



Ocrim completes energy-efficient mill in Italy

MODICA, ITALY — Ocrim has completed a 200-tpd soft wheat mill for Molino Roccasalva Gaetano with specific attention to sanitation and wholesomeness of the end product.

For this purpose, the grinding section was completed with stainless steel drop piping and plansifters equipped with sieves from the anti-bacterial and anti-microbial series, the latest innovation by Ocrim relative to sanitation. Great attention also was dedicated to the flour silo, a crucial node in soft wheat processing, equipped with a mixing line for the production of numerous types of flours, Ocrim said.

From an energy standpoint, the mill was created and designed for the application of an intelligent energy-saving system, through the use of synchronous reluctance motors. Installed in place of traditional motors to control the roller mills, the synchronous reluctance motors operate in the optimal situation of yield, guaranteeing the best in current efficiency and, thanks to the inverter, they provide a dynamic response to the kg/h workloads that the motor of each single machine is subjected to. All of this allows work to be constantly carried out at the maximum yield threshold and guarantees savings over 30%. Ocrim said it was careful to seize this technology that the market offers, applying it for the first time to

the field of grain grinding. Inverters also were installed on the main machines for the pressurized and suction pneumatic conveyors to achieve the maximum efficiency as the workloads of the entire plant vary.

The partnership between Ocrim and Roccasalva is longstanding. More than 10 years ago, Ocrim built a 200-tpd durum wheat mill for the Sicilian company for semolina production and pasta making with a line dedicated to the production of re-ground semolina, increasing the capacity to 300 tpd in just two years.

Today, with this new project, Molino Roccasalva Gaetano has become the largest grinding hub in Sicily, with a durum wheat mill offering a capacity of 200 tpd for the production of conventional and organic re-ground semolina, another durum wheat mill with 300-tpd capacity for the production of semolina for pasta making, both conventional and organic, and lastly, a new soft wheat plant with 200-tpd capacity for the production of high-quality conventional and organic flours. Ocrim said all of the plants have been designed and built in compliance with the strictest hygiene and sanitation standards, guaranteeing a perfect state of product safety and wholesomeness.

■ Ocrim to build new lines for North Dakota Mill

GRAND FORKS, NORTH DAKOTA, US — Ocrim will build two new milling plants and revamp an existing one for North Dakota Mill.

The H mill, for durum wheat processing, will have a capacity of 360 tpd while the I mill, for hard wheat, will have a capacity of 250 tpd.

For the existing 250-tpd D mill, a conversion from durum wheat to hard and soft wheat is foreseen, with an increase in capacity and the integration of the latest machines from Ocrim.

Particular attention will be paid to sanitation rules in the H and I mills as a series of particularities are envisaged, including the installation of all the process machines, the pneumatic system and the pipes in stainless steel. In both mills, cutting-edge cleaning technology is provided, also through the use of

the latest-generation color sorters. In the H mill, the debranching section for durum grain will include diamond technology.

All three mills will see energy savings through the installation of innovative systems that allow for considerable energy optimization, Ocrim said.

“We have chosen Ocrim because it has always proven to be a loyal and supportive partner,” said Vance Taylor, president and general manager of North Dakota Mill. “We demanded very short delivery times and Ocrim accepted this challenge, precisely because it is aware of its organizational, management and strategic skills, skills already put to the test even in this severe pandemic period. Together we have already won many challenges and we, at North Dakota Mill, are excited to ‘walk the Italian way again.’”