

**EMILIOMITI, LLC**  
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## **SEMI-AUTOMATIC LINE FOR THE PRODUCTION OF SHORT CUT PASTA AND SPAGHETTI, HAVING AN OUTPUT OF 300 KG/H (FRESH SHORT CUT PASTA) .**

### **1) FLOUR ELEVATOR**

Flour and/or semolina sacks will be discharged in a stainless steel bucket elevator with a capacity for about 700 Kg. and subsequently transported automatically by an infeed scrolls system to the hopper assembled on the press K300.

EX-WORKS PRICE

EURO 11.000,00

### **2) AUTOMATIC PRESS MODEL “K300”**

Automatic continuous press K300 for the production of long pasta, consisting of:

- Volumetric type water doser in order to obtain a constant dosing of liquids and to achieve a regular flour humidification
- Volumetric type flour doser by scroll feeding. Adjustment through motor driven by inverter. Flour feeding chamber equipped with sensors for maximum and minimum levels. Stirrer with geared motor.
- Turbine pre-mixer with liquid sprinkling so to achieve a perfect humidification of all semolina particles. The turbine is composed by a shaft with rotary paddles which rotating at the maximum speed gives the assurance to obtain a good mixture where all particles are humidified in the correct way avoiding clots formations.
- Kneading vat with main shifting shaft equipped with adjustable paddles for product feeding. Sliding gate to help emptying the kneading vat in order to permit a very fast and carefully cleaning. Kneading vat managed by a geared motor.
- Mechanical device for vacuum system equipped with rotating valve in cast iron managed by a fixed turns geared motor.
- Second vacuum mixer for infeed scroll feeding connected directly to the extruding chamber. Plexiglas cover to control product loading. Sensor for “product high level” detection.
- All mixers are equipped with three phases asynchronous oil bath geared motors lubricated for life. All mixing shafts paddles in stainless steel
- Vacuum pump at machine side or at machine interior
- Compression unit with chromate and hardened scroll mm.140 of very high quality driven by an electronic geared motor to choose the optimal maximum speed. Thrust bearing unit with roller and bath oil axials. Reduction gear and motor managed by an electronic device system.
- **ROUND HEAD** with diffuser and digital pressure control. Constant control of head pressure and temperature. Machine stop at maximum pressure. Die extraction by hydraulic system Die with a 300 mm. diameter with seal and automatic discharge.
- Cooling centrifuge fan and pasta discharge placed in an ideal position so to permit to the pasta To drop directly in the pre-drying unit. Visual control of pasta production
- Electronic panel with wheels for positioning at machine side for control of all machine operations. Main board in accordance with all safety rules

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- Stainless steel structure complete with legs, ladder with carbon steel scaffold.

#### **NO DIES INCLUDED**

EX-WORKS PRICE EURO 58.000,00

**NO. 1 BRONZE DIE** EURO 1.900,00

**NO. 1 PTFE DIE** EURO 2.200,00

**NO. 1 DIE FOR "PENNE" WITH SPECIAL CUTTER** EURO 14.500,00

**3) AUTOMATIC CLOSED CIRCUIT UNIT** for cooling the extrusion pipe and head. Refrigeration through gas R404. The system allows to work at controlled temperature

EX-WORKS PRICE EURO 4.100,00

#### **4) SPECIAL UNIT FOR SPAGHETTI (SPREADER)**

Machine to spread spaghetti from extruder directly on bars

Automatic bars feeding, first and final spaghetti cut, waste recovery. Automatic chargement for the automatic entrance of the bars into the pre-drying machine (trabatto)

Bars must be loaded manually in the stocking unit, using the surface plate. In the final part of the stocking unit there is no. 1 limit switch that makes a sound signal when there are no more bars or when the bars are jammed.

The division unit separates the spaghetti output and takes them through the two cutting units; moreover, it lightly dries the spaghetti to avoid their sticking.

The conveying unit collects the void bars from the stocking unit one by one and takes them to the final cutting unit. On this way, when the bars are loaded with spaghetti, a limit switch starts the two cutting units which separate the bars from the continuous spaghetti coming out of the press

Now the bars with spaghetti are taken to the final cutting unit, where the spaghetti ends are cut again to the same length and pushed directly in the pre-drying unit

The control panel of the spreader is equipped with 2 potentiometers, one is used to adjust the speed of the bars transporting chain, the other is used to adjust the speed of the conveyor for spaghetti to the final cutting unit

Speed adjustments must be made according to the press unit

EX-WORKS PRICE EURO 32.000,00

#### **5) TRABATTO FOR SPAGHETTI**

Pre-drying machine suitable for long pasta

This unit is composed by a stainless steel structure covered by isolating panels, which compose the pre-drying chamber

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Inside the chamber, in the top side, there are some heating elements and fans, which enable to keep this room at a constant temperature (the one set on control panel)

Under the heating elements is placed a double sliding track, on which move two conveying chains, which take through this tunnel bars with spaghetti coming out of the conveyor

This pre-drying machine will produce heat by using hot water batteries, instead of heating elements working on electricity

EX-WORKS PRICE EURO 20.000,00

#### **6) FINAL DRYING PROCESS (STATIC DRIERS EC150)**

This final stage will be carried out thanks to static driers EC150 composed by no. 6 stainless steel carriages with wheels and bars.

The drier is built with insulated panels jointed together to eliminate all internal and external hot spots. The drying process is programmed and automatically controlled by a computer, which can store a number of programs and cycles, controls ventilation, temperature and humidity, and automatically manages air feed and exhaust. The heat battery fans generate a flow of hot air which strikes the product from various directions, and are intermittently controlled. These fans control temperature and humidity so that the product dries from the inside out by osmosis for perfect stability.

The various programming possibilities let you vary the program with the parameters most appropriate for the process to be performed. The panels are constructed with a solid pine-wood frame and external plate, and are insulated with polyurethane foam. The standard plate is coated with PVC.

A complete drying cycle lasts for about 10/13 hours, according to the different pasta thickness and diameter.

Dryers working on **electricity**

NO. 9 STATIC DRYERS EC150 COMPLETE  
WITH CARRIAGES AND BARS EURO 146.700,00

**7) SPECIAL SPAGHETTI CONVEYOR** EURO 6.000,00

**8) MANUAL FINAL CUTTING MACHINE** EURO 7.500,00

In order to produce also short pasta you need:

#### **NO. 1 CONVEYOR FROM PRESS K300 TO TRABATTO**

PRICE EX WORKS EURO 6.000,00

**NO. 1 AUTOMATIC TRAY LOADING SYSTEM** placed between the press K300 and the pre-drying unit (for empty trays)

PRICE EX WORKS EURO 10.800,00

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## **NO. 1 PRE-DRYING UNIT**

Shaker pre-drying unit for short pasta composed by no. 8 shaking vibrating tiers with stainless steel net (mesh mm2 0,5) adjustable product advancing speed. Output: 300 Kg./h

### TECHNICAL FEATURES

Short pasta will be transported on the stainless steel net shaken by a vibrator.  
Base and complete structure in stainless steel.  
The tiers movement mechanism is generated by brackets system  
Insulating panels in polyurethane with inner and outer surfaces in stainless steel.  
Asynchronous three phases motors with high temperature power resistance managing centrifuge fans.  
Electric finned resistance or overheated water battery  
Digital plant for temperature control

PRICE EX WORKS EURO 17.600,00

## **NO. 1 STACKING SYSTEM FOR TRAYS (with pasta) placed at the pre-drying unit**

PRICE EX WORKS EURO 29.000,00

## **NO. 54 TROLLEYS WITH TRAYS FOR SHORT PASTA**

EURO 70.200,00

## **NO. 1 ELEVATOR FOR TRANSPORT TO SILOS (option)**

EURO 10.800,00

## **NO. 2 SILOS (option)**

EURO 28.000,00

## **NO. 1 ELEVATOR FOR SILO DISCHARGE (option)**

EURO 6.000,00

## **PACKING MACHINE FOR DRY SHORT PASTA**

### **WEIGHING-FILLING-SEALING MACHINE MOD. BG 37/IM-1 composed by:**

**NO. 1 HOPPER:** in stainless steel AISI 304 and aluminium. The product is discharged on the vibrating channel in stainless steel – dimpled and teflon coated -and conveyed towards the infeed conveyor. Product flow is controlled by an adjustable gate and the flowing speed is controlled by a potentiometer

**NO. 1 INFEEED CONVEYOR:** in stainless steel AISI 304.

Side edged belt to avoid product overflow. Parts touching the product are suitable for food industry. Conveyor fitted with motor and gear motor controlled by a capacity photocell allowing its “stop and go” according to product level

Size of conveyor: about cm. 295 (length) x cm. 35 (width)

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### **NO. 1 ELECTRONIC WEIGHING UNIT:** body in stainless steel AISI 304

Vibrating channel in stainless steel AISI 304 – dimpled and Teflon coated- adjustable vibration speed

Vibrating channel is divided into 2 sectors – 1 for rough weight, 1 for accurate weight.

Electronic loading cell fitted with electronic weight control device for setting of the roughing, accuracy and vibration speed

Scale self-calibration

**Mix-max weight: from 50 to 2000 grams (according to product volume)**

**Weight accuracy is subject to:**

**Feeding of the product at a constant rate so as to maintain a constant level inside the machine hopper**

**Constant bulk density**

**Cleaning of the filling areas at regular time interval**

### **NO. 1 VERTICAL PACKING MACHINE -** body in aluminium and stainless steel AISI 304

Machine functions performed by PLC + TOUCH SCREEN display to set up all packing machine functions

Possibility of recalling stored programs

No. 1 forming tube in stainless steel AISI 304 suitable for packing of bags with following size:

Width: min mm. 100 – max. mm. 245

Length: min mm. 100 – max no limits

Sealing bars: 1 vertical – 2 horizontal

Horizontal sealing bar fitted with hot printer

Thermoheated sealing bars with built-in thermocouples and metallic cover for feeder protection

Pneumatic vertical and horizontal sealing bars

Easy shift of the vertical sealing bar to make easier maintenance on the forming tube

Draw-belts covers in stainless steel AISI 304

Film drawing by draw-belts with independent control of the operating pressure through regulators

Position ON-OFF for the automatic approach of the draw-belts to the forming tube

Length adjusting and sizing by means of PLC

Bags counter with electronic stop on reached programmed number of bags

Alarm for film end, reached number of pre-set number of bags, end of dater tape

Power: 220V single phase 50 or 60hz

Films: coupled, PP or laminated

Film width: max. mm. 540

Bags weight: from 20 to 2000 grams (according to product volume)

**Output capacity: about 10 bags / minute (500 gr) but anyhow subject to:**

**Uninterrupted product flow**

**Uniformity of film thickness**

**Connection of the machine to an effective air pressure system**

**Strict maintenance of the machine as per our instruction manual**

### **NO. 1 DISCHARGE CONVEYOR –** in stainless steel AISI 304

Parts touching the product are suitable for food product

Conveyor fitted with motor and gear motor

Size of the conveyor: about cm. 192 (length) x cm. 31 (width)

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## **NO. 1 PHOTOCCELL FOR PRINT CENTERING**

Accessories available (quotation is given on request):

- Bag flattener
- Plexiglas protection for the infeed conveyor
- Additional forming tube
- Date printer: thermo transferred and printing in foil in 3 lines

**You'll need a compressor for 200 Lt for air supply**

**NO. 1 PACKING MACHINE "BG 37 IM-1"**  
**(as described with no accessories)**

EURO 37.500,00

## **SALE CONDITIONS**

### **DELIVERY AND SHIPMENT**

Ex Works Castell'Alfero (Italy)  
Delivery: 150/180 days from downpayment receipt

### **PAYMENT**

30% downpayment with order confirmation  
70% By Bank transfer before despatch or Irrevocable + Confirmed L/C payable at sight

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### **SUPERVISION OF ASSEMBLY, START UP AND COMMISSIONING**

The a.m. service is not included.

Cost for installation and commissioning: EURO 450,00 / day per working days + travel days per each technician. Flight or travel expenses, food and accommodation are at customer's charge.

### **GUARANTEE**

12 months from delivery date. Guarantee is valid for manufacturing faults and does not cover accidental damages or electrical parts.

### **PACKING**

The given prices do not include packing charges. Packing costs will be charged at costs.

### **OFFER VALIDITY**

All the given conditions and prices are valid for 30 days

The present offer includes all what indicated in our price proposals.