

INTEGRATED TECHNOLOGIES FOR WHEAT PROCESSING

Pavan
PASTA AND EXTRUDING TECHNOLOGIES



A COMPANY OF

GEA engineering for
a better world

PRODUCTION LINES AND RAW MATERIALS

A

Nest shaped pasta

- 01 Dosage and press
- 02 Nest forming device
- 03 Pre-dryer
- 04 TAS dryer
- 05 Unloading unit

B

Cous cous

- 06 Mixer humidifier
- 07 Calibrating roll
- 08 Cooker
- 09 Rotating dryer
- 10 Cooler
- 14 Synthesis
- 23 GSPM

C

Long cut pasta

- 11 Dosage and press
- 12 Multiple spreader
- 13 Pre-dryer
- 14 TAS HP dryer
- 15 Cooler
- 16 Stripper saw unit

D

Short cut pasta

- 17 Dosage and press
- 18 Cutting units
- 19 Shaker pre-dryer
- 20 TAS HP dryer
- 21 Cooler

E

Filled pasta

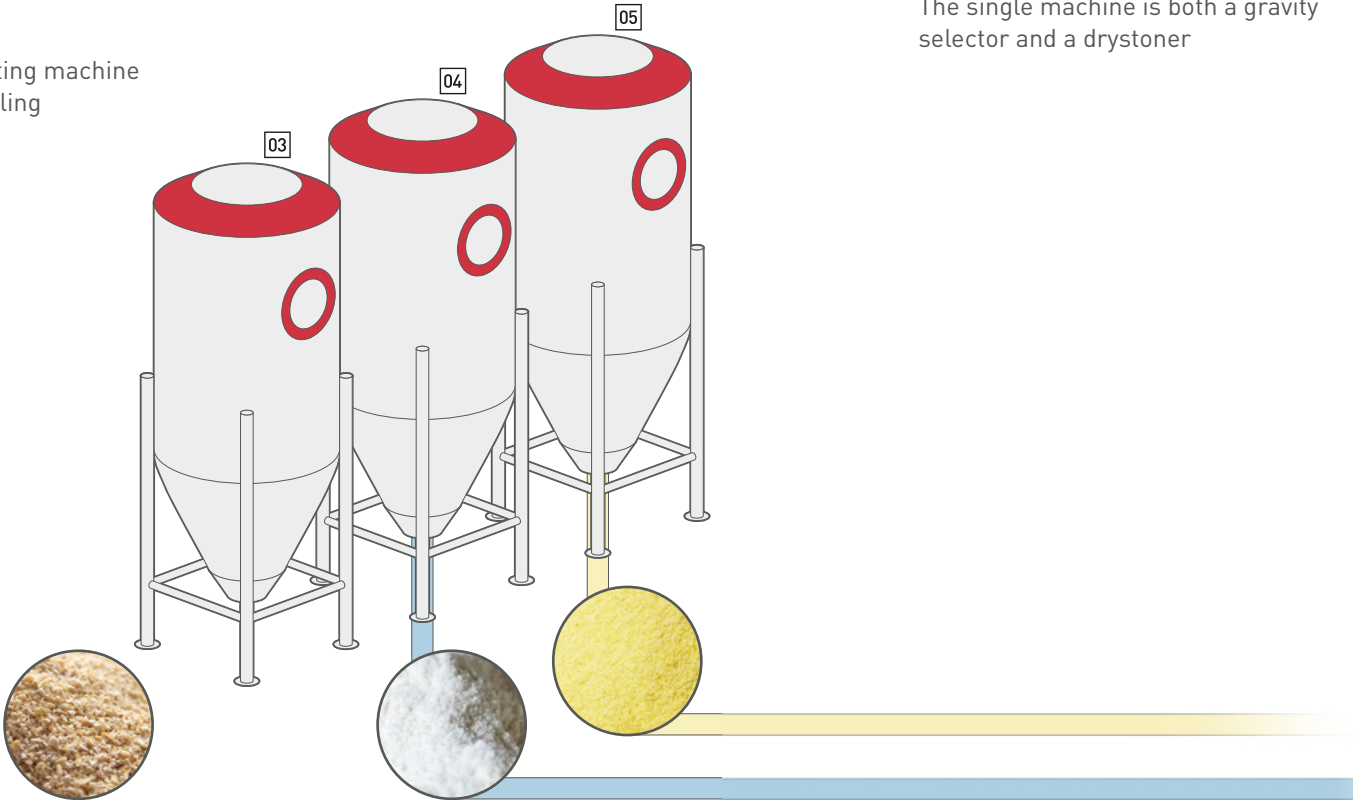
- 22 Automatic continuous mixer
- 23 Kneader sheeting machine
- 24 Single sheet forming machine
- 25 Kneader sheeting machine
- 26 Double sheet forming machine
- 27 Pasteurizer
- 28 Pre-dryer
- 29 Cooler

F

Tagliatelle and lasagne

- 30 Mixer kneader sheeting machine
- 31 Calibrating roller group
- 32 Pasteurizer with ventilation zone
- 33 Cooler
- 34 Tagliatelle cutting machine and lasagne piling

- 03 By Product
- 04 Flours
- 05 Semolina



EQUIPMENT FOR WHEAT PROCESSING

- 01 Soft Wheat
- 02 Durum Wheat

- 01 LPF
Sleeve filter with high cleaning ratio

- 02 POND 012
Electronic weigher for production control

- 03 Granosichter
Pre-cleaning/Cleaning separator 24m²

- 04 MF
Magnetic separator

- 05 RFP - Ponderal Flow Measurer
It instantaneously weighs the hourly capacity of the cereal

- 06 Vibroblock VB
Vibro separator: is designed for the cleaning of cereals by removing the coarse and fine impurities

- 07 SCC - Closed Air Cycle Separator
Aspiration canal for air recirculation

- 08 SGS - Gravity Selector Drystoner
The single machine is both a gravity selector and a drystoner

- 09 PSV - Debranner
Reduces the bacterial load and the presence of heavy metals

- 10 Color Sorter

- 11 Hygros Tech III
Automatic dampening system

- 12 Bi-Mix - Intensive Dampener
Improve the water absorption method making it more rapid and homogeneous

- 13 CS
Screw conveyor

- 14 Synthesis
Roller mill with four rolls of various length (800, 1000, 1250 and 1500 mm) and diameter (from 250 to 300 mm)

- 15 SD - Flour Detacher
Machine for the breaking up of flour particles under the roller mills

- 16 Pulversan SP 68
Centrifugal Detaching Device
Impact machine to optimize the grinding after the roller mills

- 17 Modulo / GQTG
Plansichter Plansifter
Characterized by its reliability over time, large sifting surfaces and optimum yield per square meter of surface

- 18 Semolina / PURY Swing - Purifier
The 24 sieves conveniently equipped are crossed over by the adjustable air flow generated by suction ventilators, allowing for the selection and qualification of the products according to granulometry and specific weight

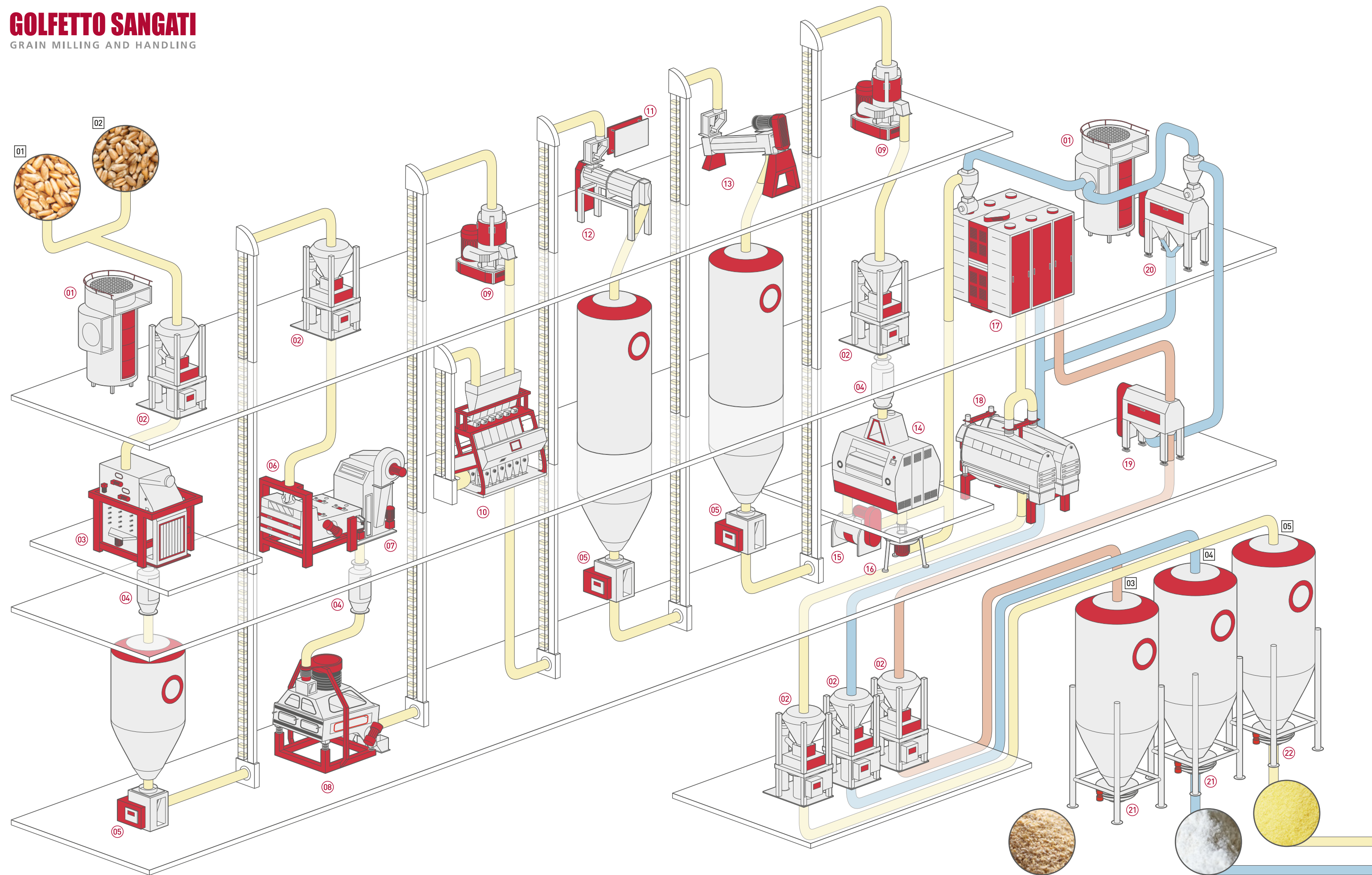
- 19 Gso - Horizontal Bran Finisher
Delicately detaches by centrifugal force the floury endosperm remained attached to the cortical parts during grinding, and maximize the flour yield

- 20 GVSO
The Horizontal Vibrating Sifter is specific for viscous flour sifting

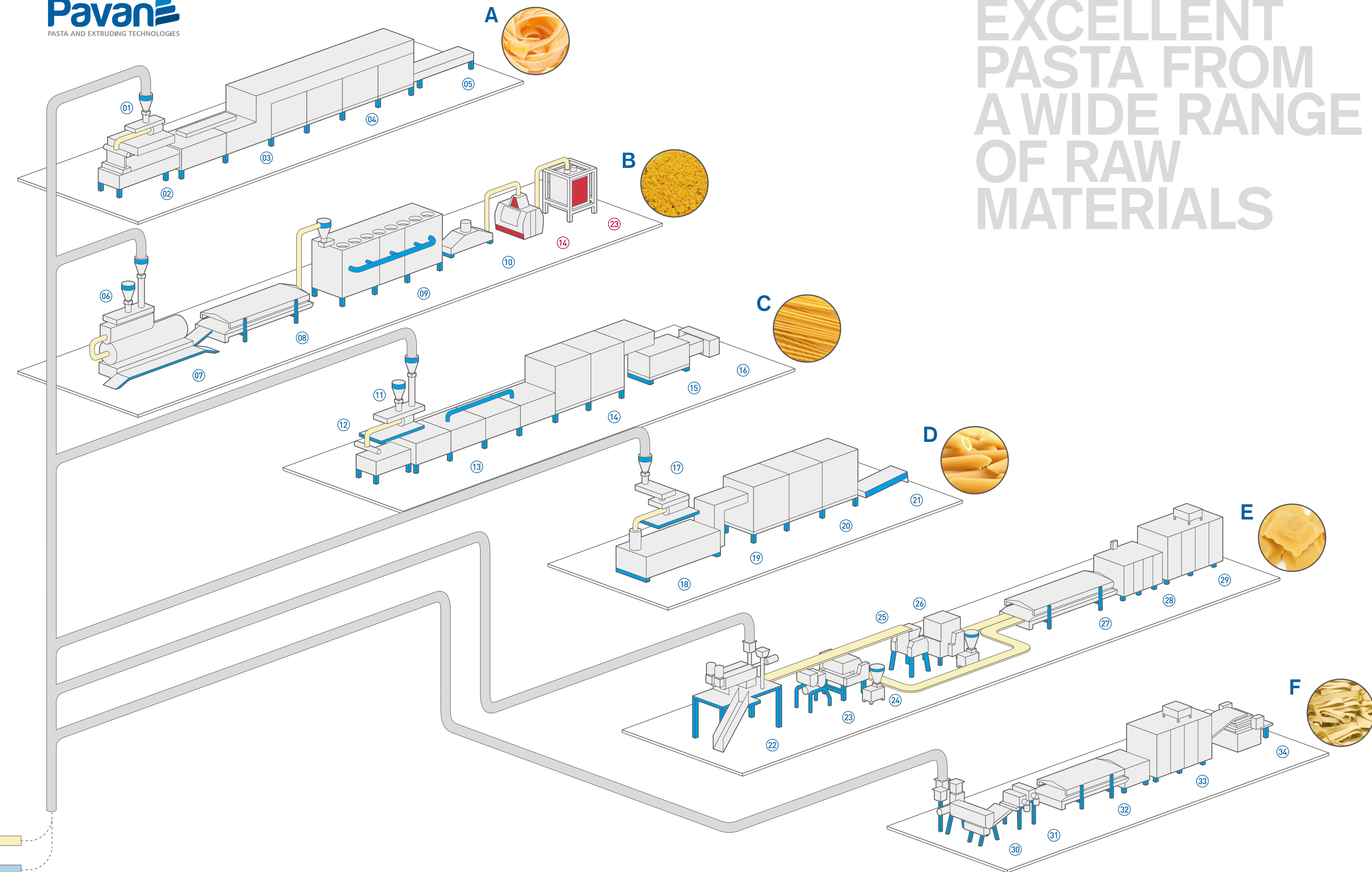
- 21 ESF
Vibrating Extractor for silos

- 22 ESB
Vibrating Extractor for silos

- 23 GSPM - Control Plansifter
It is composed by one, or two sieve boxes, with 8, 10, 12 sieves



EXCELLENT
PASTA FROM
A WIDE RANGE
OF RAW
MATERIALS



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