

**PASTA**

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**Storci**

PASTA MACHINERY

# STORCI

A LONG STORY OF PASTA TECHNOLOGY

**Since 1991 a sole aim:  
the complete satisfaction of our Customer**

Since 1991 we have been working in the pasta machinery sector, in the pursuit of technology and innovation, making sure that the right attention is always given to tradition.

Our team consists of active and expert professionals, set in a lively and versatile organization, operating with a sole aim: Customers' satisfaction.

Whether it be engineers, technologists, mechanics, designers, customer service... our staff always make sure that the possible Buyer can fully reach his goal.

We guarantee expertise and a great cooperation.



**Our key words:  
customization, flexibility and adaptability**

Our attention towards the material used for our plants is unlimited: we look for very high quality only and precious, resilient products to guarantee the certainty of a result that represents the "made in Italy" food excellence.

We can proudly confirm that we have contributed so that pasta can be regarded as the most famous and relished food in the world.

For this reason, we select only reliable Partners, which guarantee high quality standard and share our organizational philosophy in the creation and development of mechanic and technological components in line with the times.

When confronted with Customers, our passwords are directness and discretion: we like to listen to their production demands right to the end. Customization, flexibility and adaptability are our core activities enabling us to design and create our machinery.

Moreover, Customers will be able to appreciate the long life of our lines and the low need to continual maintenance works that weigh so much on production total costs.

In case maintenance works are needed, they are carried out in a short time and by highly skilled staff, specialized in a prompt solution of problems related to the plant.

Although it is no longer a family-run business, due to the great growth of the past few years, the Company has been keeping up its original philosophy as its main feature, towards both its Partners, thanks to a successful cooperation, exchange of views and mutual trust, and, especially, its Customers.

This attitude also applies to the people working in the Company and we continuously pay attention to training and refresher courses, because we are aware of the appreciation of each individual and of the positive outcome this has on the whole team.

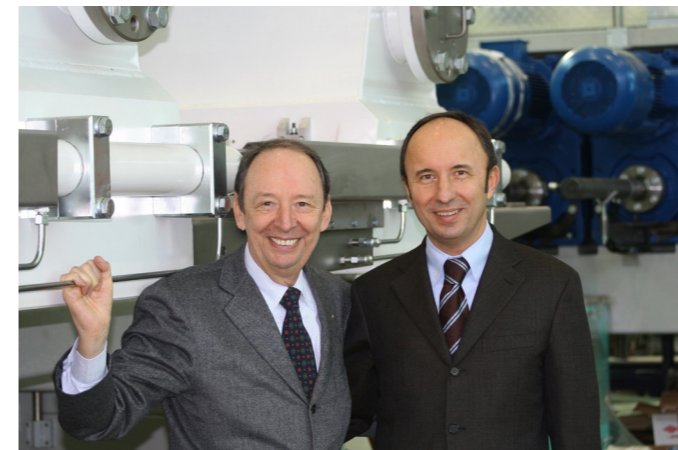
**FAVA**  
Impianti per pastifici

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**Storci**  
PASTA MACHINERY

## FAVA-STORCI GROUP

A DEEP-ROOTED STORY



The partnership with Fava Spa comes from the great esteem business relationship between the Presidents: Eng. Enrico Fava and Mr. Anzio Storci, when both used to work together to realise one of the greatest factories in the world, Barilla.

Since then the mutual respect and esteem have been growing and strengthening, involving their respective children when the two families entered together the market of pasta production lines.

This was the beginning of the partnership: an essential and functioning agreement bound to the mutual success.

The results, more than 830 lines installed throughout the world, merely confirm the success and appreciation of the Group.

The philosophy of Storci and Fava: simplicity.

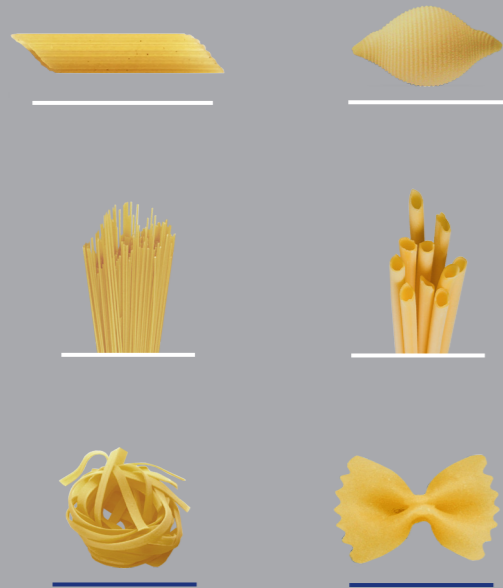
The synergy and the communication are essential so that the two Companies can exchange information and experience new technologies and productive innovations in the world of pasta.

The strengthened experience in the pasta lines sector, the organizational approach to the projects, the desire to meet our Customers' needs, as our main and essential goal: all these are distinguishing features of Companies well-renowned for their high quality and professionalism.

“ When Fava chose to expand its business including presses manufacture, I perceived that Anzio, who, in the meantime, had established the Company together with his sons, would have been the perfect Partner. Thus, we decided to go into partnership with Storci.

Eng. Enrico Fava ”





# OMNIA LINE

## MULTIFORMAT LINE

Short and long pasta, one solution till 1200 kg/h



Would you like to produce many shapes by using the same line? Omnia line is your chance. Production of long, short and special pasta, with one machine, this is OMNIA, the unique line that can produce all pasta shapes (such as maccheroni, spaghetti, nests, lasagna). The ideal solution to produce, right from the beginning, a high quality wide range of shapes with a small footprint. Thanks to an innovative linear head (patented) and to the exclusive multi-product pre-drying system Omnidryer (patented), format change is easy with no product leftover. Trays and sticks management can be automatized thanks to the trays stacking unit ROBO-XI or the automatic system for loading trays and sticks onto the trolleys OMNIROBO, that makes the job easier with limited staff. OMNIA line is available for special shapes too, such as paccheri, candeale, ziti: versatility to meet any need along with a product excellent appearance since the bi-colour fact (stripes) is reduced during bronze wire-drawing.



OMNIDRYER  
The unique pre-dryer for all shapes

### PRODUCTION CAPACITY

Models	Standard short pasta (tubetti, maccheroni)	Standard long pasta (spaghetti)	Nests	Lasagna
Omnia 150/100	from 90 to 130 Kg/h	from 80 to 100 Kg/h	from 110 to 130 Kg/h	from 110 to 130 Kg/h
Omnia 250/150	from 180 to 220 Kg/h	from 150 to 170 Kg/h	from 190 to 210 Kg/h	from 190 to 220 Kg/h
Omnia 300/300	from 340 to 380 Kg/h	from 270 to 290 Kg/h	from 340 to 380 Kg/h	from 200 to 230 Kg/h
Omnia 600/500	from 550 to 650 Kg/h	from 450 to 500 Kg/h	from 360 to 400 Kg/h	from 200 to 230 Kg/h
Omnia 1000/400	from 900 to 1000 Kg/h	from 450 to 500 Kg/h	from 360 to 400 Kg/h	from 200 to 230 Kg/h
Omnia 1000/800	from 900 to 1000 Kg/h	from 750 to 850 Kg/h	from 360 to 400 Kg/h	from 200 to 230 Kg/h
Omnia 1200/1000	from 1100 to 1200 Kg/h	from 900 to 1000 Kg/h	from 360 to 400 Kg/h	from 200 to 230 Kg/h

**Nota Bene:** Capacities depend on type of flour and thickness of the product. All hourly capacities are referred to dry product. **Reference shapes:** Tubetto rigato n.600 Ø8 – Spaghetti Ø 1,7 There can be a performance reduction using bronze dies.

## THE HEADS

### THE SPRING OF PASTA

Our heads are made of the best materials, using cutting-edge working techniques. On Omnia line you can choose between our patented double head, unique in the world, and a circular head able to produce both short and long pasta by means of a specific option.



OMNIROBO  
For the automation of trays and sticks



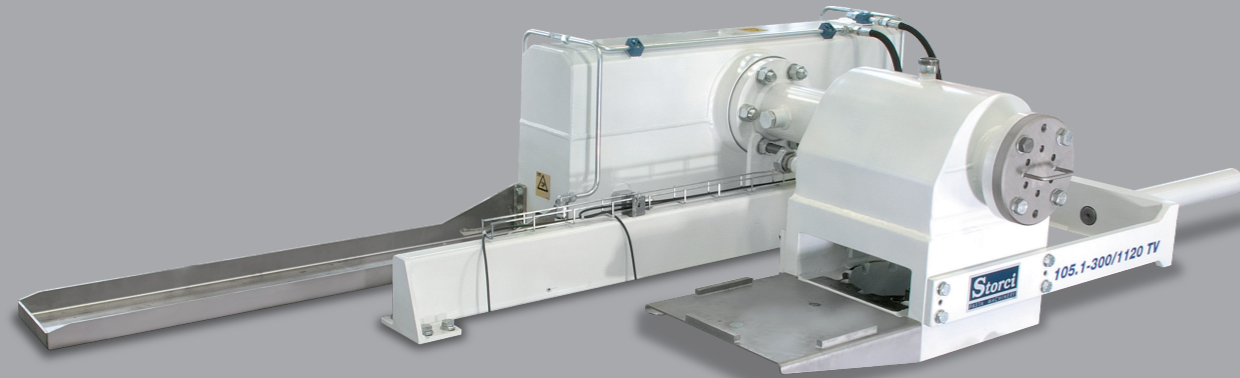
Visit Omnia Line on [www.storci.com](http://www.storci.com)

# DOUBLE HEAD

THE MOST VERSATILE IN THE WORLD  
ONE-OF-A-KIND PATENT

Our double head, internationally patented, is the only one in the world able to produce short pasta, long pasta and also special shapes. A specific device reroutes the dough from a head to the other one, with no wastes and without filling the not used head with the dough.

The simplicity of use and the comfort in the change of format make our double header an element unique in the world and of great value.



# CIRCULAR HEAD

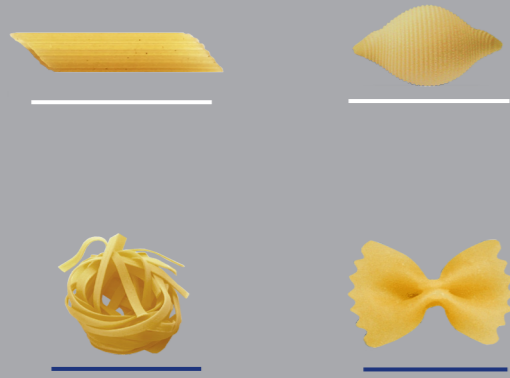
WITH LONG PASTA SPREADER  
HIGHEST QUALITY

If you do not need to produce special shapes, you could opt for a circular head for short pasta. Thanks to the spreader, you will be able to produce also long pasta with the circular head. It is convenient because of its single head and the reduction of the product warming, resulting in a top-notch product.

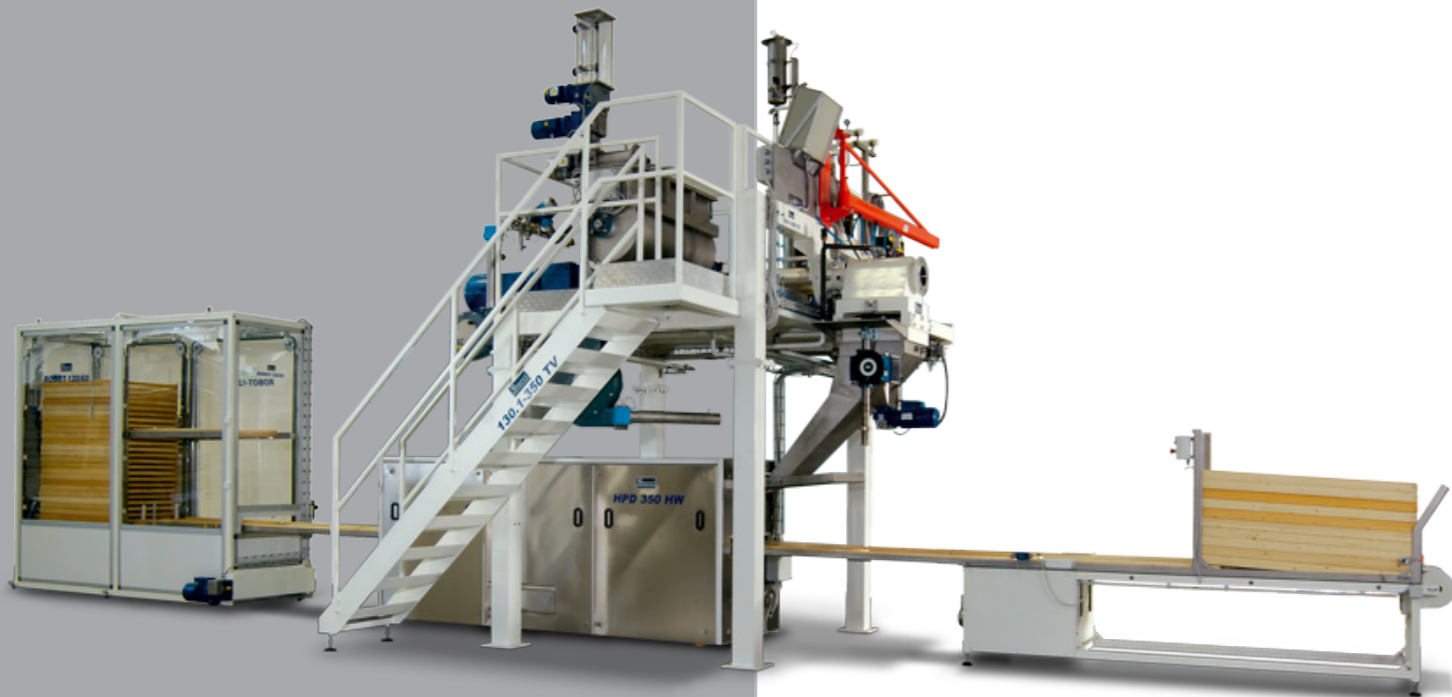


Omnia line with double head

Omnia line with circular head



# SHORT PASTA LINE



## PRODUCTION CAPACITY

Models	Standard short pasta (tubetti, maccheroni)
Short 150	from 90 to 130 Kg/h
Short 250	from 180 to 220 Kg/h
Short 300	from 340 to 380 Kg/h
Short 600	from 550 to 650 Kg/h
Short 1000	from 900 to 1000 Kg/h
Short 1200	from 1100 to 1200 Kg/h

**Nota Bene:** Capacities depend on type of flour and thickness of the product. All hourly capacities are referred to dry product. **Reference shapes:** Tubetto rigato n.600 Ø8. There can be a performance reduction using bronze dies.

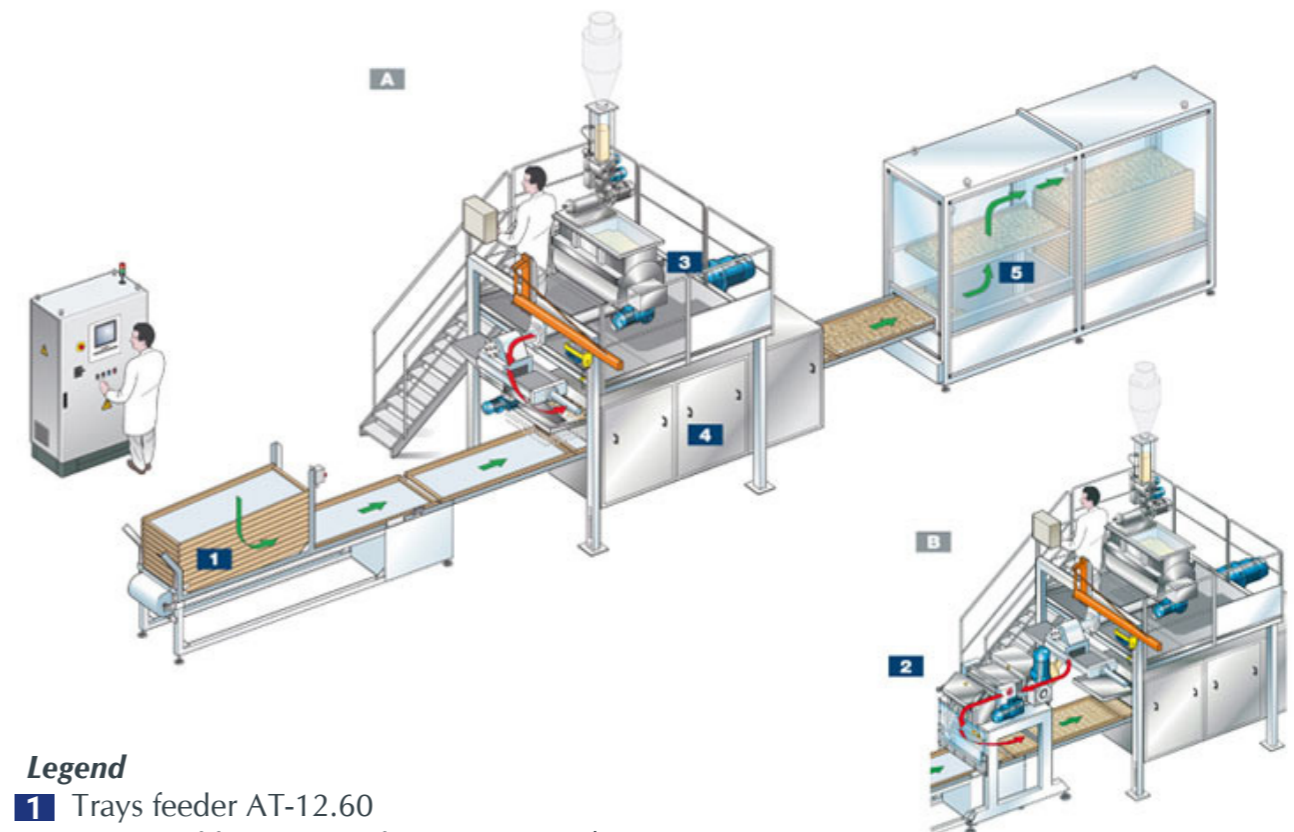
Penne, fusilli, paccheri, conchiglioni, nests and lasagna: SHORTPASTALINE is the pasta plant with a production ranging from 100 to 1200 kg/h, that enables you to diversify your product catalogue. The dough preparation using the pre-kneader PREMIX® and the tank total vacuum technology give a great colour to the pasta, whereas the special outline of the compression screw minimizes the dough heating up, assuring at the same time a better quality of the dough and streamlining the energy consumption.

The line, equipped with the Nest and Lasagna pasta machine, can automatically produce nests and lasagna. At the beginning and at the end of the line, you can automate all the trays monitoring all the way to the loading of the trolley, thanks to the trays unstacking and stacking machines ROBO/XD and ROBO/XI.



VERSATILE AND POWERFUL

Short pasta ranging from 100 to 1200 kg/h

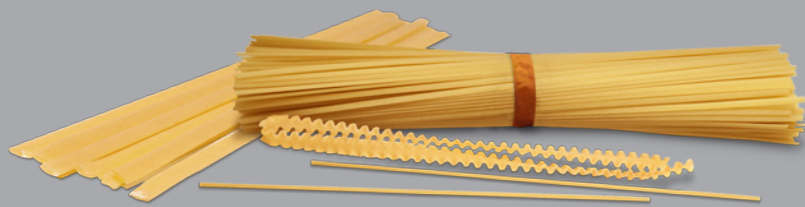


### Legend

- 1** Trays feeder AT-12.60
- 2** Nests and lasagna machine NEST-540/L
- 3** VT Press with circular head
- 4** Short pasta pre-drying shaker with trays inside passage
- 5** Trays automatic stacking machine ROBO-T 12.60
- A** Short pasta production
- B** Nests and lasagna production



Visit short pasta line on [www.storci.com](http://www.storci.com)



# LONG PASTA LINE

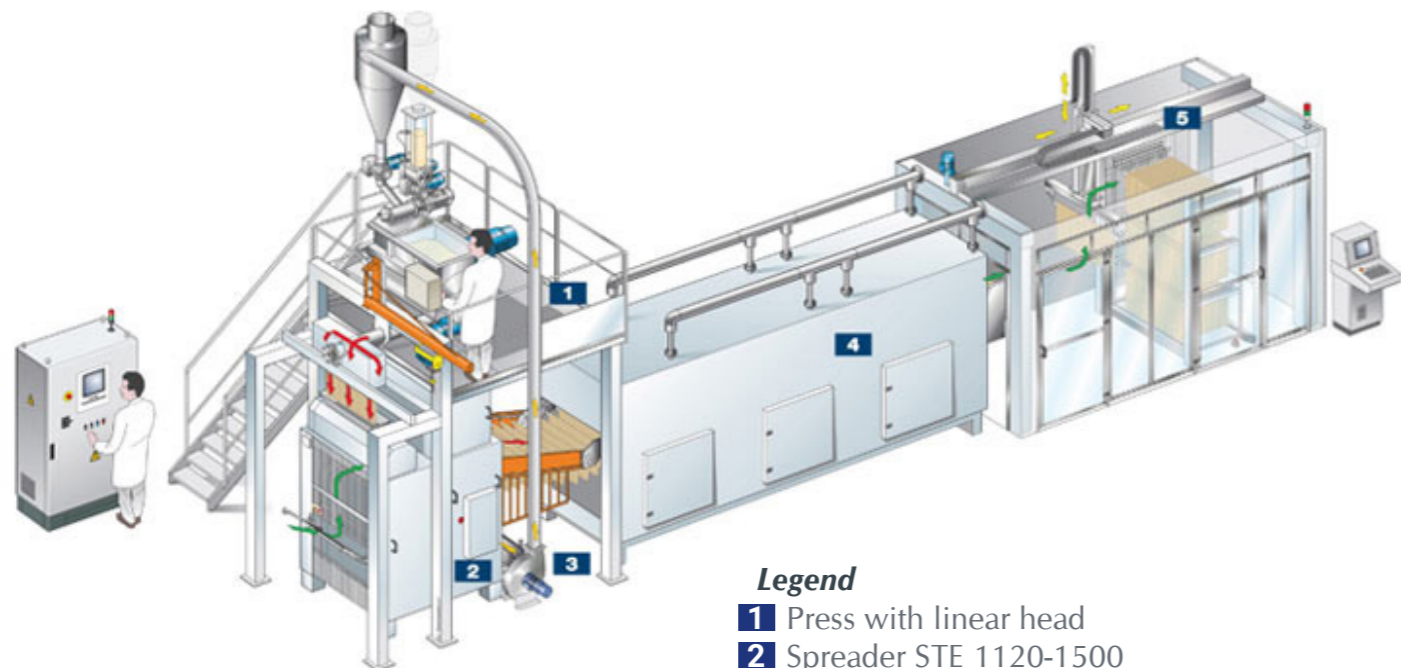
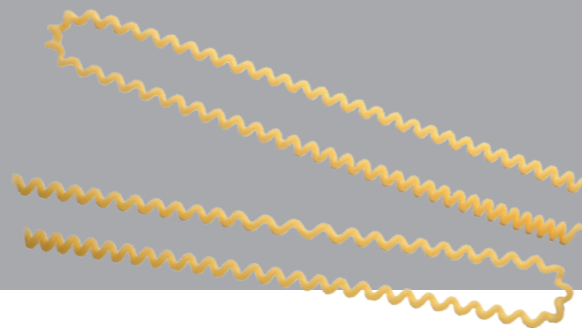
## HIGHEST PRODUCTION AUTOMATION

Long pasta from 100 to 1000 kg/h

This pasta plant produces any shape including candele, ziti and hollow long fusilli, with capacities ranging from 100 to 1000 kg/h (referred to standard spaghetti shape). The dough preparation using the pre-kneader PREMIX® and the tank total vacuum technology give a great colour to the pasta, whereas the special outline of the compression screw minimizes the dough heating up, assuring at the same time a better quality of the dough and streamlining the energy consumption. The long phase of pre-drying (it lasts 45 minutes approximately) ensures a proper preparation of the product for the subsequent drying phase. Like Omnia line, long pasta line can also be equipped with Omnirobo, end line automatic system reducing manual operation up to 90%.

You can produce so many long pasta shapes, both standard and special shape such as hollow long fusilli

Max hourly production 120:160 Kg/h



### Legend

- 1** Press with linear head
- 2** Spreader STE 1120-1500
- 3** Fresh scraps recovery group
- 4** Long pasta Longdryer
- 5** OMNIROBO for automatic loading of long pasta trolleys



Visit long pasta line on [www.storci.com](http://www.storci.com)

### PRODUCTION CAPACITY

Models	Standard long pasta (spaghetti)
Long 100	from 80 to 100 Kg/h
Long 150	from 150 to 170 Kg/h
Long 300	from 270 to 290 Kg/h
Long 400	from 450 to 500 Kg/h
Long 800	from 750 to 850 Kg/h
Long 1000	from 900 to 1000 Kg/h

**Nota Bene:** Capacities depend on type of flour and thickness of the product. All hourly capacities are referred to dry product. **Reference shapes:** Spaghetti Ø 1,7. There can be a performance reduction using bronze dies.

# NESTS & LASAGNA LINE



Line for the production of tagliatelle nests and lasagna, NESTPASTALINE can produce nests and/or lasagna on trays. The dough preparation using the pre-kneader PREMIX® and the tank total vacuum technology give a great colour to the pasta, whereas the special out-line of the compression screw minimizes the dough heating up, assuring a better quality of the dough and streamlining the energy consumption. The pre-drying

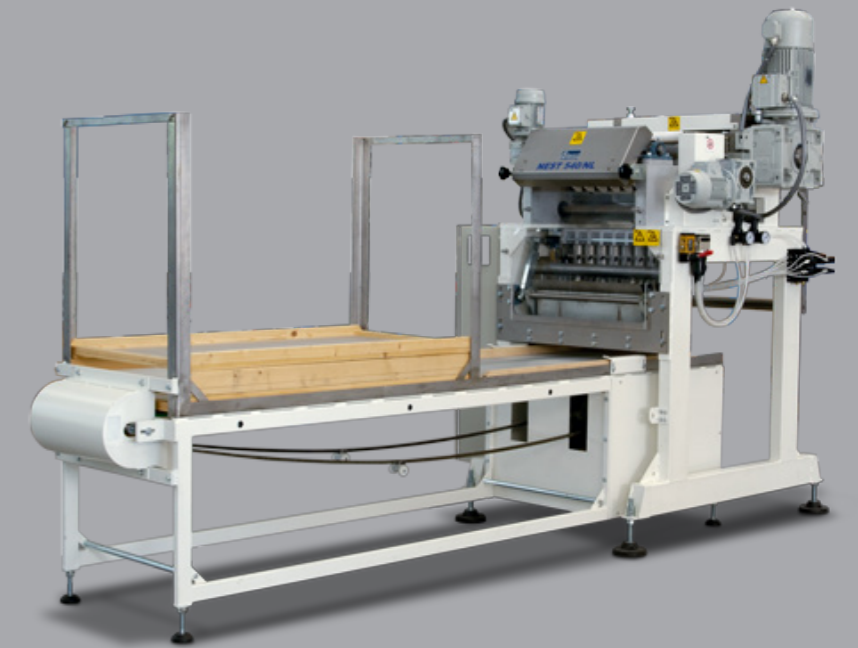
phase, beyond defining the nest shape, improves the drying times. Many cutting-rollers are available to manufacture festooned as well as variably or alternately cut tagliatelle. You can get the maximum automation with the trays unstacking and stacking machines ROBO XD/XI.

ALL-IN-ONE

Top quality guaranteed for your pasta



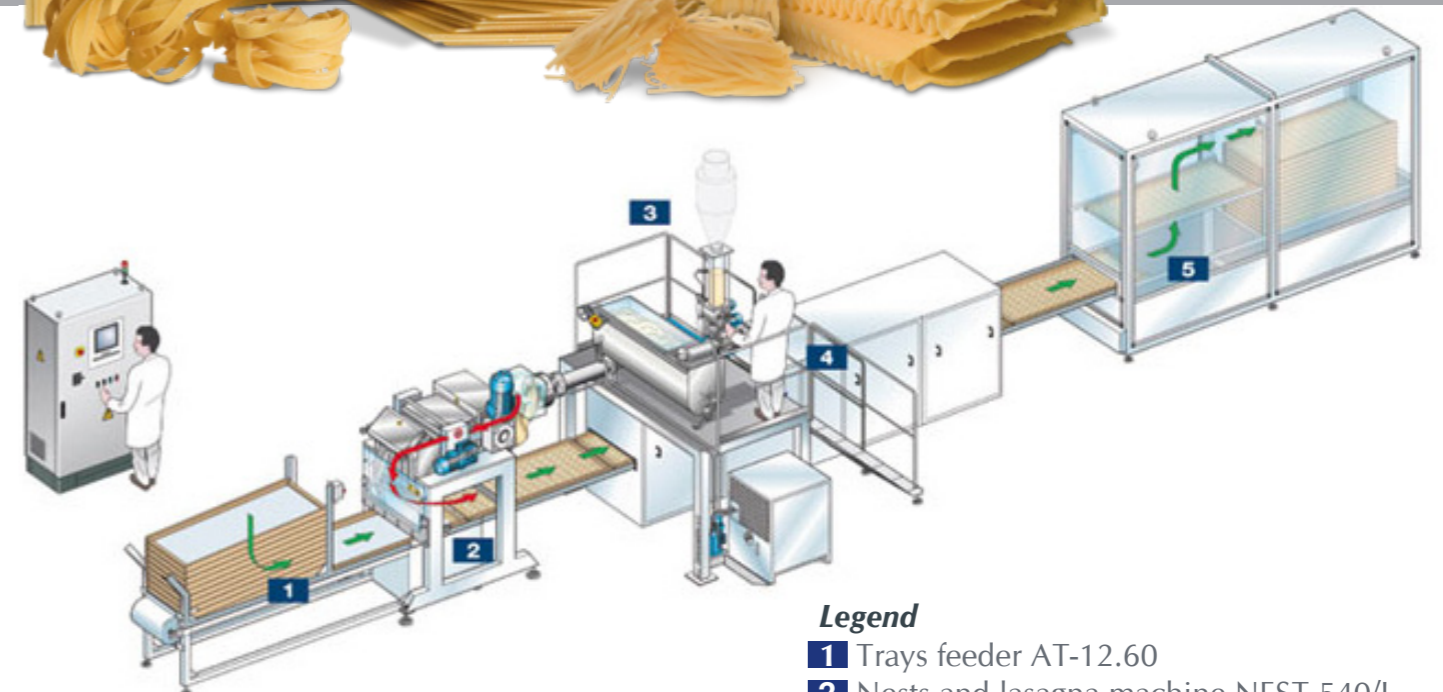
Visit nests and lasagna line on [www.storci.com](http://www.storci.com)



## PRODUCTION CAPACITY

Models	Nests	Lasagna
Nest/Las 150/100	from 110 to 130 Kg/h	from 110 to 130 Kg/h
Nest/Las 200/200	from 190 to 210 Kg/h	from 190 to 220 Kg/h
Nest/Las 400/200	from 340 to 380 Kg/h	from 200 to 230 Kg/h

**Nota Bene:** Capacities depend on type of flour and thickness of the product. All hourly capacities are referred to dry product. There can be a performance reduction using bronze dies.



### Legend

- 1 Trays feeder AT-12.60
- 2 Nests and lasagna machine NEST-540/L
- 3 VT Press with circular head
- 4 Pre-drying for trays
- 5 Trays stacking machine ROBO-T 12.60

# DRYING CELLS



Designed to dry all types of short- and long-cut pasta, special pasta, nested pasta and lasagna by simply wheeling in the trolleys filled with trays or racks. The best scratchproof and rustproof guarantee for high resistance to heat and humidity, made with the same panels successfully used in the large automatic Fava-Storci pasta lines. Suitable for temperatures exceeding 90°C which make it possible to dry pasta at high temperatures. Equipped with stainless steel wheeled trolleys for trays or racks, with various tray heights available for all types of product, ranging from 70 mm for large shapes to 35 mm for lasagna. The racks are

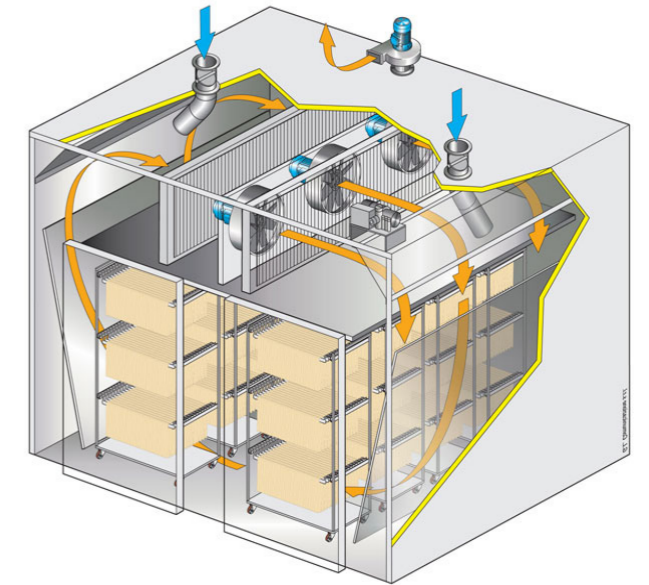
entirely made of anodized aluminium with Z-shaped hooks, in order to guarantee perfect stability of the product during the various drying phases. Special versions are always available on request, such as cells with double-wing doors for a shorter opening radius. Sturdy and hard-wearing, bucking the current trend of lowering quality to keep prices down: the best compromise: cost, quality and service life.

## Modular and computer-controlled drying

The drying takes place in programmable static cells that can dry every kind of pasta, so that you can produce all the shapes you like, simply selecting them from the menu. The more increases the production, the more cells you can add, making the investment modular, with no squanders.

## Versatile and simple, though powerful and cost-effective

Moving from long pasta to short pasta drying is as simple as touching your smartphone. The touch-screen interface lets you change recipe and settings in a handful of seconds.



Visit drying cells on [www.storci.com](http://www.storci.com)



guarantee on our cells walls

## Modular system. Your production grows.

Storci's drying system is modular. When increasing your production, you can add more cells to dry larger quantities of pasta. Low starting investment with unlimited chances of growth.

## Long-lasting

Our drying cells for dry pasta are installed in over 30 countries worldwide. The guarantee is extended up to 10 years for walls (only for fiberglass version) and puts them among the most reliable on the market. As usual, our technology is at your disposal.



# CONTACTS



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