

# REC 1001 C/A/I

SCRAP RECOVERY UNIT



rev. 0022.2411.41

## ■ REC 1001 C/A/I

- Unit for recovering fresh pasta scraps: leading ends and tails from production, shape changeover scraps, off-cuts from filled pasta, etc.
- With an automatic elevator column for 95-litre tubs (optional)
- Uniform size of the ground scraps and easy re-kneading
- Openable grinder: for a fast and easy cleaning

# REC 1001 C/A/I

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:

- New basket system which forces the scraps through holes (of a set diameter)
- Load hopper for manual or automatic feeding of the fresh product
- Top of the range model incorporating a stainless steel blower (high-thickness steel for acoustic insulation) with quick opening (for easy cleaning) of the entire motor and rotor assembly, set on axial guides
- Worm screw to guarantee more constant dosing of scraps into the tank over time
- The system comes complete with an elevator/tipper for the tubs containing the fresh product (optional for model E)
- 130-litre shredder tank with dual shaft
- Processing capacity (indicative): approximately 300-500 kg/h
- Suitable for medium and large pieces
- Ideal for small and medium kneading tanks

## Optional:

- Piping kit, connections, large-radius bend and decanting centrifugal separator
- Manual or automatic switching valves for multiple feed
- Tank level photocell and relative insufficient product alarm
- Can be combined with a soundproof booth



*Uniformly ground product*



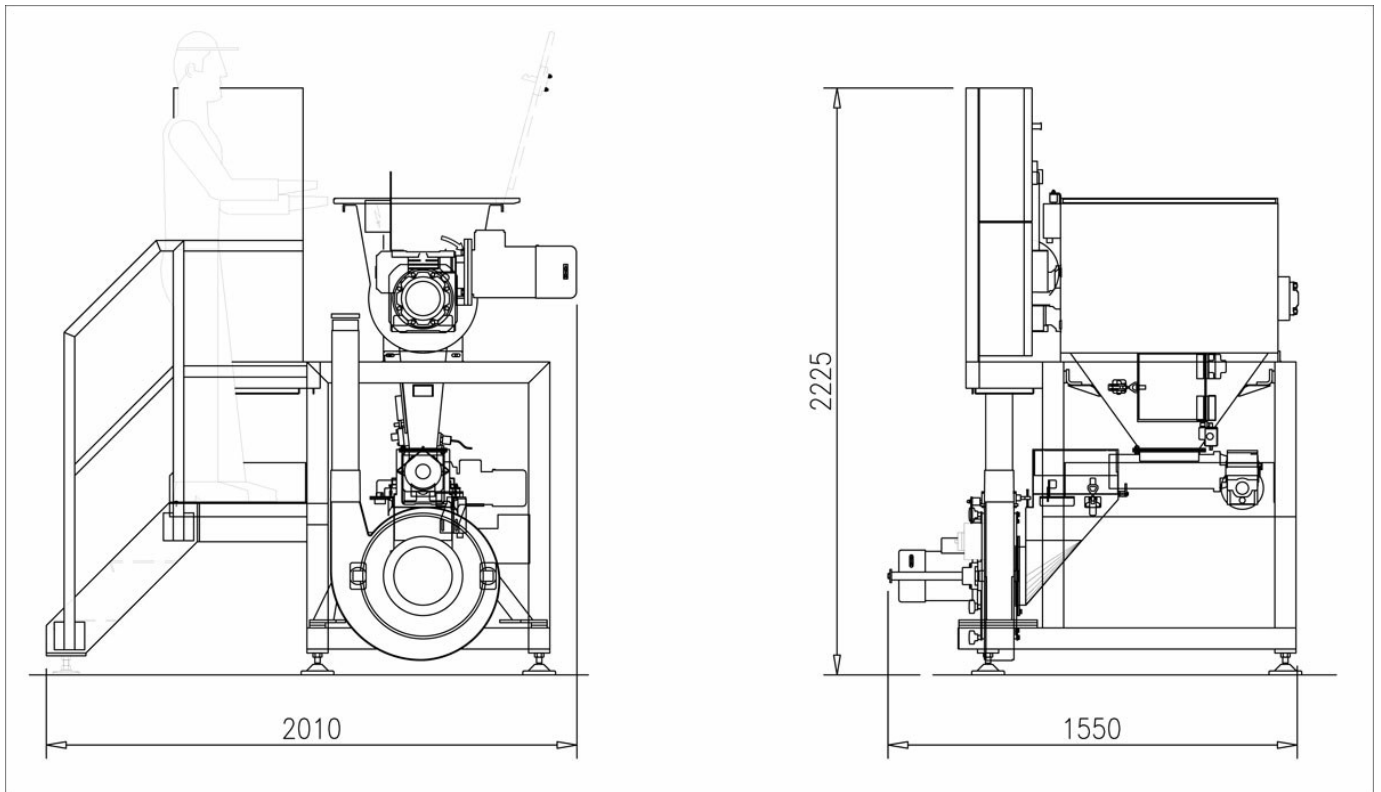
*Trolley loading system*



REC 1001 C/A/I



Trolley loading system



REC 1001 C/A/I with elevator				
MODEL	POWER (kW)	LENGHT OF PIPING (m)	GRINDING CAPACITY (kg/h)	DIMENSIONS (LxPxH)
SE	11.5	20	300-500 (*)	2890X2650X3600
ME	15	28	300-500 (*)	2890X2650X3600
LE	22.5	40	300-500 (*)	2890X2650X3600

Dimension and technical date 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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MODEL	POWER (kW)	LENGHT OF PIPING (m)	GRINDING CAPACITY (kg/h)	DIMENSIONS (LxPxH)
S	11.5	20	300-500 (*)	1550X2010X2225
M	15	28	300-500 (*)	1550X2010X2225
L	22.5	40	300-500 (*)	1550X2010X2225

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

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