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#16

**Storci**  
PASTA MACHINERY



FROM YOURS  
INTO OUR HANDS

WIPPA  
PROJECT



PASTIFICIO  
ARTIGIANALE PIAZZA



PASTIFICIO  
ANTICHE TRADIZIONI



## SCRAP RECOVERY UNIT

Nowadays, more and more pasta making factories, whatever the size, feel the need to properly recover pasta scraps coming from the beginning of the production process, shape change, dough cut-outs and production stops. Raw material cost, constantly increasing, makes it necessary to recover these scraps efficiently.

For this reason, we offer a complete series of recovery systems, ranging from the simplest to the more complex, suitable to be adapted to any need.

**Our ad hoc models:** EASY REC C/ALL, manual loading for small-medium productions; REC 500 C/A/I for medium productions and for large dimensions scraps; REC 1000, REC 1000 C/A/I, REC 1001 C/A/I, REC 1002 C/A/I and REC 2000/D AUT for large productions.

Unlike most systems sold nowadays, for which it is necessary to wait years, Storci's RECs allow a return on investment in a few months, depending on the quantity of scraps to be recovered. The graphic represents the break-even point of the investment requested: according to the REC cost and the quantity of scraps to be recovered each week, it is possible to ascertain when the investment will be repaid.

**Main characteristics of our system:** All scrap recovery systems offered by Storci are created to recover fresh trimmings of pasta with a humidity of 25-30%, not wet on the surface. They are made of stainless steel and consist of a feeding crumbling tank, unloading into the shredder - directly or by means of Damper system - and a hopper for loading the fresh product manually or automatically into the tank.

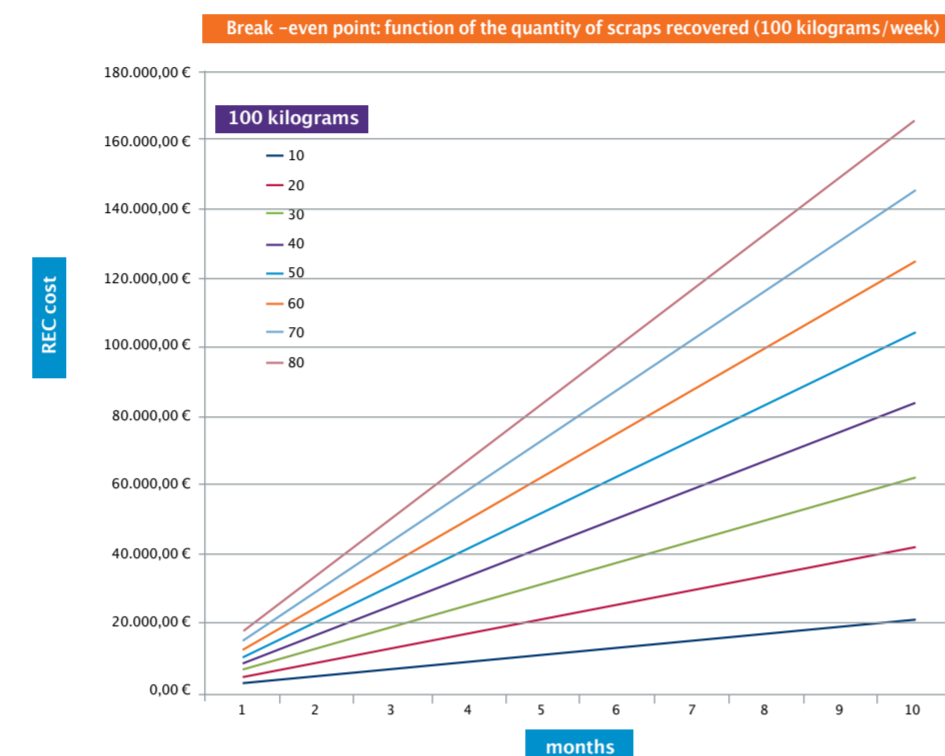
The shaft of the tank has sharp paddles with blind conical hole and is press fit (with no bolts), to prevent stagnation of the product, thus allowing an easy cleaning.

### C/ALL (standard) and C/A/I (top line)

Scrap shredding system: Storci fans-shredders are equipped with a basket forcing the trimmings to pass through holes, which have pre-determined diameter, so that a well-shred product is obtained.

**DAMPER:** optimisation of the scrap dosing system. This system allows the recovery unit to be fed with a constant dosage, continuously monitoring the quantity of scrap coming from the tank. This way you can limit the maximum capacity.

## IT CLEVERLY AND EFFICIENTLY RECOVERS SCRAPS



The belt or the screw have a reversible motion that allows feeding the shredder as well as diverting a non-suitable product.

Storci is the unique Company able to supply recovery groups whose capacity in Kg/h of exiting scrap is constant. Other systems, instead, may vary the capacity. Consequently, the mixing in the kneading basin - where the trimmings are re-entered - does not have constant quality characteristics.



## THE TASTE OF HISTORY

## ANTICHE TRADIZIONI DI GRAGNANO PASTA FACTORY



Antiche Tradizioni di Gragnano pasta Factory is a place that, in tune with the earth, local traditions and culture, is keeping a 500-year old art alive. Driven by a great passion, they take care of each smallest detail of their process, producing a pasta that is rich in history, taste and quality, well renowned all over the world. As a matter of fact, it is not by chance that Antiche Tradizioni di Gragnano has been certified by the Mediterranean Cuisine University as an authentic guardian of an ancient art, able to bring happiness to the tablemates.

We asked the following questions to Vincenzo Parmendola, General manager of the Company.

**You belong to an ancient family making maccaronis, now at its fourth generation. What does the art of making pasta mean to you?**

For us, making pasta isn't a job: rather, it's the art

of taking all the feelings that our grandparents have passed down to us ever since we were children, and turning them into unconditional love, making artisanal pasta full of the fragrance of wheat.

**Storci supplied you with long and short pasta production lines. Could you tell us how they contributed to make a pasta as excellent as yours?**

Nowadays it is of the most importance to keep up with technology, always developing; nevertheless, our password is still preserving the savours and traditions from the past. Thanks to the presses by Storci, with whom we have had a business relationship for about 15 years, we have achieved this result, improving our final product even more.

**Yours is a pasta factory of excellence, IGP-IFS-BRC certified. What are your plans in the short- and long-terms?** Since we started making pasta, our projects both in the short- and long-terms, have always been directed towards a sole, essential aim that is the production of high quality pasta.

# OMNIA LINE

UNIQUE  
IN THE WORLD  
STORCI PRESENTS  
THE NEW OMNIA  
LINE 1200/1000



**Omnia** is the multi-shape line that, thanks to its versatility and compactness, allows the production of many shapes with a single machine that takes up very little space. Two production lines, the space of one only.



Following the great success of last year with the launch of the Omnia 1000/800, we have created today, thanks to a series of technical and technological adjustments, an extra upgrading of the line, making the new **Omnia 1200/1000** that can produce up to 1200 kg/h of short pasta and 1000 kg/h of long pasta.

This configuration has been designed as an additional instrument for those pasta factories which intend to compete in the pasta market: those who are just starting this business, thanks to the wide range of shapes that can be produced; those, instead, who are already manufacturing large capacities and would like to increase the business limiting the costs and focusing, in the meantime, on special shapes processing besides the standard ones. Special shapes that require specific parameters that Omnia, thanks to its flexibility, perfectly complies with.

There are several options that make Omnia suitable for any need: production capacity, shape, storage. It is also important taking into consideration that the line has a very good price-quality ratio, essential for pasta producers.



Short pasta, such as maccheroni, or long pasta, such as spaghetti, or special shapes (paccheri, candele, etc) and optional, nests and lasagna.

Combined with a bow-tie machine, it can also produce bows (farfalle). By virtue of an innovative linear head (patented) and the exclusive pre-dryer Omnidryer (patented), the change of shape is easy and with no stagnation of product. Trays and sticks handling can be automatized by the trays stacking machine ROBO-XI or by the automatic system for loading trays and sticks onto the trolleys OMNIROBO, that streamlines the process with limited staff.

OMNIA line is available for special shapes too, such as paccheri, candele, ziti: that means that its flexibility can meet any need. Moreover, the product has an excellent appearance since the bi-colour fact (stripes) is reduced during bronze wire-drawing.

Omnia can also be equipped with accessories for the production of **instant pasta** and **gluten-free pasta** as well. Its success is due to its main feature: versatility, that makes it suitable for any demand and has made it achieve a worldwide approval.



**Storci**  
PASTA MACHINERY  
BY CAVALLINI

Thanks to the cooperation between our Company and Cavallini's, that boasts a long experience in manufacturing automatic forming machines for filled pasta, an important project was born: investing in Italy's most symbolic fresh pasta, the tortellini.

The purpose is basically a simple and essential concept: innovation with respect to tradition. This is of main importance in an area such as Emilia Romagna, always renown for the art and the tradition of making pasta, where the first "sfogline" were born.

Storci by Cavallini machines are automatic, modulating, for fresh filled pasta, with great capacities, able to make tortellini and tortelloni following the same methods and techniques of Emilian traditions. TB line automatic forming machines can manufacture high quality tortellini and tortelloni, standing out in the market as the outcome of an in-depth study aimed at analysing both the preferences and

the different demands of consumers. For this purpose, a particular care has been given to the gluten-free tortellino, created for people with celiac disease, although gluten-free diet is nowadays a mass phenomenon.

More and more consumers have become interested in this trend, regarding pasta and other gluten-free goods as their life-style foods. In this case too, thanks to tortellini forming machine Storci by Cavallini, the original features of the product can be preserved, obtaining a superlative tortellino. Easy to use, no complex regulations and filled pasta shapes made as hand-made: these are Storci's proposals for tortellini forming machines for filled pasta.

The main technical specifications: maximisation of the use of dough sheet up to 90%, easy and reliable shape change (the same for the substitution in its entirety of the main group and filling loading group, complete with dosing rods), easy cleaning, thanks to the substitution in its entirety of the filling loading group. We are talking of state-of-the-art machinery, able to satisfy the needs of a constantly growing market.

## TORTELLINI FORMING MACHINE STORCI BY CAVALLINI

## TECHNOLOGY MEETS TRADITION



## AD HOC TECHNOLOGY FOR A 100% PRODUCT OF SICILY

## STORCI AND PASTIFICIO ARTIGIANALE PIAZZA



We interviewed Angela Scuderi, owner of the Pastificio Artigianale Piazza - Le Delizie di Alcantara, who told us the secrets of her superlative pasta.

**What does achieving 100% product of Sicily mean to you?**

Pastificio Piazza's headquarters are in Mojo Alcantara, a small town of eastern Sicily, nestled in the Alcantara Valley.

Our production of traditional dry pasta is made for demanding consumers who require a product whose nutritional and organoleptic features are exceptional. We select semolina exclusively coming from wheat harvested in Sicily.

We would like to point out that one of the characteristics of Sicilian wheat is that it can be produced without using chemical products. The secret for a good pasta, besides water and wheat, is the air. In Mojo Alcantara area, air is very wholesome: this is of most importance for a naturally dried pasta.

To guarantee the highest quality, we do not use semolina stored in silos but only fresh milled semolina in sacks to inspect the product during manufacturing. The formation of the dough (semolina and water) takes place slowly in cold under-vacuum tank. The dough, kept at low temperature to prevent product from being stressed, passes through bronze dies that give the pasta, even smooth shapes, a characteristic colour and roughness. Short pasta is deposited on wooden trays, long pasta on sticks. Then, there is the drying phase that carries out in low temperature static cells. About 18-22 hours for short goods and 36 for

long ones. The slowness of drying, done on purpose, assures the total and uniform evaporation of water from pasta.

**You are producing three different lines: Pasta Piazza, Sua Maestà, Organic. Could you tell us how this diversification came about and what are their characteristics?**

We are working on two lines: the traditional Sicilian durum wheat and ancient germs. For Piazza Blu line, the "simeto" is exclusively used; for Sua Maestà line we are using durum wheat semolina "simeto" for a percentage of 70% along with other types such as "orizzonte". The organic pasta is produced using ancient Sicilian wheat such as Margherito, Russello and Timilia. From this knowing mixing and our manufacturing process, we obtain a harmonic and nourishing product.

**Storci supplied you with an Omnia line for the production of standard dry pasta and special shapes. How did Omnia contribute to obtaining a DOC pasta such as yours? How was working with Storci?**

Omnia line is the ideal solution for processing short, long goods and special shapes using a unique machine. Storci has successfully managed to combine technology and tradition. They represent the best as far as planning machinery for the production of artisanal pasta is concerned: a faultless press, an efficient under vacuum tank...on the whole a jewel machine that makes us produce excellent pasta. The cooperation with Storci has been firm for years, the staff is always available and thorough. They are reliable and offer a great assistance service to Customers, competently and professionally.

## INTERVIEW TO ALDO MONTI

# INSTANT PASTA PRODUCERS HAVE NOW THEIR ASSOCIATION



**WIPPA**  
PROMOTING INSTANT PASTA  
AROUND THE WORLD

Aldo Monti, WIPPA Managing Director tells us about Wippa project.

***Aldo, tell us something about how the WIPPA idea was conceived.***

Some years ago, I was contacted to conduct a market survey about a project that Storci was developing, coming from an idea of an Egyptian Partner. From that very project, instant pasta, well known nowadays, has started being produced, a made-in-Italy option healthier than the famous instant noodles. Just then, it was glaringly obvious that we were facing an idea with an enormous potentiality, due to its versatility and scalability for nearly any socio-psychological demographic segment. For me it was love at first sight, and it still is.

***Could you tell us something more about WIPPA?***

There are now many companies that produce and distribute instant pasta all over the world. People who have tasted it, whatever the latitude, have liked it at once. However, we notice that, generally speaking, there is not a great awareness of our product, despite the appreciation received. There isn't an overall action to make the international consumers aware of the existence of this product. Therefore, this is just WIPPA's purpose.

***What can we expect from the next few months?***

The project was presented at Gulfood Manufacturing in Dubai, last November. During these months we have already started some activities (social media, website that will officially be opened in the next few days, institutional lobbying, participation in the most important exhibitions of this sector, etc.) that will be more defined in the next weeks, as soon as

we complete some bureaucratic procedures.

The main instant pasta producers as well as technical partners who helped in the product development, have joined WIPPA.

Whoever is interested in this project can email the association: [info@wippa.org](mailto:info@wippa.org).

