

EMILIOMITI, LLC
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www.PastaBiz.com

**C. Prel. SEMI AUTOMATIC PASTA LINE FOR SHORT CUT PASTA
SHORT PASTA PRODUCTION 400 Kg/hour**

**Pricing in
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 shake, you can produce also gentle, 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. C301, provided with a rotating electronic pasta cutter, adjustable speed, 1 set of knives with 1,2,4 blades for different cuts.

Automatic four feeding for the flour automatic feeding in the press doser Dies to produce different short pasta shapes, brass 0158 made with Teflon inserts to obtain the best pasta quality.

Trays fader for the automatic trays feeding into the stacker.

Pre-dryer T350. After it has been cut pasta falls down in the pre-dryer, that reduces the initial moisture, so that pasta will not stick.-the lire-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 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.4 dryers, 24 working hours require no.6 dryers.

Automatic weighing packaging machine to pack the short pasta in bags (standard gr.500) of plastic film after the drying process with loading hopper for the dried pasta and bucket elevator to feed the weighing-packing unit.

1 1	FLOUR SIEVE MOD. 600 To remove the impurities from the flour and to get a better oxygenation of the product: Technical data: <ul style="list-style-type: none">• Capacity of production 400/500 kg• 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	€ 4.431,00
	Packaging	€ 85,00
2 1	AUTOMATIC FLOUR FEEDING To the press upper mixing basin composed by a flour storage hopper in stainless steel and piping in Rilsan PA11 with flexible winding in stainless steel. Technical data: <ul style="list-style-type: none">• Storage hopper in stainless steel cap. 400 Lt Stainless steel tray mounted on anti-vibration feet• Upper protection net• Cover with 11.2 opening shutters, provided with air breather filter• 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 doser Technical data: <ul style="list-style-type: none">• Absorbed power Kw 1.5• Safety devices and electric board basing on the standards in force, electromagnetic compatibility and of low tension	€ 6.923,00
	Packaging	€ 164,00
3 1	CENTRIFUGAL PREMIXING DEVICE MOD. "VOLUMIX" For included dough automatic pre-mixing operated by PLC with digital programming and control of the required quantities. <ul style="list-style-type: none">• Dosing injection of the water by electronic valve• Dosing structure in politer material (PE) and a/steel mixing shaft easily dismountable for cleaning all parts 4	Included

4 1 CONTINUOUS PRESS FOR ALIMENTARY PASTA € 77.000,00

MOD. C301

Desired for 24h daily continuous production, built in painted steel with any part in touch with the product in stainless steel. The dough mixture 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 pasta including the ones in vertical extrusion, can be produced with the proper dies.

Output 400 Koch (Hourly capacity can vary +/- 15% depending on type of pasta (raw material, shape, die, etc.)

Construction data :

- Tubular profile frame mounted on legs with anti-chute aluminum floor and push button panel in the upper part complete with stainless steel ladder
- Flour dosing complete with 3 electronic sensors
- Flour and water dosing device by "VOLUMIX 1" pre-mixing device adjustable by the PLC with digital proclamation and control of the frame quantities
- Vacuum pump on the lower basin
- Dismountable-orientable paddles with conical clutch, inserted by pressure into blind holes on the shaft
- Mixing basins built with an innovating self-cleaning system with internal welding junctions to avoid the dough mix stoppage directly mounted on the frame
- Passage from the upper basin to the lower basin with Teflon screw
- Thrust bearing group mounted at the back of the main reducer without oil only with grease cap
- Extruding cylinder in special quality steel, thermal treated with gap and caps for the cooling system
- Polished endless screw in Aisi 304 stainless steel with 3 threads end side, high efficiency profile
- Extruding vertical head in stainless steel MSI 316 with internal choke for a better spreading of pasta on the die
- Fanning ring on the die
- Speed variator by invert for extruding endless screw by inverter
- Automatic die extraction by pneumatic piston fed by a compressor supplied with the press
- Short cutting device with speed adjuster by inverter and interchangeable 1,2,3-blades knives

Technical data:

- Installed power Kw.19
- Electric board and safety devices under be standards in force, I electromagnetic compatibility and of low tension
- Weight 1,400 kg
- Overall dimensions 2070x2070x height from 2.100 up to 3.100 mm

Packaging

€ 655,00

5	1	COOLING UNIT For the extruding channel composed by closed circuit cooling unit operated by an adjustable temperature probe and cooling liquid circulation pump. Construction data: <ul style="list-style-type: none">• Painted steel frame• Electronic temperature control by display Technical data: <ul style="list-style-type: none">• Installed power 1.5 kw• Cooling power 4.35 kw• Weight 75 kg• Overall dimensions 500x800x600h mm Packaging	€ 2.303,00 € 71,00
6		Each brass pasta die diam. mm.300 with Teflon inserts - shape at choice (standard from our catalogue)	€ 1.267,00
7	1	DEVICE TO PRODUCE AND CUT PENNE PRODUCT 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: <ul style="list-style-type: none">• Dies with Teflon inserts to produce maccheroni 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	€ 4.291,00
8	1	PRE-DRYER MOD. T350 For the pre-drying of short cut pasta , with stainless steel tubular frame with insulated panels Construction data: . <ul style="list-style-type: none">• Capacity 400 kgs/h• 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 days feeder and to the trays stacker	€ 21.000,00



- 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 kg
- 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**

11 1 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 splints 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 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 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
- 8 trolleys, each one provided with 3l 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
- 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: 4 dryers
- 24 hours extrusion: 6 dryers

14 1 INSTALLATION € 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 handle 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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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.