

**B Prel. SEMI - AUTOMATIC PASTA LINE FOR SHORT CUT PASTA** **Pricing in**  
**SHORT PASTA PRODUCTION 300 kg/hour** **Euros**

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

**PROCESS**

The line is composed by an automatic continuous press, a predryer, an automatic tray stacker fed by an adequate feeder. The main characteristic of this line is its flexibility. Beside the normal pasta shape, you can produce also penne, cannelloni, nests tagliatelle. The production steps are automatic (mixing, extrusion and pre-drying) where the manual intervention by the operator is required for the trays handling and loading, unloading of the carts in/out the dryers .

Press Mod. C201, provided with round vertical head for short pasta.  
Automatic flour feeding for the flour automatic feeding in the press doser Dies to produce different short pasta shapes, with Teflon inserts to obtain the best pasta quality.

Trays feeder for the automatic trays feeding into the stacker Pre-dryer 1350. After it has been cut pasta falls down in the pre-dryer, that reduces the initial moisture, so that pasta will not stick. The pre-dryer is in stainless steel and its panels are insulated by polyurethane. It is formed by 3 vibrating sieves, a heating group through hot water batteries, a ventilation group composed by 2 centrifugal fans, and a humidity extraction, important for a good operation.  
Automatic trays stacker to place automatically n.31 trays on each cart.

Dryers with trolleys Ess800, each capacity 700/800 Kg, where the fresh product stays for about 8-10 hours (drying time varies based on pasta shape, flour, etc..) before it becomes dry and ready to be packed.

The number of dryers is related to the daily working hours of the plant, for example 8 working hours correspond to no.3 dryers, 24 working hours require no.4 dryers.

**1 1 FLOUR SIEVE MOD. 600** **€ 4.431,00**

to remove the impurities from the flour and to get a better oxygenation of the product:

Technical data :

- Capacity of production 400/500 Kg/h
- 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 the CE norms

**Packaging** **€ 85,00**

**2 1 AUTOMATIC FLOUR FEEDING € 6.923,00**

To the press upper mixing basin composed by a flour storage hopper in stainless steel and piping In Rilsan PA1 1 with flexible winding in stainless steel.

Technical data :

- Storage hopper in stainless steel cap. 400 Lt '
- Stainless steel tray mounted on anti-vibration feet
- Upper protection net
- Cover with n.2 opening shutters, provided with air breather tilter
- Flexible conveyor, length 6 mt
- Round winding in stainless steel
- Control motor
- Double dust prevented gasket for motor protection
- Discharge collector
- Flour feeding bag provided with maximum, minimum level probe and an alarm directly connected to the press dosing
- Technical data:
- Absorbed power Kw 1.5
- Safety devices and electric board basing on the standards in force, electromagnetic compatibility and of low tension

**Packaging € 164,00**

**3 1 CENTRIFUGAL PRE-MIXING DEVICE MOD. " VOLUMIX "**

for Included dough automatic pre-mixing operated by PLC with digital programming and control of the required quantities

- Dosing injection of the water by electronic valve
- \* Dosing structure in politer material (PE) and s/steel mixing shaft easily dismountable for cleaning all parts

**4 1 CONTINUOUS PRESS FOR ALIMENTARY PASTA MOD. C201 € 58.528,00**

Designed for 24/h continuous production, built in stainless steel. The dough mixtures can be obtained with any type of white flour, whole meal and durum wheat flour with addition of eggs, water and flavored powders. Any type of long pasta can be produced with the proper dies.

**Output 300kg/hour. Hourly capacity can vary +/- 15% depending on type of pasta (raw material, shape, die, etc.)**

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 of stainless steel. Dismountable-orientable paddles with conical clutch for a better cleaning fixed by pressing 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 division device in order to optimize the pressure on the entire 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 (includes) a Short pasta cutting device with Brushless technology motor and electronic speed regulation Hiper Minas, including one set of interchangeable cutting knives 1-2-4 blades.

Technical data:

- Installed 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**

**5 1**

**COOLING UNIT**

**€ 2.303,00**

For the extruding channel composed by 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
- Installed power 1.5 kw

Technical data: .

- Cooling power 4.35 kw
- Weight 75 kg
- Overall dimensions 500x800x600h mm

**Packaging**

**€ 71,00**

**6 1** Each brass pasta die diam. mm.300 with teflon inserts **€ 1.267,00**  
- shape at choice (standard from our catalogue)

**7 1** **DEVICE TO PRODUCE AND CUT PENNE PRODUCT** **€ 4.291,00**  
This system uses press pasta cutter, on which knives with interchangeable and bent at 45° blades are mounted, to cut the slanted product

Technical data:

- \* Dies with teflon inserts to produce macaroni with sizes at choice, adequate to be coupled with Pete cutter cone
- \* Penne cutter cone for the slanted cut of the product, shearing area in hard chromium
- \* Penne cutter cone holder ring
- \* Knife with interchangeable blades mounted on bearing

**8 1** **PRE-DRYER MOD. T350** **€ 21.000,00**  
For the pre-drying of short cut pasta, with stainless steel tubular frame with insulated panels

Construction Data:

- Capacity 400 kg/hour
- Tubular structure in 304 Aisi stainless steel on 4 anti-vibration adjustable feet for the right leveling
- Dismountable closing panel in 304 Aisi stainless steel width 43 mm insulated by insulating material
- 3 vibrating trays built in tubular with stainless steel meshwork with pasta spreading profiles to feed the product. The upper tray is built with a pliable system to help the die replacement on the coupled press .
- Trays passage slides to couple the pre-dryer to the trays feeder and to the trays stacker .
- Heating system by hot water battery: each battery of 10.000 K/cal
- 4 centrifugal electric fans to ventilate the product
- Mechanical speed variator adjustable by a handwheel to synchronize to different outputs

Standard accessories:

- Centrifugal fan for humidity extraction

Technical data:

- Installed power Kw.14.75
- Electric board with temperature display
- Electric board and safety devices under the standards in force, electromagnetic compatibility and of low tension
- Weight 780 k
- Overall dimensions 3950x1000x1150h mm

**Packaging** **€ 344,00**

**9 1 TRAYS FEEDER** **€ 4.410,00**  
Holding 8 trays 120x60 cm, with feeding system by double chains and mechanical speed variator, control board, directly linked to the main board with trays movement assisted by PLC

**Packaging** **€ 71,00**

**10 1 AUTOMATIC TRAYS STACKER** **€ 15.400,00**  
Completely built in painted steel with tubular structure and protections in steel and transparent polycarbonate. The trays coming from the pre-dryer are placed in a set area by a pneumatic system, already included in press C300, then taken by a mechanical device and placed on the trolley. The standard version includes 31 trays stacking with an acoustic-visual alarm warning about the filling of the cart and the stop of the system.

**Packaging** **€ 437,00**

**MAIN CONTROL BOARD OF THE LINE** **Included**

(with PLC control system)

The line is run by the PLC system on the machine with visualization of the mistakes/anomalies messages and spoils research. The set logic of function provides many checkings such as:

- Initial automatic temperature control , automatic temperature control during the operation , automatic pressure control, control of overloads I due to external factors, this to avoid any wrong operation and prevent any machine stop.
- 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)

**12 1      STATIC DRYER MOD. ESS800      € 24.990,00**

(With 8 Trolleys)

For the drying of short pasta products built in plastic each laminated panels with internal insulation.

Construction data:

- Capacity 700/800 Kg. fresh product.
- Modular structure with plastified steel panels insulated with polyurethane, thickness 60mm for the best heating/humidity tight
- N.8 trolleys, each one provided with 31 trays for short pasta 1200x600 mm with alimentary polyester net
- Fanning unit with 3 electric fans with double-direction timed flow, automatically operated by the electric board a Heating system by hot water batteries (for each dryer) by two batteries each of 12.500 K/cal
- Electric main board with PLC to program and manage automatically the drying process functions and parameters (temperature, humidity, drying cycle etc.)
- Drying cycle 8/12 hours

Standard accessories:

- 1 electric fan for humidity suction

Technical data:

- Installed power 4,4kw
- Electric board and safety devices under the standards in force, electromagnetic compatibility and of low tension
- Weight 2300 kg
- Overall dimensions 4150x2850x3250h mm

**Packaging (each)      € 683,00**

**13 1      DRYING CYCLE:**

8 Hours Extrusion: 3 dryers

24 Hours Extrusion: 4 dryers

**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 (Euro € 350/day) for 10 days
- Round trip air ticket at your charge
- Food and Lodging expenses at your charge

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**[www.PastaBiz.com](http://www.PastaBiz.com)**

**GUARANTEE**

The supplier guarantees for two years from the 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.