

THE KEY INGREDIENT IN INDUSTRIAL BAKING SINCE 1962

# ADAMATIC®



## ADR-2 DIVIDER/ROUNDER COMBINATION BREAD & ROLL LINE

Capacity up to 4,800 pcs/hour • Scaling range from 1–19 oz. • 1,2, or 3 Pockets • Larger with Glimek equipment



**Adamatic's** ADR-2 and 'Combi' Line have earned their reputation in US and Canadian bakeries for their legendary design, accuracy, and build quality.

The ADR-2/Combi Line produces bread and rolls 19oz or less. For bread weights up to 80oz, Adamatic's 30-year partnership with Glimek Baking Systems enables us to supply makeup equipment and expertise for breads up to 80 oz.

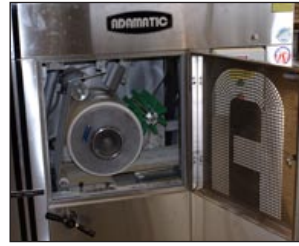
Parts, technical support, and service are just a phone call away at 800-578-2547. Whatever your plans for bread and roll production, Adamatic's wealth of experience in automated bakery equipment can help you make them succeed! – See inside for more information about the Combi Line.

**ADAMATIC COMBINATION BREAD AND ROLL LINE** • Capacity up to 7,200 pcs/hour  
 1, 2, or 3 Pockets • Scaling range 1 to 19 oz. • Larger when combined with GLIMEK equipment



**INTERMEDIATE PROOFER**

- Always synchronized with divider
- Transposing system for distributing 1 or 2 pocket breads or rolls efficiently across the proofer
- Nylon mesh pockets to prevent mold ingression
- Direct outfeed to moulder or stamper



**ADR-2 DIVIDER  
 ROUNDER**

- Accomodates 1, 2, or 3-pocket breads and rolls
- Weight range 1 -19 oz
- Hydraulic operation with reduced dough stress
- Simple weight adjustment
- (See features & specifications on back page)



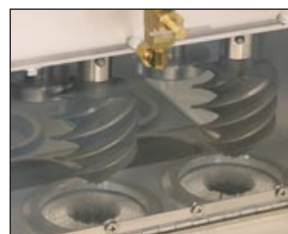
**MO-300 MOLDER**

- Centrally adjustable infeed enables correct positioning of dough
- Two adjustable sets of sheeting rollers
- Parallel adjustable side guides for accurate length
- Pressure boards that adjust at both infeed and exit
- 2-position catch pan
- Non stick side guides and catch pan
- Left or right hand operation



**ROLL STAMPER**

- Model CG/102 (2 pockets)
- Up to 4,000 pieces per hour
- Acomodates 1 oz - 4 oz dough
- Extra large Teflon-coated cups and knives for non-adhesion to dough.
- Brushes automatically and continuously clear debris from knives for more precise stamping
- Knives are easily and quickly interchangeable, for Kaiser Rolls, Split Rolls, Cross Rolls, Knot Rolls, and more.
- Adjustable oiling system



# ADAMATIC® ADR-2 Divider/Rounder



**ADR-2 Divider/Rounder**

## Standard Features

- 1, 2 or 3 pockets
- Up to 40 strokes per /minute
- Production speeds up to 4,800 pieces per hour
- Fully adjustable hydraulic main piston, assuring accurate scaling with minimal dough punishment
- Mechanical variable speed and rounding control
- Adjustable gravity feed oiling system
- Simple weight adjustment
- BISSC approved. Easy to clean and maintain.
- UL listed control panel
- ADR tool group
- Digital total stroke counter (optional)

## Dividing Ranges

*Scaling and production weights may vary with dough consistency*

Pockets	Typical Usage	Weight Range
1 Pocket	Bread	10 - 19 oz (280 - 532 g) *
2 Pocket	Bread & Rolls	1 - 8 oz (28 - 224 g)
3 Pocket	Rolls	1 - 3 oz (28 - 84 g)

\* For larger bread sizes, ask us about GLIMEK dividers.

## Specifications

- Voltage: 220/60/3 (other options available)
- 20 Amps @ 220V
- Shipping weight: approximately 2,150 lbs (978 kg)