

TECNICA MOLITORIA

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INNOVATION
AT ITS BEST



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FAVA

pasta equipment **Storci**

WITH SUPPLIER DIRECTORY



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Supplemento al n° 09 del 2024 di Tecnica Molitoria - Sped. in A.P. - D.L. 353/2003 (Conv. in L. 27/02/2004 n° 46)
art. 1 comma 1 DCB TO - n. 2 anno 2024 - IP



ISSN0040-1862

INNOVATION AT ITS BEST



Fava Storci Fresh Pasta System:

this system combines versatile and innovative technologies for the production of fresh pasta.

An avant-garde industrial approach, a cutting-edge Research & Development Centre and dedicated technical support, guarantee pasta producers the best solution available on the market.

Fresh pasta process lines and machinery

In the 1980s, **Anzio Storci** was the president of the company Parmasei. It was during this time that the first “shuttle” system for tortellini production, designed by the president himself, was developed for both dough and filling. The fully automated system, consisting of 4 process lines with 7 machines each, automatically fed 28 tortellini machines and 28 dough sheeters. This innovative project transformed the fresh pasta market forever. Today, shuttle systems are widespread, but when they were first introduced, they represented cutting-edge, avant-garde innovations. In addition to solving a long-standing problem, this achievement introduced to the market, which had previously been predominantly manual, the industrial vision of the dry pasta. In this industry,

reliability, quality assurance, and cost benefits had already been established pillars for years.

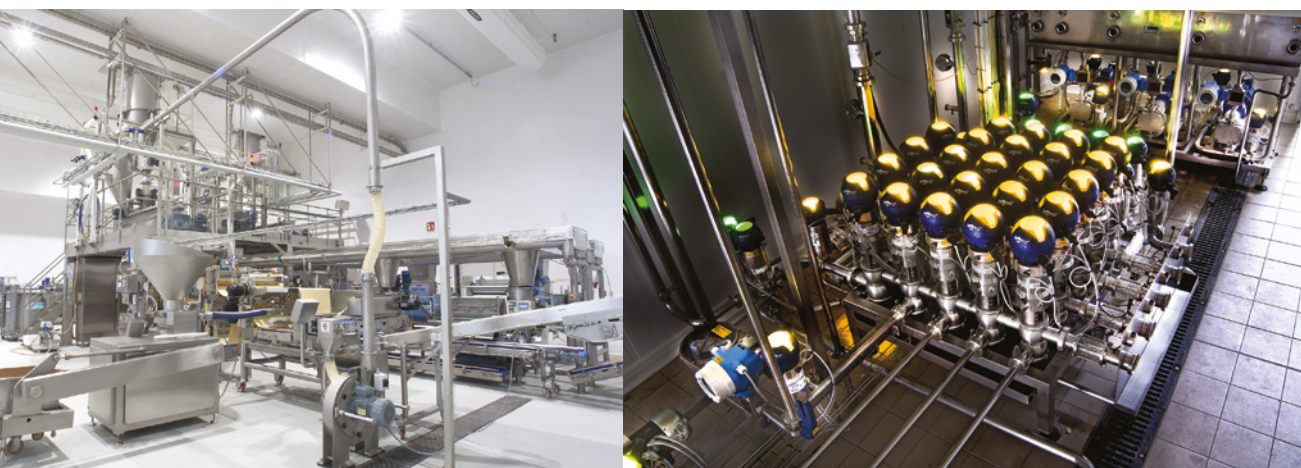
Significant progress has since been made. The market has evolved, particularly in Italy, where product quality is paired with regional variety and specialties. There are two types of fresh pasta consumers: the “typical” consumer, who seeks the best price/quality ratio, and the enthusiast, who prefers a more gourmet or niche product. Additionally, there are those who enjoy diversifying their culinary experiences by choosing from various regional specialty lines. The industry is growing at a fast pace.

Fava Storci has led the market over the years through important innovations, such as the vacuum sheeter®, the Beltmix® static dough system, the use of

peek netting to prevent product marking during pasteurization, and much more. These systems have characterized all fresh pasta factories in Italy and abroad. Today, the range of equipment begins with smaller hourly capacities than in the past, including multi-shape process lines, with capacities ranging from 250 to 2,000 kg/h for laminated pasta, single-sheet cappelletti, and double-sheet ravioli, also with soft fillings.

Fava Storci recently installed three process lines at **Grandi Pastai** in Correggio (Italy): one line for lasagne, tagliatelle,

and short pasta (800 kg/h), one tortellini line (1,200 kg/h), and one double-sheet ravioli line (1,200 kg/h) with an integrated freezing section. Additionally, two 600 kg/h double-sheet ravioli lines were supplied to Emiliana Gourmet in Sorbolo (Italy), combined with the innovative application of the Beltmix system. Due to space limitations, the line is also equipped with a spiral pasteurizer and an innovative humidity control system. (Fava Storci - Via IV Novembre 29 - 44042 Cento - FE - Italy - Tel. +39 051 6843411 - www.fava.it)



Environments of the pasta factory Grandi Pastai (Fava Storci).

