

180.1 PRESS

THE LARGEST PRESS, FOR LARGE-CAPACITY OUTPUT



rev. 001086.2405.61

■ 180.1 Press

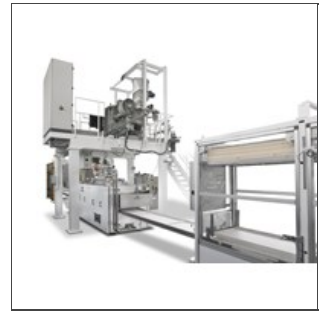
- Production capacity up to 1200 kg/h (dry)
- Heads: single circular, linear, or double
- Guarantees continuous production without the fixed presence of an operator

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180.1 press is the ideal solution for medium-size pasta factories. Hard-wearing and reliable, it offers pasta makers the assurance of producing the best fresh and dry pasta using all the technology found in industrial installations.

Main technical features:

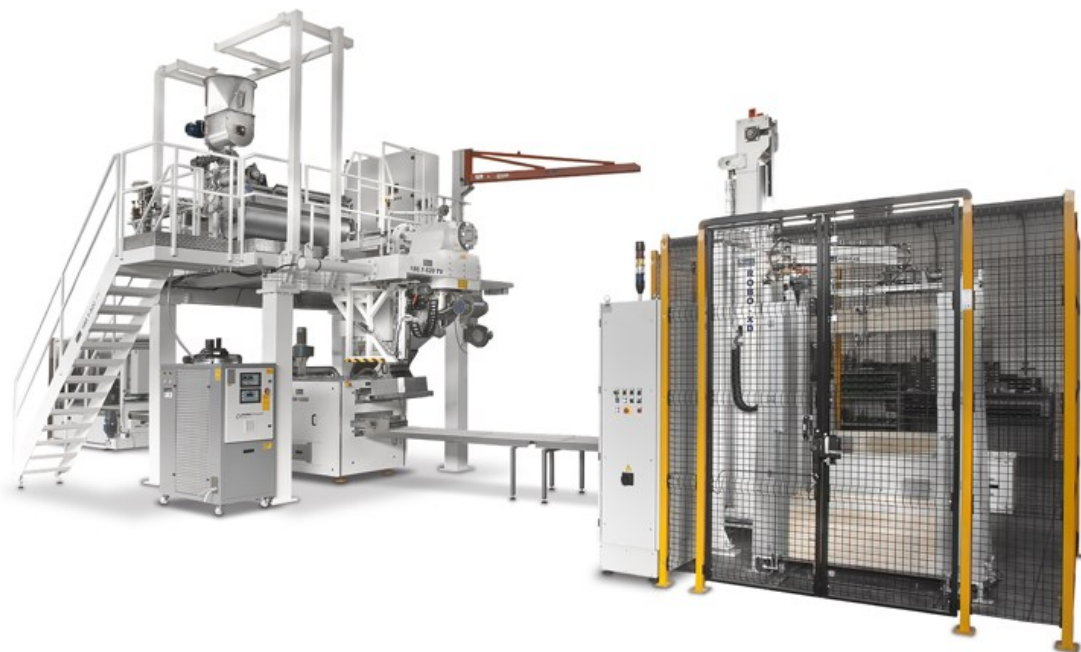
- **Vertical extrusion** continuous press with production capacity up to 1200 kg/h (dry)
- Shapes: short-cut, long-cut, nested, sheeted, and instant pasta
- Heads: single circular, linear, or doublea
- Hard-wearing and reliable, it offers pasta makers the assurance of producing the best fresh and dry pasta using all the technology found in industrial installations
- Guarantees continuous production without the fixed presence of an operator.
- A range of versions with single or double heads to use on short-cut, long-cut or Omnia pasta lines
- Various optional accessories



180.1 press - detail



180.1 Press on short-cut pasta line



■ 180.1 Press on short-cut pasta line

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Voltage	Depending on the Country
Installed Power (kW)	100
Compressed Air (NI/min and bar)	6/8
Dimensions (LxPxH) (mm)	7050x5400x6000
Weight (Kg)	7500
Kneading basin capacity (l)	570
Die Dimension (mm)	520/1120/1500
Dry short-cut pasta production (Kg/h)	1200

Dimension and technical data are not binding. Storci S.p.A. reserves the right to modify them without notice.



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