

TECNICA MOLITORIA INTERNATIONAL

Our work is dedicated exclusively to the pasta world:
a long-lasting and on-going commitment



Professional competence, creativity and research:
the values of our company



FAVA
pasta equipment



- **Supplier Directory** -



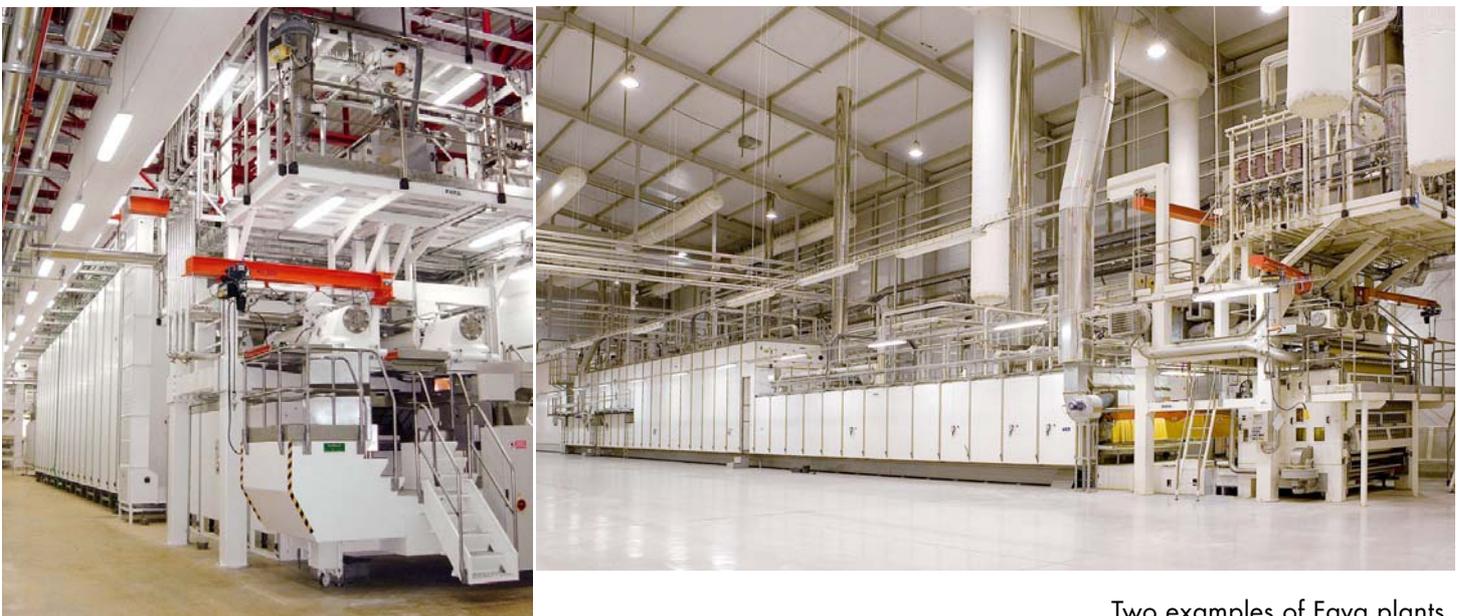
CHIRIOTTI EDITORI

PASTA, SPECIALTIES AND READY-MADE LINES

A concentrate of innovations to be presented at the Ipack-Ima exhibition at the Fava stand. The company, which prides itself on innovation being its strong point, is a reality in constant ferment, receiving recognition from the market for the quality of its products and its service, and for the way it accepts with unflagging enthusiasm any challenge coming from its customers or the market. This exposition offers Fava the welcome opportunity to meet operators for a face-to-face talk, to provide them with information, to present its most recent realizations, as well

as to receive input triggering ideas for further progress.

As in the previous event, Fava is sharing its area with its associate, Storci, which cooperates in producing presses with its own correlated facilities, completing the range of offers with semi-automatic lines for specialties, as well as lines for fresh pasta and ready-made dishes. As regards production, an up-dated and increased range of presses has been introduced, the result of unrelenting commitment to technical development, thus achieving products with state-of-the-art performance. In par-



Two examples of Fava plants.

ticular, over the last three years, an innovative die for the compression screws has been designed which increases extrusion efficiency by 15%.

In addition, the assortment of presses now available boasts new models designed for simplifying the process, to go alongside the tested and proven system of the stabilization belt, technically up-dated and much appreciated for the ease of its operation, for the negligible energy input required and, above all, for the positive effects produced on the quality of the pasta.

There is a great deal of news as concerns the dryers as well: two new lines for special pasta have been added – one for pre-cooked lasagna and the other for nests in containers and ribbons of pasta, thus offering a full range of products so as to satisfy every and any market demand. The ventilation system has been improved for the long pasta lines, and the new dies for the pipes are now able to carry greater loads. Furthermore, thanks to the improved treatment of the pasta, there is greater uniformity of the same during the packaging phase as well as during drying. The long pasta line varieties have also seen interesting developments with the introduction of the 5,000 kg/h standard using ITRG technology, which now accompanies the 6,000 kg/h standard, a consolidated standard for the company.

During the 2009 edition Fava is presenting some important achievements, some of the innovative details are available for viewing. Of particular interest are:

a new compression unit complete with head and extruder;

a line for ITRG long pasta for the production of 4,000 kg/h with a press having two special screw feeders;

an up-dated and improved line supervisor, developed by the company's own software spe-



A close-up of a Storci pasta equipment.

cialists, complete with software for the traceability of the product, interfaceable with the operational system of the pasta plant, and containing many other interesting and useful functions. Storci presents a vast range of machines for special applications in the sector of fresh pasta and bakery goods as well.

An affiliate of Fava, today this company plays a leading role in various markets and sets long-ranging sights into the future, ready to take on new challenges.

The vast experience Storci has accrued, has made the company a leader in the creation of semi-automatic lines for the production of long, short and special pasta formats (production ranges from a minimum of 50 to a maximum of 500 kg/h) as well as lines for the production of fresh pasta, frozen foods, pre-cooked foods and semiautomatic couscous production lines (production ranges from 300 to 500 kg/h).

Storci looks toward the future, offering its services to study new production lines such as those for pasta-based ready-to-eat products, lines for gluten-free pasta, sanitary extruders for pre-cooked pastas and continuous kneading units for bread-making with special attention to the production of baked goods such as pastries and pizzas.

Their goals are varied and interesting, the outcome of years of experience which has led

to the current technical-commercial organization, feeding a corporate culture increasingly focused on custom made solutions in a sector where market standardization is less and less possible and time-to-market must be shorter than ever.

Important innovations in the production of fresh products are presented as well, in particular a line of ready-to-eat dishes apart from the Storci brand: the Omnia press for short, long and special pastas for production of up to 500 kg/h.

Fava presents a new compression unit complete with head and die, a line for long pasta able to produce 4,000 kg/h and an interesting up-dated line supervisor.

What is more, various samples of long and

short pasta are available, the result of new technologies regarding the pre-cooking of cornmeal and ground rice, products of Fava's dedicated lines. Many topics relative to production with alternative raw materials, concerning which the company has matured significant experience, are spoken about in depth. Lastly, areas of the stand are set up for informing visitors regarding recent projects, with videos and images, in a warm and welcoming environment.

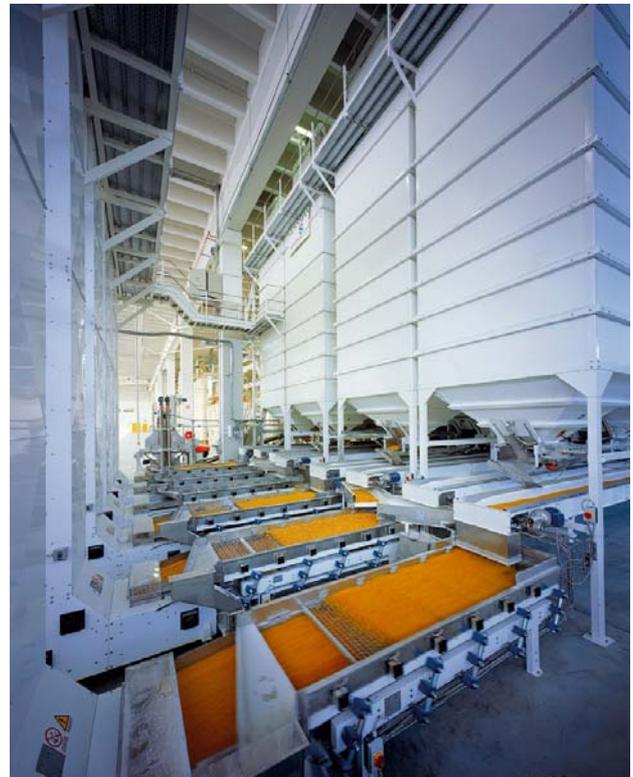
(Fava - Via IV Novembre 29 - 44042 Cento - FE - Italy - Fax +39 051 6835740 - www.fava.it)

(Storci - Via Lemignano 6 - 43044 Collecchio - PR - Italy - Fax +39 0521 543621 - www.storci.com)

PASTA, PET-FOOD, SNACK **CONVEYING AND STORAGE**

In a continuous growing and moving world with an economy requiring more and more flexibility, the company Cusinato Giovanni has followed the different needs of the market adapting its technology to the new requirements.

For this reason and for the ambition of showing the ability and efficiency gained and maintained throughout the years, for the Ipack-Ima 2009 edition Cusinato Giovanni exhibits its products in two different booths. As pasta remains the main field of interest for Cusinato Giovanni, the company exhibits in the area, where the biggest manufacturers of pasta production lines exhibit; however, with the growth of new markets such as pet-food, snacks, frozen food, cereals and also many other non-food markets, it has decided to exhibit also in the



Storage and conveying system (Cusinato Giovanni).