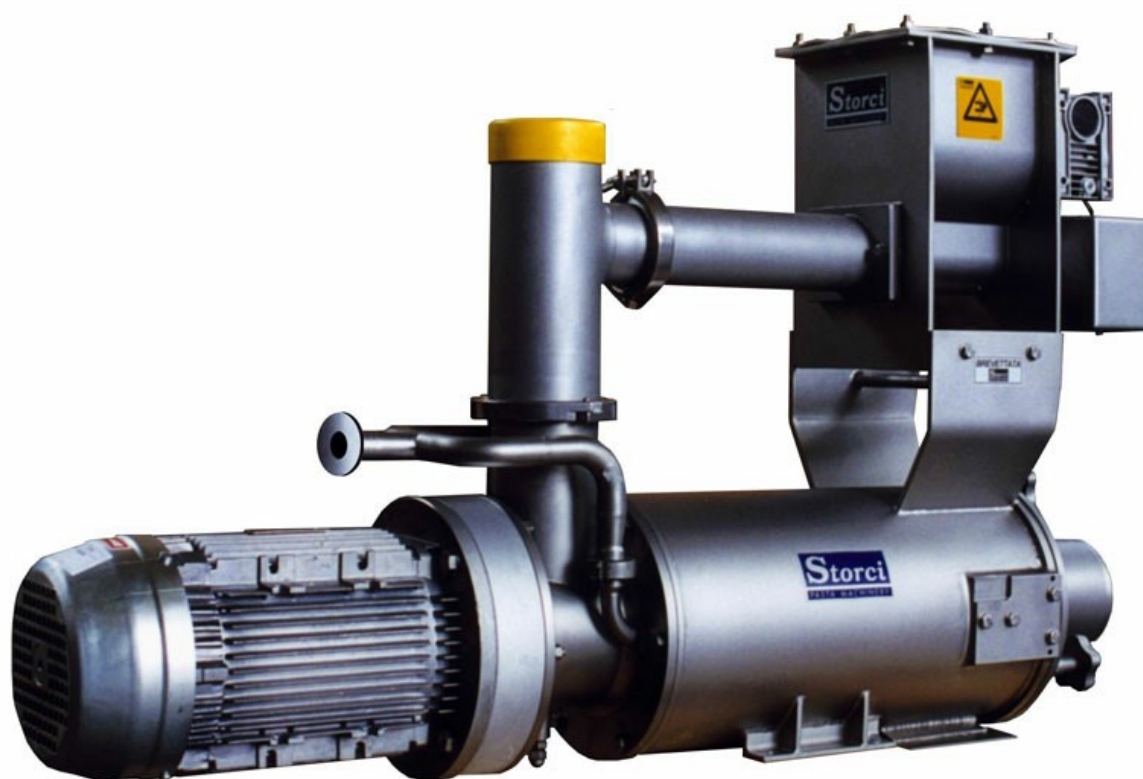


**Storci**

PASTA MACHINERY

# PREMIX®

CENTRIFUGAL PRE-KNEADER PAR EXCELLENCE



rev. 0032.1902.146

■ Premix®

- Patented pre-kneading unit to guarantee perfect hydration of ingredients
- Constant dough quality over time: greater manageability of extruders and sheeters and improved shaping machine performance
- Less personnel required for dough preparation with subsequent greater efficiency in other more complex departments
- Low energy consumption and high productivity
- Compact and easy-to-use

we know pasta

The **Premix®** centrifugal pre-kneader has made the process of hydrating flour, traditionally performed by paddles inside the kneading tank, obsolete. Thanks to the automatic systems for dosing dry and liquid ingredients it makes it possible to produce pre-kneaded dough in a continuous manner without the need for operators.

**Specifically conceived for the following sectors: dry and fresh pasta, couscous, gnocchi, bakery products.**

It can be installed on all kneading tanks, presses and dough sheeters and offers a range of advantages: it is easy to use, ensures perfect flour hydration, requires no heating of the product and guarantees low energy consumption, high productivity and easy accessibility and cleaning. The result, in just a few simple words? **Revolutionary dough making.**

#### Main technical features:

- Patented Premix® system for pre-kneading raw materials, complete with volumetric flour doser and electronic doser for liquid ingredients
- Production of large quantities of dough with extremely low energy consumption and with no heating of the raw materials required
- Ideal for installation on tanks with or without vacuum and on Beltmix
- The PLC allows the user to store a high number of recipes which are easy to modify. The other units can be adjusted more quickly and efficiently (for example different sheets for filled pasta or for long pasta)

#### Advantages:

- Easy accessibility and cleaning: in just 3 min
- The surface of the flour is uniformly moistened regardless of grain size
- No product heat-up
- Low energy consumption and high productivity: 1000 kg/h of dough with 1 kW/h, in other words approximately 1 watt for each kilo of dough produced
- Compact and easy-to-use.

**Beware of imitations:** Do not be taken in by attempts to imitate the **Premix®**. Test its efficiency and authenticity for yourself.

Our test facilities are always available, without obligation, to demonstrate how the Premix® functions, including using the customer's own ingredients and recipes.



Application Premix® on Beltmix



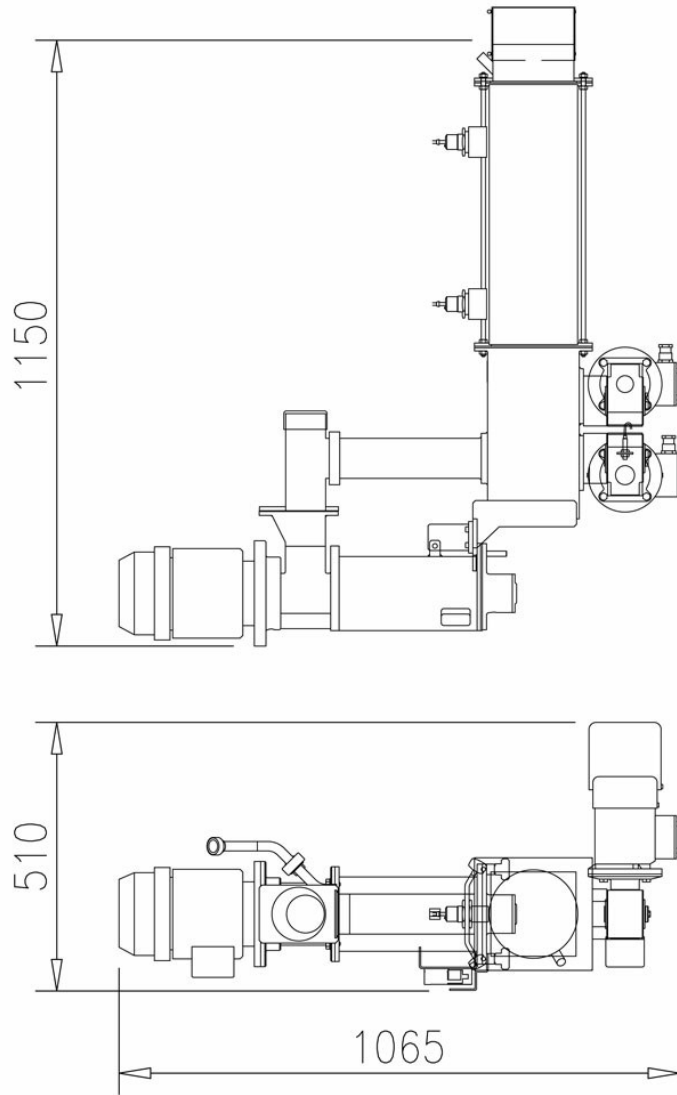
Fresh premix



Dough on belt



Dough with food colouring (methylene blue)





[facebook.com/storci.spa](https://facebook.com/storci.spa)



[youtube.com/user/StorciPastaMachinery](https://youtube.com/user/StorciPastaMachinery)



[linkedin.com/company/storci-spa](https://linkedin.com/company/storci-spa)

**Storci S.p.A.**  
via Lemignano, 6 - 43044 Collecchio (Parma)  
phone: +39 0521 543611 fax: +39 0521 543621  
[www.storci.com](http://www.storci.com) - [sales-storci@storci.com](mailto:sales-storci@storci.com)

