

READY-MEALS

VERSATILE LINES FOR QUALITY READY-MEALS



THE GOODNESS OF THE **TRADITION** THE SPEED OF **INNOVATION**



STORCI

A STORY OF PASTA TECHNOLOGY



Since 1991 a sole aim: the complete satisfaction of our Customer

Since 1991 we have been working in the pasta machinery sector, in the pursuit of technology and innovation, making sure that the right attention is always given to tradition. Our team consists of active and expert professionals, set in a lively and versatile organization, operating with a sole aim: Customers' satisfaction. Whether it be engineers, technologists, mechanics, designers, customer service... our staff always make sure that the possible Buyer can fully reach his goal. We guarantee expertise and a great cooperation.



Our key words: customization, flexibility and adaptability

Our attention towards the material used for our plants is unlimited: we look for very high quality only and precious, resilient products to guarantee the certainty of a result that represents the "made in Italy" food excellence. We can proudly confirm that we have contributed so that pasta can be regarded as the most famous and relished food in the world. For this reason, we select only reliable Partners, which guarantee high quality standard and share our organizational philosophy in the creation and development of mechanic and technological components in line with the times. When confronted with Customers, our passwords are directness and discretion: we like to listen to their production demands right to the end. Customization, flexibility and adaptability are our core activities enabling us to realise our machinery. Moreover, Customers will be able to appreciate the long life of our lines and the low need to continual maintenance works that weigh so much on production total costs. In case maintenance works are needed, they are carried out in a short time and by highly skilled staff, specialized in a prompt solution of problems related to the plant.

The Company today

In the light of the experience achieved from the realization of large plants, Storci manufactures the following lines under its own brand: beyond dry pasta (short, long-cut and special shapes) Storci also produces couscous lines, fresh pasta lines (filled, laminated and regional), gluten-free pasta (fresh and dry), ready meals (lasagna, cannelloni and multiproducts plants) and instant pasta.

About 100 people working with an average turnover of 22 millions per year, constantly growing. Storci has an internal MIUR certified lab, and a Training Center at Pasta di Canossa Factory. The Company is unstoppable, always looking forward to new challenges and has shared the enthusiasm, modesty and philosophy of its founder. "I have been working in this sector for 60 years and still every day I have something new to learn". The valuable words of the President encourage his collaborators to enthusiastically work with passion and motivation so that, thanks to Storci's plants and machinery, we can produce most of the good pasta eaten every day in the world.



Laboratory

Our R&D Lab is equipped with state-of-the-art technologies. Thanks to the work of our skilled staff, it is officially approved by the Ministry of Education, University and Research (MIUR) as a highly qualified lab for the industrial research. It boasts cooperation activities with experts of the pasta sector, with University of Parma, Science and Food Technology Dept as well as Mechanic Engineering Dept. It is the throbbing center of the Company where two main activities are carried out: the first one is dedicated to Customers who can benefit from it for their needs, along with the support of Storci technologists. It is actually possible to produce and test several types of pasta in addition to our technology. The other activity consists of making available machines and plants to the internal sales and technical staff, from pasta production lines to dosing, mixing and pasteurization systems with on-line quality control.

WITH THE TRAINING CENTER

R&D STARTS A NEW ERA

Training and Research

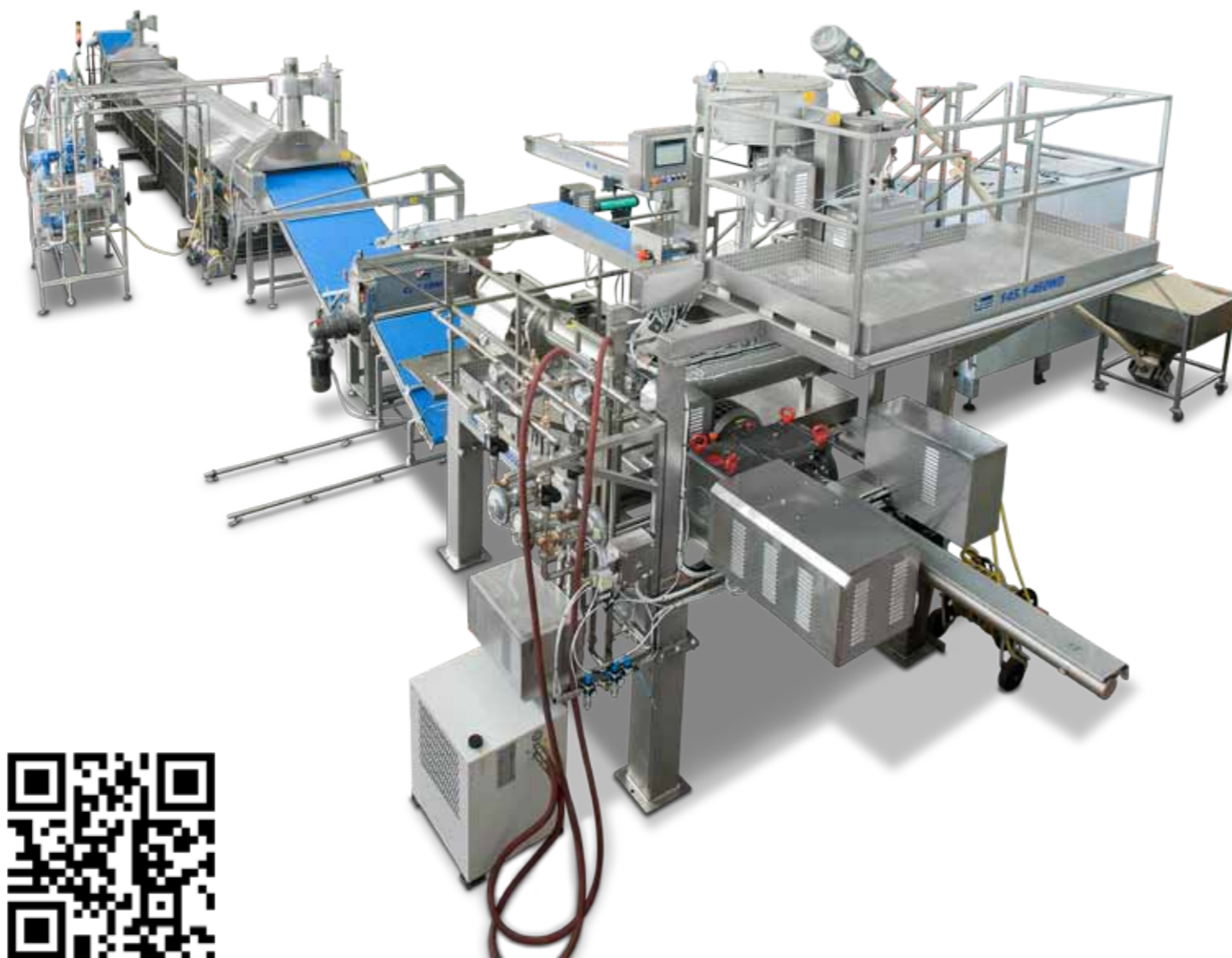
Storci Pasta Center is not a simple lab, but a real pasta factory equipped with Storci lines and totally able to produce at full capacity. This is the right place for those who like to test new products and recipes and verify the functionality of the machines. It is based at Pasta di Canossa, a factory established by the family of the same name, which produces pasta using an Omnia line for multiformat dry pasta equipped for the production of instant pasta too. Training courses for pasta makers – a professional role in the spotlight in such a growing market - can be organized at the centre.



Although it is no longer a family-run business, due to the great growth of the past few years, the Company has been keeping up its original philosophy as its main feature, both towards its Partners, thanks to a successful cooperation, exchange of views and mutual trust, and especially towards its Customers. This attitude also applies to the people working in the Company and we continuously pay attention to training and refresher courses, because we are aware of the appreciation of each individual and of the positive outcome this has on the whole team.

READY-MEALS

CANNELLONI AND LASAGNA LINES



Key features:

- High level of flexibility: different types of format in trays
- Wide range of production capacities: up to 4.500 kg/hr
- Easy to use and clean
- High energy efficiency

Production lines provided by Storci:

- 600 trays/hour
- 1200/2400 trays/hour
- Up to 4500 kg/hour

Systems for the production, cooking, cooling and dosing of sheet pasta-based ready meals: lasagna and cannelloni.

The lines are fully automated, from the pasta sheet production unit through to the end product in trays. In particular the cooking, sheet cutting, cannelloni making, lasagna layering and relative dressing with sauces are all executed automatically, however it is possible to include some manual phases.

The traditional linear systems for the production of lasagna have always been severely limited by the high labor requirement necessary for the handling of the pasta sheets to be placed in the trays.

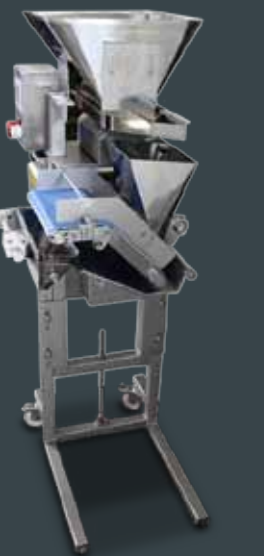
Limited production and hygiene problems entail the indispensable presence of personnel along the line; these restrictions are overcome by an automatic handling system for the pasta sheets/cannelloni which, through the use of robots with vision systems and special gripping heads, can reach production capacities up to 4.500 kg/hour.



To complete the production of ready-meals you also need dosers, in a different number and arrangement along the line depending on the recipe.

The dosing units are designed specifically for handling dressings, pasta sauces, condiments and grated cheese. Ideal for use in the production of ready meals, even on high-capacity production lines, they are suitable for working with hot products. Cleaning is easy thanks to the quick and tool-free disassembly of all parts.

Recipes can be called up and controlled from the Operator Panel.



READY-MEALS

LONG, SHORT, FILLED PASTA LINES



The dosers supplied by Storci:

- **DVS50 DOSER**
Volumetric vacuum doser for non-pumpable pastas and food products
- **DM100 DOSER**
Lobe doser for sauces, pasta sauces and butter
- **VP300 DOSER**
Piston doser for sauces, pasta sauces and other dense products
- **DF400 DOSER**
Grated cheese doser



Systems for the production, cooking, cooling and dosing of pasta-based ready meals.

The starting section of the line is variable depending on the pasta shapes being handled: short-cut, long-cut or filled. In the example, the "total vacuum" press for short- and long-cut pasta is designed to offer a large range of pasta shapes using a single, compact production unit. The cooking system suitable for long treatment times makes it possible to cook and cool shapes of widely differing size and thickness.

The volumetric doser has been designed to handle loose products which cannot be pumped or are not suitable for use with the multi-head weighers. The line is equipped with various units for dosing sauces, other ingredients and condiments (some examples are shown in the images).

The same line can also be used to cook and dose: rice, couscous, shrimps, pulses, mushrooms and other ingredients.

Key features:

- High level of flexibility: short-cut, long-cut and filled pasta
- Large production and cooking capacity in reduced space
- Easy to use and clean
- High energy efficiency

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