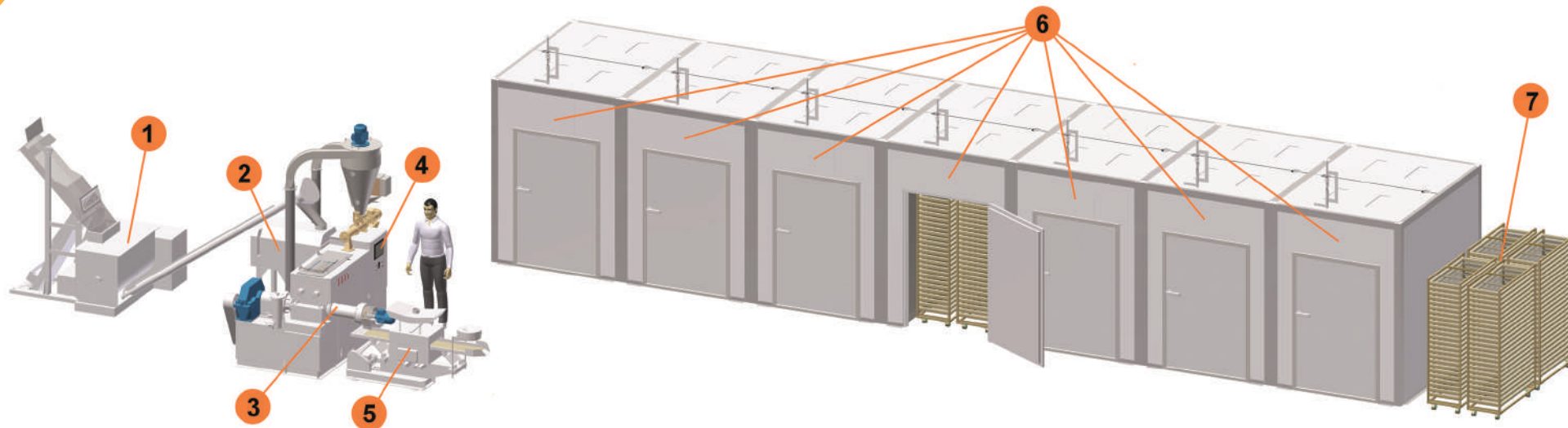




Semi-automatic line for production of short-cut pasta with capacity up to 250 kg/h



This production system is intended for the short-cut pasta production in mode 24/7 with capacity up to 150 kg/h (finish dry product) Capacity is determined in the finish dry production and depend on the type of product.

Features of the equipment :

- Automation of technological process
- Pneumo-electric dosing system of raw materials
- Vacuum kneading
- Autonomous hydro-system for tracking the flow of water and its temperature depending on the intended use
- Pre-steaming process
- Drying complex consisting of seven cabinet dryers with automatic maintenance of the set drying parameters
- Easy maintenance



Components of the line

Pressing system	Drying system
1. Bag tilter and flour mixer with auger conveyor	5. Steaming unit
2. Flour sifting machine	6. Drying sections (7 pcs)
3. Pasta press	7. Carts with trays
4. Control panel	

Brief technical characteristics

Parameters name	Pressing section	Drying section (7 pcs.)	
		Only Electricity	Electricity & steam
Maximum productivity for dough pieces, kg/hr	Up to 315	Up to 315	
Maximum productivity for dry product, kg/hr	Up to 250	Up to 250	
Installed power, kW	32	141.4	15.4
Average power consumption, kWh	22.4	73.8	10.8
Steam consumption kg/hr	-	-	75.6
Water consumption l/hr	70	-	
Staff , people	1	1	

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Process summary

Flour preparing: Flour contained in 50 kg sacks is discharged by sack tilter to the flour dressing unit (1) having the volume of 250 kg wherein it is mixed to level the moisture and organoleptic characteristics of raw materials. Then it is fed by auger conveyor to the flour sifting machine (2) to remove foreign admixtures (trash).

Pressing: sifted flour is transported by air conveyor to the service bin located above the press (3) from where it is moved, together with water, by pneumo-electronic system to the kneader bin. Please note that kneader is vacuumized.

Finished vacuumized dough from the kneader is fed by the auger to the working cylinder and further to the pressing head. During passing through the die with extrusion nozzles, dough is shaped in various pasta forms. Cutting tool has fine speed adjustment which allows to produce pasta 3 to 40 mm long.

Temperature conditions of water used for dough kneading, working cylinder and pressing head cooling, are maintained by a autonomous hydro-system for tracking the flow of water and its temperature depending on the intended use

It means that the press may operate without water draining to sewer system. By separate agreement, the press may be fitted with main drive gear governor for fine tuning of production capacity.

Thus formed pasta pieces are exposed to steaming so as to make them more vitreous and to improve pasta organoleptic characteristics in the steaming unit (5) fitted with all the required control and safety automatic equipment.

Drying: then dough products are spread uniformly on the trays(6), after that trays are set by-hand on the carts (8) and fed into the drying chamber (7). Time of drying – 6-10 hours. Dry pasta is under stabilization on the pallet where it goes through the process of moisture distribution and getting cold during 1-2 hours. After that the product is ready for packaging.

Packaging: to pack the pasta in polypropylene packets with the volume of 400 g to 1,000 g, Packaging and weighing section is used. Dry pasta is fed by inclined belt conveyor (9) to packaging and weighing machine bin (10). Packaging and weighing machine (10) weighs and packs pasta in packets with the capacity of up to 25 packets/minute. Belt conveyor for packed products (11) takes finished packets filled with pasta away from the machine.

All the processes utilized in the described line are automated enabling the line operation by one operator while working according to the specified parameters.

Packaging and weighing machine operation requires 1 attending person

The optimal operating mode for the line is **24-hour operation**.

The line is easily maintained. Adjustment for another product type takes 10 to 15 minutes. We enclose all the required documents and certificates with our equipment.

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