

“MULTIPLA” (multi-function) production line for ITALPAST

• short pasta • long pasta • nest-shaped pasta • lasagne • special shapes



Machines and plants for dry pasta production



The main features of the "MULTIPLA" production line are extreme flexibility, reduced overall dimensions and easy running: output ranges from 200 up to 300 and 500 Kgs. per hour.

Besides standard shapes for short pasta obtained by means of specific accessories and complementary machines, also special shapes, "penne" and cannelloni can be produced (thanks to the suitable cutting devices) as well as spaghetti and other shapes for long pasta, "tagliatelle", angel hair in nests or in skeins and pasta of the "Bologna" (bow-tie) kind (namely, "farfalle", "sorprese", etc.).

All production phases are automatic and the operators' intervention is required only to put the trolleys into the DRYERS.

The complete line can be controlled by PLC installed on the main control panel.

The production line is composed of **automatic, continuous EXTRUDER** equipped with automatic system for flour and liquids feeding, centrifuge pre-mixing system, vacuum extrusion and double extrusion head (either round or linear) suitable for the production of different shapes.

Production for short pasta, "penne" and cannelloni

At the exit of the round extrusion head to the EXTRUDER the product is cut at the desired length and transferred to the **PRE-DRYER** to undergo pre-drying.

Distribution of the product onto the drying looms and stacking onto the trolleys are automatic operations effected by means of the **LOOM-FEEDING MACHINE** and the **automatic LOOM-STACKER** placed at the end of the production line; no interventions by any operators are required.

Production for spaghetti and other shapes of long pasta

These shapes are obtained thanks to the linear extrusion head coupled with the **automatic SPREADING MACHINE**. After spreading onto the sticks the pasta is cut at the same length and pasta scraps are automatically transferred to the EXTRUDER mixer by means of a pneumatic system.

Production for nest-shaped pasta and lasagne

The **NESTING-LASAGNE MACHINE** proposed with this line can be equipped with calibrating rollers to enable production of lasagne and tagliatelle starting from sheet-pasta as well as expanding cone for production of tagliatelle, spaghetti and angel hair directly from a pasta die.

Production of special shapes

By simply adding complementary machines such as **SKEINING MACHINES** or **BOW-STAMPING MACHINES** special shapes such as pasta of the "Bologna" (bow-tie) kind (namely, "farfalle", "sorprese", etc.) and skeins can be produced. The sheet-pasta produced by the EXTRUDER feeds the complementary machines and the product is then automatically spread onto the DRYER looms.

The **DRYERS** required in the final drying phase of the product can be equipped either with electric heating or with batteries for thermal exchange: they are also equipped with PLC for control and storing of the various drying cycles. Thanks to studies of air fluxes and parameters management (time, temperature, humidity) a specific drying program corresponds to each shape: this program can be customized and stored in the PLC.

