

THE KEY INGREDIENT IN INDUSTRIAL BAKING SINCE 1962

ADAMATIC®



INDUSTRIAL ROLL LINES

– with **NDR** and **VDR** Dividers

Capacity from 3,600 to 30,000 pcs/hour • Scaling range from 1 to 19 oz. • Larger when combined with Glimek equipment



Adamatic has built its reputation by serving the baking industry with custom-engineered makeup systems for more than 50 years.

Adamatic's roll makeup lines are the only industrial systems entirely designed and manufactured in the USA, with parts, technical support, and service all available within the United States.

Adamatic specializes in makeup equipment for bread and rolls 19oz or less. For bread weights up to 80oz, Adamatic is proud to have partnered for 30 years with Glimek Baking Systems, Europe's foremost manufacturer of bread makeup lines, allowing us to supply makeup equipment and expertise for every class of wholesale bakery.

Whatever your plans for bread and roll makeup lines, Adamatic's wealth of experience in automated bakery equipment can help you make them succeed!

ADAMATIC Industrial Roll Lines

2 – 10 pockets • 3,600 – 30,000 pieces/hour • Scaling range 1–19 oz. • Larger when combined with Glimek equipment

Divider Rounder

- Adamatic VDR or NDR Divider Rounder (see following page for dividing ranges and other specs)
- 2 to 10 pocket dividing
- Capacity up to 30,000 pcs/hr
- Hydraulic systemw

Turret Head Roll Stamper

- Stamps five types of roll - Kaiser, split, cross, clover, Portuguese leaf roll
- Individually adjustable discharge belts
- Mounted on base
- Seam control available

Intermediate Proofer

- Capacity up to 600 trays
- Synchronized central drive with magnetic clutch coupling
- Equipped with direct drive from Divider Rounder and timing gate to assure perfect synchronization and flawless depositing of dough balls into the proofer pockets
- Sliding inspection windows
- High impact plastic trays with nylon mesh inserts

Bypass Conveyor

- Bypasses intermediate proofer for round roll seam control

Molding Conveyor Table

- Variable speed
- 32", 36", 55" and 62" widths
- Removable and interchangeable pressure plate assembly w/ single point adjustment
- Adjustable pressure plates, front and back
- Automatic aligning device for accurate panning
- Automatic belt tracking system



Sheeter

- Mounted on variable speed moulding table
- Pre-flattening roller with timing gate
- Two sets of adjustable sheeting rollers
- High speed coiling and discharge belts
- For rolls and small breads from 4" to 12" long
- Custom infeed boxes to align centers with pressure plates

Panner & Straightening Out Device

- Automatic operation
- Automatically deposits any pattern on peel boards, pans or conveyor belt
- Variable speed
- Fully adjustable panning stroke
- Reverse curl extender
- Straightening out device straightens seam on moulded product

Wetting and Seeder (optional)

- Automatic seeder for wetting and top-seeding rolls
- Wetting package with water tank
- Stainless steel mesh conveyor
- Catch tray for the collection of excess seeds
- Driven by moulding table

Control System

- PLC touch screen or Analog control panel
- Fully interwired at factory
- Servo weight controls available
- UL listed

ADAMATIC *NDR* and *VDR* Dividers

3,600 to 30,000 pieces/hour
2-10 Pockets
Scaling range from 1 to 19 oz *



NDR Divider

Specifications in brief

- Up to 50 strokes per minute
- 30,000 pieces per hour (NDR), 18,000 pieces per hour (VDR)
- Extremely accurate scaling and rounding
- Minimal dough punishment
- Simple weight adjustments
- No divider oil required
- Adjustable height flattening roller on discharge belt
- Variable frequency drive control
- Durable design and construction
- Optional dough chunker, variable frequency rounding control & more

Dividing Range (NDR Divider, 2 sizes)

Model Size >	NDR 6/8	NDR 8/10
4 Pocket	5 - 10 oz	5 - 10 oz
6 Pocket	1 - 7 oz	3 - 9 oz
8 Pocket	1 - 3 oz	1 - 7 oz
10 Pocket	N/a	1 - 3 oz

Dividing Range (VDR divider)

2 Pocket (bread)	10 - 19 oz
4 Pocket (bread & rolls)	1.5 - 10 oz
6 Pocket (rolls)	1.25 - 4.5 oz

Scaling and production weights may vary with dough consistency.



VDR Divider

***For larger bread sizes, be sure to ask your Adamatic rep about GLIMEK dividers.**