CE Declaration of Conformity

Rover Pompe Products - Pumps & Filtration Systems

Regulation (EC) No 1935/2004 Food Contact Materials
Regulation (EC) No 2023/2006 Good Manufacturing Practice
Machinery Directive 2006/42/EC
Low Voltage Directive 2014/35/EU
EMC Directive 2014/30/EU

FERMETECH OÜ hereby certifies that the Rover Pompe NOVAX series transfer pumps and COLOMBO series filtration systems supplied by us comply with the essential requirements of the above-mentioned European Union Directives and Regulations for food contact materials and machinery safety.

SECTION 1: Rover Pompe NOVAX Series Pumps

The NOVAX technology used in Rover pumps ensures greater reliability, longer machine life, and safer transfer of food liquids. These pumps are specifically designed for gentle transferring of filtered liquids in agriculture, enology, and food processing applications.

Models Covered by this Declaration:

Model	Motor Power	Flow Rate	Max Head	Food-Grade Compliance
NOVAX 20 M	0.5 HP	5-28 L/min	27 m	Compliant with Reg. (EC) 1935/2004
NOVAX 25 M	0.8 HP	10-40 L/min	32 m	Compliant with Reg. (EC) 1935/2004
NOVAX 30 M	1.0 HP	15-50 L/min	38 m	Compliant with Reg. (EC) 1935/2004
NOVAX 20 BEER	0.5 HP	5-28 L/min	27 m	Compliant with Reg. (EC) 1935/2004
NOVAX 25 BEER	0.8 HP	10-40 L/min	32 m	Compliant with Reg. (EC) 1935/2004
NOVAX 30 BEER	1.0 HP	15-50 L/min	38 m	Compliant with Reg. (EC) 1935/2004

Key Features and Food Safety Compliance:

- Construction Material: Antioxidant alloy (NOVAX technology) suitable for food contact
- **Seals:** Viton® food-grade seals for higher temperature resistance
- Impeller Design: Star geometry impeller with extraordinary self-priming capacity
- Operation: Two-way operation allowing suction in both directions
- Suitable Liquids: Water, wine, beer, must, milk, fruit juices, and other food liquids
- Temperature Range: Suitable for liquids up to 35°C
- **CE Marking:** All models carry the CE marking indicating conformity with applicable EU directives

SECTION 2: Rover Pompe COLOMBO Series Filtration Systems

The COLOMBO filtration systems by Rover Pompe are designed for high-quality filtration of beverages without altering their basic characteristics. These systems are particularly appreciated in both home and professional sectors for wine, beer, and other food-grade liquid filtration.

Models Covered by this Declaration:

Model	Filter Plates	Filter Sheets	Flow Rate	Motor Power	Food-Grade Compliance
COLOMBO 6	7 PVC plates	Up to 6 sheets	120-840 L/h	0.5 HP	Compliant with Reg. (EC) 1935/2004
COLOMBO 12	13 PVC plates	Up to 12 sheets	240-1680 L/h	0.5 HP	Compliant with Reg. (EC) 1935/2004
COLOMBO 18	19 PVC plates	Up to 18 sheets	240-1680 L/h	0.5 HP	Compliant with Reg. (EC) 1935/2004
COLOMBO 36	19 PVC plates	Up to 36 sheets	360-2520 L/h	0.8 HP	Compliant with Reg. (EC) 1935/2004
COLOMBO 6 INOX	7 PVC plates	Up to 6 sheets	120-840 L/h	0.5 HP	Compliant with Reg. (EC) 1935/2004

Key Features and Food Safety Compliance:

- Filter System: Pressed layer system for liquids ensuring high-quality filtration
- **Construction Materials:** Food-grade materials throughout, with options for stainless steel components (INOX models)
- Filter Plates: Top-quality PVC plates designed for easy assembly and minimal leakage
- Filter Sheets: Compatible with standard 20x20 cm filter sheets (without holes)
- **Versatility:** Suitable for filtering wine, water, beer, infusions, pharmaceutical solutions, and other food liquids
- Pump Technology: Features the patented reversed impeller system for improved performance and durability
- Structure: Models with food-grade enameled steel structure or stainless steel options
- **CE Marking:** All models carry the CE marking indicating conformity with applicable EU directives

All NOVAX pumps and COLOMBO filtration systems are manufactured by Rover Pompe in Italy and are designed for compliance with food safety regulations. The materials used in the construction of these products that come into contact with food are smooth, free of cracks and crevices, non-absorbent, cleanable, non-toxic, and corrosion-resistant to ensure no food or bacteria can harbor and contaminate the product.

This declaration is based on information from the manufacturer and does not release the end user from the responsibility to ensure that the intended application complies with all applicable regulations and standards. Product specifications are subject to change without notice.

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