

REC 2000/D AUT

SCRAP RECOVERY GROUP REC 1002 WITH SCRAP DRYING PROCESS



rev. 001079.2411.28

■ REC 2000 D/AUT

- Special unit for the correct recovery of the fresh pasta scraps produced at the beginning of production, during shape changeover operations, filled pasta off-cuts, etc. Allows the user to obtain pasta scraps which can easily be re-kneaded with excellent results.
- Tank capacity: 640 litres (with double shaft)
- C/A/I shredder
- DAMPER system

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Special unit for the correct recovery of the fresh pasta scraps produced at the beginning of production, during shape changeover operations, filled pasta off-cuts, etc. Allows the user to obtain pasta scraps which can easily be re-kneaded with excellent results.

Main technical features:

- Tank capacity: 640 litres (with double shaft)
- C/A/I shredder
- DAMPER system
- Indicative operating capacity: 600-700 Kg/h approximately
- It is suitable for medium/large lumps
- Perfect for all kneading tanks
- Loading system that is automated by elevator for the tanks containing the scrap
- Thermal treatment system: the shredded scrap is subsequently dried; this way, it can be reentered in the dry kneading system, instead of the fresh system, thus guaranteeing a higher flexibility of usage during the various production phases.



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Shaft of the tank

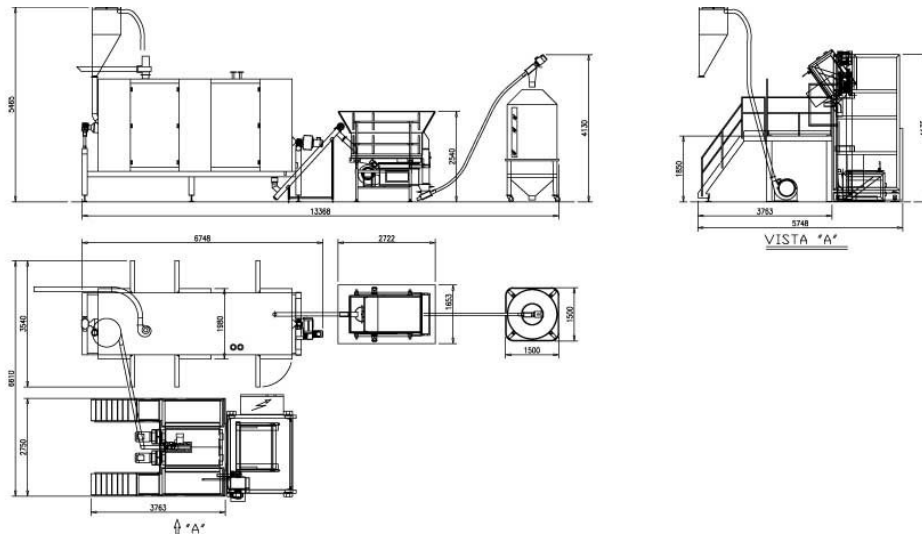


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Shaft of the tank

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|----------------|------------|-----------------------------------|--------------------|
| MODEL | POWER (kW) | MAXIMUM SHREDDING CAPACITY (Kg/h) | DIMENSIONS (LxPxH) |
| REC 2000/D AUT | 39 | 600-700 (*) | 2700x5800X4250 |

Dimension and technical data are not binding. Storci S.p.A. reserves the right to modify them without notice. Note: the data provided is purely indicative and not binding as it may be subject to the variability of products and the line in which units are installed. (*) for products with a dry surface and maximum, evenly distributed, humidity of 30%.



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Fava S.p.A.
Via IV Novembre, 29 - 44042 Cento (FE)
phone: +39 051 6843411
www.favastorci.com - info@fava.it

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