Pastelec.

Pasta production control.
Pastelec automation.
The “automatic” choice for pasta.

“Pastelec, the control system developed specifically for pasta production, is distinguished by its accurate process control action and its extensive retracing capabilities.”

**Perfect pasta using Buhler know-how**
The design of the Buhler Pastelec control system has been specifically tailored to the operation of pasta production lines and is based on the extensive know-how of Buhler. It optimizes the operation of the entire pasta production line and noticeably relieves the workload of operating and maintenance personnel. Its production technology, process engineering, and automation have been carefully matched across the entire production process. It ensures increased operating reliability and constant product quality, a fact reflected in the improved profitability of Buhler pasta lines.

**Versatile**
The Pastelec visualization and control system can be applied to the entire range of Buhler pasta lines. Pastelec automates short and long goods lines for processing wheat, corn (maize), or rice as well as production lines for making lasagne, nidi, specialty product shapes, and couscous. The application of Pastelec is just as profitable for a 200 kg nidi line as it is for an 8000 kg short goods line.

**Adaptable thanks to modularity**
The Pastelec control system is of modular design and can easily be expanded. Pastelec is the ideal addition to the modular C-line pasta line range. Its control elements (electric components, PLC, visualization system, software) are based on tried and tested off-the-shelf products. They are supplemented with matching modules that incorporate the relevant process expertise and are continuously refined by Buhler.
Reproducible quality
The saved product recipes and a large variety of product-related process data ensures that Pastelec will generate a consistently high, reproducible product quality. Thanks to the extensive recording and documentation of the ongoing process data, the entire process is transparent at all times.

User-oriented operation
The Pastelec user interface offers an optimal overview of the complete line as well as the individual process operations. This includes:
- Start-stop function via visualization system and local control terminal
- Management of the cycle programs
- Automatic temperature and humidity control
- Parameter settings for each climate zone
- Maintenance program
- Reporting to printer
- Password function
- Dynamic language switching
- Direct retrieval of operation manual and electric wiring diagram

Fast start-up of control system as required
The electric controls of the Pastelec automation system are Buhler designed and produced at its own control system manufacturing site. This allows consideration to be given to specific customer needs and the electric cabinets to be matched to the existing space conditions of the plant. The Pastelec control system is tested along with other system components before delivery. The control system production facility of Buhler is ISO 9001 certified and UL approved. During service, Pastelec control systems allow online support via remote access.
High operating reliability.
Permanent control over process data.

**Process visualization**
- Line overview, overview per motor and element with associated readings and operating conditions
- Process data display such as temperature, pressure, shaft speeds, cycle pulses, trends, etc.
- Product tracking
- Operating and error messages

**Process operation**
- Operating dialogs are worded in a language that practice-oriented persons understand
- Dynamic switching between different languages
- Easy-to-understand symbols visualize the control functions
- Permanent availability of information thanks to status messages, error messages, etc.

**Data management and recording**
- Management of recipes, production jobs, parameters, statistics, etc.
- Registration of consumption and production data such as trends, measurement values, etc.
- Import and export of recipe, product and production data

**Plant Care – the integrated program for maintenance of your pasta line**
- Preventive maintenance based on calendar and/or counter intervals
- Automatic and manual generation of printable maintenance lists
- Automatic temperature and humidity control
- Instructions based on machine data maintenance
- Spare parts management
- Remote operation via a local network (LAN)