Storci
PASTA MACHINERY

PRESS V90-250 G

ARTISANAL PRODUCTION PRESS

rev. 001081.2410.52

Press V90-250 G

- **Production capacity: 150-350 kg/h in extrusion, depending on the pasta shape**
- **Structure and kneading basins made of Aisi 304 stainless steel**
- **Double kneading basin with continuous welding and independent motorization**

we know pasta

PRESS V90-250 G

The press V90.250 G represents a solution particularly suitable for the small-medium pasta factories that need a high flexibility for the usage of different raw materials and the production of several pasta shapes.

Press V90-250 G

Detail of the production of the "busiata" pasta shape

Main technical features:

- High mechanical reliability even when used for several daily shifts
- Maximum safety for the operator
- kneading basins capacity: 65 kg each basin
- automatic dough unloading from the upper basin into the lower one, without overturning the upper basin, with safety lids closed
- kneading paddles made of Aisi 304 micro-fusion steel, mirror polished
- Thrust bearing unit with a great loading capacity
- Special tempered stainless steel extrusion screw, rectified and mirror polished
- Inverter to change the rotation speed of the extrusion screw
- Extrusion cylinder with stainless steel cooling jacket
- Closed cooling circuit with chiller
- Holding-die ring hinged to the extrusion cylinder to ease the die changing operation
- Short pasta cutting group with inverter and cutting knives
- Fan for short pasta cutting, fixed onto pasta cutting crankcase
- Possible automation to function with no operator
- Is used for the production of Avellino fusillo or “busiata”, typical shapes of the traditional manufacturing of Campania and Sicilia.

Detail of press V90-250 G

This document is generated automatically by Storci.com on 12/10/2024 09:54:23. Informations can change without notice. Please be sure to download the latest version.

PRESS V90-250 G

SANITIZABLE PRESSES											
Model	**90.1**	**105.1**	**130.1**	**135.1**	**145.1**	**160.1**	**175.1**	**180.1**	**190.1**	**200.1**	**210.1**
Screw diameter (mm)	90	105	130	135	145	160	175	180	190	200	210
Head diameter (mm)	300	300	350	400	400/460	460/520	520	520/600	520/600	520/600	600
Fresh production (Kg/h)	190	420	600	700	940	1350	1600	1750	2100	2300	2700
Installed power (kW)	7.5	11	15	18.5	22	30	37	45	55	55	75

Dimension and technical date are not binding. Storci S.p.A. reserves the right to modify them without notice. Note: 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. This data refers to the production of short-cut pasta made from durum wheat flour, 28 rpm.

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

Storci
PASTA MACHINERY