TECNICA
MOLITORIA

INTERNATIONAL

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.

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

FAVA
pasta equipment

A revolutionary short pasta line

Since 1937, **Fava** has increasingly become a reference point for the pasta production industry with its on-going investments in Research & Development, to provide avant-garde solutions. An example is the participation at the 2022 edition of Ipack-Ima, where it exhibited, in a booth of over 1,000 m^2, a prototype machine with the majority of its functions protected by patents. A **TCM100** short-cut pasta line to which the company has applied all the most high-performing solutions previously tested on its advanced long-cut pasta line, the **GPL180** technology that since its introduction on the market, has guaranteed a series of advantages for a shape that has always been considered complicated to treat, confirming a revolution for the industry. The same advantages that, thanks to this experience, were transferred to the short-cut pasta line. The shaker, for example, has been modified to optimize performance and to make it easier to clean, eliminating large quantities of dust. Furthermore, the thermal level can be adjusted to important values, to adapt to new drying processes with temperature modulation that adapts to those technologies capable of producing dried pasta with better cooking resistance, even with the use of poorer raw materials.

Soft wheat flour is destined to be consumed in large quantities on a global level and the quality does not always correspond to the minimum requirements for making good quality pasta. It is for this reason that the new Fava technology has managed to obtain considerable results with tangible improvements.

Other objectives achieved by these advanced technologies include increasing overall efficiency of the equipment and improving total cost of ownership, reducing environmental impact, reduc-

The TCM100 short pasta line presented at Ipack-Ima (Fava).

ing maintenance costs, energy savings, automation (Augmented Reality techniques, predictive packages based on Artificial Intelligence and Machine Learning), with attention to user-friendliness and compliance with food safety. Value-added services are also at the core of Fava's proposal, sensitive to market demands and the need to enchance resources to meet the requirements of the customers.

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