

# Storci's solutions to manage dough level and extrusion pressure

by Storci



Storci takes good care of its customers and is always attentive to the realization of cutting-edge technological solutions although respectful of the pasta traditions.

To obtain a better product, the Company in Collecchio makes its machinery perform at its best: now, thanks to the installation of specific software processes, there is now a simpler and more accurate management of the dough level and extrusion pressure.

Beyond the tested and flawless system of raw materials mixing and dosing, they have succeeded, thanks to this innovation, to keep constant the dough level and the water dosing (or possible other liquids: e.g. egg) inside the under vacuum basin. This way pasta will get a homogeneous colour and a better texture.

This result is also possible thanks to the control of thermostat temperature of cylinder and head (jumps in temperature are reduced to a few tenth of grade), that enables a steady extrusion temperature. The above mentioned system monitors also the consistency of the dough and, during the extrusion, the product shape.

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