

STE 1120-1500 FS SPREADER UNIT

AUTOMATIC SPREADERS FOR LONG-CUT PASTA



rev. 0045.1807.33

■ Spreader unit, mod. STE 1500 FS

- Automatic spreaders for long-cut pasta with 1120 and 1500 mm sticks
- Standard pasta types (*spaghetti, tagliatelle, etc.*) and special types (*candele, ziti, etc.*)
- Automatic system for collecting and grinding pasta scraps
- Automatic stick pick-up and regulation of the pasta cutting length

STE 1120-1500 FS SPREADER UNIT

Spreaders suitable for long-cut pasta lines to be coupled to linear heads, specifically for standard and special pasta types. PLC control. The new design, the use of new materials, the technical solutions adopted and the particularly sturdy framework have made it possible to construct easy-to-clean and low-maintenance machines.

Main technical features:

- Empty stick accumulation guides with manual feed
- Automatic pick-up of the sticks by means of chains with loops
- Upper ventilation ring for surface drying the pasta
- Arms with chains for automatic feeding of the long-cut pasta pre-drying tunnel
- long cut: 580 mm
- Pneumatic conveyor system for taking pasta scraps to the press kneader, complete with fan-grinder, stainless steel transport piping, decantation cyclone and vacuum seal valve
- Painted steel structure

Plus:

- Short-cut pasta conveyor belt and tray passage system for special Omnia lines
- Stick lift with fins for positioning the sheets of long pasta in the guillotine-type trimmer
- Guillotine cutter for final trimming of long-cut pasta; final trimming length: 645 mm
- Internal conveyor for collecting pasta scraps made by the trimmer
- External transversal conveyor with two-way travel for taking scraps to the grinder



Detail of STE 1120 FS on Omnia line



Detail of STE 1500 FS for the production of American lasagna

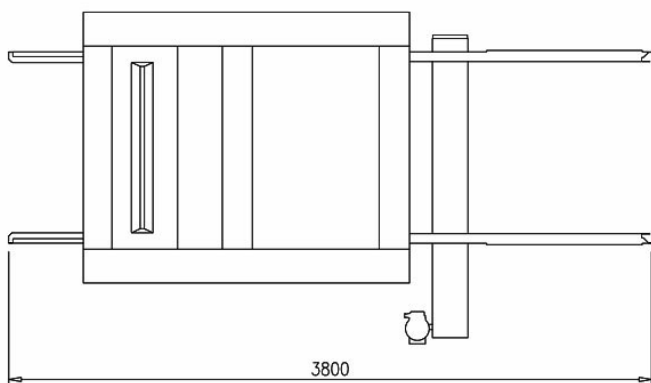
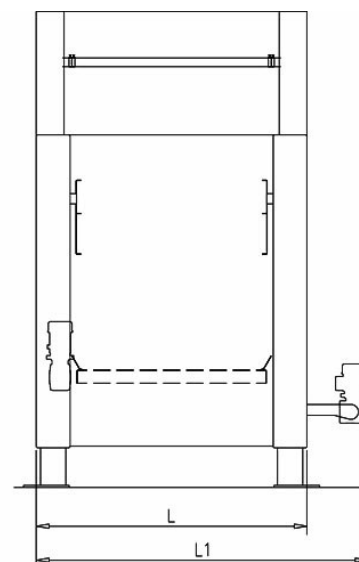
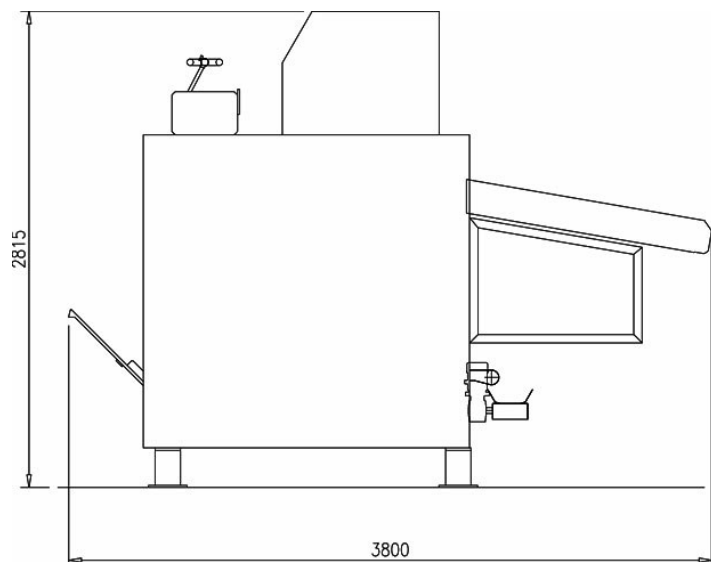


Spreader unit, mod. STE 1500 FS



Detail of STE 1500 FS

STE 1120-1500 FS SPREADER UNIT



STE 1120-1500 FS		
	STE 1120 FS	STE 1500 FS
Nominal stick length (mm)	1120	1500
Dry Production (kg/h) for standard pasta types	400	500
Dry Production (kg/h) for <i>candele</i>	180	240
Tray passage system	yes	yes
Cutting length (mm)	580	580
Power installed	10	10
Size	1960x3800x2815	2340x3800x2815

STE 1120-1500 FS		
PASTA TYPES	STE 1120 FS	STE 1500 FS
Standard long-cut (e.g. spaghetti) Ø max. 1.7 mm	•	•
Bucati (Tubular pasta) (e.g. bucatini) Ø max. 3.5 mm	•	•
Tagliatelle: max. width 6 mm	•	•
Bucati speciali (special tubular pasta) (<i>candele</i> , <i>ziti</i> , etc.)	•	•
American lasagna	•	•
Fusilli bucati lunghi (long hollow fusilli)		

Notes: 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



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

