

# P.M. Mohamed Ali chose Storci (again)

**T**he business relationship between P.M. Mohamed Ali & Co. and Storci started some years ago, when the first line, 1000/400 Omnia, was purchased. We are proud to announce that the Sri Lankan group has decided to turn to Storci again for a new dry short pasta line capacity 1,200 kg/h. This plant can manufacture

a widerange of short pasta shapes and is the outcome of an attentive planning work by Storci R&D dept which, beyond getting to a strengthening of the line, has implemented a series of specific details to make it even more reliable and performing. Which ones? We asked Marhoof Fahmi - P.M. Mohamed Ali & Co. owner - about it.

**You did buy a Storci short pasta line (1,200 kg/h), equipped with accessories and highly automated. Could you tell us which features of this line struck you most? How has it contributed to produce an excellent pasta such as yours?** In my opinion, there are some key factors that I would like to point out. Thanks to Storci presses, the





quality of our products is risen and the plant monitoring is much easier: moreover, the high technology and the quality of the components used are essential to reach such results. Trays stacking machine guarantees technology

& safety. For a production at its very top. The drying phase, which is modular, versatile and advantageous. Storci dryers have been recently re-designed, improving all the components, from both technological and technical viewpoints. They enable the drying of any pasta shapes, with no problem whatsoever. Last, but not least, I have to mention is the high automation of the line itself that allows a reduction of the manpower with a subsequent management fee saving.

Moreover, we would like to highlight the excellent service/ after-sales assistance, always available and thorough: Storci team has proved to be very responsive to our needs, timely and professionally.

**Are you planning any specific projects in the next future? Any new challenges to take on?**

We are planning to boost further short pasta shapes and add a long pasta production plant in the future. In our opinion, the greatest challenge nowadays is to make people understand how pasta is a healthy and versatile product, with so many pros, making sure that it is more and more available and affordable on the market, without being forced to give up on quality.

**Which are the reasons you would bring forward when advising someone, interested in the pasta sector, to turn to Storci?**

In general terms, the quality and reliability of their lines.

