

DIE HEADS

RE-INVENTED IN ACCORDANCE WITH MODERN
STORCI STANDARDS



rev. 0050.2205.34

■ Die head for long-cut pasta

- Oversized in the part designed to accommodate the die (for extra sturdiness).
- Fitted with an hydraulic die pusher system (more efficient, more robust and greater precision compared to Braibanti's mechanical system).
- Air-tight stainless steel thermostatisation chambers

DIE HEADS

The die heads have been **re-invented in accordance with modern Storci design**, including:

- Stainless steel loading side, unloading side and central work surfaces;
- Hydraulic die extraction with control on board the die head and separate control unit;
- Effective pressure control, both analogue (visual) and electronic (alarm);
- Quality cast iron deflector caps and closure flange with nickel plated steel handle

The die heads can be supplied with **new and modern air-tight thermostatisation systems and die lifting winch**.

We recondition used die heads/diffuser tubes in our workshop, in particular for **Braibanti** systems (which we have worked with for over 30 years), offering an **excellent assistance and overhaul service** thanks to the application of the latest technology.



Die head for long-cut pasta

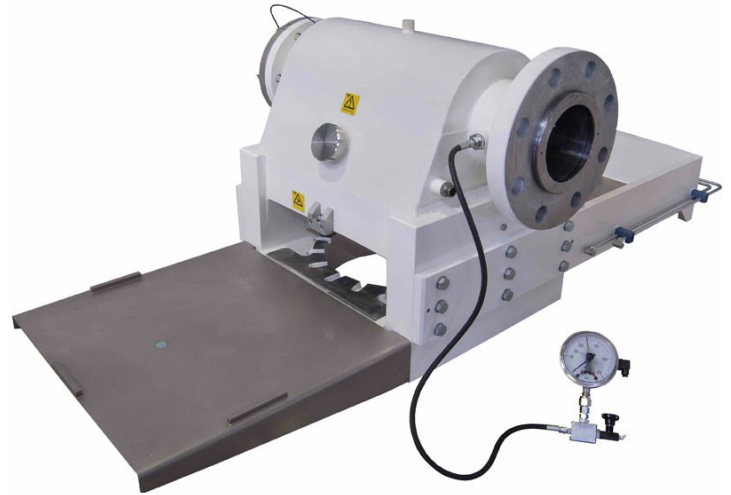


Die head for short-cut pasta





■ Die head for long-cut pasta



■ Die head for short-cut pasta



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