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pasta equipment

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CHIRIOTTI EDITORI



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FAVA's new LONG PASTA LINE featuring revolutionary technology and mechanics

After lengthy and comprehensive research and field testing phases, Fava officially launched its new GPL180 long goods line technology at the Ipack-Ima 2015 exhibition. This machine has generated major satisfaction due to the successful commissioning of three of these pasta lines currently in operation in different parts of the world. This new range of equipment represents the peak of technological evolution in the long goods drying field.

The drying time is reduced by 50% when compared to traditional systems thanks to the patented technology researched and fine-tuned by Fava internal R&D Dept. Thanks to this technology it has claimed the possibility to produce pasta of the highest quality in terms of cook-

ing resistance and pasta structure, much better than current standards.

The line is completely designed with 3D CAD programmes, conceived with rational and modular constructional standards. Each detail is researched to perform specific technical and technological functions in such a way that maintenance and hygiene procedures are extremely functional on the line.

The mechanics of the line is a completely innovative stick-chain kinematic drive system. The motion system remains independent in each of the environments, a classical characteristic of Fava lines, fundamental for the technological management of transits and emergencies. But at the same time it guarantees continuity of the process through a self-adjusting drive



The new GPL180 long goods line technology at the Ipack-Ima 2015 exhibition (Fava).

Pasta production

system based on simple and reliable mechanics which limit the stress on the mechanical components to a minimum.

As far as energy consumption figures are concerned, consumption is reduced when compared to a traditional technology line of the same production capacity. The machine is smaller in size and no steam is required in the process. The line is equipped with a high-powered cooler with a lateral ventilation system which carefully prepares the pasta for

the packaging and silo storage phases. The sophisticated automation system is simple and user-friendly and guarantees a natural and safe operating system for the line, covering all the phases of the production process. This line was created and engineered to satisfy market demands for elevated capacity lines to be installed in spaces with limited heights. (Fava - Via IV Novembre 29 - 44042 Cento - FE - Italy - Tel. +39 051 6843411 - Fax +39 051 6835740 - www.fava.it)

