

Re: AKF/110309

Complete installation for production of short & long pasta (macaroni) from semolina, utilizing "Lenta Lavorazione" (slow processing) method – lower temperatures (52 – 60°C) with longer drying times, leading to a product with heat-sensitive proteins protected and retaining the grain's natural flavor, texture and nutritional value, consisting of:

No. 1 automatic Semolina intake filling station (for 5 silos – silos not included), comprising of: mixers, valves, pneumatic distributors, electrical control panel, manual bag discharge facility **BUHLER, year 1990**

No. 1 short pasta line BRAIBANTI, model COBRA 2.13C, year 1988, capacity 900 Kgs/hr, with following particulars:
Automatic water / flour dosing, centrifugal pre-mixer, vacuum mixer, press with 2 heads, shaping, raw pasta cutter
Electric control panel
2 rotating pre-dryers in series, Drying section, Cooling section, Sieving
Finished pasta is discharged into movable 2T cap. wooden containers, which can be directed to either of the following packing lines:

No. 1 packing line 1 comprising: automatic weighing RICIARELLI, packing station ROVEMA, year 1989, capacity 60 packs of 500 grs / min., stand-up packs in 3 sizes (all of 500 grs), metal detector, automatic boxing machine CAMA, model IN 112 XL, year 1992
final net capacity of packed & boxed pasta 1.800 Kgs/hr

No. 1 packing line 2 comprising: automatic weighing MARTINI, year 1991, packing station RICIARELLI, year 1987, capacity 35 packs of 500 grs / min., manually operated boxing station
final net capacity of packed & boxed pasta 1.000 Kgs/hr

Total line length: 48 mtrs

Width: 3.70 mtrs

Press max. height: 7.10 mtrs

No. 1 long pasta line BRAIBANTI, model COBRA 1300, year 1977, capacity 1300 Kgs/hr, with following particulars:
Automatic water / flour dosing, centrifugal pre-mixer, vacuum mixer, press with 2 heads, shaping, raw pasta cutter, stick dressing
Electric control panel
2 pre-dryers in series, 2 Drying sections in series, Cooling section
6-chamber dry pasta storage for 15 hours
dry pasta cutter

linked with:

No. 1 packing line comprising: automatic 2-stage weighing and packing station RICIARELLI, year 1981, capacity 55 packs of 500 grs / min., metal detector, **automatic boxing machine CAMA, year 1991**, boxing in 20 packs x 500 grs

Total line length: 63 mtrs

Width: 6 mtrs (width on cutter 7.90 mtrs)

Press max. height: 6.30 mtrs

- No. 1 long pasta line BRAIBANTI, model COBRA 1000, year 1980, capacity 1000 Kgs/hr, with following particulars:**
Automatic water / flour dosing, centrifugal pre-mixer, vacuum mixer, press with 2 heads, shaping, raw pasta cutter, stick dressing
Electric control panel
2 pre-dryers in series, 2 Drying sections in series, Cooling section
dry pasta cutter
linked with:
- No. 1 packing line comprising: automatic weighing and packing station RICIARELLI, year 1987, capacity 35 packs of 500 grs / min., metal detector**
Total line length: 48 mtrs
Width: 4.50 mtrs (width on cutter 6.40 mtrs)
Press max. height: 6.30 mtrs

