



NOVADRY

Get in Touch with
the New Vacuum Star...



FOOD
SAFETY
100%
OIL
FREE

NEW
SUITABLE
FOR MAP
IN O₂

**FRESH.
FRESHER.
LEYBOLD.**

VACUUM SOLUTIONS FOR FOOD
PROCESSING AND PACKAGING

NOVADRY Dry Screw Vacuum Pumps

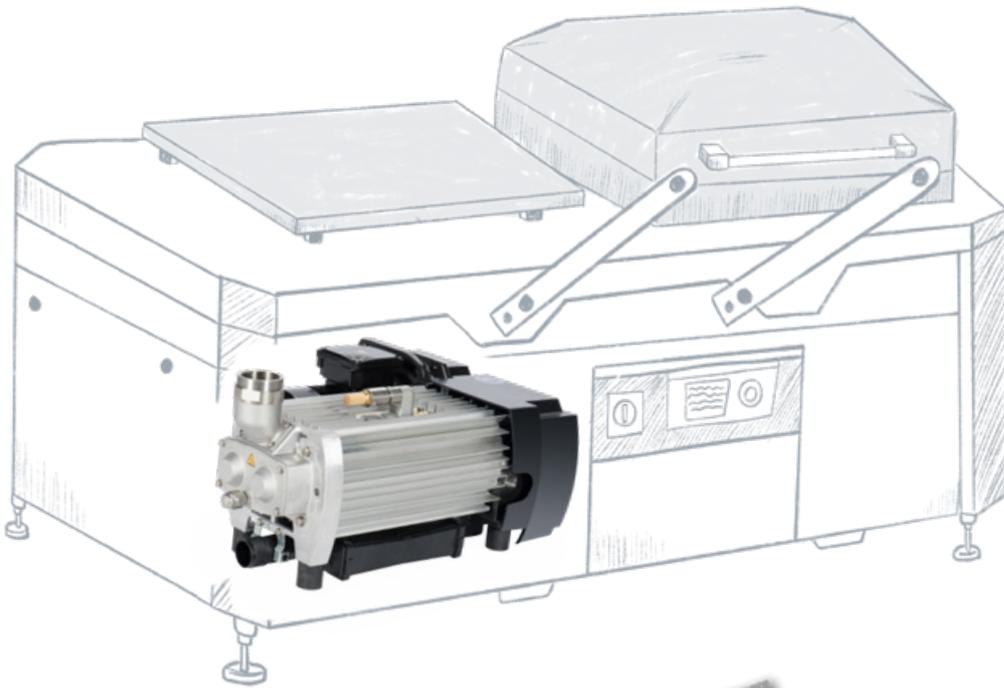
NOVADRY

Dry Screw Vacuum Pumps

Vacuum is an important and widely-used tool in the food industry. Until today, oil-sealed rotary vane pumps were the norm. However, the use of these pumps can be risky, since the

oil in the pump can end up polluting your workspace or (even worse!) your food. To avoid these risks and **to ensure product freshness, Leybold developed the “NOVADRY”. This**

100% oil-free vacuum pump has revolutionized the market. The following key features will demonstrate why:



Maximum Robustness

NOVADRY was developed with all your applications in mind. It can handle water vapor, droplets, organic acids and even particles. NOVADRY's robustness is based on, for example, its innovative belt drive and self-draining pump design.



Extended Uptime

NOVADRY's uptime has been maximized by reducing maintenance requirements. Its only replaceable parts, the belt and bearings, have been optimized for serviceability and extended service intervals.

100% FOOD SAFETY

NOVADRY combines a the concept of a 100% oil-free pump with a design complies with basic hygienic principles. This makes **NOVADRY** a vacuum benchmark for food safety!

100% OIL-FREE

NOVADRY is a 100% oil-free pump. Say goodbye to the risk of contaminating your processed foods with pump oil!



Fast & Consistent

NOVADRY is recognized for its high performance, which is consistent over time and over all working pressures. This consistency is a direct consequence of its wear-free dry screw design.



Minimum TCO

NOVADRY offers energy savings with an energy-efficient design. Its air-cooled configuration, easy set-up and reduced maintenance needs offer you a reduced Total Cost of Ownership.



Optimized Noise Level

NOVADRY features a quiet operation and pleasant sound, with no rattling or high-pitched noises. **NOVADRY** contributes to a pleasant working environment.



Double Chamber Packaging Machine

Vacuum packaging is used to remove air which leads to an extended shelf life for food.

Challenges for vacuum pumps in packaging machines, include frequent pump downs and the built-in use of the pump.

These are no problem for the NOVADRY:



NOVADRY offers short pump down times, even until the lowest pressures.



NOVADRY's compact design & optimized noise level make it ideal for being built in.



NOVADRY is 100% oil free and won't emit oil into the environment via the exhaust.



HYGIENIC ENCLOSURE

NOVADRY is the ideal choice, even for the harshest applications. The optional stainless steel DIY enclosure kit allows the NOVADRY to withstand your daily wash downs, even with harsh industrial cleaners.



Tumbler



Vacuum tumbling is a widely-used method, e.g., for marinating meat. Vacuum supports the meat's absorption of the marinade and enhances the product's taste, color and texture. Process ingredients and rough operating pressures make tumbling a real challenge for oilsealed vane pumps, resulting in high maintenance efforts.

NOVADRY is specially designed for these challenges:



NOVADRY can handle heavy types of contamination such as marinade, oils, etc.



NOVADRY offers a high and consistent level of performance at any operating pressure.



NOVADRY is completely oil free, so there's no chance for oil to back up into the tumbler.



Thermoformer

Thermoformers are highly efficient & sophisticated machines for the fast packaging of a wide variety of food products. Packaging can vary from standard vacuum packs to skin and MAP packs.

This application's versatility and required fast cycle-times are a challenge for vacuum pumps.

NOVADRY distinguishes itself clearly:



NOVADRY works efficiently at any operating pressure.



NOVADRY guarantees maximum uptime and high yields for heavily-used machines.



NOVADRY ensures a high level of food safety, even for the highest output.



Stuffer

Stuffer machines are used to produce a wide range of food products like sausage and dough. Vacuum helps make a better product by removing air and improving texture.

The main vacuum pump challenges include the built-in use and possible ingestion of process ingredients.

NOVADRY is perfectly equipped for these challenges:



NOVADRY's sturdy dry screw principle is highly resistant to the ingestion of process media.



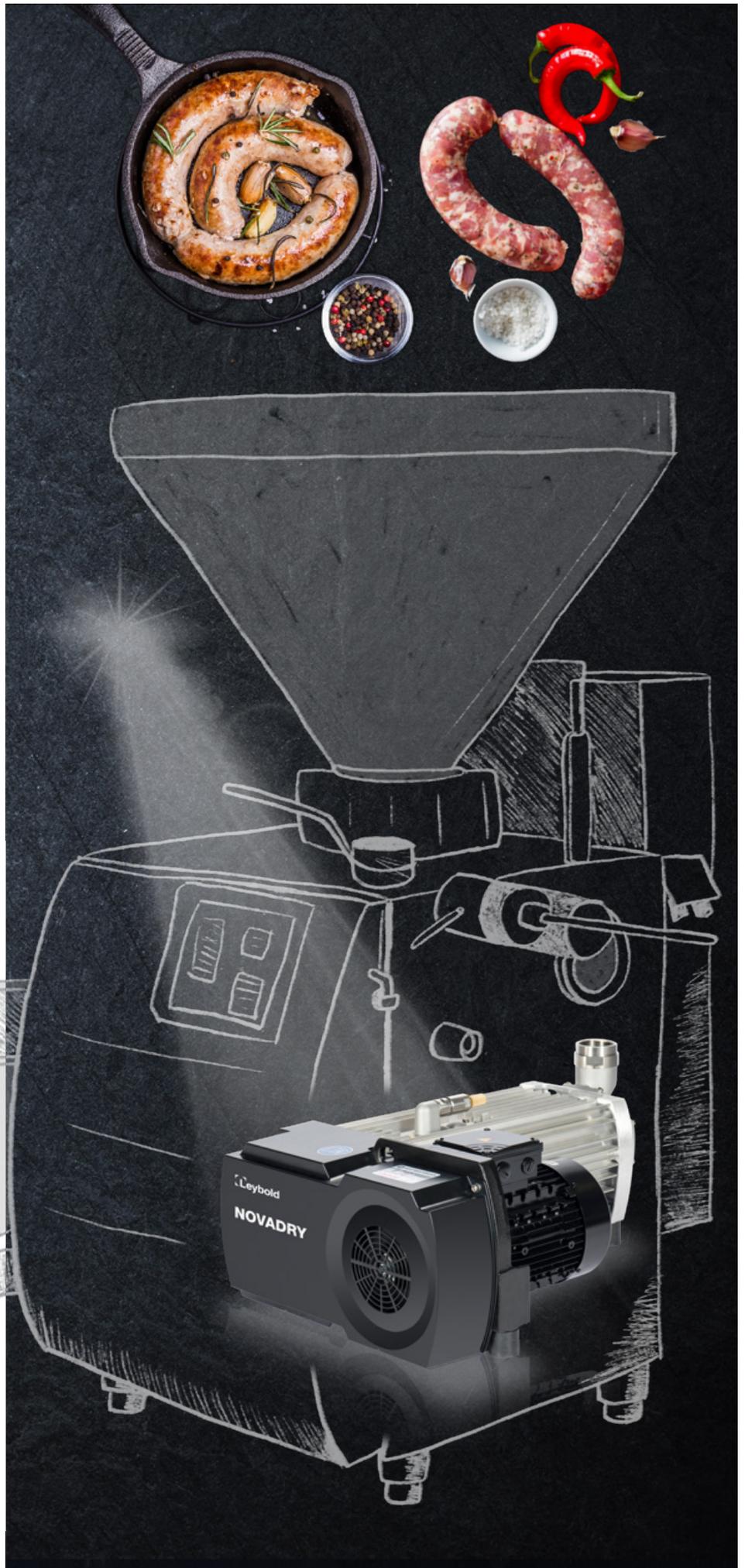
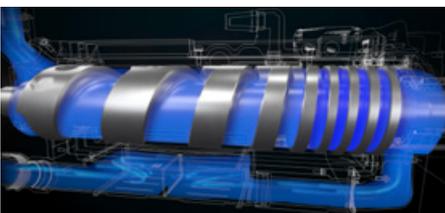
NOVADRY was developed to be built in. Service requirements and TCO are thus optimized.



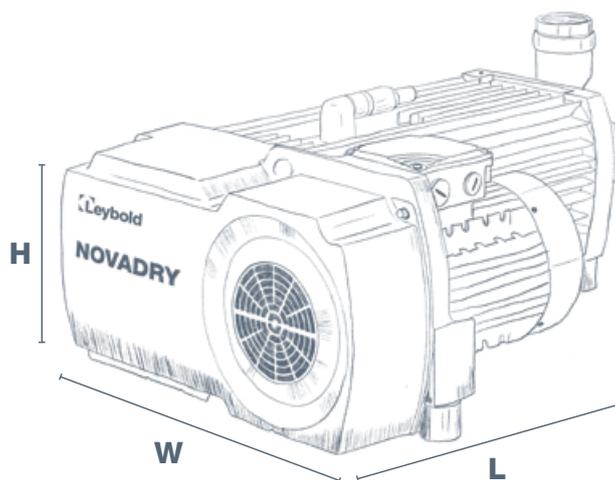
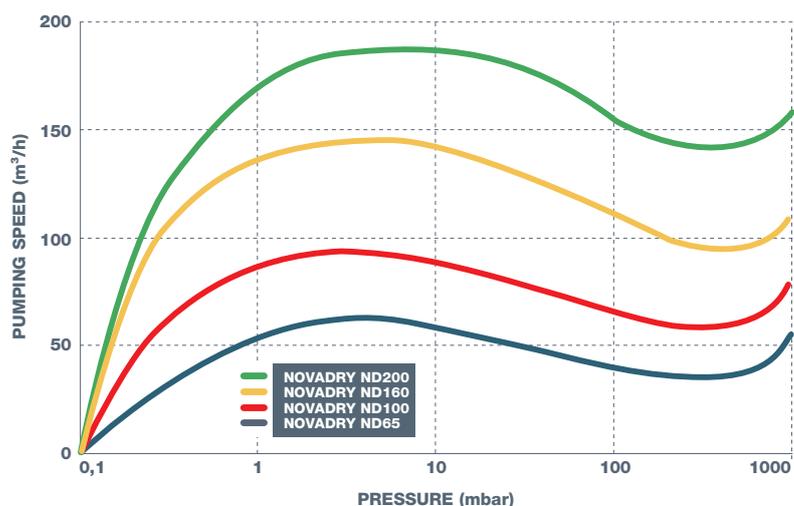
NOVADRY is 100% oil free, which avoids oil leakages via the bottom of your stuffer.



NOVADRY's sturdy dry screws are made for all F&P applications and guarantee a stable performance over the entire lifecycle. Scan the QR-code to have a closer look.



Pumping Speed



| Technical Data | | NOVADRY | | | |
|--|--------------------|--------------------------|-----------------|-----------------|-----------------|
| | | ND 65 | ND 100 | ND 160 | ND 200 |
| Max. pumping speed | m ³ / h | 63 | 96 | 138 | 175 |
| Ultimate pressure without gas ballast | mbar | 0.1 | | | |
| Max. permissible outlet pressure (rel. to ambient) | mbar | 200 | | | |
| Max. permissible inlet pressure | mbar | 1050 | | | |
| Water vapor tolerance with gas ballast | mbar | 60 | | | |
| Water vapor capacity with gas ballast | kg/h | 1.9 | 2.9 | 5.2 | 6.9 |
| Noise level at ultimate pressure (50/60 Hz)* | dB(A) | 67 / 70 | | 70 / 73 | |
| Permissible ambient temperature | °C | 0 - 40 | | | |
| Motor power | kW | 1.5 | 2.2 | 3.0 | 4.0 |
| Protection class | | IP 55 | | | |
| Dimensions [L x W x H] | mm | 644 x 488 x 315 | 736 x 488 x 315 | 889 x 488 x 315 | 889 x 488 x 315 |
| Weight | kg | 85 | 95 | 105 | 115 |
| In- & outlet connection | | G 2" (In) G 1 1/2" (Out) | | | |

* According to DIN EN ISO 2151

| Ordering Information | ND 65 | ND 100 | ND 160* | ND 200* |
|---|-----------|-----------|-----------|-----------|
| 50 Hz, 200/400 V ±10 %, 3 ph | 111065N10 | 111100N10 | 111160N10 | 111200N10 |
| 60 Hz, 230/460 V ±10 %, 3 ph | 111065N11 | 111100N11 | 111160N11 | 111200N11 |
| 60 Hz, 200/380 V ±10 %, 3 ph | 111065N21 | 111100N21 | 111160N21 | 111200N21 |
| Outlet adaptor G1 1/2 | 111005A32 | | | |
| Flushing Kit | 111005A00 | | | |
| Purge Upgrade Kit | 111005A01 | | | |
| Soft Starter VD/ND, ≥ 11A, 110-230 V AC | | | | 111005A65 |
| Soft Starter VD/ND, ≥ 11A, 24 V DC | | | | 111005A66 |
| Soft Starter VD/ND, ≥ 19A, 110-230 V AC | | | | 111005A67 |
| Soft Starter VD/ND, ≥ 19A, 24 V DC | | | | 111005A68 |

* Soft starter mandatory