

COUSCOUS LINE

CUSTOM-MADE SOLUTIONS RANGING FROM 300 TO 700 KG/H



Storci
PASTA MACHINERY

STORCI

A LONG STORY OF PASTA TECHNOLOGY

Since 1991 a sole aim: the complete satisfaction of our Customer

Since 1991 we have been working in the pasta machinery sector, in the pursuit of technology and innovation, making sure that the right attention is always given to tradition. Our team consists of active and expert professionals, set in a lively and versatile organization, operating with a sole aim: Customers' satisfaction. Whether it be engineers, technologists, mechanics, designers, customer service... our staff always make sure that the possible Buyer can fully reach his goal. We guarantee expertise and a great cooperation.



Although it is no longer a family-run business, due to the great growth of the past few years, the Company has been keeping up its original philosophy as its main feature, towards both its Partners, thanks to a successful cooperation, exchange of views and mutual trust, and, especially its Customers. This attitude also applies to the people working in the Company and we continuously pay attention to training and refresher courses, because we are aware of the appreciation of each individual and of the positive outcome this has on the whole team.



Our key words: customization, flexibility and adaptability

Our attention towards the material used for our plants is unlimited: we look for very high quality only and precious, resilient products to guarantee the certainty of a result that represents the "made in Italy" food excellence. We can proudly confirm that we have contributed so that pasta can be regarded as the most famous and relished food in the world. For this reason, we select only reliable Partners, which guarantee high quality standard and share our organizational philosophy in the creation and development of mechanic and technological components in line with the times. When confronted with Customers, our passwords are directness and discretion: we like to listen to their production demands right to the end. Customization, flexibility and adaptability are our core activities enabling us to design and create our machinery. Moreover, Customers will be able to appreciate the long life of our lines and the low need to continual maintenance works that weigh so much on production total costs. In case maintenance works are needed, they are carried out in a short time and by highly skilled staff, specialized in a prompt solution of problems related to the plant.



Fava-Storci group

A DEEP-ROOTED STORY



The partnership with Fava Spa comes from the great esteem business relationship between the Presidents: Eng. Enrico Fava and Mr. Anzio Storci, when both used to work together to realise one of the greatest factories in the world, Barilla. Since then the mutual respect and esteem have been growing and strengthening, involving their respective children when the two families entered together the market of pasta production lines. This was the beginning of the partnership: an essential and functioning agreement bound to the mutual success. The results, more than 700 lines installed throughout the world, merely confirm the success and appreciation of the Group. The philosophy of the two Companies: simplicity. The synergy and the communication are essential so that the two Companies can exchange information and experience new technologies and productive innovations in the

world of pasta. The strengthened experience in the pasta lines sector, the organizational approach to the projects, the desire to meet our Customers' needs, as our main and essential goal: all these are distinguishing features of Companies well-renowned for their high quality and professionalism.

“ When Fava decided to expand its activity to the press production, I immediately realised that Anzio Storci, who in the meantime founded Storci together with his sons, would have been the ideal Partner. Thus we started our Partnership.

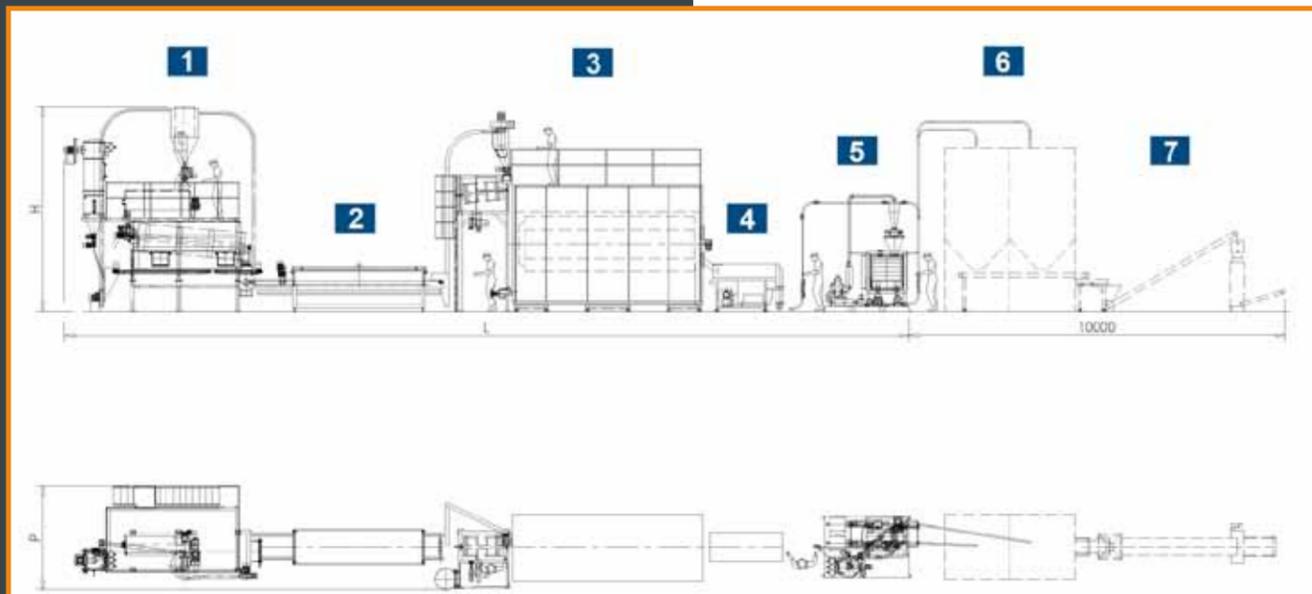
Eng. Enrico Fava ”



THE LINE

Storci has focused all its experience in creating couscous lines that can guarantee the best, that means a homogeneous product with a controlled granularity, consistent and soft at the same time. For this reason, the machines the lines consist of, have been made using the most precious and resilient material available today. The attention to detail is undoubtedly the aspect that makes the difference. For example, the fresh scraps and powder recovery system during the selection phase is optimized and in sync with the line process; cooking (high point of our line) is always optimum and perfectly controlled; during this phase, the product is deposited and transported by a self-cleaning belt and totally enveloped by vapour. The homogeneity and proper formation of couscous is guaranteed by our pre-mixer Premix®, kneading basin and self-cleaning sieve. The line is definitely sturdy; the monobloc operating groups, that we have designed, guarantee a reduction in the duration time of assembly and installation operations.

Couscous line can be set up according to your needs



The best seller in Maghreb

Legend

- 1** Kneading group with rouleuse
- 2** Cooker
- 3** Product sifting and rotating unit and rotating dryer Romet 3
- 4** Cooler
- 5** Plansichter, powder recovery and product transport
- 6** Final product storage silos
- 7** Packaging



Preparation of the mixture by means of the patented system Premix®

The best pre-mixer in the world: quality, no compromise.



Original method of sifting

No lumps wider than the diameter chosen.



Cooking phase meticulously looked after

Thanks to our vapour injection system, homogeneous cooking is guaranteed.



Performing drying

Simple and balanced, thanks to the rotating item used.



Exceptional performance cooler

Couscous temperature always adequate to the consecutive phases.

The most homogeneous couscous. Guaranteed.

All the quality of the traditional world put into the industrial production.



Couscous is a traditional genuine product, that requires great care to be produced according to the rules that make it a popular and healthy food. Thanks to our technologies you will get an amazing good and homogeneous couscous. An excellent product.

Strong and precious machinery for an excellent couscous

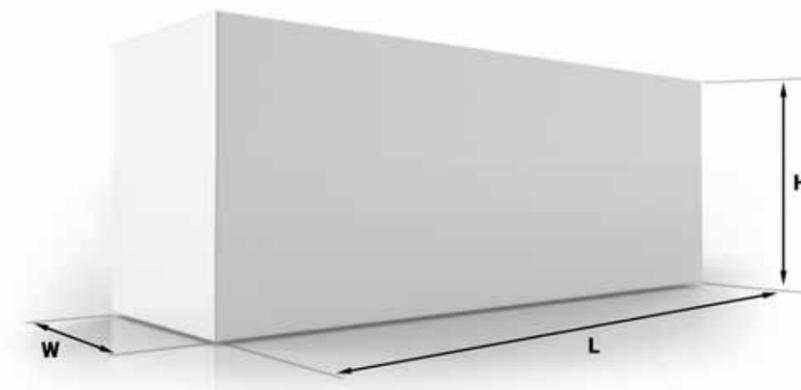
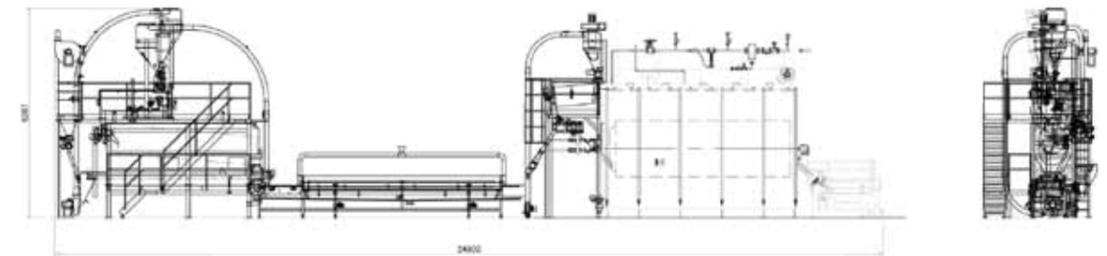
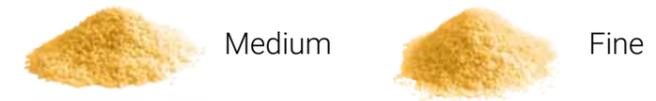
Choose the couscous you would like to produce, with solutions up to 700 kg/h

COUSCOUS AS YOU LIKE

Thanks to our couscous line you can choose the grinds you like. Tailor-made and controlled grain size.



TECHNICAL SPECIFICATIONS - Grain size and dimensions



| Model | Capacity | Line with formation and selection | Line completed with storage and packaging |
|---------------------|----------|-----------------------------------|---|
| Couscous 300 | 300 kg/h | W 3,00m - H 6,00m - L 25,00m | W 3,00m - H 7,00m - L 41,00m |
| Couscous 500 | 500 kg/h | W 3,50m - H 7,00m - L 26,00m | W 3,50m - H 8,00m - L 42,00m |
| Couscous 700 | 700 Kg/h | W 3,50m - H 8,03m - L 28,00m | W 3,50m - H 8,00m - L 44,00m |



STORCI spa

Via Lemignano 6, 43044 Collecchio (PR) ITALY

CONTACTS



+39 0521 543611



+39 0521 543621



sales-storci@storci.com



www.storci.com



www.instantpasta.info



Storci International Website