

HW DRYING CELL

STATIC DRYING CELL



rev. 0040.1811.49

■ Cell 8 t with two doors

- Suitable for all pasta shapes loaded on trays or racks
- Fibreglass panels with stainless steel interior covered by a 10-year warranty
- Dedicated PLC for automated management of drying programs
- Models designed to accommodate 2, 4, 6, 8, 12 trolleys carrying 35, 55, 70 mm trays and 580, 1120 and 1500 mm racks.

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Designed to dry **all types of short- and long-cut pasta, special pasta, nested pasta and lasagna** by simply wheeling in the trolleys fitted with trays or racks. The best scratchproof and rustproof guarantee for high resistance to heat and humidity, made with the same panels successfully used in the large automatic Fava-Storci pasta lines. Suitable for temperatures exceeding 90 °C which make **it possible to dry pasta at high temperatures**. Equipped with stainless steel wheeled trolleys for trays or racks, **with various tray heights available for all types of product**, ranging from 70 mm for large shapes to 35 mm for lasagna. The racks are entirely made of anodized aluminium with Z-shaped hooks, in order to guarantee perfect stability of the product during the various drying phases. **Special versions are always available on request**, such as cells with double-leaf doors for a shorter opening radius. Sturdy and hard-wearing, bucking the current trend of lowering quality to keep prices down: the best compromise between cost, quality and service life.



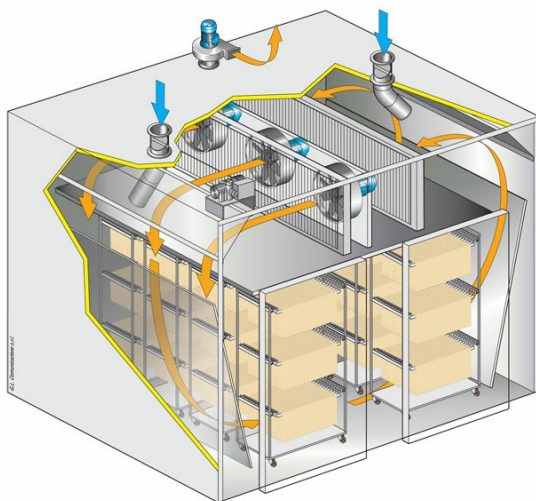
Detail of panels



4 and 3 trolley drying cells (not standard model)

Main technical features:

- Modular structure made from closed cell fibreglass panels, i.e. seamless, without gaps between the insulating material and the outer coating panels
- Coated with stainless steel plate on the inside with probe insertion holes made with continuous welds
- Thermal power sized to bring the cell up to temperature in approximately 50 minutes
- Dedicated PLC for setting the drying formulas in storable programs, humidity and temperature management, interfaceable with the supervisor (advanced graphic management and storable executed drying formulas) - optimized and controlled management of air flow and air exchange and fan speed
- Management of the stabilization phase of special products through a humidity injection system (optional)
- Two types of heating system available: hot water heat exchanger batteries and electrical resistances

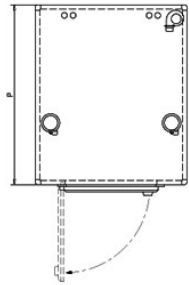
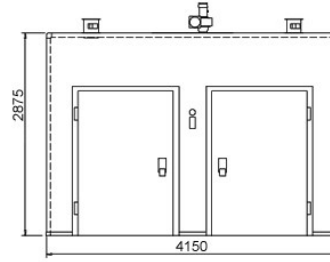
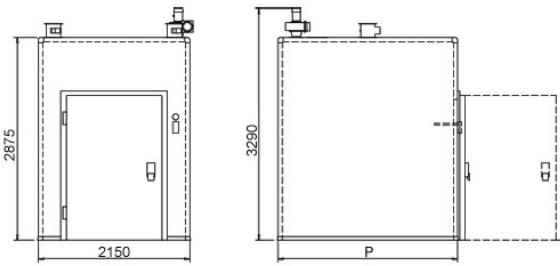


■ Storci dryers operating diagram

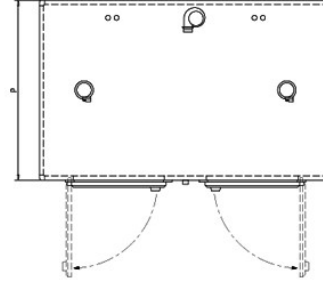


■ Long-cut pasta drying

HW DRYING CELL



mod. 2T, 4T, 6T



mod. 8T, 12T

Cell type	No. of Trolleys	No. of Trays H= 50 mm	No. of Trays H= 70 mm	STD Short pasta capacity (kg) PENNE	Special short pasta capacity (kg) PACCHERO	Nested Pasta capacity (kg)	Lasagna Capacity (kg)	STD long pasta capacity rack L= 580 (kg) SPAGHETTI 1.7	STD long pasta capacity rack L= 1120 (kg) SPAGHETTI 1.7
HW 2 T	2	62	52	200	160	150	30	220	270
HW 4 T	4	124	104	410	330	300	60	440	540
HW 6 T	6	186	156	610	490	450	90	660	810
HW 8 T	8	248	208	820	650	590	130	880	1080
HW 12 T	12	372	312	1230	970	890	190	1320	1620

Cell type	Special long pasta capacity rack L=1120 (kg) FUSILLO BUCATO	STD long pasta capacity rack L=1500 (kg) SPAGHETTI 1.7	Special long pasta capacity rack L=1500 (kg) FUSILLO BUCATO	Dimensions AxB - H Trays 1200x600 Racks L=1120 (mm)	Dimensions AxB - H Trays 1200x600 Racks L=1500 (mm)	Absorbed power (kW)
HW 2 T	110	360	144	2150x1350-3241	2550x1350-3241	3
HW 4 T	220	720	288	2150x2550-3241	2550x2550-3241	4
HW 6 T	330	1080	432	2150x3750-3241	2550x3750-3241	5.5
HW 8 T	440	1440	576	4150x2550-3241	4550x2550-3241	5.5
HW 12 T	650	2160	864	4150x3750-3241	4550x3750-3241	6.5

Note: production output expressed as dry weight; reference shapes: standard short-cut (penne SV 55, macaroni SV 64) – special short-cut (paccheri Ø30x1.6) – standard long-cut (spaghetti Ø1.7). 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.



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