

HW STATIC DRYER

STATIC DRYER



rev. 0040.2411.93

■ HW static dryers

- Suitable for all pasta shapes loaded on trays or sticks
- Fibreglass panels with stainless steel interior covered by a 10-year warranty
- Dedicated PLC for automated management of drying programs
- Models designed to accommodate 4, 6, 8, 12 trolleys carrying 30, 50, 70 mm trays and 580 and 1120 mm sticks

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Designed to dry all types of short- and long-cut pasta, special pasta, nested pasta and lasagna by simply wheeling in the trolleys fitted with trays or sticks. The best scratchproof and rustproof guarantee for high resistance to heat and humidity, made with the same panels successfully used in the large automatic Fava Storci pasta lines. Suitable for temperatures exceeding 90°C which make it possible to dry pasta at high temperatures. Equipped with stainless steel wheeled trolleys for trays or sticks, with various tray heights available for all types of product, ranging from 70 mm for large shapes to 30 mm for lasagna. The sticks are entirely made of anodized aluminium with Z-shaped hooks, in order to guarantee perfect stability of the product during the various drying phases. Special versions are always available on request, such as cells with double-wing doors for a shorter opening radius. Sturdy and hard-wearing, bucking the current trend of lowering quality to keep prices down: the best compromise cost, quality and service life.

Main technical features:

- Modular structure made from closed cell fibreglass panels, i.e. seamless, without gaps between the insulating material and the outer coating panels
- Coated with stainless steel plate on the inside with probe insertion holes made with continuous welds
- Thermal power sized to bring the cell up to temperature in approximately 50 minutes
- Dedicated PLC for setting the drying formulas in storable programs, humidity and temperature management, interfaceable with the supervisor (advanced graphic management and storable executed drying formulas) - optimized and controlled management of air flow and air exchange and fan speed
- Management of the stabilization phase of special products through a humidity injection system (optional)
- Two types of heating system available: hot water heat exchanger batteries and electrical resistances



Detail of panels



4 and 3 trolley static dryers (not standard model)

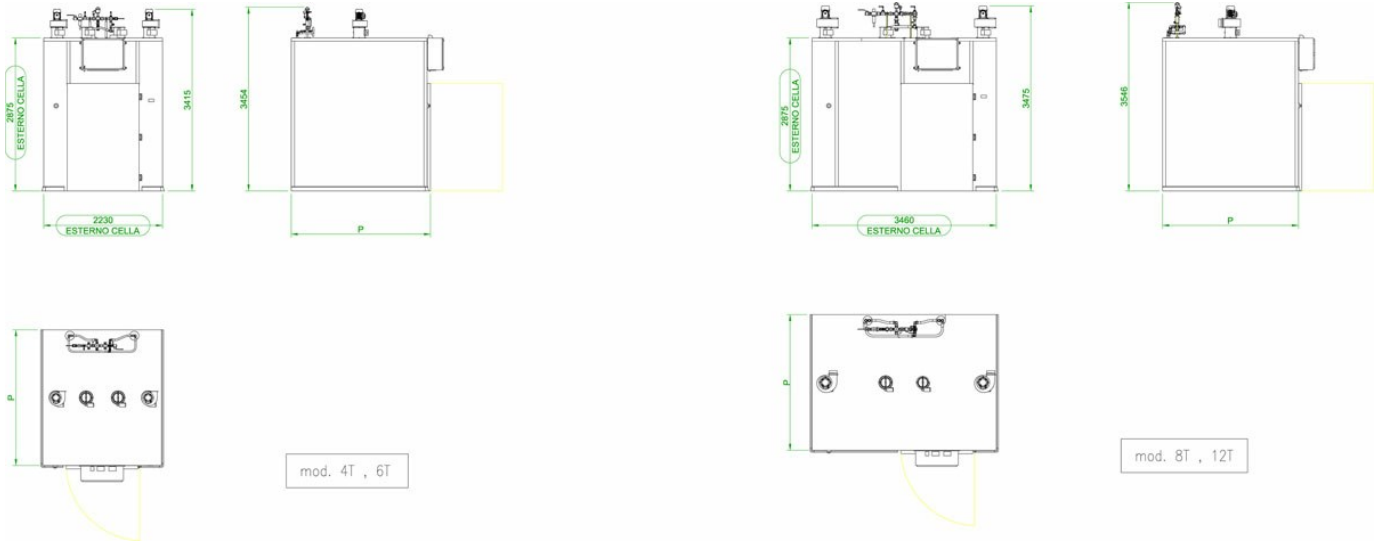


Detail of panels



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Cell type	No. of Trolleys	No. of Trays H= 30 mm for lasagna	No. of Trays H= 50 mm	No. of Trays H= 70 mm	No. of sticks L=580	No. of sticks L=1120	Dimensions AxB-H Trays 1200x600 Sticks L=580 and L=1120 (mm)	Absorbed Power (kW)
HW 4 T	4	240	132	104	720	180	2230x2550-3460	3,3
HW 6 T	6	360	198	156	1080	270	2230x3765-3480	5,5
HW 8 T	8	480	264	208	1440	360	3460x2550-3550	6,6
HW 12 T	12	720	398	312	2160	540	3460x3765-3550	8,8

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.



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