

Dried pasta lines

Manufacturing dried pasta? It's easy with us

Dried pasta is an iconic product of Italian business. Easy to manufacture and very widely consumed, according to ISMEA (the Research Institute for the Agricultural Food Market), dried pasta recorded a high growth rate in 2019/2020, contrary to the general trend of purchases in Italy over recent years. In the first half of 2020, consumption increased further, recording a + 28.5%.

To obtain a superior quality dried pasta it is necessary to rely on a trustworthy, versatile partner, ready to satisfy the customer's needs.

Our customers are familiar with our dried pasta production lines and know that they are characterized by flexibility, reliability and long life.

The secret of a good product lies not only in the choice of the plants: we are aware of the need, for those who wish to start a pasta

factory, to satisfy requests, needs and remove doubts.

It is for this reason that today we want to talk to you about a series of services which we are able to provide, essential for starting this type of business.

The choice of suppliers

The supplier represents a partner for your business. An almost intimate bond that must be based on mutual trust and a shared vision of the future. The choice of a





supplier, therefore, is not a cost but an investment to focus on because, as time passes, you will discover the value of machines designed to last. Because when you grow, increasing production does not mean changing the pasta's quality. Because when you have an idea, you need a team of designers behind you, capable of setting up that idea. Anyone who has shaken hands with a Storci man knows they have all this.

Plant engineering and installation

The plant is often the thing that scares the most. Paradoxically it is also the simplest. Apart from a normal drinking water system and the possibility of being reached by the electricity network, there are no other constraints to the construction of the line. Only the customer's floor plan is needed and our technicians will provide all the instructions required for the masonry work and the connections. After this step and a schedule defined with you, we will come to install the complete dried pasta line.

Training

Training begins with your first visit to Storci and pretty much never ends. Once your expectations have been defined, thanks to our *Training Center*, you will be able to see the machines in operation and to follow the whole logical manufacturing process in a real pasta factory. Once the plant has been set up, in addition to the technical tester, we provide our technologist. We will monitor your activity both in person and remotely. With your consent, thanks to our *IoT* personnel, we will be able to intervene without being there physically on site, to manage your drying programs with you and to provide assistance at all times, wherever you are.

Assistance, Warranty and Safety

By assistance we mean being able to receive spare parts in a very short time. Every day without a spare part is a day without production. The warranty safeguards us from unforeseen expenses. Especially when we are far from the supplier company, it is important to take

advantage of an extended warranty which goes well beyond the legal requirements.

Low-interest financing

Before using your own capital, it is always advisable to seek advice from a company specializing in low-interest financing. We are not talking about accountants, but about actual service companies which specialize in the study of the regulations concerning advantages granted to businesses.

Business plan

It is an important moment of the decision-making process for starting a business. It is the instrument with which processes, procedures, roles, costs and margins are defined.

Dried pasta lines are our *core business*. Our plants can be fully automated up to trolley filling, for both short- and long-cut pasta, while leaving the task of completing the shaping to traditional drying in the static chamber. The production range: from 150 kg/h up to 1200 kg/h.