

Food & Beverage

Barilla and Robuschi: a success story without boundaries

Barilla

The Italian Food Company. Since 1877.



Perhaps it's the closeness (both are based in Parma, the heart of the "Food Valley"); perhaps it's because each one firmly believes in the potential of the other. Whatever the reason, between Robuschi - a division of the Gardner Denver Group - and Barilla - leader in the production of pasta and baked products - there's a bond of trust and collaboration that's been built up over the years and goes beyond the national boundaries.

Barilla, founded in 1877 and now boasting 30 production sites worldwide, makes good use of Robuschi technology, choosing its lobe blowers and screw compressors for the production process at many of its sites. The focus on environmental sustainability that has always distinguished Barilla is now a full part of the company philosophy. All this means strategic choices in the production area as well. That's why the company is constantly



searching for long-lasting technological solutions that are both pioneering and efficient. This was the thinking behind the decision to use the Robuschi range of products at the San Pedrignano di Parma (Italy) site too, throughout the various production phases: from milling to the actual production of pasta.

The ROBOX evolution blower unit is an integral part of the pneumatic conveying process that transports 15 tonnes of durum wheat flour per hour from the mill to the silos where the various pasta ingredients are stored. Its characteristics include great reliability and robustness, oil-free technology and easy maintenance (infrequent service interventions, which also helps keep costs down).

Once all the ingredients have been weighed, the resulting mixture is transported by means of low-pressure ROBOX screw compressor units - with a capacity of 60 tonnes per hour - to the actual pasta production area.

In this case, ROBOX screw was chosen because it offers the possibility to adopt pressure levels that are slightly higher than the usual limits of a lobe blower (1 bar) whilst still maintaining low processing temperatures, thereby avoiding any risk of ruining the material being conveyed. This aspect, along with the oil-free technology (Certification Class 0 - ISO 8573-1), is undoubtedly of vital importance for pneumatic conveying in the



ROBOX screw installed at Barilla Plant in Parma

food industry, especially for a company like Barilla where the search for quality is a key factor.



ROBOX screw installed at Barilla Plant in Mantua

The extreme robustness of ROBOX screw makes this system ideal for intermittent use without any associated problems of increased component wear, thanks also to the fact that it works with a low rotation speed (max. 6000 rpm); as a result, there's no negative effect on maintenance costs.

What's more, the high efficiency (ensuring savings of up to 20% compared with a traditional solution) and minimal running and service costs mean a reduction in Life Cycle Costs and that in turn further benefits the Barilla pasta production line.

Robuschi lobe blowers and screw compressors are not only installed in the pasta production plants, but also in the baked product division. In Castiglione delle Stiviere, the Barilla plant near Mantua, there are six ROBOX screw units for the pneumatic conveying of sugar and flour; they work with capacity levels of 1100m³/h and pressure values of 650 mbar.

In this case too, the choice of screw technology was certainly a result of the clear energy saving advantages created by the excellent performance of the unit, along with silent operation and minimal maintenance costs, thus managing to also run the scheduled checks without any problems.



Barilla's decision to opt for the Robuschi range doesn't concern only pneumatic conveying but also wastewater treatment. At the sauce production plant in Rubbiano, near Parma, where industrial sewage flows need to be disposed of, various ROBOX blower units have been installed over the years for the oxidative processes in the aeration basins. Once again, the excellent reliability and robustness of the ROBOX units are two characteristics that stand out, considering that they were installed several decades ago.

The bond between Barilla and Robuschi, established in the heart of the "Food Valley" and strengthened over the years, has grown and is now embodied by various plants around the world. Robuschi is, in fact, a byword for quality. Via its parent company, Gardner Denver, it offers focused application consultancy alongside a wide international assistance network.



ROBOX screw installed at Barilla Plant in Parma

ROBUSCHI FOR BARILLA

- Extensive application know-how
- Long-term partnership
- Hundreds of units installed worldwide
- High reliability in oil-free solutions
- Assuring your peace of mind through a worldwide service network