

PASTA FACTORY FOR LONG PASTA AND DRY COSTA

Complete line composed as follows:

1 Automatic frame stacker (view of trolley exit).

2 Side view stacker with protective grilles.

3 Entry of frames into stacker.

4 Idem.

5 View of the entrance of the frames into the shaker.

6 Frame loader.

7 Entrance Long pasta packaging.

7 bis Tonelli spreading machine with mushroom.

8 Tonelli spreading machine with mushroom.

8 bis Long pasta packaging (side view).

9 Entry Packaging of long pasta.

10 Group of 6+3 Static dryers with fiberglass paneling with 5 trolleys in a single row.

11 Computerized electrical panel for dryer management and control. (the entire electrical, hydraulic and humid air expulsion system is recovered).

12 View of the humid air expulsion system on the roof.

13 Double folding doors.

14 View of the presses with the short pasta line below on the left and the long pasta line on the right

15 Double weigher loading elevator.

16 Packaging machine for short pasta.

17 Short pasta packaging machine.

18 Long Pasta Packaging Machine (FlowPack)

19 Pasteurizer.

20 Tagliatelle (Fettuccine) Cutter

21 Butterfly machine with various moulds.

22 Spiral mixer + Press no. 1

23 Spiral mixer + press n. 2

24 Calibrator for puff pastry

25 Frames:

Currently the pasta factory works with 2 presses of 160 kg/h, one long pasta and one short pasta. The drying capacity of each dryer is +/- 500 kg so to fill them all it takes +/- 15/16 hours, i.e. two work shifts.

the surface area of the pasta factory where everything is installed is 805 square metres. ,approximately 35L x 23W. x 7 h

Request 180.000 EURO

Excluding disassembly, reassembly and transport