



NOVATEK 2 WITH PINNER MOULDER

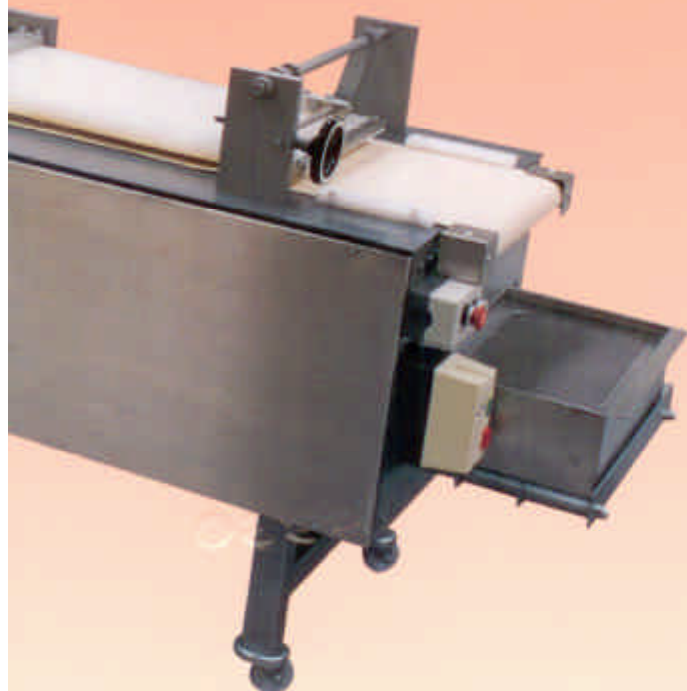
- OUTPUT 1.500 TO 6000 PIECES PER HOUR: FIXED, OR OPTIONAL VARIABLE SPEED
 - STAINLESS STEEL COVERS WITH SAFETY INTERLOCKS ARE STANDARD
 - GENTLE DIVIDING ACTION
 - LOW NOISE LEVEL

Novatek 2

the next generation
of **two pocket**
divider moulders

**INCORPORATING UP TO THE MINUTE TECHNOLOGY
WITH 50 YEARS OF EXPERIENCE.**

- WEIGHT RANGE 10g to 470g ($\frac{1}{2}$ to 16oz)
(with change parts)
- BULK DOUGH FEED (FULL ONE BAG MIX)
REDUCES LABOUR REQUIREMENT
- DRY PROCESS ELIMINATES COST OF
DIVIDER OIL
- EASY CLEANING REDUCES DOWN TIME



ODDY'S NOVATEK 2 POCKET DIVIDER MOULDER

This compact but rugged machine is based on the highly successful 428 models which have rapidly become firm favourites in the larger bakeries.

Capable of gently processing a wide variety of doughs, the Novatek 2 uses no divider oil which means not only reduced running costs but also an extremely clean machine.

Dough feed height has been reduced considerably compared with previous models, but will still accept a full one bag mix at a single fill, thus negating the need for constant operator attention.

The throughput speed can be fixed to customers' choice up to 6000 pieces per hour but variable speed drive is an option.

At the heart of the machine is a low stress dough scaling cylinder which, with change parts, gives a weight range of 10g-470g ($\frac{1}{2}$ oz-16oz), to cater for any change in consumer trends.

Minimal maintenance is required thanks to the extensive use of sealed bearings, special materials and long life non-stick coatings.

Stainless steel covers are standard, as are lockable castors for easy mobility when carrying out routine bakery cleaning.

When used in conjunction with an Oddy pinner moulder, one operator can produce everything from small dinner buns and baps to long rolls up to 230mm (9") in length, all consistent in weight, size and shape.

Novatek

PRODUCT RANGE:

- ROUND ROLLS
- BAPS
- TEACAKES
- BREADCAKES
- BURGER BUNS
- HOT CROSS BUNS
- MUFFINS
- FINGER ROLLS
- BRIDGE ROLLS
- LONG ROLLS
- PETIT PAIN
- DOUGHNUTS
- SCONES
- PIE PASTE
- SHORT PASTE
- NAAN BREAD
- PITTA BREAD*
- PIZZA BASES*

* May require other Oddy Make-Up Equipment

All machines manufactured by Oddy Ltd are covered by our standard guarantee.

Every Oddy machine is designed and built with pride in our Leeds factory, installed and commissioned by our engineers, and backed by our unrivalled spares and service department.

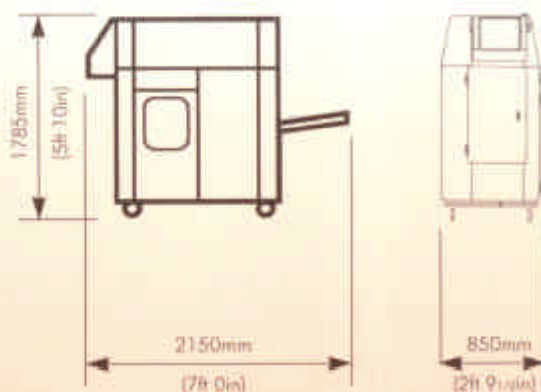
Novatek 2 represents an investment in the future for YOUR company.

oddy

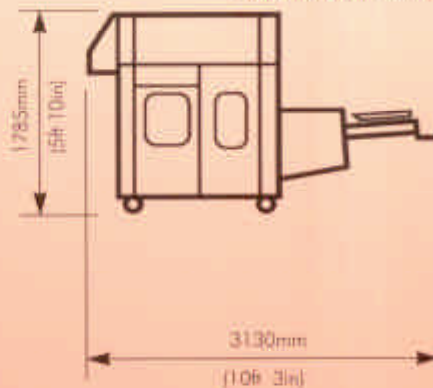
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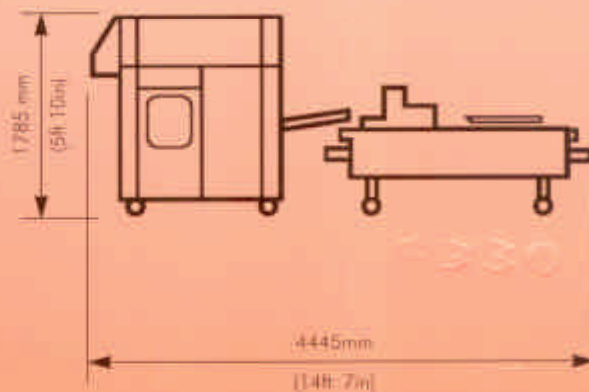
Divider moulder



Divider moulder with integral pinner moulder



Divider moulder with separate pinner moulder



DESIGNED AND MANUFACTURED AT OUR LEEDS FACTORY IN ACCORDANCE WITH THE MACHINERY DIRECTIVE 89/392/EEC AS AMENDED, IMPLEMENTED BY THE SUPPLY OF MACHINERY (SAFETY) REGULATIONS 1992 AS AMENDED. SOUND LEVELS IN NORMAL OPERATING CONDITIONS DO NOT EXCEED 85dB(A).

Our policy is one of continuous improvement and therefore we reserve the right to alter design and specifications without prior notice.

Novatek 2



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