

TECNICA MOLITORIA

INTERNATIONAL

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FAVA
pasta equipment **Storci**

INNOVATION
AT ITS BEST



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INNOVATION AT ITS BEST

The Fava Storci solution to the industrial production of specialty dried pasta: our CTA line for round nests, with production capacities up to 1000 kg/h, is designed to ensure high performance, maximum reliability, and perfect nest formation, even for the most delicate of shapes such as capellini, spaghetti, and tagliatelle.

Its advanced technology leads to ideal drying diagrams for each and every raw material used.

CTA Line: the original round nest technology

The CTA line is the solution designed by **Fava Storci** for the production of round nests, made from semolina or flour and primarily formed through extrusion. It delivers a final product that is both visually attractive and very resistant.

The process is distinguished by two key engineering solutions:

- Synchronized nest-forming machine: Nest formation is carried out within dedicated tubes that deposit the product while moving linearly in perfect synchronization with the conveyor chain speed. This mechanical synchronization eliminates abrupt or jerky movements, ensuring smoother operation and reduced mechanical stress on components.
- High-efficiency predrying: During the initial drying stage (predrying), the product is collected in specially designed cups featuring mesh bottoms to promote optimal airflow. The cups are mounted on metal slats connected by hinges and attached to side chains, creating a continuous conveyor belt. The system incorporates an exclusive patented technology derived from the extensive experience and proven performance of short-pasta production lines.

The Drying Process

The distinctive feature that makes this dryer unique is its ongoing predrying phase. The product is conveyed along an inclined tier that simultaneously functions as an elevator. This configuration ensures uniform and constant ventilation efficiency over the entire product transit, while temperature increases progressively and in a controlled manner.

This allows the nest structure to be stabilized and set gradually before it is transferred to the tier underneath. The transition from one tier to the next is engineered to preserve the nest's shape and prevent breakage.

Rotary valve system

Positioned at the outlet of the upper tier, the rotary valve performs a critical dual function. First, it maintains an airtight thermal seal between the two dryer chambers. Second, it gently transfers and distributes the nests onto the first drying tier, forming a thin and uniform product layer.



CTA line: continuous pre-drying phase with inclined tier which also serves as an elevator (Fava Storci).

Anti-breakage mobile chutes

The dryer features a modular multi-tier configuration, where the number of tiers determines the line's production capacity. To ensure maximum product protection, nests are transferred between tiers through mobile chutes that substantially reduce drop distances. This exclusive handling system accommodates the increasing thickness of the nest layers as the product moves from one tier to the other, safeguarding shape integrity and ensuring a neatly arranged final product while minimizing breakage.

End-of-line configuration

After the stabilization stage, the nests are gently transferred onto a robust reversible metal slat tier capable of handling very high product loads. Acting as an integrated buffer system, the tier provides exceptional operational flexibility by managing product flow between the dryer and the air-conditioned cooling section. The system is equipped with an intelligent dynamic accumulation logic that automatically compensates for downstream packaging stoppages.

During a packaging line stoppage

The reversible conveyor automatically changes direction and reduces its speed, allowing the nests to be deposited in progressively thicker layers. This maximizes the available accumulation capacity and fully utilizes the conveyor surface as a temporary storage area within a climate-controlled environment.

Upon restart of the packaging line

The conveyor returns to its normal direction of transit and operates at a controlled low speed, gradually releasing the accumulated product. The discharge rate is automatically synchronized with the packaging machine's intake capacity, ensuring a smooth and continuous product flow until the buffer zone has been completely emptied.

Upon exiting the cooler, the nests are transferred via a dedicated chute to a slotted vibrator. The slots effectively separate and remove small scraps and fragments, which are collected separately, while only intact and compliant nests are conveyed to the packaging line.

Automation and remote support

*Nest cups
(Fava Storci).*

Every stage of the process is managed by state-of-the-art automation and control systems. The advanced automation not only optimizes work cycles and direction changes in real time but also

enables full remote control, allowing Fava Storci technicians to provide remote assistance and support directly on the customer's machine.

To conclude, the CTA line represents the pinnacle of cutting-edge technology, design simplicity, and cost-effectiveness available on the market. It is a technology capable of automatically managing every stage of the production process while delivering the specific benefits the customer truly needs.

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