

# Storci

PASTA MACHINERY

# STEAM COOKERS

TAILOR-MADE FOR INSTANT PASTA



rev. 001090.2404.64

■ Steam cooker

- Evenly produced pasta without any lumps
- High drying speed that lasts a maximum of two and a half hours
- Quick and easy cleaning

we know pasta

# STEAM COOKERS

Steam cookers for instant pasta. The gelatinization system is able to obtain a final product that is pre-cooked to perfection and extremely homogeneous.

## Main technical features:

- The gelatinization system is able to obtain a final product that is pre-cooked to perfection and extremely homogeneous
- Evenly produced pasta without any lumps
- High drying speed that lasts a maximum of two and a half hours
- Quick and easy cleaning thanks to the maximum product channelling inside the cooker
- The cooking systems can be integrated into new or existing lines, from small sizes for artisanal production to large industrial productions



Steam cooker



Steam cooker- detail



■ Steam cooker



■ Instant Pasta

# STEAM COOKERS

Modelli	Chamber working dimensions (mm)	Machine overall dimensions (WxD) (mm)	Weight (kg)	Installed power (kW)	Max output in Kg/h*	Compressed air (NI/min)	Steam consumption in kg/h at 6/8 bar
C/4	530x5000	7700x1400	2500	3,7	250	10	150/200
C/8	1150x7000	11650x2000	3500	8	750	10	450/600
C/9	1340x5000	8700x2300	3500	7	650	10	400/500
C/11	1340x10000	15300x2300	4200	8	1300	10	800/1000

\*ref. Gobbetto shape, wd 0.34 kg/dm<sup>3</sup>

Dimension and technical data are not binding. Storci S.p.A. reserves the right to modify them without notice.



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