

# PASTA TECHNOLOGIES GROUP



TECHNOLOGY FOR  
THE FOOD INDUSTRY



[WWW.PASTATECHGROUP.COM](http://WWW.PASTATECHGROUP.COM)

## **The Company Pasta Technologies Group S.r.l.,**

based in Tombolo – Padova (Italy), is specialized in realizing industrial plants for gnocchi and pasta production, traditional or gluten-free, and for the following treatments, such as cooking, pasteurization, drying, cooling, instant pasta and sterilization of the packages to extend the shelf-life of the product.

Nowadays, PTG is a well-established and extremely dynamic reality, oriented towards technical development and technological innovation in order to guarantee a perfect quality level product. The application of the know-how is combined with the will of offering to the Customer a state-of-the-art product by using the last automatism available on the market for the automatic supervision of the line during the production, to guarantee the safest working environment for the operators.

The experience with the most prestigious food industries has been fundamental to realize machines that are not only technologically advanced, but are also suitable for a complete sanitization as per the most severe hygienic and sanitary laws.

PTG goes along with the Customer during each step of the realization of the project, proposing new and exclusive ideas to find out and apply the best customized solution based on the specific needs of the Customer. PTG follows personally the installation, start-up and operators training and provides after-sale service and inspection surveys realized by specialized technicians.

PTG machines are a coherent choice for who is looking for a high-quality product resulting from experience, professional skills, innovation and care for the details:

### **FRESH PASTA AND GNOCCHI**

- Lines for cappelletti, tortellini and ravioli
- Lines for tagliatelle, nests and lasagna
- Lines for short cut pasta



### **BLANCHED PASTA FOR READY MEALS**

- Lines for lasagne and cannelloni
- Lines for cappelletti, tortellini and ravioli
- Lines for short-cut and long-cut pasta



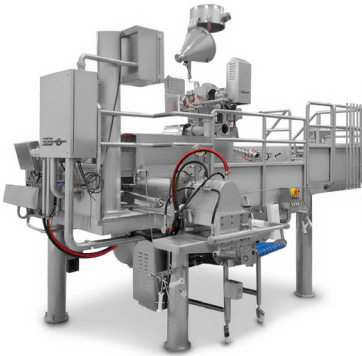
### **DRY PASTA AND INSTANT PASTA**

- Lines for lasagna and nests
- Multi-product lines
- Lines for special products



## **KNEADING, EXTRUDING AND LAMINATING PROCESS**

- **Easy access for cleaning and maintenance**
- **Made of stainless steel AISI 304 and fully wash-down with high-pressure water and detergent.**
- **Control panel with user-friendly interface to control the recipes and the production parameters of the machine and its accessories**
- **Hygienic design**



*EXTRUDER UNDER VACUUM MOD. PACV.  
Available in several models and configurations.*

### **EXTRUDER**

- Vacuum system completely washdown, openable without tools applied on premixer and mixer
- Independent double circuit for heating/cooling on the cylinder and head
- Screw cylinder and extrusion head with special treatment
- Die change with no tools



*SHEETER MOD. SA540N.  
Available in several models.*

### **SHEETER**

- Great results in terms of sheet quality and colour thanks to the combined actions of kneading and laminating rollers
- Openable double-shoulders to guarantee the maximum hygiene and keep separated the dough from the mechanical parts
- Equipped with safety interlocks and sensor for loop sheet control



*PLATFORM WITH MULTICOLOUR MIXERS.  
Available in several models.*

### **MIXER**

- Hygienic design platform in stainless steel
- Extremely precise dosing solutions for raw material and microingredients
- Water and eggs feeding equipment with flowmeter
- Premixer with quick-clamps
- Mixing tank with round profile and mirror-finishing surface



*COMBINED MACHINE MOD. MA-SA 600.  
Available in several models.*

### **COMBINED MIXER-SHEETER**

- Combined kneading machine mod. MA-SA: equipment for continuous production of laminated pasta with industrial standards in a very compact space

## FILLED PASTA EQUIPMENT

- Easy access for cleaning and maintenance
- Made of stainless steel AISI 304 and fully wash-down with high-pressure water and detergent.
- Control panel with user-friendly interface to control the recipes and the production parameters of the machine and its accessories
- Hygienic design
- Quick die change with no tools
- Lubricating system with central unit placed on the cover, easily accessible



### CAPPELETTI MACHINE

- Up to 180 strokes/minute according to the shape
- Suitable to produce many shapes like cappelletto, tortellone, jumbo sizes, saccottino and more
- Lifting arm for an easy die exchange
- Pump and scraps cutting system installed on wheels

CAPPELETTI MACHINE MOD. FA630 WITH SCREW PUMP FOR TRADITIONAL FILLING.  
Available in several models.



### SPECIAL RAVIOLI MACHINE

- Patented vacuum technology that guarantees the perfect sealing with creamy fillings
- Suitable to produce jumbo sizes and special shapes with big chunks in the filling
- Automatic synchronization thanks to a brushless motor

RAVIOLI MACHINE MOD. FJS300 FOR JUMBO SIZES WITH LOBE PUMP FOR CREAMY FILLING.  
Available in several sizes.



RAVIOLI MACHINE MOD. FAD540.  
Available in several sizes.

### TRADITIONAL RAVIOLI MACHINE

- Up to 180 strokes/minute according to the shape
- Suitable to produce shapes such as half-moon, triangle, flower, ravioli in different dimensions, or any customized shape
- Output capacity over 1000 kg/h for mod. FAD540

Download the technical datasheets from our website [www.pastatechgroup.com](http://www.pastatechgroup.com)

## THERMAL TREATMENT

- **Easy access for cleaning and maintenance**
- **Made of stainless steel AISI 304 and fully wash-down with high-pressure water and detergent.**
- **Control panel with user-friendly interface to control the recipes and the production parameters of the machine and its accessories**
- **Hygienic design**
- **Thermal insulation for tank and cover for energy saving**
- **Available in stainless steel AISI 316**



PRE-COOKED LASAGNE LINE, 800 KG/H.

### LASAGNE LINE composed by:

- Combined kneading machine mod. MA-SA: compact solutions for a dedicated production line, continuous production of pasta with industrial standards in a compact space
- Calibrator mod. RA produces a high-quality cold laminated sheet characterized by elasticity and homogeneous color.
- Immersed levels cooker type CC. The particular opening mechanism of the lid and the lifting system of belts enable the access to the internal areas and to the conveyor belts, facilitating the cleaning operations for the best sanitization



PRE-COOKING LINE 3000 KG/H FOR FILLED PASTA.  
Available in several sizes, for rice, cereals and vegetables.

### PRE-COOKING LINE composed by:

- Rotary cooker in water mod. CCR: compact solutions to pre-cook in water high quantity of pasta, rice, cereals and vegetables. The heating is made through indirect heat exchanger water/steam to avoid any contamination
- Rotors side panels easily dismountable by clamps for cleaning
- Cooling tank: suitable to rinse and cool down the product. Cooling made through indirect heat exchanger water/glycol to avoid any contamination
- Dewatering vibrating belt



STEAMING TUNNEL 2000 KG/H.

### PASTEURIZED PASTA LINE composed by:

- Steaming tunnel with reduced steam consumption thanks to an innovative design
- Pre-drying chamber for a slightly pre-drying of the product
- Dryer for efficient and uniform ventilation through axial fans
- Total control of the hygrometric parameters
- Cooler to decrease rapidly the temperature of fresh filled pasta and pasta sheet

## COMPLETE PRODUCTION LINE

- Easy access for cleaning and maintenance
- Made of stainless steel AISI 304 and fully wash-down with high-pressure water and detergent.
- Control panel with user-friendly interface to control the recipes and the production parameters of the machine and its accessories
- Hygienic design
- Hand-key solutions
- Technologically advanced automatic equipment



*RAVIOLI LINE, 500 KG/H.*



*TRICOLOR CAPPELLETTI LINE, 1000 KG/H.*



*TRICOLOR TAGLIATELLE LINE, 1500 KG/H.*



*GNOCCHI LINE MOD. GN24, 1500 KG/H.  
Available in several sizes.*



*TORTELLONI LINE, 2000 KG/H WITH AUTOMATIC DOUGH AND FILLING DISTRIBUTION SYSTEM.*



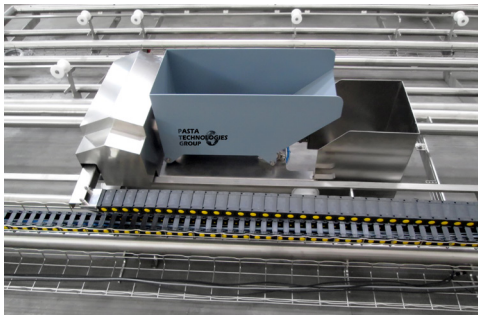
## CUSTOMIZED SOLUTIONS FOR SPECIFIC APPLICATIONS



BLANCHER FOR FILLED PASTA, SHORT-CUT PASTA, TAGLIATELLE, SPAGHETTI, RICE AND VEGETABLES. Available in several models



DOUBLE OUTPUT SHEETER.



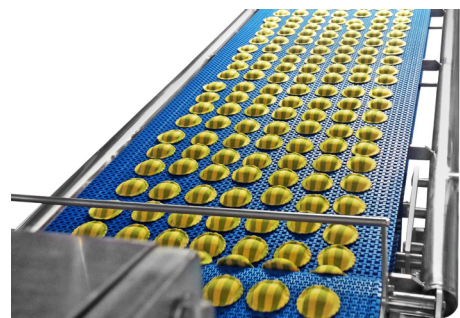
AUTOMATIC DISTRIBUTION SYSTEM FOR DOUGH AND FILLING. Available in several models.



CLEANING IN PLACE.



FOOD GRADE MATERIAL TRANSPORT BELTS.



FOOD GRADE MATERIAL RETRACTABLE BELTS.



**PASTA  
TECHNOLOGIES  
GROUP**



**Pasta Technologies Group S.r.l.**  
**Via Martiri delle Foibe 13, 35019 Tombolo (PD) Italy**  
**Phone: 0039 0497968840, Fax: 0039 0497968841**  
**Email: [info@pastatechgroup.com](mailto:info@pastatechgroup.com)**  
**Website: [www.pastatechgroup.com](http://www.pastatechgroup.com)**

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