LONG CUT PASTA LINE MULTIDRIVE*
Cutting-edge technology.
BENEFITS OF PAVAN TECHNOLOGY

01 TOTAL VACUUM
Vacuum technology has been used on Pavan lines for over 60 years. A pioneering choice that has stood the test of time, developed and perfected to create the current solutions.

02 TAS TECHNOLOGY
The Thermo Active System has revolutionised the way pasta is dried. An avant-garde system yielding higher quality pasta in less time.

03 EXCELLENT PASTA FROM A WIDE RANGE OF RAW MATERIALS
The percentage of protein present is fundamental to the quality of the pasta as it gives strength to its texture. By applying technologies such as TAS, climatic zones and vacuum, it is possible to produce excellent products even from flours with low protein contents.
Always One Step Ahead
Cutting-Edge Technology.

Continuous innovation is a business driver for many companies; however, only an effective adoption of thorough procedures can turn it into a success factor, thus allowing targets achievement and an actual advantage against competitors. This vision brought us to develop cutting-edge technologies that are and will always be Pavan Group trademark.

Pavan new MULTIDRIVE* technology allows making long cut pasta of unrivalled quality while granting energy savings and reduced overall footprint. These results are achieved through a number of innovative features allowing improved accuracy on working parameters all over the line, offering best performances in the pre-drying and drying process. The so obtained product is excellent in stability, structural strength and cooking quality.

Optimized exhaust air extraction and injection
Accurate control of the temperature and humidity also in the initial stages

Reduced length of the line (-25%)
Improved product quality
Reduced energy consumption: High-efficiency process: global energy saving up to 30%
Easy access to the dryer

Throughput
Mono tier: from 1 to 2.5 tons/hour
3 tiers: from 1.5 to 6 tons/hour
LONG CUT PASTA LINE
TAS-MULTIDRIVE*

MULTIDRIVE* technology is based on a continuous control of thermo hygrometric conditions, by the application of very high gradients of temperature increase and decrease rates, an optimized exhaust air extraction and a Multiple Pulse Ventilation system. The result is an evolution of the well-known Pavan Thermo Active System technology.

* Patent Pending

CROSS SECTION OF PRE-DRYER | Air circulation diagram

MULTIPLE VENTILATION PULSE (+35%) T.A.S. Technology for an Improved Drying and Stabilizing Process

SET POINTS: MULTIDRIVE* VS. STANDARD DRYING PROCESS