

Storci

PASTA MACHINERY

OMNIDRYER TUNNEL

OMNIDRYER, SURFACE PRE-DRYING FOR ALL PASTA SHAPES



rev. 001092.2404.57

■ Omnidyer

- Unique: able to pre-dry short- and long-cut pasta and special shapes
- Variable internal structure that is unique in the world
- Omnidyer is a reliable, robust gem with very low maintenance requirements

we know pasta

OMNIDRYER TUNNEL

Unique: able to pre-dry short- and long-cut pasta and special shapes. It allows you to divert the air flows and to adapt them to the pasta shape you want to manufacture at that moment (spaghetti, macaroni, lasagna or nests).

Main technical features:

- Pelt allows you to divert the air flows and to adapt them to the pasta shape you want to manufacture at that moment (spaghetti, macaroni, lasagna or nests)
- Patented by Storci, it is the result of years of studies and improvements: its variable internal structure that is unique in the world allows pre-drying both long- and short-cut pasta and special shapes, without modifying the line
- Omnidryer is a reliable, robust gem with very low maintenance requirements
- Built with long-lasting materials, state of the art design



Omnidryer for Omnia line



For all pasta shapes



■ Detail of Omnidryer



■ Omnidryer

OMNIDRYER TUNNEL

Models	Dimensions (WxDxH) (mm)	Weight (kg)	Installed Power (kW)	Production (Kg/h)	Thermal power (Kcal)	Pneumatic consumption (nl/min-bar)
TUN 11	6250X1480X3040	2800	5	600 short pasta - 400 long pasta	59.000	20
TUN 22	8485X1480X3040	3800	7,5	1000 short pasta . - 800 long Pasta	73.000	20

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



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