

160.1 PRESS

INDUSTRIAL PRODUCTION PRESS



rev. 001085.2405.90

■ Press 160.1

- Production capacity up to 1000 kg/h (dry)
- Heads: single circular, linear, or double
- A range of versions with single or double heads to use on short-cut, long-cut or Omnia pasta lines

160.1 PRESS

160.1 press is a solution ideal for medium-size pasta factories. Guarantees continuous production without the fixed presence of an operator.

Main technical features:

- Production capacity up to 1000 kg/h (dry)
- Shapes: short-cut, long-cut, nested, sheeted, and instant pasta
- Heads: single circular, linear, or double
- Hard-wearing and reliable, it offers pasta makers the assurance of producing the best fresh and dry pasta using all the technology found in industrial installations
- Guarantees continuous production without the fixed presence of an operator
- A range of versions with single or double heads to use on short-cut, long-cut or Omnia pasta lines



Press 160.1 Detail



160.1 Press on Omnia line



160.1 press

160.1 PRESS

	Pressa 160.1
Voltage	depending on the Country
Installed Power (kW)	86
Compressed Air (Nl/min and bar)	6/8
Dimensions (LxPxH) (mm)	7000x5000x5500
Weight (Kg)	7000
Kneading basin capacity (l)	460
Die dimension (mm)	460/1120/1500
Dry short-cut pasta production (Kg/h)	1000 (dry)

Dimension and technical data are not binding. Storci S.p.A. reserves the right to modify them without notice.



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