

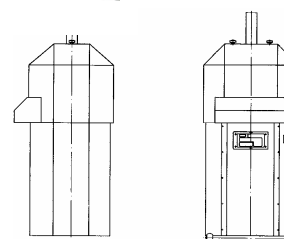
## B8. AUTOMATIC BUN AND ROLL DIVIDER AND MOULDER

### ADOS

ADOS is a simple and quick machine designed for pastry products. It is designed for automatic dividing and round moulding. The machine's working cycle consists of two phases, i.e. phase of dough pressing and dividing, and phase of round moulding. There are more versions available differing among them in the number and weight of divided dough pieces (ADOS 14, 20, 30, 36).

#### Advantages:

- Fully automatic machine operation.
- The control is performed through an electronic controller.
- Adjustable parameters allow accurate and regular dough dividing and round moulding.
- It saves space, and it is silent during its operation, so it can be placed even in restaurants.
- The machine has a sturdy construction and is made of high quality materials.
- The machine is reliable and economical; it requires only minimal maintenance.
- The machine is movable on castors.



#### Characteristics:

MACHINE:	ADOS 2000/14	ADOS 2000/20	ADOS 2000/30	ADOS 2000/36
Number of divisions	14	20	30	36
Machine capacity (pcs/h)	3700	5300	8000	9500
Scaling range (g)	100-300	60-160	40-120	30-80
Installed power (kW)	1,7	1,7	1,7	1,7
<b>Dimensions:</b>				
dimensions of the machine with handle (mm)	646x663x1558	646x663x1558	646x663x1558	646x663x1558
dimensions of packed machine (mm)	850x850x1760	850x850x1760	850x850x1760	850x850x1760
machine weight (kg)	375	375	375	375
gross weight (kg)	430	430	430	430

#### Basic version of the machine includes:

- tin head with knives,
- three dividing plates,
- electronic controller – automatic cycle.

#### Options:

- dividing plate.