



ADR2 Divider-Rounder

Extremely accurate scaling and rounding • 1, 2, or 3 pockets • Up to 7,200 pieces/hour • Scaling range 1–19 oz.



Adamatic ADR2 Divider-Rounder

Adamatic’s ADR2 Divider-Rounder, a bakery equipment legend for mid-sized bread and roll production, is durable, dependable, and easy to run with multiple dough sizes.

The benefit is that an ADR2 Divider-Rounder runs more products with a single piece of equipment.

The ADR2 is manufactured in the USA, with parts, technical support and service all available within North America.

The ADR-2 can operate with 1, 2, or 3 pockets, at speeds up to 40 pieces/minute.

The ADR-2 can accommodate round rolls, moulded rolls, hot dog and hamburger buns, large sub rolls and baguettes up to 19 oz.

The ADR2 Divider Rounder will enhance and your bread quality, and streamline production over many years of service.

WWW.ADAMATIC.COM • INFO@ADAMATIC.COM • (+1) 206.322.5474

PART OF BELSHAW ADAMATIC BAKERY GROUP • 814 44TH STREET NW, SUITE 103, AUBURN, WA 98001 USA





For breads and rolls • 40 strokes per minute • Dividing Range 28 g – 540 g



The ADR2 combines both dividing and rounding in one machine

Dividing knife

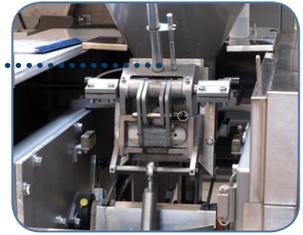
Rounding drum

Interlocking cover



The ADR2 integrates perfectly with **Adamatic COMBI line** (CP44/6 Intermediate Proofer and Glimek MO-300 Moulder)

Industrial-duty, fully adjustable **Hydraulic Piston system**



Flour Duster above exit belt



Accurate scaling and repeatable dough output

Features	
1, 2 or 3 pockets	Quick and easy conversion for a multitude of weight and sizes
Dividing range	The ADR has the ability to divide everything from small rolls 1 oz (28 g) to bread loaves 19 oz (540 g). For detailed dividing weights, see table below
Dividing system	Fully adjustable hydraulic dividing system, with accurate scaling and repeatable perfect dough balls from beginning to end of the run.
Speed and rounding controls	Speed and rounding controls are both mechanical
Dividing/rounding	Combines both functions in one machine
Oiling system	Gravity feed and adjustable. No pump is necessary
Weight adjustment	Adjustable while the machine is in motion
Flour duster	Integrated into ADR2
Safety	Stainless steel covers interlocked to prevent opening while running. UL-listed control panel
Sanitation	BISSC approved. Easy to clean and maintain
Tools	ADR tool group included. A complete set of tools for daily operation and maintenance

Technical Data	Description
Power	220V/60/3, 20A, 4.4 KW
Dividing range	1 oz to 19 oz (28 – 540 g) For detailed dividing weights, see table below
Dividing rate	Up to 40 strokes per minute using 1, 2 or 3 pockets
Weight, net	2,025 lbs (920 kg)
Weight, crated	2,150 lbs (978 kg)
Volume, crated	162 cubic feet (4.6 m ³)
Dimensions	34" Width x 82" Depth x 70" Height (86 x 208 x 178 cm)

Dividing Ranges ~ in detail			
Pockets	Typical Usage	Weight Range	Capacity
1 Pocket	Bread	10 - 19 oz (280 - 532 g)	30 / minute 1,800 / hour
2 Pockets	Bread and Rolls	1 - 8 oz (28 - 224 g)	80 / minute 4,800 / hour
3 Pockets	Round Rolls	1 - 3 oz (28 - 84 g)	120 / minute 7,200 / hour

