

For exceptional dough cooking, the choice is Storci

Cookers are the best solution for dough continuous cooking for ready meals lines. They guarantee homogeneous cooking, precision in product transport, in and out of the machine. Storci cooker is suitable for treating any dough dimension and allows different cooking times.

Functioning

The dough enters the cooker and is transported toward the cooking basin, then is submerged in the boiling water. A system has been created so that the chain, transporting the dough rods, is always kept out of the cooking water. It does not touch the water preventing wear damages, thus guaranteeing a long life and lower maintenance costs.



Another improvement is that one referring to the prevention of dough wrinkles or air bubbles; these are problems that can cause the dough to be side-slipped or sometimes torn. A belt with herring-bone rods has been designed to keep the dough just below the cooking water level. This solution prevents the dough to move sideways during the passage through the cooker whereas the air bubbles, pushed by the herring-bone rods, come out sideways.

The vapour

Another improvement is heating up the cooking water using vapour. On the bottom of the cooker basin, some plates, called trap cold, have been placed. The vapour flows through them heating up the lower surface of the basin, without touching the cooking water. This way you do not have to use sanitary vapour and bearing high costs of purchase and maintenance. Moreover, thanks to the control of several sensors placed inside the cooking basin, it is possible to keep a constant temperature of the water during all process phases. Last but not least, the cooking basin cleaning has been made easier and faster than in the past, thanks to the choice of the steel bars used in the cooker in place of the belt and the catenary placed outside the cooking basin. ■

