

TECNICA MOLITORIA

INTERNATIONAL

PERFECT
DOUGH SHEET
CUTTING-EDGE TECHNOLOGY

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FAVA
pasta equipment **Storci**

WITH SUPPLIER DIRECTORY



PERFECT DOUGH SHEET CUTTING-EDGE TECHNOLOGY

Our **STF-540TV** pasta sheeter ensures dough with an intense colour and outstanding organoleptic and mechanical properties.

Engineered for continuous, heavy-duty operation, it leverages **Total Vacuum** Technology to deliver superior performance.

Ideal for processing hard and compact doughs, is **highly efficient** and **easy to clean**.

The vacuum dough sheeters

Two solutions for pasta sheets have been designed by **Fava Storci** to ensure the highest quality of the final product, as proved by studies conducted in the R&D Laboratory, in collaboration with the University of Parma, which highlighted the benefits of the vacuum, advantages shared by both proposed solutions. Fresh pastry produced with vacuum technology shows a higher red and yellow index compared to that obtained with traditional technology (**Chart 1**). The same samples, after cooking, show higher brightness and yellow index and a reduction in red index (**Chart 2**).

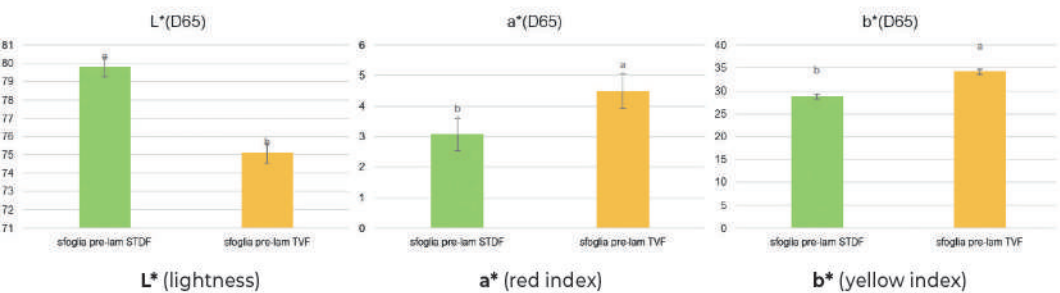


Chart 1 - Fresh pre-lamination sheet: the vacuum increases the red index and the brightness index is lower.

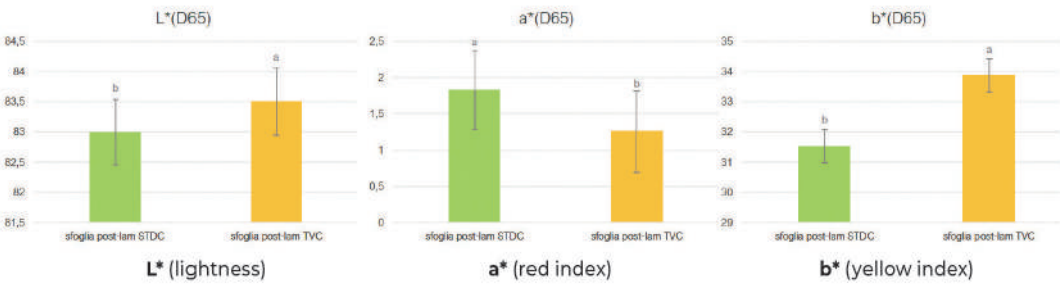


Chart 2 - Post-lamination cooked pasta sheets: the vacuum increases brightness and the yellow index, while the red index is lower.

Sample	ΔE
Pre-lamination sheet TVF (vs STDF) FRESH	7.2
Post-lamination sheet TVF (vs STDF) FRESH	6.7
Post-lamination sheet TVC (vs STDF) COOKED	2.4

Chart 3 - The perception of the human eye - results of ΔE values
Fresh pasta sheets samples: the colors are “strongly different”
Cooked pasta sheets samples: there is a “noticeable” color variation

Since human visual perception differs from instrumental measurements, the ΔE value (which indicates the color difference perceptible to the human eye) between two samples, STD and TV. The results show visible differences in the fresh pasta samples and clearly distinguishable differences in the cooked ones. (**Chart 3**). Compression tests on the fresh samples also show that vacuum exhibit greater toughness and extensibility compared to traditionally laminated samples (**Chart 4**). The vacuum level during kneading and laminating can be adjusted, altering the dough characteristics according to production needs. The results obtained are significant and demonstrate the important features of the Total Vacuum TV series rollers, characteristics that have led many pasta factories in Italy and abroad to prefer them over traditional ones.

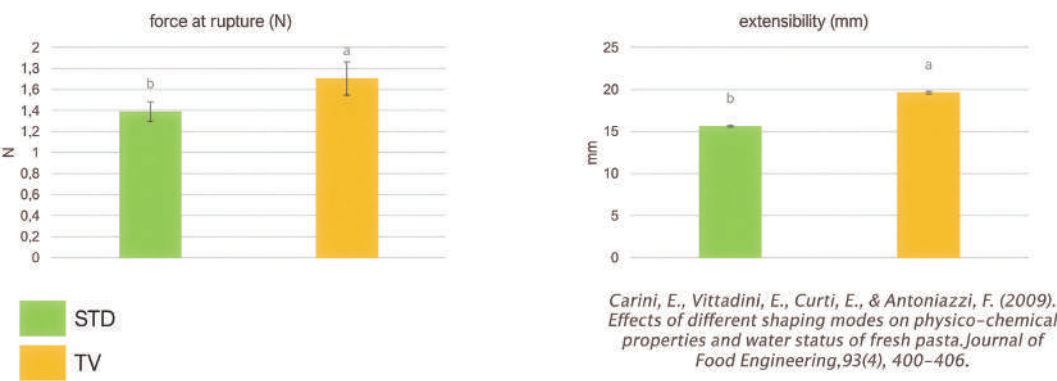


Chart 4 - Compression test of fresh samples
The laminated sample with vacuum has a significantly higher force at rupture and extensibility compared to the laminated sample (in accordance with Carini 2009).



STF-540 TV dough sheeter (Fava Storci).

Reliability, excellent results, and ease of cleaning are common elements: the STF TV HD (Heavy Duty) vacuum laminator is now a well-established reality, already installed in several important pasta factories in Italy and abroad, top of the range in terms of construction and product quality.

It is a robust, well-constructed machine with a high output capacity. It was designed for intensive use and heavy duty and is ideal for producing long sheeted pasta (tagliatelle), filled pasta, and for working with hard and compact doughs. Designed for large-scale industrial use, it allows for automatic production without the constant presence of an operator. Dough sheet width from 540 to 1,200 mm.

For softer sheets intended for filled pasta (sheet width from 250 to 540 mm), the VSF dough sheeter applies vacuum, the dough sheeter VSF applies vacuum to a kneading system and is particularly suitable for the production of tortellini or ravioli. Like the STF TV HD, it allows automatic production of approximately 250-500 kg/h without the constant presence of an operator, offering an excellent cost-performance ratio.

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