

# TECNICA MOLITORIA INTERNATIONAL

Ongoing seasons

of technological successes



50 n° 50 100  
1339

**FAVA**  
impianti per pastifici



PASTA ZARA 2 - 6000 kg/h long-goods line - Model ITRG

- **Supplier Directory** -



CHIRIOTTI EDITORI

## Honorary degree for Enrico Fava

This past January 14<sup>th</sup> an honorary degree in Mechanical Engineering was conferred on Enrico Fava, president of Fava - pasta equipment, by the University of Ferrara. During a moving ceremony with numerous participants in the Great Hall of the University of Ferrara, the neo-engineer spoke about the fundamental stages of technological development in the field of equipment producing pasta, as well as the highlights of his own personal story.

The ceremony opened with the motion for the candidature of Enrico Fava, explaining the reasons thus: "far-sightedness regarding his enterprise, the capacity to recognize in advance and to understand the requests of a limited, but competitive and selective market, technical competence in introducing technological innovations, the lively personal passion and the self-abnegation together with human feel-

ings. These combine to make Mr. Enrico Fava an example for young people, encouraging them to use their personal qualities to create an enterprise which generates economic well-being and cultural and social growth.

In the 70's, with determination and courage, Mr. Fava designed and built pasta-drying systems more powerful than any built before. He made innovative con-

quests regarding the pasta-drying process, highlighting the fundamental role for the quality product of the use of high-temperature drying diagrams. He has put his signature to important patents, the most recent concerning treatment of dough. Continuous updating of his technical capacities all through his activity, together with the desire to meet whatever challenges the market presented him with,



The Magnificent Rector, Patrizio Bianchi, with the neo-engineer, Enrico Fava.

have led to Mr. Fava's creating the largest pasta lines anywhere in the world, thus giving Fava systems recognition and success in all pasta-producing markets.

The above considerations, supported by the favourable opinion of the industrialists of Cento, of the pasta industry worldwide, and the contribution Mr. Enrico Fava has given to technological innovation and the spread of pasta production all over the world, induced the Board for Doctorates in Mechanical Engineering to unanimously and proudly propose him for the conferment of an honorary degree in Mechanical Engineering".

Enrico, neo-engineer, proceeded to the examination of his doctoral thesis on the role of temperature in the drying process of pasta. He began by giving a rapid history of the pasta industry and, afterwards, describing the most significant moments in its technological developments. He underlined the fact that "drying has always been and continues to be very complicated, as if the pasta were refusing to yield the water that served to form it".

He then went on to tell how destiny took his father, Augusto, to devote himself to



Engineer Enrico Fava during his doctoral dissertation.

this field and of the genius which enabled him to patent a whole range of continuous dryers, by means of which the pasta industry went from the static and intermittent phase to a continuous and automatic phase.

He then recalled the most meaningful moments of his profession, beginning at a very young age, with his first experiences in the pasta factory which induced him to become passionately involved in all the problems of the field. The first tangible results were born here, right in the field, gaining all the experience necessary for responding to the various needs of the pasta factories. Next, he illustrated the stages through which, by a correct use of temperature, the drying process was speeded up and the

quality of the pasta improved, giving particular emphasis to resistance during cooking. The star of this innovation, the ATR line (high temperature and cooling) dominated the market nearly undisputed, becoming the symbol of this new technology.

He also pointed out that close ties between the University and industry can offer a valid contribution to research, which is a determining factor in maintaining leadership.

Lastly, he spoke touchingly of his family, the technicians and the workers who, side by side with him, have supported and motivated him through the many years of his work.

(Fava pasta equipment - Via IV Novembre 29 - 44042 Cento - FE - Italy - Tel. +39 051 6843411 - Fax +39 051 6835740)