



PASTA

F.
B.
D.
S.

FAVA

pasta equipment **Storci**

Fava and Storci

Together to face the challenges of the future

We made it happen! Effective October 1st, Fava S.p.A. and Storci S.p.A. merged.

The company name is Fava S.p.A. and it combines both businesses and brands into a single entity making it more competitive and efficient on national and global levels.

With a turnover of over EUR 100 million, EUR 35 million net assets, 26000 m² total area of the two factories, 330 employees making it the largest global player specialized in the research, design, manufacture and marketing of pasta and couscous production equipment.

Over 1500 pasta lines are in operation in the most important pasta factories in the world, representing 40% of the world market share and approximately 80% of the Italian market share. These numbers characterize the union of two family-run companies. Fava was founded in 1937, now in their third generation of entrepreneurs and Storci in 1991. Fava S.p.A., after the merger with Storci, is able to offer customers a complete range of equipment for every need and size, subdivided into the various business areas:

Continuous dry pasta lines from 1000 kg/h - 12000 kg/h

Discontinuous dry pasta lines from 100 kg/h - 1200 kg/h

Continuous couscous lines from 500 kg/h - 2400 kg/h

Fresh pasta lines from 100 kg/h - 2000 kg/h

Instant pasta, fresh and frozen ready-meal lines for from 100 kg/h - 4500 kg/h.

The new integrated commercial structure will cover the entire world market of industrial and artisan pasta factories in a more comprehensive manner, both for dry and fresh pasta products, with a unique selection of its kind and with the same quality, dedication and reliability that have always characterized Fava and Storci. The integration of the after-sales service, which provides an important team of expert technicians, mechanics, software engineers and technologists, guarantees all customers a professional, prompt and effective support service. The service to Customers is completed with a series of Research and Development structures, equipped with top of the range machinery and equipment that revolve around the innovative Research Center in Cento, which coordinates the laboratories dedicated to specific product lines in Ferrara, Collecchio and Reggio Emilia.

The synergy that will be created with the integration of Storci, already part of the group since 1996, will lead to an increase in efficiency of the entire production process, which will be shared between the two factories in Cento and Collecchio, improving the entire supply chain.



Michele Storci

"It is a merger that projects us into the future and is in line with the times. The result is a stronger, more structured company, with an excellent capital and financial position, together with a combination of technical skills in the various fields that it will allow us to serve, with the same quality as always, from niche producers to large-scale industries. If I were to think of a mathematical representation of this merger, I would be a formula where the result is greater than the pure sum of the two components. A solid company in all its areas and flexible and quick in responding to its customers."

Long pasta production line Long 400 FBL



THE POWER OF AN ENCOUNTER

told by Fava S.p.A.'s
Chairman, Enrico Fava



Luigi Fava

"This merger represents the natural evolution of a long path of success. Since 1996, together with the Storci family, we have become market leaders, gaining the trust of the most important pasta producers on a worldwide level.

We have proved that we can face the difficult challenges that this exciting job poses us. The combination of skills, professionalism and sense of belonging with all our collaborators, is a strong point and will continue to distinguish us in providing the best products and services to our customers."

Long pasta production line GPL 180



This merger marks a fundamental milestone along our business journey for the future of our families and our activity.

Our families have always been united by work which started when two men met and had the opportunity to get to know and respect each other.

It was back in 1966 when Barilla decided to build a new factory to install high potential pasta lines. I was personally involved



Eng. Enrico Fava

in the project and this is when I met the people who were in charge of this new activity. Anzio was one of the team and he oversaw the innovative technical and technological elements of the lines we were proposing.

He was highly regarded by the owners. We got on right from the start as we understood one another. Mutual respect accompanied

us throughout the years of this impressive project which lasted from 1966 to 1971. We delivered 7 pasta lines to Barilla. Our paths didn't cross for a long time after that. However, in July 1995, when our company was faced with a major decision for its future, after separating from our historic trading company, we had to market and sell our own equipment.

We had to set up our commercial network and integrate parts of the process line to provide the full package.

This meant supplying the presses and press-head accessories.

We had to find the right partner and soon.

This is when I had a special person in mind who I knew could help me on such a challenging and important adventure. That person was Anzio.

We met and I enthusiastically shared my idea with him i.e. combining our skills and building the presses together. We left that meeting with the agreement practically made, ready to start out on this new journey together!

This is when Fava acquires 50% of Storci, located in Collecchio, a company specialized in the dough formation press industry. It was exciting to work together again with Anzio and we achieved incredible results right from the start.

Ours was the largest and most innovative press offered on the market up to that point.

A press with a capacity of 4000 kg/h with many original and patented parts. It was the first of a long series of presses which, due to their size and importance, influenced the entire global industry.

The companies also had another extraordinary strong point: the support and expertise of our children.

Our children, who today, have decided to merge the companies to become more competitive on the market, taking full advantage of well-established synergies together with the expertise of their employees. I am so proud of this merger as it is the evolution of that very special meeting.



OMNIA LINE

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, canele, ziti: versatility to meet any need along with a product excellent appearance since the bi-colour fact (stripes) is reduced during bronze wire-drawing.



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 600/400	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 Ø1,7 There can be a performance reduction using bronze dies.

MULTIFORMAT LINE

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



OMNIDRYER
The unique pre-dryer for all shapes



OMNIROBO
For the automation of trays and sticks

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.



Visit Omnia Line on
www.favastorci.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.



Omnia line with double head

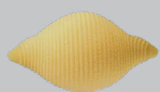
CIRCULAR HEAD

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 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.

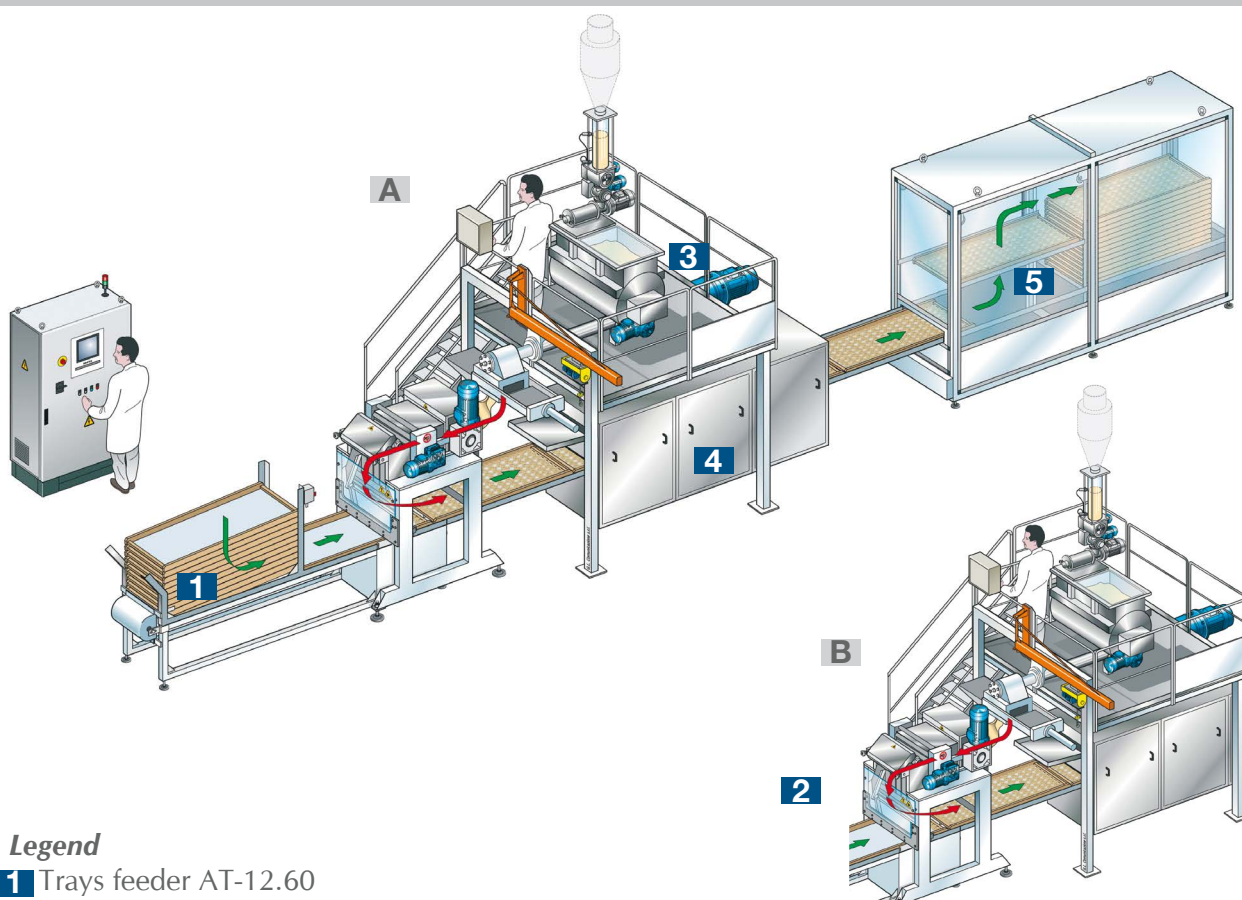
The dough preparation using the pre-kneader PREMIX® and the tank total vacuum technology give a great color to the pasta, whereas the special outline of the compression screw minimizes the dough heating up, assuring at the same time a better quality of the dough and streamlining the energy consumption.

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/



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.favastorci.com



LONG

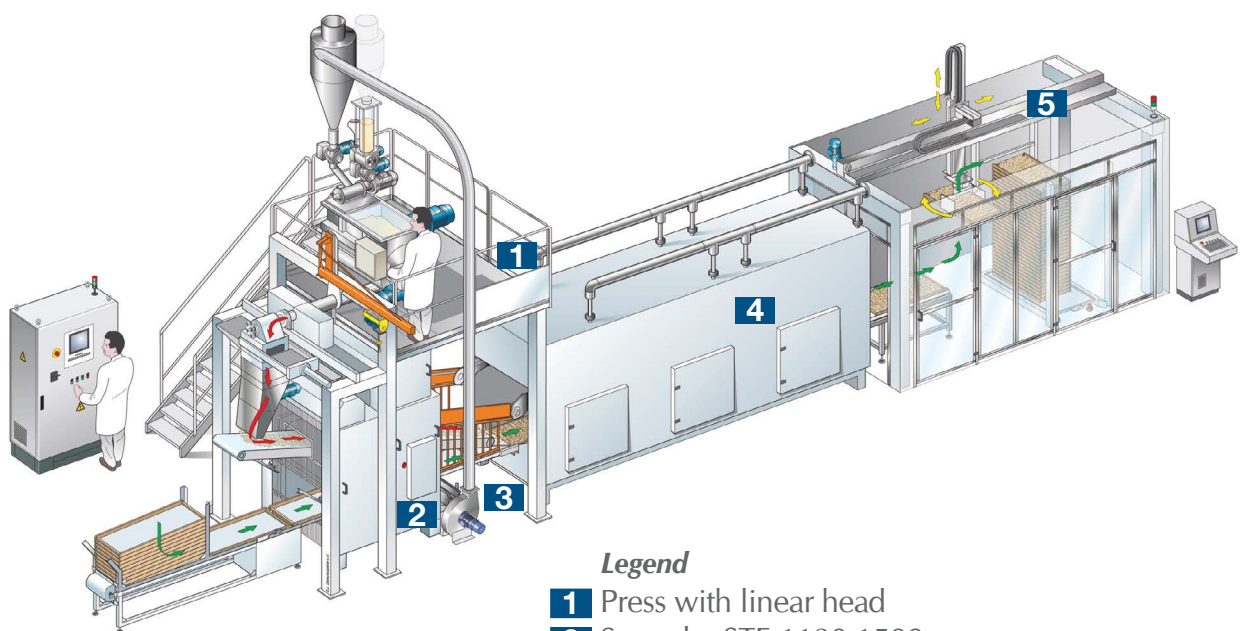
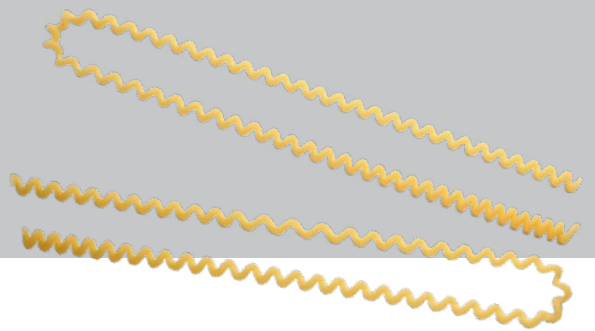
HIGHEST PRODUCTION AUTOMATION

**Long pasta from 100
to 1000 kg/h**

**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

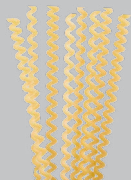
This pasta plant produces any shape including candele, ziti and hollow long fusilli, with capacities ranging from 100 to 1000 kg/h (referred to standard spaghetti shape). The dough preparation using the pre-kneader PREMIX® and the tank total vacuum technology give a great colour to the pasta, whereas 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.



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

PASTA LINE



Visit long pasta line on www.favastorci.com

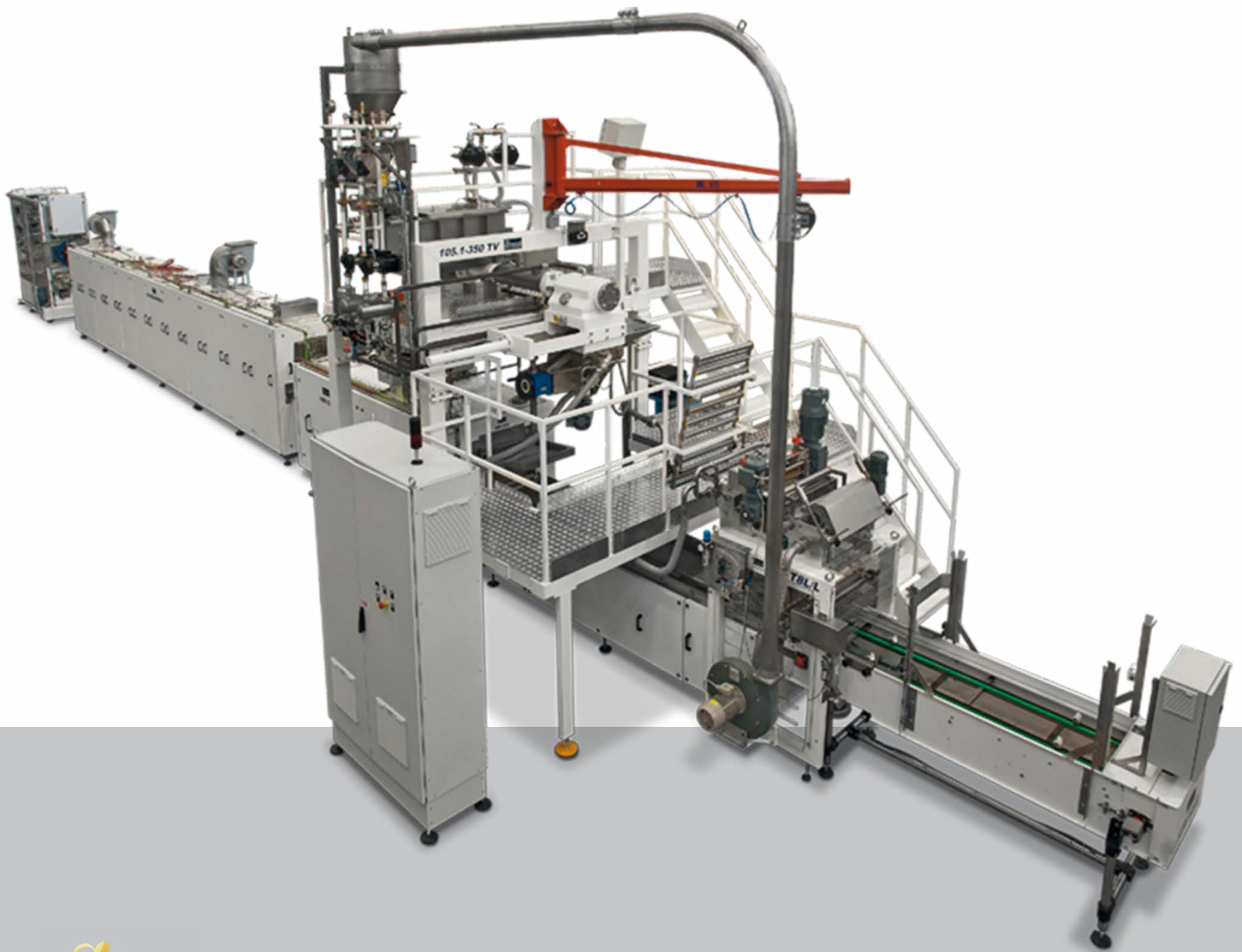
PRODUCTION CAPACITY

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 Ø1,7. 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 outline 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

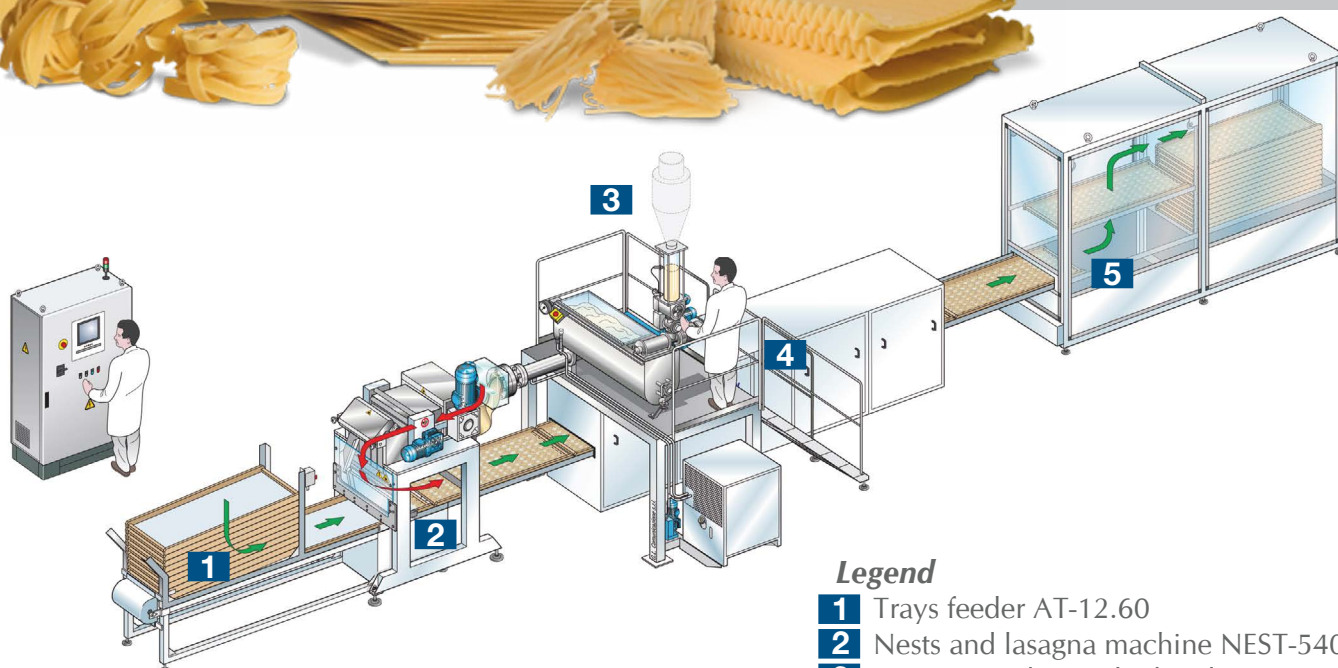


Visit nests and lasagna line on
www.favastorci.com

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



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.

CELLS

Modular and computer-controlled drying.

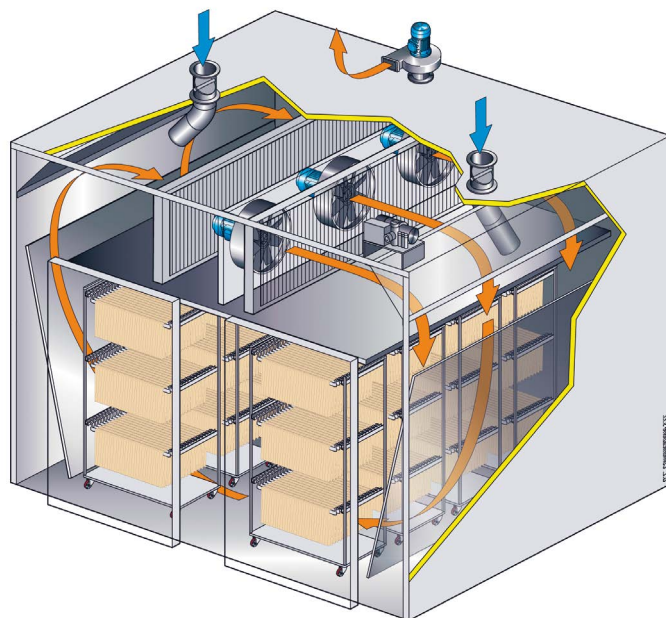
The drying takes place in programmable static cells that can dry every kind of pasta, so that you can produce all the shapes you like, simply selecting them from the menu. The more increases the production, the more cells you can add, making the investment modular, with no squanders.

Versatile and simple, though powerful and costeffective.

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.favastorci.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.

FAVA S.p.A.

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