

ROLLER



Nova Soft is a roller that lengthen your dough pieces without degassing them. Thanks to its smooth operation that respects the dough, it ensures to your products a quality development, a plump aspect with rounded ends, and an ideal honeycomb structure of the crumb.

To be put onto a table or on a stand, it can be integrated into any type of bakehouse.

Its sustained pace and its complementarity with DiviTrad-like dividers-formers, are a guarantee of productivity and profitability.









- Sturdiness ensured by a stainless steel frame. The cover in epoxy-painted steel makes the cleaning of the machine easier.
- The main belt is in synthetic wooltop (5mm thick) and the fixed belt is in milled wool (3mm thick).
- Versatile, it can receive dough pieces from 80 to 1500g and allows a great variety of products: traditional breads, small breads, sandwich breads, flutes, etc.
- Folding output tablet that can receive up to 5 dough pieces.
- Its Poly-V belt transmission ensures a silent functioning.
- Compact, to be put onto a table or on a stand, it can be integrated into any type of bakehouse.
- Equipped with a sliding flour tray.
- Easy lengthening adjustment.
- The belt at the back of the machine can be dismantled without any tools for an easier daily cleaning.
- 6-levels stainless steel stand for the storage of grids or rolled layers (not included as standard).

■ Technical data

	Nova Soft
Stainless steel stand	€
Hourly output (pcs/h)	1 300
Electrical supply	400V / TRI+N+T / 50 Hz
Power (kW)	0,26
Rated current (A)	0,7
Minimum dough pieces weight (g)	80
Maximum dough pieces weight (g)	1500
Opening adjustment range (mm)	15 à 45
Rotation speed (tr/min)	1 340
Lengthening of dough pieces (mm)	450
Diameter of cylinders (mm)	80
Tablet dimensions (mm)	490 x 230
Nova Soft weight (kg)	70
Stand weight (kg)	20

€ accessory

■ Accessories

- Stand on wheels, in 304 brushed stainless stell, designed to receive up to 6 storage trays 600x800 (or 2*600x400).
- · Moulding shelf.
- · Magnetized flour tray.

