

Molino Rachello Selects Ocrim-SIMA in Veneto

Molino Rachello has partnered with Ocrim-SIMA for the construction of a state-of-the-art grain storage facility designed for durability, safety and operational efficiency.

The project marks the beginning of a new collaboration built on trust and a shared vision for long-term, reliable agri-food storage solutions. The new installation includes 15 silos engineered in multiple configurations to meet the mill's diverse production needs. The structures include both flat-bottom and conical-bottom silos, providing maximum flexibility for handling different types of grain and silage products. With a total storage capacity of 2600 tonnes, the plant was conceived to ensure safe, hygienic and sustainable management over time.

A key priority in the design was sanitation. Every element, from smooth sheet-metal surfaces that promote uniform grain flow to the steep slopes of conical silos that allow natural, hands-free emptying, was selected to minimise residue, simplify cleaning and maintain high hygiene standards.

These self-cleaning characteristics reduce downtime and support efficient, continuous operations.

The project also highlights Ocrim's growing presence in the storage sector, strengthened by the January 2024 acquisition of SIMA, a specialist in storage system construction. This strategic move has expanded Ocrim's technical capabilities and made it a more complete partner for customers seeking integrated milling and storage solutions. The Molino Rachello facility stands as a tangible example of this enhanced expertise.

Beyond the technical achievement, both companies emphasise the strong professional relationship developed throughout the project. For mill owner Gabriele Rachello, entrusting Ocrim for the first time reflects confidence in the company's competence and long-term commitment.

"Every plant also carries a promise. That of being there, today and tomorrow, with the same care, the same expertise," said Ocrim CEO Alberto Antolini, underscoring the shared ambition for future collaboration and innovation.

