

130.1 TV PRESS

AUTOMATIC TOTAL VACUUM PRESS FOR THE PRODUCTION OF SHORT-CUT AND LONG-CUT PASTA



rev. 0014.1810.71

■ Automatic press mod. 130.1-1500/1 TV/L

- Automatic continuous press for short-cut, long-cut and sheet pasta
- Production capacity: from 625 to 750 kg/h (fresh) from 500 to 600 kg/h (dry)
- Automatic ingredient dosing and pre-mixing with Premix[®]
- Tempered stainless steel extrusion screw with three-spiral terminal
- Die Ø: 300 and 400 mm - linear die: 1120 and 1500 mm

130.1 TV PRESS

Stainless steel press for dry and fresh pasta production particularly suitable for use in medium size and large industrial pasta plants.

By using special dedicated extrusion screws special pasta shapes can also be made.

Main technical features:

- Perfect hydration of ingredients thanks to the patented Premix[®] pre-mixing system
- Volumetric flour dosing and electronic water dosing controlled from a PLC with touch screen: electronic regulation of the flow rates based on the set recipes
- Special dosing systems for egg and other dry and liquid ingredients (optional)
- Vacuum kneading tank with filter pump and vacuum gauge
- Bolt-free kneading paddles for easy cleaning
- Sturdy and long-lasting thrust bearing unit
- High-performance and long-lasting extrusion screws
- Vertical head with hydraulic extraction system
- Double special patented vertical head for preventing product build-up (models D,N)
- Short-cut pasta cutting unit with inverter and knives with 1-2-4 blades
- Direct ventilation for short-cut pasta cutting
- For special pasta shapes, models with circular 400-mm die and 1500-mm linear die guarantee high production capacity and quality



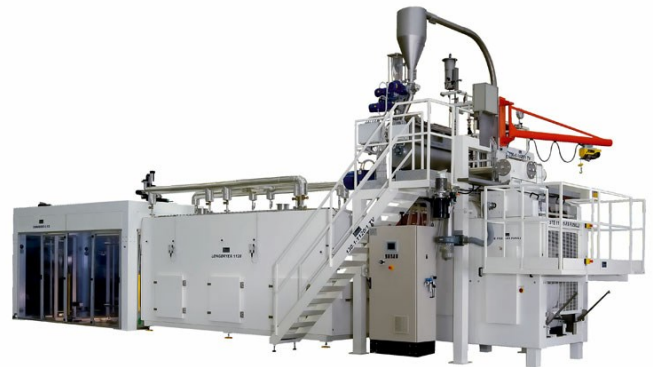
130.1.350 TV/C for short-cut pasta (nested pasta and lasagna)



130.1-350/1120 TV for long-cut pasta

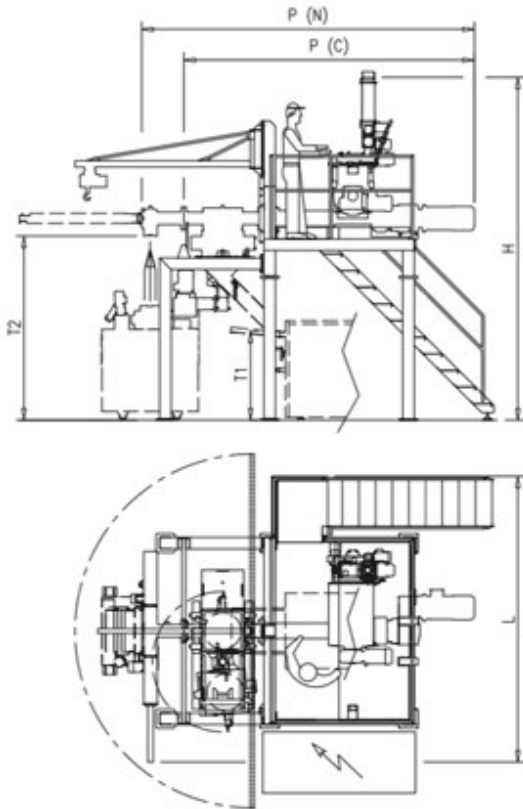


Automatic press mod. 130.1.350 TV/C

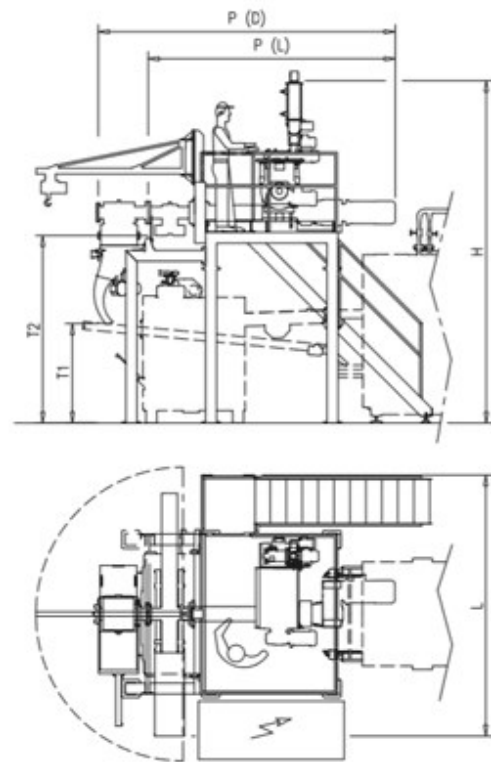


130.1.1120/1 TV/L for long-cut pasta

130.1 TV PRESS



Double linear and circular head for short-cut pasta, nested pasta/lasagna sheets and extruded lasagna



Double circular and linear head for short- and long-cut pasta, lasagna sheets and extruded lasagna and extruded nested pasta.

	130.1.400 TV/C	130.1.1500/1 TV/L	130.1.400.1500/1 TV/D	130.1.400.1500/1 TV/N
Production (fresh – dry) (kg/h)	750-600	652-500	625-500 (long) / 750-600 (short)	625-500 (long) / 750-600 (short)
Power installed (kW)	52	52	52	52
Weight (kg)	4050	3850	5050	5050
Sizes (LxPxH)	3500x5400x4500	4300x5500x5100	3800x5000x4900	3800x5000x4700
Sizes (T1-T2)	1400	-2600	1600-2800	1400-2600
Mixing tank capacity (l)	120	120	120	120
Dimension drawing (mm)	400	1500	400-1500	400-1500

	130.1.350 TV/C	130.1.1120/1/1 TV/L	130.1.350.1120/1 TV/D	130.1.350.1120/1 TV/N
Production (fresco – secco) (kg/h)	625-500	500-400	500-400 (long) / 625-500 (short)	500-400 (long) / 625-500 (short)
Power installed (kW)	52	52	52	52
Weight (kg)	4050	3850	5050	5050
Sizes (LxPxH)	3500x5400x4500	4300x5500x5100	3800x5000x4900	3800x5000x4700
Sizes (T1-T2)	1400	-2600	1600-2800	1400-2600
Mixing tank capacity (l)	120	120	120	120
Dimension drawing (mm)	350	1120	350-1120	350-1120

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.

Head/die type and pasta shapes obtainables

SHAPES	STD SHORT-CUT	SPECIAL STD LONG-CUT SPAGHETTI	SPECIAL LONG-CUT PASTA	SPEC. LONG-CUT AND FUSILLO BUCATO	NESTED SHEET PASTA LASAGNA	EXTRUDED NESTED PASTA - ANGEL HAIR	EXTRUDED WAVY-EDGED LASAGNA
C: CIRCULAR	•				•		
CF: CIRCULAR/MUSHROOM	•	•			•	•	
L: LINEAR		•	•	•	•	•	•
D: OMNIA L/C	•	•	•		•		•
N: C/L	•				•	•	•

Note: Reference shapes: standard short-cut (penne SV55, macaroni SV64) – special short cut (paccheri Ø30x1.6) – standard long-cut (spaghetti Ø1.7) – special long-cut (candele, zitoni)



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