



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 Divider/Rounder and 'Combi' Line are bakery equipment standards in North America and have earned a reputation for being trouble-free, easy to run, and flexible enough to accommodate multiple products with simple changeovers. The benefit is that both the ADR-2 and the Combi Line give bakeries the ability to run more products with a single piece of equipment.

The ADR-2 / Combi Line can operate with 1, 2, or 3 pockets using different rounding drums, at speeds up to 40 pieces/minute. The Combi Line can accommodate round rolls, moulded rolls, hot dog and hamburger buns, large sub rolls and small baguettes up to 19 oz.

All Adamatic equipment comes with customer service and technical support all within North America, and just a phone call away.

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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 ingress
- Direct outfeed to moulder or stamper



ADR-2 DIVIDER ROUNDER

- Accommodates 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
- Accommodates 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





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.

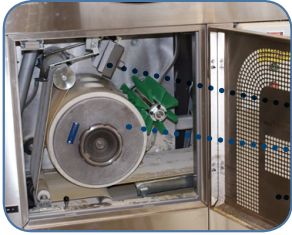
The ADR-2 can accommodate round rolls, moulded rolls, hot dog and hamburger buns, large sub rolls and baguettes up to 19 oz.

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





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

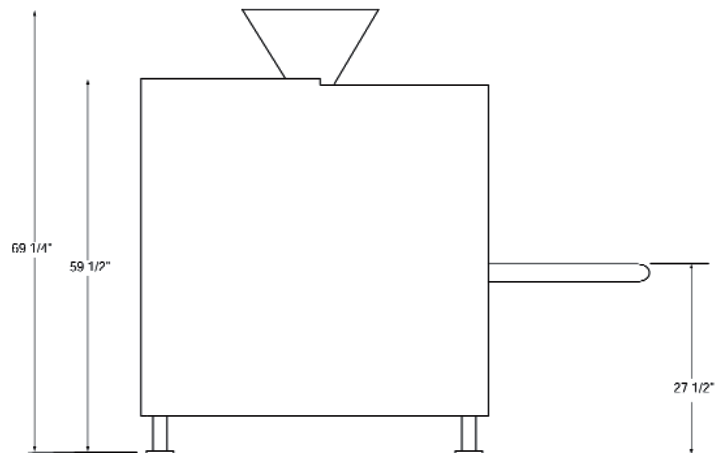
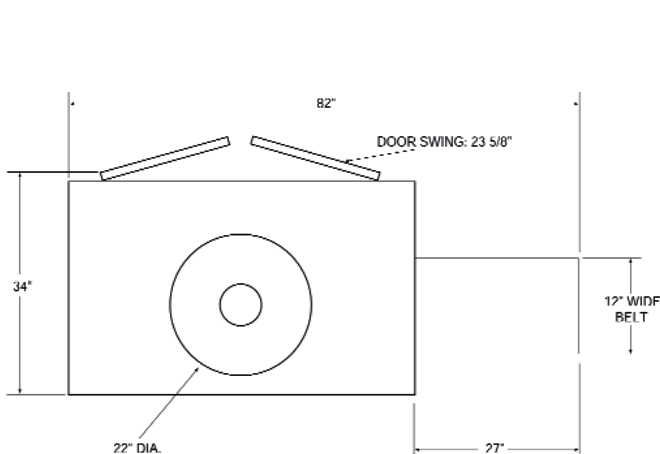


Accurate scaling and repeatable dough output

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	BISCC 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





CP44/6 Intermediate Proofer

Part of Adamatic COMBI Makeup Line • 44 proofer baskets • 6 pockets per basket • Capacity 24 ozs per pocket



- Adamatic COMBI Makeup Line
- Adamatic ADR2 Divider Rounder
 - Adamatic CP44/6 Proofer
 - Glimek MO-300 Moulder
 - Cinelli CG-102 Roll Stamper

Adamatic CP44/6 Intermediate Proofer

Adamatic's **CP44/6 Intermediate Proofer** is designed as part of Adamatic's COMBI Bread and Roll Makeup Line (see inset photo above).

The proofer is driven and synchronized by a connection with Adamatic's **ADR2 Divider Rounder**. Dough rests comfortably in rounded polypropylene baskets, with 6 baskets per tray and 44 trays. Proofing time can extend from 4.5 to 13.5 minutes, dependent on dough size.

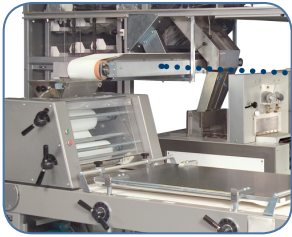
As configured for the COMBI line, the CP44/6 includes a cross conveyor that loads the dough directly into a **Glimek MO-300 moulder** (or a Roll Stamper, if desired).

All aspects of the proofer are designed by Adamatic in accordance with the Baking Industry Sanitation Standards Committee (BISCC) standards for sanitation and clean operation. The CP44/6 Intermediate Proofer will enhance and your bread quality, and streamline production over many years of service.





Part of Adamatic COMBI Makeup Line • 44 proofer baskets • 6 pockets per basket • Capacity 24 ozs per pocket

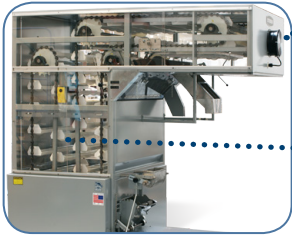


Cross conveyor compatible with Glimek MO-300 Moulder

Flour Duster sprinkles flour on entry of dough pieces from ADR2

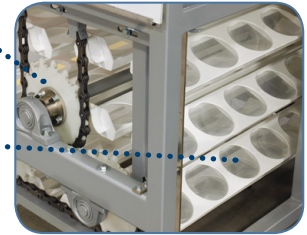


Heavy duty chain with white teflon cogs



Air circulation fan is the only power requirement on CP44/6. (Otherwise synchronized with ADR2)

Polypropylene baskets up to 24 oz capacity



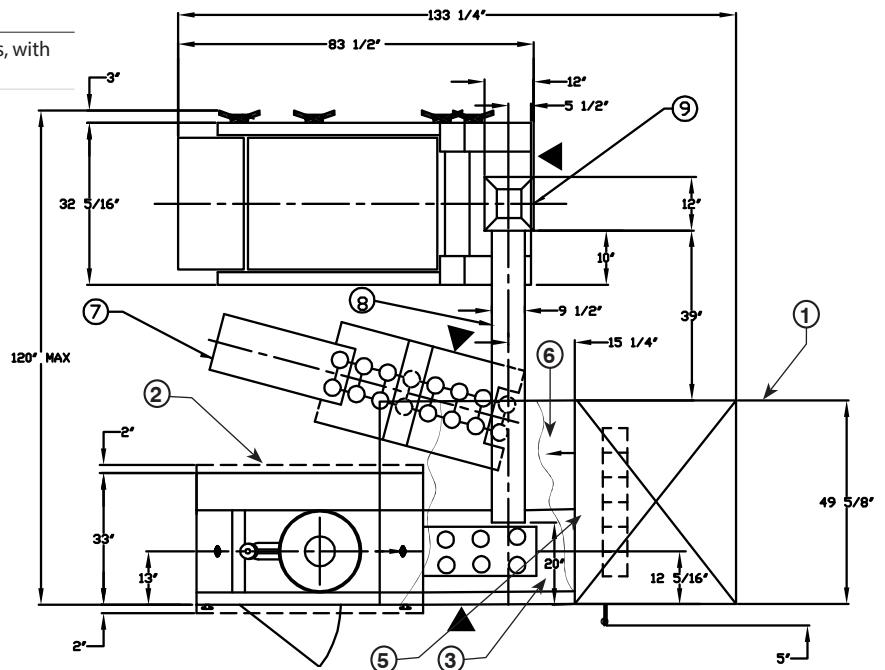
See-through **plexiglass inspection windows** for visibility and access

Features	
Construction	Conforms to BISSC standards. Heavy duty welded square tubing, heavy duty roller chain with teflon guides. Durable construction ensures that the proofer will remain in service for many years
Basket Trays	High-impact plastic trays with nylon mesh inserts. Trays are easily removable for maintenance and cleaning
Basket Capacity	24 oz (535 g)
Proof Time	Dependent on size Rolls: 4.5 – 7 minutes Bread: 8 – 13.5 minutes
Cross conveyor	Moves product to Glimek MO-300 Moulder
Flour duster	At proofer infeed. Allows for clean consistent release of the dough from baskets when proofing is complete
Clean-out door	Located at proofer discharge to capture flour to be sifted and reused.
Inspection windows	Plexiglass, allows good visibility at all times, with access for cleaning as required

Technical Data	
Power	• Proofer operation is driven and synchronized by ADR2 Divider-Rounder. • 120V/60/1 @ 5 Amps for air circulation fan.
Basket Capacity	Up to 24 oz (535 g)
Proof Time	Dependent on size Rolls: 4.5 – 7 minutes Bread: 8 – 13.5 minutes
Cross conveyor	9½" W x 65¾" L (24 cm W x 167 cm L)
Net Weight (approximate)	1500 lbs (682 kg)
Shipping Weight (approximate)	1750 lbs (795 kg)

Plan View, Adamatic COMBI Line With CP44/6 Proofer

1. ADAMATIC ADR2 DIVIDER ROUNDER
2. ADAMATIC PROOFER CP44/6
3. FLOUR DUSTER
4. N/A
5. EXHAUST FAN
6. CHUTE TO STAMPING MACHINE (if present)
7. STAMPING MACHINE (Optional)
8. CROSS CONVEYOR (LH)
9. GLIMEK MO-330 MOULDER



KAISER ROLL MACHINE

MODEL: CG/102, CG/104

The Kaiser Roll Machines are among the first machines manufactured here at G. CINELLI - ESPERIA CORPORATION®. They are consistent in their formation of the various types of buns they produce. They can either be adapted to a Bun Line, or they can be fed manually. The CG/102 is a two (2) pocket heavy duty model with a capacity of producing 4,000 pieces per hour from one (1) ounce to four (4) ounces of dough. The CG/104 is a four (4) pocket heavy duty model with a capacity of producing up to 8,000 pieces per hour from one (1) ounce to four (4) ounces of dough.

The Kaiser machines come equipped with extra large Teflon coated cups and knives. The revolutionary Teflon coating gives the cups and knives a non-adhesive quality which helps to produce optimal end-products. In addition, the knives are automatically and continuously cleared from debris with specially designed brushes affixed to the machine. The knives are easily and quickly interchangeable, therefore allowing the production of Clover Leaf Buns, Cross Buns, and Split Buns. Both machines also feature an adjustable oiling system, pre-plunger, and a fold-up conveyor.

The CG/104 offers the versatility of producing three types of buns simultaneously. With a simple arrangement of the knives, this is quickly achieved.



CG/104
Kaiser Roll Machine



CINELLI
ESPERIA
CORPORATION

Our Goal is Simple...
To Help You Reach Yours

Manufacturers of
Quality Bakery Machinery
Since 1972.



TECHNICAL DATA

KAISER ROLL MACHINE

MODEL CG/102 , CG/104

		METRIC		IMPERIAL
End-product weight range	[gr.]	28.5 - 114 / 28.5 - 114	[oz.]	1 - 4 / 1 - 4
DIMENSIONS	[cm]	117x61x147 / 117x83x147	[in]	46 x 24 x 58 / 46 x 32 1/2 x 58
INSTALLED POWER	[kW]	.4 / .4	[hp]	1/2 / 1/2
WEIGHT	[kg]	181 / 250 approx.	[lb.]	400 / 550 approx.
PACKING VOLUME	[m3]	1.05 / 1.5	[cu.ft]	36 / 49

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Moulder

MO-300 - Moulder

Capacity: up to 3000 pieces/h

The true Scandinavian origin of moulder for loaves, baguettes, buns or even round bread/pizzas. Foldable pressure board for easy cleaning.

Features

Centrally adjustable infeed enables a correct positioning of the dough piece. Two pair of 400 mm wide adjustable pressure rollers with spring loaded scrapers for easy cleaning.

Pressure board 650 x 1100 mm with two wedges is foldable and can be locked in an upright position for easy cleaning

Collection tray with two positions enables straight line outfeed. Handles on left or right side must be indicated upon order (see drawing below).



Options

- Higher legs (standard is 580 plus wheels 140 mm)
- Leaning hopper – special leaning hopper for better access for infeed from side (left or right)
- Lower side guides – 10 mm-non-stick coated
- Motorized pressure board – capacity 1 800 pcs/h. Counter rotating with fixed speed. Incl. start-stop unit.
- Parallel adjustable side guides:
 - 20 mm in food approved plastic
 - 10 mm non-stick coated
- Three fixed knives in pressure board for 4-pieces (distance to be stated)
- Three adjustable knives under pressure board
- Stainless Steel Frame
- Special conveyor belt



Safety cover tiltable for easy cleaning



Parallel adjustable side guides (option)



Centrally adjustable infeed flaps in hopper with size indicator



Collection tray with two positions

Technical

Capacity range up to 3000 dough-pcs/h
 Weight range* 30-1800 g
 Working width up to 650 mm
 El. load 1.1 kW

* subject to capacity and dough characteristics

Measurements

