

LONGDRYER TUNNEL

PRE-DRYING TUNNEL FOR LONG PASTA



rev. 001091.2411.56

■ Longdryer

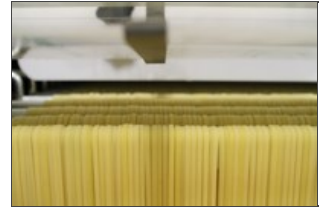
- Automatically managing temperature, ventilation and air humidity
- Robust gem with very low maintenance requirements
- Built with long-lasting materials

LONGDRYER TUNNEL

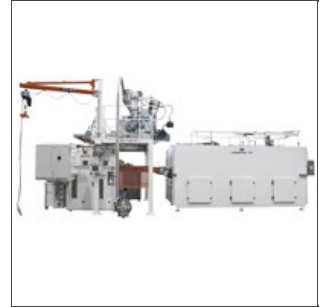
If you want to ensure a suitable preparation for your product to the following drying step, the Longdryer is a must. Strong and precious materials as well as undeniable advantages.

Main technical features:

- Before drying, the long-cut pasta positioned on the stick must be surface pre-dried, to avoid dangerous stretching and improve drying
- The long surface pre-drying phase (approximately 45 minutes) reduces the moisture of the pasta and therefore the drying time, automatically managing temperature, ventilation and air humidity
- Longdryer is a reliable, robust gem with very low maintenance requirements
- Built with long-lasting materials, state of the art design.



Long pasta



Longdryer for long-cut pasta line



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Models	Dimensions (WxDxH) (mm)	Weight (Kg)	Installed Power (kW)	Production (Kg/h)	Thermal Power (kcal)	Compressed air (nl/min- bar)
TUN 11	6250X1480X3040(H)	2600	4,5	400*	59.000	20
TUN 22	8485X1480X3040(H)	3500	6,4	800*	73.000	20

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



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