

SANITARY EXTRUDER

UNITS THAT CAN BE TOTALLY SANITISED,
COMPLYING WITH USDA REGULATIONS



rev. 001078.2405.58

■ Sanitary extruder

- Fully sanitizable unit suitable for processes which require wash-down operations in compliance with USDA regulations
- Fully washable with high-pressure water jets, electrical panels and drive systems included
- Designed to ensure washing water can drain away with maximum ease

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Designed for the large-scale food industry, the new design, the use of new materials, the technical solutions adopted and the particularly sturdy framework have resulted in hard-wearing machines which are easy to clean and require very low-maintenance.

Technical characteristics:

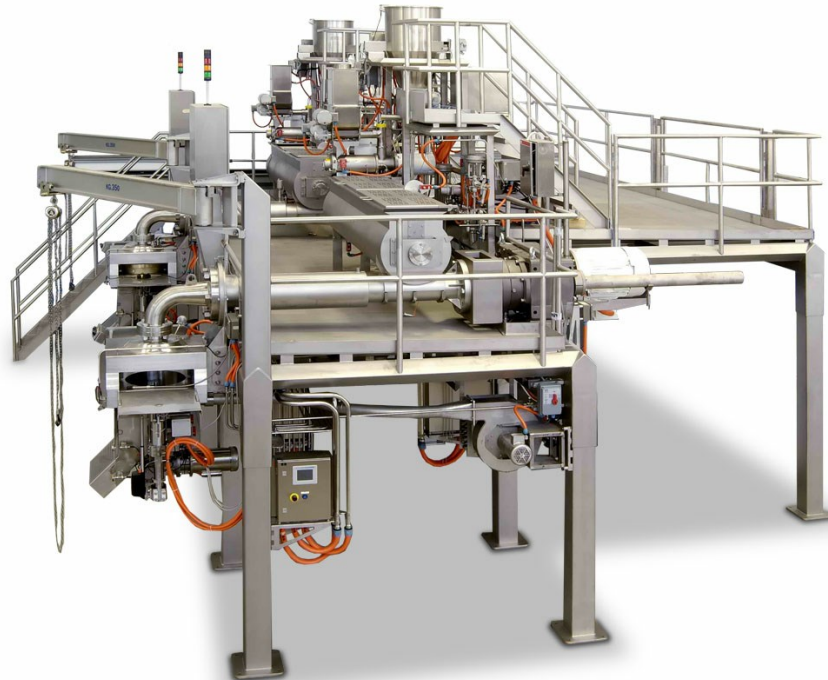
- Parts in contact with foodstuffs made from stainless steel and other parts treated with non-toxic coatings
- Stainless steel electrical equipment cabinet which can be washed with high-pressure water jets.
- Electrical cables laid inside steel tubes to maximize protection against washing operations
- Designed specifically to meet optimum washing water runoff requirements.
- Extrusion screws and cylinders in stainless steel with bronze facing
- Particularly suitable for companies which produce fresh pasta and ready meals.



View of the circular head



Detail of safeguarding with steel tubes for electrical cables



Side view: highlighting the lozenge-shaped tubular sections and slanting surfaces

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Model	90.1	105.1	130.1	135.1	145.1	160.1	175.1	180.1	190.1	200.1	210.1
Screw diameter (mm)	90	105	130	135	145	160	175	180	190	200	210
Head diameter (mm)	300	300	350	400	400/460	460/520	520	520/600	520/600	520/600	600
Fresh production (Kg/h)	190	420	600	700	940	1350	1600	1750	2100	2300	2700
Installed power (kW)	7.5	11	15	18.5	22	30	37	45	55	55	75

Dimension and technical data are not binding. Storci S.p.A. reserves the right to modify them without notice. Note: the data provided is purely indicative and not binding as it may be subject to the variability of products and the line in which units are installed. This data refers to the production of short-cut pasta made from durum wheat flour, 28 rpm.



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