

# STORCI.COM



## #11 OUR CUSTOMERS, OUR STRENGTH

ARTE & PASTA  
IN BOSCOREALE



ANTONIOU BROS.  
EGYPT



MULINO  
DI GRAGNANO



# OMNIA LINE

Omnia line is the ideal solution for producing, right from the very start, a wide range of shapes with a small footprint. Short-cut pasta such as maccheroni, or long-cut pasta, such as spaghetti, or special pasta (paccheri, candeletti) and – optionals – nest and lasagna. It is **compact and versatile** and takes up the area of a small production line with great results though.

#### Patents

The international patented **Storci Premix®** is the best centrifugal pre-kneader in the market. Thanks to our long experience it can produce a large quantity of high quality dough saving money and with no operators. Patented **dual head** is the only one in the world that can produce long-cut, short-cut pasta and special shapes. A specific device conveys the dough from one head to the other one, with no waste, without filling the wrong head. As an alternative, there is the spreading device (see pic on the right side).

Thanks to its peculiar inner structure, the pre-drying system **Omnidryer** enables to divert the air flows and adapt them to the pasta shape that you are producing in that very moment. Such varying inner structure (Storci's patent) is unique in the world which makes it possible to predry long-cut, short-cut and special pasta without modifying the line.

#### Automations

Omnia line can be automated thanks to the **Omnirobo** automatic system for loading the trays and racks onto trolleys, making the work easier and reducing the personnel.

READING TIME: 1 MIN. 30 SECS. APPROX

## SHORT-CUT AND LONG-CUT PASTA. ONE SOLUTION



READING TIME: 1 MIN

## THANKS TO STORCI, A DREAM COME TRUE

### “IL MULINO DI GRAGNANO” PASTA FACTORY



The dream of Mulino di Gragnano was the production of high quality pasta bringing together craftsmanship and technological innovation. In search for a reliable partner, they opt for Storci that is one of the top suppliers of pasta machines in Gragnano. They consequently buy a semi-automatic line for the production of long-cut and short-cut pasta.

**The story.** It is the story of six young people who choose to invest in the leading resource of their town, the pasta. Despite the problems they have to deal with, they succeed in realizing their project, helped by the local archdiocese and the families of the community.

**The project started in October 2015.**

#### Why Storci?

Raffaele Faella explains: “The choice of a Company such as Storci arose from the need to turn our ambitious project into reality. We believe Storci is a leader company for the production of machinery that can produce a traditional pasta and as a consequence, a high quality product”. Thanks to Storci we have successfully reached the right combination of technology and

tradition. They have proved to be the only company that can preserve the main artisanal methods, so important and essential to all of us. Moreover the Company of Collecchio has embraced and supported our project since its beginning, devoting many months to understand and fully meet our needs, making us produce a pasta that ranks among the finest in Gragnano”.



READING TIME 1 MIN. 30 SECS. APPROX.

# STORCI & ANTONIOU BROS.

TOGETHER  
FOR AN EXCELLENT  
PASTA

**Babis and Jean Antoniou answer.**

**Could you tell us in a nutshell  
the story of your Company?**

The adventure began in 1895 by Antoniou brothers' great grandfather who built what was the largest pasta factory in Alexandria, Egypt until the beginning of the 21st century. In 2008 the fourth generation of the family built a new specialty premium pasta factory headquartered in Borg el-Arab City, Egypt. Antoniou Bros. Company for Food Products offers exceptional quality based on over a century of artisan food manufacturing experience and a passion



Mr Jean Antoniou and Mr Anzio Storci

for perfection. We are using the latest Italian, Swiss and German technological innovations in conjunction with our own secret recipes and experience of over a century in pasta manufacturing to deliver quality pasta products for the Egyptian and International markets. Our laboratories are equipped with the latest German and Japanese equipment to ensure excellent results. We believe in continuous improvement, investment and betterment. The company has embraced lean manufacturing and six sigma principles to streamline the supply

chain and manufacturing process. Antoniou Bros. produces dry pasta using hard wheat flour for the 72% of its production.

**How much does making a high quality product mean to you?**

Quality is our competitive advantage made possible by using Storci presses. Not only is quality a characteristic of our pasta but it is also a feature of the machine used to produce it, that means less downtime and more reliability to work 24/7.

**Why did you choose Storci to produce your pasta? What is, in your opinion, the added value of this Company?**

We have known Mr. Storci for over 35 years. Our relationship started when we bought 2 Matassa Machines from Mr. Storci. Because of our trust in Mr. Storci, Antoniou Bros. recently purchased 6 Storci lines including long-cut, short-cut and nested pasta. When buying high-end quality

machines, the most important thing is to buy from a reputable company and Storci is a leader in the sector of pasta machinery.

**The added value?**

Long-lasting, reliable and easy to maintain machines. Also, the support from Storci is unparalleled in the market. Even during holiday season, when it is expected that most companies do not give assistance, Storci staff members are always available to help their clients 24/7 even to take the next available flight and come help the clients.

**What are your projects for the future?**

Antoniou Bros. pasta factory plans are to increase the production for long-pasta. In addition, we are always in contact with Storci Company to implement any new innovations to perfect the quality of pasta and simplify the process of manufacturing.



## GRAGNANO LAND OF ACHIEVEMENTS FOR STORCI

Gragnano is well known throughout Europe as the Town of Pasta. Since 2013 it has been given the European Award of Protected Geographical Indication (I.G.P.). Requirements: pasta must be manufactured in the district of Gragnano, only using durum wheat semolina and local ground water; the extrusion of the dough must be done only through bronze dies. Pasta must be packed on site, without being moved. The success of Gragnano must be sought in the existence of a milling industry which is hundreds of years old and in the

expertise in the production of dry pasta in this favourable climate area.

Gragnano stretches out along different altitudes, on a plain facing the sea, on the south-east vertex of the Gulf of Naples, at the foot of Lattari Mounts. This area, which lies between the mountains and the sea, enjoys a mild and temperate climate, slightly humid all over the year, which enables pasta to be gradually dried. Besides, a clear and low in chlorine water, springing from the Fauto Mount, has always been used by Gragnano pasta makers. Last but not least, the use of the bronze die lends the pasta that typical roughness that perfectly holds the condiments.

Source: [www.comune.gragnano.na.it](http://www.comune.gragnano.na.it)

Storci has put down local roots in the Gragnano area and can proudly number important names among its Customers, who manufacture high quality pasta everyday with its machinery.

### THE CUSTOMERS

Arte & Pasta  
Pastai Gragnanesi  
Pastificio Leonessa  
Pastificio dei Campi  
Pastificio Gentile  
Pastificio Il Mulino di Gragnano  
Pastificio Le Antiche Tradizioni di Gragnano  
Pastificio Marulo  
Premiato Pastificio Afeltra



# INSTANT PASTA STORCI'S WAY

READING TIME: 1 MIN. 15 SECS. APPROX.

## DIFFERENT SOLUTIONS, STILL THE SAME MAXIMUM VERSATILITY



Nowadays more and more people lead a frenzied lifestyle and have the need of ready-to-cook meals, easy to store and consume, with very fast cooking time. Instant pasta is a healthy product since it is not fried; it has a long shelf life thus easy to store at home, office, etc...

Distributors and retailers like the long shelf life very much whereas consumers like it because it has no conservatives.

Instant pasta is made of durum wheat semolina, without additives. Instant pasta lines can obtain a product that can suit any need: at home, at the office, at school, outdoors... just pour some boiling water in the cup: in 4 minutes the meal is ready to eat, great result and no mess.

Thanks to its versatility, instant pasta can be made with different sauces and condiments, adaptable to everyone's need: vegetarians, halal, workers, vegans, kosher, health enthusiasts.

The sauce is very important too.

It is a dehydrated mixing that becomes a ready condiment for your pasta as soon as you add some water.

### Instant Pasta Storci 's way

Storci provides all its know-how: from raw materials to the packaging and to the sauces (in cooperation with Liodry Foods Company). The size of the packet is customizable depending on the target: from a minimum of 64/65 grams to a real full meal of 95 grams. We can supply both **ENTRY LEVEL LINES** (typical semi-automatic lines, with static cell) and **AUTOMATIC LINES** with a production ranging from 100 kg/h to 2000 kg/h. We can also offer a series of important services such as franchising service, searching out Italian joint ventures, business planning, marketing and turnkey solutions planning.

Instant Pasta Storci

For further information, please visit:  
[www.storci.com](http://www.storci.com)  
[www.instantpasta.info](http://www.instantpasta.info)

Interview to Salvatore Ferraro,  
 President of Arte & Pasta  
**Could you tell us in short the story of Arte & Pasta?**

We like to state that we were not seeking it, but by chance circumstances that we became pasta makers, taking over another Company which could not manage a successful enterprise. Consequently, as it usually happens when facing a new challenge, the passion grew so much that this became the main activity of the Ferraro Family.

**Which are the main features of your product?**

**What does craftsmanship mean to you?**

The features of our product depend on the choice and the control of the raw materials, because in a such simple recipe, I mean semolina and water, the raw material is essential for the quality of the final product.

We naturally attach a great importance to the dough as well as the bronze wire-drawing, slow drying and letting it stand. All this is our idea of craftsmanship: "respect the times, no hurry".

**You have been making pasta for over twenty years; now you are ready for a new project and pasta factory.**

**What do you expect from this important investment?**

The choice of this new project is somewhat due to space and production; it goes without saying that we hope to satisfy our regular customers as well as to enter new markets and new countries.

We also like to believe that, thanks to our choices, ten new families can rely on a job, without mentioning the satellite activities.



READING TIME: 1 MIN. AND 15 SECS. APPROX.

# ARTE & PASTA

"WE ARE GOING TO TELL YOU ABOUT OUR SUCCESSFUL DUO WITH STORCI"



**Why did you choose Storci? What is its added value in your opinion?**

The relationship with Storci is growing stronger and stronger, since we have already experienced in the past their great expertise in the sector of pasta making machinery.

Moreover we appreciate the fact that, despite their very high numbers, they have always kept a familiar and human profile.



# STORCI PASTA CENTER TRAINING & RESEARCH

READING TIME: 1 MIN. 15 SECS.

## A CONSTANTLY EVOLVING RESEARCH CENTER



Nowadays the mere machine supply is not enough: the buyer wants to test both the technology and the product.

**Storci Pasta Center** is not a simple lab, but a real pasta factory equipped with Storci lines and totally able to produce at full capacity.

This is the right place for those who like to test new products and verify the functionality of the machines. In the latter case, it is possible to test a multiformat dry pasta line, equipped for the production of instant pasta too.

Clients are assisted by technical staff and, upon request, by sales personnel for a possible commercial development of the product.

**Storci Pasta Center** is based at **Pasta di Canossa**, a factory established by the family of the same name, who decided to invest in high quality pasta.

**Ottavio di Canossa tells us about his pasta and about Storci:**

**Ottavio, which are the main features of your Pasta?**

We use durum wheat semolato not durum wheat semolina. Some time ago, my father and I started to look for a pasta which "tasted pasta"; the semolina



sold today is too much refined and tasteless and lacks that real flavour that we were looking for.

**What made you choose Storci as a partner?**

Storci has presented a project which goes beyond the simple supply of a pasta making machine, a package which includes not only a technological development but also a commercial advancement of our products.

We also wanted a solid and very experienced partner, which would have liked to invest in research and development .

**What does having Storci Pasta Center in your factory mean to you?**

That means we have at our disposal a top level company; that also means keeping up our good name, since Storci has chosen our pasta Factory as research center, for such an important project adds value to the quality of our products.

Because we are not mindful of making a good business only but of many other aspects that can improve our quality.

storci s.p.a.

via lemignano, 6 / 43044 Collecchio / parma / italy  
ph. +39 0521 543611 / fax +39 0521 543621  
sales-storci@storci.com / [www.storci.com](http://www.storci.com)



**Storci**  
PASTA MACHINERY