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Storci
PASTA MACHINERY



THIRTY YEARS OF STORCI
2021

MYPASTA Ltd OMNIA LINE



1200 Kg/h: THE STORCI'S
WAY OF RAVIOLI FORMING MACHINE



ZIPPY EDIBLE
PRODUCTS PVT Ltd



FROM TELESERVICE TO IoT

FUTURE IS TODAY

It is increasingly important nowadays to keep abreast of changes and be ready to face new challenges. From this perspective, it is essential that some processes could be changed or, to be precise, go through a real evolution not only in the technological field but also from the organizational and strategic point of view.

This is the case of the teleservice, that, today, is more and more going toward a process that we could call “virtualization”.

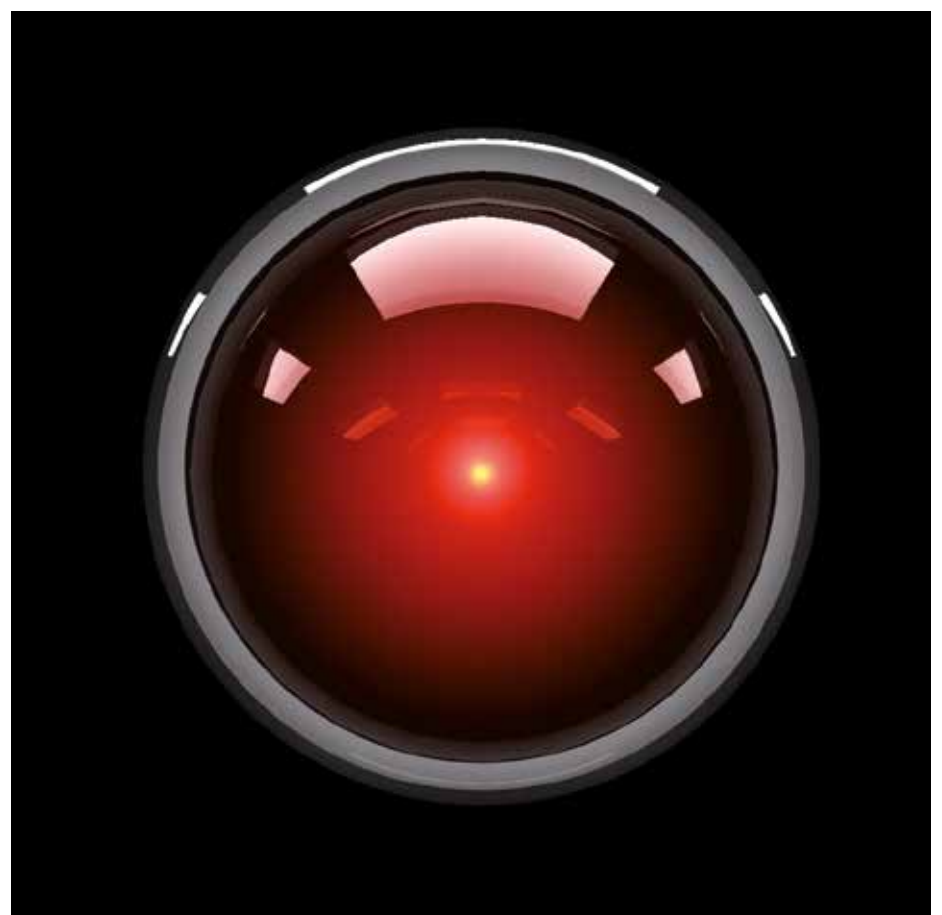
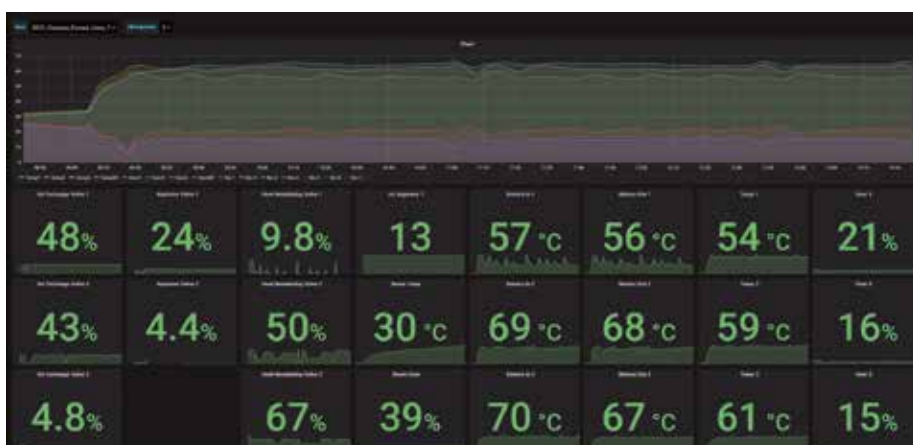
But let us talk about it step by step.

“Teleservice, that is the method of remote technical assistance, is a system that we have already successfully employed in Storci”, says Mr Luigi Zardi, Storci’s Electronic Department Manager “especially in all those situations when on site assistance service was not possible whatever the reason”.

This necessity has become unavoidable due to Covid19, consequently, the teleservice that we were used to, has inevitably moved to another level.

Thanks to a system based on a specific cloud, Storci can implement – upon specific request of the Customer – a significantly more efficient database that allows to detect real time a series of data related to the line, about the drying phase and all the other details of pasta production process. These data are remotely analysed and processed by a control room, thus stored in a system that is always updated and can be accessed totally and continuously.

Machine data are sent in real time to a cloud where a database manager collects them for the historical data visualization. These data are periodically sent to our internal server for the long-term storage.



Basically, this system finds an answer to the problem without being on site and, often, without bothering the Customer who can appreciate its solution with no intervention whatsoever.

This is the Internet of Things, as the saying goes today. In this specific case, it means that the various components of the line become smart objects communicating to each other with a series of data and acquiring an active role thanks to the net that creates a link with an identification and localization process, able to develop information and interact with the rest of the system.

The advantages of this system just leap out: reduction of travel expenses and manpower costs, assessment times streamlining, problem solving much sooner than standard Customer service.

“In Spring 2020, during the lockdown, we remotely carried out the commissioning of a line” in conclusion Zardi says “and we trust that this practice, born in a moment of need, can become the standard, or, at least can be possible in most of the cases, with considerable advantages for everyone”.

WE'LL TELL YOU
EVERYTHING ABOUT
THE ADVANTAGES
OF THE OMNIA LINE

MYPASTA LIMITED



Omnia is the right answer for a production of multiple-choice pasta shapes with a unique compact, versatile and reliable plant.

This is what prompted Mr Mital Shah, owner of My Pasta Ltd, to opt for our Omnia. In the following interview he explains why.

Tell us briefly about your Company.

Our company is based in Mombasa, Kenya and goes by the name of Mypasta Ltd. We are the first pasta manufacturing plant established in Kenya and we chose to start our business in the pasta sector using a multi-shape Omnia line, as we intended to produce both short and long pasta.

Mypasta is a company formed by two partners by the names of myself, Mital Shah, and Yusuf Alibhai, who have previously been in the commodity trading business and in competition with each other. However, a couple of years back, we joined hands and became partners in our commodity trade which, then, led us to the idea of pasta production, as Kenya consumes over 22000MT of pasta every year. For this reason, we invested in an Omnia Line by Storci and the production has started.

How come you and Storci crossed paths and you chose Storci to start your pasta production business?

It was actually Mr Yusuf Alibhai who had met one of your reps at Gulfood in Dubai some time back and that meeting directed our interest in your line since it could give us the flexibility of making both short and long pasta without investing in separate lines. This was our

main reason to try our hand at pasta production because we got the feel of it since it was very economical and gave us many options in the pasta production market.

Which advantages have you got using an Omnia line? Which are its strengths in your opinion?

The advantages are its strengths that we mentioned above. Flexible and easy to use. The line is performant and easy to use for our engineers and the quality produced is excellent. Moreover, the backup services provided by Storci are amazing and maintenance is low. Last but not least, the line is compact and you do not need a great area to install it.

This makes us look ahead to the future positively, hoping in a further growth of our Company.



DRY PASTA LINES

FIND OUT ALL THE NEWS OF STATE-OF-THE-ART PLANTS

The decision of producing pasta, today, is a forward-looking choice that is becoming more and more the mirror of our times.

Pasta is an extremely healthy food, accessible and appreciated all over the world, as it is easily adaptable to the season different ingredients: it can be the main course or served with meat, vegetables and fish dishes. It is an essential part of the Mediterranean diet, universally accepted as being beneficial to our health (the latest research confirms it as being ideal for a long and healthy life). Moreover, pasta is destined to be the food of the future as it is **eco-friendly**.

As a result, the demand of dry pasta has been increasing for the last five years, especially short pasta shapes.

From the analysis of North Africa market, the following, particularly interesting data, come out: Morocco, Egypt, Tunisia and Algeria are among the most important purchasers of dry pasta made in Italy.

These countries are most certainly not short of raw material, consequently what is it better than making pasta in their own countries? They already have a remarkable experience in the main food produced in this area, couscous, thus Storci is the best choice, being an historical partner of the greatest couscous-manufacturing Companies.

Our Customers know very well our dry pasta lines (short and long pasta, Omnia, nests and lasagna) and do also know their great flexibility, excellent reliability and long-lasting characteristic. The executive criteria used guarantee a long-lasting feature as well as allow high mechanical efficiency and residual value.

What shapes can be manufactured?

Well, many, different types ranging from penne to paccheri, conchiglioni, nests, lasagna; as far as long pasta is concerned, spaghetti, long hollowed fusilli, ziti and candeale. That is why, today, we want to focus our attention especially on our **short dry pasta lines**, specifically, a line destined to an **illustrious Algerian Customer**. We have provided this line with many



of our technological innovations and equipped it, after a real planning review, with a series of sophisticated details making it even more performing, in the name of an utmost final product.

This line, for the short and special shapes production, is an example of how technology, applied to great lines, can be adapted and used also on smaller lines, without losing its potentiality and advantages. This line can manufacture nests, lasagna, quadrucci, bow-tie (farfalle, pasta Bologna) and several kinds of short pasta.

Its capacity ranges from 250 to 600 kg/h, depending on the shape, and its upper part shows the qualified configuration by Storci: total vacuum automatic press, Model 135.1-400 TV.

In the lower part, there are the trays feeding machine, easy to load, followed by the pre-dryer and the automatic trays stacking machine.

The trays stacking machine with automatic tray pushing system, placed at the end of the line, is ideal for great productions as it is equipped with the tray pre-stacking system.

Let us have a look at the strong point of this line: **ease and speed in changing the various settings**. In fact, both nests-lasagna and quadrucci machines are wheeled and it is possible to change the configuration in a few minutes, thus, produce the desired shape, saving time and manpower.

In addition to the bow-tie machine, placed sideways of the line, the only "fixed" part is the calibration group, essential component of this line producing many laminated products: it consists of 3 calibrating units with independent motorization,



Configuration for quadrucci forming machine



Short and special pasta production line – Model 135.1- 400 TV

with 180mm Ø rollers and totally automated control. The outcome is an excellent quality and a very reduced thickness; i.e. quadrucci thickness is just 0,4mm. The line has also a scrap recovery system coming both from the bow-tie machine and nests-lasagna machine.

We are going to analyse now the different configurations:

SHORT PASTA, PENNE AND CANNELLONI

The pasta cutting device on the press allows the production of all short pasta shapes, also penne and cannelloni, adopting the special cutting units. As soon as it is cut, pasta is treated in the pre-dryer and then laid onto the trays conveyed to the stacking machine.

QUADRUCCI

The new-born of Storci lines is the quadrucci making machine, which allows the production of smoothed or saw-toothed edges shape, even on all four sides. The machine is totally made of stainless steel and can be fully open to streamline cleaning operations and shape change. Three independent motorizations and interchangeable knives enable the production of the desired dimensions and shapes. Besides,



micro-sensors guarantee a completely safe production.

NESTS AND LASAGNA

The nests making machine is equipped with its own calibration group, whereas the cutting group has been re-designed to make the cutting process visible to the operator. The lasagna group is placed directly over the trays feeding machine for a perfect deposit of the strips; the encoder on the dough towing roller makes you obtain a perfect cutting length.

PASTA BOLOGNA (BOW-TIE)

The bow-tie machine is placed alongside the press and 90° oriented in relation to the line axe. The dough die serves the purpose of feeding the bow-tie machine whereas a conveyor belt unloads the pasta – just shaped – in the pre-dryer. The trays, that collect the pasta, are automatically stacked by the designated machine placed at the end of the line.

STATIC DRYERS

Our dryers, recently re-designed and meliorated, both technically and technologically, are the ideal solution to dry all pasta shapes. They have been built with the same fiberglass panels already successfully used in the large automatic lines by Fava/Storci. Our dryers allow a modulating and computerized process: in case of increase of the production capacity, new items are simply added and, choosing from touch screen interface menu, recipes and settings can be changed in a few seconds.

Our dryers are also equipped with a new drying software. This new system is different from the previous ones for a main characteristic: it is based on an auto-adaptable principle. When setting an initial and final phase, during the mid-way phases the software allows the recipe to adjust each time to the real ambient conditions. This way, it can correct its own functioning with reference to new events, such as mistakes of the operators or failures, during both the drying phase and production phase. This line is the result of an idea we have developed along with the Customer, proving once again, that technology can perfectly combine with performance and functionality. The details, here, really make the difference as, because of them, the manufacturer can meet the market needs... a continuously evolving market.

RAVIOLI FORMING MACHINE WITH PATENTED DOSING SYSTEM

1200 KG/H: THE STORCI'S WAY OF RAVIOLI FORMING MACHINE

Filled pasta: two words that call to mind feelings well settled in the culinary traditions of our Country as we are, in fact, great admirers and consumers of this kind of pasta. Consequently, the manufacturing factories are more and more attentive to the quality of the product to be offered to a demanding clientele.

From the strictly artisanal production perspective, consisting of small quantities, it is no problem manufacturing pasta with a well dosed, tasty, soft and creamy filling. The sore points, instead, come from the industrial point of view and everything becomes more difficult.

During the filling distribution phase, the current dosing systems work at their best only if the filling is rather "dry" and to do so, the manufacturer is often forced to add low quality ingredients such as breadcrumbs or potato flakes; this results in a reduction of the quality that is not only perceptible to the taste but also noticeable in the ingredients label.

It is a longstanding problem that has led Storci to create a prototype destined to manufacture double-sheet ravioli with creamy and soft filling. Thus, here is the



Ravioli forming machine – Model R2S-540

first ravioli forming machine, fully made by Storci with a patented, cutting-edge dosing system, able to distribute a creamy filling discontinuously dosed, in sync with the forming rollers, without "smearing" the sheet.

The new high-speed dosing system can reach 150/180 dosing operations per minute, 3 per second, with a total electronic monitoring of times and phases by means of PLC and touch-screen panel. It is suitable not only for homogeneous and soft fillings but also for stuffing with parts of ingredients, such as shrimp, spinach and mozzarella, to meet the most recent trends of fresh gourmet pasta market that can generally be purchased only in delis. The system is mounted onto a stainless steel wheeled frame that can be easily detached from the main body of the machine and moved to the washing room for cleaning and sanitization.

There is still a flurry of activity about this prototype to test some parameters that are essential for a Storci's machine: the mechanical reliability for industrial productions, since these are machines working 24 hours/day, as well as the improvements referred to hygiene and cleaning. In conclusion, Storci is a guarantee, from the design to the actualization phase.



STORCI AND THE ADVANTAGES OF INSTANT PASTA

ZIPPY EDIBLE PRODUCTS PVT Ltd



Zippy Edible Products Pvt. Ltd is an important Indian Company that has chosen us for instant pasta production. The owner, Mr Siddharth Singhal, agreed to grant us this interesting interview explaining the reasons of their choice and which technological aspects they have been impressed by.

Tell us something about your Company

Our company, Zippy Edible Products Pvt. Ltd. is an India-based food processing Company.

We are contract manufacturer for some of the largest retail chains in India, and also have products under our own house brands.

We started in 2015 with Short-Cut pasta and have expanded our production lines to include Instant Pasta, Gluten-Free Pasta and some Indian products.

We at Zippy work towards achieving high quality by selecting the best quality raw material and maintaining strict production quality and hygiene standards. We also export our products to various countries. Apart from this, our company is SMETA compliant and is working towards getting ourselves BRC compliant.

How come you and Storci crossed paths? Why did you choose Storci to start your instant pasta production?

We came to Italy in 2013 to shortlist a supplier for our first shortcut pasta machine. In that trip we met representatives from Fava & Storci and other pasta machinery suppliers. Since then, we have regularly kept in touch with Storci (represented by Mr. Fabian, area sales manager) for any new developments in the industry.

When we eventually made up our minds about producing instant pasta, we chose Storci over other suppliers because we found their technology to be simple, elegant, compact and easier to use.

Mr. Fabian was able to communicate all these advantages very clearly.

Which are the main features of our plant that struck you most and why?

Storci's instant pasta plant is simpler to use if compared to the competitors as it is a single belt tunnel. Furthermore, it is smaller in size and connects very easily, hardware and software, with our existing dry pasta machine. Last

but not least, it is competitively priced.

How come you decided to start an instant pasta production? Which are the prospects for the future of this kind of product?

Around 2018-2019, there was a lot of new competition in the Dry Pasta market in India, both with locally and Italian sourced machines, which led us to think of new options to boost our sales and profitability.

Instant noodles market in India was very huge and much larger than pasta market. We believed that having Instant Pasta would offer a novel and healthier alternative, and the Total Addressable Market will become much larger than simply dealing in dry pasta.

Although we are first-mover in this area in India, there is a general lack of knowledge about instant pasta, but this is being overcome by rising demand of healthier and instant foods. We have launched our Instant products under our house brand Mastroni and a Joint Venture brand Fastaah, and continue to receive high level of interest from both small and large-scale food processors both domestically and globally. And while it is too early to quote any numbers, we believe that companies around the world would have hard time finding any other product in food with so much potential upside as instant pasta.



“KNEADING
WORK INTO ART”
ANZIO STORCI’S BIOGRAPHY
BY GIANCARLO GONIZZI

THIS IS HOW
STORCI IS PREPARING
TO CELEBRATE ITS
30th ANNIVERSARY
IN 2021



Everything started on a 2016 October day, when, seated around a table, we asked Anzio Storci to tell us about his life, with the purpose to write a biography edited by Giancarlo Gonizzi.

Biography is a word coming from Greek that often leads to a load of important expectations since it makes you think of epic narrations of historical, great characters and commonly tends to leave out the little stories, those of everyday life even if they are, usually, the richest in emotions. Moving away from this kind of clichés, here comes the beautiful story of a man, whose work, family, friends and values are the protagonists that, combined with a fluent writing, captivates the reader. Under our very eyes, colleagues, friends, family, partners and Anzio, especially Anzio, took turns.

On the one hand there is the main character of this story, who retraces his life with great humility, alternating deep feelings and hilarity, all stories without auto-celebrative hints, in name of the spontaneity and the joy of remembering.

On the other hand, there is the crowd of interviewees who covered all Anzio’s operational fields, from Barilla to present Storci, not forgetting Parmasei and the baseball world. The central thread is certainly there, the respect for this man, unpretentious, happy with the goals he achieved, in the full knowledge that he did not get them alone but by having the right people by his side and, perhaps, being in the right place at the right time.

But it was not just luck. If he had not brought into play his family

values, generosity, sharpness, frankness, honesty and his great foresight, nothing would have been as it was. The result is a page-turner, well written and well edited: the narration takes shape also from the pictures and the pictures acquire personality, they nearly move, as in a sequence of frames. We plunge into the post-war terrible but galvanizing years, when everything seemed possible and expectations could cause a strange excitement.

Anzio is, undoubtedly, a child of that historical moment: despite having been worn out by the war. Like everyone, he looks to the future with enthusiasm. From the reading, the liveliness and, especially, the never insolent youthful exuberance of the “young Anzio” jump out. Here lies the very meaning of a biography, let readers live the facts through the narration. In those lines there is the day-by-day life of an entire generation: reading through it, many feelings emerge and bring to mind the tales of our fathers, our land and our town. Between those lines there is a whole generation, Anzio’s, the one that, although the limited means at disposal, has shown a great open mindedness and ability to adapt, features that are standing out especially this period we have been living in. So, a beautiful portrait and in the background, a well-known landscape, although not predictable. I wish everybody read it because I, after reading and re-reading it, have lived it as a spectator, carrying in my heart its emotional weight and charm.

Ilaria Tessori