

STE 580 SPREADER UNIT

AUTOMATIC SPREADERS FOR LONG-CUT PASTA



rev. 0042.2201.66

■ Spreader unit. mod. STE 580

- Automatic spreaders for long-cut pasta with 580 mm sticks
- Standard pasta types (*spaghetti, tagliatelle, etc.*)
- Automatic system for collecting and grinding pasta scraps
- Automatic stick pick-up and regulation of the pasta cutting length

STE 580 SPREADER UNIT

Spreaders suitable for long-cut pasta lines to be coupled to linear heads. PLC control. The new design, the use of new materials, the technical solutions adopted and the particularly sturdy framework have made it possible to construct easy-to-clean and low-maintenance machines.

Main technical features:

- Empty stick accumulation guides with manual feed
- Automatic pick-up of the sticks by means of chains with loops
- Upper ventilation ring for surface drying the pasta
- Designed for manual pick-up of the sticks to be positioned on trolleys
- Pneumatic conveyor system for taking pasta scraps to the press kneader, complete with fan-grinder, stainless steel transport piping, decanting centrifugal separator and vacuum seal valve
- Stainless steel or painted structure
- Wheeled unit to facilitate press cleaning
- Long cut of the pasta: 290 mm



STE 580



Application of STE 580 on 70.1.580/1 line

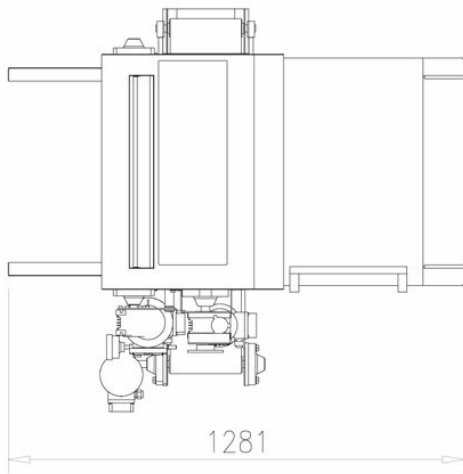
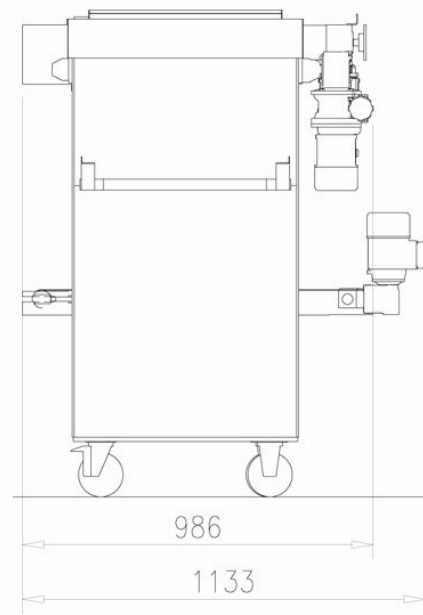
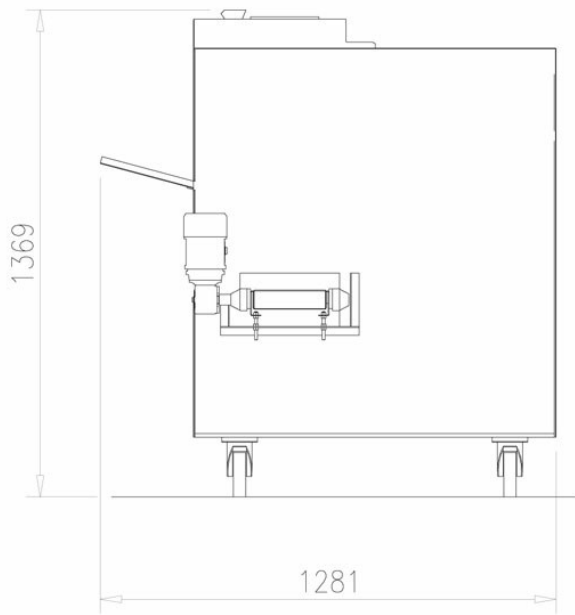


Application of STE 580 on 70.1.580/1 line



Spreader unit, mod. STE 580 on Omnia 90.1 line

STE 580 SPREADER UNIT



STE 580	
Nominal stick length (mm)	580
Dry production (kg/h) for standard pasta types	260
Tray passage system	no
Cutting length (mm)	290
Installed power (kW)	1,5
Weight (kg)	180
Size (mm)	1281x1133x1369

PASTA TYPES	
standard long-cut (e.g. spaghetti) Ø max 1,7 mm	•
bucati (Tubular pasta) (e.g. bucatini) Ø max 3,5 mm	
tagliatelle: max width 6 mm	
bucati speciali (special tubular pasta) (candele, ziti etc.) american lasagna	
fusilli bucati lunghi (long hollow fusilli)	

Notes: 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.



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