

# Ready meals meet all needs

**N**owadays, our lifestyle is too frenzied for sparing some time for a convivial moment such as lunchtime.

For this reason, we need quick meals, balanced and handy; we often look for an alternative to a sandwich, a dish of pasta perhaps, as long as it is ready to eat.

Ready meals such as lasagna, cannelloni, cooked and flavoured pasta, served in a tray or in a pasta cup.

Storci has learnt it over time and joined its forces with BS Company, headquartered in Parma, that has been operating since 1980 in the main markets of ready-meals, fast foods, ice-creams and desserts. The two Companies have started up a business network of ready-meals production lines.

Storci Bs ready-meal lines consist of complete systems for the production of short and long pasta, filled and fill dough, for cooking all shapes and dosing condiments for pasta; customers

can choose among long-lasting and highly performing machines.

For the production of lasagna and cannelloni you can choose between semiautomatic and automatic lines with different capacities (all manageable, state-of-the-art automation, easy to

clean and maintain, under vacuum technology for production of dough either by sheeter or press): from 600 trays/h up to 4500 kg/h. One of the largest frozen lasagna production line in Europe has been recently installed and Storci, thanks to its well established experience, has manufactured the production system and cooking process for a capacity such as 4500 kg/h of flavoured lasagna. The press, equipped with a pre-mixing unit Premix for solid and liquid



ingredients, combined with a gravimetric dosing system for i.e. powdered spinach, has a compression screw and circular head whose diameter is 135mm and 400mm wide, respectively; the subsequent lamination and cooking groups enable the production of a sheet that is 1.060 mm large.

For the production of ready-meals based on filled short or long pasta, the solution is the multiproduct line R2E, able to produce a wide variety of shapes, great capacity of production and cooking within limited areas, ease of usage and cleaning. The multiproduct line has a production capacity ranging from 600 to 5.000 trays/h; thanks to the adaptability of the cooking system to the products, it can cook also dry pasta, meat, rice, fish and vegetables.

Ready-meal production plants made by Storci BS guarantee a high flexibility of production, great capacities in small areas, ease of usage and cleaning and significant energy saving.

