

Pasta production

to product and the basket size and design allows for typical capacities of up to 2,000 kg/hour. A range of product feed systems is available to suit individual customer requirements with the finished product being delivered into de-watering systems or directly into mobile bins.

The new Tecna filled-pasta machine T9 has been designed for the production of the classic tortellini (Bologna type), also available in 11 punches for the Mignon type. The technical solutions adopted and the particularly solid frame, have enabled the realization of a vibration-free machine with an extreme working reliability. Thanks to the new kin-

ematic housed in a sealed box, immersed in an oil bath and lubricated by forced lubricant circulation, the company can propose a compact machine, easy to clean and adapted to the most stringent hygiene standards of the global market. The T9 is also equipped with an opening and closing filling valve to relieve pressure on the rods, which allows the problem of overheating caused by certain types of filling to be solved. So, thanks to these innovations, the production of T9 has been greatly increased.

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LONG and SHORT-CUT pasta lines

Fava develops a wide range of lines for short and long-cut pasta, special pasta and also lines for the production of cous cous. This is the main line of business, where the company strives to stand out and excel for its promotion of innovation, reliable service, knowledge and capacity in offering solutions and meeting customer demand. The production ranges from the smaller lines with a capacity of 750 kg/h up to the larger capacity ones of 9,000 kg/h. These lines are already installed and in production at the plants of the most important customers, and not only include the largest pasta factories in the world, featuring an advanced know-how and outstanding quality, but also new entrepreneurs who wish to enter the pasta production business world.

A second central feature characterizing Fava is its research and development de-

partment. Ever since the very beginning, and as pioneers in the field of production automation, the company has deposited a high number of patents, and today it is still investing significant resources in process and product innovation.

Currently, the research activity is focusing on the development of products with alternative raw materials, on drying technologies and on innovative mechanical solutions to increase the efficiency of the lines. This activity is based on previously obtained results, as Fava boasts having been the first company capable of producing machines with the highest production capacity in the world.

At Ipack-Ima 2012, Fava has shown the crowning achievement of its production, a long-cut pasta line with a capacity of 5,000 kg/h, featuring a high technological and manufacturing level. Evidence

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Two lines for long (A) and short-cut (B) pasta production recently developed by Fava.

of the recognition Fava technology has achieved around the world is the fact that, during the last 24 months, as many as 26 long-cut pasta lines were sold, most of which with a production capacity of over 4,000 kg/h. So many significant improvements have resulted in an increase in the performance and efficiency of these lines, where automation software and mechanical and electrical design are optimized in order to assure the highest production efficiency possible, leading to lower maintenance costs, a lower amount of absorbed energy and a greater ease of use.

There is also great news in terms of supervision software, with its extremely innovative graphics, touch screen interface and a lot of information useful for the management of the line, such as

consumption, output, preventive maintenance, remote support in an innovative web-style environment, showing an affinity of well-known smartphones and tablets with Fava. As regards technology, during the last few years, the Research and Development staff has never shown so much commitment in laying the basis for new, truly innovative and performing production technologies.

Finally, the subsidiary company, Storci, presents a complete line for ready-made multi-product dishes, with an innovative rotary cooker-cooler. As regards the hand-made dry pasta production, a robotic system for un-stacking frames, set to work specially for this event, has been developed. (Fava - Via IV Novembre 29 - 44042 Cento - FE - Italy - Fax +39 051 6835740 - www.fava.it)