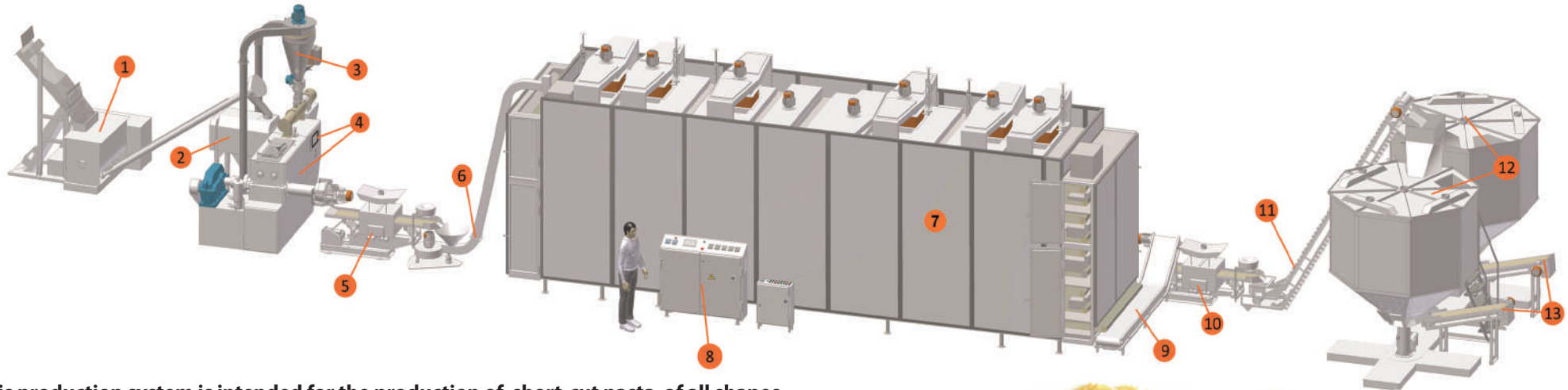




# Automatic line for production of short-cut pasta with capacity up to 550 kg/h



**This production system is intended for the production of short-cut pasta of all shapes with capacity up to 550 kg/h. Capacity is determined in the finish dry production and depend on the type of product.**

#### Production system features:

- Full automation of the process
- Pneumo-electronic system used for raw material dosing
- Vacuum kneading
- Autonomous hydro-system for tracking the flow of water and its temperature depending on the intended use
- Pasta steaming, both pre-steaming (after press) and finish steaming (after cabinet dryer)
- Automated Drying section;
- Compactness
- Easy maintenance



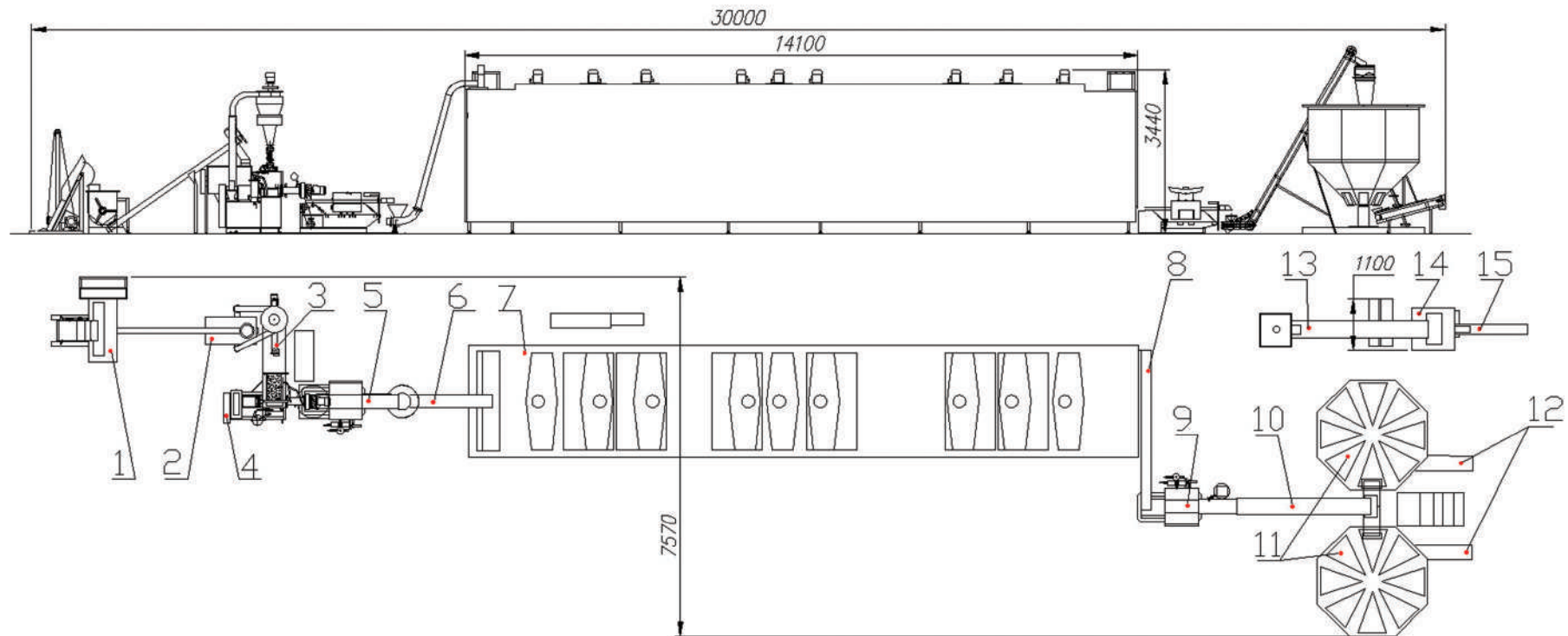
#### Components of the line

| Pressing Section   | Drying Section            |                               |
|--|---------------------------|-------------------------------|
| 1. Flour preparation unit : Sack tilter, flour mixer, auger conveyor | 6. Air conveyor stacker   | 11. Inclined belt conveyor    |
| 2. Flour sifting machine   | 7. Conveyor dryer         | 12. Stabilization storage bin |
| 3. Turbo- premixer with dosation system                              | 8. Control panel of dryer | 13. Belt conveyor for finish  |
| 4. Pressing section & control touch panel                            | 9. Conveyor belt          |                               |
| 5. Steaming unit   | 10. Steaming unit         |                               |

#### Brief technical characteristics

| Parameters name  | Pressing unit | Drying complex   |                     |
|--|---------------|------------------|---------------------|
|  |               | Only Electricity | Electricity & steam |
| Maximum productivity for dough pieces kg/hr              | Up to 690     | Up to 690        |                     |
| Maximum productivity for dry products (short- cut) kg/hr | Up to 550     | Up to 550        |                     |
| Installed power, kW                                      | 49            | 245              | 30                  |
| Average power consumption of the complex, kW             | 34.3          | 119.3            | 21                  |
| Average steam consumption of the complex, kg/h           | -             | -                | 118                 |
| Water consumption, l/hr                                  | 140           | 20               | -                   |
| Total area of drying belts, sq.m.                        | -             | 252              |                     |
| Number of drying climatic zones                          | -             | 9                |                     |
| Number of drying belts                                   | -             | 11               |                     |
| Staff, people  | 1             |                  |                     |

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## Process summary

**Flour preparing:** Flour contained in 50 kg sacks is discharged by sack tilter to the flour mixer 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).

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 pneumoelectronic system to the kneader bin.

Please note that kneader is vacuumized.

**Pressing:** 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 extrusion nozzles, dough is shaped in various pasta forms. Cutting tool has fine speed adjustment which allows to produce pasta from 3 to 40 mm long

Temperature conditions of water used for dough kneading, working cylinder and pressing head cooling, are maintained by the press standalone (closed-loop) hydraulic system. 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.

**Steaming:** 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:** Test pieces are fed to drying section by air conveyor with the layer (6) and are evenly laid on the upper band. Belt dryer (7) includes seven bands located one above another and is divided into five climatic zones with separate control of temperature and humidity in each zone.

Conveyor dryer is intended for decreasing moisture of pasta content from original 33% to 12-13%.

After drying chamber dry pasta going to the second steaming (8) to remove internal stresses for preventing product cracking.

Then pasta by the inclined belt conveyor (9) is fed to revolver-type stabilization bin (10) wherein it undergoes final stabilization, moisture distribution and cooling up to 5 hours.

**Packaging:** from a hopper dry pasta is fed by inclined belt conveyor (12) to packaging and weighing machine bin (13).

Packaging and weighing machine (13) weighs and packs pasta in packets with capacity from 400 to 1000 gr. up to 25 packets/minute.

Belt conveyor for packed products (14) takes finished packets filled with pasta away from the machine.

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

Packaging and weighing machine operation requires 1 attending person

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.

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

# Contacts



## Designer:

"BID" LLC Trade Mark

Address: 10 Lypova street, Dnipro, 49124, Ukraine

Tel/fax: +38 056 372-50-21

E-mail: [bid@bid.dp.ua](mailto:bid@bid.dp.ua) Web: [www.bid.dp.ua](http://www.bid.dp.ua)



## Manufacturer:

"Agromach" PICE

2 Plekhanova Str., office 9, Dnipro, 49000 Ukraine

Tel: +38 056 372-50-22



## Distributor in EU:

OUR BUSINESS Spolka z o.o.

Al. Mireckiego 22, 41-200 Sosnowiec, Poland

Tel/fax: +48 327 072 038

E-mail: [dryps@dryps.org](mailto:dryps@dryps.org)



## Sales & Service Agent in India:

Kaustav Engineering

500/1 Mohishila Colony, Asansol-3, West Bengal, India

Tel: +91 963 509 5406, +91 933 310 0367

E-mail: [kaustav.engineering@gmail.com](mailto:kaustav.engineering@gmail.com)



## Distributor in Uzbekistan:

"Engineering solutions" Ltd

O`zbekiston Ovozi 21, Tashkent, Uzbekistan Republic

Tel: + (998 93) 397 46 88; +(998 97) 745 07 20; + (998 93) 397 46 85

E-mail: [engisol@yandex.ru](mailto:engisol@yandex.ru) Web: [www.engisol.gl.uz](http://www.engisol.gl.uz)



## Sales & Service Agent in Libya

IKHMAYRA KHALID

Tripoli-Libya st. Madina Riadia / 113/1

Tel: +218 913 730 882

Email: [knk5579@yahoo.com](mailto:knk5579@yahoo.com)