



DIV DIV-R

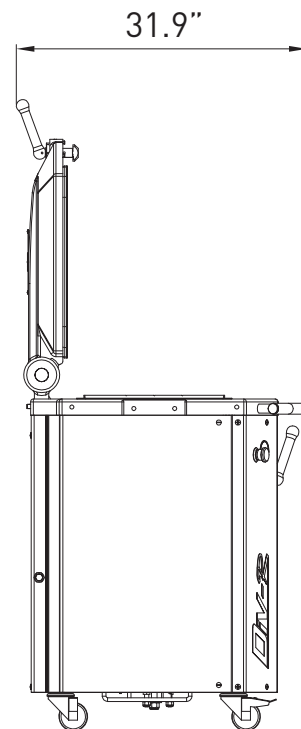
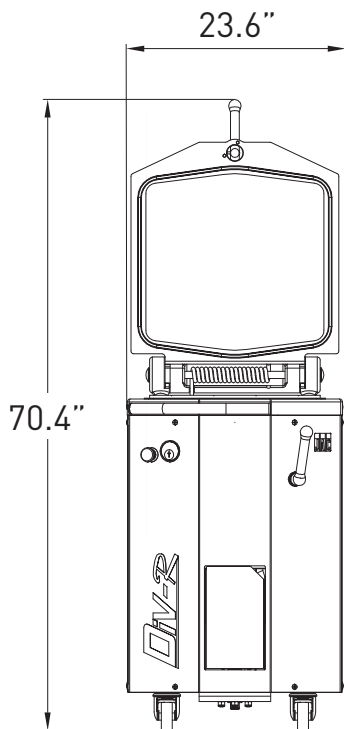
Hydraulic dividers

- ✓ Increased productivity
- ✓ Simplified cleaning
- ✓ Silent (~65dB)
- ✓ Adjustable pressure (only on DIV-R)
- ✓ Stainless steel exterior
- ✓ 20 divisions
- ✓ 5 years parts / 1 year labor warranty



DIV ●

DIV-R ■



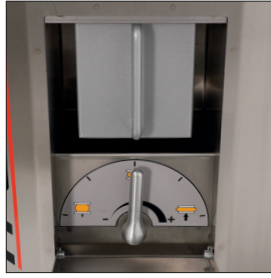
Traditionally Innovative

www.jac-machines.com

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Sharpened stainless steel knives
Includes automatic retraction for easy maintenance



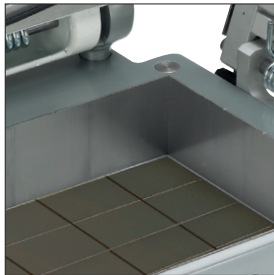
DIV-R
Adjustable pressure
Prevents de-gassing of doughs.



DIV-R ■
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.



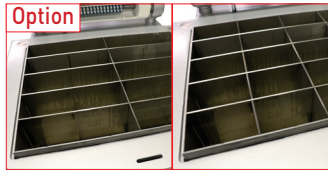
DIV-R
Flour splash prevention system
Prevents flour dispersal into your bakery.



DIV-R ■
Stainless steel tank
For optimum hygiene and easy maintenance



DIV ●
Protection / movement handle
Allows easy handling of the machine.



DIV-R ■
10 / 20 divisions
Allows cutting in 10 divisions (9" x 2.95") or 20 divisions (4.5" x 2.95")

FEATURES

	DIV 20 ●	DIV-R 20 ●	DIV-R 20 ■
Dimensions of square tanks (L x W x H) in in			18.11" x 15.2" x 4.9"
Dimensions of round tanks (L x W x H) in in	18.11" x 4.72"	18.11" x 4.72"	
Dimension of cuts of square tanks (LxW) in in			4.5" x 2.95"
Max/min weight of dough pieces in oz (dough dependent)	3.5 / 31,7	3.5 / 31,7	5.3 / 33.5
Chamber capacity in lbs	39,7	39,7	41.9
Min / max weight in oz in 10-division position			10.6 / 67
Flour splash prevention system		●	●
Automatic knife retraction	●	●	●
Adjustable pressure		●	●
Flour recovery		●	●
Protection handle		●	●
Motor power in kW	1.8	1.8	1.8
Type of motor	3ph/208V/60Hz/11A	3ph/208V/60Hz/11A	3ph/208V/60Hz/11A
Net weight in lbs	573	584	584
Easy Clean treatment	●	●	●

OPTIONS

Protection handle	●	●	
10 / 20 divisions			●