Electrolux

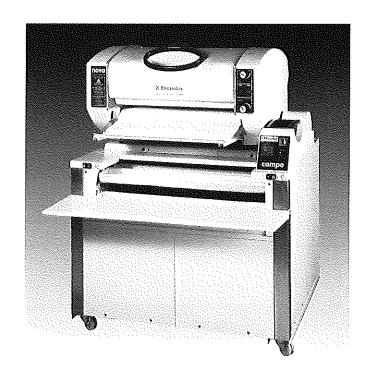
ELECTROLUX BAKING

- The first horizontal compact moulder with dimensions not exceeding of an oblic moulder with better results.
- Horizontal moulding as similar as a manual movement.
- Capacities from 150g to 1.3 Kg.
- Major innovation thanks to the T3® 's technology: a pre-enrolling belt exclusive and original.
- Modern design.
- Less than 10 minutes to dismantle the belts.
- Integrated chute corresponding to the toughest international security standards.
- Ergonomic control panel placed in front of the user for an easier adjustment.
- Changing of the belts without having to dismantle completely the moulder, then the basic adjustments are kept.
- Tension of belts adjustable during the running.

CONSTRUCTION

- 2 rigid laminating cylinders in 20 mm PVC.
- Polyamide scrapers: type of plastic limiting the wearing due to rubbings.
- Metallic heavy belt limiting the sticking due to the wet dough
- Mechanical transmissions insured by a solid lerge chain
- Easy accessible electrical parts thanks to an IP 55 box
- 8 mm height aluminium frame.
- Aluminium belt frames with integrated rolling.

HORIZONTAL MOULDER COMPACT



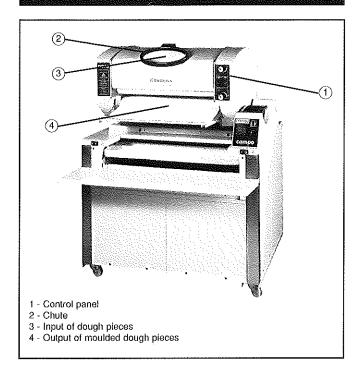
NOVA

ACCESSORIES

■ On stand.

Picture: CAMPO 33 + NOVA

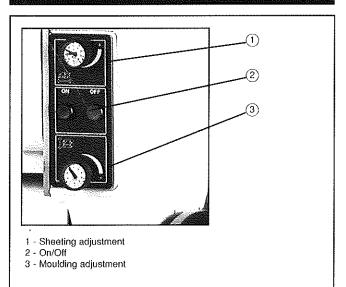
BASIC FEATURES



OVERALL DIMENSIONS - WEIGHT

Model	Weight	Depth	Width	Height
NOVA	230 Kg	975 mm	1 100 mm	630 mm
	510	40"	454	27"

OPERATION



Warranty: one year against any manufacturing defect ELECTROLUX BAKING SNC reserves the right to modify or improve its manufactures without prior notification. Dimensions, pictures, and weights are given as a guide. Trademarks, patents and designs registered in France and abroad.

WORKING CAPACITIES

Maximum capacities: 1 400 pieces/h Dough pieces from 150 gr to 1,3 Kg

CHARACTERISTICS

Electricity supply				
	Installed power	Electricity supply		
NOVA	0,55 Kw	220 V + E 380 V three phase + E		
Other electricity sup	plies to precise			

HEALTH AND SAFETY

A. Safety

- These machines comply with:
 - the machine directive 89/392 CEE
 - the Labour Code
 - The french standards:
 - Pr ENTC 153 W G1 bakery moulder
 - NFU 65052 agri-foodstuffs aquipment, bakery moulder
 - EN 60204-1 safety of machines Electrical equipment of machines

B. Health

The Nova moulder complies with the standard NFU 60-010 construction regulations for ensuring health in use.

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ELECTROLUX BAKING

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