

TROILIEYS

WHEELED
SYSTEM
FOR DOUGH
PREPARATION

Storci
PASTA MACHINERY

MODELS

CENTRALIZED SYSTEM FOR DOUGH PREPARATION, WITH OR WITHOUT ACCUMULATION BELT, SUITABLE FOR FEEDING SEVERAL BATCH FUNCTIONING DEVICES

PRODUCTION RANGING FROM 100 TO 1200 KG/H OF FRESH DOUGH

YOU MUST OPTIMIZE YOUR LINE UPSTREAM TO OBTAIN A GREAT DOUGH

Thanks to our Trolleys you will be able to:

- stabilize the production parameters
- improve and monitor the product quality
- streamline and simplify all the production phases of your line

FIND OUT THE ADVANTAGES

Removal of manual dosing kneading basins

Small footprint and low energy consumption

Maximum accessibility for cleaning purposes

Stainless steel structure, easy to move

PICK THE SOLUTION WHICH MEETS YOUR NEEDS



1 TROLLEYPREMI[®] MINI



2 TROLLEYPREMI[®] MINI WITH BELT



3 TROLLEYBELTMIX

TROLLEYPREMI[®] MINI

1



It is the ideal solution for fresh filled or non-filled pasta, dough sheet, dry pasta, gluten-free pasta and dumplings (gnocchi)

It is equipped with automatic dosing units for dry and liquid ingredients

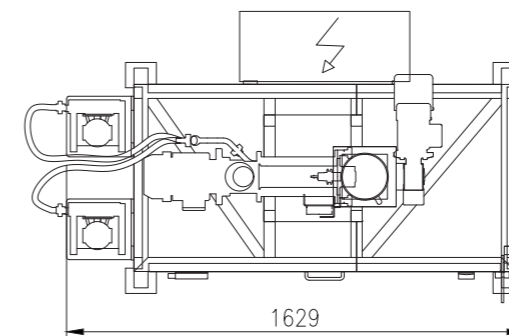
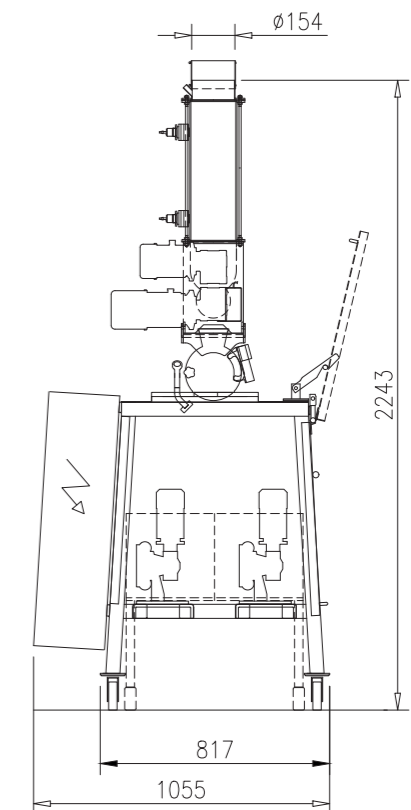
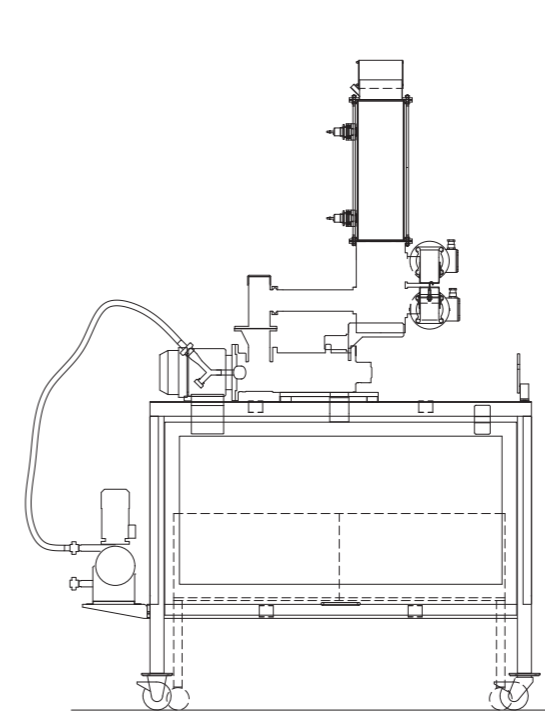
COMMON TECHNICAL FEATURES

It can be moved near enough to user machines (presses, sheeters, regional shapes forming machines, etc)

Perfect hydration of the ingredients thanks to Premix[®], premixing patented system

Reduced times for cleaning

1/3



DIMENSIONS: **1629x2243x1055 mm**

INSTALLATION CONSUMPTION: **2.2 KW**

TANK CAPACITY: **2230 dm³/ until 180kg of dough**

2



It is ideal for Laboratories
Belt can be easily extracted
Great versatility thanks to small dimensions of the basins

COMMON TECHNICAL FEATURES

Flour volumetric dosing system and water electronic dosing system
Additional electronic dosing system for liquid egg o liquid ingredients
Additional dosing system for other solid ingredients

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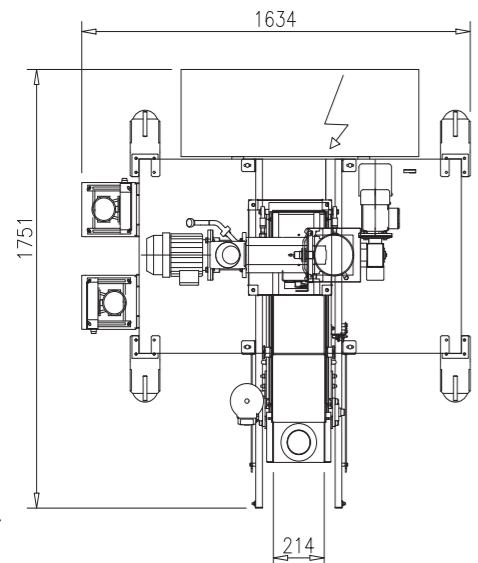
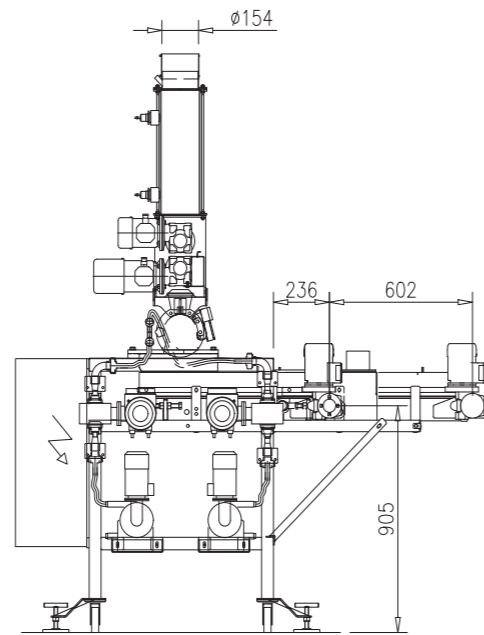
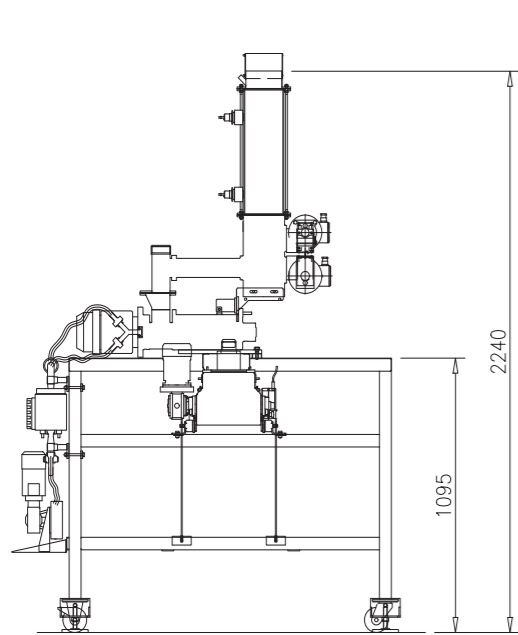


It is suitable for feeding complete production lines in pasta factories
High presence of the dough on the belt, to be set by the recipe
Beltmix technology allows the dough to have all the time to reach the ideal hydration

COMMON TECHNICAL FEATURES

Dough maintains its own constant characteristics: other units can be more efficiently adjusted
Automatic process enabling the operator not to monitor the machines all the time
Recipes memorization

3/3

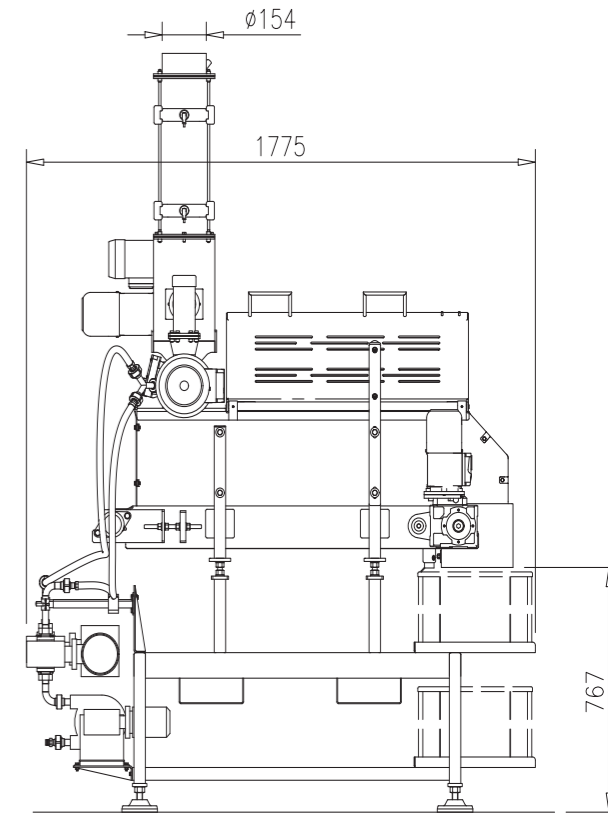
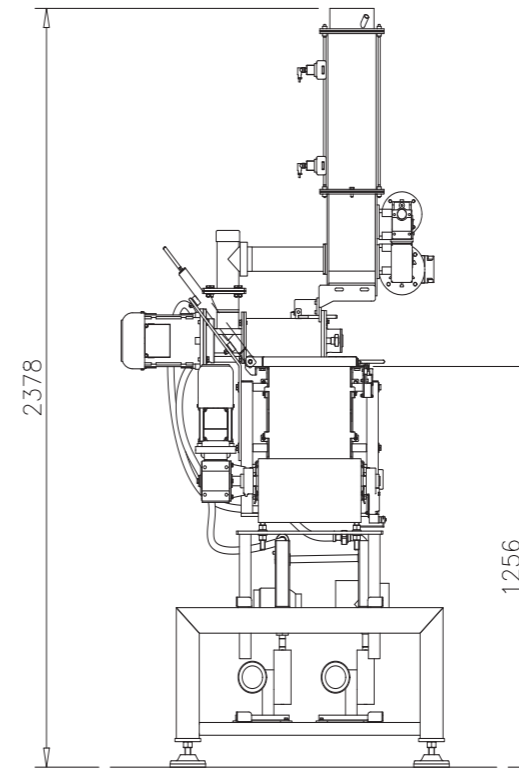


DIMENSIONS: **1634x2240x1751 mm**
INSTALLATION CONSUMPTION: **2.4 KW**
It can unload onto **wheeled basins, basins** or **conveyor belts**

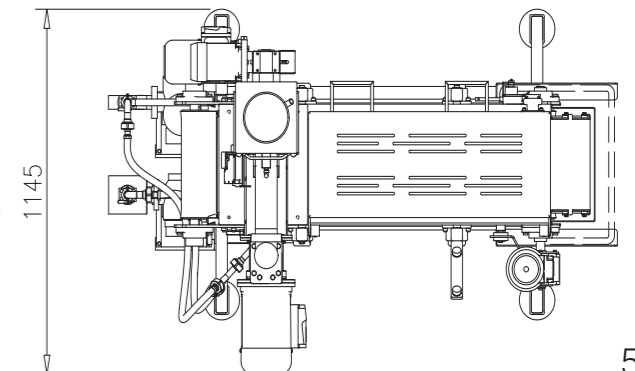
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TROLLEY PREMIX® MINI WITH BELT

TROLLEY BELTMIX



DIMENSIONS: **1775x2378x1145 mm**
INSTALLATION CONSUMPTION: **2.3 KW**
TANK CAPACITY: **40kg**



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