

LONG CUT PASTA LINE MULTIDRIVE*

Cutting-edge technology.

Pavan
PASTA AND EXTRUDING TECHNOLOGIES



A COMPANY OF

GEA engineering for
a better world

BENEFITS OF PAVAN TECHNOLOGY

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.

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.

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

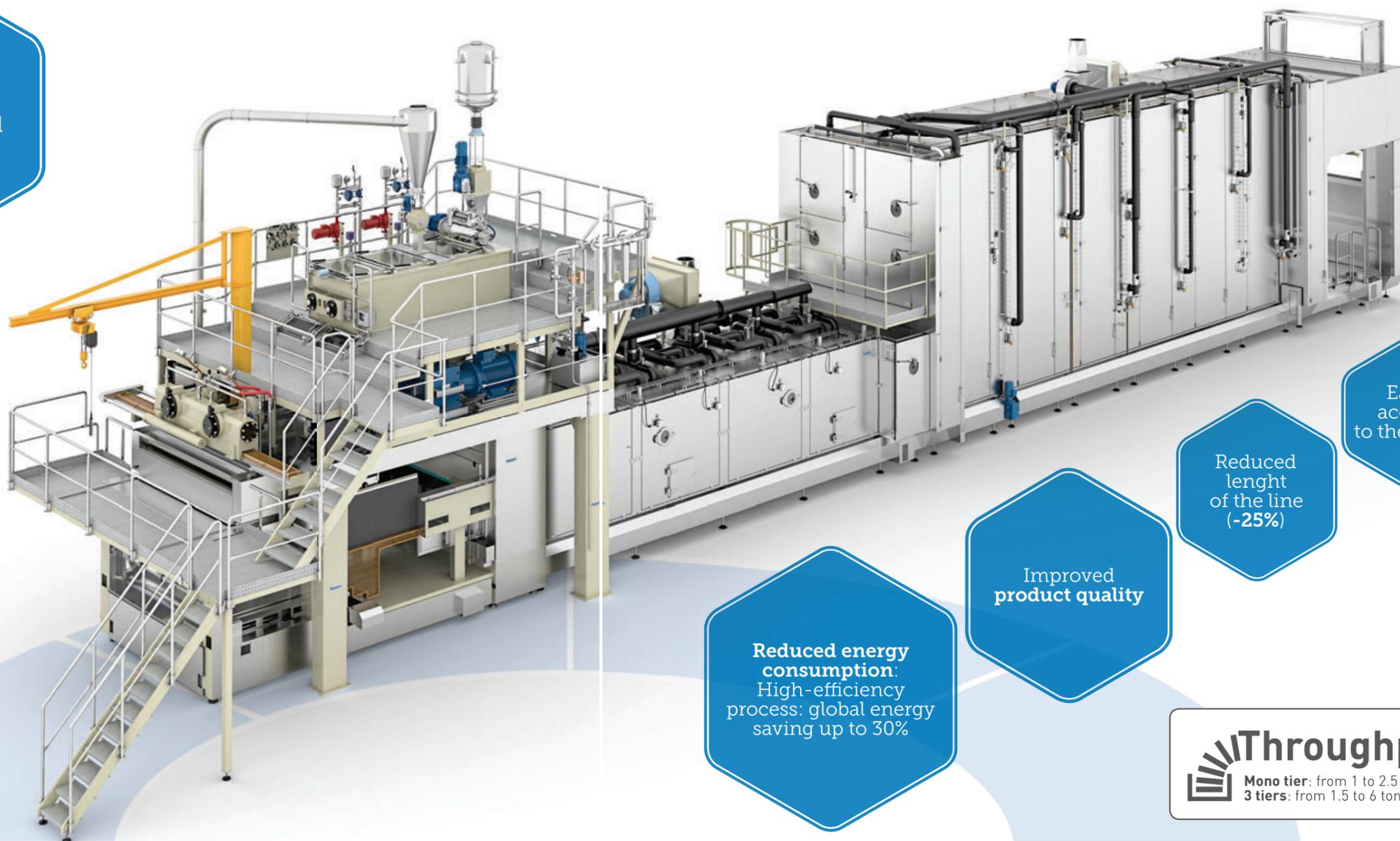
achievement and an actual advantage against competitors. This vision brought us to develop cutting-edge technologies that are and will always be Pavan Group trademark.

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 energy consumption:
High-efficiency process: global energy saving up to 30%

Improved
product quality

Reduced length
of the line
(-25%)

Easy
access
to the dryer

Throughput
Mono tier: from 1 to 2.5 tons/hour
3 tiers: from 1.5 to 6 tons/hour



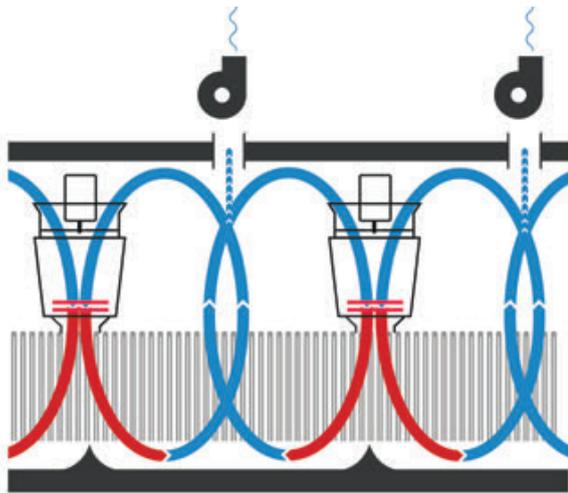
LONG CUT PASTA LINE TAS-MULTIDRIVE*

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.



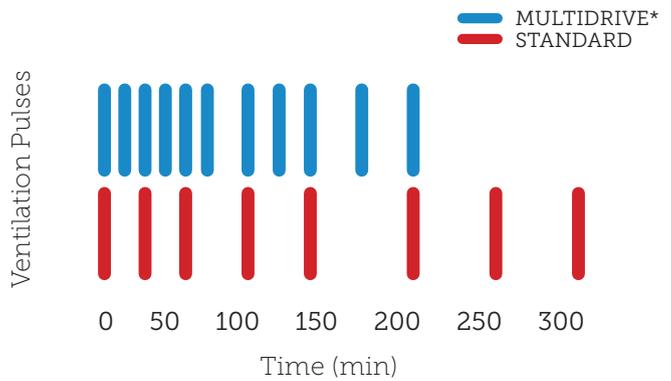
* Patent Pending

CROSS SECTION OF PRE-DRYER | Air circulation diagram

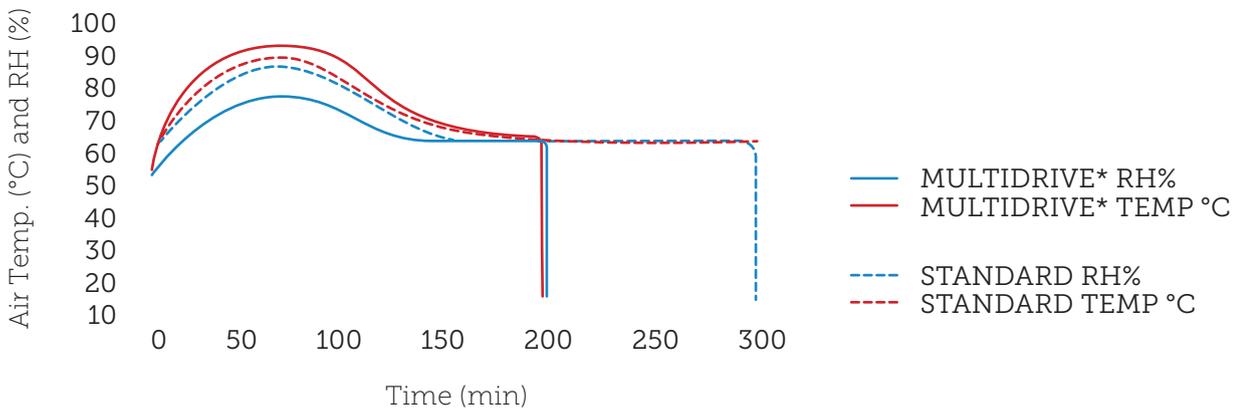


MULTIPLE VENTILATION PULSE (+35%)

T.A.S. Technology for an Improved Drying and Stabilizing Process



SET POINTS: MULTIDRIVE* VS. STANDARD DRYING PROCESS



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