

SHORT PASTA PRE-DRYER/TRABATTO

SHORT-CUT PASTA, SMALL PASTA AND NESTS,
SURFACE, PRE-DRIED TO PERFECTION



rev. 001089.2411.106

■ Short pasta pre-dryer

- Unit for surface drying short pasta, nests and lasagna, fresh filled and regional pasta
- Five models for all needs
- Automatic management without any operator

SHORT PASTA PRE-DRYER/TRABATTO

Unit for surface drying short pasta, nests and lasagna, fresh filled and regional pasta.

Main technical features:

- "Surface pre-drying the pasta" means drying it superficially to ensure its shape and reduce drying
- The uniform hot air flow, which dries the pasta, prevents the large pasta shapes from being crushed, small pasta from sticking and the nests from being crushed
- Thanks to the temperature and air speed control, the pasta maker is able to manage many pasta shapes
- Short-cut pasta is shaken and automatically positioned on the trays when it exits, while the nests are formed on the trays and then pass through the shaker



Short pasta pre-dryer for short-cut pasta line



Short pasta pre-dryer



■ Short pasta pre-dryer



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SHORT PASTA PRE- DRYER/TRABATTO

Models	TRB3005VATM01	TRB6003VATM01	TRA3003OATM01	TRA6003OATM01	TRC9004VATM01
Dimensions (WxDxH) (mm)	3000x910x2070	4300x1300x2050	3150x1400x2050	4300x1350x1800	4400x1400x2150
Compressed air (nl/min-bar)	10	10	10	10	10
Weight (Kg)	650	1500	1400	1650	2200
Installed Power (kW)	2	3,2	3,2	3,6	9,2
Production (Kg/h)	250	600	250	600	1200
Thermal power (kcal)	34000	50200	30000	43600	87000

Dimension and technical data are not binding. Storci S.p.A. reserves the right to modify them without notice.



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