

TECNICA MOLITORIA INTERNATIONAL

CRYOGRINDING INNOVATIVE TECHNOLOGY



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COLOMBINI

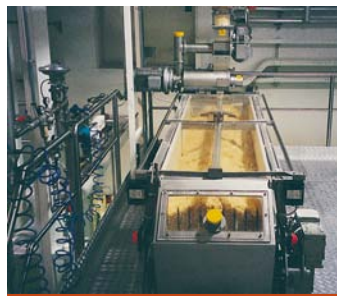
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CHIRIOTTI EDITORI

Pasta lines with stabilisation

At Ipack-Ima 2006 Fava will expose together with its associate Storci, the firm from Collecchio that collaborates with Fava in the realization of presses and, in addition, completes its offer with systems dedicated to egg-pasta, semi-automatic lines for specialties and with various proposals in the field of fresh pasta. Fava has always distinguished itself for innovative solutions, with state-of-the-art



The stabilisation belt for pasta dough (Fava).

technical and technological solutions, as well as for its ability in satisfying the market requests. These last three years have

been characterized by other innovations and improvements in both the production and drying processes. After an initial period of continuous improvements, the presses are now equipped with a stabilisation belt for dough that has assumed its final characteristics, granting a great ease of handling and, above all, a finished product which is much lighter in colour and much more transparent than that obtained by traditional methods. The negligible energy required for the belt and the ease in cleaning complete the picture, helping to explain the reasons of its success. In addition, the press has been equipped with



Complete pasta processing line (Fava).

a screw feeder with a new profile, increasing its efficiency to even higher levels.

With regard to the dryers, ventilation is now more efficient and drying is more uniform. A new dryer with integral air flow, mainly dedicated to small and medium-capacity production lines, grants optimal results.

For the 2006 edition Fava will present some outstanding novelties; some of the items described above will be available for observation, in particular:

- a press for short pasta, FA.ST

200.2-600, with the new stabilisation belt, equipped with the pasta-cutting unit and shaker pre-dryer TMU/4000/ATR;

- a drying module for short pasta, TCME.CO.System Special, capable of producing up to 4,500 kg/h;

- an innovative cooler, on a single plane with integrated air flow;

- the new line supervisor, designed by the firm's own software experts, full of interesting and useful functions, in addition to new, and attractive graphics.

A wide range of machines for special applications will be presented in the sector of fresh and stuffed pasta, as well as a press and spreader for long pasta and specialties, appropriate for small-capacity production lines.

In addition, samples of long- and short-pasta made with cornmeal and ground rice, produced on dedicated lines, will be on view.

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