

## NOT JUST LARGE-LINES: EASYLINE IS BORN

THE BEST QUALITY/PRICE/PERFORMANCE RATIO

Compact in size, easy-to-use, versatile-these are the features that make **Easy** lines truly unique. Once again, we have taken advantage of the experience gleaned on large-scale lines to design smaller ones and once again we have reworked the concept of mass production for application in smaller pasta manufacturing facilities with an eye to containing costs. With a product range that includes lines for short-cut pasta (200-400 kg/hr), long-cut pasta (150 kg/hr), special pasta shapes (100-200 kg/hr) and Omnia multi-product lines, we believe we are able to meet the needs of small-scale pasta makers who often produce traditional regional shapes and must be able to guarantee **product quality on the basis of traditional attributes**, together with a high level of automation in order to reduce production costs. Thanks to its compact size, these systems can be installed even in areas with limited space. All presses are automatic, continuous, vacuum and have been designed to be able to work 24 hours a day without the presence of an operator. The drying chambers utilize pre-programmed cycles and may be managed using the new version of Prof-x which allows for programming and support directly by our technicians directly via modem, including, if necessary, the management and modification of drying parameters on-line.



EASY150-400

## LARGE-SCALE STORCI LINES: COUSCOUSLINE 3500 KG/H

THE WORLD'S BEST COUSCOUS

### ROULEUSE



When speaking of major installations for the production of couscous, Storci unquestionably has something to say as manufacturer of couscous lines with yields up to 3500 kg/hr and incorporating those quality features that have made the technology utilized in its COUSCOUSLINE valued throughout the world. The high quality of the product is based on its intense yellow color typical of couscous made by hand, the consistency of grain diameter and consequent cooking uniformity. Basic to obtaining these results is the technology employed which, for the preparation system, is based on an adaptation of the PREMIX to guarantee perfect mixture homogeneity. In addition, the double mixer is equipped with an adjustable-height discharge system for setting the mixture level and may be opened completely to facilitate emptying at the end of the production cycle. The rotating sieve is equipped with a simple, yet effective system that continuously cleans the mesh. The saturated steam cooker has an innovative product conveyor mat with self-cleaning mesh and chain-free drive. The cover may be lifted for ease of inspection and final cleaning. The system is constructed using pre-assembled units for quick installation on-site at client premises.



## STORCI FRESH PASTA SCRAP RECYCLING

We find we are increasingly being asked to provide units to recycle fresh pasta scraps which normally are produced at the start, during and at the end of production as waste caused by start-up of the press, test sheets from cutting/folding or nesting units and discards from the head bells. By recycling the raw material and cutting disposal costs, the cost of the equipment is quickly amortized while at the same time providing excellent handling of scraps. All clients who have installed one of our REC systems have remained fully satisfied by the results obtained from the equipment. The product line includes ten different models divided into the following three main families:

- BASIC REC - grinder/fan with pneumatic conveyance to the kneading unit; can be fed by hand with not overly-large pieces using the hopper with safety grate.
- EASY REC and REC 500 - units with pre-grinding tubs (30 and 130 L) and grinders/fans fed using containers normally in use in pasta-making facilities with blocks of pasta sheets or full bells (including 600 mm heads). Assembled on-site on wheels or feet, complete with fixtures and electrical panels. Also equipped with pneumatic product conveyance and one or more kneading units.
- REC 1000 - same as the above unit but with an added under-tub belt to feed the product to the grinder/fan in order to precisely control the amount sent to each kneading unit to avoid having major variations in dough composition during production.

Thanks to our extensive experience in this sector, we have created a sturdy unit that is well-constructed and virtually self-cleaning. The ground product sent to the kneading unit is constantly monitored and the particle size is always the same, about the size of "grattini" (grated pasta shape for soups).



REC-500

# ONE WORD SAYS IT ALL: VERSATILITY

V PRESSES AND VR RAVIOLI FORMING UNIT

Today, with our V series presses, we are also present in that sector of the market for equipment with production yields ranging from 50 kg/hr to 250 kg/hr, depending on the model (V55 - V70S - V90). The V series is comprised of presses ideal for small fresh pasta-making facilities because they have been designed and produced to eliminate the problems that plague this sector, such as overheating of the pasta that is solved by low-rev running of the cylinder/screw unit. And not only. The V70S and V90 models can be equipped with a vacuum tub, a technological innovation that guarantees the pasta will retain its "bite" during cooking and attractive natural color. The VR ravioli forming machines are a perfect match. These units (VR 120 and VR160) make it possible to produce double-sheet pasta with moist cheese, vegetable and meat fillings. The marriage of these two units provides a high level of versatility thanks to the interchangeable mould and possibility of adding a unit to produce long pasta types such as tagliatelle, pappardelle and lasagne.

model	dimension in mm	weight in kg	rating kw	extrusion yield kg/hr	no. tubs
V55	750x1250x1600	300	3	40-50	2
V70/S	1150x2050x1650	600	7	180-200	2 (1 vacuum)
V90	1500x2600x1750	900	11	200-250	2



V70S

## READY FOR NEW CHALLENGES

NEW RESEARCH & DEVELOPMENT CENTRE INAUGURATED

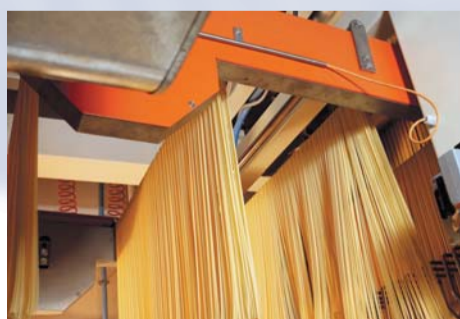


Our new factory includes a research centre that meets the needs of our demanding technical and sales staff. The centre includes facilities to test a range of product types: extruded and laminated **DRIED PASTA, FILLED PASTA** such as double-sheet ravioli and pinch-sealed tortellini, **GNOCCHI** and **CONTINUOUS DOUGHS FOR PIZZA, BREAD AND OTHER PRODUCTS** thanks to the revolutionary Bakmix continuous kneading units. Available equipment currently includes two pasta sheeters, a normal **STF** and **STF Total Vacuum** that produces a pasta sheet of a minimum of 540 mm and maximum 800 mm, various types of **PREMIX** and **BAKMIX** (from 100 to 4000 kg), some of these with trolleys, the **VG-8F** gnocchi-forming unit with a variable production yield of between 50 and 300 kg/hr, the **VR-120/250** ravioli maker that produces a pasta sheet of between 120 mm and 250 mm (production yield 50 to 160 kg/hr), the **VSS** saturated or overheated steam pasteurizer, an oven for testing bread and pizza baking and a series of control instruments for instantaneous test results. A computerized static drying chamber to test which drying curves are most suitable for each product is soon to be added. All in an environment specially created to guarantee maximum flexibility and efficiency. The research centre can be easily transformed to hold any type of demonstration using Storci equipment. Here, clients can test machine functioning and inspect part of the product line. In addition to its in-house staff, the centre also works with a number of expert engineers from the University of Parma, including Prof. Franco Antoniazzi, professor at the Food Technology Department who teaches courses in food technology processes. In addition to the testing performed at our Collecchio facilities, clients who are interested may also be sent some types of equipment to try in their own production facilities. The purpose of this centre was made clear by Anzio Storci when he said that **-it is the heartbeat of our future activity and a guarantee for our clients because, in this way, they will always have a partner in the vanguard.-**

## OMNIA: STORCI'S JEWEL IN THE CROWN

Now it is truly possible to produce long-cut, short-cut and special pasta shapes all with the same piece of equipment, thanks to Storci and its OMNIALINE. These lines are available in the BASIC, EASY and HIGH series and they can be used to alternate production of all types of pasta because they have two heads

(round and tech-type linear) without having to disassemble anything. The Omnia Basic has a static pre-dryer for long-cut pasta and the classic shaker for short-cut varieties, while the Easy and High have the patented Omnidryer pre-dryer, the only one available in the world today that can pre-dry short- and long-cut pasta on rods and trays. Taken together, these characteristics guarantee a range of top-level performance features including **complete flexibility, compact size, easy management** and outstanding **mechanical reliability**, all the result of our extensive experience in the field of large-scale lines.



OMNIA