

# **NEST - T**

### **NESTING MACHINE FOR DIE-SHAPED PASTA**





rev. 0039.2404.58

Nesting machine

- Machine for the production of die-shaped nested pasta arranged on trays
- Maximum production capacity: 19,200 nests/h (25 g dry)
- Fitted with a "mushroom-head" system for distributing the die-shaped pasta

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Designed for medium- and small-scale food industry plants, this machine can be coupled to presses. The new design, the use of new materials, the technical solutions adopted and the particularly sturdy framework have enabled Storci to construct a very low-maintenance machine which is hard-wearing and easy to clean.

#### Main technical features:

- Parts in contact with foodstuffs made from stainless steel or treated with non-toxic coatings
- Specifically designed for pasta produced by a linear die
- Available with 8 and 16 forming tubes for doubling output
- The length of the cut set by the operator is controlled by an encoder and is not affected by machine operating speed
- An encoder-controlled transversal blade positioned near the product collecting trays makes the final cut
- Automatic depositing of product onto trays



Detail of nesting machine

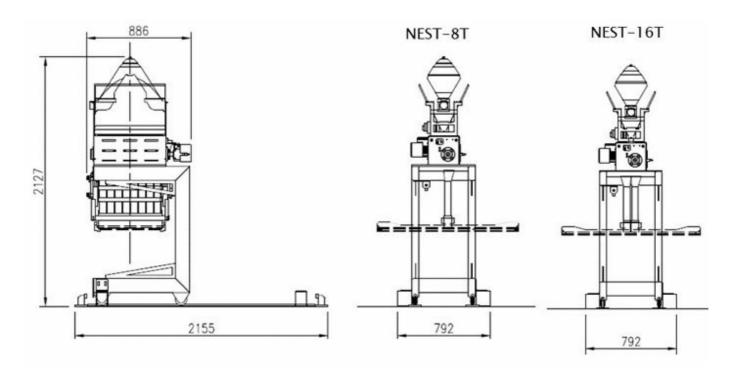


Detail of transversal cutting system



Detail of transversal cutting system

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Models	NEST 8 T	NEST 8 T/C	NEST 16 T	NEST 16 T/C
Dimensions LxPxH (mm)	900x1200x1600	1350x1200x2000	900x1200x1600	1800x3200x2500
Installed Power (kW)	0,25*	2,1*	0,25*	3*
Weight (kg)	300	500	350	1800
Pneumatic Consumption (NI/min-bar)	990	990	2000	2200
Production (Kg/h)	200	200	400	400

The dimensions and technical data provided are not binding. Storci S.p.A reserves the right to modify them without prior notice. \*excluding ventilation of pre-exication nests and recovery rifilo.





youtube.com/user/StorciPastaMachinery



