

NEST - T

NESTING MACHINE FOR DIE-SHAPED PASTA



rev. 0039.1902.34

■ Nesting machine for die-shaped pasta

- Machine for the production of die-shaped nested pasta arranged on trays
- Maximum production capacity: 19,200 nests/h (25 g dry)
- Fitted with a “mushroom-head” system for distributing the die-shaped pasta

NEST - T

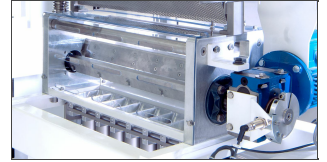
Designed for medium- and small-scale food industry plants, this machine can be coupled to presses. The new design, the use of new materials, the technical solutions adopted and the particularly sturdy framework have enabled Storci to construct a very low-maintenance machine which is hard-wearing and easy to clean.

Main technical features:

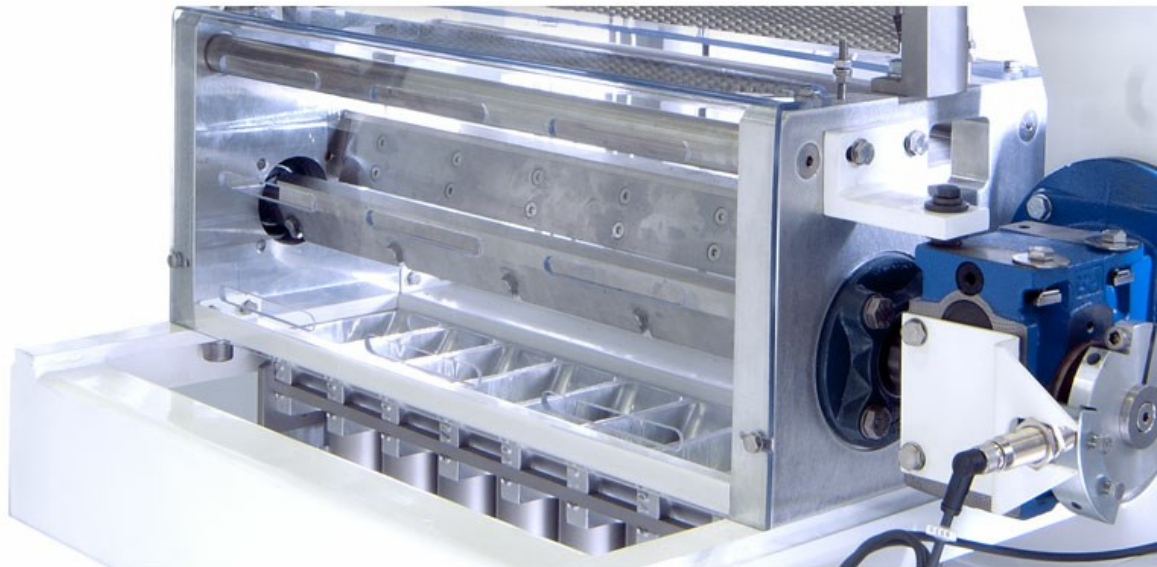
- Parts in contact with foodstuffs made from stainless steel or treated with non-toxic coatings
- Specifically designed for pasta produced by a linear die
- Available with 8 and 16 forming tubes for doubling output
- The length of the cut set by the operator is controlled by an encoder and is not affected by machine operating speed
- An encoder-controlled transversal blade positioned near the product collecting trays makes the final cut
- Automatic depositing of product onto trays



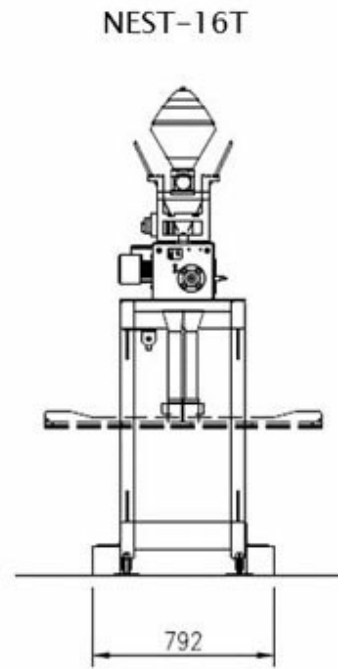
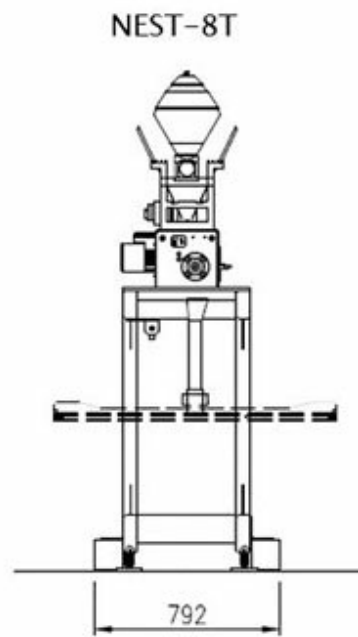
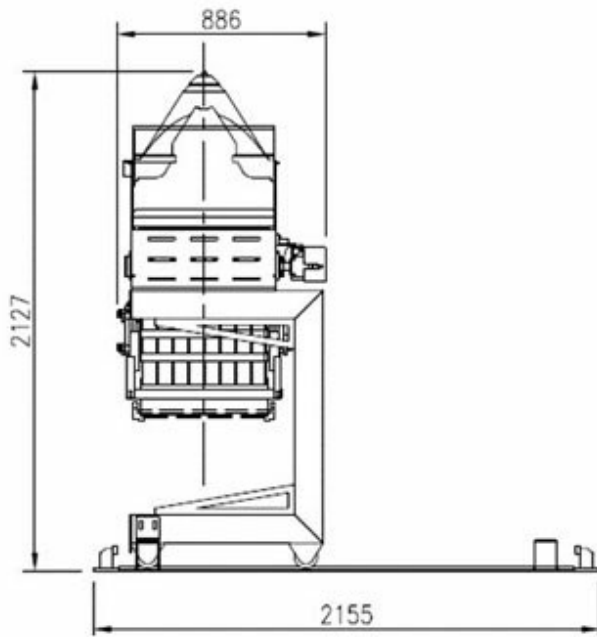
Detail of nested pasta in pre-dryer infeed



Detail of transversal cutting system



■ Detail of transversal cutting system



NEST - T		
Models	8 T	16 T
Nest output (nests/min)	160*	320*
Installed power (kW)	3	3
Weight (kg)	700	720
Dimensions LxPxH (mm)	886x792x2127	886x792x2127

The dimensions and technical data provided are not binding. Storci S.p.A reserves the right to modify them without prior notice.
 * for nests with a dry weight of 25 g and a diameter of 62 mm.



facebook.com/storci.spa



youtube.com/user/StorciPastaMachinery



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 - sales-storci@storci.com

