

REC 1002 C/A/I

SCRAP RECOVERY UNITS FROM COLLECTION TANKS



rev. 0024.2404.64

REC 1002 C/A/I

- Unit for recovering fresh pasta scraps: leading ends and tails from production, shape changeover scraps, off-cuts from filled pasta, etc.
- With automatic elevator column for 1000 x 1200 x 600 mm trays
- Uniform size of the ground scraps and easy re-kneading
- Openable grinder: for a fast and easy cleaning

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Special unit for the correct recovery of the fresh pasta scraps produced at the beginning of production, during shape changeover operations, filled pasta off-cuts, etc.

Allows the user to obtain pasta scraps which can easily be re-kneaded with excellent results.

Main technical features:

- New basket system which forces the scraps through holes (of a set diameter)
- Load hopper for manual or automatic feeding of the fresh product
- Top of the range model incorporating a stainless steel blower (high-thickness steel for acoustic insulation) with quick opening (for easy cleaning) of the entire motor and rotor assembly, set on axial guides
- Worm screw to guarantee more constant dosing of scraps into the tank over time
- The system comes complete with an elevator/tipper for the tubs containing the fresh product
- 130-litre shredder tank with dual shaft
- Processing capacity (indicative): approximately 600-700 kg/h
- Suitable for medium and large pieces
- Ideal for all dough tanks

Optional:

- Piping kit, connections, large-radius bend and decanting centrifugal separator
- Manual or automatic switching valves for multiple feed
- Tank level photocell and relative insufficient product alarm
- Can be combined with a soundproof booth



Uniformly ground product



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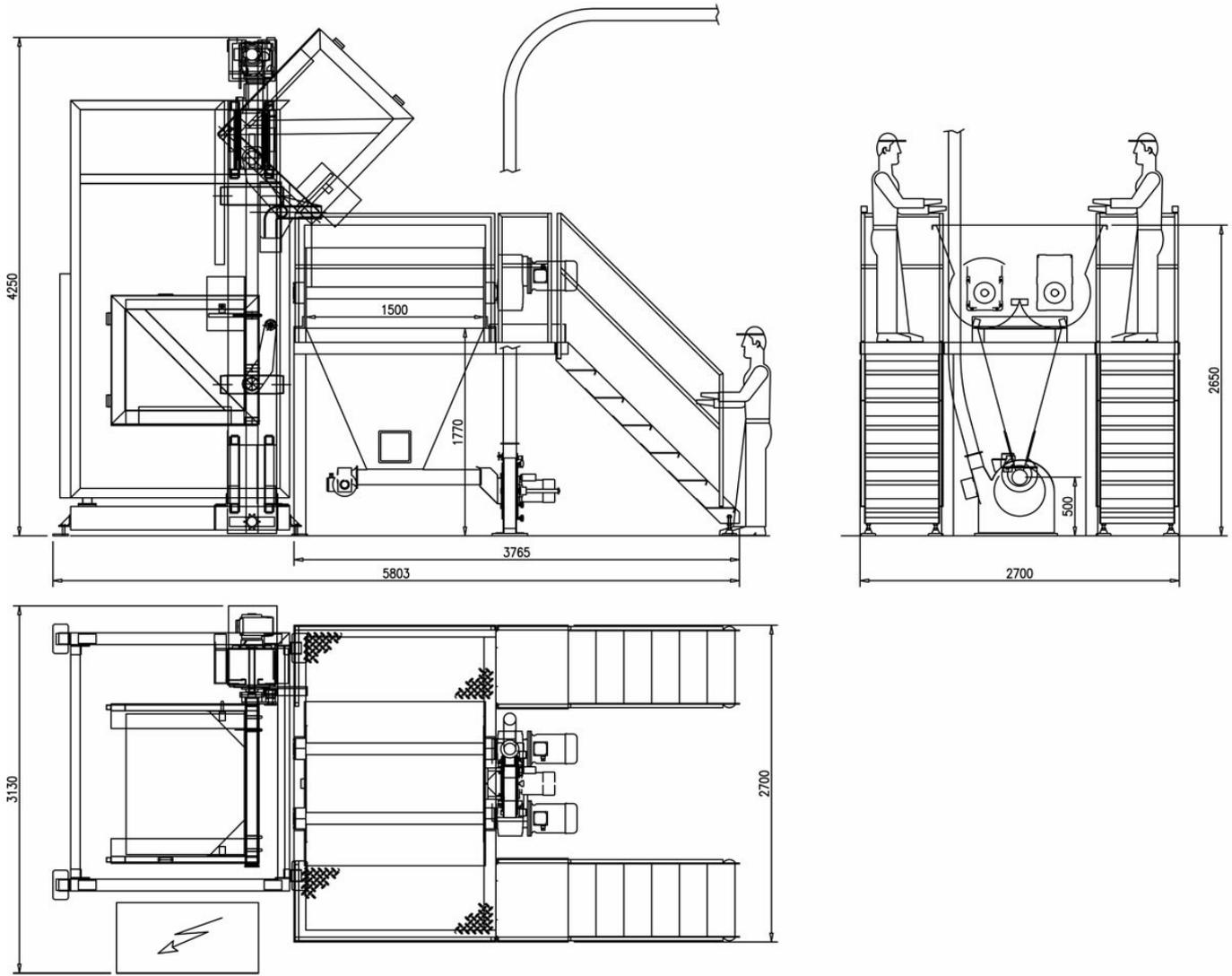


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Uniformly ground product

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MODEL	POWER (kW)	LENGTH OF PIPING (m)	GRINDING CAPACITY (kg/h)	DIMENSIONS (LxPxH)
REC S	26.5	20	600-700 (*)	2700x5800x4250
REC M	30	28	600-700 (*)	2700x5800x4250
REC L	37.5	40	600-700 (*)	2700x5800x4250

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.

(*) for products with a dry surface and maximum, evenly distributed, humidity of 30%.



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