

From couscous to pasta: with Storci, complete tur

In Algeria Storci has gained the respect of the country's best couscous manufacturers and increased its renown, becoming an important reference point also for dried pasta. In fact semiautomatic lines have been built for producing dried pasta in a large number of shapes: short- and long-cut pasta, nested pasta, lasagna and special formats, such as fusilli bucati lunghi (long tubular spirals) with outputs of 100 - 600 kg/h. Anzio Storci, President of Storci, has known how to instill a great sense of security in his customers who, quite rightly, have

followed his guidance and achieved great results.

The Couscousline 500

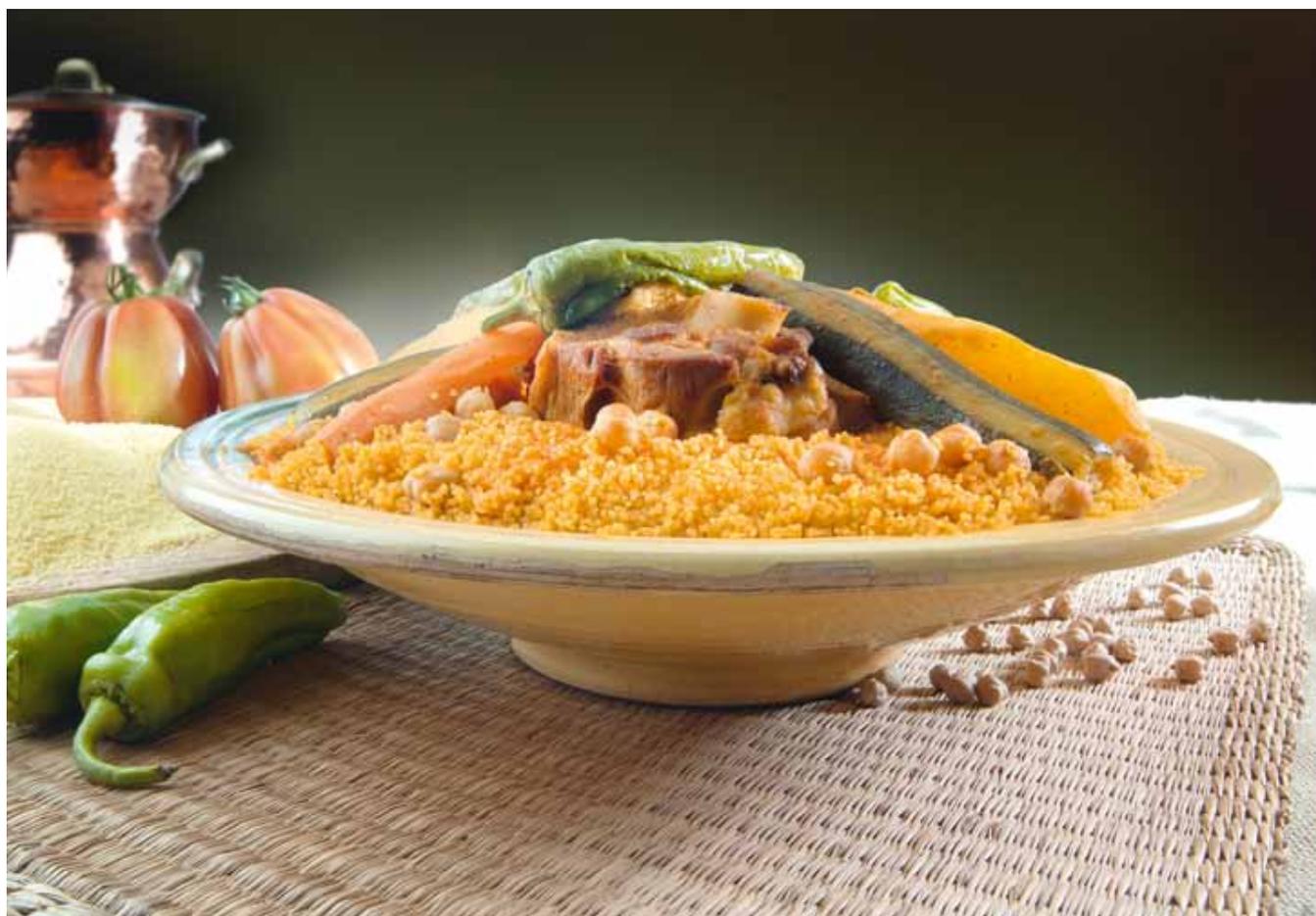
The jewel in the crown of Storci's notoriety on the Algerian market is the Couscousline 500, designed and built using the same technology and construction systems as the larger 1,200/3,000 kg/h lines built in collaboration with our partner, Fava.

A healthy and tasty food, couscous is a traditional product which requires a great deal of care to produce and cook; Storci designs and builds the line

respecting all the process stages of traditional production methods so that a product of artisanal quality can be made on an industrial scale with maximum simplicity and optimum results: quality for the consumer.

Strong points of the Storci lines:

- creating the grain size requested by the customer, fine, medium or coarse;
- optimum quality of the product, as shown by its deeper yellow colour and improved firmness to the bite when cooked (thanks to the Premix and pre-cooking system,



nkey solutions

exclusive innovations created by Storci);

- more effective grading thanks to the self-cleaning rotary sieve;
- prevention of unwanted burnt grains in the end product.

The systems have the best quality: price ratio and have been designed and constructed in monoblock units to reduce transport costs and installation times.

From systems to complete solutions

The turnkey formula makes it possible to obtain a supply which includes not only the production lines but also the packaging machinery and the utility systems needed to run the production processes. It is therefore essential to set up a well-defined and structured procedure which starts from the storage/infeed of the raw materials and ends with the packaging of the end product.

The advantages for the customer

«A company which wants to set up a complete production system in the simplest way possible, starting with the raw materials and finishing with the end product has one basic need: to have one, single reference point. We can meet this need because we have all the necessary know-how for implementing this solution and we have a network of suppliers and reliable local workers who can execute all the stages of the project».

If we take a look at couscous lines, it is firmly possible to state that «without



Storci, the couscous sector may not have reached the great results seen today»; results which many customers attribute to Storci technology. Storci production lines range from 500 kg/h to 3,000 kg/h (built with its partner, Fava). The machines are built from top-quality and resilient materials; the

controlled grain sizes means there is no need to regrind product which is too coarse. Storci always guarantees maximum quality and is ready to take on new markets, offering solutions to meet the high standards people all over the world have come to expect from this brand. ■