

TECNICA MOLITORIA **75** 1950 2025 **INTERNATIONAL**

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INNOVATION
AT ITS BEST

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FAVA

pasta equipment **Storci**

WITH SUPPLIER DIRECTORY



INNOVATION AT ITS BEST

Fava Storci GPL 180 and ITRG lines:
from extensive experience and constant research, a unique technology
that guarantees the best possible quality from the raw materials available.
Continuous automatic lines for capacities from 1000 to 6000 kg/h,
which are complete with all the most important discoveries in long-cut pasta treatment.
Advanced solutions lead to surprising results.

Important innovations for the industry and cutting-edge technologies

For the 2025 edition of Ipack-Ima, **Fava Storci** has decided to share with its visitors the latest results of increasingly refined research, allowing the company to stay one step ahead and propose the best solutions for pasta factories.

Regarding the **long-cut pasta line GPL 180**, the company will present the innovative components applied in recent times, specifically the cooling area between the end of the dryer and the silo inlet. This technological phase has been the subject of extensive research to achieve approximately 30% energy savings, a more stable product, and, most importantly, a much more manageable pasta process.

Furthermore, in this final stage, predictive devices have been integrated to detect pasta humidity in advance at the outlet of the



4000 kg/h long-cut pasta line GPL 180 and a detail of cooling inlet zone (Fava Storci).



700 kg/h couscous line (Fava Storci).

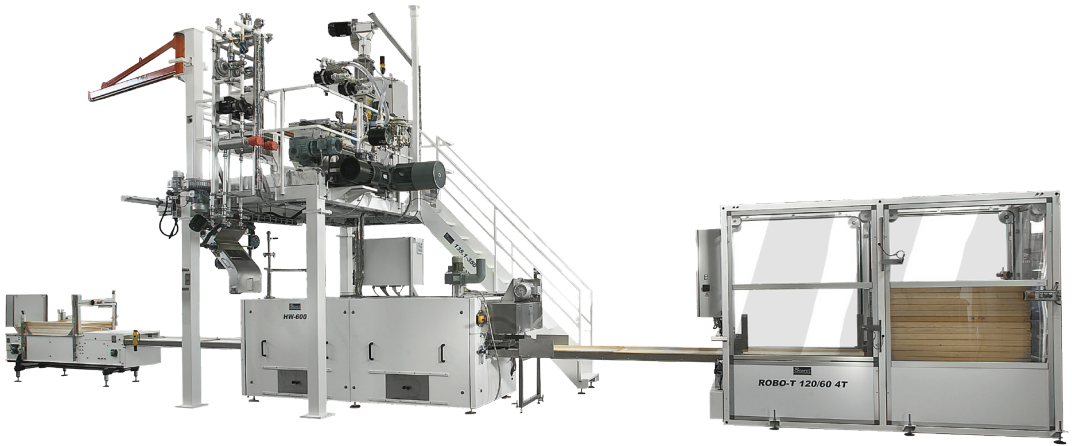
process, allowing any non-conforming productions to be promptly addressed according to the desired quality standards.

The company will also exhibit a fully assembled couscous line, and visitors will be able to appreciate all the innovations applied to the phases of the production process. The mixer features a variable-speed kneading system to ensure that, even with varying humidity levels, the dough remains well separated. The rouleuse is designed to produce couscous in the desired size, including particularly fine products.

The cooker is equipped with a system that enables a consistent width and thickness feed onto the mobile cooking surface.



Vacuum sheeter 540 (Fava Storci).



*600 kg/h
discontinuous line
for short-cut pasta
(Fava Storci).*

This surface, enhanced with a patented system, maximizes cooking performance while minimizing steam consumption per kilogram of product. The cooking process is highly thorough and efficient, resulting in significant energy savings.

After cooking, the product enters the rotary drum dryer, where it is processed with a new and more efficient ventilation system featuring innovative fans. The external motor of the fan is fully cooled, offering multiple advantages. The air passes through the couscous at critical points, ensuring maximum drying efficiency. The cooler has also been improved to achieve a colder, more visually appealing product while further reducing energy consumption.

A dough-sheeter will also be showcased. Extensive research has been conducted to achieve a strong vacuum seal, reaching up to 0.86 bar. Additionally, the cleaning process has been made easier and more practical. The company will also present a discontinuous line for short-cut pasta, featuring various improvements to the pre-dryer that enhance ventilation efficiency, ensuring the pasta is properly separated before being distributed onto the drying frames.

Visitors will also have the opportunity to explore thematic stations, focused on the range of equipment. Each machine will be illustrated and explained by specialized technical staff, who will be available to answer any questions and clarify the most significant features of each solution.

Additionally, a series of value-added services will be enhanced, offering advanced technologies to simplify production process management, and facilitate control over final product parameters. Another key focus will be on comprehensive support services, ensuring assistance from line commissioning to after-sales support, guaranteeing the highest level of customer satisfaction. (Fava-Storci - Via Lemignano 6 - 43044 Collecchio - PR - Italy - Tel. +39 0521 543611 - www.favastorci.com)