

storci “wd” presses

by Storci S.p.a.



Conceived and designed to produce a **safe product which complies with FDA and USDA standards** (for export into the United States).

The cleaning and sanitization of machinery are essential aspects in order to sell a safe product. Also for pasta manufacturers it is of fundamental importance to produce “safe” pasta, in other words pasta which does not constitute a health risk for the end consumer

Storci has always been very aware of this issue and knows that guaranteeing maximum hygiene also, and above all, guarantees constant product quality. The HACCP self-monitoring plan, puts a great deal of emphasis on the management and monitoring of cleaning operations: this means considering every food residue as a potential contamination risk. It is therefore essential to ensure quick sanitization of the surfaces and components which come into contact with the product. And if a company’s goal is to export to the USA, machinery must observe



the very strict FDA and USDA standards. Which is why the watchword in the production of Storci presses is **WASH-DOWN**: being able to clean surfaces which come into contact with foodstuffs using detergent solutions applied using a high-pressure jet cleaner from the top down.

All the machinery, the mechanical and electrical components of the Storci “WD” presses are designed to resist high-pressures, water and various chemical solutions. This also applies to the motors, control panels and electrical cables.

To make sure there is no risk of operators slipping on wet surfaces during press cleaning operations, Storci has built its platforms, stairs and walkways following “NON-SLIP” criteria.

The kneading tanks are built with rounded corners and washing water drainage holes. The kneading paddles do not go through the shaft, which means (difficult to clean) fastening bolts are not needed.

The head is built entirely from stainless steel and is connected to the cylinder by means of an elbow pipe with a guaranteed seal which is all easily taken apart.

Pasta cutting systems provide maximum access to each component both in the area under the die and near the blades.

The Storci WD system makes it possible to invest in automation and construction quality aimed at producing “safe” products and consequently easier access to important markets such as the US.



for info

www.storci.com

sales-storci@storci.com

