

TECALIT

*Pasta Plants &
Food Technologies*



EN

your Successful Choice

TECALIT

**Pasta Plants &
Food Technologies**

TECALIT supplies high quality plants to Pasta Industries contributing to their successful development.

Since 1984 TECALIT has proved to be a reliable, competitive and efficient business partner, becoming a reference point for many Customers throughout the world.

TECALIT focuses its business on designing, manufacturing and supplying **turn-key pasta plants** and pasta machines. We decided to concentrate our experience on this sector, putting our skills and know-how at Client's disposal, in order to achieve a tasty and high quality pasta.

TECALIT has been recently putting a lot of effort in the development of **new technologies** that achieves the goal of making a great product, respecting the natural processing



In 1984 Tecalit was founded, almost a challenge in the pasta machinery field.

Today Tecalit is a reality with a collection of successes all over the World, thanks to the hard work, the skilfulness and the commitment of all the Members of our Team.



general catalogue

of raw materials, matched with **savings such as lowering the cost of production.**

We can provide our Customers with a broad line of products including: short cut pasta, long pasta, nest pasta and gourmet pasta. Particularly we also provide plants for the production of organic pasta obtaining great satisfaction from our Customers.

R&D department has been updating the traditional pasta technologies and TECALIT has developed a **new technology** called **BT COOKER** that gives the possibility to extrude pasta out of **gluten-free raw materials, such as corn, rice, quinoa, etc....** Furthermore, our drying technologies have been improved to save energy and reduce the operating cost and to simplify the control of the process parameters. The drying technologies **TDU-HT** (Three Drying Unit - High Temperature) and **PDT-HT** (Progressive Drying Technology - High Temperature) represent a stable innovation and their high efficiency is giving a lot of benefits to the Customers that chose Tecalit.

Last but not least, we are really careful on the training of our personnel in order to supply our Customers with a complete service from the beginning to the very last step of our agreement. Customer Satisfaction is our big concern followed by the commitment to provide reliable and efficient products.

Our goal is to have satisfied Customers all over the world.



The technologies developed by Tecalit offer the following advantages:

- ▲ Pasta keeps its traditional and characteristic flavour.
- ▲ Optimum colour.
- ▲ Optimum cooking characteristics.
- ▲ Less thermal and electrical energy consumption with savings for the pasta producers, thanks to the TDU-HT and PDT-HT Technologies
- ▲ Flexibility on the production of different shapes of pasta.
- ▲ User friendly machines.
- ▲ Less maintenance.
- ▲ Long life of the plant.

long pasta lines ▼

short cut pasta lines ▼

nest pasta lines ▼

gluten free pasta ▼

accessories ▼

long pasta

■ The Long Pasta Lines made by Tecalit distinguish themselves for their technological and mechanical reliability and for being user friendly. Tecalit can produce Long Pasta Lines with capacity production that vary from 400 kg/h up to 6.000 kg/h.

Tecalit projects the machinery with a concept of modularity, that permits to adapt the lines to the specific requests of the Customers.

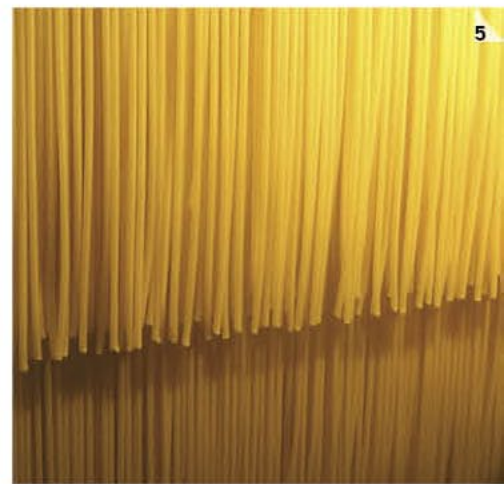


General characteristics of Tecalit Presses:

- Dough totally formed under vacuum (from the dosers of water and semolina up to the extrusion).
- Compression screws made with a variable pitch and increased diameter to knead the dough with low round speed.
- Easy change of dies to decrease the set up time between two different shapes of pasta.
- Heavy structure and easy access to all the parts of the press.

General characteristics of Tecalit Dryers:

- PDT-HT Drying Technology with High and Very High Temperature, flexible and easy to set up for all shapes of pasta.
- Continuous Ventilation and Recovery treatment in all zones of the dryer.
- Stabilization of pasta
- Structure and panels completely made of stainless steel.



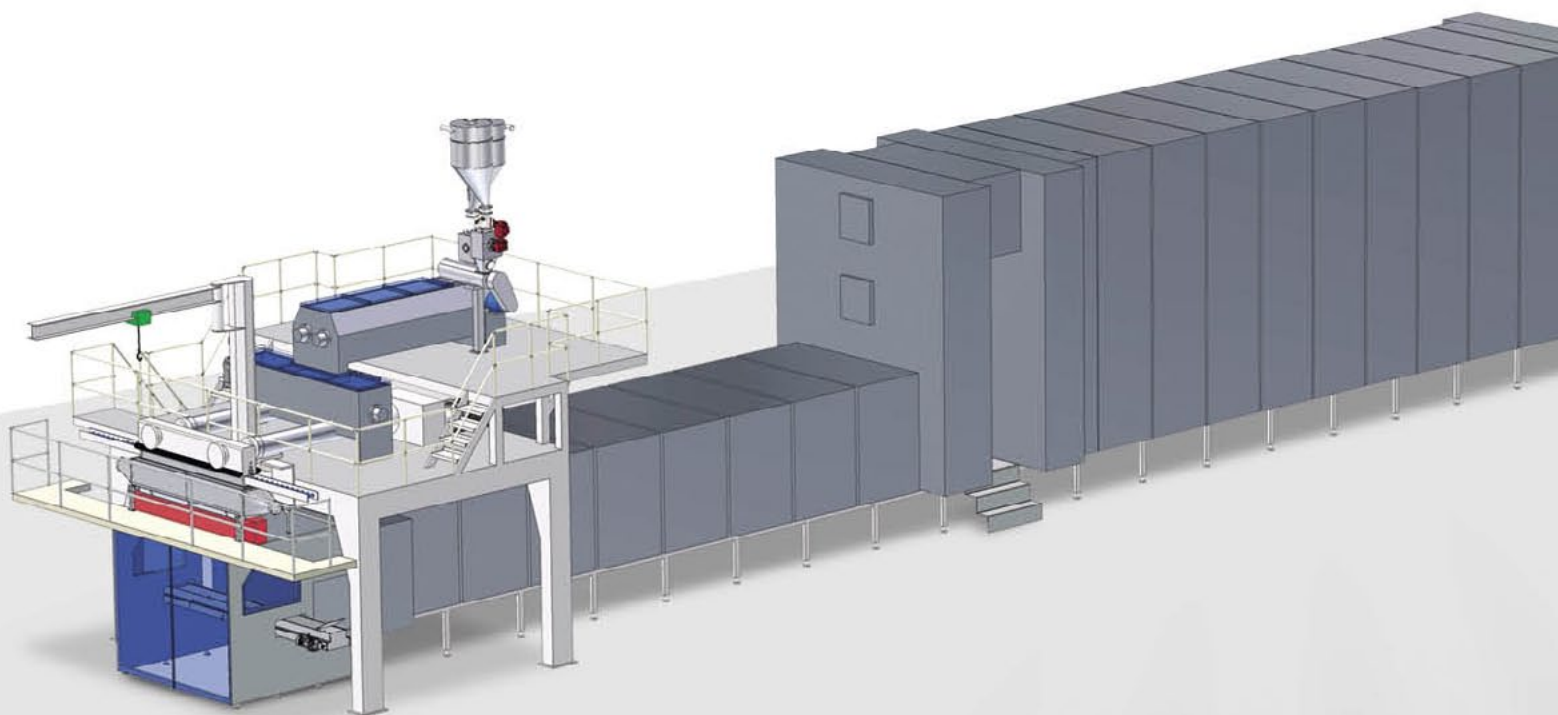
- The **extrusion technology** of the presses series NOVA guarantees an **optimum pasta quality**. The PDT-HT drying technology guarantees the **respect of the organoleptic characteristics of pasta**. Furthermore, the PDT-HT technology has been designed to keep the dryer under air pressure in order to allow an **important reduction of the consumes and production costs**. The achievement of these purposes has given a good contribution to the success of our Customers.

1. Line mod. "NOVA 1500 L - PDT-HT"
2. Detail of Pasta on the stick
3. Stripper-Saw Machine mod. "SS-2,5-S"
4. Long pasta dryer mod. "PDT-HT 1500 L"
5. Detail of Bucatini
6. Detail of 2,5 m head, double spread



- 7. Detail of line while running (Press, Spreader, Predryer)
- 8. Detail of Head and Spreader
- 9. Line mod. "NOVA 1500 L - PDT-HT"
- 10. Line mod. "NOVA 1250 L - PDT-HT"
- 11. Detail of Press mod. "NOVA 1250 L"

Long pasta plants



Technical data long pasta line

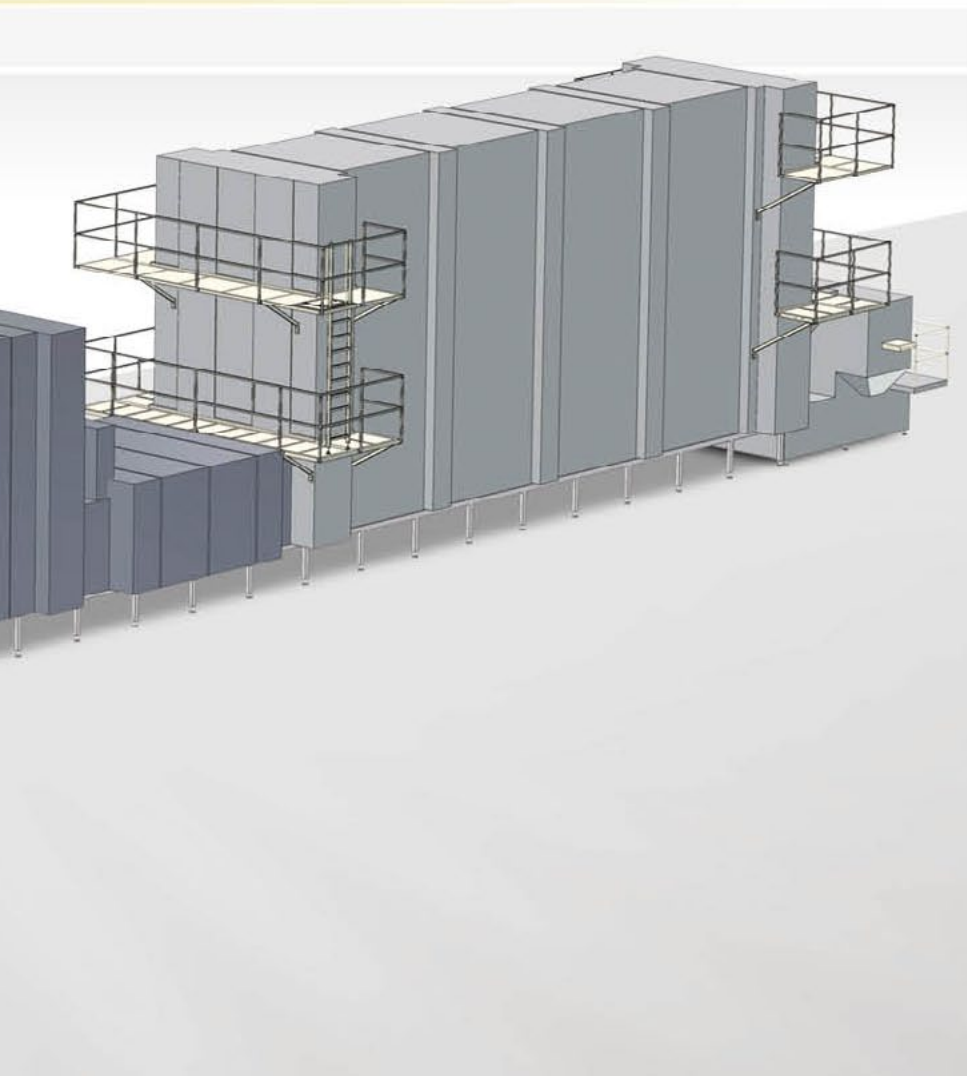
Model	Production Capacity [kg/h]	Electrical Power Absorbed [kW]	Thermal Power Absorbed [kcal/h]	Cooling Power Installed [frig/h]	Length of the line	General Measures [m] Width of the Dryer	Height of the Dryer
Nova 400 L-PDT-HT-M	400	43,9	96.800	15.200	22,5	2,9	2,8
Nova 600 L-PDT-HT-M	600	57,5	145.200	20.800	24	3,4	2,8
Nova 1000 L-PDT-HT-M	1.000	81,4	242.000	33.000	30	3,9	2,8
Nova 1250 L-PDT-HT-M	1.250	104,6	302.500	38.500	35	3,9	2,8
Nova 1500 L-PDT-HT-M	1.500	138,2	363.000	45.000	42,5	3,9	2,8
Nova 1000 L - PDT-HT - 3p	1.000	87,2	242.000	33.000	21	3,9	5,5
Nova 1250 L - PDT-HT - 3p	1.250	111,8	302.500	38.500	25,5	3,9	5,5
Nova 1500 L - PDT-HT - 3p	1.500	144,9	363.000	45.000	29,5	3,9	5,5
Nova 2000 L - PDT-HT - 3p	2.000	198,2	484.000	56.000	35	3,9	5,5
Nova 2500 L - PDT-HT - 3p	2.500	223,3	605.000	70.000	40,5	3,9	5,5
Nova 3000 L - PDT-HT - 3p	3.000	289,3	726.000	80.000	47	3,9	5,5
Nova 3500 L - PDT-HT - 3p	3.500	323,4	847.000	99.000	53	3,9	5,5
Nova 4000 L - PDT-HT - 5p	4.000	359,8	968.000	112.000	49	3,9	8,7
Nova 5000 L - PDT-HT - 5p	5.000	429,9	1.210.000	144.000	59,5	3,9	8,7
Nova 6000 L - PDT-HT - 5p	6.000	511,2	1.452.000	176.000	72	3,9	8,7



Gluten-free configuration

Corn Pasta
Rice Pasta

Legume Pasta
Quinoa Pasta



short cut pasta



■ The Short Cut Pasta Lines made by Tecalit distinguish themselves for their technological and mechanical reliability and for being user friendly.

Tecalit can produce Short-Cut Pasta Lines with capacity production that vary from 350 kg/h up to 8.000 kg/h.

Tecalit projects the machinery with a concept of modularity, that permits to adapt the lines to the specific requests of the Customers.

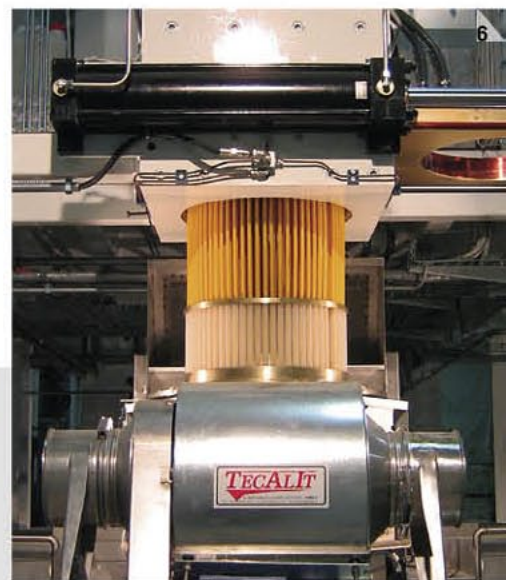
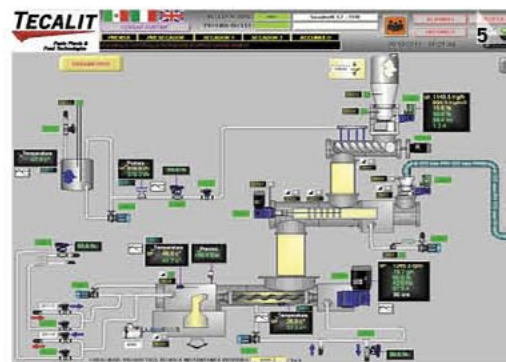


General characteristics of Tecalit Presses:

- Dough totally formed under vacuum (from the dosing machines of water and semola up to the extrusion).
- Compression screws made with a variable pitch and increased diameter to knead the dough with low round speed.
- Heads with drawer to decrease the set up time between two different shapes of pasta.
- Heavy structure and easy access to all the parts of the press.

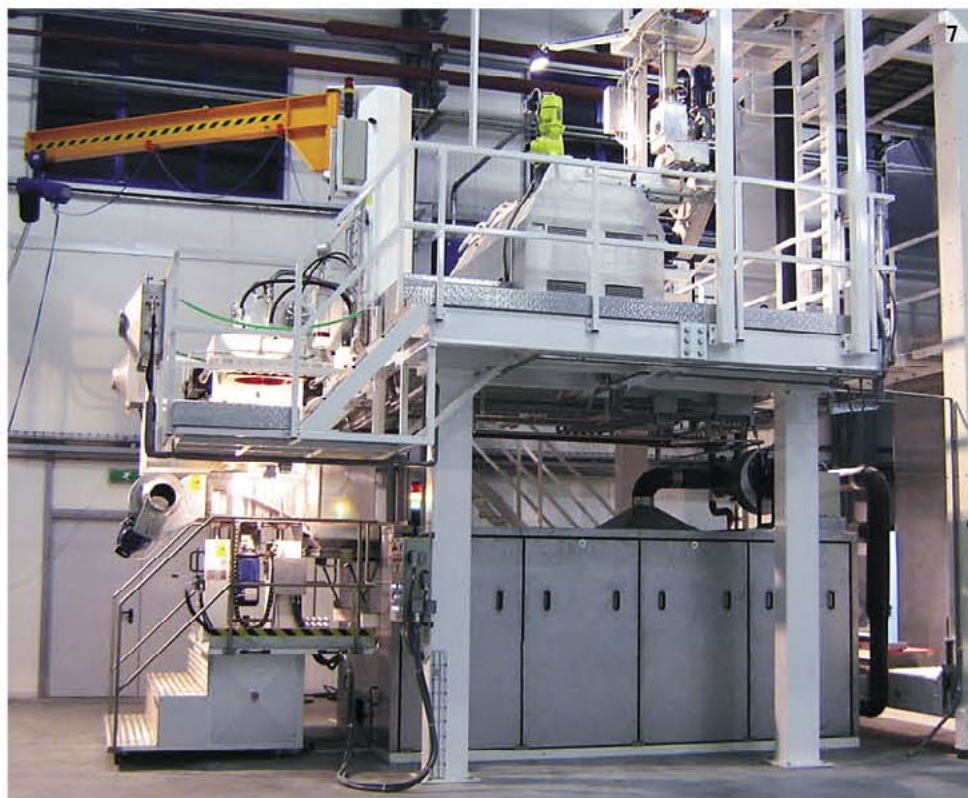
General characteristics of Tecalit Dryers:

- TDU-HT Drying Technology with High and Very High Temperature, flexible and easy to set up for all shapes of pasta.
- Continuous Ventilation and Recovery treatment in all zones of the dryer.
- Stabilization of pasta
- Structure and panels completely made of stainless steel.

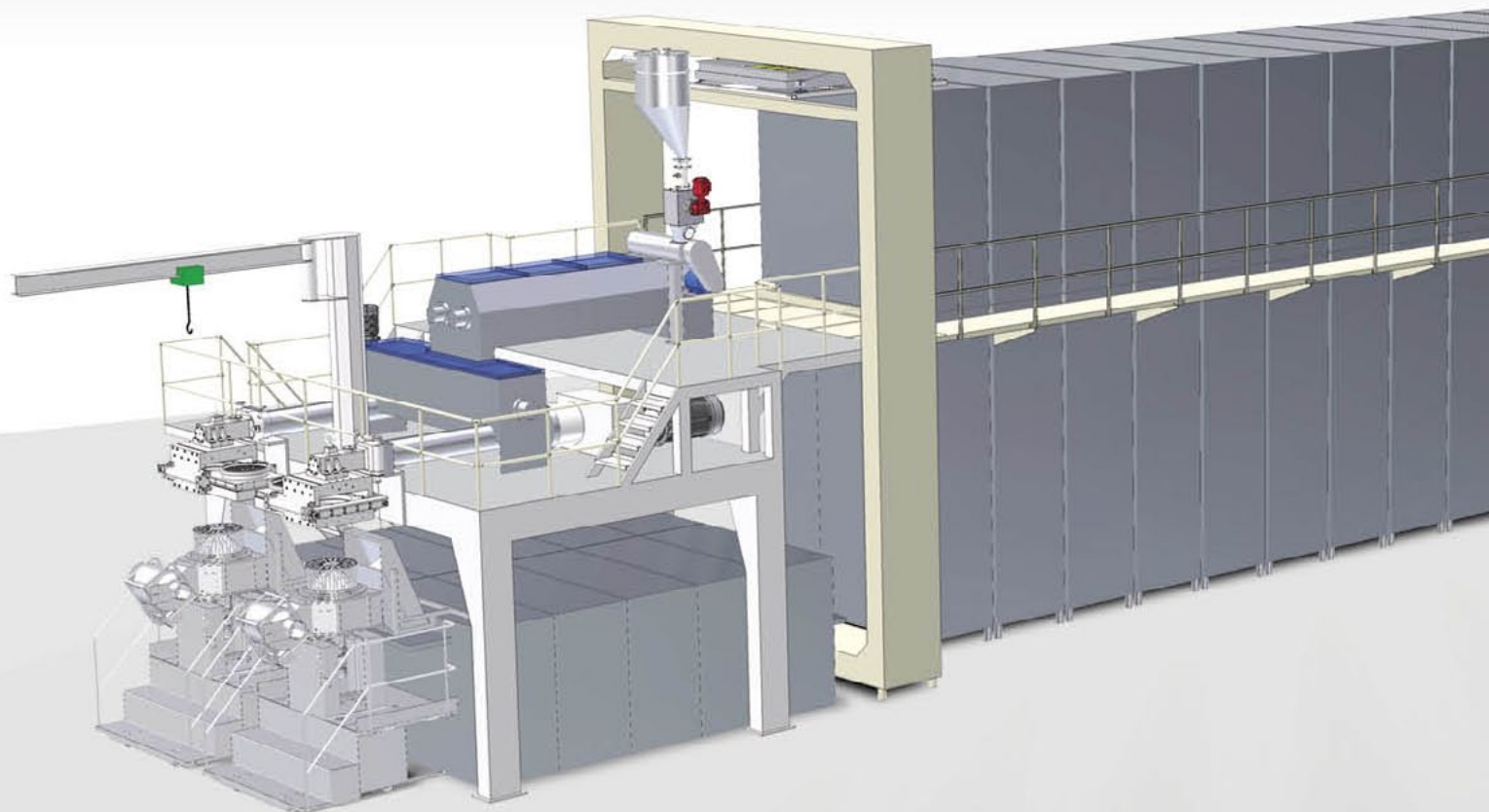


➤ The **extrusion technology** of the presses series NOVA guarantees an **optimum pasta quality**. The TDU-HT drying technology guarantees the **respect of the organoleptic characteristics of pasta**. Furthermore, the **TDU-HT technology** uses again the thermal energy developed in the zones with higher temperature in order to allow an **important reduction of the consumes and production costs**. The achievement of these purposes has given a good contribution to the success of our Customers.

1. Short-cut Pasta line mod. "NOVA 2500 C - TDU-HT"
2. Detail of corn pasta in the outlet of the dryer
3. Short-cut Pasta line mod. "NOVA 3500 C - TDU-HT"
4. Press mod. "NOVA 2000 C" combined with n.2 stamping machine
5. Management of Line by means of PC-PLC
6. Detail of Head on NOVA 1500 C – corn pasta production



Short-cut pasta plants



Technical data short-cut pasta line

Model		Production Capacity [kg/h]	Electrical Power Absorbed [kW]	Thermal Power Absorbed [kcal/h]	Cooling Power Installed [frig/h]	Length of the line	General Measures [m] Width of the Dryer	Height of the Dryer
Nova 350 C - TDU		350	35,6	79.800	8.000	13	3,2	4,1
Nova 500 C - TDU		500	48,1	114.000	10.000	14,5	3,2	4,6
Nova 800 C - TDU		800	57	182.400	12.000	17,5	3,2	4,6
Nova 1000 C - TDU		1.000	77	228.000	15.000	24,5	3,2	4,6
Nova 1300 C - TDU		1.300	109,4	296.000	17.000	24,5	3,2	6,1
Nova 1600 C - TDU		1.600	131	342.000	18.000	27	3,2	6,1
Nova 2000 C - TDU		2.000	140,6	456.000	20.000	29,5	3,2	6,1
Nova 2500 C - TDU		2.500	155,4	570.000	25.000	34,5	3,2	6,1
Nova 3000 C - TDU		3.000	207,2	684.000	36.000	37,5	3,2	6,1
Nova 4000 C - TDU		4.000	273,8	912.000	42.000	42	3,2	6,1
TDP+TDE	Nova 5000 C - TDU	5.000	340,4	1.140.000	48.000	53	3,9	6,1
	Nova 6000 C - TDU	6.000	407	1.368.000	56.000	56	3,9	6,1
	Nova 8000 C - TDU	8.000	530,2	1.824.000	70.000	67	3,9	6,1

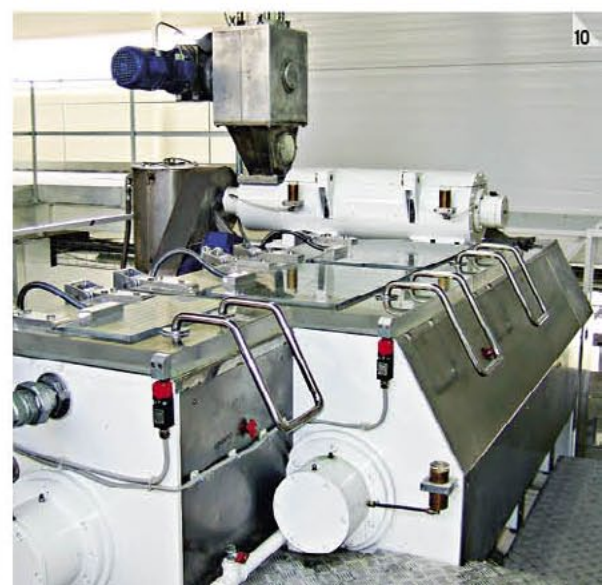
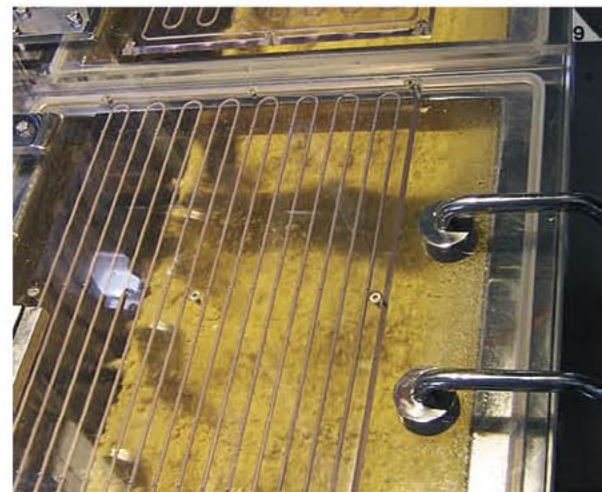
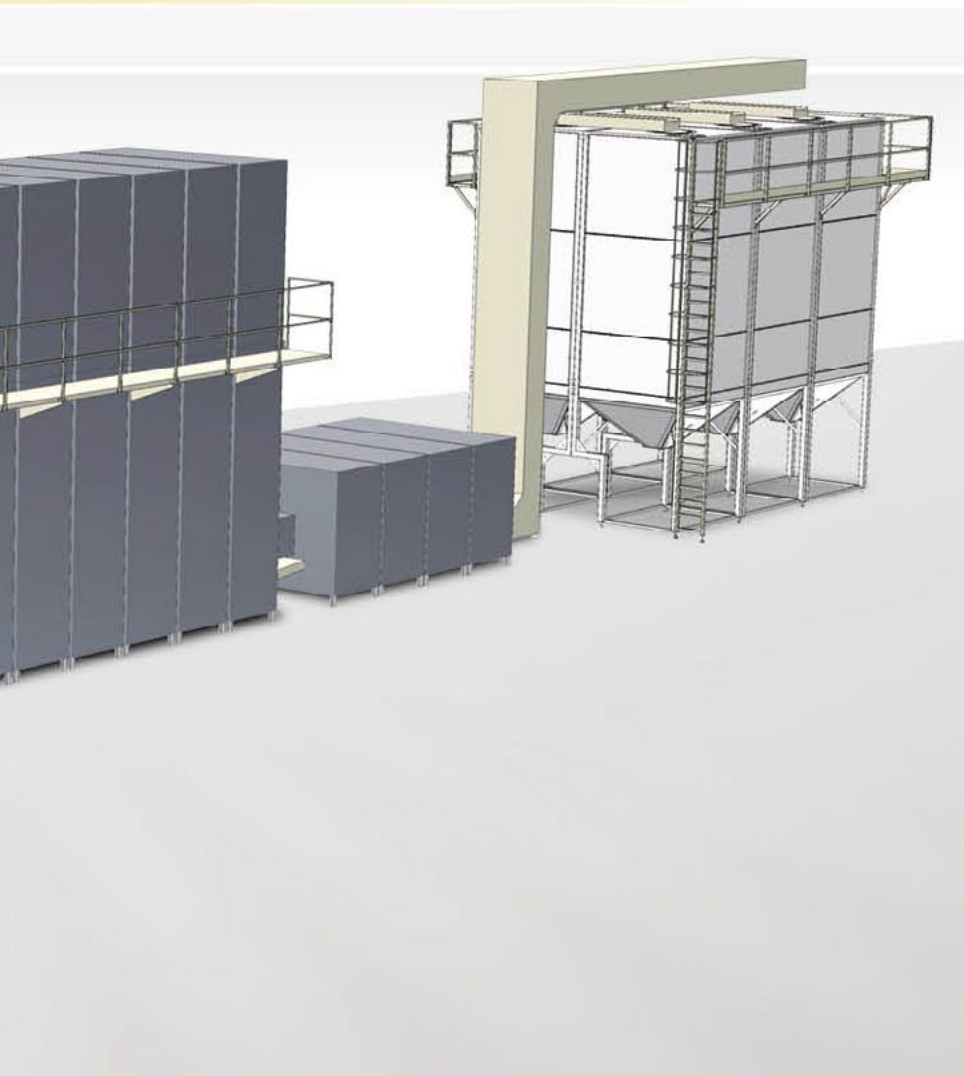


Gluten-free configuration

Corn Pasta
Rice Pasta

Legume Pasta
Quinoa Pasta

7. Press mod. "NOVA 1500 C"
8. Detail at the outlet of shaker predryer
9. Detail of double shaft mixer – corn pasta
10. Detail of short-cut pasta press (dosing unit, premixer, double mixer)



nest pasta



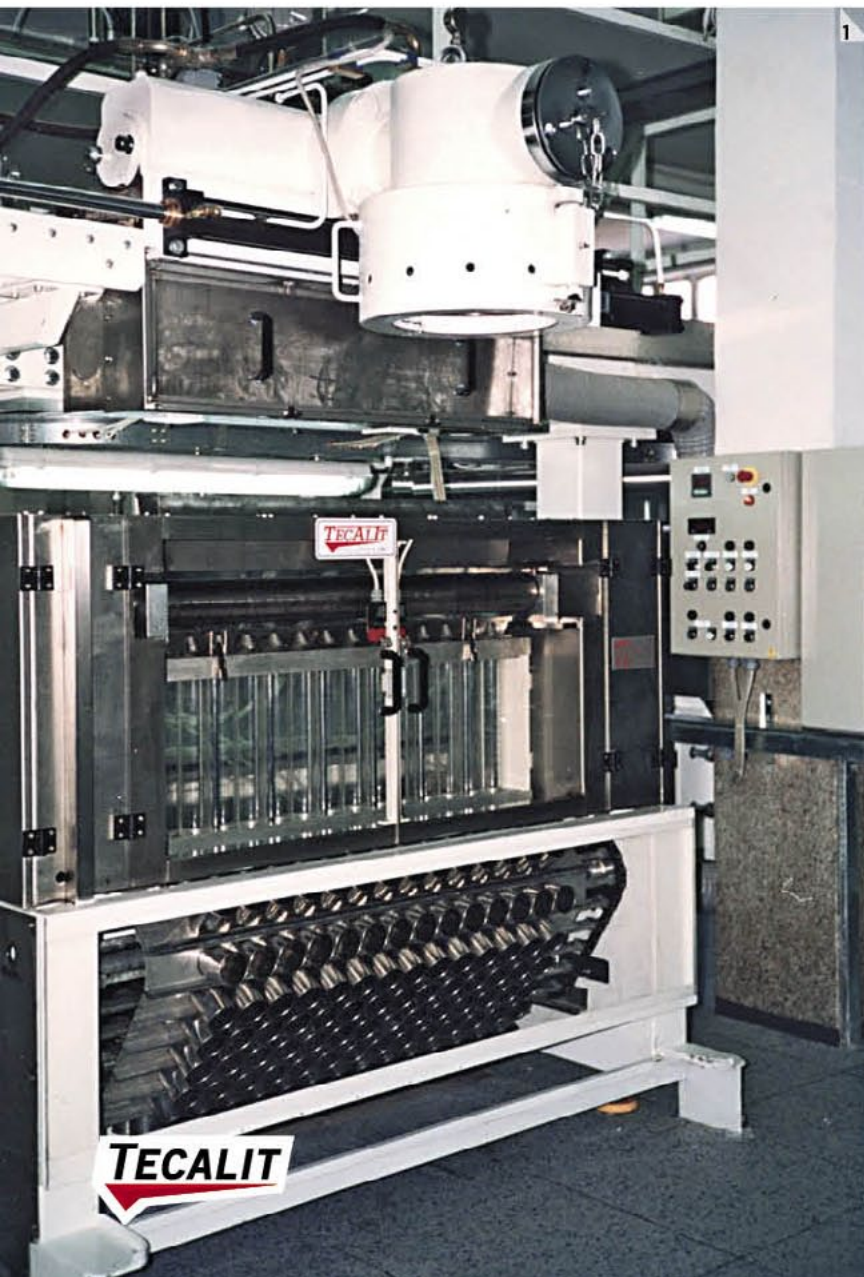
Gluten-free configuration

Corn Pasta
Rice Pasta

Legume Pasta
Quinoa Pasta

The Nest Pasta Lines made by Tecalit distinguish themselves for their technological and mechanical reliability and for being user friendly. Tecalit can produce Nest Pasta Lines with capacity production that vary from 200 kg/h up to 1.200 kg/h.

The Nest Pasta Line can be designed to produce also short cut pasta in order to give to the Customer a high flexibility and allow an easiest return on investment, especially when the Customer is starting a new pasta plant. Technically, to produce both Nest Pasta and Short Cut Pasta, the press and the dryer remain the same, whereas a new head for short cut pasta in the press, a cutter, a shaker predryer and a predryer are added in parallel to allow the Short Cut Pasta production.



General characteristics of Tecalit Presses:

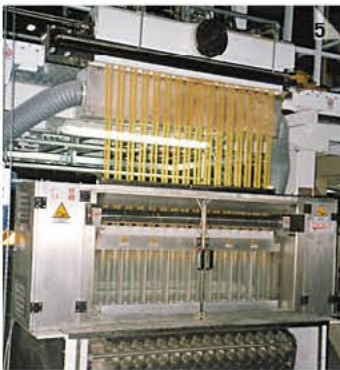
- Dough totally formed under vacuum (from the dosers of water and semola up to the extrusion).
- Compression screws made with a variable pitch and increased diameter to knead the dough with low round speed.
- Easy change of dies to decrease the set up time between two different shapes of pasta.
- Heavy structure and easy access to all the parts of the press.

General characteristics of Tecalit Dryers:

- TDU Drying Technology with High and Very High Temperature, flexible and easy to set up for all shapes of pasta.
- Continuous Ventilation and Recovery treatment in all zones of the dryer.
- Stabilization of pasta
- Structure and panels completely made of stainless steel.

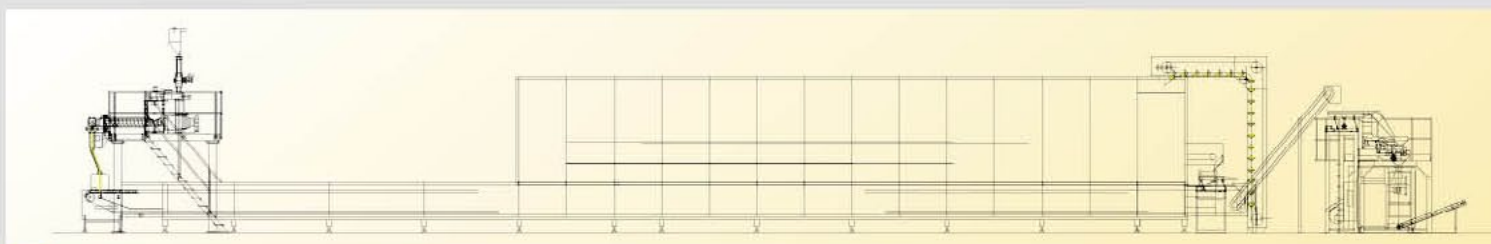
Technical data nest pasta line

Model	Production Capacity	Electrical Power [kg/h]	Thermal Power Absorbed [kW]	Cooling Power Absorbed [kcal/h]	Installed [frig/h]	General Measures [m] Length of the line	Width of the Dryer
Nova 200 N - TDU	200	39	46.200	8.000	23	2,7	3,2
Nova 400 N - TDU	400	46,5	92.400	10.000	34	2,7	3,9
Nova 600 N - TDU	600	72,8	138.600	10.000	38	3,2	3,9
Nova 800 N - TDU	800	89,3	184.800	12.000	42	3,2	3,9
Nova 1000 N - TDU	1.000	105	231.000	15.000	50	3,2	3,9

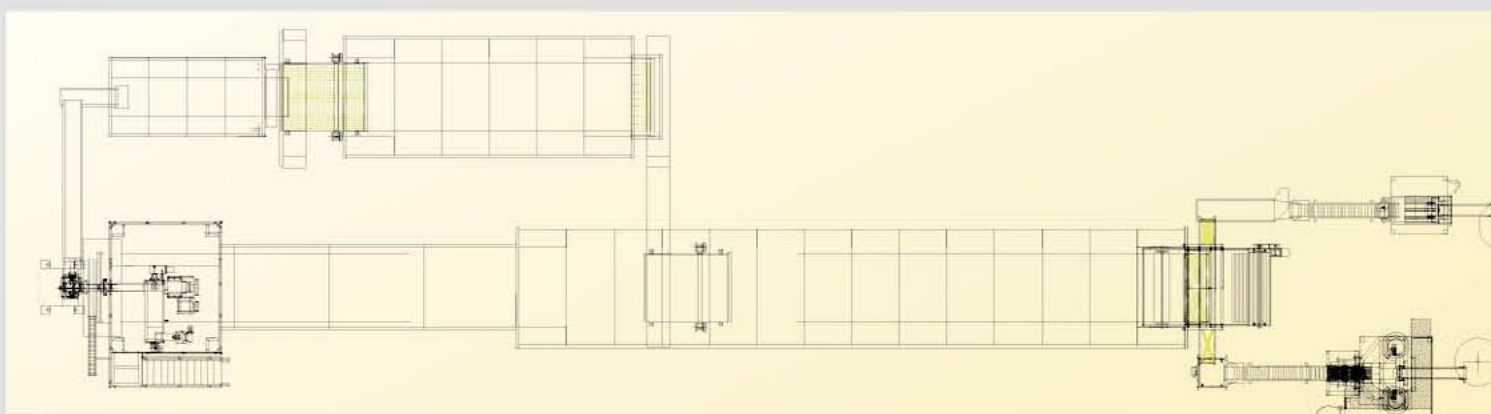


1. Combined Press for Nest and Short-Cut Pasta mod. "NOVA 600 CN"
2. Detail of stainless steel cups.
3. Cups with just-formed nests
4. Combined Press for Nest and Short-Cut Pasta mod. "NOVA 400 CN"
5. Head and Nesting Machine on Press mod. "NOVA 600 N"
6. Detail of Combined Press on production
7. Detail of nests during shaping

Nest pasta plants



NEST PASTA LINE MOD "NOVA 600 N - TDU"



COMBINED NEST AND SHORT CUT PASTA LINE MOD. "NOVA 1500-600 CN - TDU"



gluten free pasta

➤ The R&D Department of TECALIT has developed the new technology called “**BT COOKER**”, which allows the production of pasta with raw materials different from wheat such as **corn, rice, quinoa, legumes, buckwheat** and others. The goal of this technology is to produce pasta with flours that do not contain gluten.

The BT COOKER technology is the answer to the request of **dietetic products** and also the need to meet the taste of new markets that are used to consume food with flours different from wheat. This technology can be inserted in TECALIT presses series NOVA or it can be used before existing presses.

Nowadays the production capacity of this component can vary from 200 kg/h up to 1.500 kg/h, but we are testing new solutions that will allow to increase the production capacity.

BT COOKER technology can be integrated in all traditional pasta processes in order to use Gluten-free flours as natural additives for pasta or for the production of 100% Gluten-free pasta.

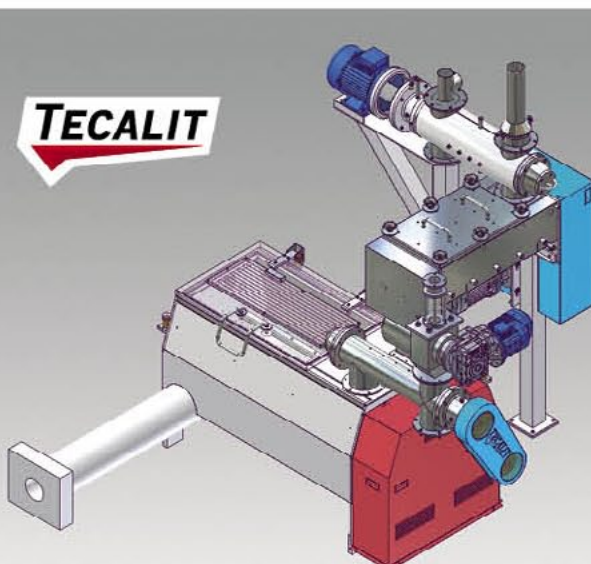
The **BT COOKER** technology provides the following advantages:

- **Gelatinization** of Gluten-free flour in a **continuous process**.
- Production of 100% Gluten-free pasta (**products for coeliac people**)
- Possibility to mix natural gluten-free flours with soft wheat flour or durum wheat semola as a natural and available additive, in order to better the texture and the hardness of pasta produced with soft wheat flour.
- Mixing of dough and kneading on extrusion completely under vacuum.
- Use of the gelatinized flour for the production of other 100% Gluten-free food (such as biscuits, bread-sticks, pizza, crackers, etc...) (**products for coeliac people**)



Other advantages

- **Less cost of raw materials**
- **Higher price of pasta on the market**
- **0% fat.**
- **Optimum taste.**
- **If integrated in Tecalit presses, possibility to produce pasta with durum wheat**



accessories

Efficiency and reliability of a pasta line are very important elements for the success of a pasta plant. In order to guarantee these elements, all accessory plants that provide raw material, energy and other services must be as much efficient and reliable as possible. Our philosophy is to provide all the necessary technologies that are needed to produce pasta in order to guarantee a **constant functioning** which **determines the success of our Customers on the long term**. That is why most of our customers were pioneers in the pasta production and they grew up also because of our services.

Tecalit provides **turn-key pasta plants, providing machines and know-how which is determinant for the efficiency and reliability of the pasta plant.**

In this section we describe the plants we can provide, not only in terms of machinery but also in terms of service.

- Plant for the reception, cleaning, storage and transport of semola or flour.
- Plant for the storage of short cut pasta, complete with elevators, vibrating sifters, belts, silos with stainless steel structure and panels made of wood.
- Plant for the storage of long pasta, complete with load and discharge section synchronized with all the movement of the long pasta line and the stripper-saw machine.
- Plant for the packaging of short-cut pasta, long pasta and nest pasta, complete with loading system.
- Carton packers machines, Plant for palletising, plant for storage of pallets, complete with automatic movement.
- Thermal Power Plants complete with superheated water or vapour generators, set of pumps, system to control the pressure of the plant, softener.
- Plant for compressed air.
- Plant for chilling of water, complete with chiller.
- Vacuum plant, which is necessary to guarantee optimum quality of pasta.
- Dies, Die – Washing Machine, shelves for dies.
- Plant for air exchange for the pasta plant.





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*Since 1984 we provide
Technology for the production of high Quality Pasta*

