

OMNIA, one line to make all types of pasta



Long-cut, short-cut and special pasta all made on a single line, this is what OMNIA is all about: the only line which can make all types of pasta (macaroni, spaghetti, nested pasta and lasagna). Thanks to the TH press with its innovative, patented dual head (linear and circular) and the exclusive patented multi-product pre-drying system, OMNIDRYER, product changeover is now simple and free from product build-up while the line itself is compact and space-saving. OMNIA guarantees unrestricted freedom of choice in terms of pasta shapes, while still ensuring high production capacities: 600 kg/h of short-cut dry pasta and 500 kg/h for long-cut dry pasta. So now the problem of producing a wide range of shapes on a single

line with lower operating costs and reduced installation space has found an answer.

As well as the ROBO-T tray stacker, the OMNIA line can also be equipped with an automatic trolley loading system for trays and racks, the OMNIROBO, or alternatively just for trays, the ROBO XI, which all simplify work procedures and offer savings on personnel.

The OMNIA line is also available for special pasta shapes such as paccheri (large, hollow, tube-shaped pasta), candelate (candles) and ziti (hollow tubes).

The solutions available can be customized: tray feeder - tray feeder or ROBO XD (optional) - nested pasta-lasagna making machine (optional) - spreader unit - TH press with dual head - fresh pasta scraps recovery unit - OMNI-

DRYER for pre-drying short- and long-cut pasta as well as nested pasta and lasagna - OMNIROBO for automatic trolley loading for short- and long-cut pasta and for directly loading racks into the rack removal/pasta cutting machine or ROBO XI just for trays (optional) - drying cells - rack removal/pasta cutting machine (optional).

The simplified version

EASY OMNIA was conceived for all those pasta plants where short-cut pasta is produced in much higher quantities than long-cut pasta (limited to 260 kg/h). The line's various automatic mechanisms can be customized and it guarantees an excellent price/performance ratio as well as great mechanical reliability, derived directly from tech-

nology specifically developed for large lines. Made up of: tray feeder - spreader unit - TH press with dual head - fresh pasta scraps recovery unit - pre-drying shaker for short-cut pasta with internal tray transit - automatic tray stacker ROBO-T (optional).

Simplicity and savings

Storci innovations, specially where OMNIA is concerned, are aimed at introducing automation solutions to guarantee continuity of production processes with a significant reduction in the operator time requirements, thanks to which workers are employed simply to control and run processes with the overall aim of continual improvement and simplifying operations. Having an

automatic system which is difficult to program and control is hardly of much help to the pasta plant, whereas an intuitive automatic system which responds quickly to process parameter modifications and reduces the amount of intervention needed for manual operations gives the pasta plant an opportunity to grow both professionally and in terms of turnover.

Automatic destacking and stacking

ROBO XD destacker. At the start of the line the destacker makes it possible to pick up the trays from the trolley and feed them continuously and automatically into the slots on the feeder. The only manual operation required is

that of positioning the trolley loaded with empty trays in the relative safety cage.

ROBO XI stacker. The trays full of pasta in line outfeed are continuously stacked on the trolley automatically. The operator then takes the trolley from the safety cage to the drying cell. These units can also be applied to lines built by other manufacturers.

Drying cells

The HW model drying cells are ideal for drying all the pasta types produced by Storci lines (short-cut, long-cut or special pasta) by simply pushing in the trolleys loaded with pasta.

The advanced drying technology applied to our drying cells is the best available on the market today.

Prof-X, intuitive and centralized

A further contribution to improving pasta plant management with particular reference to the drying cells and the monitored parameters is provided by the Prof-X: the handy and economical program for managing drying cycles. Strong points? Easy programming and management of the drying formulas: the program comes complete with a customizable register of pasta shape images which can be called up on the display and associated with the relative drying cycle. In this way it is possible to create and archive formulas saved on the computer which can then be called up easily by the operator. Quality control: the temperature and humidity values detected during the drying cycle are automatically saved by the system in the computer's memory and can be displayed on the screen or printed off. This makes it possible to keep a history archive of the data for each batch of pasta produced and to operate in accordance with the standards envisaged by the quality control system.

One solution for an array of needs: visit our website at www.storci.com ■

