

INSTANT PASTA



STORCI

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 create a relevant number of samples so that you can test its performance in the Country you have chosen.

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 and a higher quality product.



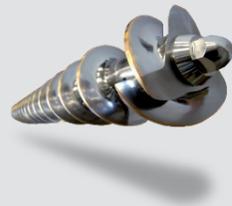
PREMIX AND MIXING GROUPS

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.

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.

ADD INSTANT PASTA



2

SOLUTION

EXISTING LINES

AUTOMATIC AND SEMIAUTOMATIC

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

1

SOLUTION

NEW LINES

FROM THE SMALL SOLUTIONS TO THE LARGEST ONE



SEMIAUTOMATIC 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!

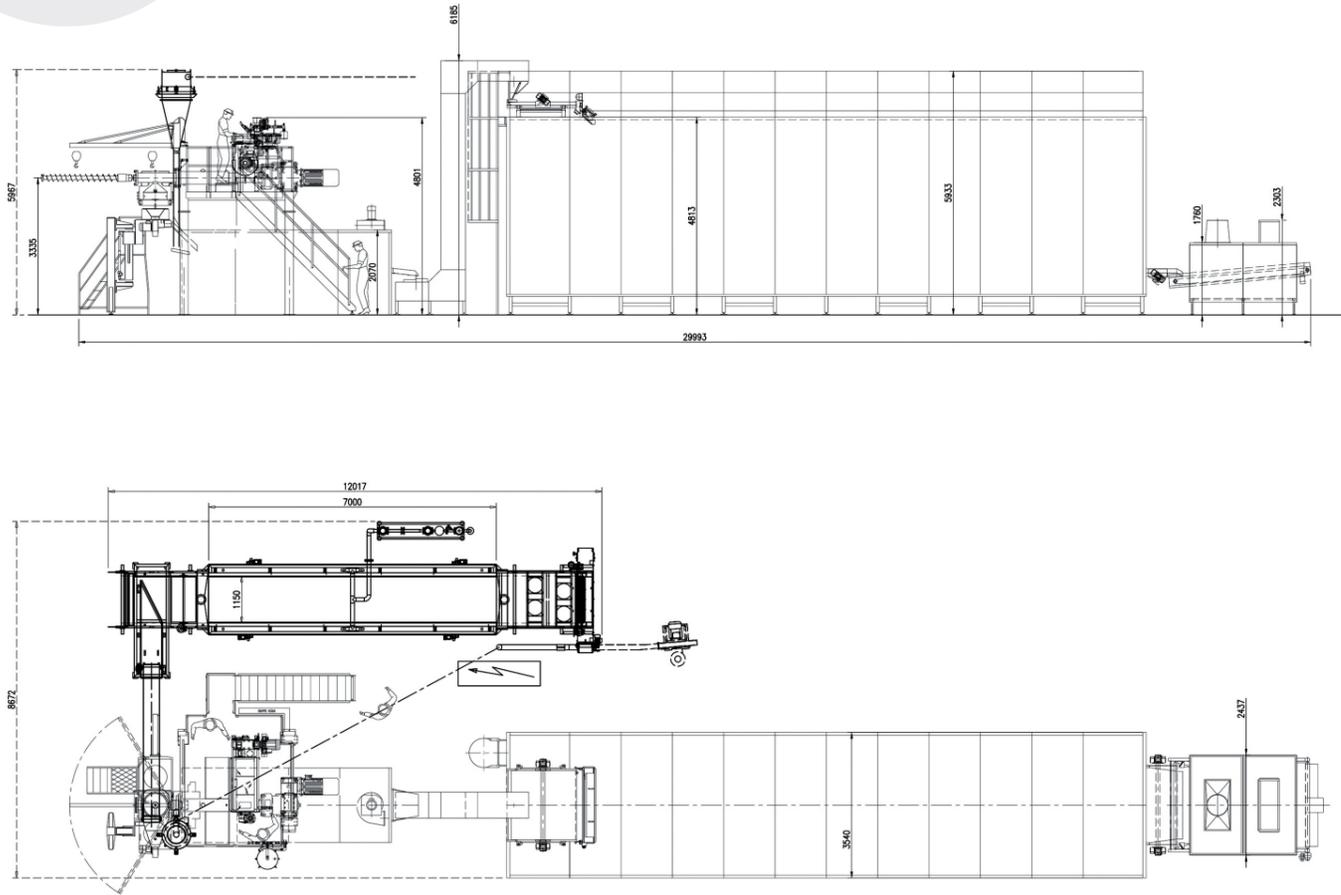
AUTOMATIC LINES

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.

SOLUTION
1

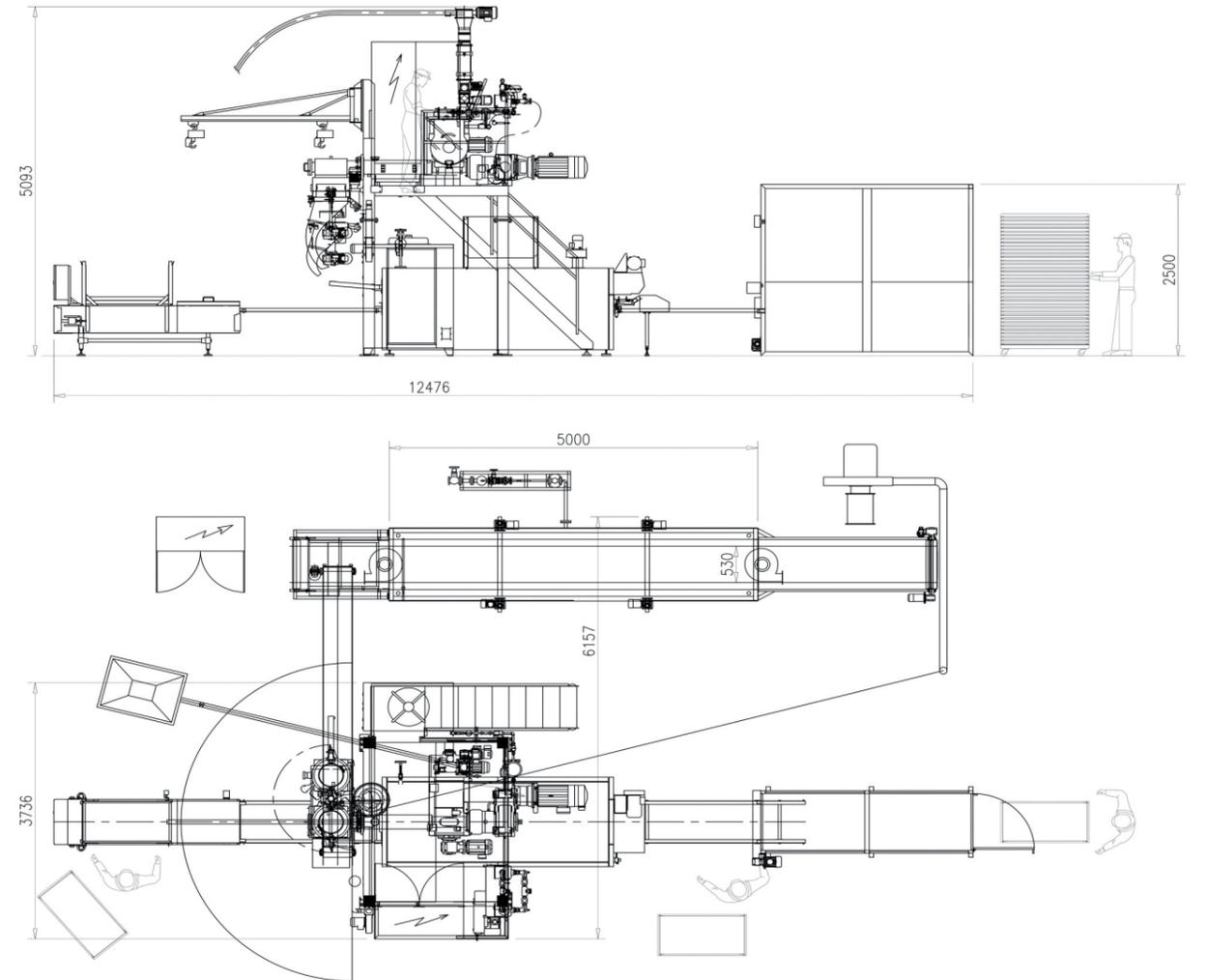
NEW AUTOMATIC LINES

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.



10 YEARS WARRANTY

SOLUTION
2

REVAMPING EXISTING LINES

ENHANCE YOUR PROCESS

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

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.

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.



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

STORCI spa

Via Lemignano 6, 43044 Collecchio (PR) ITALY

CONTACTS



+39 0521 543611



+39 0521 543621



sales-storci@storci.com



www.storci.com



www.instantpasta.info



How to prepare Instant Pasta



Storci International Website