

Storci WD presses: 100% washable

Putting an unsafe product on the market leads to sanctions, negative publicity and a damaged trademark image! A good pasta plant produces good, popular pasta which makes the manufacturer's brand famous. One of the main aims is to sell and continue selling ever increasing volumes, consequently pasta must be safe, in other words it must not be a potential health hazard for consumers and it must have the longest shelf-life possible.

To achieve this, cleaning and sanitization of machinery is one of the main factors to be managed. Automating and guaranteeing maximum hygiene means achieving constant product quality, resulting in customers' growing trust towards the brand name: trust means sales.

The success of pasta manufacturers is something Storci takes to heart and consequently we want to offer the best, always! This is why we offer you the maximum level of construction quality and ease of sanitization: our Usda-washdown presses are a guarantee!

In the Haccp self-monitoring plan, a great deal of importance is given to the managing and controlling of cleaning operations: quick sanitization of the surfaces and components which come into contact with the product is essential as any food residues are a potential source of contamination. When aiming to export to the Usa, machinery must observe the very strict Fda and Usda standards: washdown is the right word. Here at Storci we give this aspect a great deal of thought; systems are conceived in such a way as to allow for regular and constant manual cleaning, using construction materials which are resistant to the aggressive action of the chemical agents and/or steam used during sanitization procedures. Washdown is

the process of cleaning surfaces which come into contact with foodstuffs from top to bottom, usually by means of detergent solutions applied using a high-pressure jet cleaner. Which is why all the machinery, the mechanical and electrical components of the Storci WD series are designed to resist high-pressures as well as water and various chemical solutions.

Motors, electrical panels, power cables are subjected to this procedure and consequently a great deal of attention must be paid to various aspects. The safety of operators who, on a daily basis, are involved in the washdown of machinery connected to the mains is our main concern, but also the structure design must take into account the need to facilitate optimum washing water run-off and avoid any possible points where water may stagnate.

Walkways, steps and platforms etc. are built following anti-slip criteria to prevent operator slipping hazards when surfaces become wet during washing operations.

Ingredient dosers and the Storci Premix® guarantee maximum speed in fitting and removal operations and, on the inside, the raw materials conveyor components are free from stagnation points, protruding bolts or any other components which could prove difficult to clean.

Kneading tanks are fitted with paddles which do not pass through the shaft and consequently are free from bolts (which are difficult to clean), corners are all



Head with elbow-shaped diffuser.

rounded and drainage holes ensure washing water cannot accumulate.

The head is built entirely from stainless steel and is connected to the cylinder by means of an elbow pipe with a guaranteed seal which is all easily taken apart. Pasta cutting systems provide maximum access to each component both in the area under the die and near the blades. All this to maximize the simplicity and accessibility to all those parts which need to be cleaned and washed with high-pressure water-based solutions every day.

Storci WD offers the best investments in automation and construction quality to provide a maximum guarantee against the sale of contaminated products; furthermore, as well as gains in food safety, products also have a longer shelf-life meaning greater opportunities for sales in markets further away, such as the already mentioned United States. The best pasta plant, the best pasta, the best brand: yours! A single reference point: Storci. For information, please visit www.storci.com. ♦