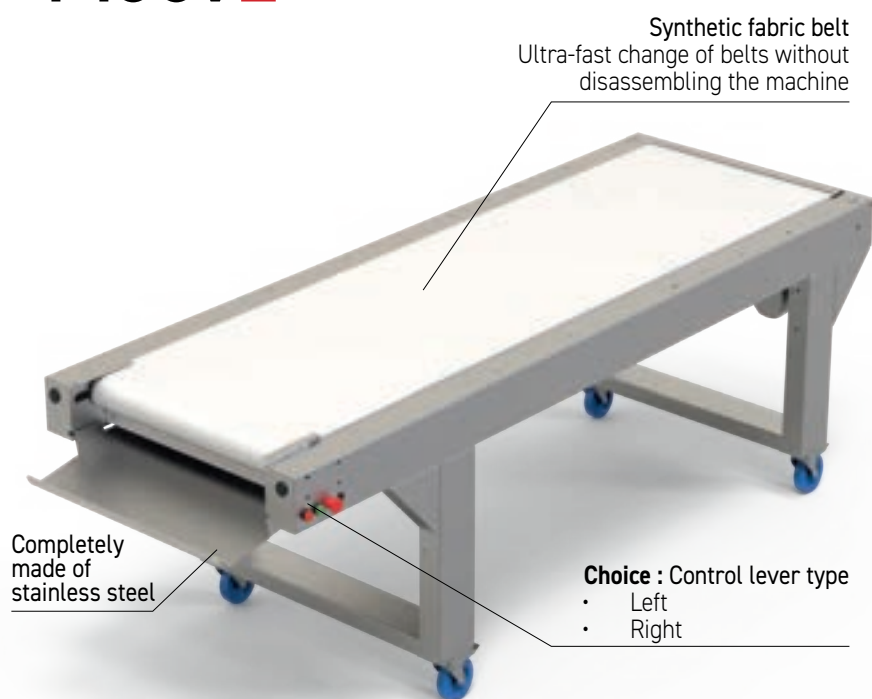
#### FEATURES

Total length in cm	200
Belt type	Synthetic
Engine power in kW	0,37

#### CHOICE

Type of power supply in V	230 three-phase
	400 three-phase

# MoovL



## FEATURES

Total length in cm	250
Belt type	Synthetic
Engine power in kW	0,37

## CHOICE

Type of power supply in V	230 three-phase 400 three-phase
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## Stainless steel base

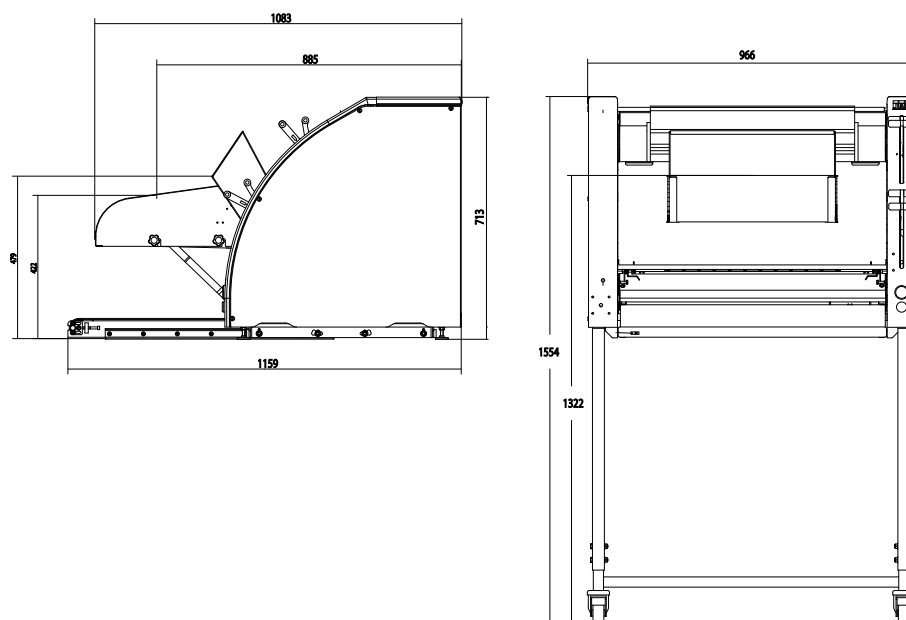


## Stainless steel base with storage

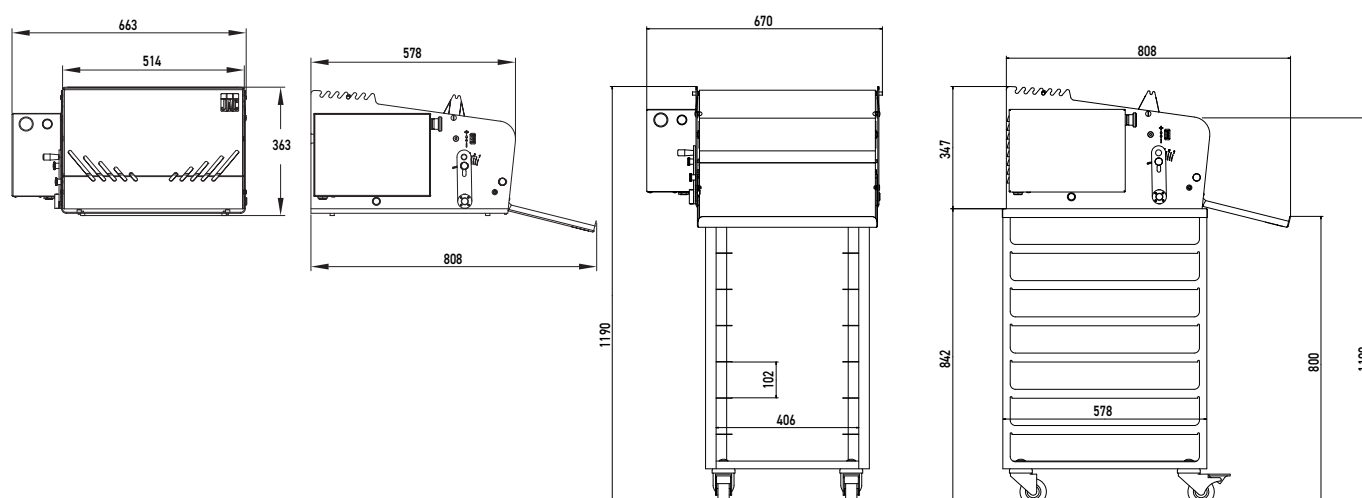


# Dimensions

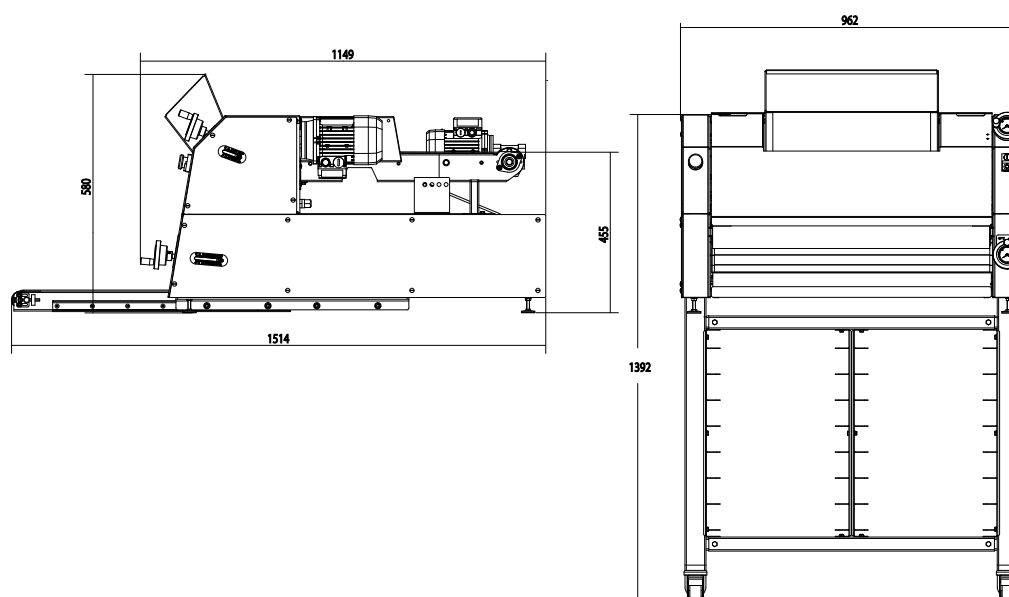
## Unic Ultima Form



## Rollform

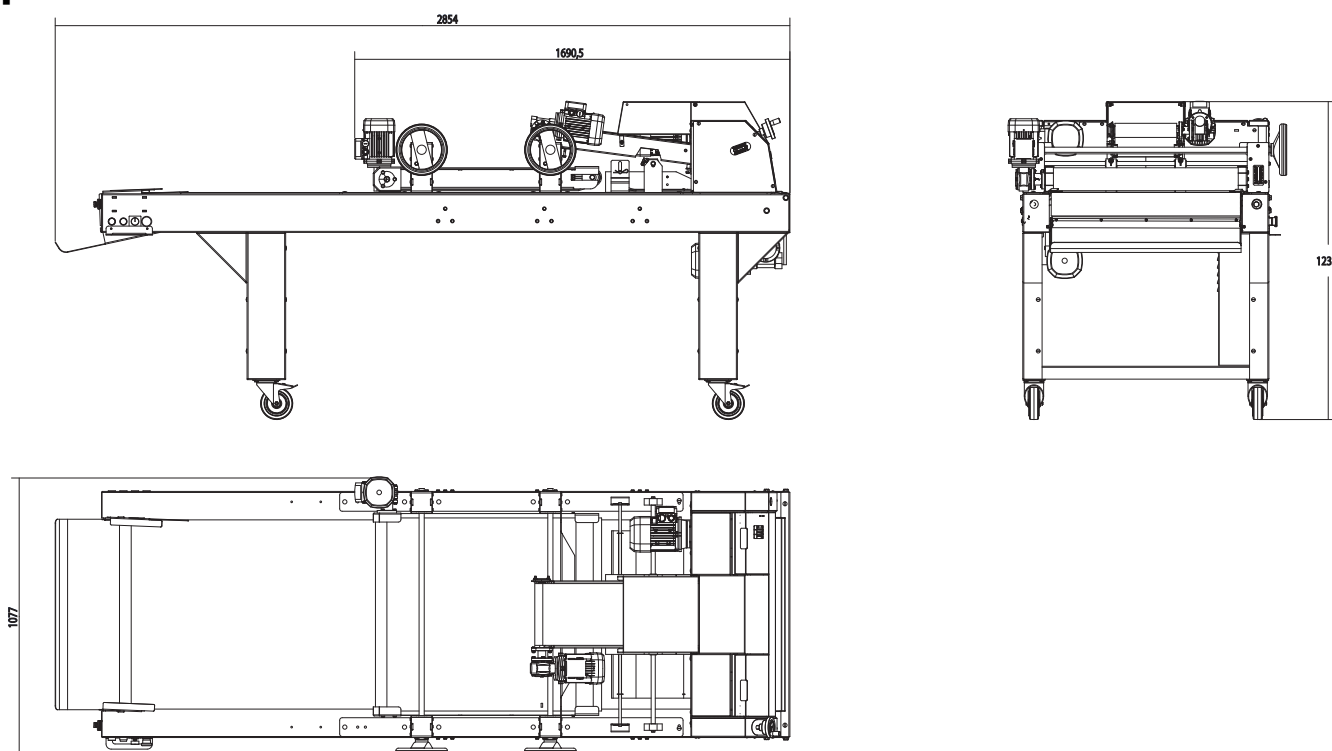


## HF

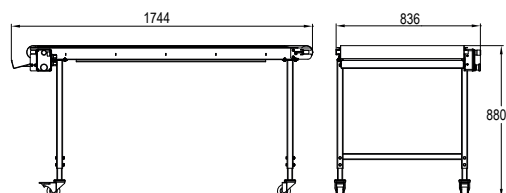




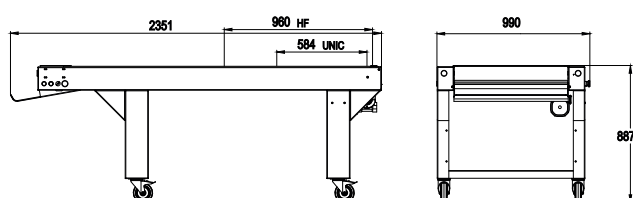
## Optima



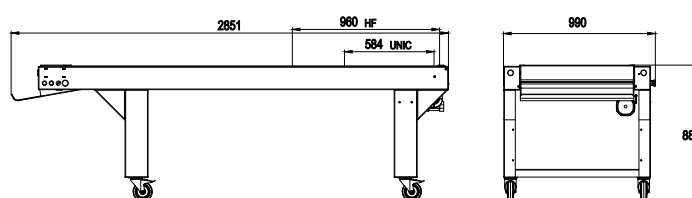
## DrivyS



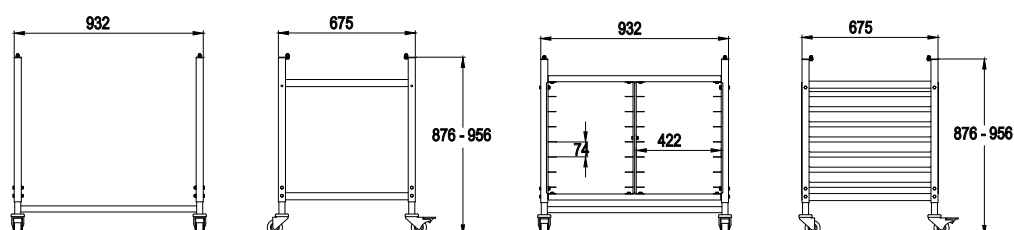
## MoovM



## MoovL



## Stainless steel bases



## Examples of possible configurations

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### Tradiform – MBS– Ultima



### Paniform – BAS – HF – MoovM



## GD - Proline - Unic - DrivyS



## PE50P - Pro+ - Optima







Warranty valid on all parts of your machine, including electronics and excluding consumables.  
Do not hesitate to contact your authorized dealer for more information.

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