

**A Prel. SEMI-AUTOMATIC LONG PASTA LINE (SPAGHETTI – VERMICELLI) Pricing in
PRODUCTION 300 Kg/h Euros**

Hourly capacity can vary +/- 15% depending on type of pasta (raw material, shape, die, etc.)

PROCESS

The line is composed by a continuous automatic press (provided with vacuum device in the extruding hopper), extruding the spaghetti through a rectangular die on an automatic spreading machine which lays the spaghetti on aluminum sticks. The spreading machine is connected to a pre-drying tunnel where the drying phase begins. This stage of the production cycle is very important, since it affects the duration the drying cycle and the quality of the final product. After the pre-drying tunnel, the sticks will be placed by hand on trolleys, loading the drying rooms.

Press Model C201, provided with a linear head for rectangular dies, length 1015mm.

Automatic flour feeding conveys flour in the press metering system.

Linear dies produce different long pasta shapes, and are built in bronze with Teflon inserts in order to extrude a good pasta quality.

Automatic spreading machine, to spread spaghetti on aluminum sticks and cut them (ends are pneumatically recycled into a cyclone on top of the press mixing hopper). The sticks from the spreading machine enter a pre-drying tunnel, to reduce the initial moisture, and prevent the spaghetti from sticking. This limits the drying time and improves the final product quality. When the sticks come out of the tunnel, they are placed by an operator on trolleys, and then introduced into the drying rooms.

Ess800 Dryers, each capacity 700/800 Kg (with trolleys and sticks for spaghetti), where the fresh product stays for about 10-12 hours. Drying time varies based on pasta shape, flour, weather conditions etc.

The number of dryers is related to the daily working hours of the plant. For example 8 working hours correspond to 3 dryers, 24 working hours require 4 dryers.

1 1 FLOUR SIEVE MOD. 600 € 4.431,00
Removes impurities from the flour and to get better oxygenation of the product

Technical data:

- Capacity of production 400/500 km
- Round feeding throat of diam. mm.600
- Stair and platform to feed the product
- Height of feeding mm.1600
- Consumption Kw.0.50
- Overall mm.1860x1010x1660 weight kg.200
- Main board conform CE norms

Packaging € 85,00



Construction data:

- Tubular platform in aluminum and stairs for to the machine access made in stainless steel.
- Two mixing hoppers each with capacity of approx. 70 kgs made in stainless steel
- Dismountable-orientable paddles with conical clutch for a better cleaning fixed by pressmen to the mixing shaft
- Endless screw in alimentary plastic to feed the dough from the upper to the lower hopper.
- Innovative manufacturing system of the hoppers fixed directly the main structure, all made In stainless steel. The extrusion unit could then turned over in order to ensure a perfect cleaning of the extrusion cylinder
- Innovative thrust bearing assembly in order to get easy access for greasing and maintenance, behind the reduction gear box
- Extrusion cylinder in special steel with chemical treatment, with cooling jacket
- Stainless steel extrusion screw with high out profile and low thermal effect on the dough, with 3 principles terminal profile
- Vertical extrusion head in stainless steel AISI 316 with conical diffusion device in order to optimize the pressure on all the die surface, with side opening in order to introduce the extrusion die.
- Direct ventilation on the extrusion die

Standard accessories:

- Variable extrusion speed by inverter.
- Pneumatic piston system for the die expulsion on the side of the extrusion head fed by compressor (included)

Technical data :

- Consumption Kw.14
- Main board safety devices conform to the CE machinery and low tension norms.
- Weight kg.1600
- Overall dimensions 2070 mm x 2070 mm x h 2675 mm.

Packaging

€ 655,00

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COOLING GROUPS:

€ 4.606,00

For the extruding channel and 1 for linear head composed of closed circuit cooling unit operated by an adjustable temperature probe and cooling liquid circulation pump

Construction data:

- Painted steel frame
- Electronic temperature control by display
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Technical data:

- Installed power 2.0 kw
- Cooling power 4.3 kw
- Weight 75 kg
- Overall dimensions 500x800x600h mm

Packaging

€ 142,00

6 1 Each bronze linear pasta die spaghetti with alimentary Teflon inserts L=1015mm **€ 1.232,00**

7 1 **AUTOMATIC SPREADING MACHINE
MODEL SL300** **€ 53.620,00**

Suitable to spread spaghetti on tubes of 1200 mm

Technical data :

- Painted steel frame built in tubular and self-holding formed plate
- Transmission with three phase-asynchron motors mounted on mechanical adjustable speed to couple the press
- Chain-system tubes motion
- Tubes storage with manual feeding behind the machine
- ON-OFF limit switch on the tubes feeding storage to stop the press in case of lack of tubes
- Spaghetti spreading sticks with oval profile length 1200mm with Z terminal
- Product cutting and jogging device by crossed blades
- Ends recovery-conveyor system to the mixing basin of the press by a conveyor belt and a turbine. It is necessary to provide a pipe to connect the turbine to the cyclone fixed to the mixing hopper of the press
- Safety devices for the parts in motion and electric board under the rules in force
- Installed power Kw.4
- Dimensions 225x280x160h cm
- The machine does not include the tubes, the turbine-cyclone connecting pipe, the cyclone

Packaging

€ 491,00

8 1 **ENDS RECOVERING SYSTEM** **€ 2.290,00**
With pipes to connect the turbine to the cyclone fixed to the mixing hopper

9	1	<p>PRE_DRYING TUNNERL MOD. PL2 Suitable to pre-dry long pasta</p> <p>Technical data :</p> <ul style="list-style-type: none">• Total length 6000 mm.• External panels in white plastered sheet insulated by expanded polyurethane material and external finishing by sealings and window for internal view• Devices to control temperature and humidity• Motion by motoreducer and chains draft by on/off-sensors• Fanning by 4 sets of fans with air deviating devices in aluminum• Installed power Kw.35• Dimensions 550x145x185/h cm	<p>€ 65.100,00</p>
		<p>Packaging</p>	<p>€ 819,00</p>
10	1	<p>MAIN CONTROL BOARD OF THE LINE (with PLC control system) The line is run by the PLC system on the machine with visualization of the mistakes/anomalies messages and splints research. The set logic of function provides many checkings such as:</p> <ul style="list-style-type: none">• Initial automatic temperature control, automatic temperature control during the operation, automatic pressure control, control of overloads due to external factors, this to avoid any wrong operation and prevent any machine stop <p>Possibility of assistance on the electronic system by a modem-phone line to run the setting values directly from our factory with a guarantee of intervention within 24 hours (public holidays not included)</p>	<p>Included</p>
11	3	<p>STATIC DRYER MOD. ESS800 (with 8 Trolleys) For the drying of long pasta products built in laminated each panels with internal insulation</p> <p>Construction data:</p> <ul style="list-style-type: none">• Capacity 700-800 Kg.• Modular structure with protected steel panels insulated with polyurethane, thickness 60mm for the best heating/humidity tight• 8 trolleys, each one provided with 45 sticks for long pasta• Fanning unit with n.3 electric fans with double-direction timed flow, automatically operated by the electric board• Heating system by hot water batteries (for each dryer) by two batteries each of 12.500 K/cal• Electric board with PLC to manage automatically the drying process and its parameters (humidity, temperature, cycle etc.)	<p>€ 28.770,00</p>

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Standard accessories:

- 1 electric fan for humidity suction

Technical data:

- Installed power 20kw
- Electric board and safety devices under the standards in force, electromagnetic compatibility and of low tension
- Weight 2300 kgs
- Overall dimensions 4150x2850x3250h mm

Packaging (each)

€ 683,00

DRYING CYCLE

8 hour extrusion: 3 dryers

24 hour extrusion: 4 dryers 12 1

12 1

**UNTHREADING-CUTTING MACHINE
MODEL SF3**

€ 43.750,00

Suitable to unthread the long pasta from the sticks

Technical data :

- Painted steel frame
- Saw cutting device with variable multi-cuts
- Transport of the cut product by belts
- Independent electric board
- Electric consumption 3 kw
- Dimensions 185x90x170/h cm

Packaging

€ 437,00

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INSTALLATION AND GUARANTEE

€ 3.500,00

By our specialized technicians for a period of 10 days, including 2 days travel. It will be necessary local labor to assemble the dryers, electrician and plumber to water/electricity connections.

- Charges for the technician € 350/day for 10 days
- Round trip air ticket at your charge
- Food and lodging expenses at your charge

GUARANTEE

The supplier guarantees for two years from the date of installation the whole supply and/or any defective parts, if the cause is not due to negligence of the operators.

ADDITIONAL COSTS

The installation costs are based on standard conditions and may vary depending on local conditions.