

# Storci

PASTA MACHINERY

# STE 1120-1500 FS SPREADING MACHINE

AUTOMATIC SPREADING MACHINES FOR LONG-CUT PASTA



rev. 0045.2404.43

■ Spreading machine, mod. STE 1500 FS

- Automatic spreading machines for long-cut pasta with 1120 and 1500 mm sticks
- Standard pasta types (*spaghetti, tagliatelle*, etc.) and special types (*candele, ziti*, etc.)
- Automatic system for collecting and grinding pasta scraps
- Automatic stick pick-up and regulation of the pasta cutting length

we know pasta

# STE 1120-1500 FS SPREADING MACHINE

Spreading machines suitable for long-cut pasta lines to be coupled to linear heads, specifically for standard and special pasta types. PLC control. The new design, the use of new materials, the technical solutions adopted and the particularly sturdy framework have made it possible to construct easy-to-clean and low-maintenance machines.

## Main technical features:

- Empty stick accumulation guides with manual feed
- Automatic pick-up of the sticks by means of chains with loops
- Upper ventilation ring for surface drying the pasta
- Arms with chains for automatic feeding of the long-cut pasta pre-drying tunnel
- long cut: 580 mm
- Pneumatic conveyor system for taking pasta scraps to the press kneader, complete with fan-grinder, stainless steel transport piping, decantation cyclone and vacuum seal valve
- Painted steel structure

## Plus:

- Short-cut pasta conveyor belt and tray passage system for special Omnia lines
- Stick lift with fins for positioning the sheets of long pasta in the guillotine-type trimmer
- Guillotine cutter for final trimming of long-cut pasta; final trimming length: 645 mm
- Internal conveyor for collecting pasta scraps made by the trimmer
- External transversal conveyor with two-way travel for taking scraps to the grinder



Detail of STE 1120 FS on Omnia line



Detail of STE 1500 FS for the production of american lasagna

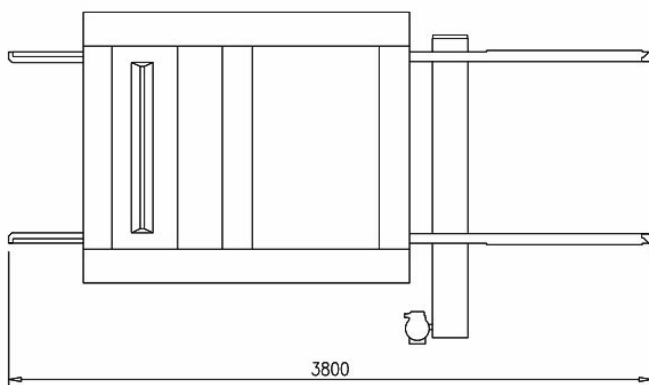
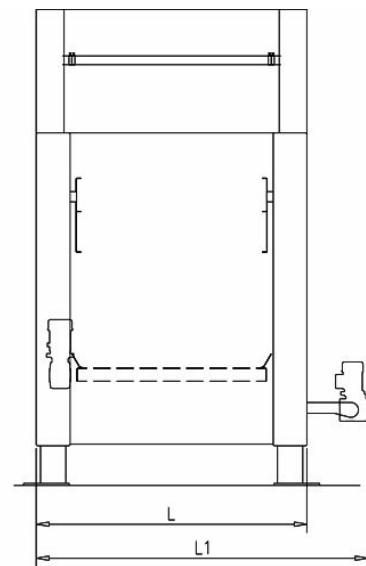
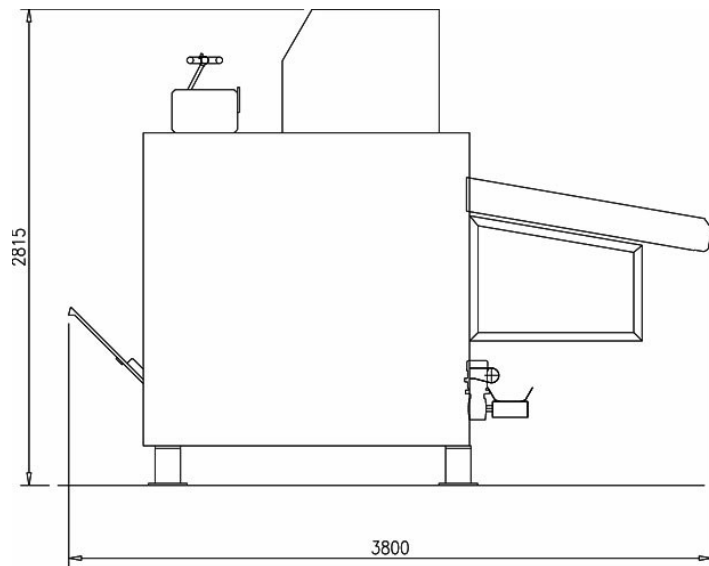


Spreading machine, mod. STE 1500 FS



Detail of spreading unit STE 1500 FS

# STE 1120-1500 FS SPREADING MACHINE



| STE 1120-1500 FS                               |                |                |
|--|----------------|----------------|
|  | STE 1120 FS    | STE 1500 FS    |
| Nominal stick length (mm)                      | 1120           | 1500           |
| Dry Production (kg/h) for standard pasta types | 400            | 500            |
| Dry Production (kg/h) for <i>candele</i>       | 180            | 240            |
| Tray passage system                            | yes            | yes            |
| Cutting length (mm)                            | 580            | 580            |
| Power installed                                | 10             | 10             |
| Size   | 1960x3800x2815 | 2340x3800x2815 |

| STE 1120-1500 FS  |             |             |
|---|-------------|-------------|
| PASTA TYPES   | STE 1120 FS | STE 1500 FS |
| Standard long-cut (e.g. spaghetti) Ø max. 1.7 mm              | •           | •           |
| Bucati (Tubular pasta) (e.g. bucatini) Ø max. 3.5 mm          | •           | •           |
| Tagliatelle: max. width 6 mm                                  | •           | •           |
| Bucati speciali (special tubular pasta) (candele, ziti, etc.) | •           | •           |
| American lasagna  | •           | •           |
| Fusilli bucati lunghi (long hollow fusilli)                   |             |             |

Notes: the data provided is purely indicative and not binding as it may be subject to the variability of products and the line in which units are installed.



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