

storci in algeria from couscous to pasta



Storci lines for couscous and dry pasta productions successfully installed in numerous top Algerian pasta factories.

Storci has built up an excellent reputation in Algeria thanks to its couscous systems, which have been installed in the factories of the country's leading pasta producers. But that's not the only reason, since Storci has now become an important reference point for dried pasta too, thanks to the semi-automatic lines that it has manufactured for the dried pasta sector, which have the capacity to produce a wide variety of shapes:





short-cut, long-cut, nests and lasagna, and special shapes such as fusilli bucati lunghi (long tubular spirals) at outputs of 100 to 600 kg/h. Anzio Storci, the company's President, has undoubtedly succeeded in transmitting a great sense of confidence to his customers who have – quite rightly – followed his lead, obtaining excellent results. Storci's considerable fame on the Algerian market unquestionably began with, and is confirmed by, the Couscouline 500: designed and constructed using the same technologies and construction systems as those applied to the large 1,200/3,000 kg/h lines, built in cooperation with the company's partner, Fava.

Couscous is a genuine product, the fruit of an ancient tradition, which requires a great deal of care and attention if it is to be shaped and cooked following the traditional rules, which make it a good and healthy food to eat. For this reason, Storci has put all of its experience to good use, creating a line that respects the various steps of the traditional production process, restoring artisanal features to industrial scale production, managed with absolute simplicity to produce the maximum result: quality for the consumer.

These are the strengths of the Storci lines: the capacity to produce the grain size desired by the customer thanks to a specific choice of sieves, producing fine, medium and coarse couscous: the Premix®, an exclusive Storci innovation, guarantees the best possible quality of the product (it assumes a deeper, richer shade of yellow) and better firmness during cooking; a rotating, self-cleaning sieve (rouleuse) guarantees an extremely efficient sorting phase; the pre-cooking phase with the product completely enveloped in steam is carried out using conveyor belts which, being no longer made of steel, totally eliminate the risk of the formation of undesired burnt granules in the product. Also the quality/price ratio of the lines is excellent since there is no waste: any scraps produced



are rehydrated. Additionally, the line has been designed and constructed in monoblocks in order to reduce transport costs and assembling times. Of course, with a President like Anzio Storci, who has always believed in the couscous lines and who loves to deal personally with all of the clientele, as well as with the staff dedicated to customer care, there will always be the necessary drive and enthusiasm for continual improvement in the Storci range and for ensuring end customer satisfaction. (press release).



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