



FOOD INDUSTRY EQUIPMENT

Adamas (from Ancient Greek Αδάμας — “indestructible”, “diamond”) — Manufacturer of equipment with European quality.

- Since 1998, represented on the market for food processing equipment.
- Awarded the Gold Medal “Mark of Quality” by the Expert Council of the International Quality Mark for manufacturing modern high-tech equipment.
- Main focus:* Development of technologies and equipment for the dairy and fat-and-oil industries.
- ADAMAS Equipment Advantages:
 - Versatile (by product types)
 - Multifunctional (by technological processes)
 - Energy-efficient
 - Reliable
 - Ergonomic
 - Compact



The equipment is represented in:



1

Azerbaijan

5

Germany

6

Kazakhstan

2

Armenia

7

Moldova

3

Belarus

8

Russia

4

Chile

9

Uzbekistan

10

Ukraine

11

Estonia





Equipment

Thanks to the developed design solutions, the compactness of the equipment and lower labor intensity during maintenance are ensured.

The equipment is made of high-quality food grade stainless steel on the technical basis of European manufacturers.

Main Product Assortment

- Plate-scraped butter-making system ADM-K
- Plate-scraped butter-maker ADM
- Plate-scraped pasteurizers
- Equipment for production of cottage cheese and cheese
- Ice water preparation systems
- Pumping equipment
- Storage tanks
- Spare parts for equipment





Equipment for Butter, Spreads, Margarine, and Fat Pastes

Plate-scraped butter-making system ADM-K

- Produces various types of butter, anhydrous milk fat, modified fats, spreads, margarine, and butter pastes
- Product is made by converting fat emulsion with fat content from 30% to 99%
- Allows recipe and performance adjustments during production





- **Universal equipment** – one machine produces various products
- **Multifunctional equipment** – mounted on a single frame are: a butter former, a high-fat cream pasteurizer, and a regenerator. This design solution, along with a high pasteurization temperature (up to 120°C), enables continuous thermomechanical processing without contact with the external environment and ensures the production of a high-quality and safe product.
- **The technological capabilities of the equipment** allow optimal selection of pasteurization, cooling, crystallization, and mechanical processing modes depending on the raw material used.
- **Fully automated.** Equipped with a fail-safe startup system in case of emergency power outage.
- **An improved heat exchange plate design** ensures uniform heat transfer across the entire surface and reduces loss of finished product.
- **The scraper knife** is made of high-strength material and possesses special properties that allow operation in various environments.
- Supplied based on technical solutions from leading European manufacturers.
- **Compact:** the design allows the equipment to be placed in small rooms, occupying an area of 2.4 to 4.9 m²

The advantages that make ADM-K the flagship of the butter-making equipment



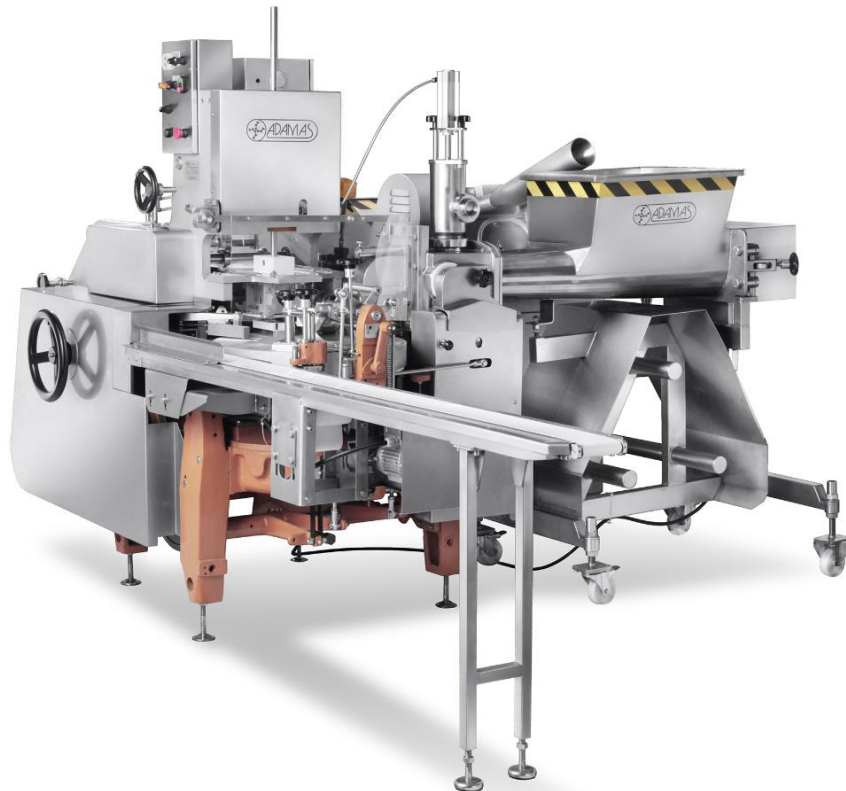


Butter Filling and Packaging Machine AFM-M

The AFM-M machine is designed for packing and packing butter, spread in laminated foil or parchment with a pre-printed label in briquettes. The product being portioned must have a uniform structure. Portioning of butter is performed after it has been stabilized. The machine's design ensures that all portioning and packaging operations take place sequentially in a circular motion.

The main linking element between the core units is a table with evenly spaced sockets arranged around its circumference.

A single AFM-M unit supports only one size format; the portion volume can only be adjusted by changing the height of the briquette



Technical specifications

Products: Butter, margarine, spreads

Feeding: Via auger-fed hopper or direct from crystallizer

Package Sizes and Weights:

- 70–130g → 50×70 mm
- 180–250g → 100×75, 110×68, 115×65, 118×66 mm
- 350–500g → 195×65, 132×75 mm
- 700–1000g → 190×95, 250×80 mm

Productivity:

- 70–130g → up to 70 pcs/min
- 180–250g → up to 60 pcs/min
- 350–500g → up to 40 pcs/min
- 700–1000g → up to 20 pcs/min

Drive: stepless control

Material: Laminated aluminum foil

Weight: not more than 1500 kg



Butter Homogenizer M1-ADM

The equipment is designed for the homogenization of industrial butter immediately before its packaging. It is used in dairy plants, factories and refrigerators in packaging lines in conjunction with filling machines, as well as a separate processing equipment. With the help of the equipment, the best properties are restored to what they were before freezing. When the butter is homogenized, it is ready to be packaged in smaller portions again. The equipment can be used with any butter filling and packaging machine.



M1-ADM consists of the following main parts:

- frame;
- the motor of the rotor drive;
- exhaust nozzle with adjustable valve;
- replaceable rotors;
- bunkers with augers;
- screw drive gearboxes;
- gear motor;
- an electric cabinet with a remote control.

Technical specifications

Type of homogenizer: rotary, continuous-acting

Productivity: 700 – 1500 kg/h

Performance control: stepless

Product temperature at loading: in summer +11...+12°C, in winter +14...+15°C

Product temperature after homogenization: +13...+15°C

The speed of rotation of the rotor: 700 rpm

Quantity of blades in rotors: 12; 16 pcs.

Quantity of screws: 2 pcs.

Screw rotation speed: 12...22 rpm

The total power of the installed electric motors is 18.0 kW

Voltage: 380V

Frequency: 50 Hz

Overall dimensions (length, width, height): 1480 x 850 x 1400 mm

Weight: 600 kg



Boiler- coagulator TI serie

The manufacturing process in closed-type coagulator boilers Adamas TI series can be divided into stages: addition of starter culture; fermentation; processing of the clot (cutting the clot, heating, selection of whey); draining the clot

The equipment is universal - it produces various products: cottage cheese, sour cream, soft cheese.

The equipment is equipped with: a cutting and kneading device, a heating jacket, thermal insulation, a serum pumping valve, washing heads

The optimal selection of modes is achieved depending on the product being produced.

Compact

Automated

The equipment is made on the technical basis of leading European manufacturers.

The coagulator boiler, drive elements, mixing device and fittings are made entirely of acid-resistant food grade steel.





Melting boiler ADAMAS SP-350

- This is a versatile equipment that allows you to produce a wide range of products. The main purpose is to use processed cheese (pasty, sliced, sausage) and other food products separately or as part of production lines: cheese butter, thermalized cottage cheese products, creams, jams, jellies, puddings, etc.
- Designed for crushing and mixing food products of various consistency and subsequent heat treatment to obtain a homogeneous paste-like mixture.
- The equipment is made on the technical basis of leading European manufacturers.



Plate-scraped Thermizer POUT 1



The thermization process is used to increase the time of interoperable storage of raw materials, which allows for a more uniform loading of equipment. Thermization is often used instead of low-temperature pasteurization in production lines, providing lower energy costs.

The plate scraper pasteurization and cooling unit is designed for heating and pasteurization of the mixture in a continuous stream at temperatures up to $+92^{\circ}\text{C}$ and held for 30 seconds, followed by cooling to $+10^{\circ}\text{C}$, with automatic control of the process parameters.



Emulsifier ADM1-OM18

It is intended for the production of technologically stable emulsions of milk and vegetable fats in the production of spreads and products with a combined fat phase.

Technical specifications

№	Basic parameters / units.	
1	Productivity, m ³ /h	18
2	Max. inlet pressure, kPa/bar	400 / 4
3	Operating temperature range, °C	до 85
4	Max. rotation speed, rpm	3000
5	Dimensions mm /weight, kg:	casing without casing
	length, mm	610 550
	width, mm	300 300
	height, mm	370-390 360-380
	weight, kg	42 36
6	Electric motor Characteristics:	
	Installed capacity, kW	3
	Frequency, Hz	50

• **Functions:** crushing, mixing, heating, cooling, dispersing, emulsifying

Advantages:

- versatility - used in the production of a wide range of products: spreads, mayonnaise, sauces, ketchups, condensed milk, cheeses, dairy desserts, sour cream with a fat phase content from 3.5 to 72.5%.
- the resulting emulsions are technologically stable;
- uniformity of mixing
- ergonomics
- consistent product quality





ADM Series Plunger Pump

- **Areas of application:** use as part of plants for the production of all types of food mixtures (fat emulsions with a fat content from 45 to 82%).
- **Functions:** designed for the dosed supply of viscous food products with a given capacity.
- **The equipment is made of high-quality stainless steel.** The equipment is made on the technical basis of European manufacturers.

Technical specifications

Modification	020.ADM-4	020.ADM-05	021.ADM-01
Productivity, l/h	1300... 2300	1500...2700	1800...5000
Discharge pressure, MPa		not more than 0,4	
Product temperature, °C		10...90	
Мощность, кВт	1,1	2,2	3000
Weight, kg	41,5	42	110





Butter filling dispenser DF-M-1.5

Dispenser reliability indicators are as follows:*

- average time to failure, not less than 1200 hours
- average resource up to cap. repair, at least 3 years
- average service life, not less than 10 years

* These reliability indicators are ensured by compliance with the following conditions installation and safe operation rules in accordance with factory requirements-manufacturer's and operating instructions.

Technical specifications

1. Production capacity, up to : 1500kg / H
2. Maximum quantity of doses, max: 200
3. Operating mode: continuous
4. Air consumption, max: 30 l / min
5. Installed Power, max: 0.2 kW
6. Dimensions, max:
 - length 1275 mm
 - width 1000 mm
 - height 1725 mm
7. Dispenser weight, not more than: 170 kg
8. Installed power: 14kW
9. Max. working steam pressure: 300kpa





Two-section Fat-Melter PJ-1.5

Designed for melting blocks of butter, vegetable fats and fat-based glazes for use in the food industry.

- The fat melter consists of two sections-rounded baths forms, inside which the grid is installed, one at a time each one. A heating jacket is welded at the bottom of the baths, as well as double-circuit drain pipe.
- Supports are welded to the sections, which are screwed into vibration supports, which allow you to adjust the position in height. Also on there are breathing valves in the sections.
- The grating is made of a set of specially shaped pipes, and it has input collectors. The special shape of the pipes allows you to use a heated grill with the highest efficiency: productivity 1500 kg / h.
- The equipment provides washing heads, which are connected to main line of the car wash.
- The plating of the fin sections performs a protective function against mechanical damage and Climate Impact.
- A frame is installed behind each section, on which high-pressure centrifugal and centrifugal pumps are installed pumps. Pump housings for easy maintenance made removable. Also on the frame there is a rack which is attached to the automation cabinet.
- The equipment is made of high-quality stainless steel.





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