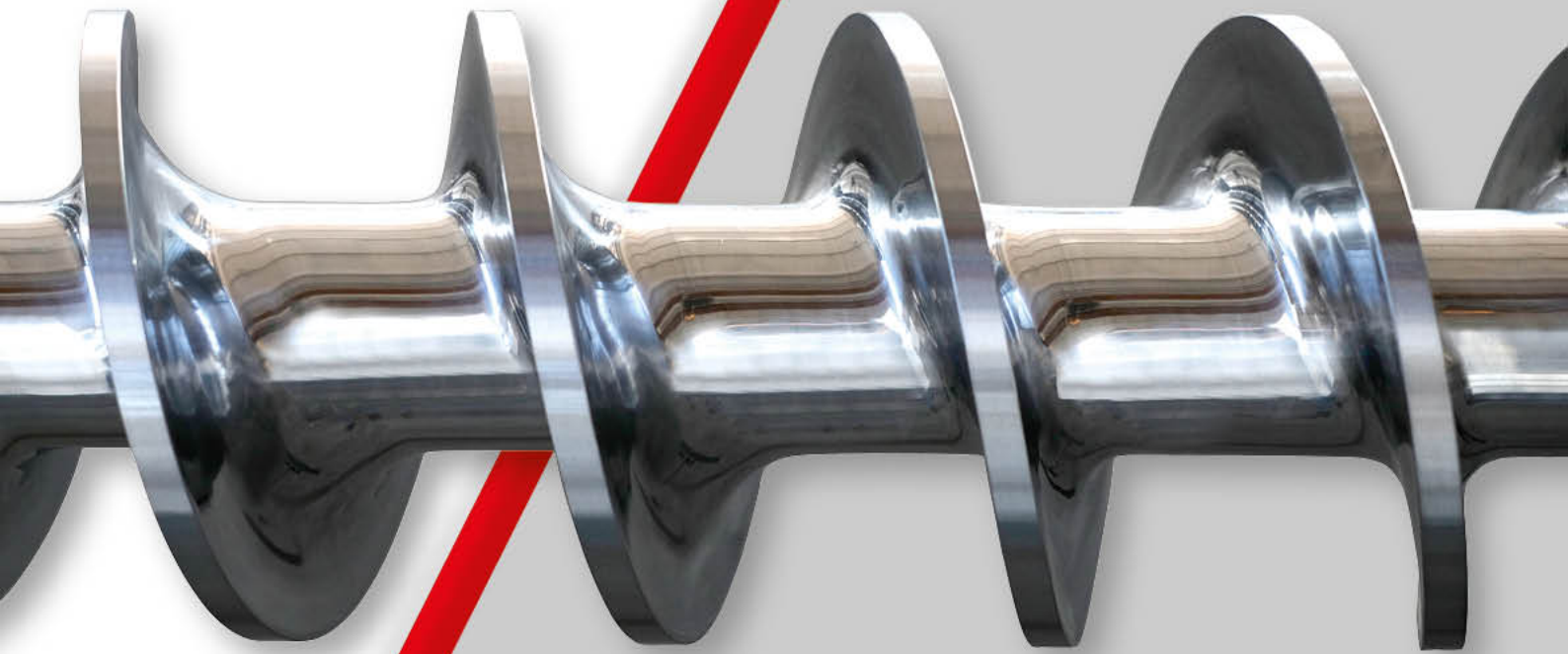


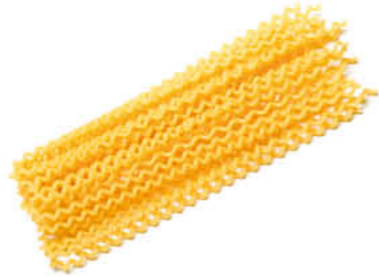
**AXOR OCRM** 



**Technology has never had a better partner**



E.N.A. Short-Cut Pasta Line  
page 3



L.P.L. Multi-Tier Long-Cut Pasta Line  
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Rotaxor Dryer Pellet/Snack Line  
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Couscous Line  
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Gluten Free Short-Cut Pasta Line  
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Ramen Line

## WHO WE ARE

**AXOR OCRIM**, for more than 30 years, has been one of the leading companies in the engineering, manufacturing and installation of equipment for the Food Industry.

Axor Ocrim is located in Cento – Italy, in a modern production plant fitted with the most innovative machinery. Such equipment includes laser-cutting systems, machining centers, robotized and computerized welding machines fitted with CAM (Computer Aided Manufacturing) controls.

## WHAT WE DO

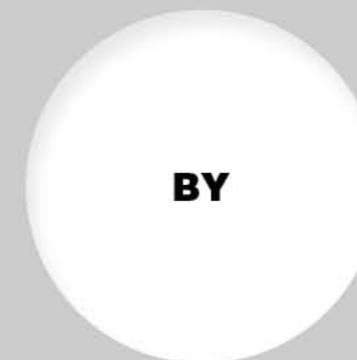
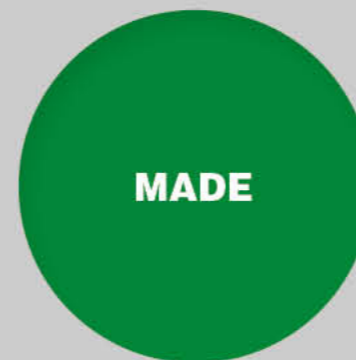
**AXOR OCRIM** engineers, manufactures and installs complete lines and machines for the production of Short-Cut Pasta, Long-Cut Pasta, Special Shapes Pasta, Couscous, Instant Pasta, Quick Cook Pasta, Asiatic Noodle and Ramen, Gluten Free Pasta, Pellet and Snacks.

Axor Ocrim has installed over 150 lines and equipment all over the world, from Italy, all of Europe, North and South America, Africa, Asia and the Middle East.

## OUR PARTNERSHIP WITH OCRIM / PAGLIERANI GROUP

In efforts to continue to provide Customers with technologically advanced and high quality Made in Italy products, **AXOR OCRIM** became in 2012 partner with Ocrim/Paglierani Group, world leader in milling processing plants, machines and systems for weighing, packaging and palletizing.

This collaboration has helped increase Axor Ocrim's R&D, engineering and manufacturing departments and created a sales network present in all the main world markets, with a combined yearly turnover exceeding 130 million Euro and over 400 employees.





E.N.A.  
Short-Cut  
Pasta Line

PRESS

Pasta production process starts here: in the vacuum mixing tank, raw materials and water are dosed, to obtain the dough. Then, thanks to the mechanical action of the high efficiency compression screws, the dough reaches the perfect compactness, necessary to keep the pasta shape, at the exit of the die head. The press can be fitted either with Total Vacuum System or with traditional technology.

SHAKER

Pasta drying process starts here. Shaker is fitted with a new motion device (patented), which allows a significant energy saving. In the shaker, pasta surface is dried very quickly by hot air, to prevent sticking in next steps of the pasta production process.

BUCKET ELEVATOR

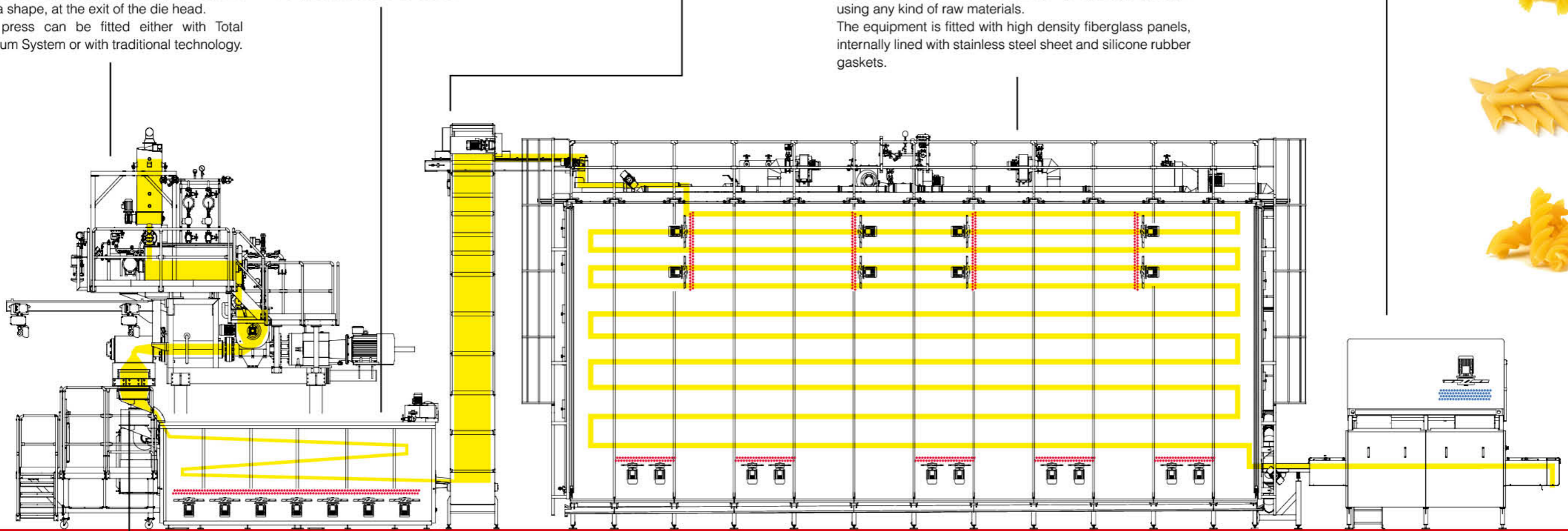
Elevator with stainless steel mesh buckets, provided with hopper to transfer the product from the shaker to the dryer.

ENA DRYER

The complete pasta drying process occurs in two zones of this equipment, pre-dryer and main dryer, having separated thermohygroregulation control units. A pre-drying phase of approximately 40 minutes, followed by a drying phase of approximately 2 hours, to end with a stabilization phase of approximately 30 minutes, allows a high-quality production using any kind of raw materials. The equipment is fitted with high density fiberglass panels, internally lined with stainless steel sheet and silicone rubber gaskets.

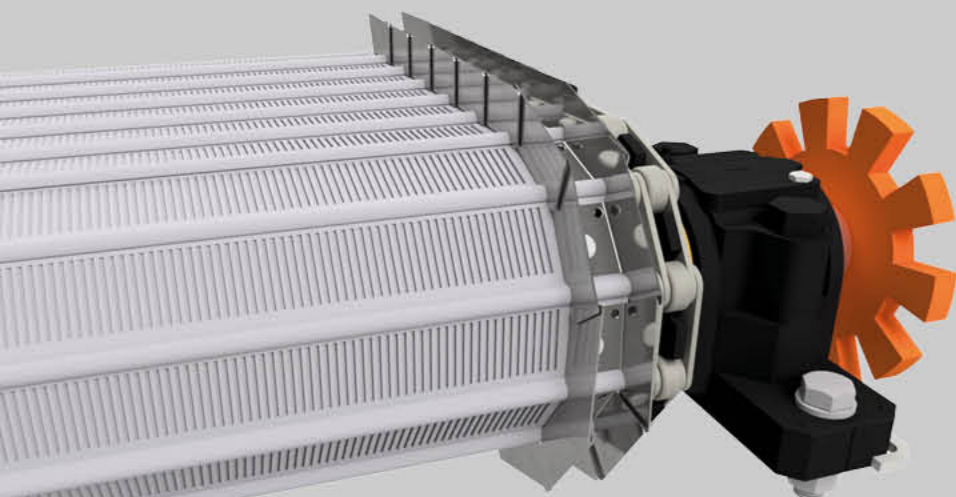
COOLER

The air/water cooler is fitted with an external cooling unit to lower the pasta temperature and to make it suitable for the storage and/or packaging.



CUTTING UNIT

This is a completely independent equipment, fixed at the press legs. It is suitable for cutting any pasta shapes and also to fit the "penne" cutter device.

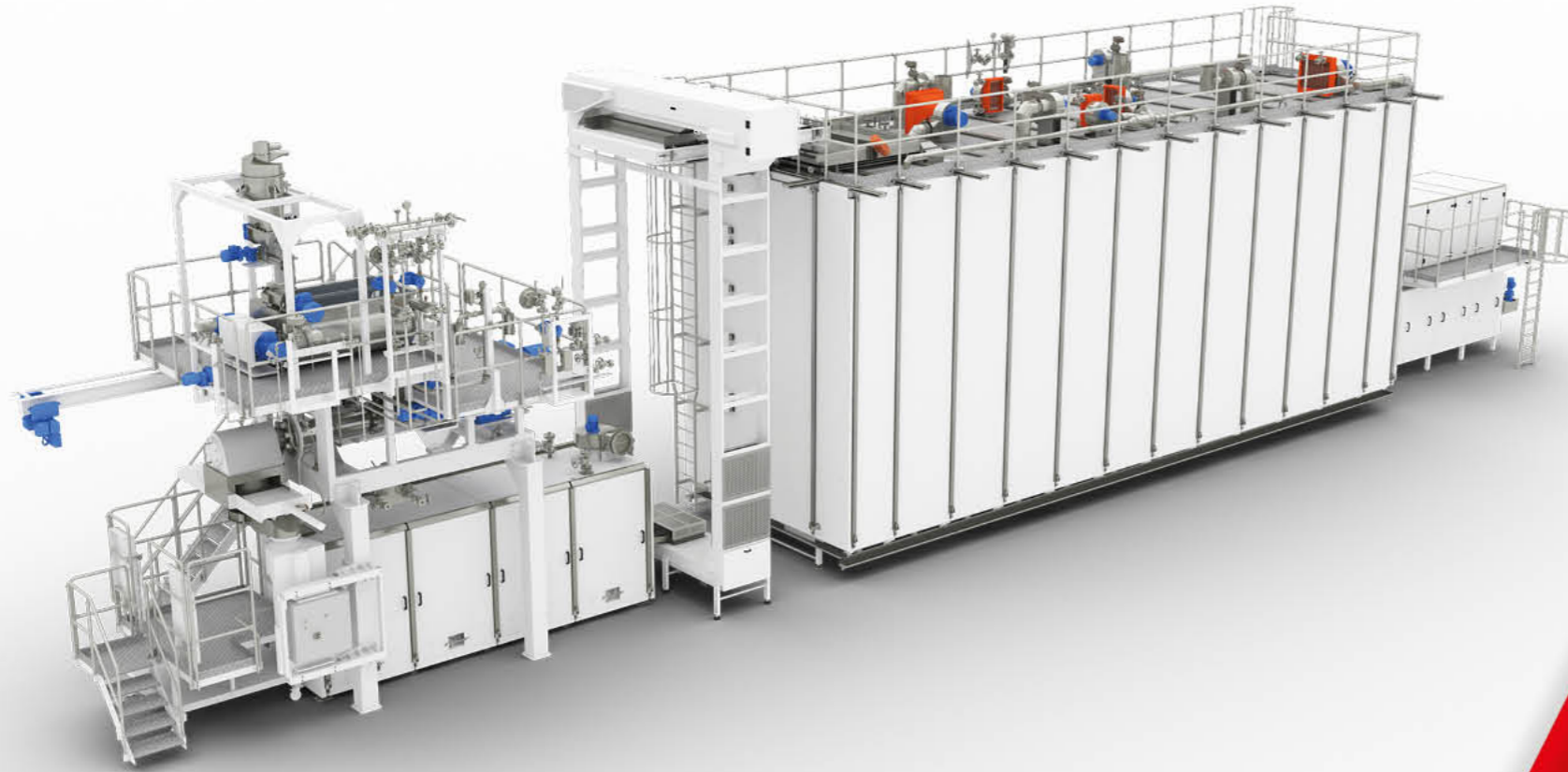


E.N.A. Short-Cut Pasta Line

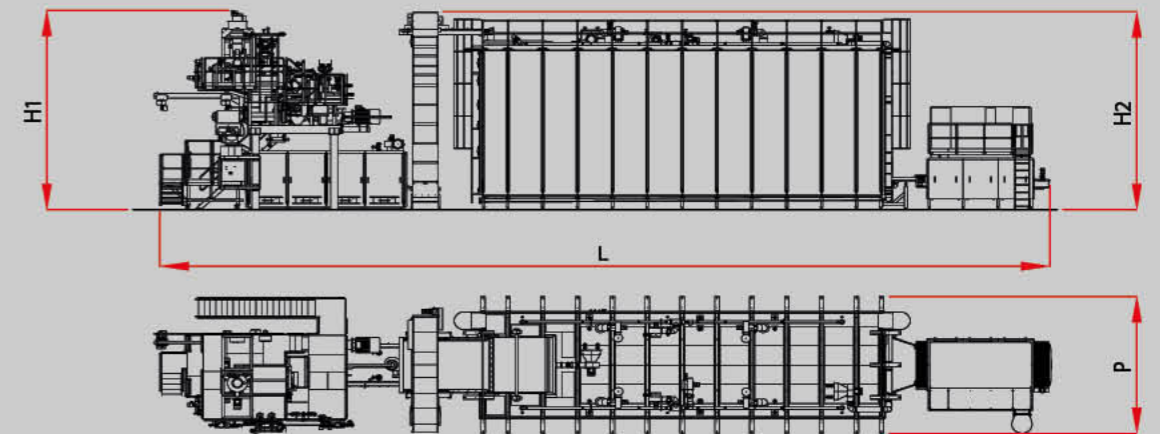
**ALUMINUM BELT**  
the best solution for high temperature, humidity and long life

Axor Ocrim selected the best dryers' solution for Short-Cut Pasta. There are two kinds of aluminum belts available: the slotted one, most widely used around the world as it is not subjected to stress during the mechanical movement. The "slotted" version is particularly suitable for the high and very high pasta production capacity lines. Besides, also the aluminum belt with a stainless steel net is available. This geometry allows high air permeability through the belts. The version with stainless steel mesh is particularly suitable for very small size pasta shapes and couscous.





The technology developed by Axor Ocrim allows to use any type of raw material. Thanks to the entirely vacuum press, the new generation energy saving shaker (patented) and the high temperature dryer, it is possible to produce an 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

PRESS

The most important features of this equipment are TURBOMIX technology and low-speed extrusion phase, which is achieved thanks to the high-efficiency compression screws: these characteristics allow to obtain a very homogenous dough. The press can be fitted either with Total Vacuum System or with traditional technology.

PRE-DRYER

In this phase, the surface of the Long-Cut Pasta is pre-dried, with a continuous hot air flow, to prepare the product for the subsequent drying phase.

STORAGE SILO ON STICK

During the night shift of production, it is possible to collect the Long-Cut Pasta on sticks. Every tier has an independent motorization to synchronise the loading and unloading of the storage silo, through an automation system devoted to this equipment.

SPREADER

This equipment allows a homogeneous spreading of the Long-Cut Pasta on the 2550 mm stick, which is provided with an automatic system for fresh scraps' recovery and a pneumatic conveying system to the press.

DRYER

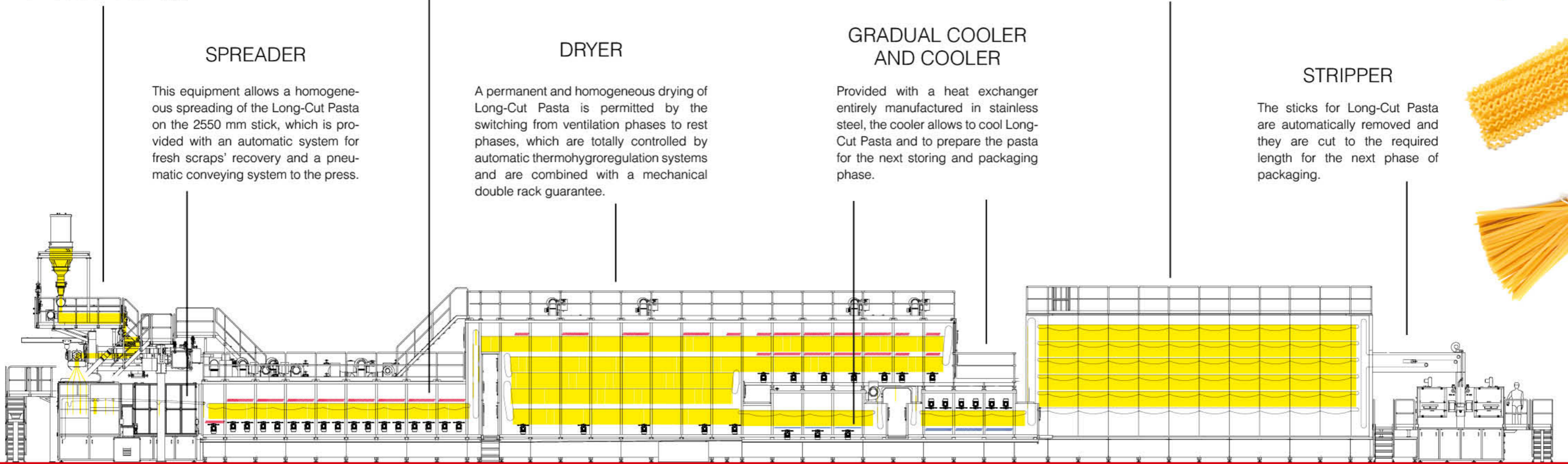
A permanent and homogeneous drying of Long-Cut Pasta is permitted by the switching from ventilation phases to rest phases, which are totally controlled by automatic thermohygroregulation systems and are combined with a mechanical double rack guarantee.

GRADUAL COOLER AND COOLER

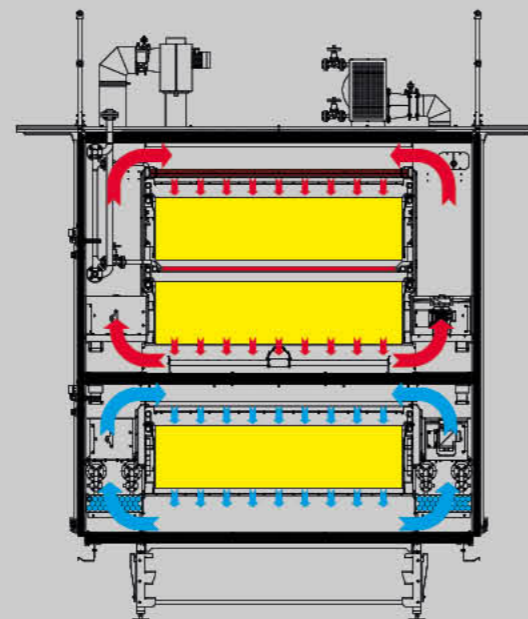
Provided with a heat exchanger entirely manufactured in stainless steel, the cooler allows to cool Long-Cut Pasta and to prepare the pasta for the next storing and packaging phase.

STRIPPER

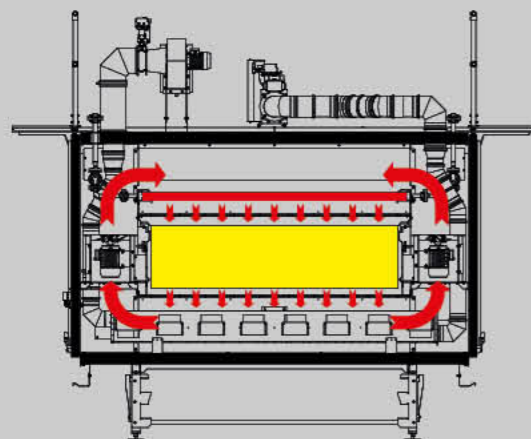
The sticks for Long-Cut Pasta are automatically removed and they are cut to the required length for the next phase of packaging.



DRYER AND COOLER AIR FLOW CIRCULATION

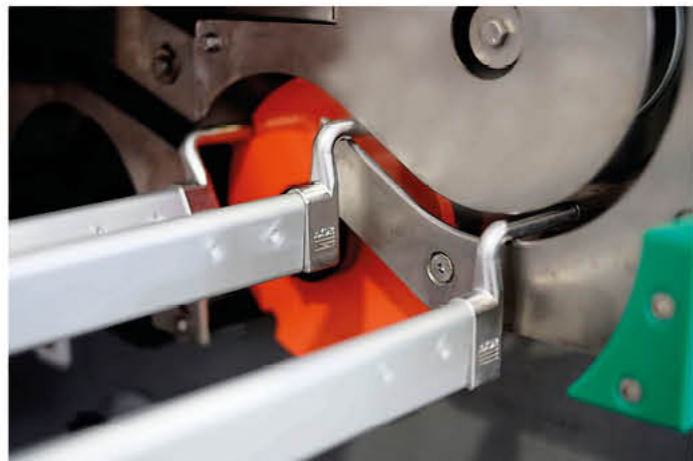
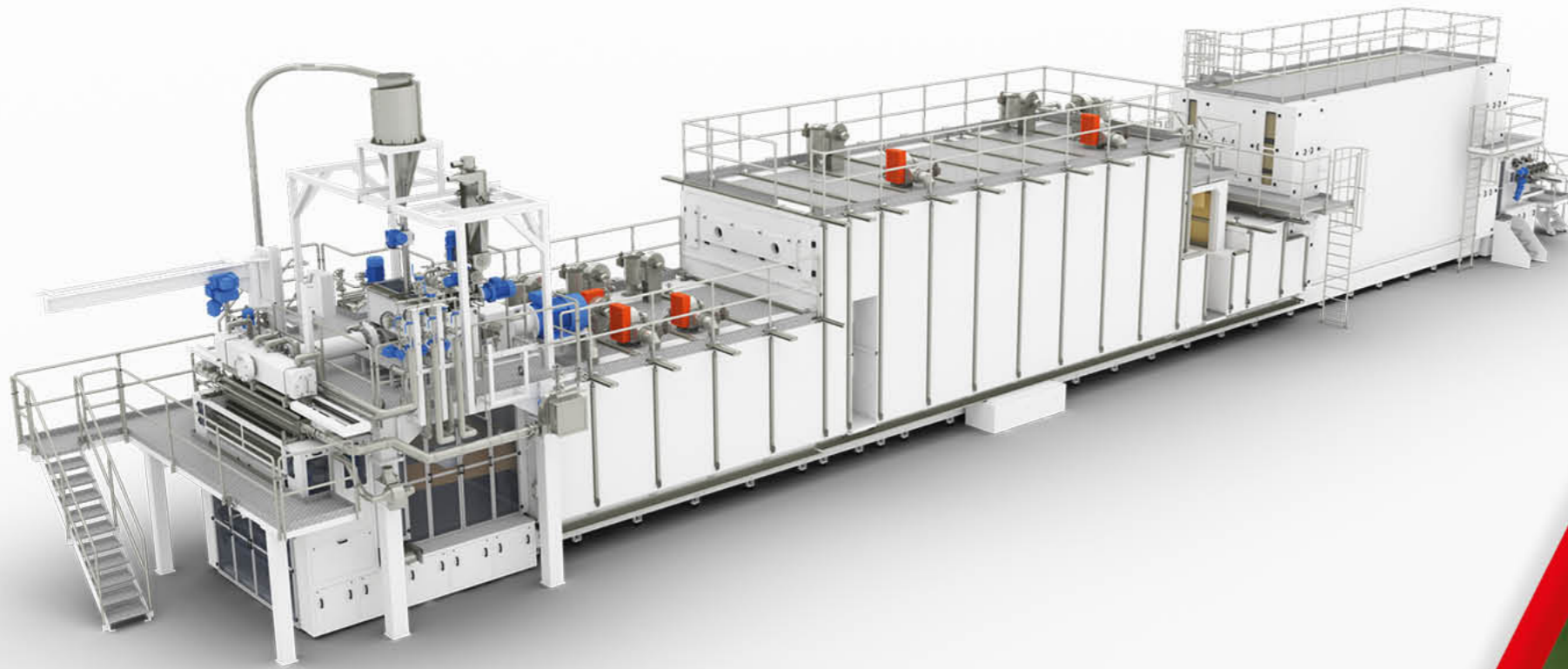


PRE-DRYER AIR FLOW CIRCULATION

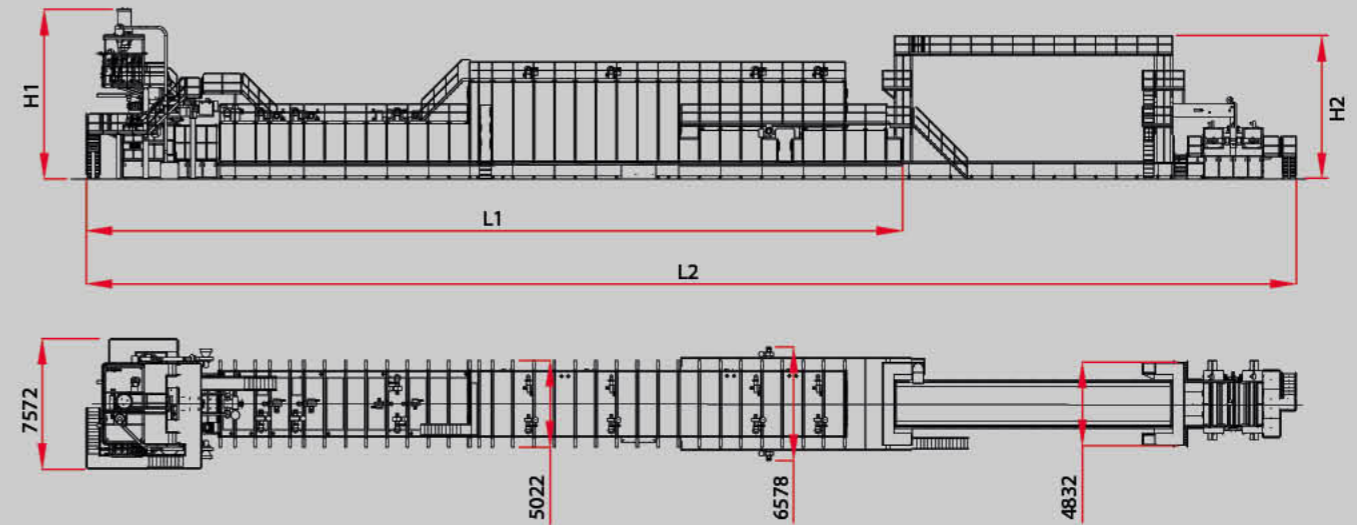


**DOUBLE RACKS**  
The centralized driving device ensures the perfect mechanical movement.





Axor Ocrim has combined the tradition of the double racks for the sticks movement to the new Thermal Inversion Technology (T.I. Technology), giving the chance to choose between TVS technology press (Total Vacuum press) and the traditional press, reinforced aluminum 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

PRESS

The most important features of this equipment are TURBOMIX technology and low-speed extrusion phase, which is achieved thanks to the high-efficiency compression screws: these characteristics allow to obtain a very homogenous dough. The press can be fitted both with Total Vacuum System and traditional technology.

DRYER

Thanks to MONOTIER technology, a succession of ventilation phases and off phases occurs with the maximum simplicity, completely controlled by automatic systems of thermohygroregulation.

GRADUAL COOLER AND COOLER

The cooler, complete with an entirely stainless steel heat exchanger, allows to lower the temperature of Long-Cut Pasta and make it suitable for the storage and / or packaging.

STRIPPER

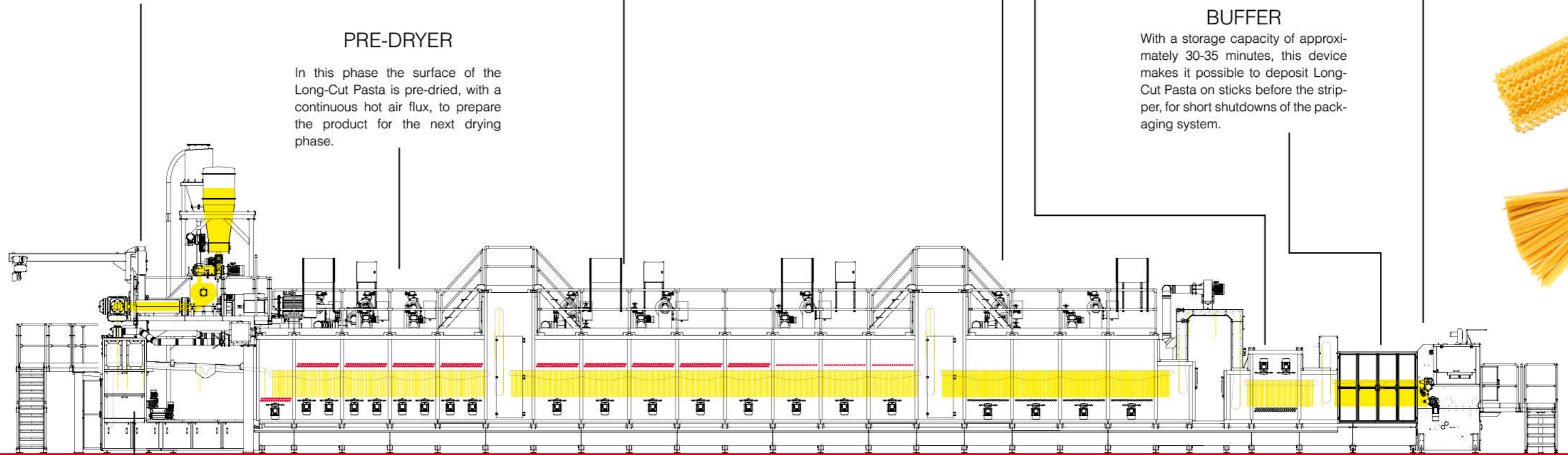
The sticks for Long-Cut Pasta are automatically removed and they are cut to the required length for the next phase of packaging.

PRE-DRYER

In this phase the surface of the Long-Cut Pasta is pre-dried, with a continuous hot air flux, to prepare the product for the next drying phase.

BUFFER

With a storage capacity of approximately 30-35 minutes, this device makes it possible to deposit Long-Cut Pasta on sticks before the stripper, for short shutdowns of the packaging system.

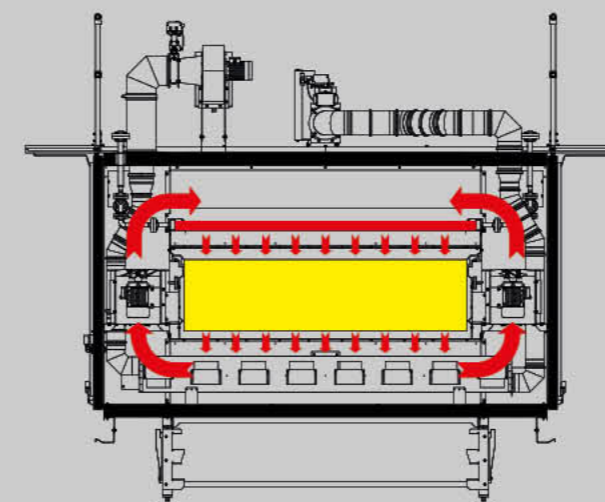


SPREADER

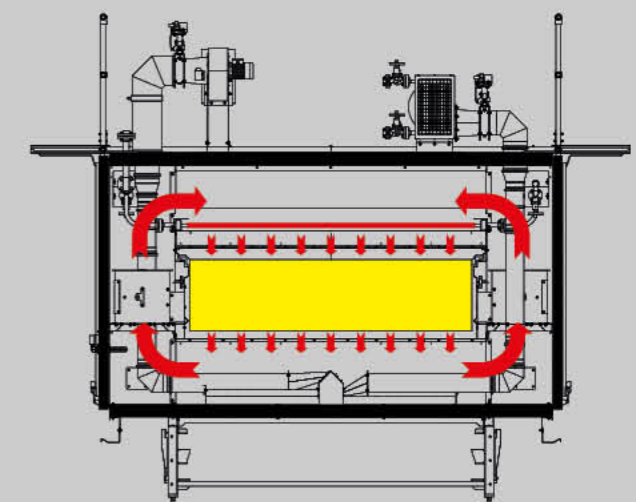
This equipment allows a homogeneous spreading of the Long-Cut Pasta on the 2550 mm stick, which is provided with an automatic system for fresh scraps' recovery and a pneumatic conveying system to the press.

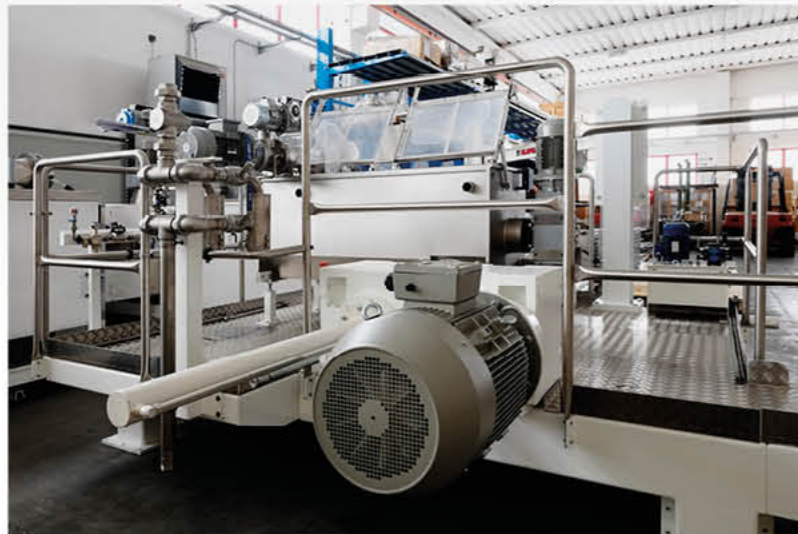
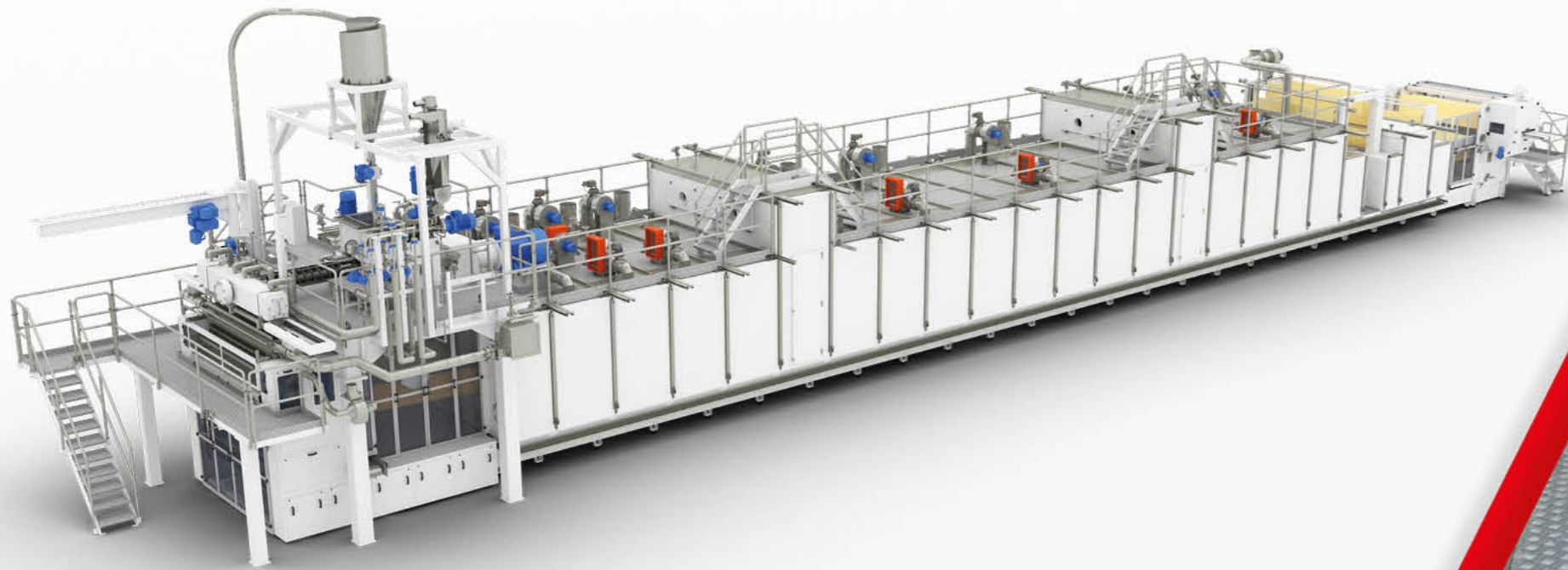
**MONOTIER TECHNOLOGY**  
The best balance between easiness and technology.

PRE-DRYER AIR FLOW CIRCULATION



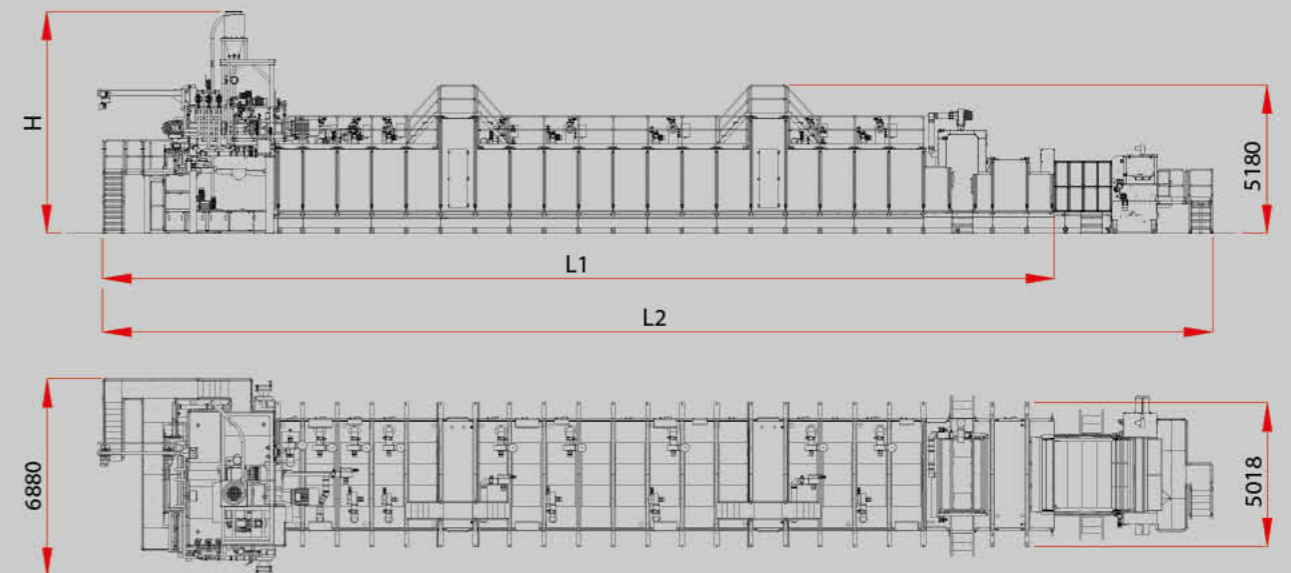
DRYER AIR FLOW CIRCULATION





Monotier Technology

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

PRESS

The most important features of this equipment are TURBOMIX technology and low-speed extrusion phase, which is achieved thanks to the high-efficiency compression screws: these characteristics allow to obtain a very homogenous dough. The press can be fitted either with Total Vacuum System or with traditional technology.

VERTICAL PRE-DRYER

This phase of approximately 50 minutes, performs a quick heating of pasta and the preparation for the next drying phase.

MAIN DRYER AND STABILIZATION

Thanks to a rising/descending trays' movement inside the main dryer and to a sophisticated thermohygroregulation system, different for each phase, it is possible to obtain a perfect drying and stabilization of any kind of Special Pasta Shape.

EMPTYING SYSTEM

There are different models of emptying devices: it is possible to flip the tray to obtain a bulk packing or there is the possibility to have an unloading unit with pieces counting and tidy feeding of the packaging system.

HORIZONTAL PRE-DRYER

Thanks to a powerful ventilation, the surface of the Special Shaped Pasta is heated to maintain the desired shape, prevent sticking and to prepare the product for the subsequent vertical pre-drying phase.

COOLER

Provided with a heat exchanger entirely manufactured in stainless steel installed in a dedicated external unit, the cooler allows to cool Special Shaped Pasta and to prepare the pasta for the next packaging phase.



FORMING MACHINE

Through the forming machine, the laminated pasta sheets or otherwise the extruded pasta take the desired shape (nest, matasse, lasagna, etc.) for the subsequent spreading on trays.

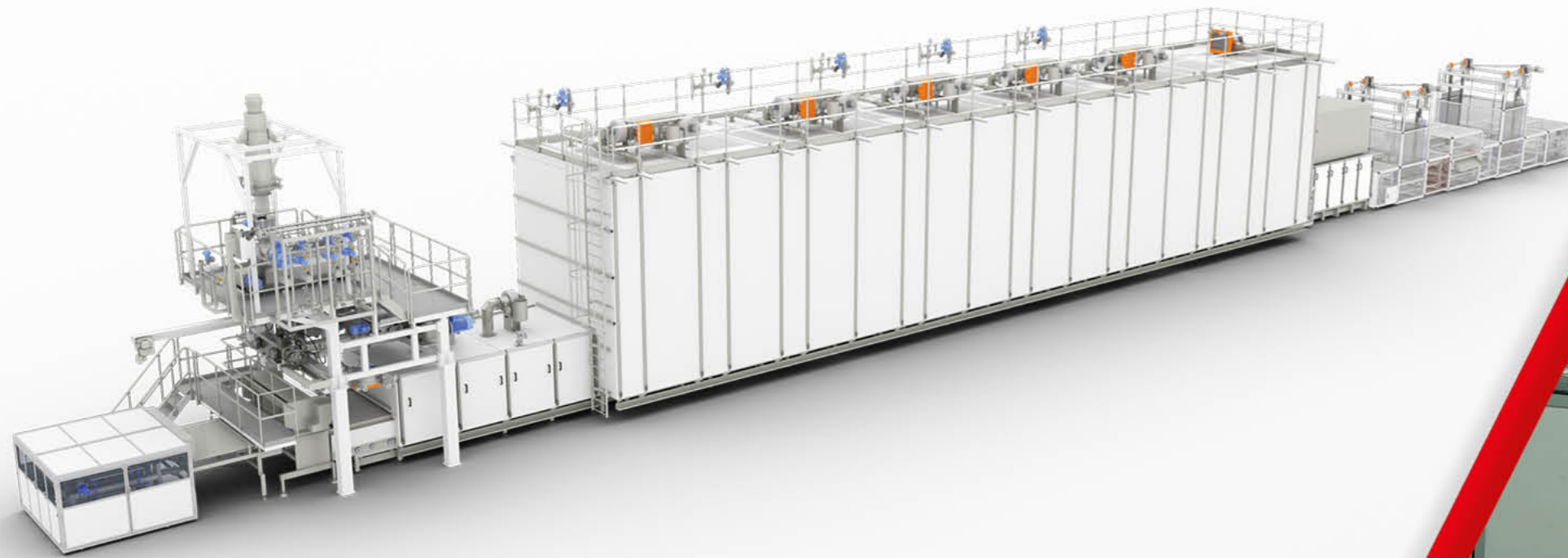


**MAXIMUM FLEXIBILITY**

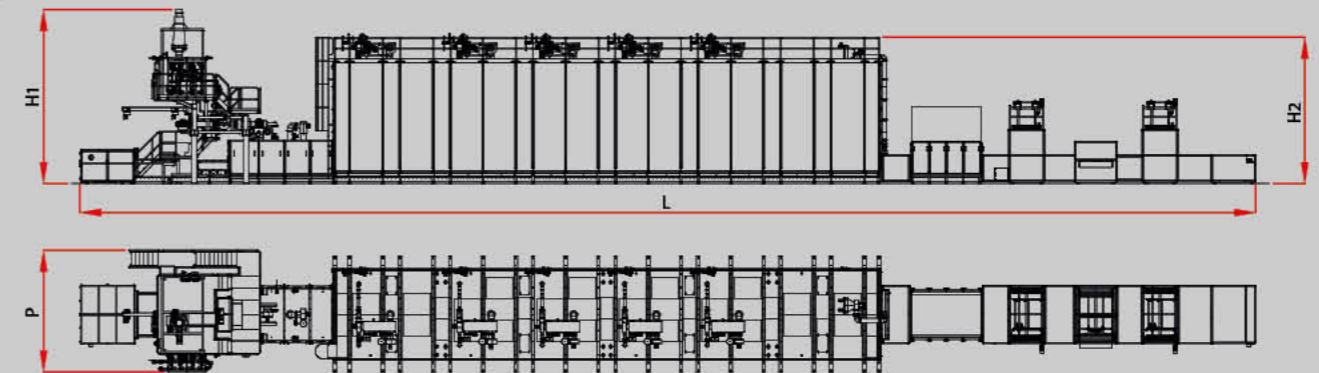
The tray makes it possible to produce any kind of special pasta shapes: round nest, oval nest, lasagna, matasse, big size Short-Cut Pasta shapes, cannelloni, "farfalle", and so on.

**SPECIAL TEMPERATURE AND HUMIDITY CONTROL**

Every single zone has an independent control for humidity and temperature, to grant the best management of the production process for any kind of pasta.



L.P.S. Special Pasta Shape Line: 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 breaking 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	1000x1500	7700	6800	49400	4410
800	2.130.L 2000	2000x1500	7700	6800	49400	5410
1000	2.130.L 2000	2000x1500	7700	6800	49400	5410
1200	2.145.L 2000	2000x1500	7700	6800	54000	5410



## Rotaxor Dryer Line

For small pasta shapes,  
pellet/snacks, instant  
and parboiled rice.

PRE-DRYER

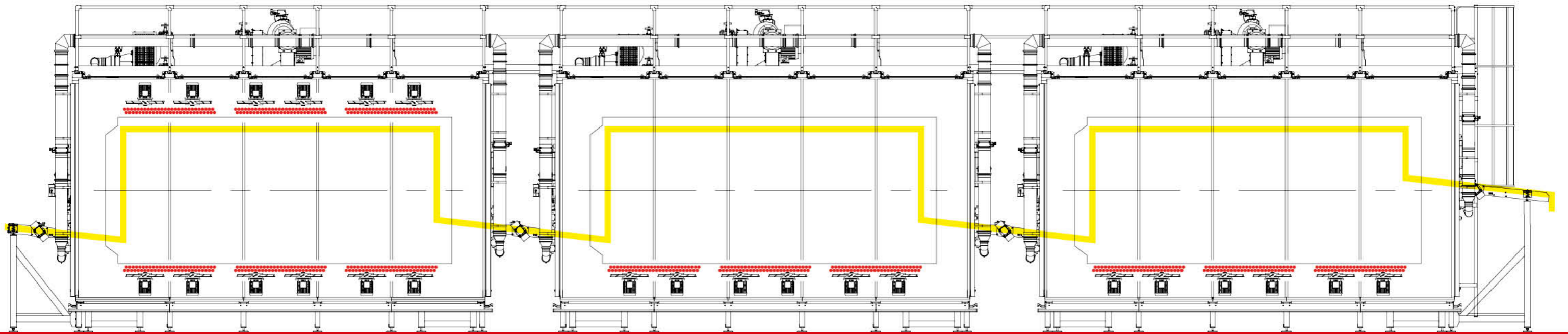
The double heat exchangers' ventilation system and the thermohygroregulation provided with air exhaust, allow a quick pre-drying even of the most challenging shapes.

MAIN DRYER

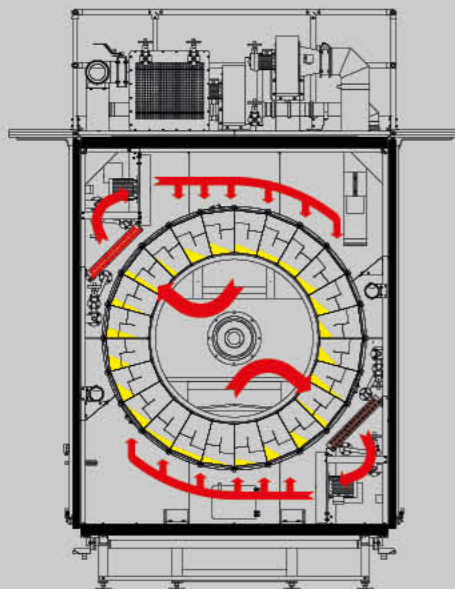
The mechanical movement of the central shaft allows a controlled rotation of the drum, therefore producing an effective ventilation in every single zone.

FINAL DRYER

The drum rotation allows a continuous movement of the product inside the dryer, by ensuring a perfect homogeneity of the moist products, which is a key requirement for small pasta shapes, pellets/snacks, couscous, instant and parboiled rice.



PRE-DRYER AIR FLOW CIRCULATION



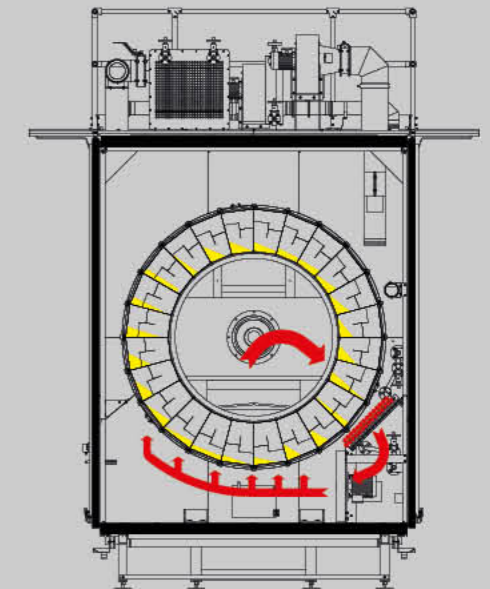
**HOMOGENEITY**

The drum rotation allows a continuous movement of the product inside the Rotaxor, with perfect homogeneity of the thermic treatment.

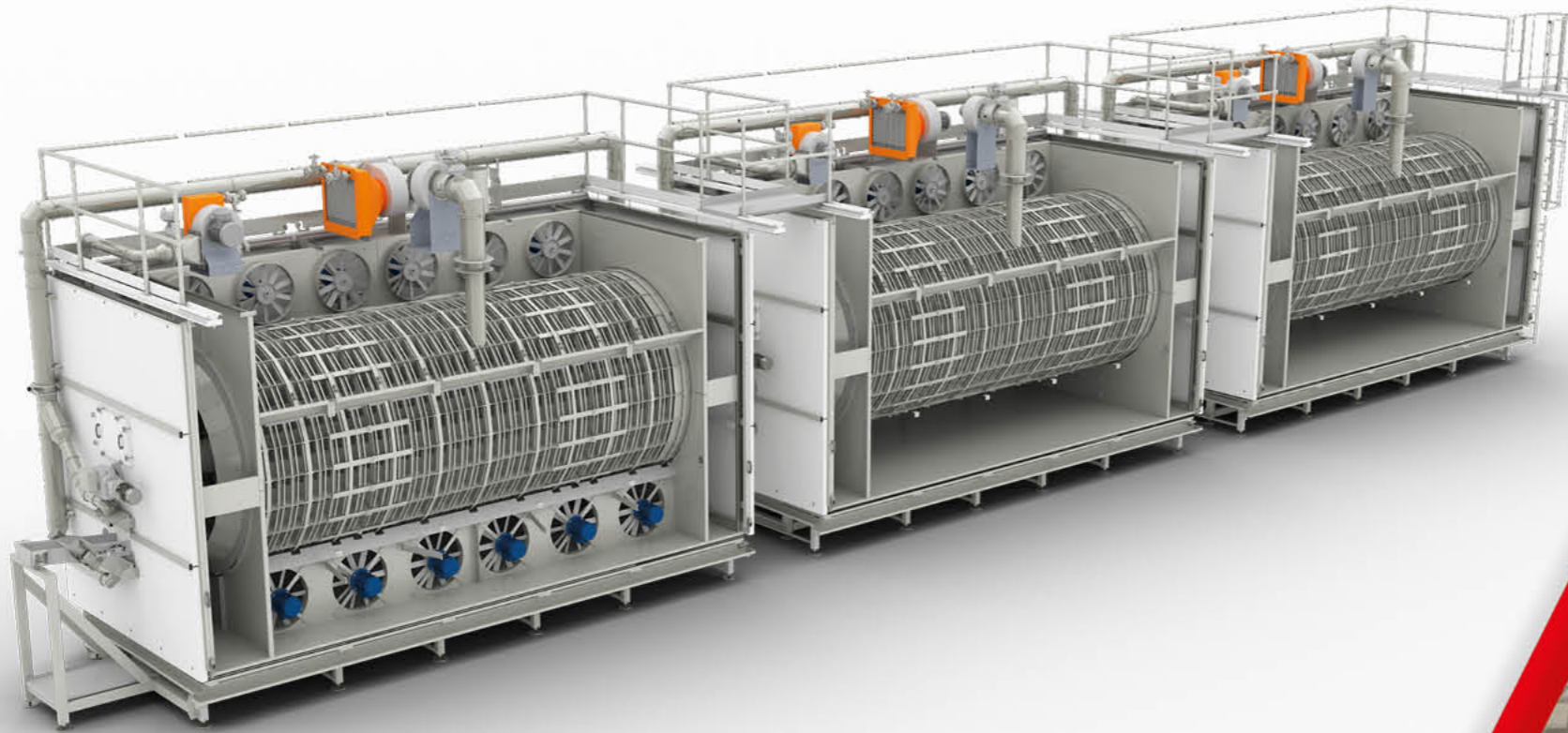
**EASY AND RELIABLE**

The central shaft technology reduces the maintenance costs at the least.

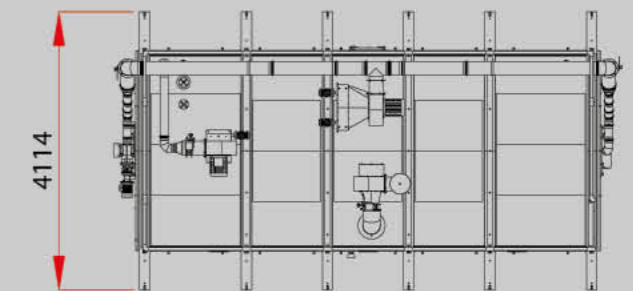
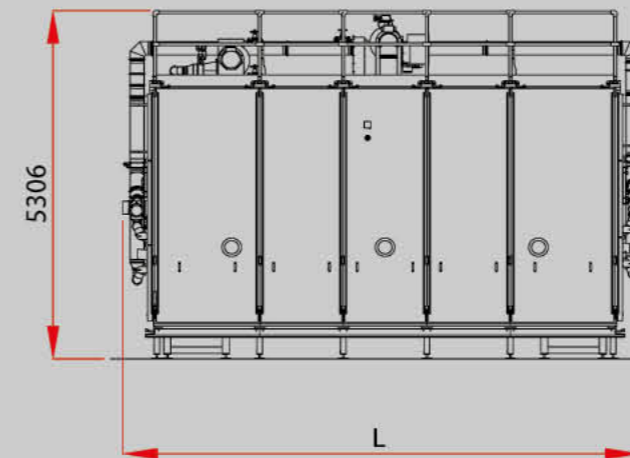
DRYER AIR FLOW CIRCULATION







The perfect machine to dry small pasta shapes, pellet, snacks, instant and parboiled rice. Thanks to the rotary movement of the drum, the product is continuously remixed, to grant a homogeneous thermic treatment and, therefore, a perfect stabilization of the product.



Model	L (mm)
24/6	7300
24/7	8500
24/8	9700

**DOSING SYSTEM AND MIXER**

A specific semolina and water dosing system, combined with the action of the new TURBOMIX high speed mixer, allows the making of a homogenous moist dough, which is ready for the next phase of selection of the couscous dimension (fine, medium and large).

**ROTARY SELECTOR (ROULOSE)**

The selection of the desired type of couscous (fine, medium and large) happens in this equipment. The new design of quick-change sieving meshes, entirely manufactured in stainless steel, together with an internal movement of the couscous with spiral motion, guarantee a perfect selection.

**ROTARY SIEVE BEFORE DRYER**

This device prevents sticking/outsized couscous grains from reaching the dryer. Completely manufactured in stainless steel with interchangeable meshes, this device transfers to the regrinding system the grains of couscous that do not meet the standards, without any losses of products or scraps.

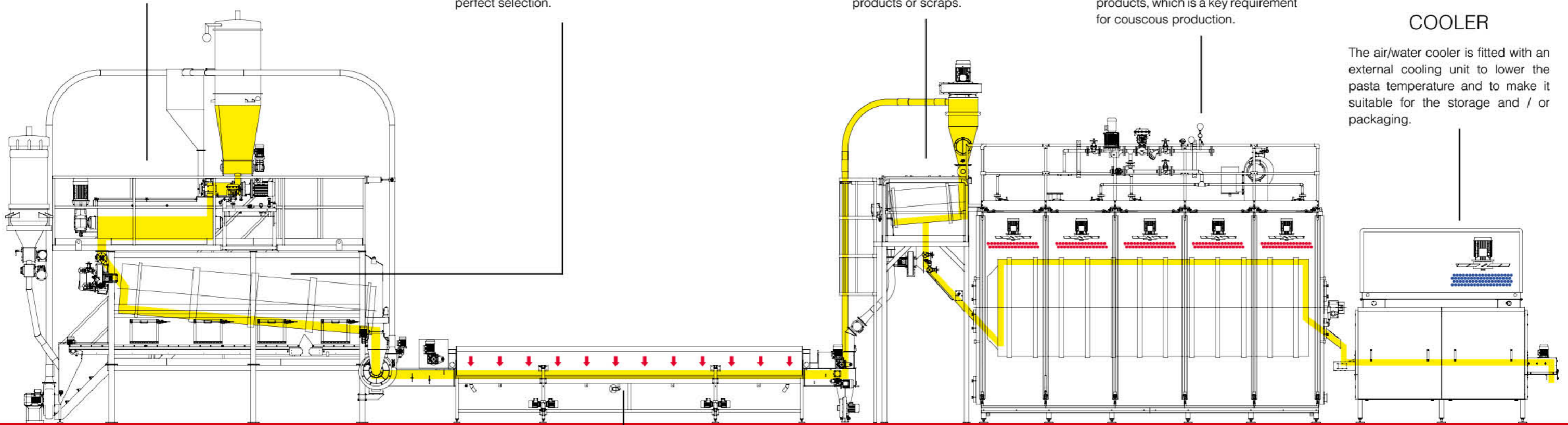
**ROTARY DRYER**

The mechanical movement of the central shaft allows a controlled rotation of the drum, therefore producing an effective ventilation in every single zone. The drum rotation allows a continuous movement of the product inside the dryer, by ensuring a perfect homogeneity of the moist products, which is a key requirement for couscous production.



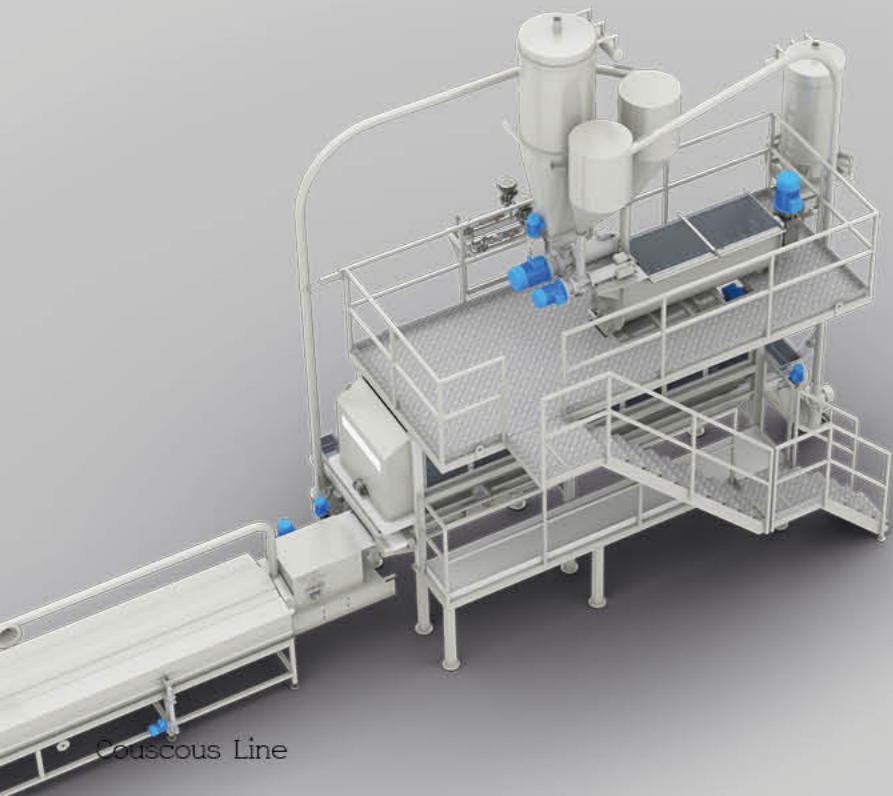
**COOLER**

The air/water cooler is fitted with an external cooling unit to lower the pasta temperature and to make it suitable for the storage and / or packaging.



**COUSCOUS STEAM COOKER**

This equipment is provided with a new low-pressure steam's spreading system, to ensure a uniform and deep cooking of the couscous. The conveyor belt of the steam cooker is manufactured in self-cleaning PIK, perfect for high temperature.

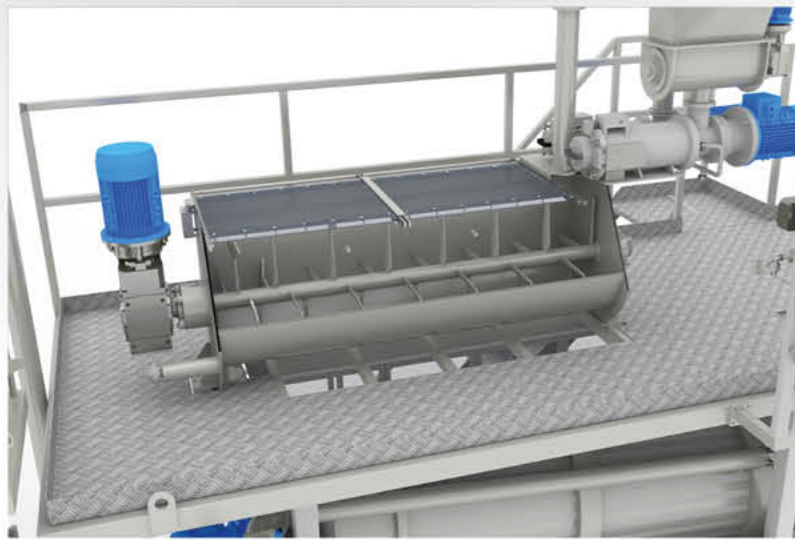


**COUSCOUS TRADITIONAL QUALITY**

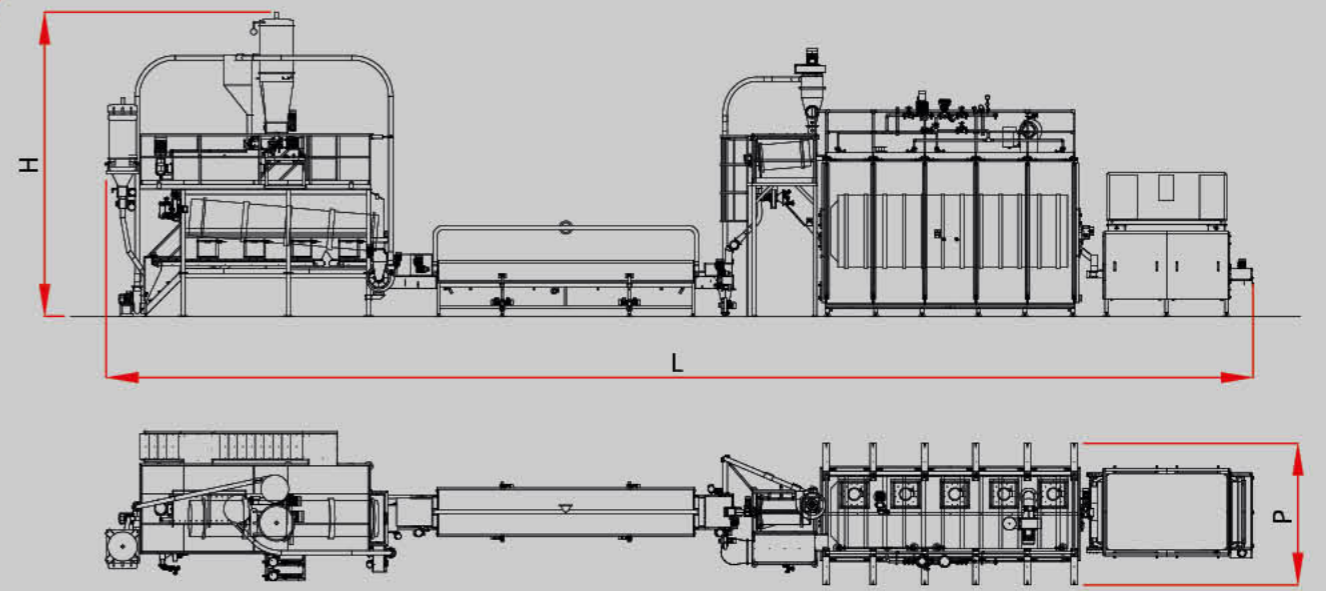
Thanks to AXOR OCRIM Production Line, which makes the controlling of the grain size possible, you can perfectly choose the desired couscous size (fine, medium or large).

**COUSCOUS LINE**

With AXOR OCRIM Technology you can choose between a wide range of production capacities: 500, 700 and 1200 kg/h to obtain an excellent home made couscous.



Couscous: an agglomerated and precooked durum semolina-based product but also produced with soft wheat and / or hard wheat semolina. This type of product comes from the north of Africa (Maghreb region), a fast-growing reality in the world, and it is becoming a staple food like pasta, rice or potatoes, thanks to its easy preparation. It 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)
500	7100	25200	3310
700	7100	26700	3310
1200	7500	35200	3310

**PRESS**

Pasta production process starts here: in the vacuum mixing tank, raw materials and water are dosed, to obtain the dough. Then, thanks to the mechanical action of the high efficiency compression screws, the dough reaches the perfect compactness, necessary to keep the pasta shape, at the exit of the die head. Of course, the press is fitted with Total Vacuum System Technology.

**INSTANT PASTA STEAM COOKER**

This equipment is provided with a new low-pressure steam's spreading system, to ensure a uniform and deep cooking of instant pasta. The conveyor belt of the steam cooker is manufactured in self-cleaning PIK, perfect for high temperature.

**BUCKET ELEVATOR**

Elevator with stainless steel mesh buckets, provided with hopper to transfer product from shaker to dryer.

**ENA DRYER**

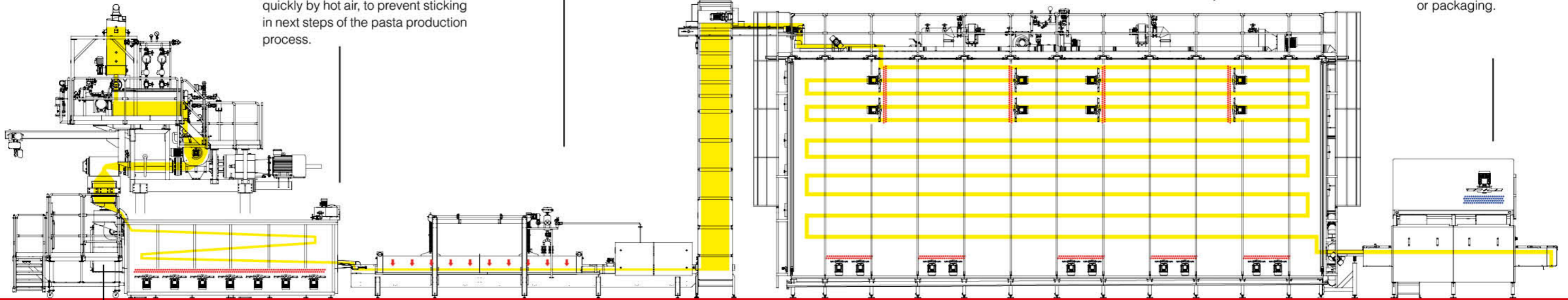
The complete pasta drying process occurs in two zones of this equipment, pre-dryer and main dryer, having separated thermohygroregulation control units. A pre-drying phase of approximately 40 minutes, followed by a drying phase of approximately 2 hours, to end with a stabilization phase of approximately 30 minutes, allows a high-quality production using any kind of raw materials. The equipment is fitted with high density fiberglass panels, internally lined with stainless steel sheet and silicone rubber gaskets.

**COOLER**

The air/water cooler is fitted with an external cooling unit to lower the pasta temperature and to make it suitable for the storage and / or packaging.

**SHAKER**

Pasta drying process starts here. Shaker is fitted with a new motion device (patented) which allows a significant energy saving. In the shaker, pasta surface is dried very quickly by hot air, to prevent sticking in next steps of the pasta production process.



**CUTTING UNIT**

This is a completely independent equipment, fixed at the press legs. It is suitable for cutting any pasta shapes and also to fit the "penne" cutter device.

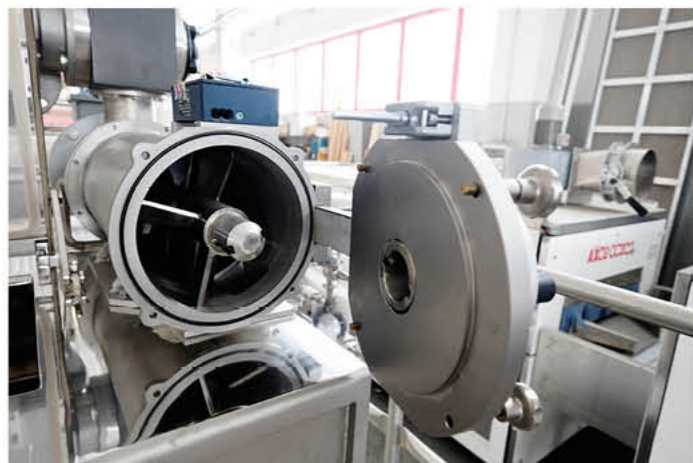
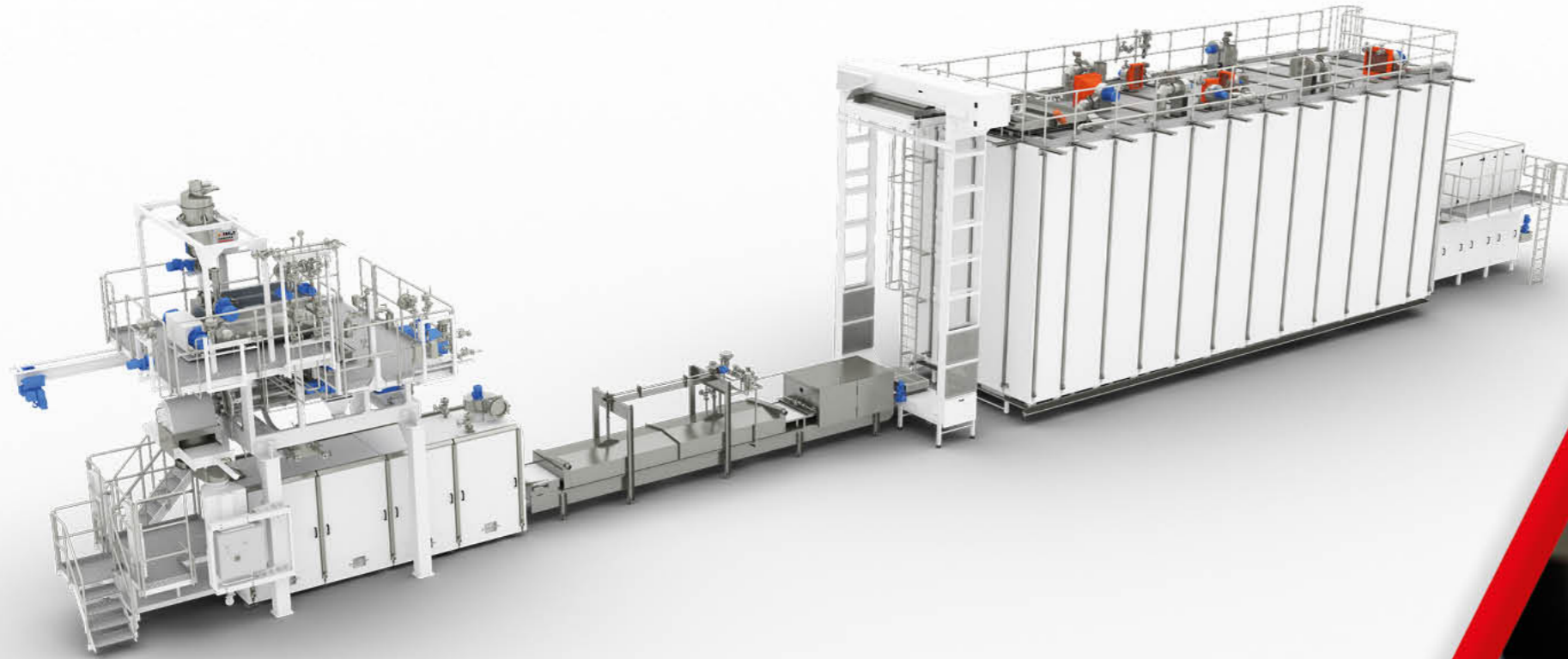


**INSTANT PASTA**

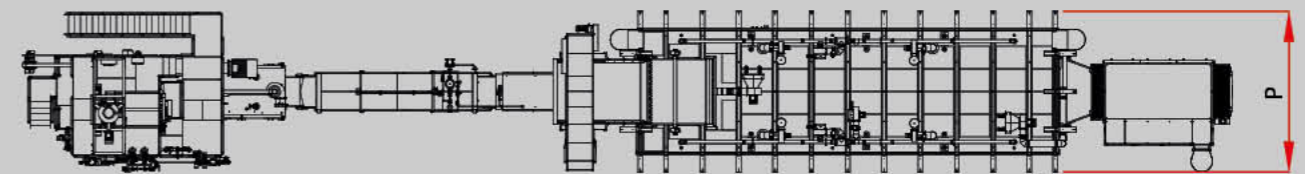
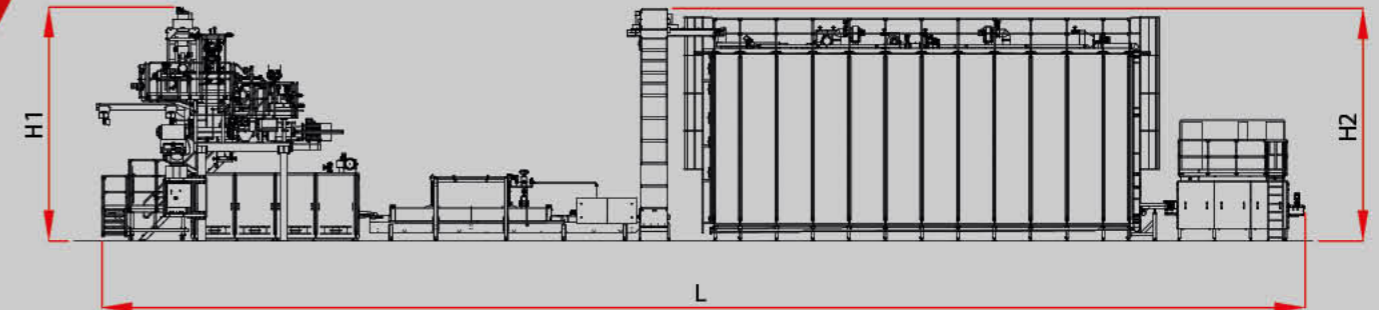
Thanks to a low-pressure steam cooking technology, AXOR OCRIM has combined the tradition of pasta with an improvement in speed of the preparation.

**NATURAL AND HEALTHY**

A good and healthy alternative to the Asiatic noodles with a very simple preparation: it does not need to be cooked and it is prepared in 3 minutes by simple rehydration.



**AXOR OCRIM** Technology has combined 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 pression and a homogeneous drying, it is possible to obtain a product which does not need to be cooked but only needs a simply rehydration for approximately 2-3 minutes. Instant pasta can be combined with different types of sauces and toppings. 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)
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

**RAW MATERIAL  
STEAM COOKER**

It is possible to produce pasta with any kind of gluten-free raw material (corn, rice, quinoa, etc.) During this phase, thanks to a precise volumetric dosing and to a powerful system of steam injection, the starch contained in the raw material is gelatinized, to be ready for the next forming phase.

**FORMER PRESS**

The raw material, already gelatinized and humidified in the previous phase, is formed in a vacuum tank and then extruded with high efficiency compression screws, necessary to keep the pasta shape, at the exit of the die head.

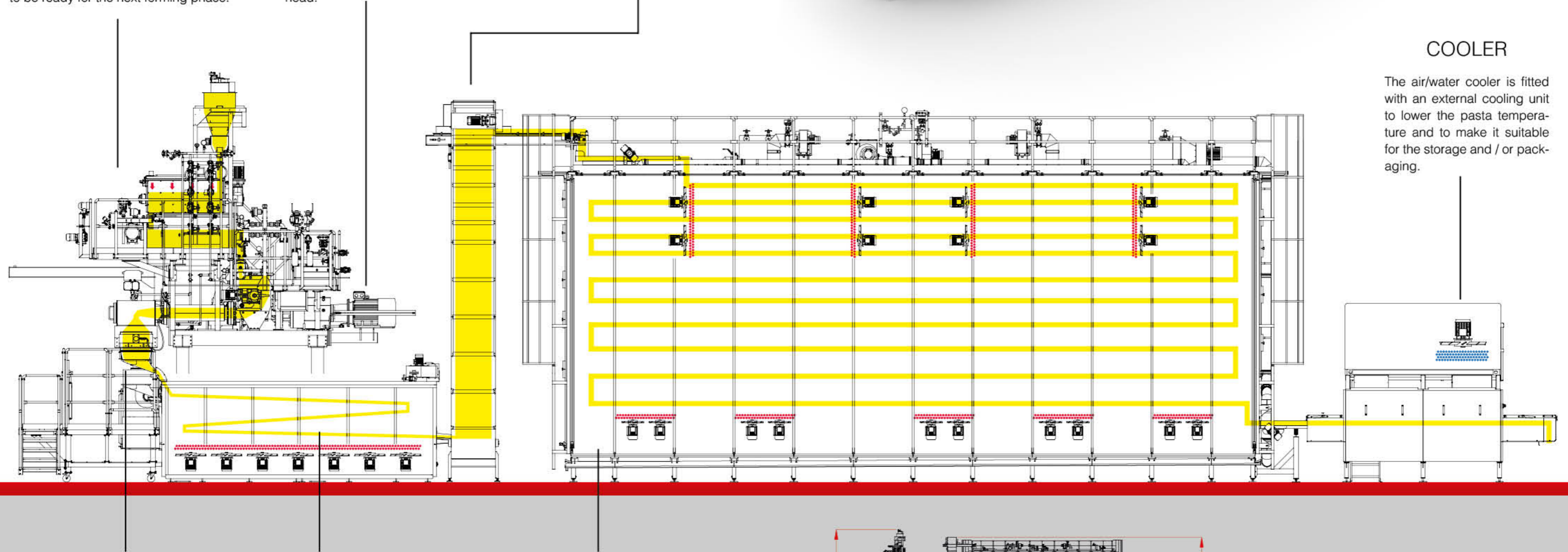
**BUCKET ELEVATOR**

Elevator with stainless steel mesh buckets, provided with hopper to transfer product from shaker to dryer.



**COOLER**

The air/water cooler is fitted with an external cooling unit to lower the pasta temperature and to make it suitable for the storage and / or packaging.



**CUTTING UNIT**

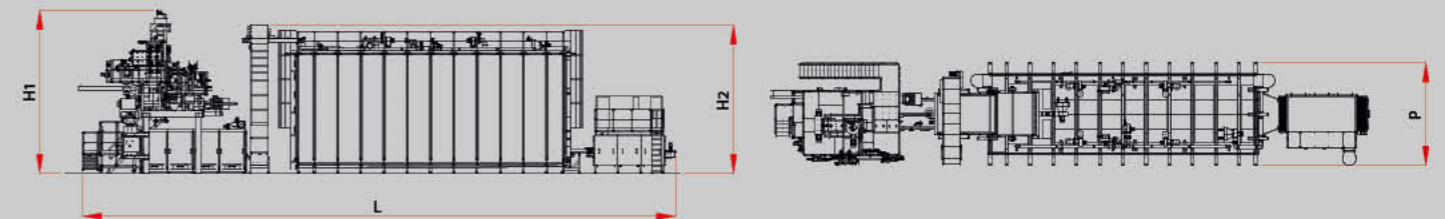
This is a completely independent equipment, fixed at the press legs. It is suitable for cutting any pasta shapes and also to fit the "penne" cutter device.

**SHAKER**

Pasta drying process starts here. Shaker is fitted with a new motion device (patented), which allows a significant energy saving. In the shaker, pasta surface is dried very quickly by hot air, to prevent sticking in next steps of the pasta production process.

**ENA DRYER**

The complete pasta drying process occurs in two zones of this equipment, pre-dryer and main dryer, having separated thermohygroregulation control units. A pre-drying phase of approximately 40 minutes, followed by a drying phase of approximately 2 hours, to end with a stabilization phase of approximately 30 minutes, allows a high-quality production using any kind of raw materials. The equipment is fitted with high density fiberglass panels, internally lined with stainless steel sheet and silicone rubber gaskets.



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

**RAW MATERIAL  
STEAM COOKER**

It is possible to produce pasta with any kind of gluten-free raw material (corn, rice, quinoa, etc.)  
During this phase, thanks to a precise volumetric dosing and to a powerful system of steam injection, the starch contained in the raw material is gelatinized, to be ready for the next forming phase.

**PRE-DRYER**

In this phase, the surface of the Long-Cut Pasta is pre-dried, with a continuous hot air flow, to prepare the product for the subsequent drying phase.

**GRADUAL COOLER  
AND COOLER**

The cooler, fitted with a heat exchanger entirely manufactured in stainless steel, allows to lower the pasta temperature and to make it suitable for the storage and / or packaging.

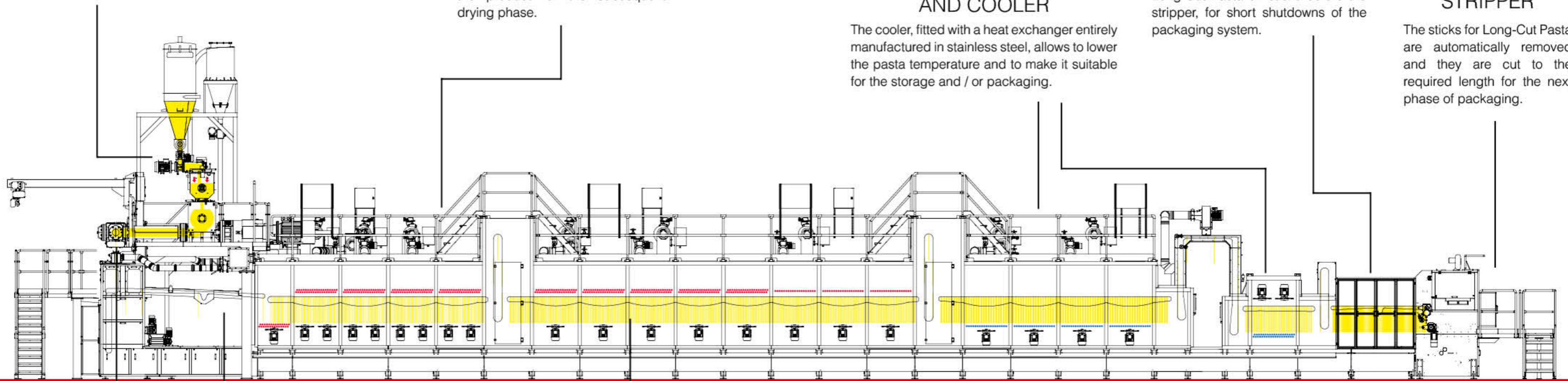
**BUFFER**

With a storage capacity of approximately 30-35 minutes, this device makes it possible to deposit Long-Cut Pasta on sticks before the stripper, for short shutdowns of the packaging system.



**STRIPPER**

The sticks for Long-Cut Pasta are automatically removed and they are cut to the required length for the next phase of packaging.



**FORMER PRESS**

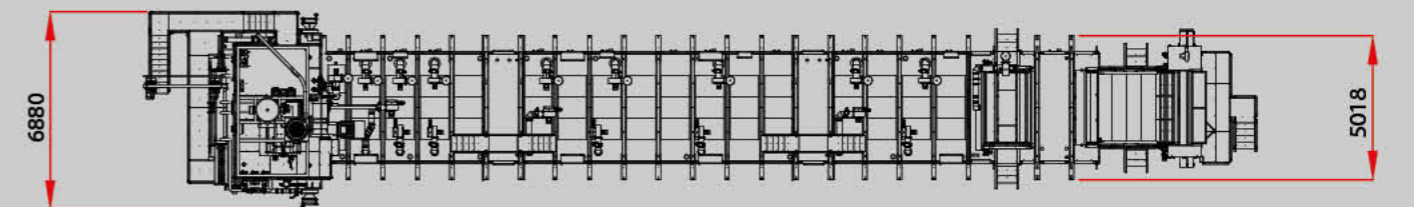
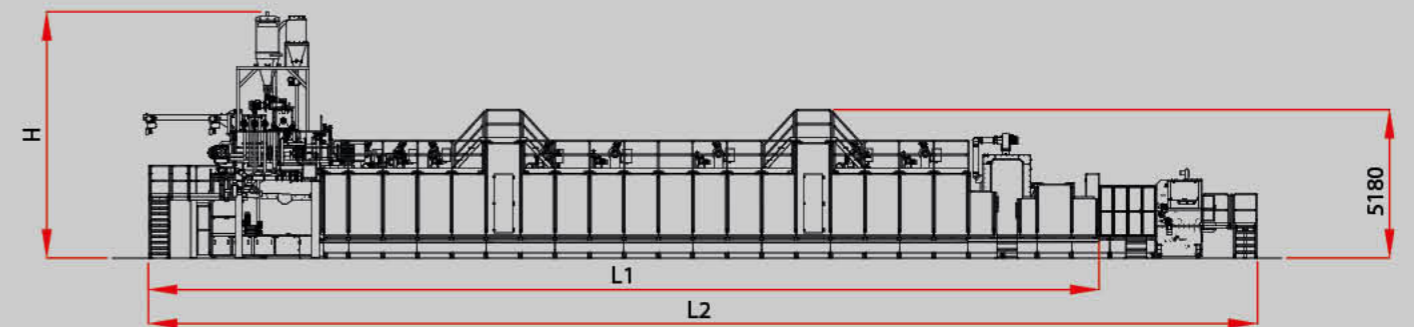
The raw material, already gelatinized and humidified in the previous phase, is formed in a vacuum tank and then extruded with high efficiency compression screws, necessary to keep the pasta shape, at the exit of the die head.

**SPREADER**

This equipment allows a homogeneous spreading of the Long-Cut Pasta on the 2550 mm stick, which is provided with an automatic system for fresh scraps' recovery and a pneumatic conveying system to the press.

**DRYER**

Thanks to MONOTIER technology, a succession of ventilation phases and off phases occurs with the maximum simplicity, completely controlled by automatic systems of thermohygroregulation.

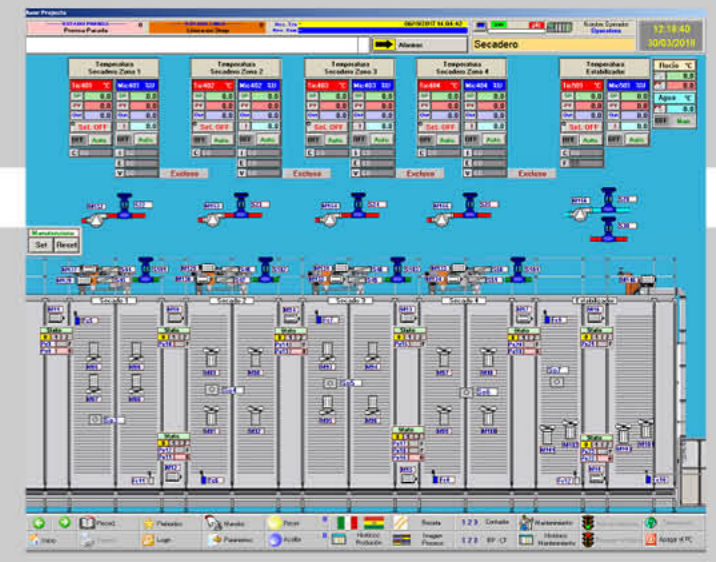
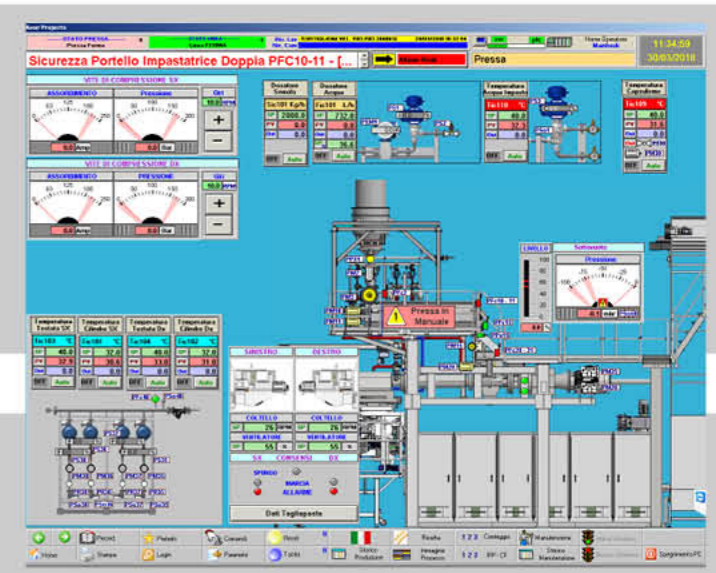
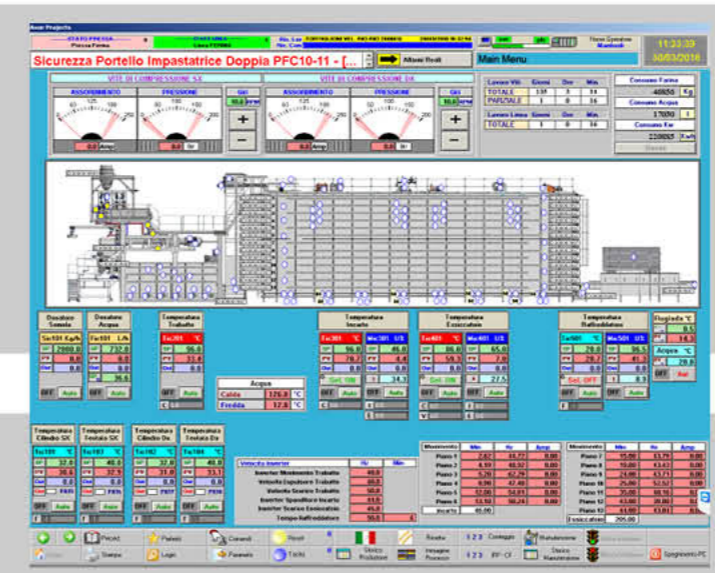


Output Capacity (Kg/h)	Press	Spreader	Line Composition	H (mm)	L1 (mm)	L2 (mm)
1000	1.210.L 2550	ST.AX-1	LPL-M + Buffer	7700	33200	38700
1500	1.245.L 2550	ST.AX-2	LPL-M + Buffer	7700	42800	49200

# ARS

## AXOROCRIM REMOTE SERVICE

ARS is the automation and supervision system completely developed by AXOR OCRIM



**Production Line**

The supervision system detects an alarm



**Customer Computer**

The operator views the alarm and asks for help



**ARS Support Centre**

Axor Ocrim Technicians provide support 24 Hours / 7 Days

- Integrated supervision of the automation system entirely developed by Axor Ocrim
- Real time full control of the line's components
- Management and analysis of recipes, historical data and power consumption
- Compatibility with all management software
- Access via Axorapp for all mobile devices (smartphone, tablet, laptop)
- Remote assistance with Axor Ocrim's technical and support center, available 24 hours / 7 days





OCRIM has been working since 1945 as a company specialized in the construction of milling plants, corn and cereals in general, feed mills, electrical systems, silos and grain conveying systems. OCRIM is specialized in "turnkey formula" projects too, therefore it offers a complete management of the entire production process, and for this reason OCRIM customers consider the company as a reliable and comprehensive partner.

OCRIM also provides training for customer staff: in fact, thanks to the international School of Milling Technology, located in via Massarotti (CR), training courses are organized for the milling sector, run by OCRIM team, but also with the collaboration of lecturers and experts from the American headquarters of IAOM. The company exports its Italian Made brand all over the world. For OCRIM team it is very important to show and document the production process that takes place exclusively within the company.

OCRIM's aim is to supply its clients with long-lasting machinery and high-quality products and also offer efficient services. For this purpose, OCRIM, while remaining faithful to tradition, produces even more innovative systems to improve and simplify the work of design, production, assembly and testing.



#### Ocrim S.p.A.

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PAGLIERANI has been working since 1926 as leader in the design, construction and installation of machines and complete lines for weighing, packaging, bagging, palletizing, wrapping and lorry loading. The company designs and builds individual machines and complete lines to give the customer the convenience of working with a single supplier. Everything is made in Italy because Paglierani is entirely Italian Made

The company is the partner that offers innovative solutions and services for several sectors: milling, animal feed, cement and associated product, chemicals and petrochemicals, sugar, milk and dairy, grains etc. The customers trust in "Paglierani Savoir-Faire" thanks to the continuous research and development, advanced technology applied, incomparable experience of construction and reliability of products and services. In 2008 Paglierani and OCRIM have signed an important corporate bond and together they are world leaders in the supply of turnkey formula milling plants.



#### Paglierani S.r.l.

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info@paglierani.com - www.paglierani.com

**Axor Ocrim is able to supply single machines and spare-parts for any kind of pasta line, such as:**

- Short-Cut and Long-Cut TVS press
- Short-Cut and Long-Cut traditional press
- Shaker with Energy Saving Technology (patented)
- Short-Cut and Long-Cut pre-dryer and main dryer
- Short-Cut cooler with external cooling unit
- High speed mixer with dosing system
- Compression group
- Spreaders for Short-Cut dryer
- Short-Cut Storage Silos



Long-Cut Stripper



Long-Cut Spreader



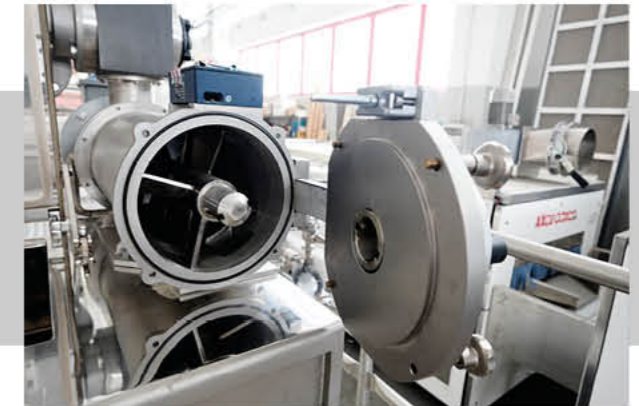
Short-Cut Shaker



Compression Group



Stainless Steel Shaft and Paddles



High Speed Mixer



High speed mixer with dosing system



Sticks for Long-Cut Line



Short-Cut Cooler



Short-Cut Press TVS Technology



Vacuum Airlock



Spreaders for Short-Cut Dryer

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