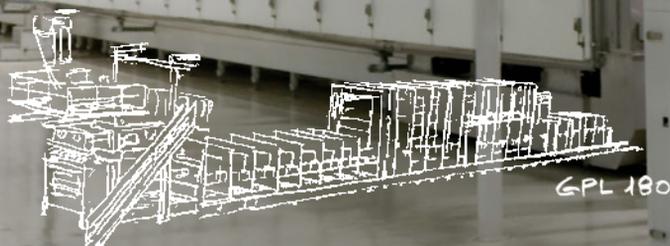


# TECNICA MOLITORIA

## INTERNATIONAL

GPL 180 IS THE INNOVATION OF TODAY



GPL 180

**FAVA**  
pasta equipment

[www.fava.it](http://www.fava.it)

WITH SUPPLIER DIRECTORY



CHIRIOTTI EDITORI



## Leadership consolidated by innovation in respect of the environment

There is a lot of talk about pasta innovation, pasta “with” and pasta “without”, and at the centre of it all are the health and nutritional features of this product. It is here that the strength of **Fava** outshines the others because of the design and conception of its pasta lines whose characteristics have always been operational flexibility and adaptation to the most diversified, original, traditional and innovative demands of the pasta market. Its ability to predict the necessities of pasta factories, recognized and appreciated by the market, has led to the development of a vast range of production lines.

At Fava, the R&D department is continuously developing technological innovation processes for dough



management and drying assorted blends of raw materials and ingredients with the aim of producing and packaging the best quality pasta desired by the consumer.

Pasta production processes today are easily adaptable to provide high quality pasta with alternative ingredients: over 50s, who have no doubts about their tastes, prefer pasta with whole grain semolina, organic, more Italian durum wheat and ancient grains; Millennial and Gen-Z consumers, where curiosity and desire to experiment “new” types of pasta lead to positive alternative pasta trends, prefer multigrain or legume-based pasta. Flours in which the legume is no longer just a simple additive, with its color, nutritional values and flavour contrasts, but an absolute protagonist are giving birth to a product in which the only things it has in common with traditional pasta are the shape and the packaging.

Fava’s secret lies in its symbiotic relationship with the pasta factory: experiencing continuous changes together in the laboratory, with the research institutes and directly on-site. It is the winning formula to predict trends, understand market dynamics and continuously innovate machines to make them increasingly flexible and high performing.

The company’s strong point is respect for the environment. Focus on energy savings is now fundamental to the company, they invest in research to find new solutions to reduce emissions and consumption, all from a Total Cost of Ownership perspective, which provides the guidelines on the choices to be made: maximum energy savings on the pasta line and reduction on environmental impact while maintaining process flexibility, OEE (Overall Equipment Efficiency) and above all, without compromising on final product quality.

The mission at Fava is clear: in order to reach excellence, a process of continuous improvement must be implemented. In recent years, the company has invested in highly specialized personnel, Lean Manufacturing and Lean Factory modern techniques, resulting in an efficient organization of processes and products





6000 kg/h long-cut  
pasta line – Model  
GPL 180 (**Fava**).

as well as inspiring new techniques and technologies to be applied in its field.

Fava is not missing out on a modern IoT solution, Industry 4.0 which is in full evolution to spread the generation of “smart” pasta lines and the interesting scenarios provided through the elaboration and use of process data.

The range of pasta lines proposed by Fava with the GPL180 model for long-cut pasta, TCM 100 model for short-cut pasta, latest generation models for specialty pasta and couscous, today, represent an excellence for the pasta sector, guaranteeing premium product quality with all types of raw materials in an ever-evolving market.

Fava is a family of entrepreneurs and a business which has been growing with its customers for over three generations.

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