

STORCICOM

N.03

“REC” FRESH SCRAP RECYCLING UNITS

RECYCLING RAW MATERIAL HAS BECOME A MUST FOR TODAY'S PASTA-MAKERS

Whether for fresh or dried pasta, the constant increase in the cost of wheat has made intelligent, productive recycling of fresh scrap from the various production phases—whether production start-up, shape change and others—an absolute necessity. We have developed a series of units which meet a wide range of needs, creating a series of simple systems that guarantee economical, simple, easy-to-sanitize scrap recycling with such a small particle size that they can be rehydrated virtually as if they were semolina. Our **REC units** offer a number of unique characteristics, such as different types of loading tubs (direct, 30 dm³ and 130 dm³) and **GRANULA** model fans/grinders to meet all needs, both in terms of price and full sanitizing capabilities and PLC management systems that also make it possible to program the amount of scrap to return to one or more kneading units in terms of percentage or weight, completely automatically. It should be kept in mind that the initial investment will be returned because, in a period of 12-18 months, the original outlay will be earned back, in proportion to the production levels of individual plants. Ask for our full catalog, you will certainly find the model suitable to your needs.



REC 500 C/A/I

WE LOVE ORECCHIETTE!

STORCI LINES FOR FRESH AND DRIED REGIONAL PASTA SHAPES

ORECCHIETTE LINE



The market for fresh and dried regional pasta shapes has grown rapidly in recent years, both in terms of volume and number of manufacturers. As in all markets in evolution, those pasta-makers who offer the best in terms of product line, quality and competitiveness will be those with the brightest future. In this particular sector, we have designed and installed production lines created to optimize product quality, making use of specific technologies during the mixing and kneading phase on the basis of the type of shaping unit selected by the client. In fact, the dough must be worked to varying levels and, using our **BELTMIX**® (static kneading on a belt) or **BAKMIX**® (rapid kneading) kneading units, we are able to provide dough that has been worked to the proper degree in order to optimize raw material characteristics. In addition, the kneading systems mentioned above guarantee optimum finished product color due to lower dough oxidation. In terms of thermal treatment—described in greater detail in the main pages of Storcicom—the Storci Fresh Pasta Systems technology is utilized fully, with the various thermal treatments apportioned on the basis of product organoleptic qualities and desired shelf-life.

LINES FOR SPECIALTY PASTA SHAPES

THE BEST IN TECHNOLOGY FOR MASTER PASTA-MAKERS

Paccheri, long tubular fusilli, conchiglioni, ziti and many other shapes are currently produced in Gagnano (NA) using our lines. One of the places where our equipment is used is the Premiato Pastificio Afeltra that bears the traditional Gagnano seal and is centrally located in Via Roma, the heart of the art of Neapolitan pasta-making since 1848. Today, we use this culture as a basis and apply it utilizing advanced technologies in order to maintain the original philosophy of slow processing and long drying times, while combining these with the most high-tech equipment in the world and modern, reliable control systems.

The two lines installed here, each with production yields of 300-400 kg/hr, are completely automatic up to trolley filling, for both short- and long-cut pasta, while leaving to traditional drying in the static chamber the task of completing shaping. But even here, nothing is left to chance and a personal computer controls all drying phases in order to obtain consistent quality.

This translates into lower manpower requirements and a product made to traditional standards.

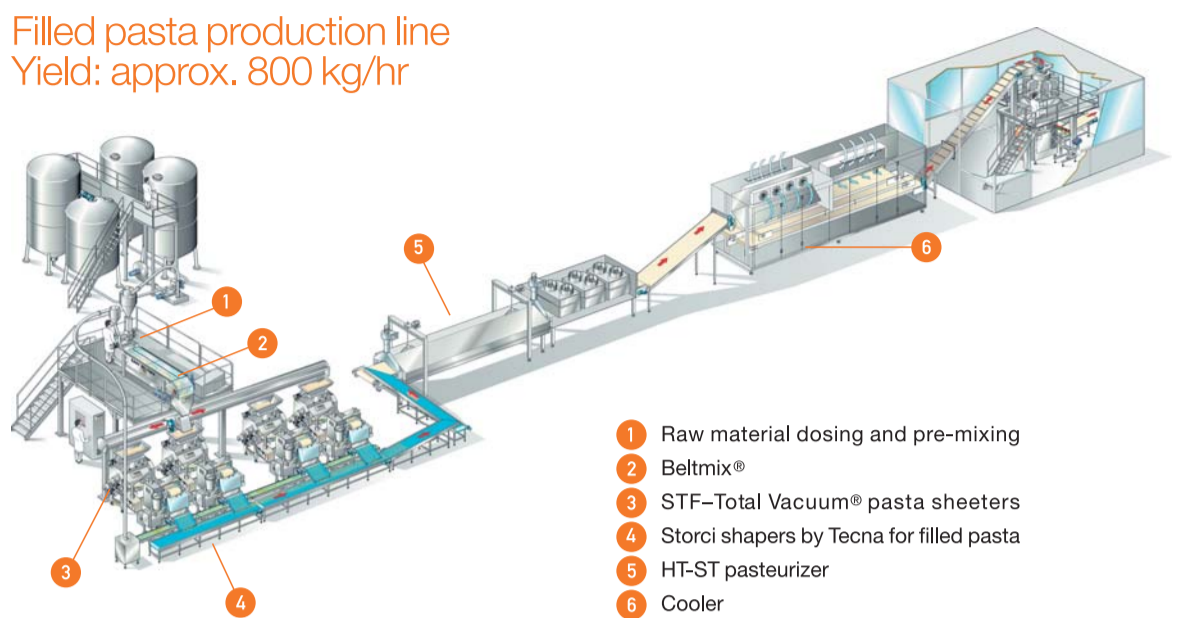


PREMIATO PASTIFICIO AFELTRA

STORCI FRESH PASTA SYSTEMS

INNOVATIVE SYSTEMS AND TECHNOLOGIES FOR PRODUCING FRESH PASTA

Filled pasta production line
Yield: approx. 800 kg/hr



The production of fresh pasta is a process that many consider well-consolidated and fully-developed. But we offer major and significant innovations for each phase of the fresh pasta production process: dosing and pre-mixing of raw materials, kneading, product shaping, scrap recycling, pasteurization, drying and cooling. **Storci Fresh Pasta Systems** means making available not just equipment manufactured to the highest quality standards, but also technologies designed and developed on the basis of organoleptic quality and product safety and hygiene. Our expert engineers and technicians will be happy to respond to the many difficulties faced by manufacturers of pasta and other fresh food products. Our **R&D lab** is always available to demonstrate the exceptional features of our technological solutions using your raw materials and without any sort of obligation on your part.

DOSING AND PRE-MIXING OF RAW MATERIALS



AUTOMATIC EGG STORAGE AND DOSING UNIT



MIXING RESULTS USING PREMIX®

Our raw material dosing systems (semolina, flour, egg, water, spinach, tomato, etc.) have four basic characteristics: **precision and consistency over time; job file archive management; automatic proportional adaptation of raw material dosing on the basis of the pre-set kg/h “hourly production yield” parameter.**

These are the basic requisites for obtaining a quality dough starting from the use of the **Premix®** pre-mixing unit.

Premix® has revolutionized the concept of pre-mixing and has obtained exceptional results in terms of both quality and hydration uniformity. It can be installed on all types of pre-existing presses and kneaders, including those that operate on the basis of absolute vacuum.

Advantages:

- **Uniform hydration of the semolina/flour** – makes it possible to uniformly moisten the surface of each single grain of flour, irrespective of grain size. Coloring the water used to moisten the semolina demonstrates that the liquid is perfectly distributed throughout the flour (see accompanying photo).
- **Accessibility and ease-of-cleaning** – the unit can be cleaned and sanitized in just 3 minutes, without interrupting production.
- **No product heat-up.**
- **Low energy consumption** – 0.9-1.5 watt per kg of dough, depending on unit model.
- **Compact and easy-to-use.**
- **High production yield.**

BELTMIX® AND BAKMIX® DOUGH PREPARATION UNITS

The **Beltmix®** and **Bakmix®** mixing systems can create all types of dough required to produce a varied range of pasta shapes.

The **Beltmix®** replaces the traditional shaft and blade mixing tank thanks to its pairing with the **Premix®** pre-mixing unit and slow-moving conveyor belt for the dough rest period. This mixing system marks a significant technological innovation for dried, fresh, egg and special ingredient (spinach, tomato, etc.) pasta. **Bakmix®** combines the **Premix®** with an innovative system of rapid kneading rollers. It is particularly suited to kneading mixed soft wheat and semolina-based doughs and to supply units downstream that require more thoroughly-processed dough.

Advantages shared by all units:

- **cleaning and hygiene** - significant reduction in cleaning times compared with traditional tanks of equal size and hourly yield;
- **quality and color** - properties of the raw materials remain unaltered and pasta color is brighter thanks to reduced dough oxidation;
- **easy product change-over** for colored or egg pasta - dough type can be changed in a very short amount of time.

STF-TOTAL VACUUM® SHEETER UNITS

STF Total Vacuum® dough sheeter units combine technological innovation and top-quality construction. The patented system for production of dough sheets in a completely air-free environment combines the positive features of laminated dough sheets and extruded pasta.

Advantages:

- **reliability** – all mechanical components are oversized to permit continuous production;
- **pasta quality** – the special design of the kneading rollers and the option of varying the dough compression phase make it possible to produce a dough sheet that is processed to varying

degrees, tailor-made for any and all types of dried, fresh, filled or unfilled pasta.

• **ease of sanitization** – the units are equipped with an innovative lever system that allows them to be opened and the sides completely removed from the kneading rollers in just 90 seconds.

Advantages for pasta quality:

- **more intense yellow color**, similar to that obtained from a press;
- **no product heat-up;**
- **enhanced elasticity;**
- **more compact;**
- **enhanced quality of cooked pasta.**



BELTMIX® COMBINED WITH THE STF 1060 VT PASTA SHEETER

STORCI SHAPING UNITS BY TECNA FOR FILLED PASTA



V70 PRESS AND R320C RAVIOLI MAKER

The result of collaboration with Tecna, a company with a long tradition and accumulated experience in the construction of pasta shaping units. Storci offers a wide range of single- and double-sheet ravioli units, with widths between 160mm and 540mm, all extremely reliable, sturdy and capable of being sanitized. Among the primary features available is the unit for creating pinched shapes “on an incline” (for cappelletti) and special features in the filling feed system for the use of soft fillings.



STF-540VT TOTAL VACUUM PASTA SHEETERS WITH RCA540-B RAVIOLI MAKER

Features:

- **mechanical system for extracting** single ravioli pieces from the cutting roller;
- **continuous feed** for traditional and soft fillings;
- **rod system for filling distribution with double injector**, to separate the dosing function and introduction of the filling into the ravioli (for double sheet);

- **dosing rods with anti-stick points**, equipped with a **compressed air system for soft fillings**;
- **double overlapped lamination unit** with independent speed and sheet thickness control;
- **automatic feed of sheets** to the mold using conveyor belts (for double sheet).

HT-ST PASTEURIZERS

Pasteurizers that utilize technologies developed in our R&D lab. Utilizing injected steam in the treatment area provides rapid heating with a low level of product surface moisture. Energy consumption is significantly lower compared with pasteurizers currently on the market. For pasta that is top-quality and, above all, safe.

Product conveyor made of special non-stick mesh.

Advantages:

- **drastically reduces the marks** left by traditional metal mesh;
- **reduced energy consumption** because the mesh does not absorb heat like that made of stainless steel;
- **enhanced efficacy of the pasteurization treatment**;
- **reduced number of points in which product can build-up** and ease of sanitization;
- **non-stick properties between the belt and product markedly superior** to traditional conveyors, making it possible to also utilize very moist products and under

extreme pasteurization conditions;

- **excellent color and surface appearance** on both sides of the product..

Control, adjustment and steam spray system.

Advantages:

- optimizes steam injection efficacy into the chamber, reducing condensation to a minimum and maximizing the pasteurization process;
 - no dripping on the product;
 - perfect steam seal;
- Further advantages:
- **Drying:** upon leaving the pasteurization chamber, the product is fanned with air at a high temperature (approx. >75°C) to obtain the following results:
 - rapidly reduce product moisture level;
 - maintain pasteurization results;
 - deactivate enzymes responsible for the semolina losing its bright yellow color.



CONVEYOR FOR PRODUCT TO BE PASTEURIZED MADE OF SPECIAL NON-STICK MESH



THERMAL TREATMENT LINE FOR REGIONAL PASTA SHAPES (ORECCHIETTE)

COOLERS

Essential to product shelf-life, they are designed to cool rapidly without creating problems due to thermal shock to fresh pasta.

Advantages:

- **low maintenance** - conveyor belts do not require lubrication;
- **flexibility** - product distribution can be differentiated on each level thanks to the

independent movement of each belt using an inverter to vary belt speed;

- equipped with a **system to prevent condensation and dripping on the product**;
- **low noise levels and reduced costs** - we offer solutions that facilitate equipment start-up and reduce installation costs compared with traditional equipment.

LASAGNA AND LONG-CUT PASTA STACKERS



LS-900 AUTOMATIC UNIT FOR PRODUCTION OF TAGLIATELLE AND LASAGNA

Thanks to the combination of an efficient system of conveying and cutting the pasta sheet, together with a sophisticated system that regulates the various phases, the pasta sheet may be cut cross-wise and length-wise to create a number of **stacked lasagna layers** (including with **plastic film between the layers**). Various types of long-cut pasta (tagliatelle, pappardelle, chitarra, etc.) can also be handled, arranged in coiled “**matasse**” or loose, all in the same piece of equipment. Storci F.P.S. was created to offer and guarantee maximum quality and reliability in the field of fresh pasta. We invite you to take advantage of our experience by coming to visit our facilities and testing the Storci F.P.S. in our R&D lab, using your own products.



WE ALSO WORK FOR YOU



elittica design

Research and Development
A RESEARCH LAB
TO DESIGN
THE FUTURE



Approved Industrial
Research Laboratory
Art. 14 of Ministerial Decree
no. 593 dated August 8, 2000
Ministry of Higher Education
and Research

A modern research center featuring equipment, technologies, analysis instruments and highly-trained personnel that we make available to our customers for any and all needs. We can design and run tests on different types of products, including dried, fresh and filled pasta, gnocchi and bread and pizza dough. Customers have the opportunity of directly testing how new technologies work and checking part of our product line. As a result of our capabilities, we have been designated a Highly-Qualified Laboratory for Industrial Research by the Italian Ministry of Higher Education and Research. It is the heart of our company and the place where research and technological innovation become reality. Just another reason for considering us a reliable, cutting-edge partner.

Equipment available:

Beltmix 600, Bakmix 1000 kneading units, Premix with yields of from 1000 to 4000 kg/h, **V55** and **V70** presses, **SF-540** pasta sheeters, **VSF-250 Total Vacuum** and **STF-540 Total Vacuum**, **VG-8F** gnocchi maker, **VR-120, RA-320C** and **RA-540B** ravioli makers, saturated or superheated steam pasteurizer with the new **HT-ST** technology, **LAB-11** dryer for short- and long-cut pasta, **MAP** packager, a range of bakery equipment (oven, cooler, rounder, etc.) and a series of control equipment for instantaneous test results.

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Storci
PASTA MACHINERY