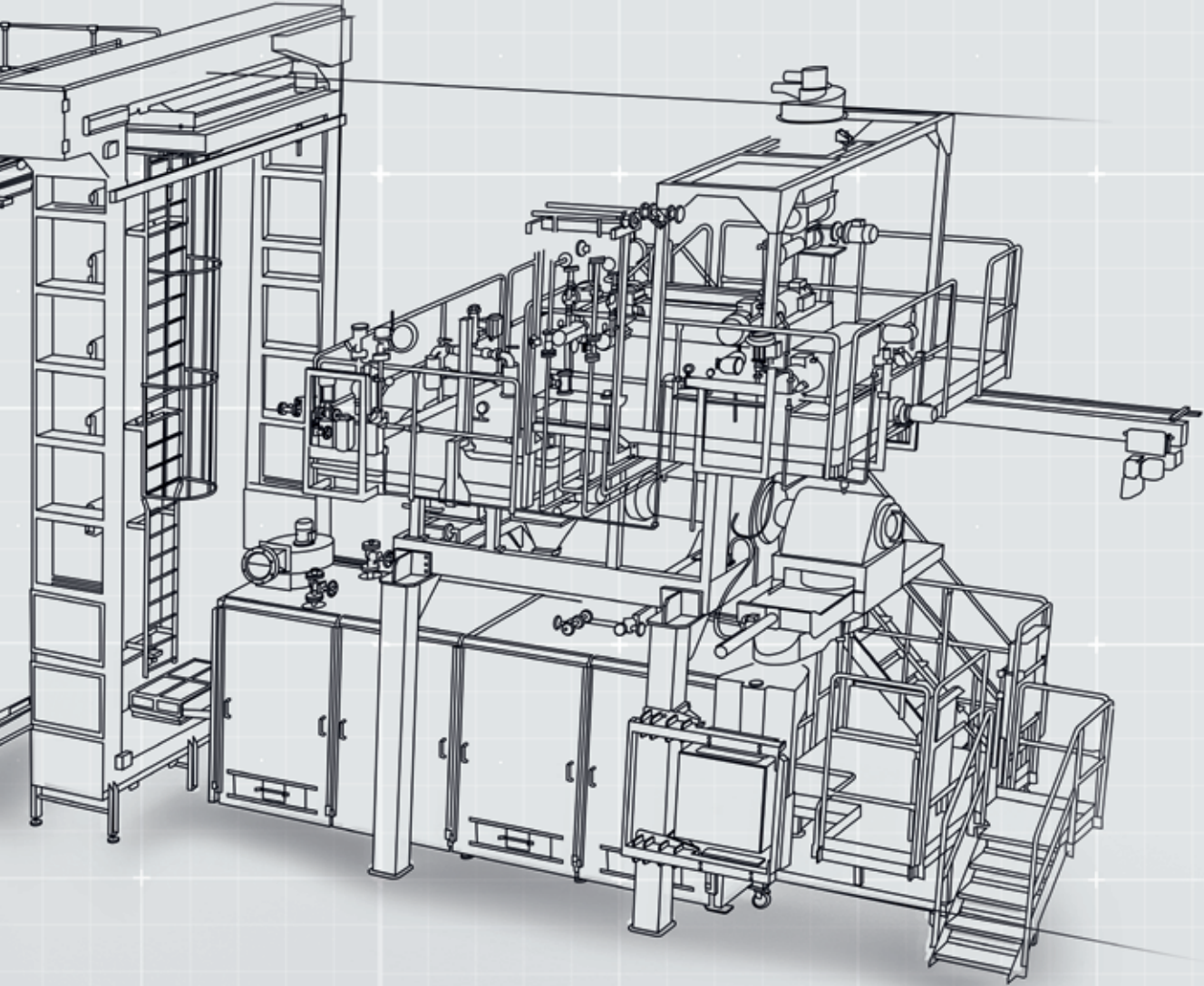


AXOR

MADE IN ITALY



E.N.A. SHORT-CUT
PASTA LINE



L.P.L. MULTI-TIER
LONG-CUT PASTA LINE



L.P.L. MONOTIER
LONG-CUT PASTA LINE



L.P.S. SPECIAL
SHAPED PASTA LINE



COUSCOUS LINE



INSTANT PASTA LINE



ROTAXOR DRYER LINE



GLUTEN FREE
SHORT-CUT PASTA LINE



MONOTIER GLUTEN FREE
LONG-CUT PASTA LINE

All Pasta Production Solutions

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SINGLE MACHINES AND
SPARE PARTS

About AXOR Srl

AXOR is one of the leading companies in the engineering, manufacturing and installation of equipment for pasta technologies in the Food Industry. Operating in this business for more than 30 years, AXOR has so far established more than 150 borders and equipment in a wide geography from Italy to all of Europe, from North and South America to Africa and from Asia to the Middle East.

Located in Cento, Italy, in a modern production plant fitted with the most innovative machinery such as laser-cutting systems, machining centers, robotized and computerized welding machines fitted with CAM control, AXOR engineers, manufactures and installs complete lines and machines for the production of Short-Cut Pasta, Long-Cut Pasta, Special Shapes Pasta, Couscous, Instant Pasta, Quick Cook Pasta, Asiatic Noodle, Gluten Free Pasta, Pellet and Snacks.

AXOR provides superior quality pasta production equipment with many important features, for example the ability to perfectly homogenize the dough produced with different quality raw materials and the easy cleaning and maintenance of the machines. The company also provides 24 hours/7 days of support and assistance to its customers thanks to ARS (AXOR Remote Service), the automation and supervision system completely developed by AXOR, compatible with all management software and accessible via AXORApp by all mobile devices.

AXOR is also able to supply Spare Parts and Single Machines for any kind of dry pasta line. AXOR Spare Parts Division is indeed responsible for providing spare parts for pasta manufacturing equipment all over the world, not limited to AXOR equipment but compatible with pasta machines of several manufacturers.



We produce technologies covering the whole pasta world!



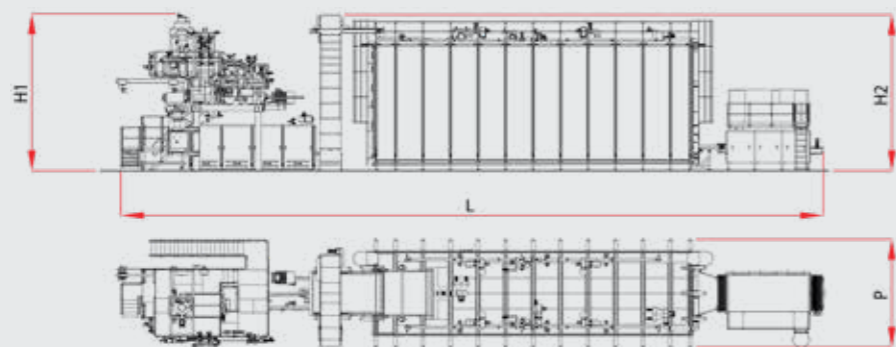
40+
countries

- Algeria
- Argentina
- Australia
- Bangladesh
- Bolivia
- Canada
- Columbia
- Dominican Rep.
- Ecuador
- Egypt
- Ethiopia
- France
- Germany
- India
- Iraq
- Israel
- Italy
- Japan
- Madagascar
- Mauritania
- Mexico
- Morocco
- Paraguay
- Poland
- Portugal
- Romania
- Russia
- Senegal
- Serbia
- Slovenia
- Spain
- Sudan
- Tanzania
- Trinidad Tobago
- Turkey
- UK
- Ukraine
- USA
- Uzbekistan
- Venezuela

E.N.A. SHORT-CUT PASTA LINE

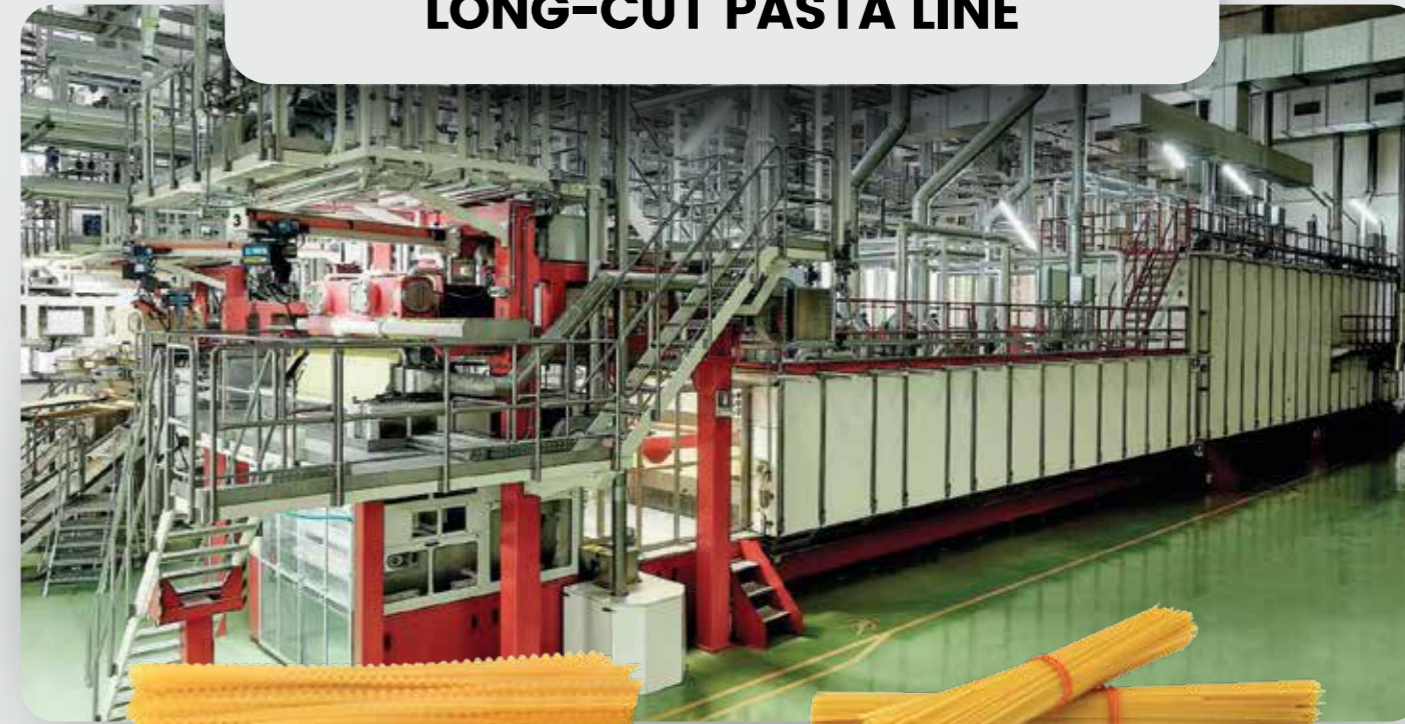


AXOR Short-Cut Pasta Lines, with a production capacity ranging from 700 Kg/h to 6000 Kg/h, allow to use any type of raw materials: thanks to the entirely vacuum press, the new generation energy saving shaker (patented) and the high temperature dryer, it is possible to produce excellent pasta even using soft wheat flour.

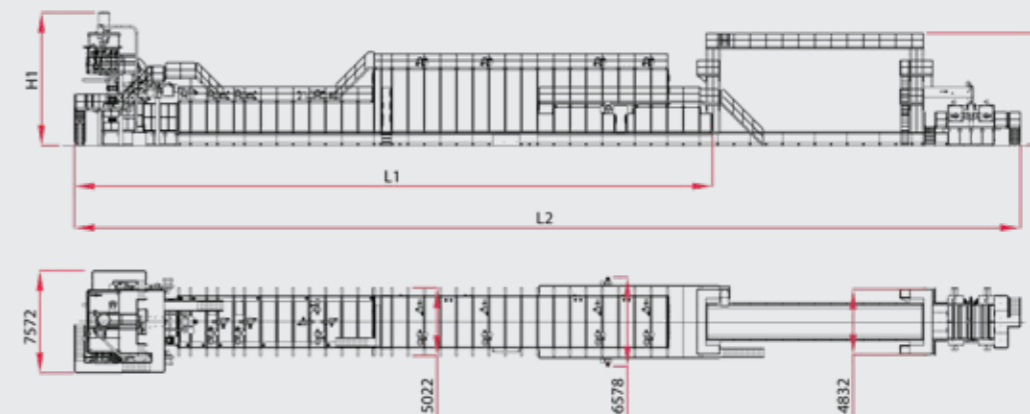


Output Capacity (Kg/h)	Press	Line composition	H1 (mm)	H2 (mm)	L (mm)	P (mm)
700	1.145.C 400	TMVS 700 – E.N.A. DD 9/9	6300	6200	23100	4860
1000	1.165.C 460	TMVS 1000 – E.N.A. DD 11/9	6300	6200	25500	4860
1500	1.210.C 520	TMVS 1500 – E.N.A. DD 11/11	7000	6900	27000	4860
2000	1.210.C 600	TMVS 2000 – E.N.A. DDL 13/11	7000	7700	29600	5310
2500	1.245.C 635	TMVS 2500 – E.N.A. DDL 13/13	7500	8600	31500	5310
3000	1.245.C 670	TMVS 3000 – E.N.A. DDL 13/13	7500	8600	31500	5310
4000	2.210.C 600	TMVD 4000 – E.N.A. DDL 18/13	9600	8600	38600	5310
5000	2.245.C 635	TMVD 5000 – E.N.A. DDL 22/13	9800	8600	41000	5310
6000	2.245.C 670	TMVD 6000 – E.N.A. DDL 22/15	9800	9400	41000	5310

L.P.L. MULTI-TIER LONG-CUT PASTA LINE



AXOR Multi-Tier Long-Cut Pasta Lines have a production capacity ranging from 2000 Kg/h to 4000 Kg/h. By combining the tradition of the double racks for the sticks movement to the new Thermal Inversion Technology (T.I. Technology), AXOR has given the chance to choose between TVS technology press (Total Vacuum press) and the traditional press, reinforced aluminium sticks and, finally, the perfect mechanical movement of the double racks.



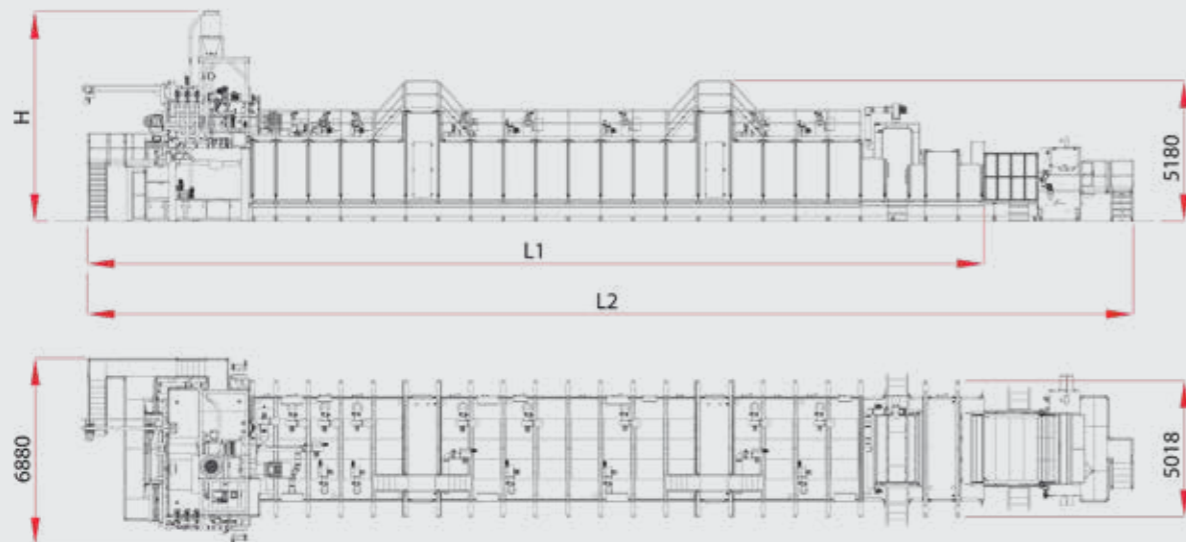
Output Capacity (Kg/h)	Press	Spreader	Line composition	H1 (mm)	H2 (mm)	L1 (mm)	L2 (mm)
2000	1.245.L 2550	ST.AX-2	LPL-TI 3 + Silo	9300	7500	39200	58000
3000	2.210.L 2550	ST.AX-3	LPL-TI 5 + Silo	9500	7500	42200	69000
3500	2.210.L 2550	ST.AX-4	LPL-TI 5 + Silo	9500	8300	47300	76000
4000	2.245.L 2550	ST.AX-4	LPL-TI 5 + Silo	10000	8300	50900	81000

L.P.L. MONOTIER LONG-CUT PASTA LINE



AXOR Monotier Long-Cut Pasta Lines, with a production capacity ranging from 1000 Kg/h to 1500 Kg/h, represent the best balance between technology, easiness and production/maintenance costs saving.

The T.V.S. press (Total Vacuum System) and the use of high temperatures allow to achieve excellent quality pasta despite the use of poor quality raw material.



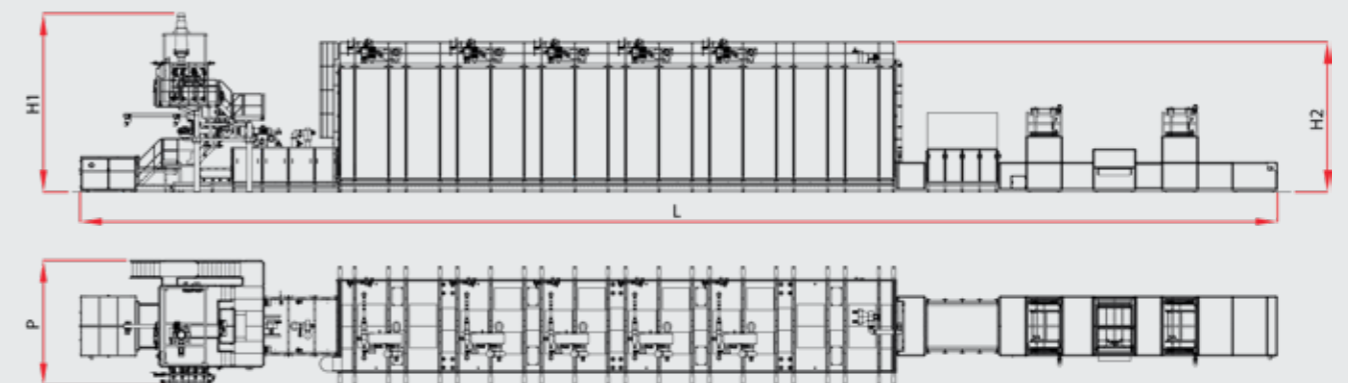
Output Capacity (kg/h)	Press	Spreader	Line composition	H (mm)	L1(mm)	L2 (mm)
1000	1.210.L 2550	ST.AX-1	LPL-M + Buffer	7700	33200	38700
1500	1.210.L 2550	ST.AX-2	LPL-M + Buffer	7700	42800	49200

L.P.S. SPECIAL SHAPED PASTA LINE



AXOR Special Shaped Pasta Lines have a production capacity ranging from 500 Kg/h to 1200 Kg/h and describe the concept of production flexibility exalted to the highest level.

The combination between T.V.S. press (Total Vacuum System) and the pasta movement on trays allows the production of any kind of special pasta shapes such as round nest, oval nest, lasagna, matasse, big size short-cut pasta shapes, cannelloni, farfalle and so on, without any risk of braking or damaging the pasta product.



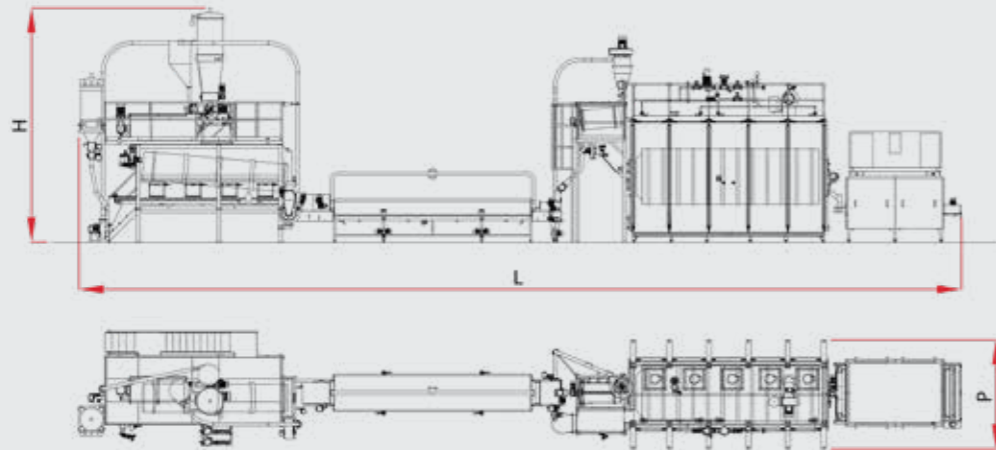
Output Capacity (kg/h)	Press	Tray Dimensions	H1 (mm)	H2 (mm)	L (mm)	P (mm)
500	1.130.L 1000	1000 x 1500	7700	6800	49400	4410
800	2.130.L 2000	2000 x 1500	7700	6800	49400	5410
1000	2.130.L 2000	2000 x 1500	7700	6800	49400	5410
1200	2.145.L 2000	2000 x 1500	7700	6800	54000	5410

COUSCOUS LINE



AXOR Couscous Lines, with a production capacity ranging from 500 Kg/h to 1800 Kg/h, make the controlling of the grain size possible, so to choose the desired couscous size (fine, medium or large).

Couscous, which is an agglomerated and precooked durum semolina-based product but also produced with soft wheat and/or hard wheat semolina, does not need to be cooked and is prepared in 5 minutes by simple rehydration.



Output Capacity (Kg/h)	H(mm)	L (mm)	P (mm)
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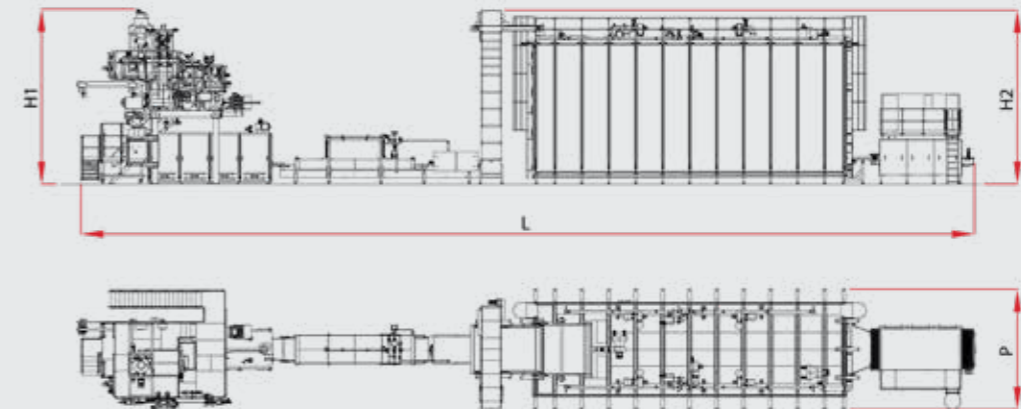
500	7100	25200	3310
700	7100	26700	3310
1200	7500	35200	3310
1800	7850	40500	4800

INSTANT PASTA LINE



AXOR Instant Pasta Lines, with a production capacity ranging from 700 Kg/h to 1500 Kg/h, combine the tradition of pasta to a new method for preparing it in a natural and healthy way. Thanks to a low speed extrusion, a cooking system with extremely controlled steam pressure and a homogeneous drying, it is possible to obtain a product which does not need to be cooked but only simply rehydrated for approximately 2-3 minutes.

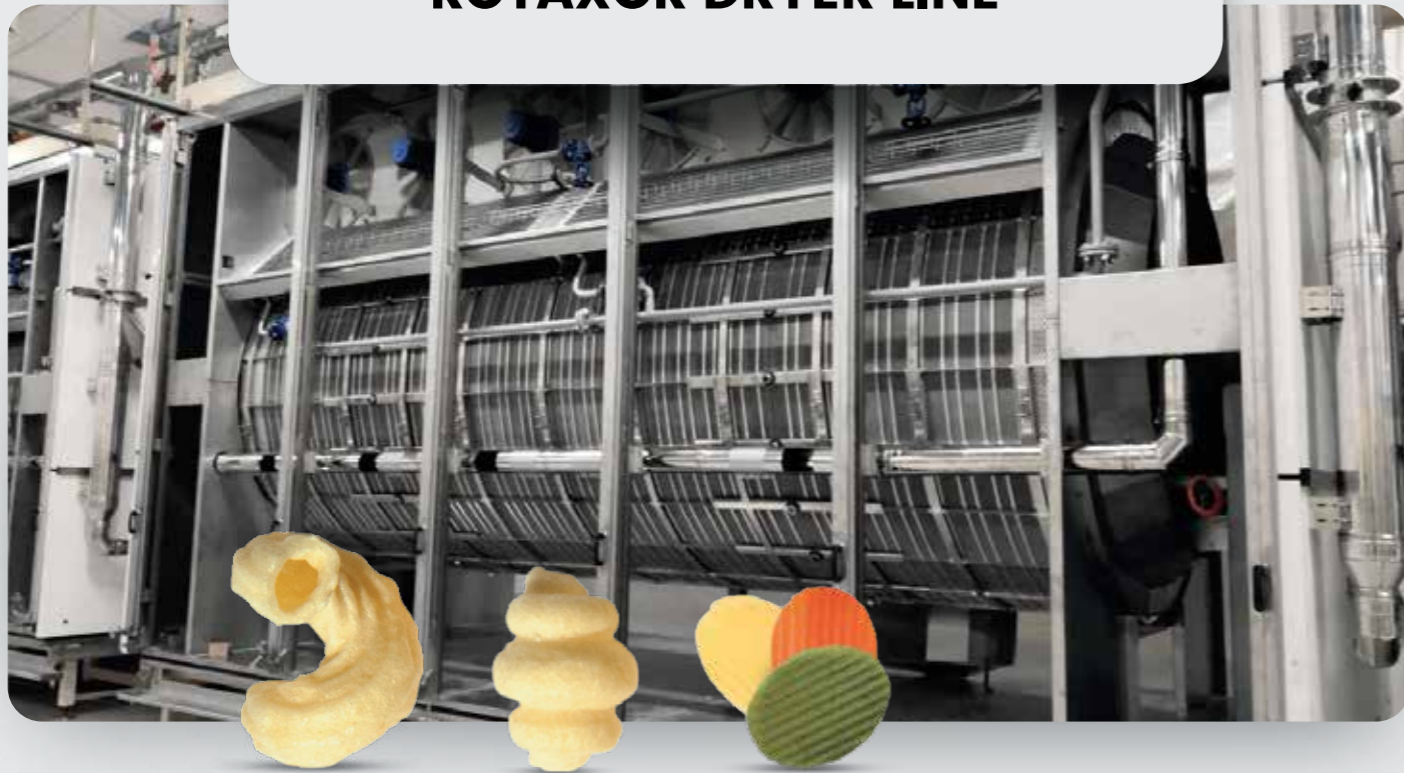
Instant pasta can be combined with different types of sauces and toppings and it's a good and healthy alternative to the Asiatic noodles, that are filled with fat excess, high salt content and artificial flavour.



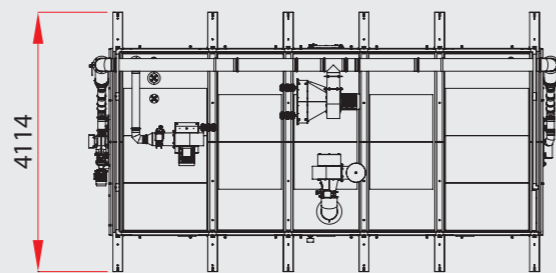
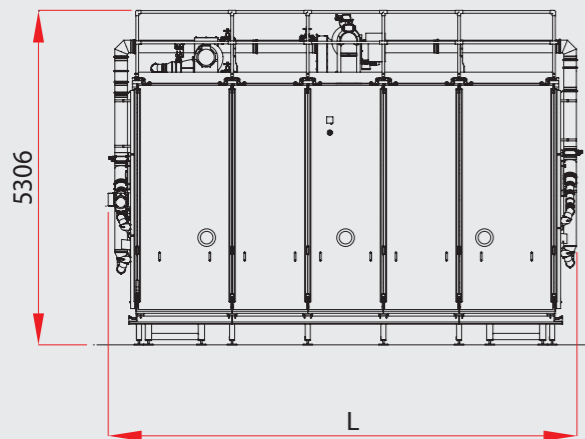
Output Capacity (Kg/h)	Press	Line composition	H1 (mm)	H2 (mm)	L (mm)	P (mm)
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700	1.145.C 400	TMVS 700 - E.N.A DD 9/9	6300	6200	32000	4860
1000	1.165.C 460	TMVS 1000 - E.N.A DD 11/9	6300	6200	34500	4860
1500	1.210.C 520	TMVS 1500 - E.N.A DD 11/11	7000	6900	36200	4860

ROTAXOR DRYER LINE



AXOR Rotaxor Dryer Lines are the perfect machines to dry small pasta shapes, pellet, snacks, instant and parboiled rice. A homogenous thermic treatment and a perfect stabilization of the product are given by the drum rotation which allows a continuous movement of the product inside rotaxor.



Model	L (mm)
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24/6	7300
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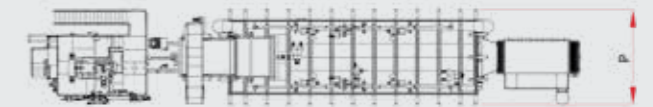
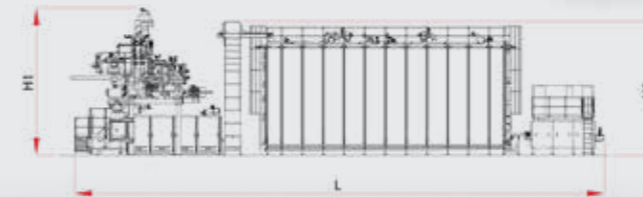
24/7	8500
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24/8	9700
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GLUTEN FREE SHORT-CUT PASTA LINE



AXOR Gluten Free Short-Cut Pasta Lines, with a production capacity ranging from 700 Kg/h to 1500 Kg/h, can produce short-cut pasta with any kind of gluten-free raw material (corn, rice, quinoa, etc.)

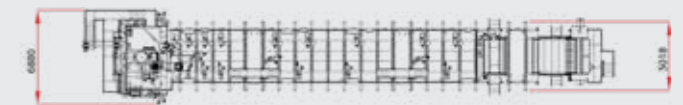
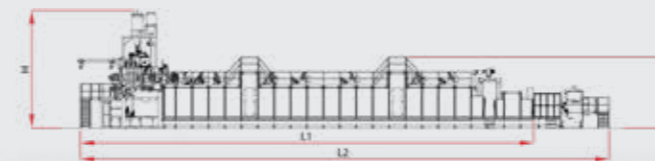


Output Capacity (Kg/h)	Press	Line composition	H1 (mm)	H2 (mm)	L (mm)	P (mm)
700	1.145.C 400	TMVS 700 - E.N.A. DD 9/9	8000	6200	23100	4860
1000	1.165.C 460	TMVS 1000 - E.N.A. DD 11/9	8000	6200	25500	4860
1500	1.210.C 520	TMVS 1500 - E.N.A. DD 11/11	8500	6900	27000	4860

MONOTIER GLUTEN FREE LONG-CUT PASTA LINE



AXOR Gluten Free Long-Cut Pasta Lines, with a production capacity ranging from 1000 Kg/h to 1500 Kg/h, can produce long-cut pasta with any kind of gluten-free raw material (corn, rice, quinoa, etc.)

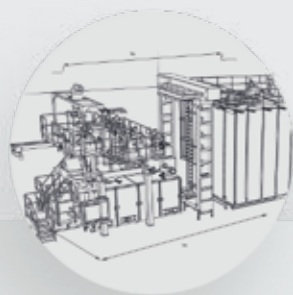
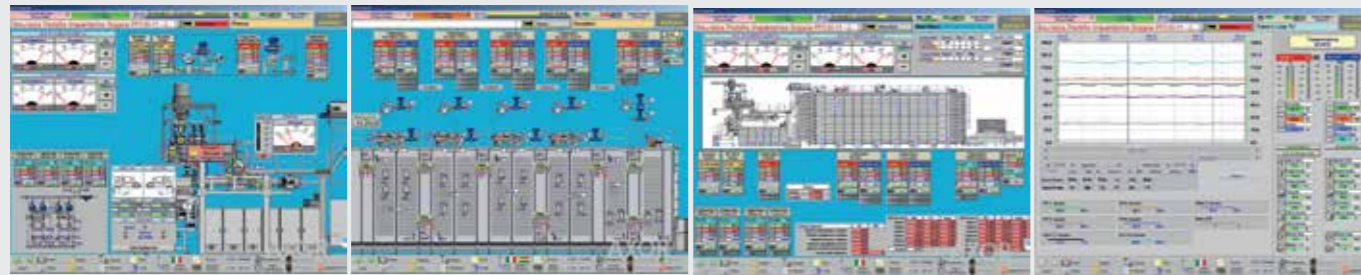


Output Capacity (Kg/h)	Press	Spreader	Line Composition	H (mm)	L1 (mm)	L2 (mm)
1000	1.210.L 2550	ST.AX-1	LPL-M + Buffer	7700	33200	38700
1500	1.245.L 2550	ST.AX-2	LPL-M + Buffer	7700	42800	49200

AXOR REMOTE SERVICE (ARS)



ARS is the automation and supervision system completely developed by AXOR



Production Line

The supervision system detects an alarm



Customer Computer

The operator views the alarm and asks for help



ARS Support Centre

AXOR technicians provide support 24 Hours / 7 Days

Real time full control of the line's components

Access via AXORApp for all mobile devices (smartphone, tablet, laptop)

Remote assistance with AXOR's technical and support center, available 24 hours / 7 days



SINGLE MACHINES & SPARE PARTS

AXOR is responsible for providing single machines, spare parts and technical assistance for pasta manufacturing all over the world. Not limited to AXOR equipment, our staff engineers, technologists and specialized technicians can assist in any and all phases of pasta equipment installation, renovation and maintenance.

AXOR is able to supply Single Machines and Spare Parts for any kind of pasta line.

- Short-cut Presses
- Long-cut Presses
- Shakers
- Steam Cooker
- Bucket Elevators
- Short-cut Dryers
- Long-cut Dryers
- Coolers
- Storage Silos Long-cut
- Strippers
- Regulation Groups
- Vacuum Airlocks



Long-Cut Spreader



Short-Cut Press TVS Technology



Long-Cut Stripper



Short-Cut Cooler



Short-Cut Shaker

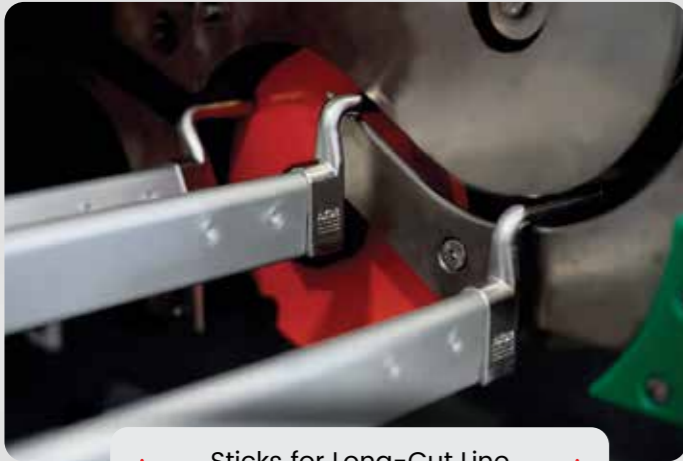
SINGLE MACHINES & SPARE PARTS



Stainless Steel Shaft and Paddles



Vacuum Airlock



Sticks for Long-Cut Line



High Speed Mixer



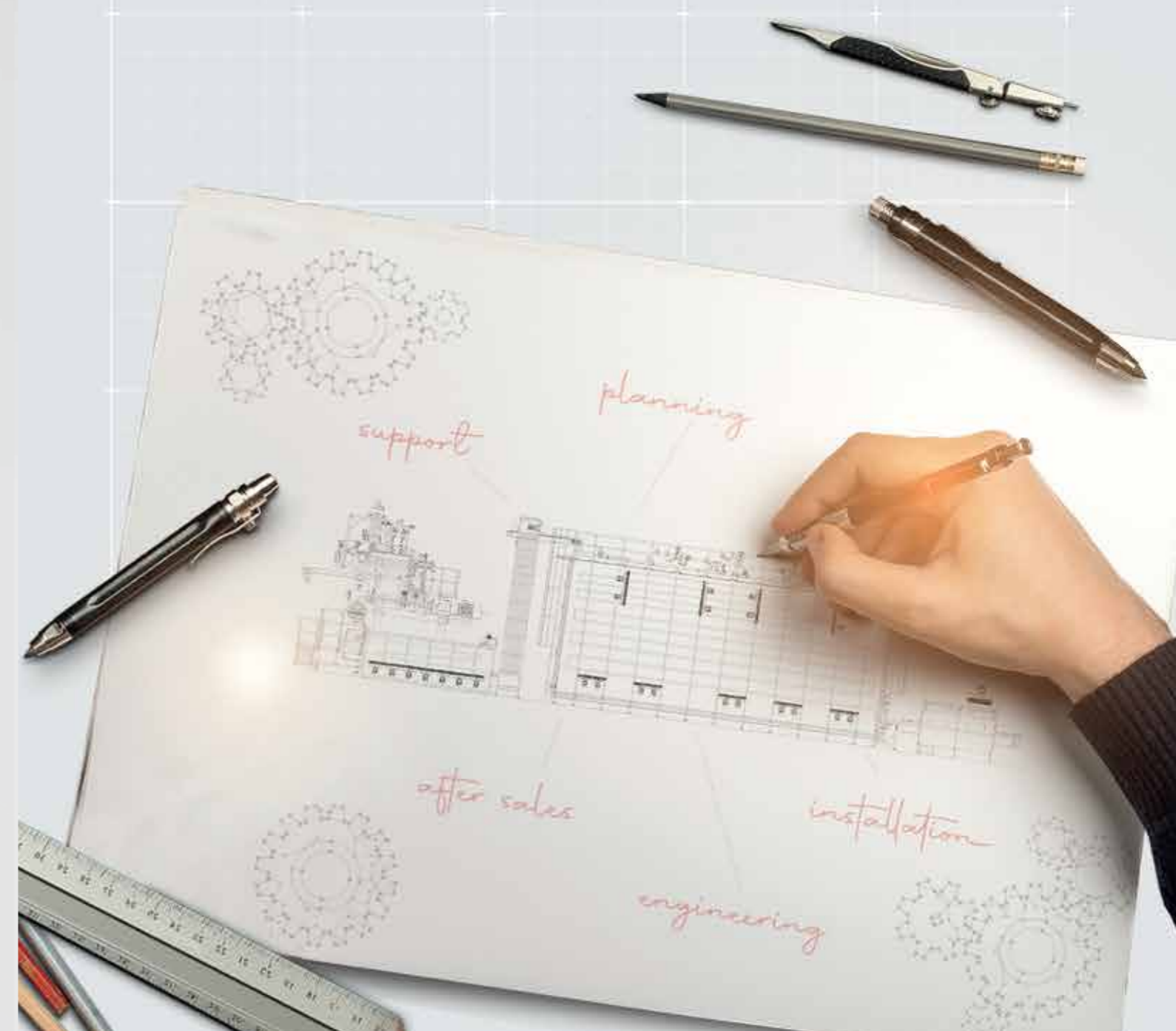
Spreaders for Short-Cut Dryer

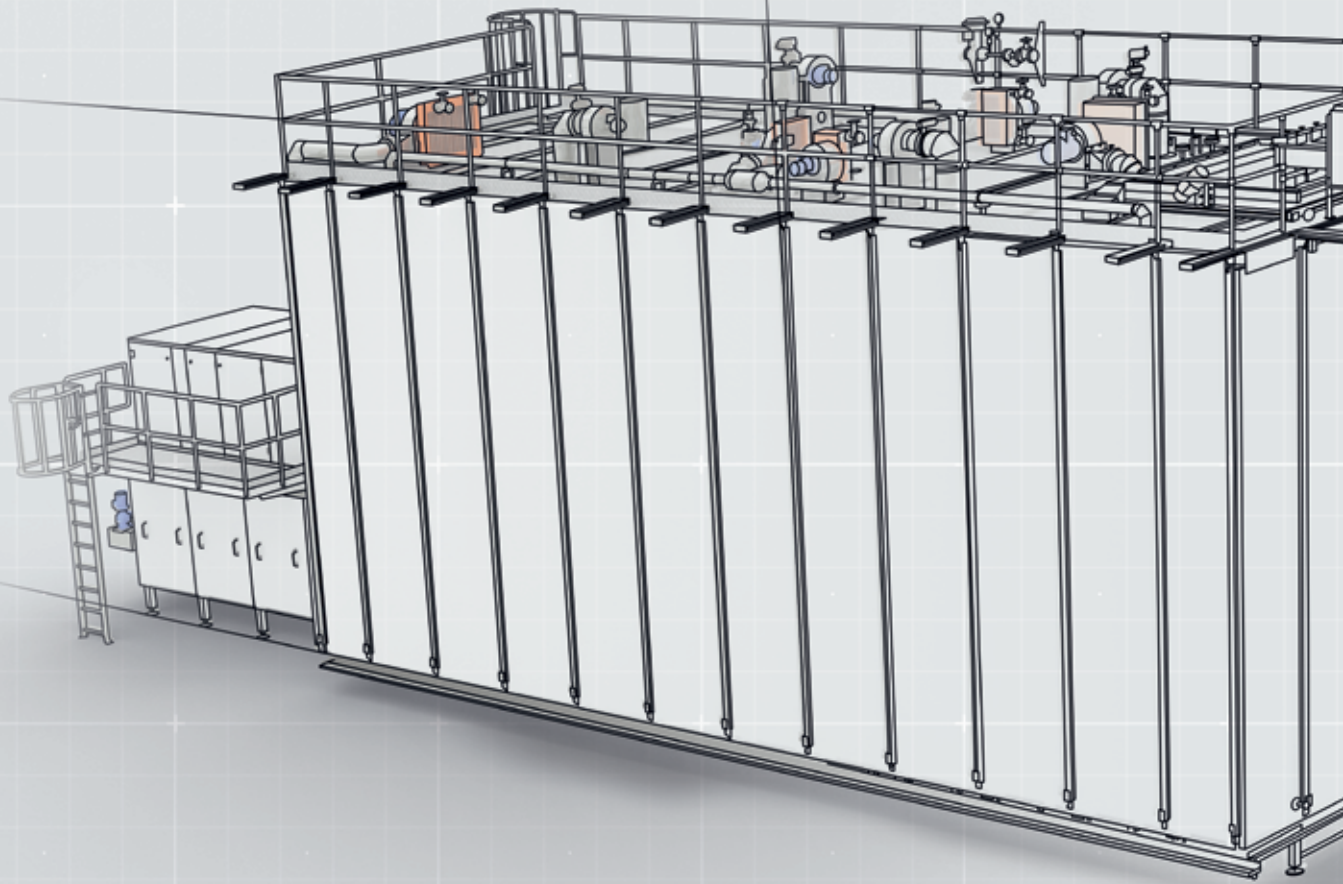


High Speed Mixer with Dosing System

Disclaimer

AXOR S.r.l. believes the specifications in this brochure to be correct at the time of printing. However, specifications, standard equipment, options and colors are subject to change without notice. Some equipment may be unavailable when your machinery is built. Please ask your sales representative for advice concerning the current availability of standard and optional equipment, and your sales representative will verify that your machinery will include the equipment you ordered. Some of the machinery in this brochure are shown with optional equipment. "AXOR S.r.l.", all model names and the logo are registered trademarks of "AXOR S.r.l."











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