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When research takes you over and beyond what exists, to the discovery of new solutions and the achievement of important milestones.

Fava, always by your side, in a life dedicated to pasta.

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BEYOND

When research takes you over and beyond what exists, to the discovery of new solutions and the achievement of important milestones. The new short-cut pasta technology with original patented findings is, once again, the synthesis of our skills and know-how to ensure optimization of raw materials, user-friendliness, energy savings and added value services.

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FIERA MILANO RHO 3-6 MAY 2022
HALL 1 STAND A77-A89/C76-C88

company profile

Family, Industry 4.0 and sustainability: this is Fava

In a Spring afternoon, with a computer and a recorder in front of us in our office, we had the pleasure of interviewing **Enrico Fava**, chairman, and **Renato Dall'Agata**, technical and R&D director of the company **Fava**, located in Cento (Ferrara, Italy), the market leader in pasta equipment manufacturing.

Enrico recalls the history of the company, characterized by sacrifices and commitment, going back as far as 1937. It all started when the founder, **Augusto Fava**, designed and patented the first continuous pasta dryer. His first invention opened the doors to automation in the pasta industry. When everything had yet to be invented,



*The Chairman, Enrico Fava,
with his son Luigi, CEO (Fava).*



Fava's workshop launched automatic pasta lines capable of producing all sorts of pasta shapes, meeting the needs and requirements of the pasta production field. Since then, the company has always been a reference point for pasta producers. Right from the very start, it has anticipated and satisfied the expectations of the industry, with specialization as its focus point.

Many stages have marked the evolution of the company because of its commitment to continuous research in the design and construction of pasta equipment, providing technical, technological and mechanical solutions to promptly resolve and satisfy the needs of pasta factories.

Over the years, a series of significant patents have been registered by the company, contributing to the evolution and diffusion on a global level of this product.

In 1970 Enrico Fava developed a technology which marked a turning point in the industry, which involved applying drying diagrams that improved pasta cooking resistance. This breakthrough, in a demanding market like the Italian one, improved pasta quality, while on a global level, his technology gave producers the opportunity to produce good quality products with less valuable raw materials. With passion and experience, the company continued to grow and expand on an international level over the years and today the company's third generation is led by **Luigi Fava**, CEO and general manager, alongside his father Enrico. Fava continues to propose increasingly innovative solutions thanks to the competence of its project engineers, its domination of technology and the reliability of its equipment, providing opportunities for those who work in the industry, by studying sustainable and cutting-edge solutions to



Aerial view of Fava facilities.



4,000 kg/h long-cut pasta line -
Model GPL 180 (Fava).

enhance each and every raw material to transform it into top pasta quality.

As a result, the R&D Centre, now under major expansion, is an added value to the company and its customers. Dedicated and personalized tests can be carried out to optimize the dough-forming process on the customers' raw materials. As far as Fava is concerned, pasta always comes first and it is the focal point of the company's research. It devotes all its attention to the customer and reserves the best possible resources and services available.

The numbers speak for themselves: 85 years of experience, more than 2000 lines installed all over the world with production capacities ranging from 800 to 12000 kg/h. Thanks to its know-how and experience, the company was among the first to manufacture high-capacity lines required to meet the demands of the world's larger pasta producers. The first largest long-cut line - 6,000 kg/h - was manufactured in 1997, and the first largest short-cut line - 12,000 kg/h - was installed in 2014. These pasta lines are just examples of what this company is capable of.

GPL180 and **TCM100** are the models of the latest technologies generated by the company's research: these new lines enhance all types of raw materials, providing high quality products with optimized technologies and simplified mechanics, to facilitate operation and maintenance and to minimize energy consumption.

Global presence and turnover

With 270 employees and an annual turnover of approx. € 90 million, the company exports 90% of its pasta lines. Approximately 80% of the lines installed in Italy are Fava lines, belonging to the most prestigious and important pasta factories. An average of 28 lines are manufactured by the company every year. Average production capacities range between 2,000 and 6,000 kg/h and can be found in over 70 countries around the world with signifi-



cant growth in African and Middle East markets, where Fava has also installed very efficient couscous lines.

Innovative solutions and participation at the next Ipack-Ima 2022

Pasta production has always been the only activity that the Cento-based company has based its research on and it has recently developed technologies which, in addition to the enhancement of each raw material through unique and patented technological processes, have limited production risks and facilitated parameter control. A constant commitment to assisting pasta producers, simplifying management of the drying cycle, which today is more and more automated, proposing increasingly advanced future solutions for those working in the industry. These is the focus of an in-depth analysis at Ipack-Ima 2022 exhibition (**Fiera Milano - Rho, Italy - May 3-6, 2022**), where Fava presents a series of product and service innovations designed to meet today's needs of global pasta producers, increasingly oriented towards improving technological added values of available raw materials by transforming them into ever higher quality pasta, to maximize plant efficiencies and to reduce environmental impact.

Industry 4.0 and commitment to sustainability

To define its products, services and innovation path, **Renato Dall'Agata** explains that Fava uses the *voice of customer* method, based on satisfying the most diversified needs of customers in various geographical areas around the world.

Thanks to technological innovation, the company is considered a trendsetter in solutions for quality optimization of raw materials in all shapes and sizes.

With the aim of satisfying market demands on an ongoing basis, innovation is also expressed in customer assistance, from project design to completion of the machine, with "life-cycle services", such as preventive maintenance, original spare parts, remote technical and technological assistance, overhauls, upgrades, training



*Renato all'Agata
Technical and R&D Director
(Fava).*

4,500 kg/h long-cut pasta line -
Model ITRG 5P (Fava).



and all that is needed to optimize investment costs from an entire plant life-cycle perspective (Total Cost Of Ownership).

Additionally, digital technologies related to Industry 4.0 have been introduced, with particular focus on IIoT (Industrial Internet of Things), maximizing added value services for both machine operation and after-sales, introducing AR (Augmented Reality) techniques, predictive packages based on AI (Artificial Intelligence) and Machine Learning.

There are two main predictive packages on the Fava IIoT platform. The first focuses on maintenance and monitors critical components. The machine is equipped with smart sensors (vibration sensors, temperature ...) which, connected to all other process variables, provide real time precise predictive maintenance indications to the operator, allowing to minimize scrap and unexpected machine downtime.

The other predictive package concerns quality control. Specialized sensors and

Sticks from silo to double stripper
(Fava).



vision systems are installed to monitor the appearance of the pasta, such as colour, physical integrity, defects and chemical-physical parameters like moisture content. The data is sent to Fava's cloud and artificial intelligence algorithms, stored in the cloud, provide the operator with indications if, and by how much, the product is not within the required quality standards. The data provides possible technical and / or technological reasons behind the discrepancy so that the operator can carry out predictive actions to minimize scrap and maximize finished product quality consistency.

Technology, on the one hand, has made it possible to get the best possible pasta quality from the raw materials available and on the other hand, to use raw materials with lower environmental impacts in those markets where it is allowed today. This means less use of chemical fertilizers and pesticides. In terms of energy sustainability and environmental impact, Fava's equipment and technologies, available today, allow a significant reduction in both thermal and electrical consumptions per kilo of pasta produced, without compromising on flexibility, process capability and user friendliness.

To satisfy the energy requirements of the production facilities and to improve product and service sustainability, Fava has installed a photovoltaic system that provides all the necessary electricity, a new lighting system and lower consuming production and ancillary machines in the factory.

An industrial-oriented mentality to provide efficient and innovative solutions, required for an ever-evolving and demanding market in order to continue to reach important milestones.

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TCM Ecosystem 4,500 kg/h short pasta line (Fava).