

CATALOG

product range



www.storm-company.com



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Presentation

"STORM S" S.A. was established in 1990 in Gabrovo, Bulgaria and has manufactured machines and equipment for food processing industry for more than 20 years. The enterprise has two production bases – in Gabrovo and Plovdiv, Bulgaria. The main headquarter of the company is in Plovdiv.

"STORM S" S.A. offers full range of services, technologies, machines and equipment for food processing industry - consulting, technological projects, modernization, introducing of new technologies.

Thanks to its 20-year history, our company is able to offer complete decisions based on experience, contemporary technologies and tempting financial terms.

Engineering and design work of the company aims to develop high-technological machines with low energy consumption based on its own patents, thereby providing high quality world-class self-engineering production.



Two patents of the company were awarded with medals in 2001 in Pittsburgh, USA at the 17th World Salon of INPEX Innovations:

- gold medal:

for automatic cutting of carcasses into halves with no waste for the needs of conveyor systems in slaughterhouses;

- silver medal:

for energy saving method and equipment for pressing raw materials into briquettes.

The same year, at "Euro Intellect" exhibition in Sofia, Bulgaria these patents were awarded again. The two gold medals proved again the world level of the company.

On March 1st 2010 in Paris, France our company was awarded with GOLDEN EUROPEAN AWARD FOR QUALITY 2010 in recognition for business success and quality of production.

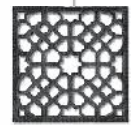
The company complies with ISO 9001:2008, , GOST.



STORM S S.A. company has two modern equipped production bases. In the recent years the company has made large investments to modernize its machinery park.



WATERJET CNC 3D



BENDING CNC 3D PRESSBRAKE



GUILLOTINE CUTTING

LASER CUTTING

PRECISE ARGON WELDING



LATHE CNC 4 AND 5-AXES VERTICAL CENTRES

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The STORM S.S.A. company informs that individual differences may appear between the machines shown in this catalogue and those offered for sale due to either design changes or the individual orders of our customers

DAIRY PROCESSING EQUIPMENT

Our company offers dairy processing equipment. We have our own patent developments for dairy processing equipment.

Our specialists can help you choose the necessary equipment consistent with your specific technical requirements and possibilities. Dairy processing technology can also be developed to meet your needs and requirements.

Machines comply with the Council Directives No. 2006/42/EC and 2006/95/EC and USDA regulations.

ISO 9001:2008



Machines comply with standards HACCP, EN 1672-2, the Council Directives No. 2006/42/EC and 2006/95/EC and USDA regulations.

UNIVERSAL MIXING AND CUTTING MACHINE 61.2410.08

These machines are designated for preparation of following products – melted cheese, melted cheese with vegetables and/or ham, dairy creams and pates, mayonnaise, ketchup, baby food products, cooked meals, steamed food, chocolate fillings, marzipan, surimi, emulsions, different in taste and composition seasonings and sauces and other products made on analogue recipes in food processing plants, emulsions.

It consists of a vessel with reduction gear and three cutter knives.

The lid of the vessel opens/closes by electromechanical linear drive and during the working process it is fixed with clamps.

Options:

- Steam jacket;
- Vacuum pump 25 m³ /Speck/;
- Direct steam – 2 pcs. nozzles 1/2";
- Manual plug /drain/ DN 65;
- Pneumatic plug /drain/ DN 65;
- Pneumatic cover lock – 2 cylinders /aluminum/;
- Handle for the steam /drain, safety valve – pressure controller/.

Control unit – DELTA HOLLAND controller with „touch screen“ panel.
Option – Siemens.

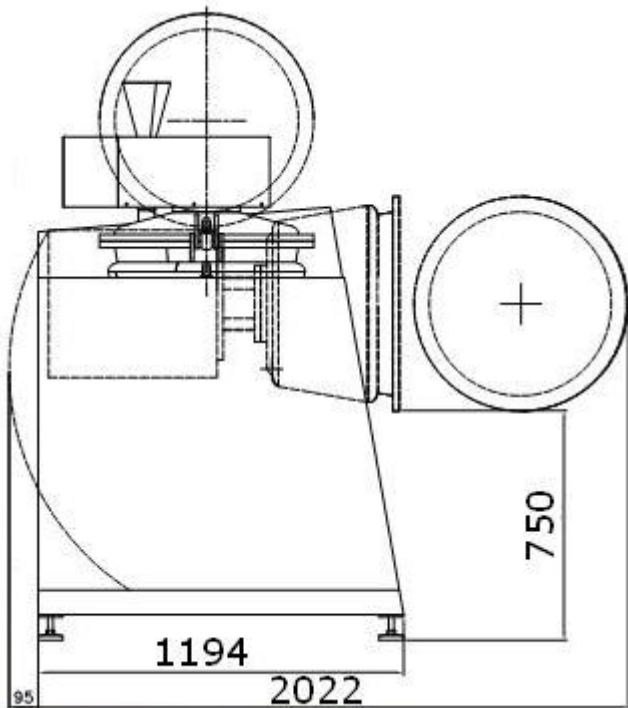
All machine parts in contact with food are made from acid stainless steel AISI 316 and the other machine parts are made of stainless steel AISI 304.

The machine can be with 1-speed or 2-speed motor, depends on the needs of the client.

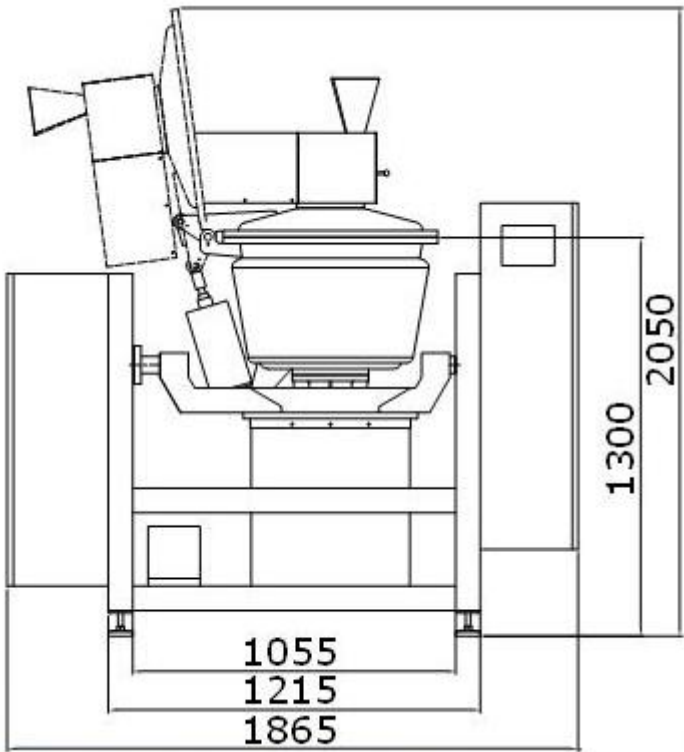
The machine complies with the Council Directives No. 2006/42/ and 2006/95/EC and USDA regulations.



sidewards



in front



Technical data:

Bowl capacity	l	80
Total installed power	kW	22
Power supply	V/Ph/Hz	400/3/50
Air supply	bar	6
Knife speed, smooth adjustment	rpm/min	300÷3000
Mixer speed, smooth adjustment	rpm/min	10÷100
Steam pressure	bar	3,5*
Pneumatic system supply	mm	8
Weight	kg	960

*According to customer steam supply

Dimensions:

Length	mm	1 865
Width	mm	1 194
Width in unloading position	mm	2 022
Height with lifted cover	mm	2 050

UNIVERSAL MIXING AND CUTTING MACHINE

Art. No.		61.2410.08	61.2410.15	61.2410.30
Work capacity (L)	L	80	150	300
Power supply	V/Ph/Hz	3 400/50	3 400/50	3 400/50
Installed power (max. according the options)	kW	~22	~35	~70
Compressed air supply (bar)	bar	6	6	6
Knife speed, smooth adjustment	rpm	300÷3000	300÷3000	300÷3000
Mixer speed, smooth adjustment	rpm	10÷70	10÷30	10÷30
Steam pressure *	bar/°C	3,5/135	3,5/135	3,5/135
Pneumatic system supply	mm	Ø8	Ø8	Ø8
Dimensions (mm)				
Length	mm	1865	2165	2 560
Width	mm	1194	1405	1 700
Width in unloading position	mm	2022	2410	2 710
Height with lifted cover	mm	2050	2445	2 750
Weight	kg	960	1270	1 600

* According to the customer available pressure

Universal mixing and
cutting machine 150l
61.2410.15



Universal mixing and
cutting machine 150l
61.2410.15

Universal mixing and
cutting machine 300 l
61.2410.32



SPECIALISED PRODUCTION LINE FOR CUTTING OF CHEESE AND YELLOW CHEESE WITH PRECISE WEIGHT

This machine is designated for cutting yellow cheese and cheese from a rectangular loaf into blocks with precise weight.

The working principal of the line is as follows:

The rectangular loaf of yellow cheese is set in start position; a spinner-pusher moves it to the section for pre-cutting into three roughly equal pieces, then each piece is fed to the conveyor with a scale which measures their weight. Thus the measured piece is transported to the cutting guillotine. During the movement the shape and dimensions of the piece of cheese are measured by laser sensors.

Taking the resulting parameters, the microprocessor calculates the thickness of each slice. After the guillotine each slice falls to a check scale and if there is a deviation from the specified weight, it is removed by a rejecter.

The course for the cheese is the same; the only difference is that the lump of cheese is placed directly on the conveyor with the instrument. Products - yellow cheese and cheese.

Maximum dimensions of the product - 220 320 150 mm.

Maximum size of the portions: from 150g to 1000g.

Productivity – up to 60 slices per minute (depending on the product)

This line is a module type and it consists of:

- Cutting module for a yellow cheese loaf
- Cutting machine with precise weight
- Check scale with rejecter



I. Cutting module for a yellow cheese loaf

It is used for cutting of the yellow cheese loaf into three roughly equal parts which will be cut into equal blocks through the given weight.

The Module consists of:

- Transporter (roll gang) where the loaf has to be placed by the operator. The machine automatically positions the loaf into a position for cutting.
- Cutting tool (knife or string).

- Photocells for presence of another product.
- Pusher.
- Control panel – integrated to the main machine.
- A turner of the first piece.
- Construction – made of stainless steel treated with glass beads.
- Dimensions (l x w x h) 800 800 1364 mm.

II. Machine for packaging cutting with precise weight

This machine consists of:

- Input conveyor - special design for easy cleaning. Dimensions (l x w x h) 520 400 1025 mm.
- Bar transporter - polyurethane.

Dimensions (l x w) 500 254 mm.
Strip speed 6 m / min.

- Scale with range up to 5000 g and 0.5 g accuracy

Dimensions (l x w) 400 400 mm.

Communication - MODBUS.

Strip - polyurethane.

Reset of the scale – manual and automatic.

- Construction – made of stainless steel treated with glass beads.
- Transporter for portioning of the pieces.

Dimensions (l x w) 700 400 mm.

Strip - polyurethane.

3D scanning - laser sensors.

Cutting mechanism - driven by servo motor teflonised guillotine blade.

- Node to adhere the pieces.
- Control– Delta Holand.
- Screen –TFT 7 inches, 65 000 colours.
- Software – specifically programmed for machine operating, illustrating the technological process. There is possibility for launching of programs.
- Power supply 3 400 V ,50Hz
- Installed supply 4 Kw
- Compressed air supply Ø8
- Output conveyor

Dimensions (l w h) 3100 1300 1300 mm

III. Check scale with rejecter

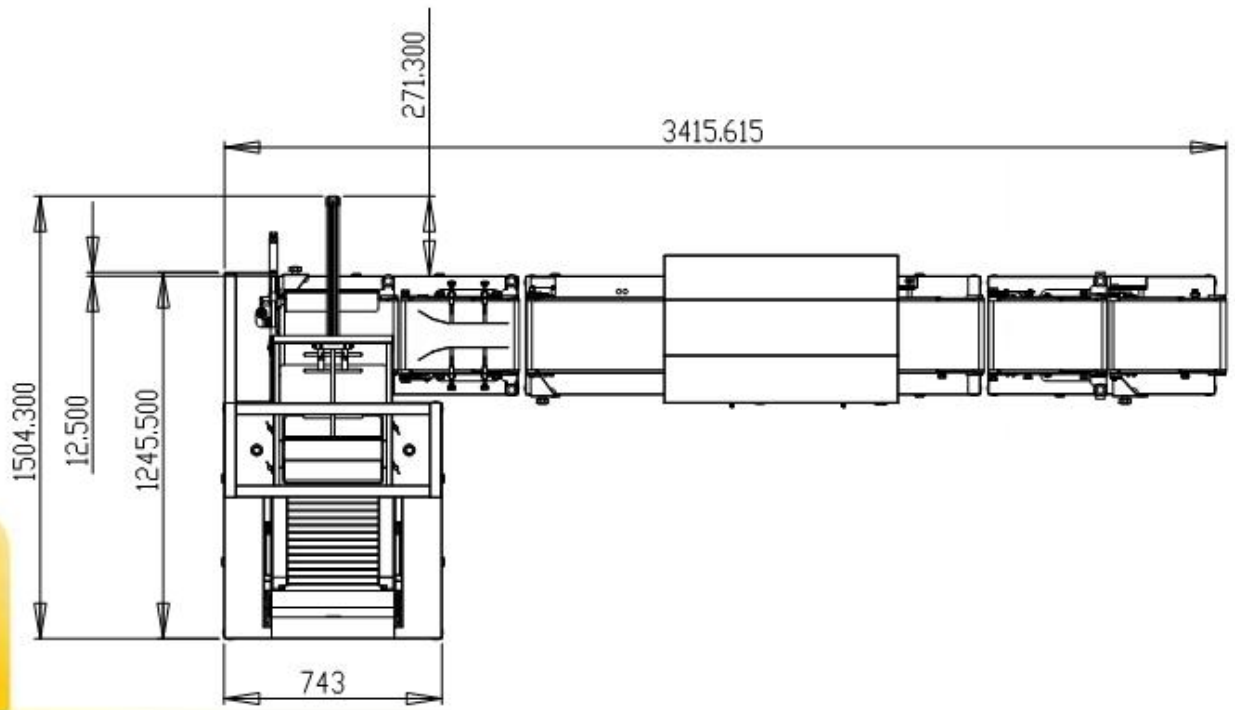
It consists of three conveyors serving the dynamic drawing of the slices.

The range of the scale is up to 1000 g, with accuracy to 0,2 g.

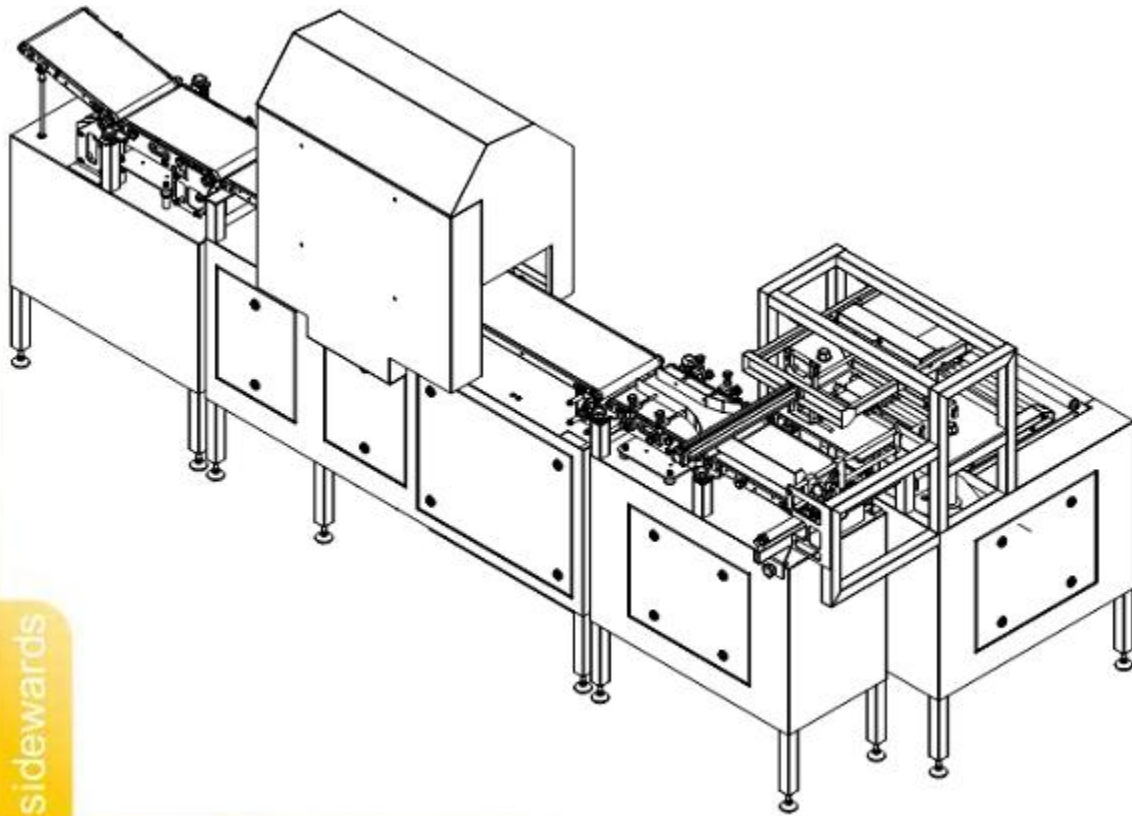
Check scale reset – manual and automatic.

Construction – made of stainless steel treated with glass beads.

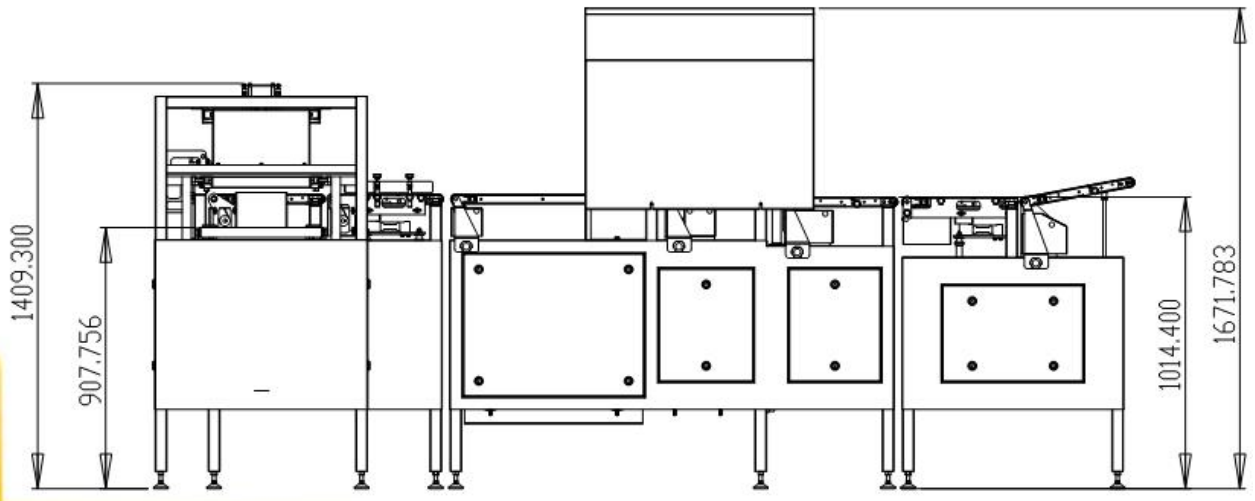
above



sidewards



in front







YELLOW CHEESE LOAF CUTTING MACHINE 61.2736.11

This machine is designated for yellow cheese loaves cutting into equal blocks.

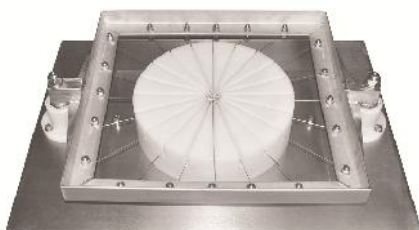
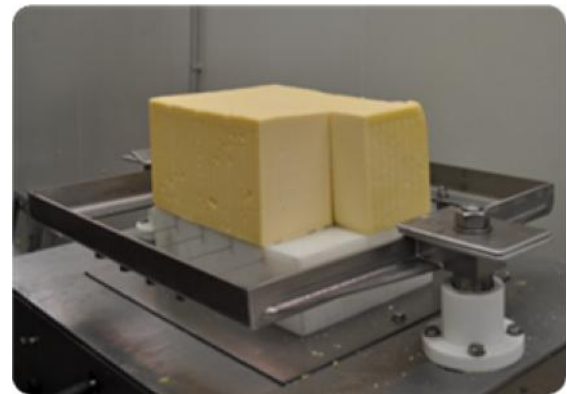
The cutting tool can be with strings (61.2736.11) or with knives (61.2736.12).

The cutting tools forms are manufactured following the clients' requirements; their change takes about 5-10 min.

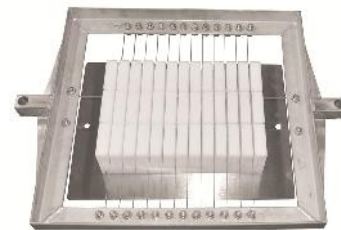
The operation regime is manual with pneumatic drive of the cutting tool.

The machine is entirely made of stainless steel 1.4301.

The machine complies with the Council Directives No. 2006/42/ and 2006/95/EC and USDA regulations.

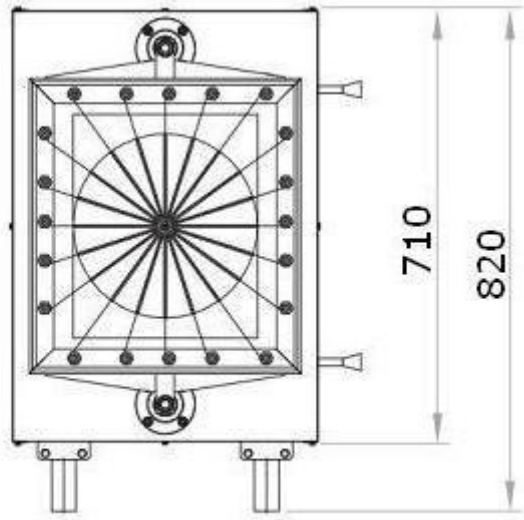


Instrument for cutting round loafs yellow cheese – with strings

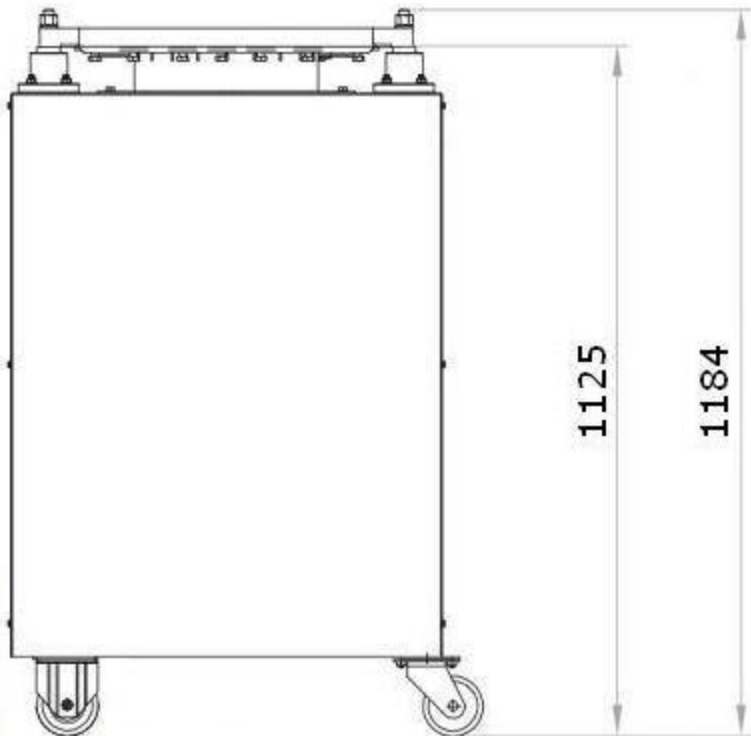


Instrument for cutting rectangular loafs yellow cheese – with strings

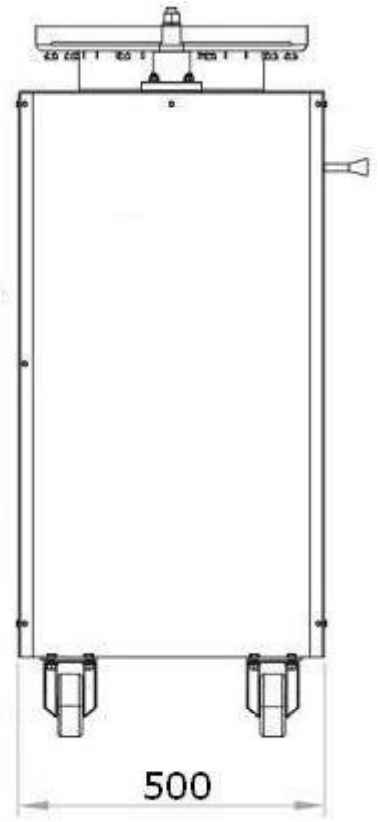
above



in front



sidewards





Yellow cheese loaf cutting machine -
with knives – round head
61.2736.12



Yellow cheese loaf cutting machine -
with knives – rectangle head
61.2736.12





SHRINK TANK 62.5112.00

This machine is entirely made of stainless steel 1.4301 DIN (AISI 304), permitted in food industry.

The aspiration can be ordered as an option.

The machine complies with the Council Directives No. 2006/42/ and 2006/95/EC and USDA regulations.



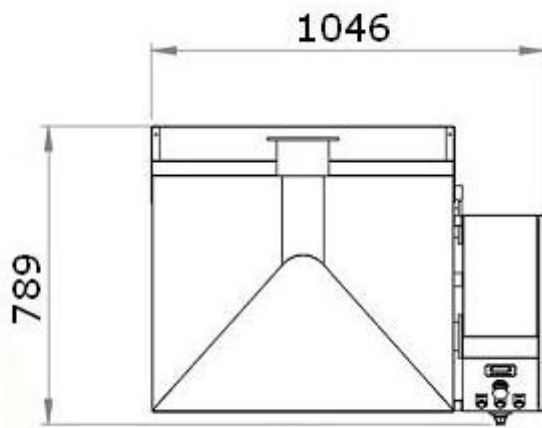
Technical Data:

Size	mm	400/600
ax weight	kg	150
Installed power	kW	18.5
Power supply	V/Ph/Hz	400/3/50
Air supply	bar	5
Heaters - 2 pcs	/kW	18 (2x9)
Productivity	cycles / min	12
Volume	dm ³ (l)	200
Weight	kg	150

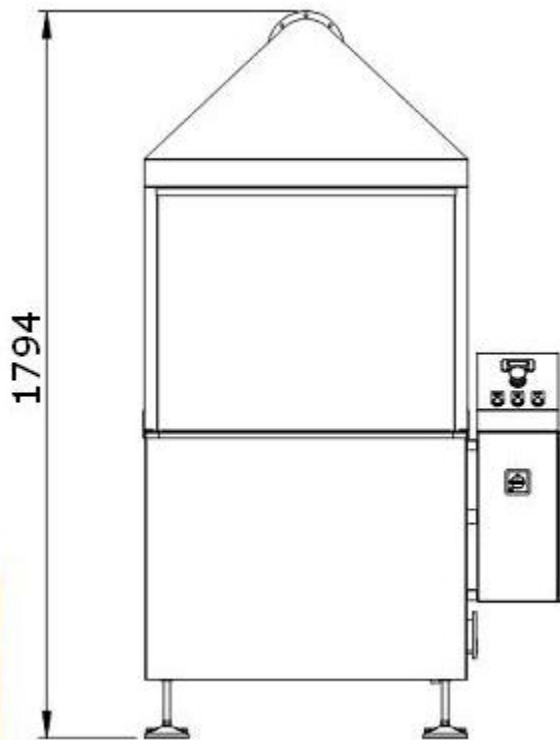
Dimensions:

Length	mm	1046
Width	mm	789
Height	mm	1794

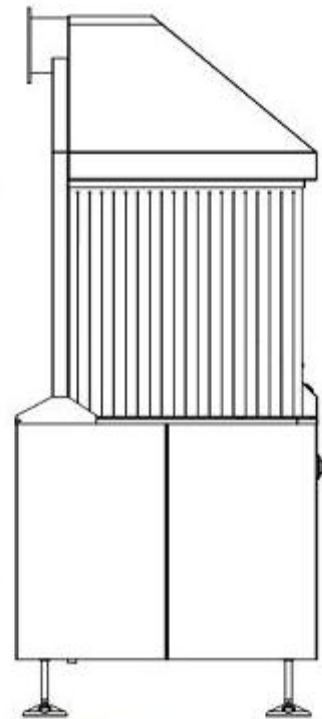
above



in front



sidewards





Shrink tank
- without aspiration
62.5110.01



Shrink tank
62.5112.01



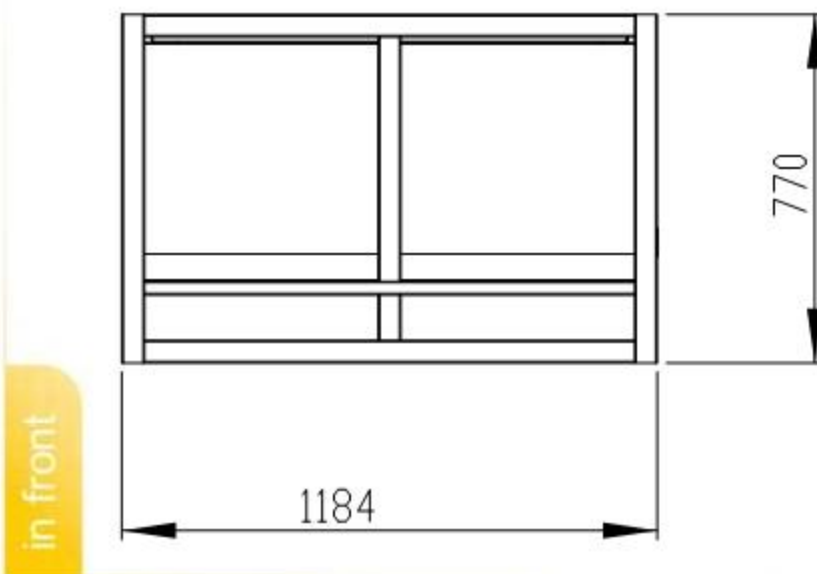
BOX PALLET FOR CHEESE 62.4002.33

The box pallet has volume of 415 l.

This machine is entirely made of stainless steel 1.4301 DIN (AISI 304), permitted in food industry.

The machine complies with the Council Directives No. 2006/42/ and 2006/95/EC and USDA regulations.







DOSER FOR PASTA PRODUCTS 61.2734.10

This machine is used for dosing of food-processing industry products with high viscosity /jams, creams, sauces, salads, etc. /.

It is designated for work in small and middle-size industries.

Maximum volume of the dosed product in Doser Art. 61.2734.10 is up to 100 ml.

Maximum volume of the dosed product in accordance with the customers request could be made up to 1000 ml.

The dosing group is detachable, allowing fast and efficient cleaning.

The accuracy of dosing is up to 2g.

The product to be dosed is poured into the bunker. The machine is designed with possibility to adjust the dosed product.

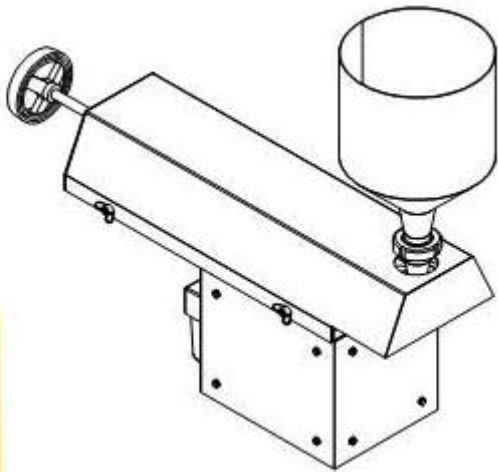
We are able to manufacture dosers with different volumes according to clients' requirement.

The machine is entirely made of stainless steel 1.4301.

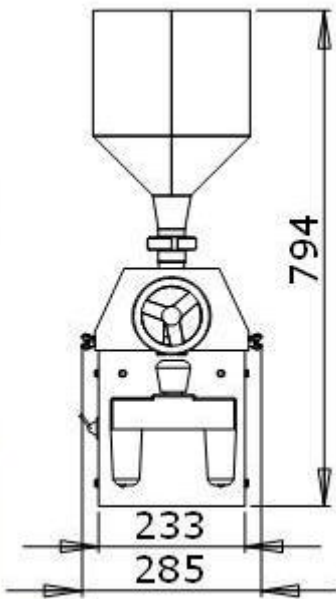
The machine complies with the Council Directives No. 2006/42/ and 2006/95/EC and USDA regulations.



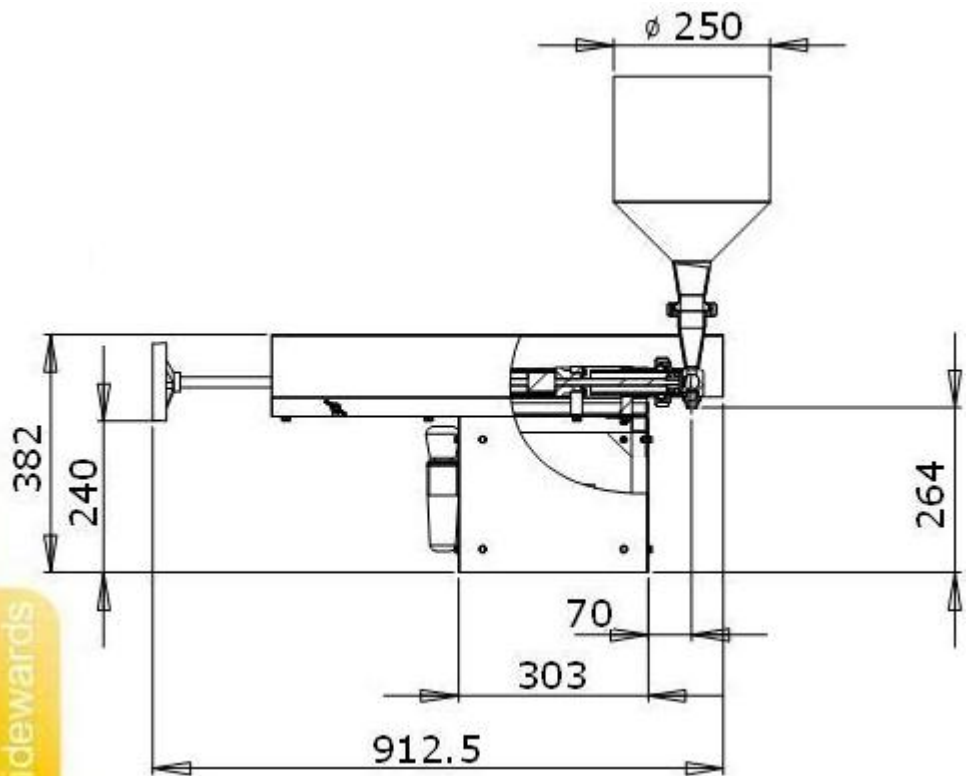
above



in front



sidewards



61.2734.10



61.2734.10

DOSER FOR PASTA PRODUCTS

Art. No	61.2734.10	61.2734.10
Dimensions (L, B, H – mm)	920/290/80	855/1500/310
Tank capacity (l)	11	20
Volume of the dosing product (m ³)	0,0001	0,0009
Working pressure (Mpa)	0,6	0,6
Power supply	3 400 V/50 Hz	3 400 V/50 Hz



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