

Storci

PASTA MACHINERY

TROLLEY PREMIX®

DOUGH PREPARATION UNIT



rev. 007.1812.110

■ Trolley Premix®

- Centralized dough preparation system (with automatic ingredients dosing) for feeding different processing units
- Patented premix 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

we know pasta

TROLLEY PREMIX®

Stainless steel dough preparation system equipped with automatic dosing units for dry and liquid ingredients. Suitable for various sectors: fresh pasta, fresh filled pasta, sheet pasta, dried pasta, gluten-free pasta and gnocchi. The PLC allows the user to store a high number of recipes which can be easily modified.

Colored doughs: quick recipe changeover times thanks to the self-cleaning unit.

Main technical features:

- Can be moved so that it is near the processing machines (presses, sheeters, shaping machines for regional pasta shapes, etc.)
- Perfect hydration of ingredients thanks to the patented Premix® system
- Doughs maintain their characteristics over time. The other units can be adjusted more efficiently
- Volumetric flour dosing and electronic water dosing
- Additional dosing for liquid eggs and other liquid ingredients

Advantages:

- Elimination of the kneading tanks with manual dosing
- Smaller dimensions
- Large range of production capacities
- Low energy consumption
- Maximum accessibility for easy cleaning



Trolley-mounted tank with dough



Trolley Premix®

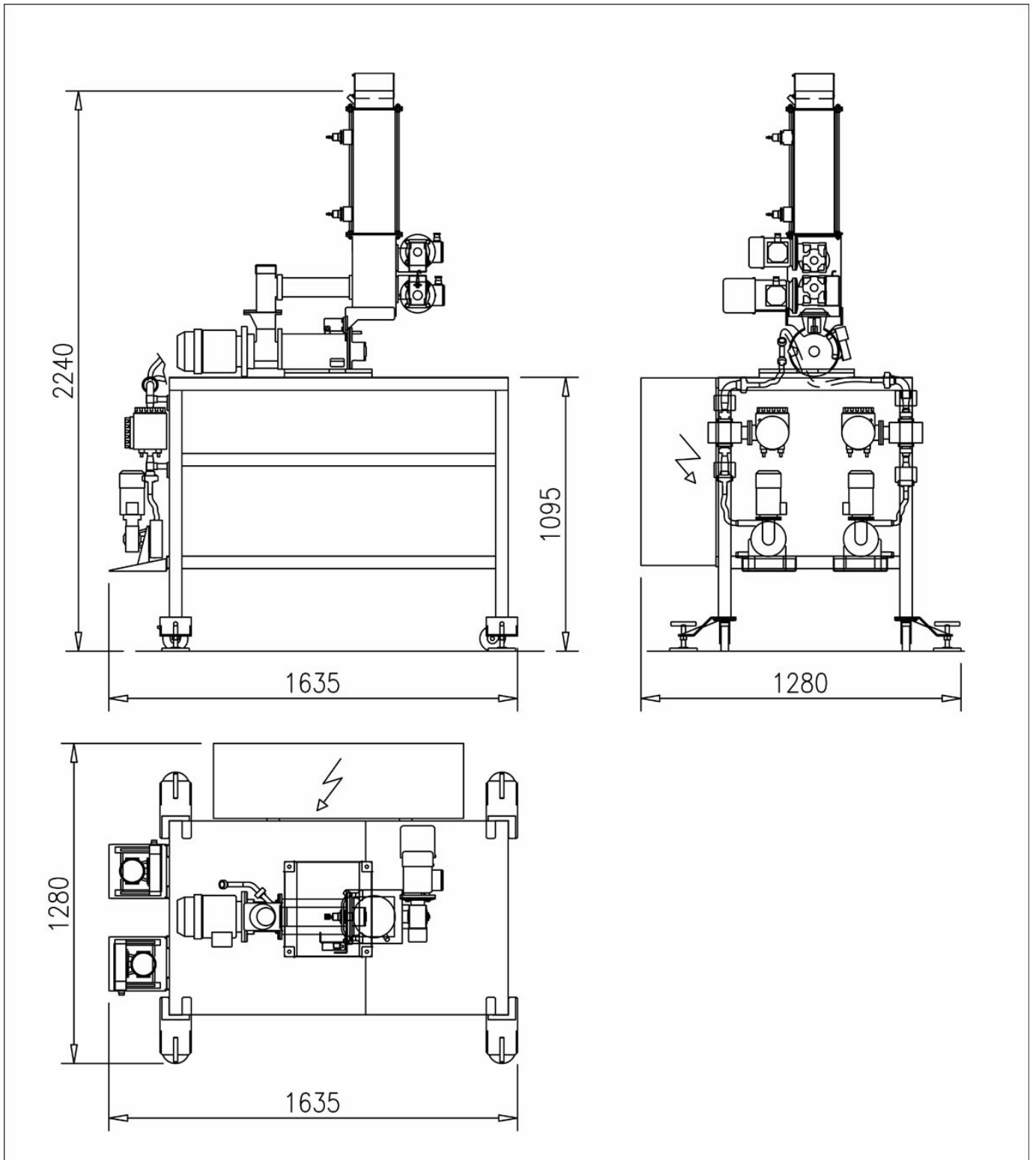


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