

REC 500 C/A/I

SCRAP RECOVERY UNIT WITH OPENABLE GRINDER



rev. 003.1812.45

■ Rec 500 C/A/I

- Unit for recovering fresh pasta scraps: leading ends and tails from production, shape changeover scraps, off-cuts from filled pasta, etc.
- 130-litre feeder tank
- 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. 130-litre feeder tank which unloads directly into the grinder
- Processing capacity (indicative): approximately 300-500 kg/h
- Suitable for small and medium size pieces



Uniformly ground product



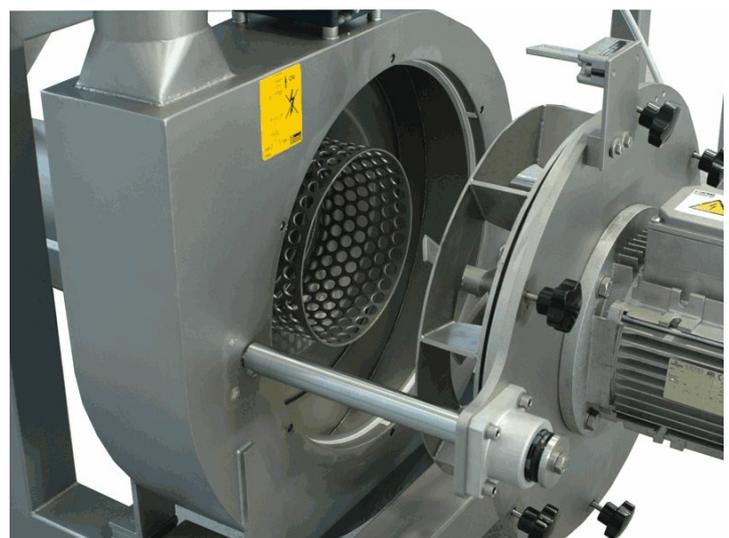
Detail of openable grinder

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

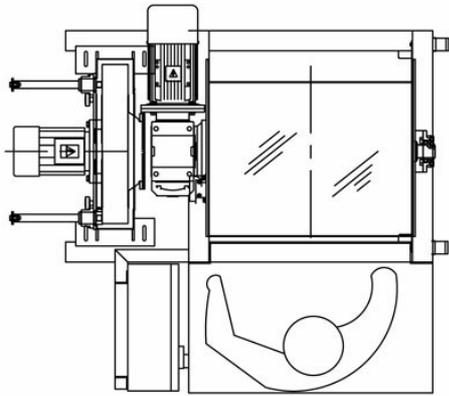
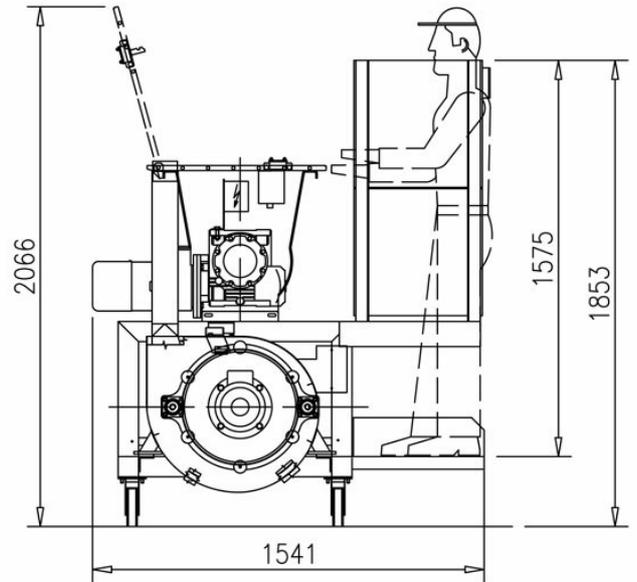
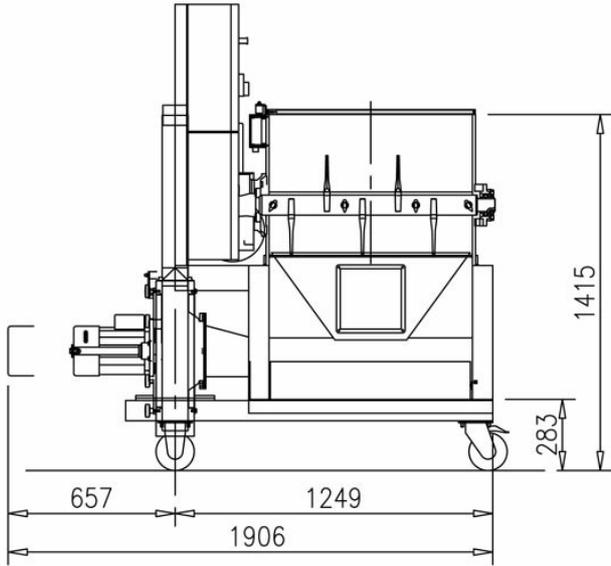


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■ Detail of openable grinder

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MODEL	POWER (kW)	LENGHT OF PIPING (m)	MAXIMUM GRINDING CAPACITY (kg/hr)	DIMENSIONS (LxPxH)
C/A/I 4.0	9.5	20	300-500 (*)	1906x1541x2066
C/A/I 7.5	13	28	300-500 (*)	1906x1541x2066
C/A/I 15	21.5	40	300-500 (*)	1906x1541x2066

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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