

INSTANT PASTA LINES

TAILOR-MADE SOLUTIONS RANGING FROM 100 TO 1200 KG/H



INSTANT PASTA INSTALLATION TYPES



Storci
PASTA MACHINERY

Storci
INSTANT PASTA SYSTEM

Storci Instant Pasta System is a complete system to produce instant pasta along with supplying the whole solution to enter this dynamic and innovative market. Our offer ranges from small semiautomatic lines to large automatic plants. It is also possible to install this system on an existing dry pasta line, with limited costs and great advantages. This system comes along with a series of very important, integrated services, that you can read herewith.



INTEGRATED SERVICE



Packaging

The packaging is available in bags and cups approved for food contact. It is also possible to mix pasta and condiments or keep them apart.



Condiments

The condiment is an essential element for the taste of the product. We can offer you the best condiments and customize them as well.



Consulting Service

If you prefer to produce your condiments independently, our system will give you all the necessary know-how, such as: research, creation and adjustment for recipes, raw material supply, etc.



Marketing test

We are at your disposal to test the product on the market, before starting its production. We will produce a relevant number of samples so that you can test its performance in the country you have chosen.



NEW LINES

FROM THE SMALL SOLUTIONS TO THE LARGEST ONE



SEMI-AUTOMATIC LINES

Would you like to enter the pasta market with a production targeting your requirements, with no need for large production quantities, choosing quality and expertise? Your solution is a semiautomatic line with static dryers. You will be able to produce dry and instant pasta right away, taking advantage of our know-how. Trust us!

AUTOMATIC LINES

For the production of great capacities, all you need is a continuous line that efficiently allows a 24/7 non-stop production up to 1200 kg/h (24000 cups in an hour). Moreover, it can also produce dry pasta.



PREMIX AND MIXING GROUPS

The best, patented hydration.



PRESSES

The biggest in the world, up to 12.000 kg/h.



COMPRESSION SCREW

Quality and saving thanks to the profiles we have designed.

**IN ALL OUR LINES
OUR WELL-KNOWN TECHNOLOGIES**

In our plants you can find the technologies that have made us world leader for decades. Our pre-cooking system creates an extremely homogeneous product, consequently a higher quality product.



SECOND HAND LINES

AUTOMATIC AND SEMIAUTOMATIC

ADD INSTANT PASTA

HAVE YOU ALREADY GOT A DRY PASTA LINE?

In this case, you can add the Instant pasta System, enhancing your plant with instant pasta production.



If you already have a dry pasta plant and would like to expand it adding instant pasta production, you can choose our IPS. You do not need specific knowledges for instant pasta production as we will give you all the know-how you need: from the raw material to the condiments and the packaging phase.

We are at your disposal for the training and support, according to your needs. Join those who have already chosen to invest in instant pasta lines: we have plants all over the world.



More info on pag.6

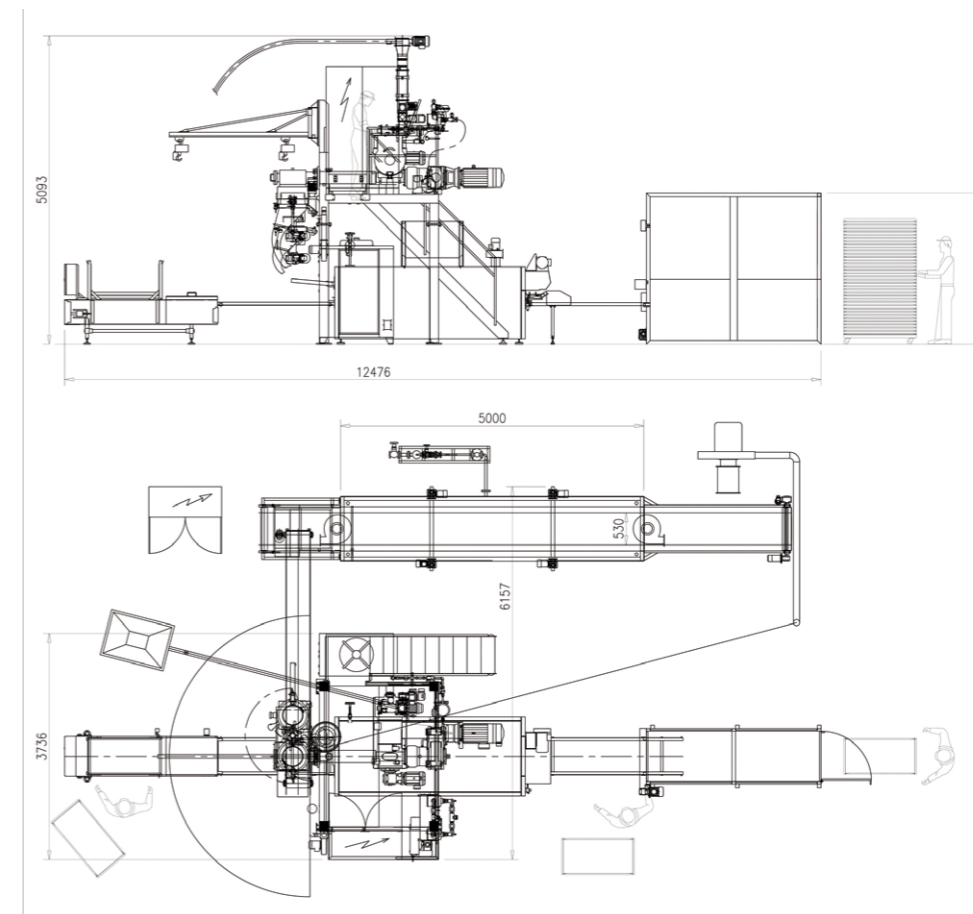
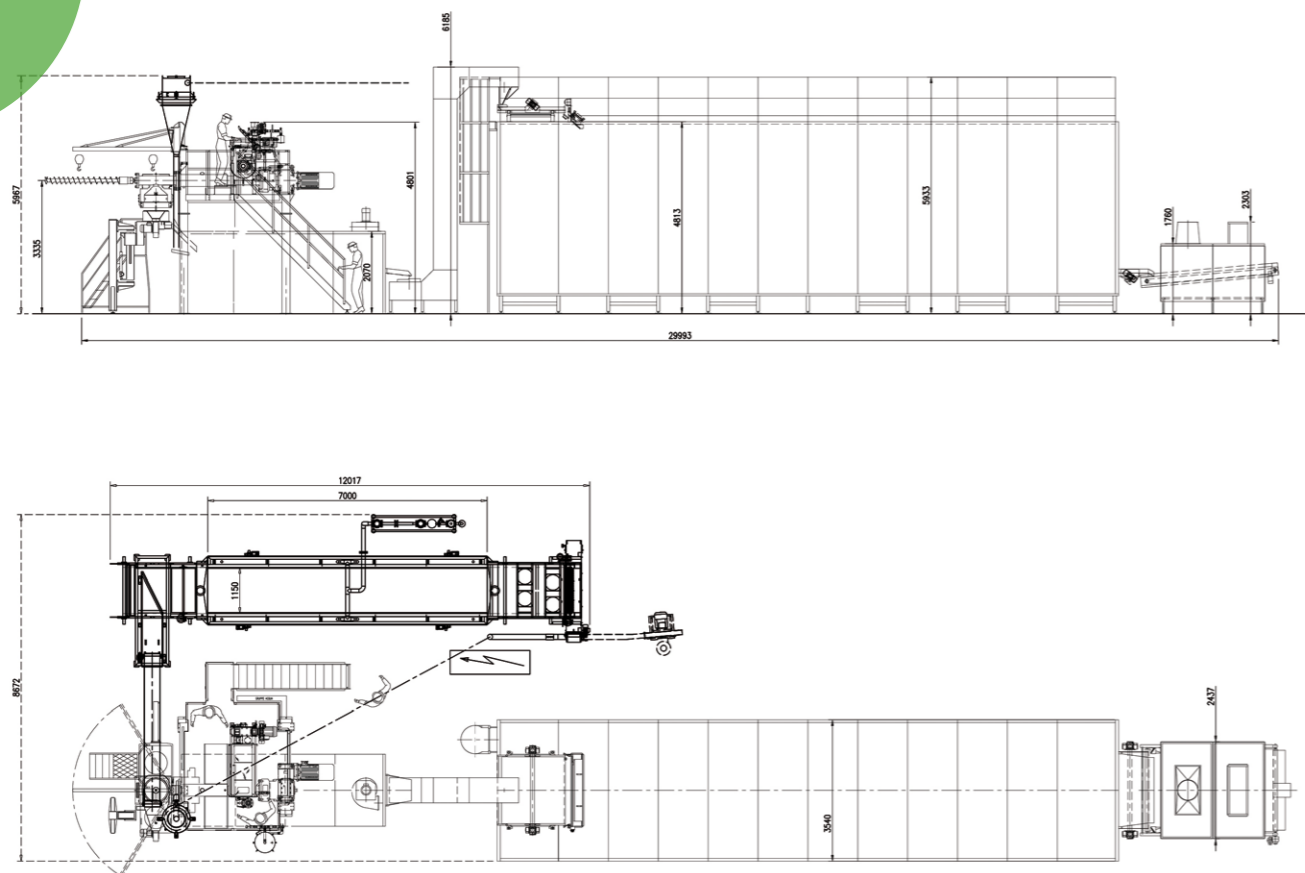


NEW AUTOMATIC LINES

WITH CAPACITIES UP TO 1200 KG/H

NEW SEMIAUTOMATIC LINES

CAPACITIES UP TO 800 KG/H



Great capacities

Enter now the market with great production capacities and grab new market shares before your Competitors.



Wide pasta shapes range

Pick up your shapes among the many available



Productions up to 1200 kg/h

Great productions for great capacities: you can reach 1200 Kg/h of instant pasta.



24/7

24/7 non-stop productions: maximum automation and maximum performance.

YOU CAN PRODUCE DRY PASTA TOO

WITH OUR INSTANT PASTA LINES



REDUCED SPACES AND CONSUMPTIONS

With this solution, you will be able to produce **dry and instant pasta**, taking advantage of our **drying technology**, that is modular and computerized, in **programmable static dryers**. Versatile and simple, powerful and convenient choice. You can dry any shape choosing from the menu. **10-year guaranty on the fiberglass panels.**



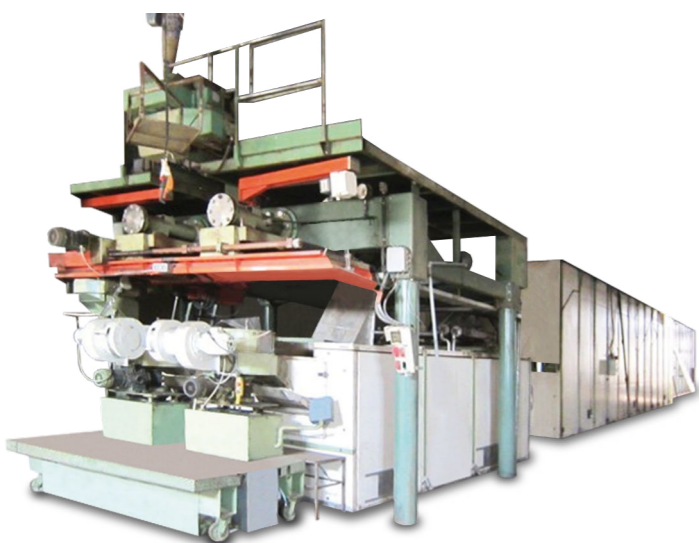
SOLUTION
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REVAMPING SECOND HAND LINES

ENHANCE YOUR PROCESS

TRANSFORM YOUR LINE RAISE THE BAR

You already have a **dry pasta** line and would like to **modify** it to produce **instant pasta** too? You can do it with our technology. Don't miss the chance of taking advantage of **IPS by Storci** to increase your income and reach new market shares before your Competitors.



REDUCED INVESTEMENT WITH ADVANTAGEOUS MARK-UPS

Transforming an existing line is **less expensive** than buying a new one. Our technicians will verify if your line is **compatible and adaptable**. In a short time, you will be able to produce instant pasta.



NOT ONLY INSTANT TWO PRODUCTIONS IN ONE

This upgrading will enable you to produce traditional **dry pasta** thanks to the modernization and development of your line, producing at the **same time instant pasta** as well, thus seizing all the **opportunities** coming from this expansion.

JUST ADD INSTANT PASTA SYSTEM

PROCESS INSTANT PASTA AT ITS MAXIMUM



OUR SYSTEM

Manufacturing **dry** and **instant** pasta at the same time is easy: all you have to do is to add the **IPS system** to your production line. Thanks to our **technology** and **expertise**, you will benefit from the following advantages:



GUARANTEED HOMOGENEITY

The product is homogeneous with no lumps.



QUICK DRYING

The drying phase lasts a maximum of two hours and a half.



LOW CONSUMPTIONS

Consumptions monitored by our technology: no more waste!



EASY CLEANING

Easy and quick cleaning thanks to the maximum channelling of the product inside the cooker.



TAILORED TO FIT ANY REQUIREMENTS

From the small, artisanal productions to the great, industrial ones



INSTALLED ALL OVER THE WORLD



NOT ONLY INSTANT



NEW OR UPGRADED

DON'T LINGER! CONTACT US

AND START NOW YOUR NEW PRODUCTION

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How to prepare Instant Pasta



Storci International Website