

COUSCOUSLINE

NOT ONLY PASTA

Ask yourself if it possible to design and realize in Parma, in a place so far away from this food traditional home, the best line in the world for the production of couscous? Indeed yes, not only has **Storci** designed and realized such a plant, but the **COUSCOUSLINE** in the **semiautomatic or automatic** model are the first and only lines on the world market with a production capacity between **300 and 500 kg/hr** and the ability to use the technology of the large Fava/Storci lines. These lines are becoming a qualitative and production reference standard, in particularly demanding conditions such as those of the Tunisian market. The Tunisian consumers that have been able to try "our" couscous believe that this product is of exceptional quality and goodness, thanks to such characteristics as: **grain diameter uniformity** (and therefore cooking uniformity), **a particularly defined colour and total absence of residues**. These are the conditions that make us believe that the public will chose this product in preference to that already on the market. But, then, which are the characteristics of such



a plant? The presence of the revolutionary premixer **PREMIX®**, that allows a perfect hydration and homogenisation of the semolina. This, together with new technology machines in the sieving and pre-cooking phases, produces a couscous with an deep and golden colour, quite similar to the hand-made product. It should be further said that all the critical production phases are automatic, so as to limit the labour component to the management of the driers and to the packaging; in this manner there is no need to employ specialized personnel, an ever-present problem in every market.



ROULEUSE

TOTAL VACUUM SHEETER MACHINE

A NEW TECHNOLOGICAL ERA IN THE PRODUCTION OF PASTA SHEETS

A revolution is happening in the field of pasta production machines, in particular in the sheeter machines sector. The **STF Total Vacuum®** is one of the more interesting novelties on the market, a machine that is unique in the world. During the Ipak Ima 2003, the STF Total Vacuum was the real protagonist, by capturing most of the visitors interest. With this machine, **Storci** has shown their growth in technological research, by applying it to machines that have already amply demonstrated to have extraordinary characteristics. Indeed, the **STF Total Vacuum®**, in addition to possessing all the exceptional qualities of the STF sheeting machine, such as total mechanical reliability, highest pasta quality and superior ease of cleaning, produces a pasta sheet in absence of air. What does this mean? It means obtaining a product of more intense yellow colour, better elasticity, this aspect being particularly important when coupled to forming machines, a more compact dough and an excellent cooking retaining quality, the latter particularly appreciated in the production of laminated pasta. In the forecoming months, **Storci** will apply the same technological advance to the **VSF** series sheeter machines in the sizes between 250 and 540 mm, thus allowing many producers to adopt the **Total Vacuum** technology at a moderate cost.

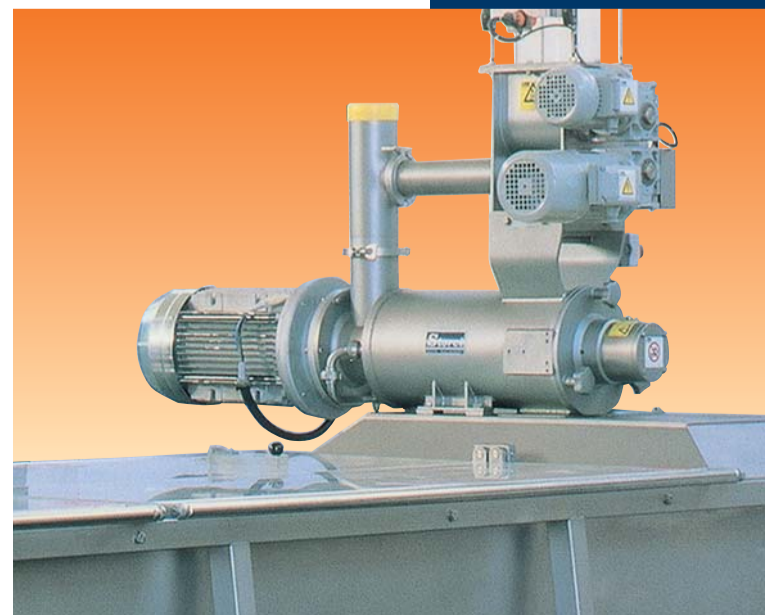


STF-800 TOTAL VACUUM

PREMIX® AND PREMIXERS:

WHEN SUCCESS GENERATES CONFUSION. THE INSTALLATION OF A GENERIC PREMIXER NOT ALWAYS MEANS OBTAINING EFFECTIVE IMPROVEMENTS.

Without any shadow of a doubt, one of the best accomplishments of the last few years in the pasta machines area is the **Premix®** by **Storci**. This machine has revolutionised the premixing concept and it is able to definitively replace the already old and outdated previous systems. The success gained "in the field" by the **Premix®**, with more than 300 machines installed in the last few years, has generated an enormous resounding publicity about the miraculous properties of the centrifugal premixer. As a result, all manufacturers have been compelled to adopt a similar machine, possibly externally similar to our **Premix®**, but with results that did not always meet expectations. Our choice has always been to win over our clients from the technical rather than commercial viewpoint. Therefore, we have built a mobile unit that our technicians can deliver directly to your factory, utilising your own raw materials, so that you can check hands-on the results that the **Premix®** can achieve. More often than not, the achieved improvements are so self-evident that master pasta makers with scores of years of experience are literally left flabbergasted. It is in fact hard to believe that such a small machine could produce a perfectly hydrated dough in just a second. Leaving then the dough at rest for an additional 5÷10 minutes, waiting for mother nature to follow its course, the surficial water is allowed to penetrate each semolina grain. At this point the dough is ready to be worked in the press, in the sheeting or in the forming machines to make traditional regional products showing evident quality results. The above indicates that, in order to avoid acquiring an imperfect system, it is extremely important to test any premixer before the purchase, since the final results may be quite different from one another.



PREMIX®

OMNIROBO

THE ROBOT AT THE SERVICE OF PASTA:

AN AVANGARDE TECHNOLOGY APPLIED TO TRADITIONAL PASTA

Spaghetti producers utilising semiautomatic lines know all too well the expenditure of resources required to carry out the operation of loading the long pasta sticks onto the trolley. To meet these requirements Storci has designed and created **OMNIROBO**, a machine capable of automatically loading the sticks onto the trolleys and, equally, the unloading off the trolleys of the dried pasta onto the stripper. Storci has applied such technology to the **OMNIA** multifunctional line, where the **OMNIROBO** smartly solved the problem of short pasta trays stacking. The **OMNIROBO** core is a mobile head that alternately fits "hands" suitable for the sticks and a rotating clamp for the trays. Movements are accurate to the millimetre and the whole system is managed by a personal computer, with an option of remote control. The operating system is protected by transparent plexiglass partitions that, in addition to guaranteeing safe working conditions, afford protection from drafts to the very delicate spaghetti at the stage of loading onto the trolleys. Because of the power-assisted system of engagement and disengagement, the operator is called upon only every 30÷60 minutes, thus the entire line can be operated by a single person. Indeed, **OMNIROBO** is one of few investments where the **investment return** is easily calculated, since it replaces 1 to 2 persons per shift. Allowing for an operator cost of around 30 000€/year and the investment in **OMNIROBO** of around 90 000€, the return on investment is easily calculated as a function of the number of shifts:



OMNIROBO installed at the Rustichella D'Abruzzo plant

Investment return Omnirobo*	one shift	two shifts	three shifts
		36 months	18 months

*the data presented above are indicative only

in foreground:

PREMIX® 2003

ASPIRING TO REACH PERFECTION

Since May 2003 the new Premix® is commercially available in the Premix 2003 version. This new model further improves the homogeneity and the distribution of liquids within the dough. In this manner it reaches precise and constant values within the samples from different parts of the dough with **maximum humidity variations of 0.3%**. This is an **exceptional result** that sets **new standards as premixing state of the art**. In addition, the system of engagement between the shaft and the lid has been changed to make it more robust with respect to the previous version, where preference had been given to the ease of connection between the two parts. Those clients that in the last years have installed any of the Premix models will be able to update them to the level of the Premix 2003 by means of interchangeable parts kits.



Since a few months, the first of the new gnocchi making machines of the **VG** series by Storci/Valesi has become operational at the **Food Valley** factory, at Felegara in the province of Parma. This machine allows the use of a natural potatoes dough in addition to pre-treated flours.



Luigi Lupi, in charge of production at the **Food Valley**, comments: "**the quality of our gnocchi is superior to any on the**

market and they are quite similar to the hand made ones. Quite important is also the hourly production capacity of this machine, which at 300 kg/hr allows us to meet the demand of all our clients"

PRODUCT RANGE

GENERAL SYSTEMS:

- semiautomatic and automatic systems for storing, managing, dosing and washing liquid egg and additives generally.

DRY PASTA:

- Complete lines with capacity from 50 to 500 kg/h in continuous or discontinuous operation for the production of: SHORT-, LONG- AND SPECIAL- CUT PASTA (**OMNIALINE** and **EASY OMNIALINE**); SHORT-CUT PASTA, NESTED PASTA/LASAGNA (**SHORTPASTALINE** and **EASY SHORTPASTALINE**); SPAGHETTI (**LONGPASTALINE** and **EASY LONGPASTALINE**); COUS-COUS (**COUSCOUSLINE**); GELATINIZED PASTA (**GELPASTALINE**).

ROLLED PASTA, RAVIOLI, POTATO DUMPLINGS (GNOCCHI), FRESH, FROZEN AND READY-COOKED PASTA:

- complete systems (automatic or semiautomatic) for the production of rolled pasta, stuffed pasta or potato dumplings (**FRESHPASTALINE** and **FROZENPASTALINE**);
- mixing units of new design (**BELTMIX** and **CONVEY BELTMIX**);
- automatic dough sheeters from 160 to 540 mm in width (**VSF** series) for fresh pasta;
- automatic dough sheeters from 540 to 1200 mm in width (**STF** series) for fresh or dry rolled pasta;
- total vacuum automatic dough sheeters from 160 to 1200 mm in width (**VSF** and **STF Total Vacuum-patented** series) for fresh or dry rolled pasta;
- ravioli/crimping machines from 250 to 540 mm and double-sheet ravioli machines from 160 to 540 mm;
- forming machines for potato dumplings that can also be used for doughs made with flours such as starch and flakes from 50 to 400 kg/h **VG**;
- saturated and/or overheated steam pasteurizers **VSS**;
- steam or water pre-cookers and cookers also for "instant" pasta;
- **FRIBELT** cold air chillers;
- automatic systems with a high degree of automation for feeding the dough and/or filling to the dough sheeters and forming machines;

ACCESSORIES AND SPECIAL MACHINES:

- spiral down-conveyors for short-cut pasta silos;
- stainless steel cutting rollers for tagliatelle (also for special shapes);
- spaghetti mixers and spaghetti-turners **GS**;
- "Grattini" forming machine;
- automatic spaghetti can filler;
- scrap milling, conveying and recovery systems **TRITURA**.

ACCESSORIES, SPARE PARTS, ASSISTANCE AND ADVISORY SERVICE:

- semolina-water dosers, both mechanical and electronic, **S/2**;
- spinach/tomato/vitamin dosers to be installed on the press or in the flour storage room **SP/SSP/SV**;
- centrifugal pre-kneading machine **PREMIX**;
- compression cylinders and screws (on request, also special sizes);
- capsulisms with 2, 3 and 4 cups (generally available in stock);
- press heads for long- and short-cut pasta with automatic hydraulic system for inserting/removing draw plates;
- stainless steel kneader shafts and paddles pressed on with no bolts;
- spare parts for Braibanti presses.

MODIFICATIONS AND OVERHAULS

TECHNICAL/TECHNOLOGICAL ASSISTANCE AND ADVISORY SERVICES