



PRESSTRAPEN
CUTTING GROUPS



SFOGLIA
STAMPING MACHINES - NOODLES MACHINES - STAMPING DIES



machines and accessories catalogue

V.F.R. & NEW
DIE WASHING MACHINES



PIT STOP
DIE WASHING ROOM AND ACCESSORIES



NICCOLAI TRAFILE
PISTOIA - ITALY

Presstrapen

family

The range of the cutting groups for short goods, angle cut (penne) and straight cut macaroni

1990 launch of **CARTRAPEN**, the first automatic cutting unit for short goods, angle cut (penne) and straight cut macaroni and soup shape with a **TURNABLE HEAD**

2001 coming out of **PRESSTRAPEN**, the first flexible and versatile cutting group that utilizes the columns of the press as coupler and support, eliminating any type of encumbrance on the floor and in front of the shaker. Both these solutions permit to realize, with custom made layout, a **functional service platform** already integrated with Cartrapen, or independent in Presstrapen, to allow the operator to move easily and in total safety during the operations of changing dies, cutting cones and production control

2009 **PRESSTRAPEN SHORT**: designed for presses with under head height below 2 meters and maintaining the same functionalities of Presstrapen

2012 **PRESSTRAPEN AT**: for press solutions with three or more heads, fixed under the die piston of the presses or directly on the same

2017 **PRESSTRAPEN MINI**: the cutting group for small pasta plants, for presses up to diam. 350 mm

new

NEW SOLUTIONS of customized fixing which allow big operating spaces when the production switches from short goods to stamped shapes in combination with one or more stamping machines:

- Presstrapen **GT**: translating structure on linear guides. This solution, still fixed to a column, allows the transversal movement of the whole Presstrapen machine
- Presstrapen **DS**: structure with double joint device. This solution implements the movements of standard machine adding a rotation axis to the fixing structure of the machine allowing the total rotation, thus leaving space to the operation area necessary for stamping machines

Our cutting groups perfectly suit every single request, since they integrate with all types of presses, either of new plants or in revamping plants for Pasta and Snack production, and can be easily positioned with one or more stamping machine, under the same press thus avoiding to remove the machines when production switches from short goods to stamped shapes (and vice versa).

Often imitated, but
NEVER DUPLICATED!



TURNABLE HEAD

The **turnable head** of our cutting groups allows to guarantee the reduction in operating time both for dies change and cutting cones loading (Penne production) and to work in symbiosis with one or more stamping machine, under the same press, thus reducing the time of equipment set-up avoiding to move the machines when production switches from short goods to stamped shapes (and vice versa). Integrated into the turnable head there is a knife shaft group equipped with a reduction gear powered by an asynchronous motor. As standard equipment of the cutting group its is provided knives with one, two or three blades. Knives with up to six blades can be provided for particular short good shapes and soup shapes production. Knives with ventilated blades can be supplied, upon request, for Snack product cut.

A **LED lighting system** optimizes the vision of the cutting surface during production.

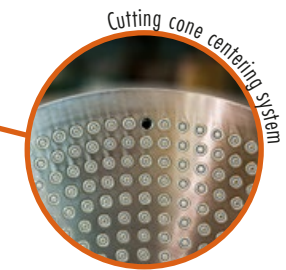


Presstrapen with double joint device and two stamping machines



DIE CHANGE

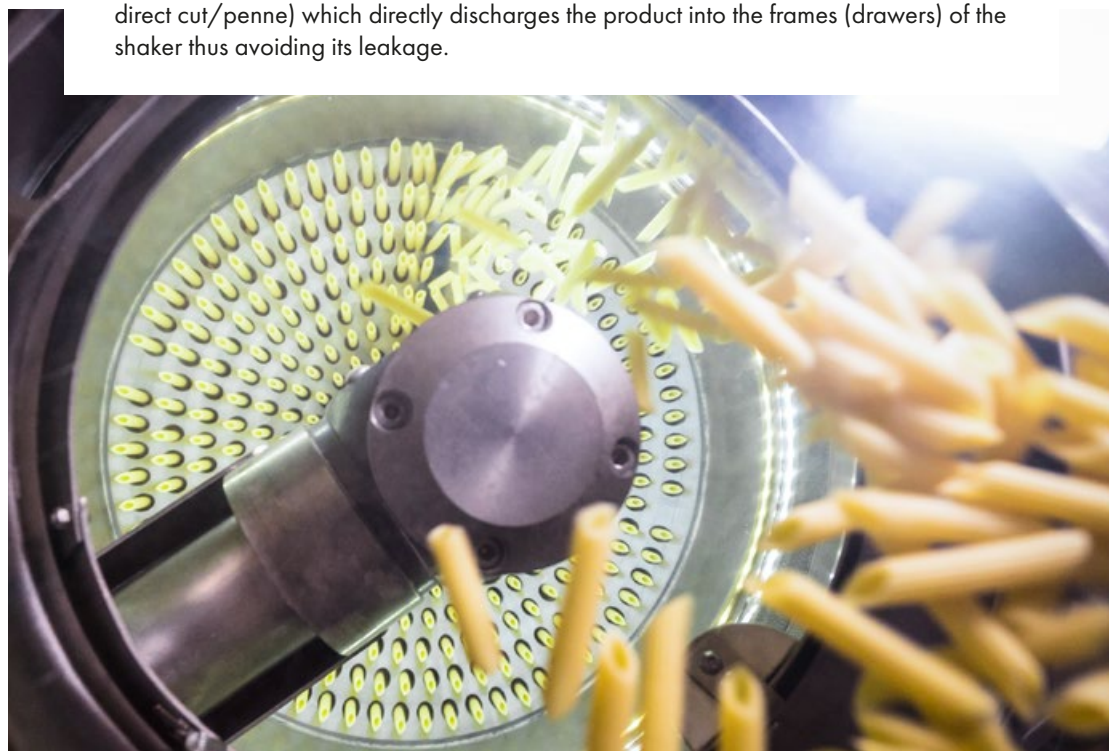
Fast and in safety for dies, cutting cones and knives. The turnable head allows to perform in absolute safety also all the maintenance operations of the die surface as well as the press discharge, without running the risk of damaging it.



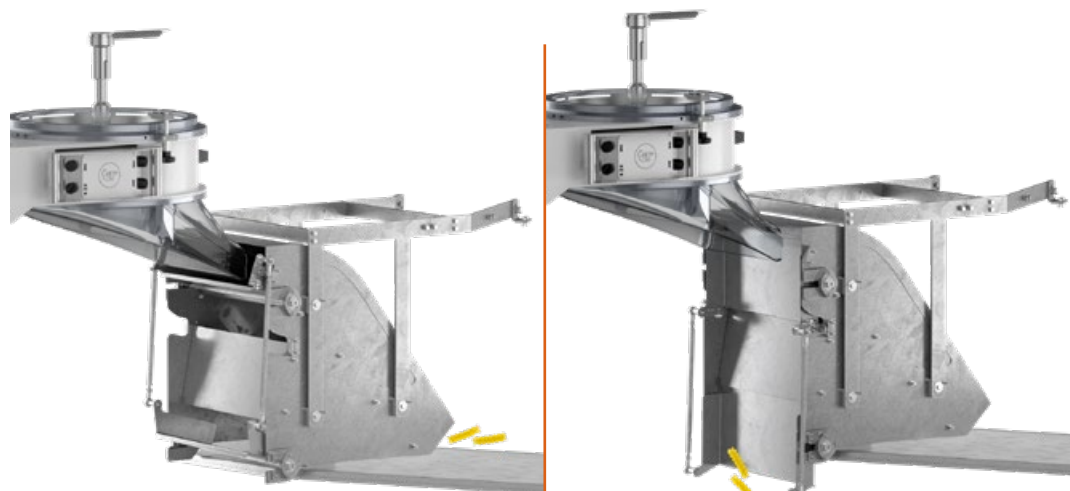
CHUTE

The **DISCHARGE PRODUCT CHUTE** is completely transparent to easily and conveniently control the shape extrusion during production; with a simple rotation of the chute, it is possible to discharge the product into a separate container, rather than into the shaker, during the production start-up operations.

Moreover, according to the production requirements and press diameter, the transparent chute is integrated by an additional stainless steel chute (double chute direct cut/penne) which directly discharges the product into the frames (drawers) of the shaker thus avoiding its leakage.



The double chute is also available in the version with **fresh waste product discharge** (manual or automatic) which allows, to whom it desires, to avoid the introduction of waste product during start-up and production stops.

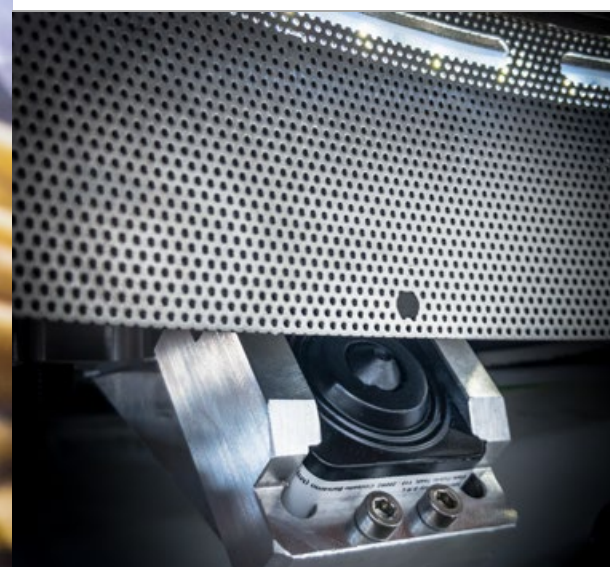


Fresh waste product discharge system



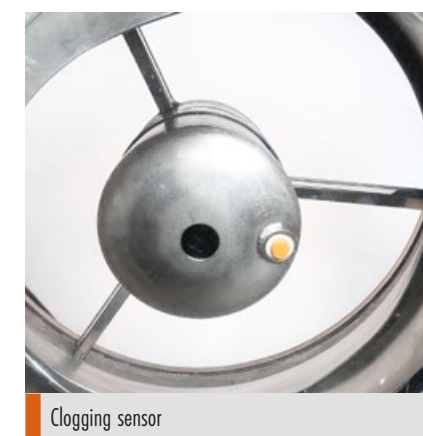
Patented System:

New knife shaft group, with Brushless coaxial motorization, invented to eliminate the traditional transmission with reduction gear, with the aim of improving the ventilation in the shape cutting area in addition to conveying a better transport of the cut product towards the shaker. This solution is also high-performing for intermittently operating cutting group applications (e.g.: production of shape Cannelloni).



Patented System:

Digital videocamera, positioned inside the Presstrapen head, which transmits real time images of the shape extrusion/cut to a supervisor. The video signal can be handled by any PC on the network to be visualized by the authorized users. This solution allows the operators, thus remaining in the control room or in other Pasta factory areas, to simultaneously check the proper functioning of all cutting groups which are equipped with this device.



Clogging sensor

Safety:

- Sensors on the centering ring combined with a safety controller to check **cutting cone presence, head position and knife rotation start-up**
- Control sensor for **short goods clogging**
- Control system for **penne production clogging**



MOVEMENTS



Presstrapen lifts up thanks to a **pneumatic system** on linear guides which guarantees the constant contact of the knife with the die without the need of any mechanic or electric locking system of its movement in working position.

Knife speed (15-600 rpm) and **fan speed** are controlled by an inverter and can be adjusted both from the easy on board of machine keyboard with an integrated display and from PLC of the production line. Air heating with possibility of temperature regulation (45° max). Our machine can be also predisposed for external ventilation system and heating battery.

Each component of the Presstrapen family offers movements, translations and rotations suitable to integrate into plants of any type and complexity, optimizing the available spaces as well as the procedures for die change and maintenance.



CARTRAPEN



PRESSTRAPEN STANDARD



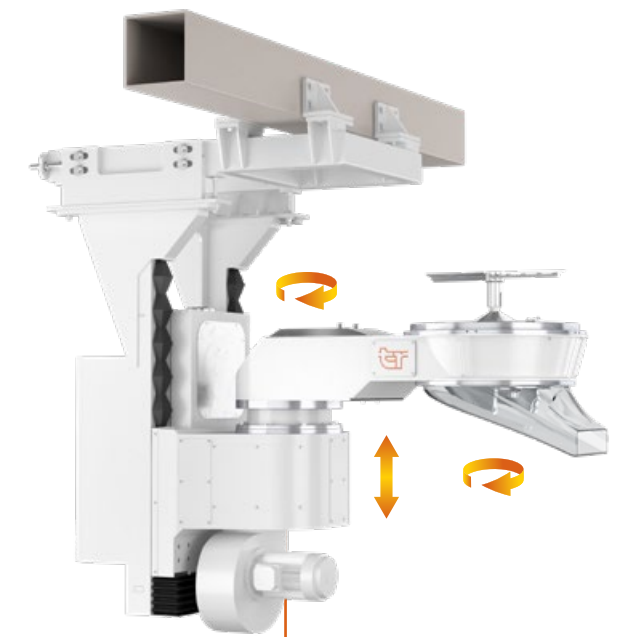
PRESSTRAPEN SHORT



Control board and movements panel



Embedded control board



PRESSTRAPEN AT



PRESSTRAPEN DS



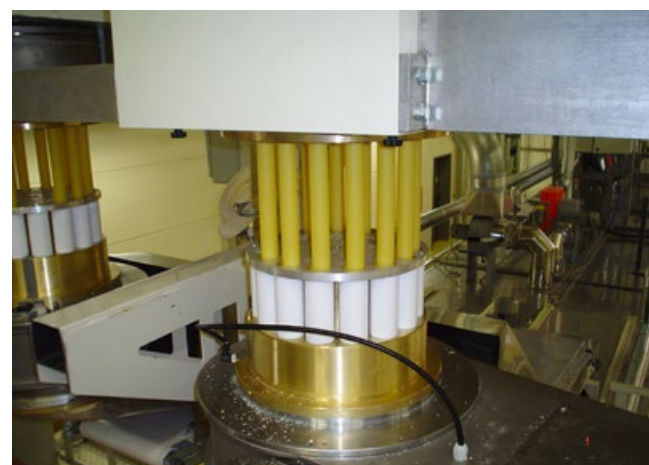
PRESSTRAPEN GT



Presstrapen MINI

Solution for short goods and penne production for presses up to 350 mm diameter.

- Manual rotation system and uplifting movement with spiral-screw managed by wheel
- Differentiated knife speed controlled by inverter, external ventilation



Intermittent cutting device



CUTTING SYSTEMS

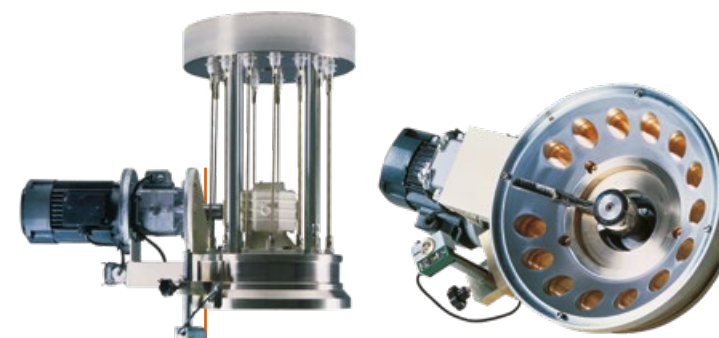
SPECIAL PENNE DIE, TRAPEN, TRAPAR, CANNELLONI CUTTER and LASAGNA CUTTER

These cutting apparatuses can be mounted on each type and model of press, without altering the characteristic of the original cutting group on board of the press. The knife movement of TRAPEN, TRAPAR and SPECIAL PENNE DIE, in fact, is set directly by the cutting shaft endowed with the press, while the LASAGNE-CUTTERS, CANNELLONI-CUTTERS and MANICOTTI-CUTTERS are equipped with an independent cutting variable-speed driver, whether it be continuous or intermittent.

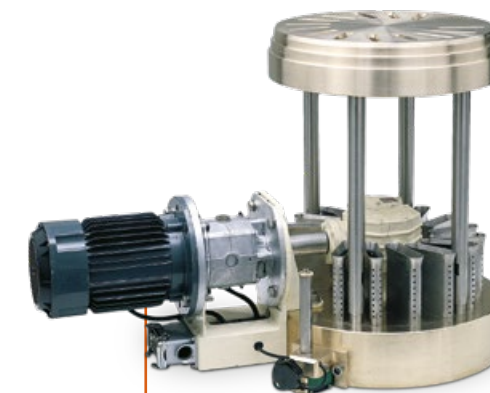
A simple but efficient system for product aeration, directly from the head of press for TRAPEN and TRAPAR or with supplementary ventilator for all other apparatus, guarantees a good cut quality of the product.



Special penne die



Cannelloni cutter



Lasagna cutter



TRAPEN

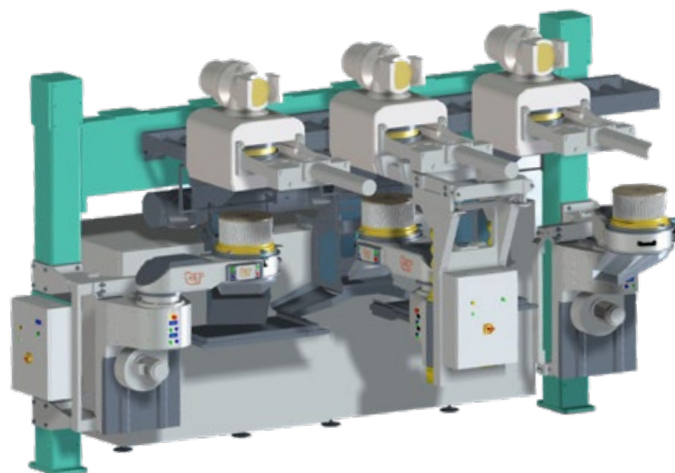
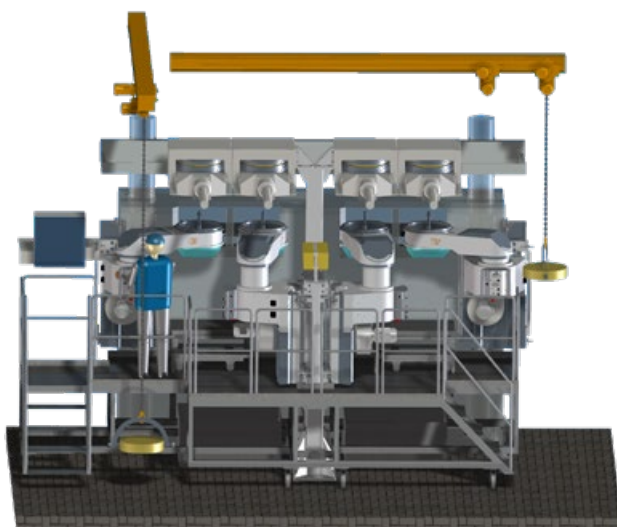
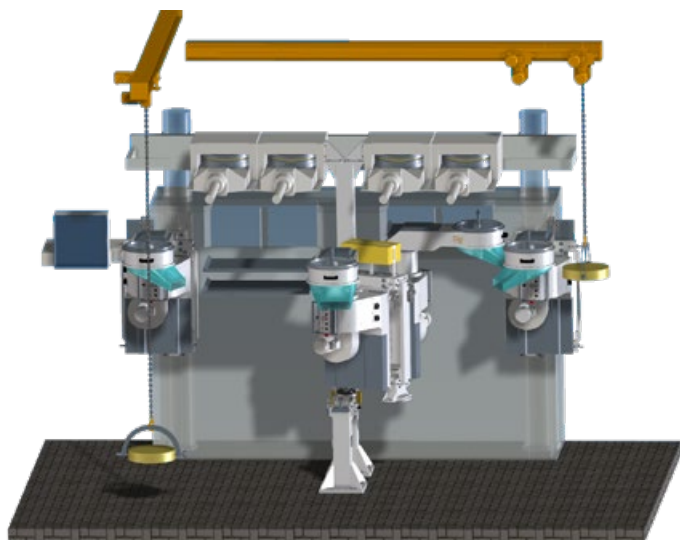
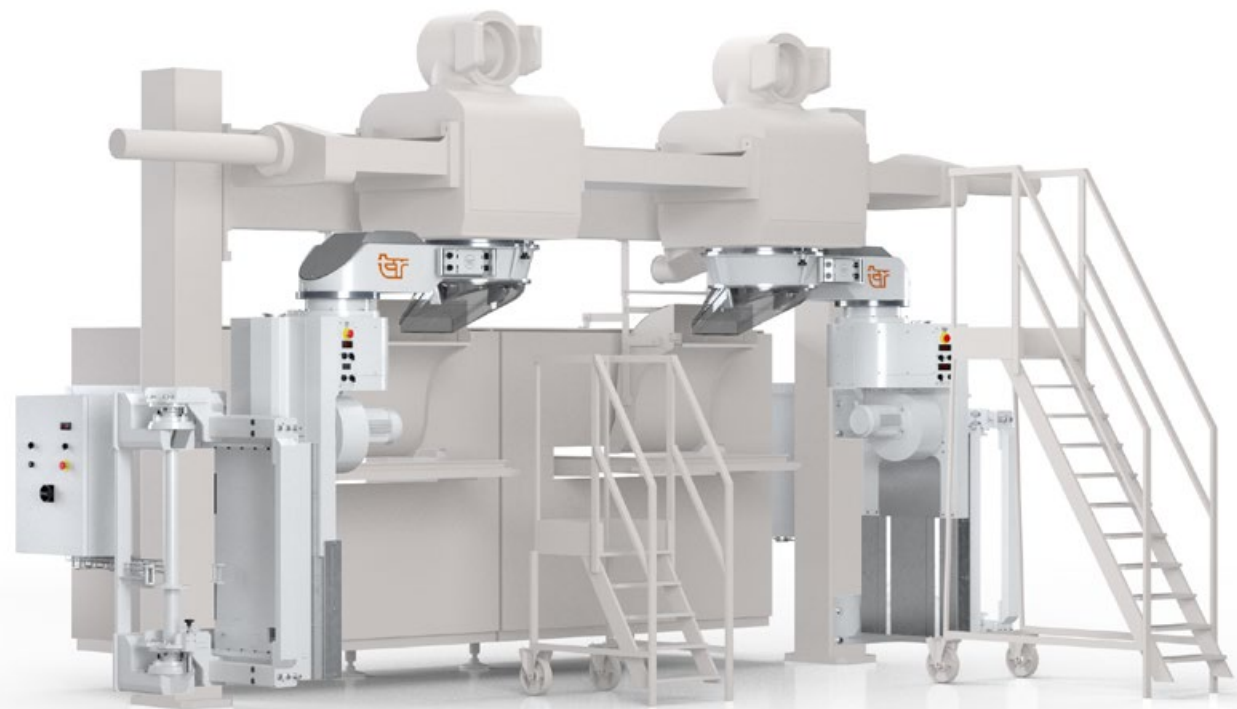


TRAPAR

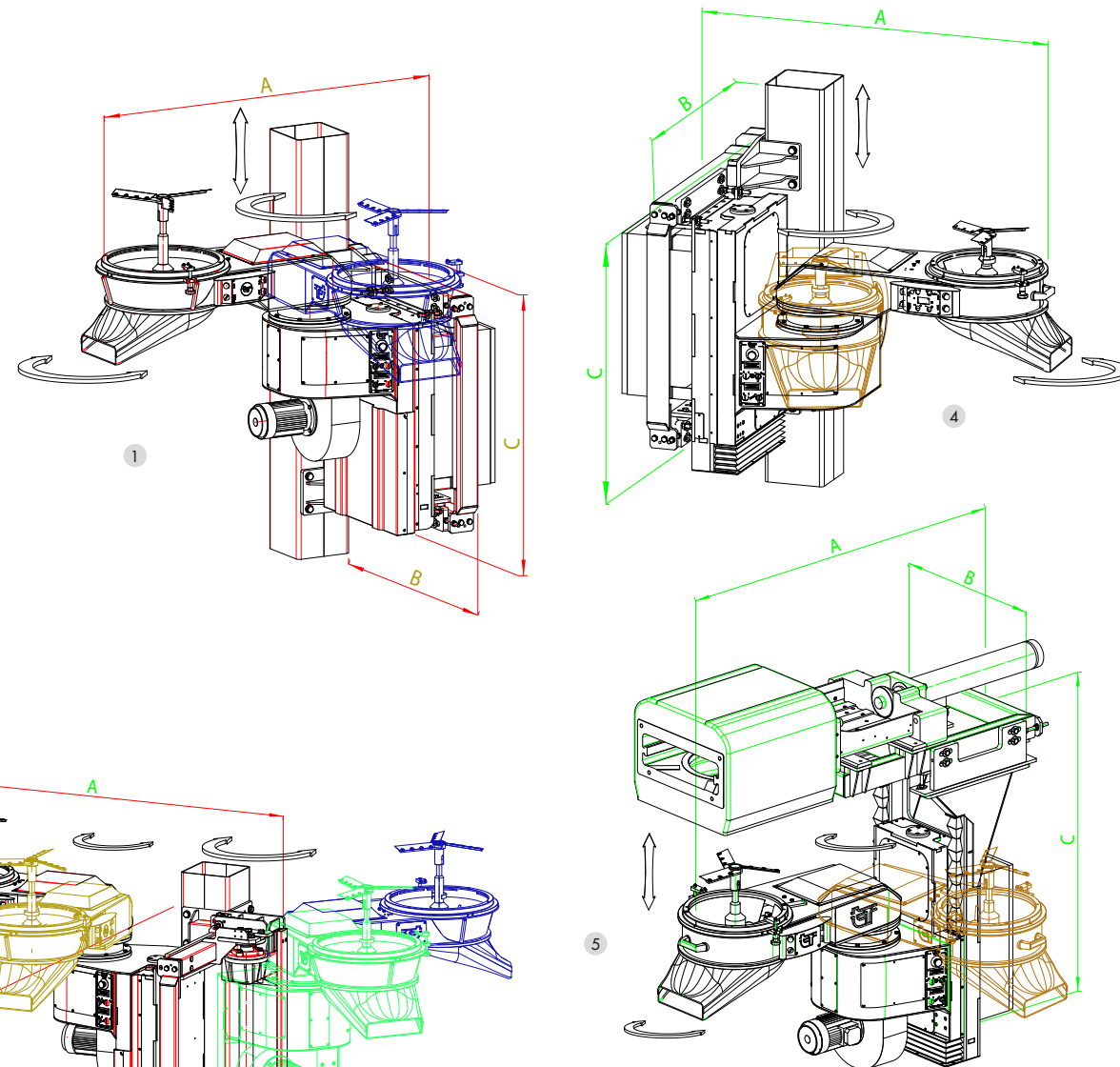
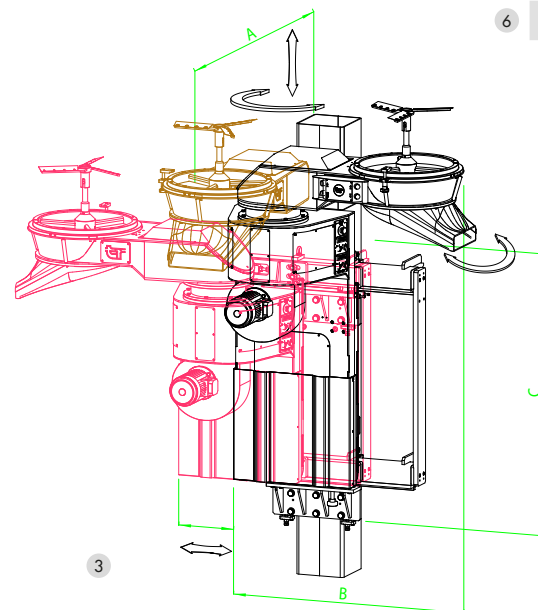
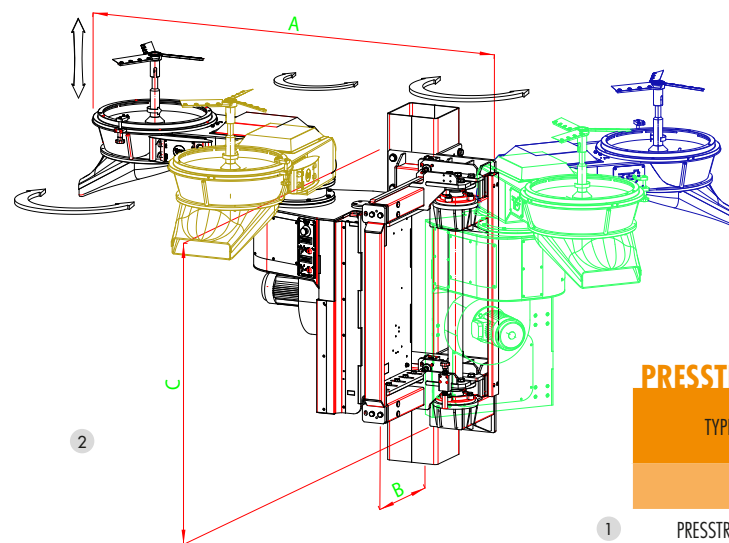
PLANTS



CUSTOM MADE LAYOUT

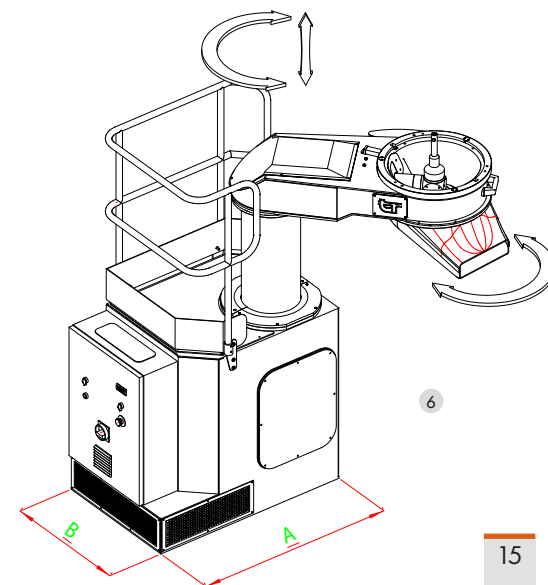


TECHNICAL SPECIFICATIONS



PRESSTRAPEN

	TYPE	WEIGHT Kg	OVERALL DIMENSIONS				POWER KW	AIR PRESSURE BAR
			(A)	(B)	(C-500)	(C-600)		
1	PRESSTRAPEN	775	1950	1050	1550	1650	11,2	6,00
2	PRESSTRAPEN DS	915	2150	1050	1750	1850	11,2	6,00
3	PRESSTRAPEN GT	850	2000	2000	1800	1900	11,2	6,00
4	PRESSTRAPEN SHORT	775	1850	1100	1400		11,2	6,00
5	PRESSTRAPEN AT	970	1850	1100	1850	1950	11,2	6,00
6	CARTRAPEN	920	1160	760			8,2	6,00



Sfoggia

Stamping machines. Fast, solid, powerful.

Spearhead of Niccolai Trafile's production, the stamping machines **Sfoggia/600**, **SF1000** and **SF1300**, for the production of "Pasta Bologna", represent a good combination between versatility and solidity.

The results obtained in the **advanced automation** and an accurate **sheet management** in machines allow to **minimize the waste of time** in the stamping die change and production starts. With only 2 operators it is possible to rapidly start up as many as four stamping machines completely eliminating the operation of stamping die adjustment at stamping machines startup.

In addition, it is no more necessary for the operator to be always present during the productive cycle, as in the past. With our systems, the production of shapes "Farfalle", in terms of simplicity and operativity, is comparable to the one of the short goods, keeping a constant level of quality of the shape along the whole productive cycle even if working at high speeds, combining more productivity along with ease of use.

All the machines have been designed and developed always taking into the utmost account the security of the operators and the EC rules.

1992 launch of **STAMPING MACHINE SFOGLIA 600**, the small one of the stamping machines family and which was the prelude to the launch in the following year of the **SFOGLIA 1000**

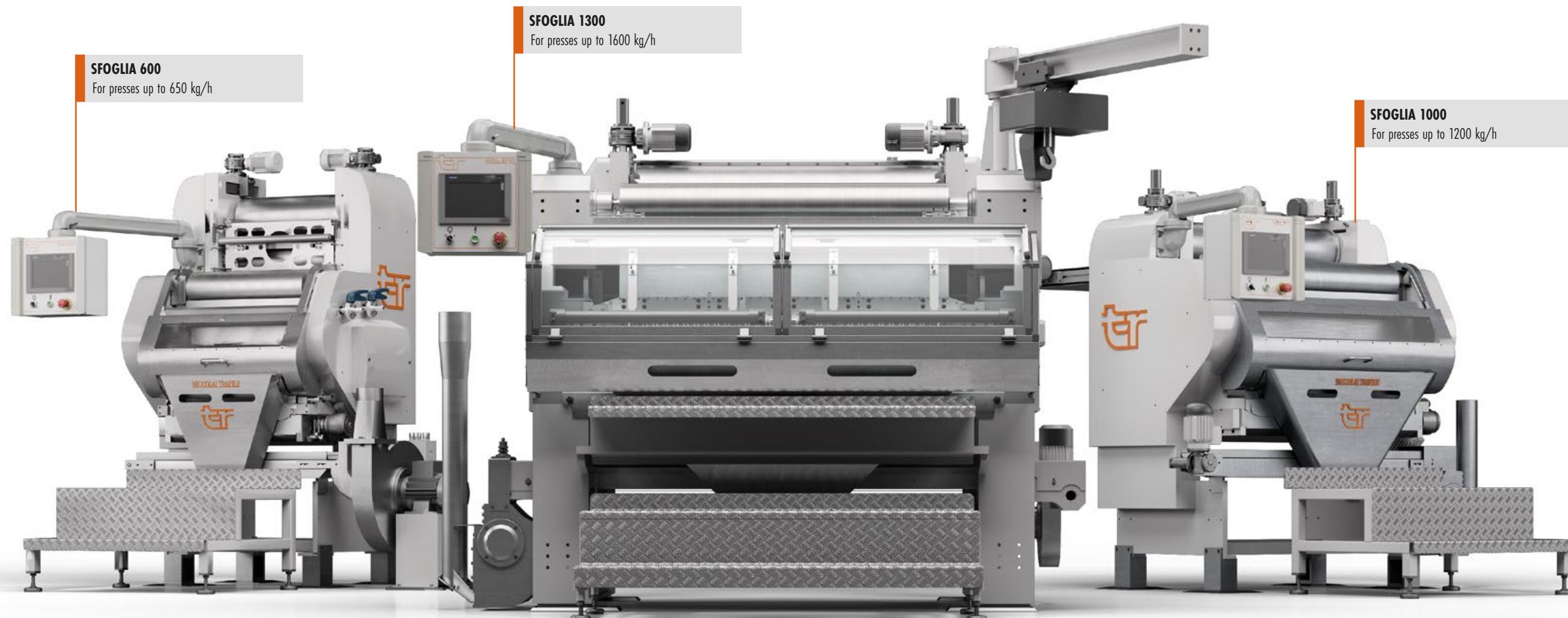
1993 the coming out of the **STAMPING MACHINE SFOGLIA 1000** determines the achievement of a productive target that immediately showed itself innovative and suitable to the market demands

1998 the new line of **STAMPING MACHINES SFOGLIA 600** and **1000**: improved in the calibration group to increase the uniformity of the sheet thickness during work, in the reduction of the waste shreds dimension thus facilitating the dough re-mixing and in the adoption of a Brushless motor to manage the sheet introduction and progress into the stamping die which allows an independent and automatic management of a kinematic mechanism that so far had been completely mechanic

2004 the new **STAMPING MACHINE SFOGLIA 1300**, the biggest one of the family which combines a higher productivity with ease of use

2008 the new **STAMPING MACHINES SFOGLIA 600**, **1000** and **1300 / SNACKS** dedicated to the Pellets production also gelatinized, with a full set of accessories necessary for these products

2017 the new line of **STAMPING MACHINES SFOGLIA 600**, **1000** and **1300** renovated in the design aimed to a better cleaning and reduction of the surfaces of dust accumulation, in the sliding guides of the cutting group thus obtaining a longer life of the stamping dies components and with new extraction groups which increase the working speed reaching unique productivity performances



SFOGLIA 600

For presses up to 650 kg/h

SFOGLIA 1300

For presses up to 1600 kg/h

SFOGLIA 1000

For presses up to 1200 kg/h

STRUCTURE

Machines with framework entirely in **heavy gauge steel sheets** electrically welded together for maximum rigidity. The movement organs are balanced to be perfectly steady at high speeds. The group for punches movement runs on high precision linear guides (without clearance) which are automatically lubricated by an electro-pneumatic pump controlled by PLC.

CALIBRATION

The sheet calibration, even of big thickness, is guaranteed by a pair of chrome plated and precision ground rollers of diameter 180 mm for SF600, diameter 220 mm for SF1000 and diameter 290 mm for SF1300. The right and left thickness have manual independent adjustment (SF600 and SF1000) or motorized independent adjustment (SF600, SF1000 and SF1300) and they are constantly to the hundredth accurately visualized on the **color touch screen panel**.



Orecchiette production



SFOGLIA 600

**CONTROL**

A **graphic color touch-screen panel (7" or 9")** allows an easy regulation of all the production parameters and to memorize the recipes of the different shapes.

All the speeds of the calibrating rollers, sheet drive roller, stamping die and waste cutting roller group are easily managed in an independent way thanks to the use of inverters and drivers.

The machine is equipped with an **extraction group** to produce **farfalle with double fold**. The group stands out for a brand-new kinematic movement, studied to reach **very high performances**, in fact it is able to produce under the speed of 350 strokes/min. The use or not of the extraction group depends on the shape to produce, the machine automatically and safely control the subordinate use of said group. Alarms diagnostic and remote assistance kit.

All our machines use common brand electric components, of prestigious and trustworthy brands, instead of custom-made and dedicated components which may originate problems of availability.



9" Touch screen



7" Touch screen



Easy maintenance



SFOGLIA 1000



The Stamping machine **Sfoggia/1300** offers a series of additional equipment such as:

- **Automatic adjustment of stamping die**, system which adapts the machine according to the adopted stamping die
- **Lifting system** for the handling and assembling of stamping die, complete with hoist and a system of guides to facilitate the introduction of the stamping die into the machine
- **Cutting rollers fast maintenance** system which needs to be sanitized more frequently
- **Automatic system of calibrating rollers positioning** which guarantees centesimal precision and repeatability at each recipe change, in the version with 3 rollers, to execute the ridged sheet, the group automatically positions itself according to the desired sheet.

The synergy of the supplied systems combined with **solidity and reliability**, usual Niccolai's philosophy in machine construction, maintains also for Sfoggia/1300 a unique rapidity in the stamping die change and guarantees high productivity performances up to **950 Kg/h** dry for shape 203.



Easy maintenance



3 mm width noodle cutting roller



SFOGLIA 1300



FUNCTIONS

A Brushless motorized roller with planetary reduction gear drives the sheet inside the stamping die and after the stamping process, the waste sheet is shredded by a pair of shredding rollers which produce scraps of 3 mm width. The discard of the processing is shredded and led into the mixer by a fan-grinder.

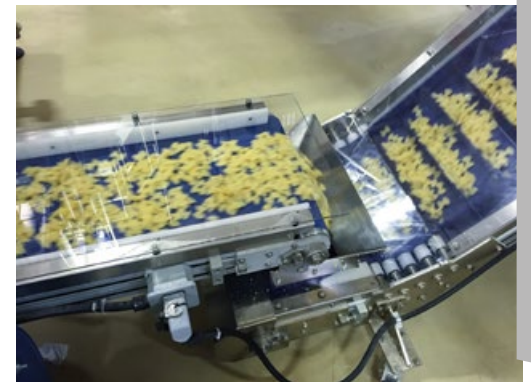
The quality of the product has been taken into high consideration in designing phase, realizing automatic integrated systems of sheet presence control, sheet thickness and access systems to the stamping die to withdraw stamped sheet in **absolute safety** for the operator.

All our stamping machines are equipped with a practical and safe **pneumatic system** of fork group extraction/regulation and with the possibility to block the stamping die during production for optimization of set-up or cleaning operation without stopping the press. Device for easy and precise **adjustment of the stamping die** both in the manual (**SF600 and SF1000**) and completely automatic (**SF1300**) version. **Stamping dies without central interruption** (stamping die not divided into two pieces).

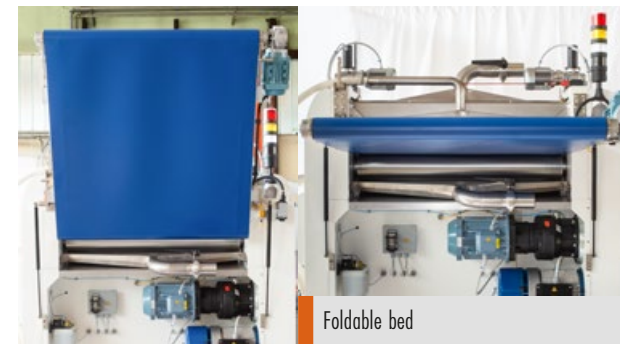
The **high productive capacity** and the **small percentage of waste material** are the strong points of these machines. Equipped with kit for remote assistance.



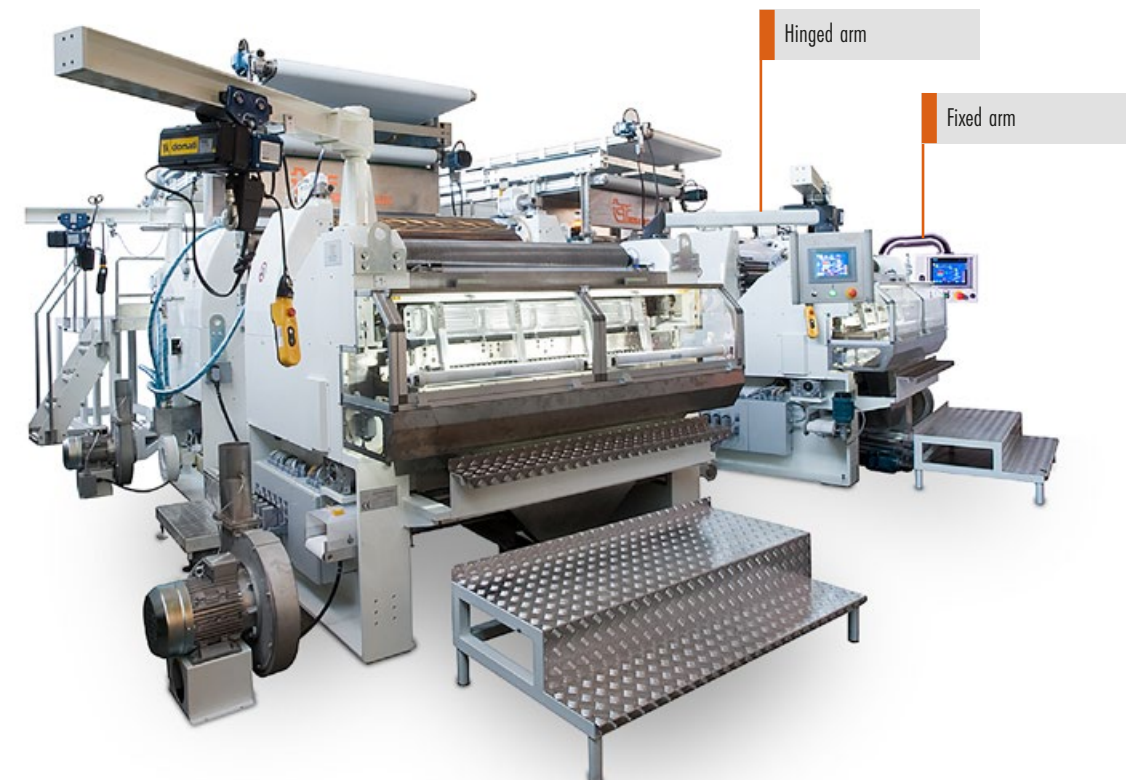
Conveyor belt with aeration system



Modular conveyor belt



Foldable bed



Hinged arm

Fixed arm

OPTIONAL

- Sheet width control
- Automatic system of calibrating rollers positioning which guarantees centesimal precision and repeatability at each recipe change (SF600 e SF1000)
- Third calibrating roller for the production of shapes with ridged or knurled surface (such as Orecchiette); the change from smooth sheet to ridged sheet production is therefore simple, easy and without risks
- One or more small belts with adjustable speed which allow the automatic introduction of the sheet into the calibrating rollers: this system has been designed for an easy and fast start-up of the installations with 2 or 4 stamping machines under the same press
- For the use with presses which cannot grant a constant extrusion speed, it is possible to equip the machine with an electronic system to adapt the speed of our stamping machine to the change of the sheet extrusion speed
- Additional shredding fan for in suction waste recovery plants
- Total integration of the automation in the line with the management of the recipes from supervising PC
- Hoist (SF1000)
- Guides for stamping die upload/download with special extraction group (SF1000)
- Stabilizing belt for thin sheets (SF1000 and SF1300)



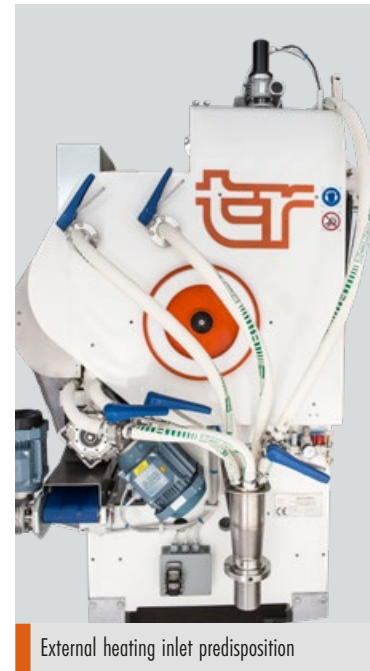
Guides for stamping die upload/download



Third calibrating ridged roller



Stabilizing belt for thin sheet

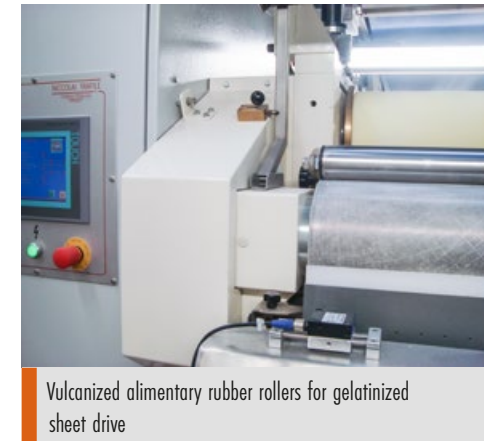


External heating inlet predisposition



Additional shredding device for rework

SNACK



Vulcanized alimentary rubber rollers for gelatinized sheet drive



SFOGLIA 1000 Snack with special device

Niccolai's stamping dies for Pasta Bologna shake ensure:

ALIMENTARY QUALITY: only stainless steel in contact with the pasta

INTERCHANGEABILITY: CNC machining and stringent quality control ensure complete easy interchangeability

RELIABILITY: obtained with use of high-resistance materials and robust design for a long service life

QUALITY: the high quality of the shapes produced by the punches is guaranteed by the high precision of cutting profile obtained by spark erosion machines.

EASE OF USE: designed for a very quick installation and easy adjustment

REPEATABILITY: designed to retain adjustments through multiple installation cycles

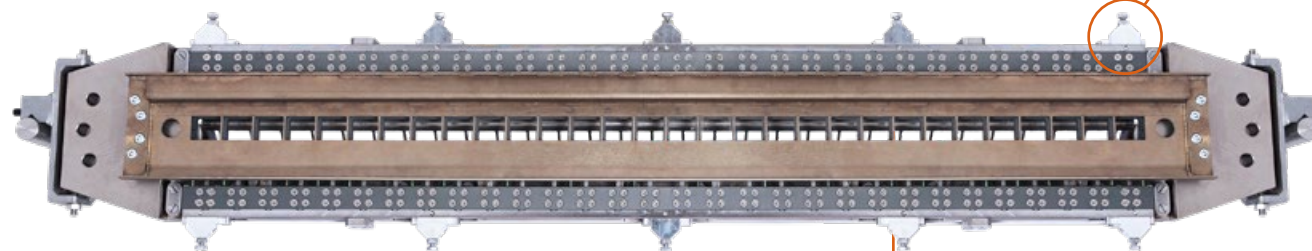
PRODUCTIVITY: quality materials and designs ensure high production output



SFOGLIA 600



SFOGLIA 1000



SFOGLIA 1300

NICCOLAI TRAFILE is available to design and manufacture stamping dies with any type of profile/shape for stamped product and for other stamping machines on the market.



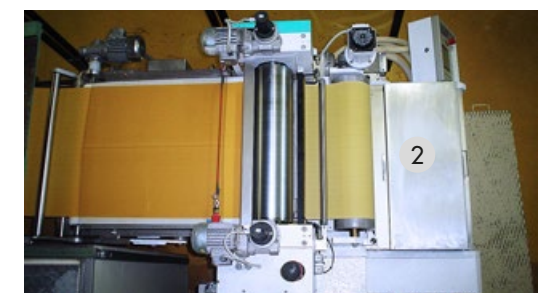
NOODLES MACHINE

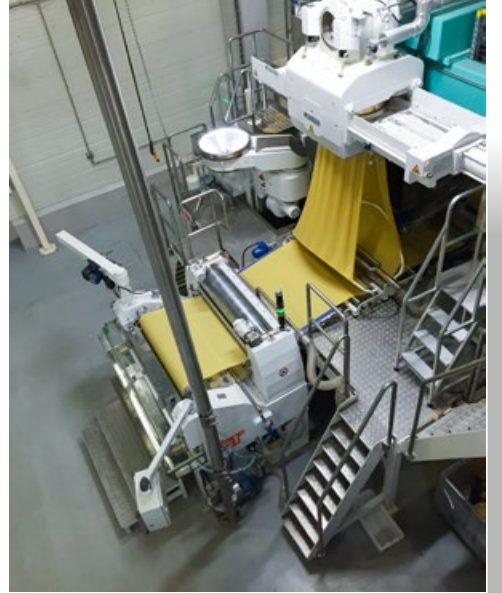
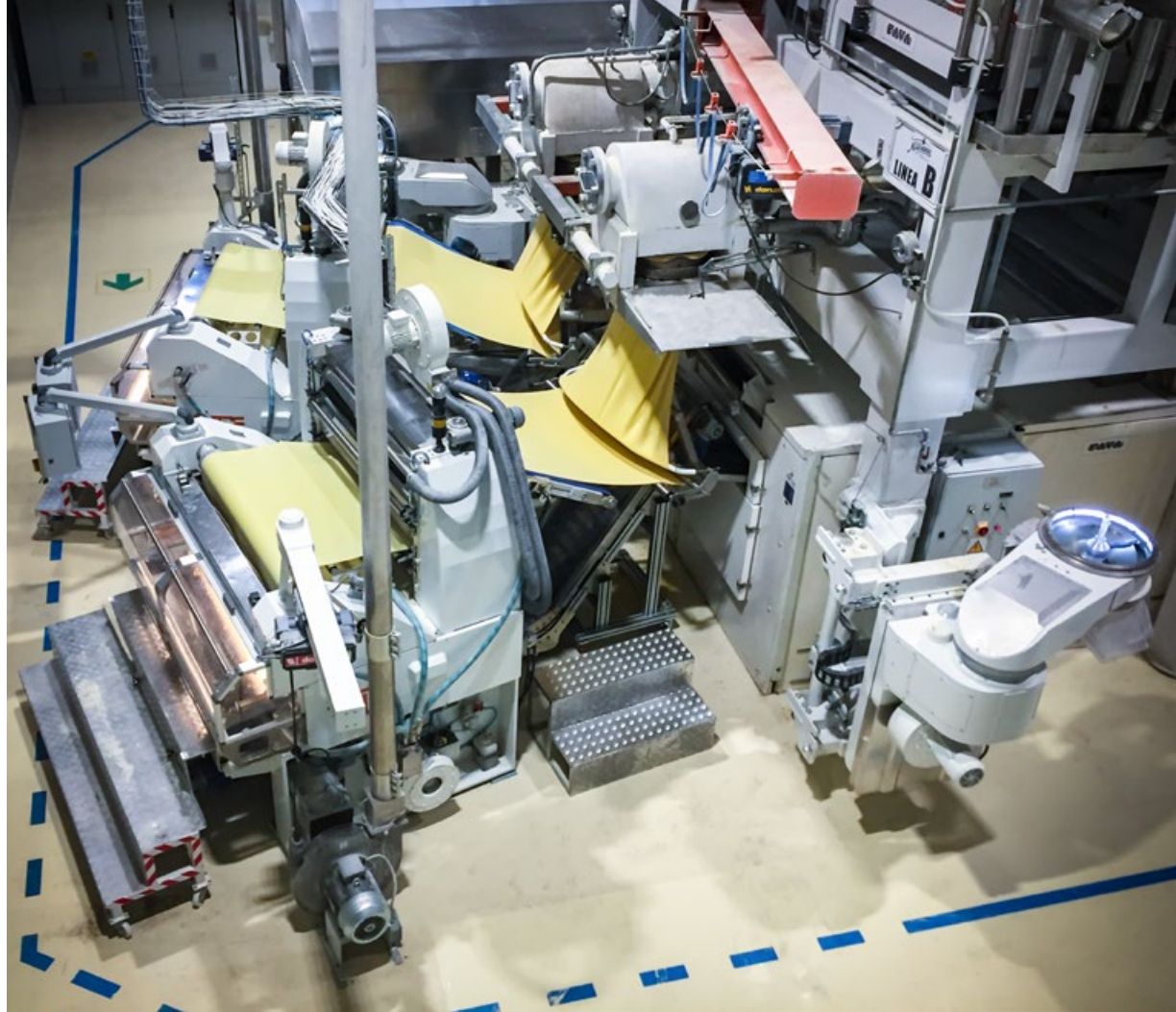
The Noodles machines "TG/ 600" and "TG/ 1000" have an electrically welded stainless steel structure with four wheels for easy handling in the working area and convenient positioning in front of the Stamping (Bow-ties) machine ¹ therefore using its calibrating rollers. The noodles machine is also available in the version with its own **sheet calibrating group**. ²

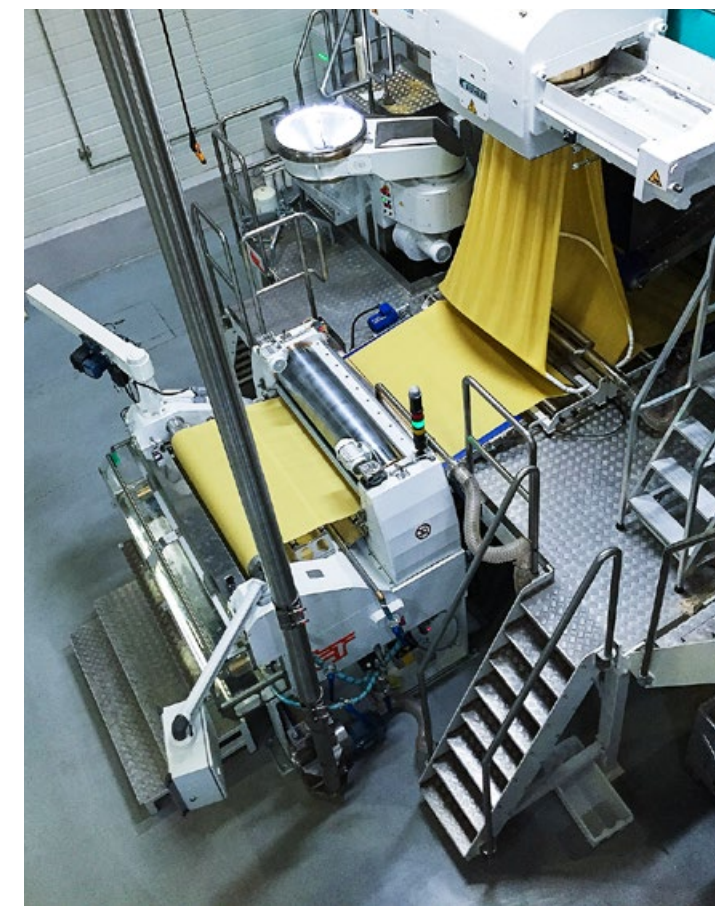
Once the pasta sheet is laminated, it is fed into one of **three sets of noodle cutting rollers** permanently installed on the machine and the operator, by using a specific handle, can easily select the required shape. The **speed** of the calibrating rollers, noodles rollers and knife with one or more blades are controlled by an inverter.



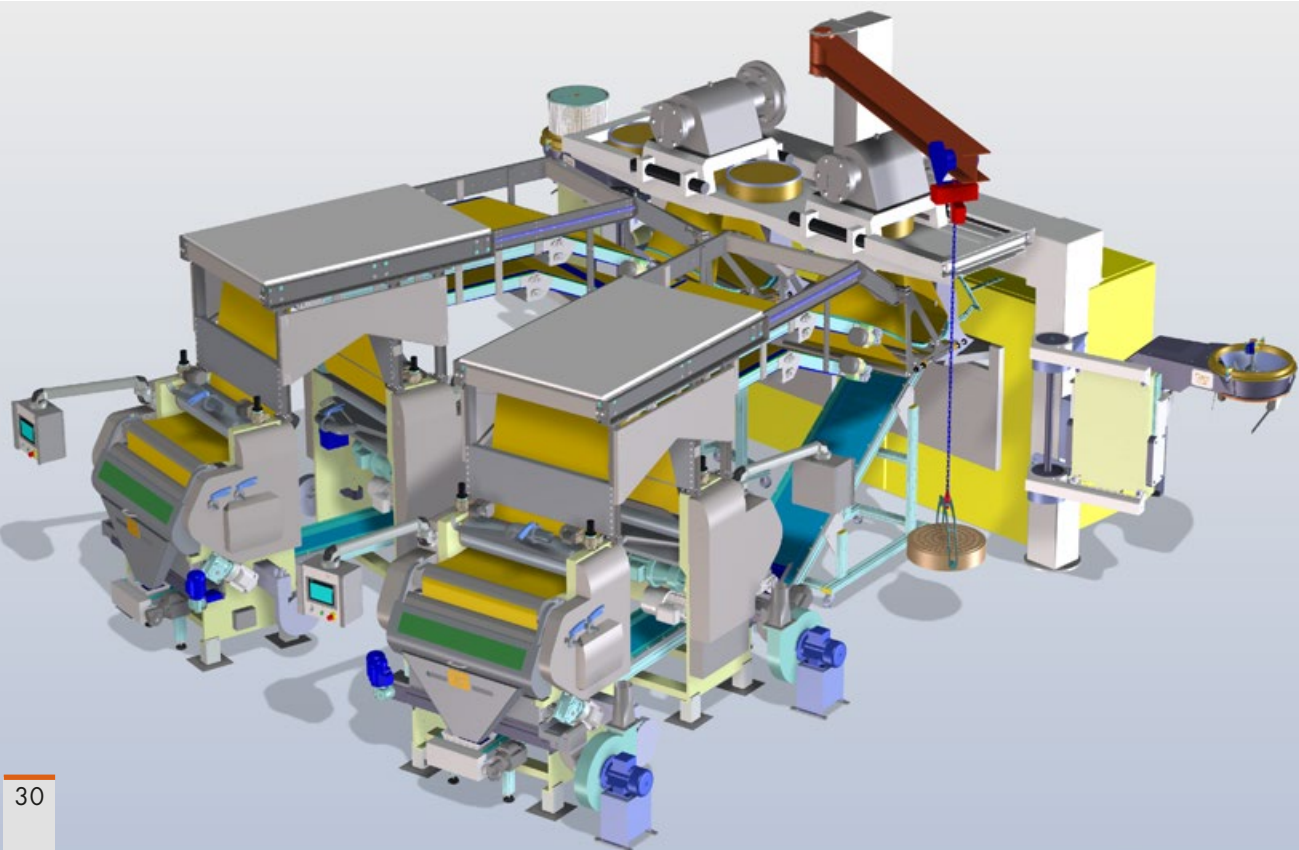
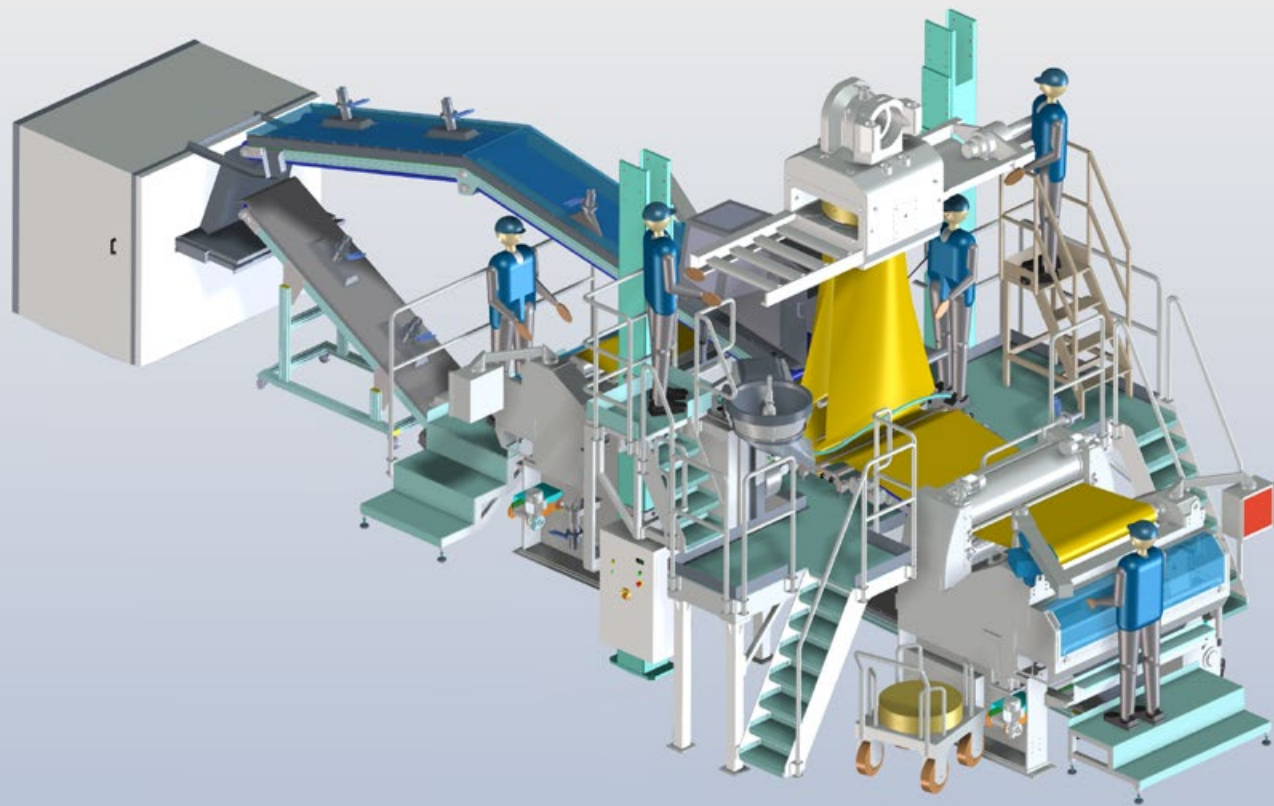
Format change



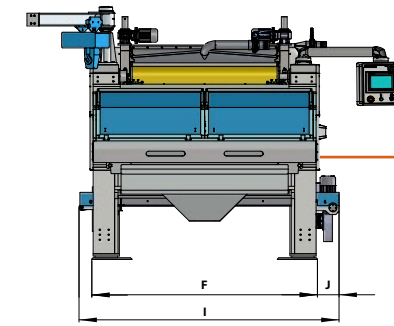
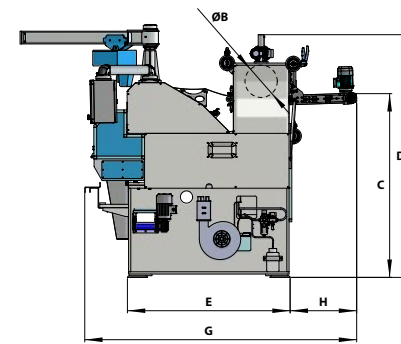




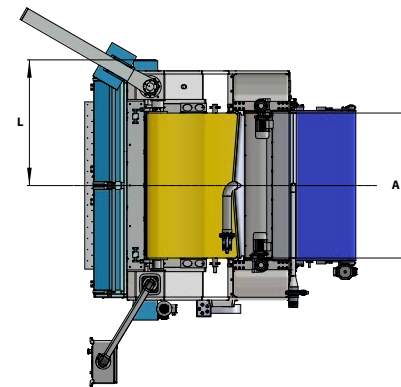
CUSTOM MADE LAYOUT



TECHNICAL SPECIFICATIONS

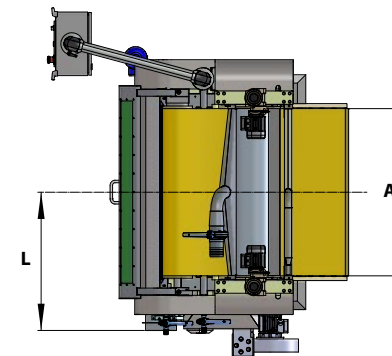


Sfoglia 1300



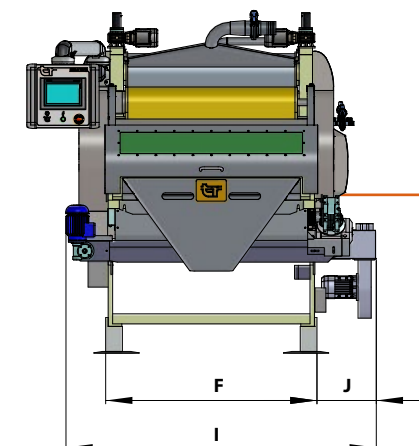
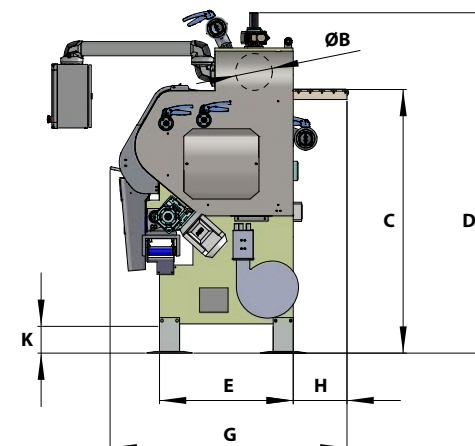
		SFOGLIA 600	SFOGLIA 1000	SFOGLIA 1300	
WEIGHT	Kg	2300/2500*	2900/3200*	6700/8000*	
POWER	kW	16	17	25	
CURRENT	A	27	30	43	
AIR PRESSURE	bar	6	6	6	
DIMENSIONS	A	mm	640	1000	1300
	B	mm	180	220	290
	C	mm	1560	1580	1650
	D	mm	2050 - 2250*	2050 - 2250*	2180 - 2440*
	E	mm	800	800	1460
	F	mm	910	1270	2025
	G	mm	1400	1420	2440
	H	mm	270	330	600
	I	mm	1500	1860	2340
	J	mm	355	355	200
	K	mm	160	160	-
	L	mm	660	830	1130

* weight and height with 3rd roller



		SFOGLIA 600	SFOGLIA 1000	SFOGLIA 1300
PRESS PRODUCTION	Kg/h	750	1200	1500
MAX. PRODUCTION	Kg/h	500	730	950

Calculated on shape 203 with unit dried weight of 1.2 gr



Sfoglia 600/1000

VFR & New

The range of die washing machine for all requirements

Die washing machines available in different models to clean round dies and rectangular dies for satisfying the demands of Pasta and Snack production plants.

Series V.F.R.: the structure of the machine in stainless steel has been designed with a special **ROUND line of the tank**, the cover and the lateral extensions which, besides improving the design itself, guarantees a **self-cleaning action of the internal surfaces**, facilitating also the extraction and recovery system of washing waste. The round line of the machine allows the solid pasta waste to convey in the discharge zone of the tank itself, clearly visible and accessible for an easy and fast cleaning.

Series New: the restyling of the well-known die-washing machines UNIMEDI, UNIMAXI, SIMPLEX and DUPLEX, cheaper and targeted also to pasta factories of small and medium dimensions. The semi-squared shape of the machine, still easily accessible for cleaning need, allows to propose a cheaper machine in comparison with series VFR.

New Mini: machine for washing dies up to the diameter of 250mm, perfect for laboratories and small pasta factories. A die washing machine with simple pneumatic system for die rotation and washing arm movement. Electric board on board of the machine with timer for washing cycle duration. Pump group support and containment base.

Super Mini: version complete with water recovery tank and pump group support.

- **The automatic screw separator**, placed inside the washing tank, immediately removes from the washing area the pasta come out from the die and collect it in a proper stainless steel (or plastic) container on wheels. The container is equipped with a sensor which guarantees its correct positioning and with a particular settling system which, by further separating pasta waste from water, avoids unpleasant odors. The screw separator, thanks to the measures described, guarantees the maximum hygiene for the machine itself
- The models "New Simplex/Duplex" and upon request the other machines of Series NEW, are equipped with a **manual screw separator with a stainless steel extractable drawer** with filtering net. The drawer extraction is mainly used with Snack, Gluten free and Animal feed dies/extruders
- A **level sensor** connected to the PLC allows to automatically control the solenoid valve for the water replenishment inside the tank to keep the level constant thus avoiding the dry start of the pump
- Both the water for the tank replenishment and the anti-foam system are controlled by two diaphragm solenoid valves. As an option it is possible to equip the machine with air-operated valves
- In case of washing cycle **with high-pressure pump**, the washing arms are equipped with differentiated nozzles to wash the entry product side and the exit product side so as not to damage the inserts with Teflon extrusion
- **Differentiated speed** of the washing arms and of rotation/translation of the dies which, together with the modulated speed oscillation system of the washing arms and the nozzles distribution, allows to optimize the washing cycle regardless of die shape and die holes pattern
- Arms oscillator with **anti-accidents device**
- **Piston pump motor group** on a base with stainless steel casing
- **Leveling feet** (except New Simplex and New Duplex)

Optional:

- **Antifoam-system** to reduce the water consumption (Optional for NEW)
- **Die drying system** and/or implementation with sanitization and rinse circuit at the end of the washing cycle (Optional for VFR & NEW)
- **Soundproofing** of pump group



Electric board in painted steel (or in stainless steel upon request) with electronic control panel available in two versions:

- **4" color touch screen display** combined with Logo Siemens PLC to control the washing cycles according to the dimensions of the dies, manage the machine maintenance, alarm diagnostic and the remote assistance (optional)
- **7" color touch screen display** combined with a S7 Siemens PLC to easily program the washing time, the type and dimensions of the dies to wash, the arms and die movement speed, the alarm diagnostic and the remote assistance (optional)

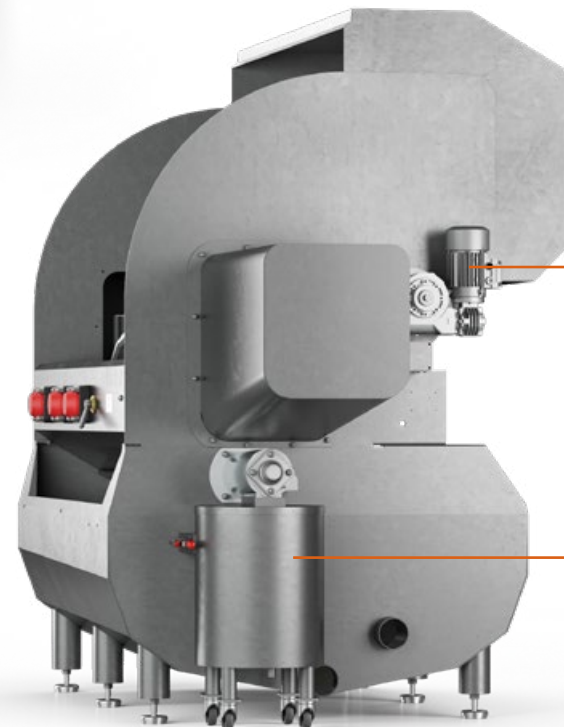
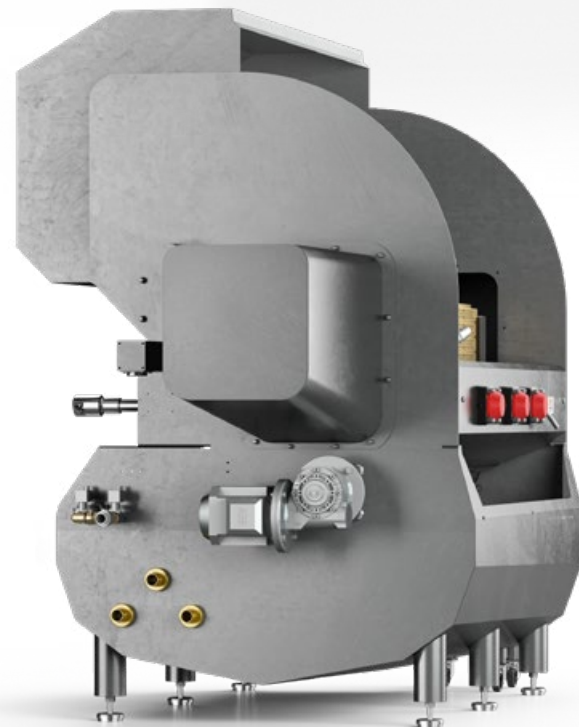
All our machines use common brand electric components, of prestigious and trustworthy brands, instead of custom-made and dedicated components which may originate problems of availability.



Control panel on board of machine



V.F.R. 3 / 300



Motorized opening

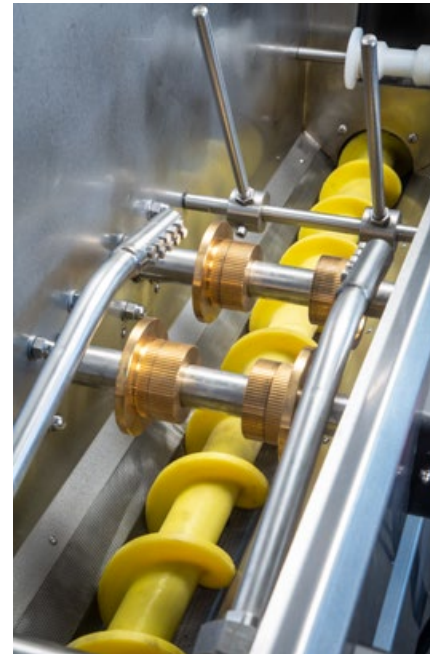
Waste product collection systems



Automatic replenishment with air-operated valve



Automatic replenishment with diaphragm solenoid valve



Screw separator in PMMA



Water level control



Screw separator in stainless steel



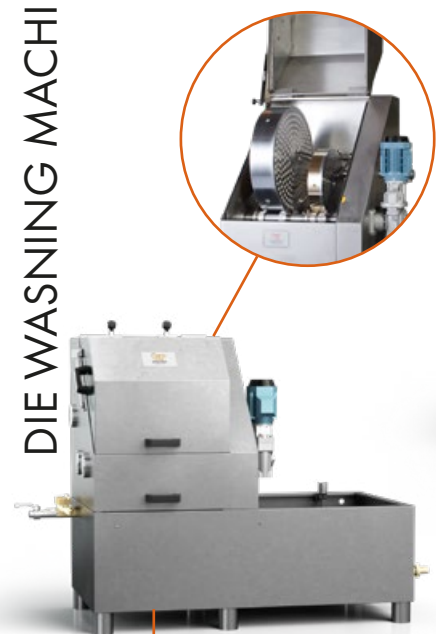
Drying, sanitization and rinse system



Water discharge/overflow



Air-water anti-foam system



New DUPLEX



New SIMPLEX



Waste product extraction by extractable drawer



Super MINI



MINI



Pump group



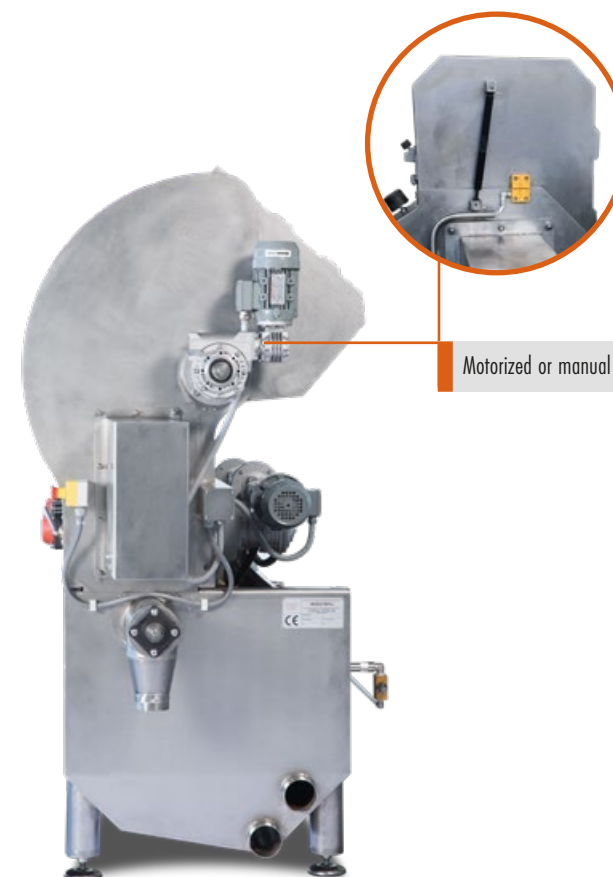
Soundproofed pump group



New UNIMEDI

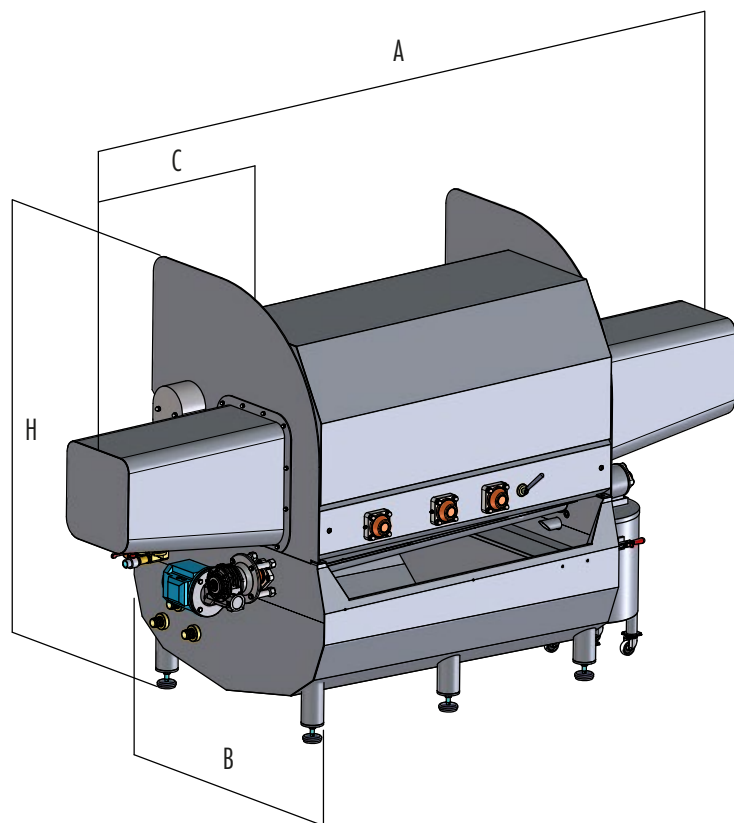


New UNIMAXI



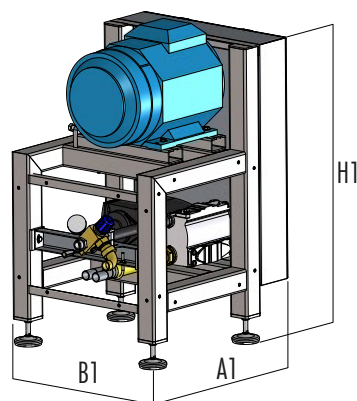
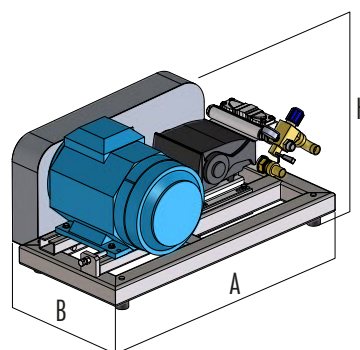
Motorized or manual opening





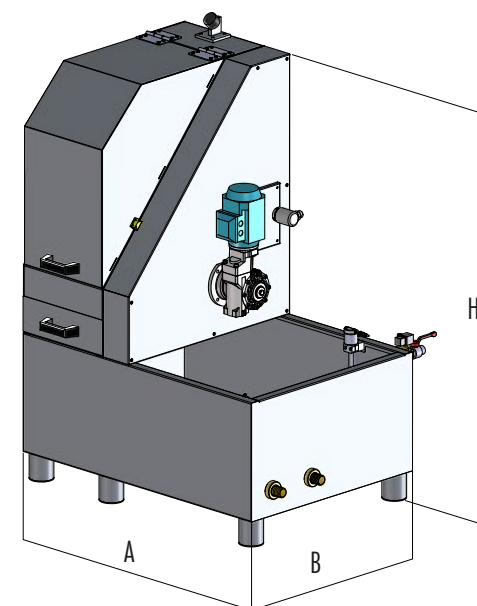
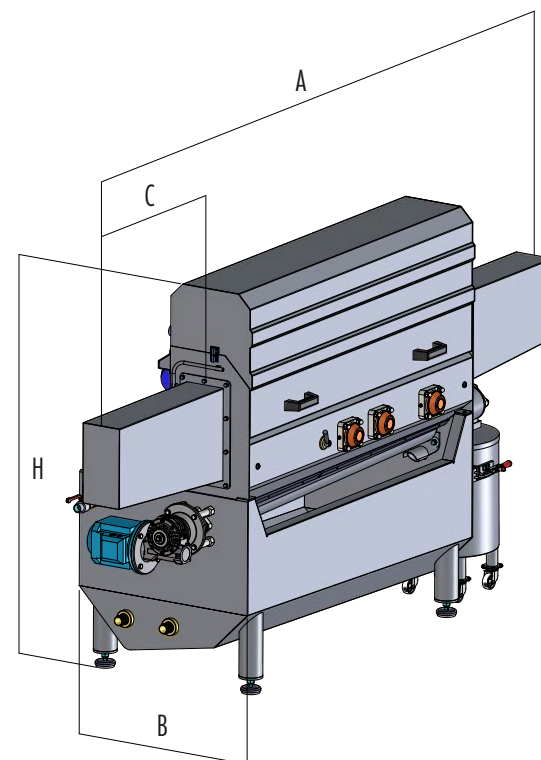
V.F.R.

TYPE	NET WEIGHT (WITHOUT PUMP)	ABSORBED POWER	DIES WASHING CAPACITY		MACHINE DIMENSIONS				PUMP TYPE
	Kg	Kw	D. (MM)	LXH (MM)	(A)	(B)	(H)	(C)	Lt
VFR 602	380	20	(1X)-2X600	-	1700	1215	1690	-	150
VFR 702	430	20	2X700	-	2300	1215	1800	-	150
VFR 704	800	38	4X700	-	2900	1215	1800	-	2 x 150
VFR 1C	560	11	1X600	1X1230X200	2900	1215	1520	700	80
VFR 1	550	11	1X600	1X2000X200	4300	1215	1520	1050	80
VFR 2	830	20	2X600	1X2000X200	3300	1215	1520	550	150
VFR 2/300	880	20	2X600	1X2500X200	4300	1215	1520	800	150
VFR2L/300	950	20	2X700	2X1230X300	4300	1215	1690	800	150
VFR 3	830	20	2X600	2X1230X200	2900	1215	1690	700	150
VFR 3/300	830	20	2X700	2X1230X300	3100	1215	1800	800	150
VFR 4/300	950	38	4X700	2X2500X300	4300	1215	1800	800	2 x 150
VFR 4C/300	950	38	4X700	2X2000X300	3300	1215	1800	550	2 x 150
VFR 4TR/300	1050	38	2/4X700	2/4X1230X300	4700	1215	1800	1000	2 x 150



PUMPS

PUMP TYPE	POWER	PRESSURE	WEIGHT	OVERALL DIMENSIONS					
Lt	Kw	Bar	Kg	(A)	(B)	(H)	(A1)	(B1)	(H1)
80	9,2	45	170	1000	500	600	670	760	1135
150	18,5	45	270	1220	760	600	670	760	1170
80	18,5	90	270	1000	500	600	670	760	1170



NEW

TYPE	NET WEIGHT (WITHOUT PUMP)	ABSORBED POWER	DIES WASHING CAPACITY		MACHINE DIMENSIONS				PUMP TYPE
	Kg	Kw	D. (MM)	LXH (MM)	(A)	(B)	(H)	(C)	Lt
NEW UNIMAXI - L	650	20	2X600	1X2500X200	4500	750	1830	900	150
NEW UNIMAXI	600	20	2X600	1X2000X200	3600	750	1550	700	150
NEW UNIMEDI 1500/CASSETTO	360	11	1X600	1X1230X200	2900	750	1500	750	80
NEW UNIMEDI 1500/COCLEA	425	11	1X600	1X1230X200	2900	750	1550	750	80
NEW UNIMEDI 2000/CASSETTO	500	11	1X600	1X2000X200	4400	750	1550	1100	80
NEW UNIMEDI 2000/COCLEA	550	11	1X600	1X2000X200	4400	750	1550	1100	80
NEW SIMPLEX 520	150	11	1X520	-	750	775	1350	-	80
NEW SIMPLEX 700	150	11	1X700	-	1150	850	1530	-	80
NEW DUPLEX 520	285	15	2X520	-	1500	830	1350	-	150
NEW DUPLEX 700	285	15	2X700	-	1500	830	1580	-	150
NEW MINI	125	2,2	1X250	-	374	640	883	-	14
NEW SUPER-MINI	180	2,2	1X250	-	580	620	1020	-	14



Pit Stop

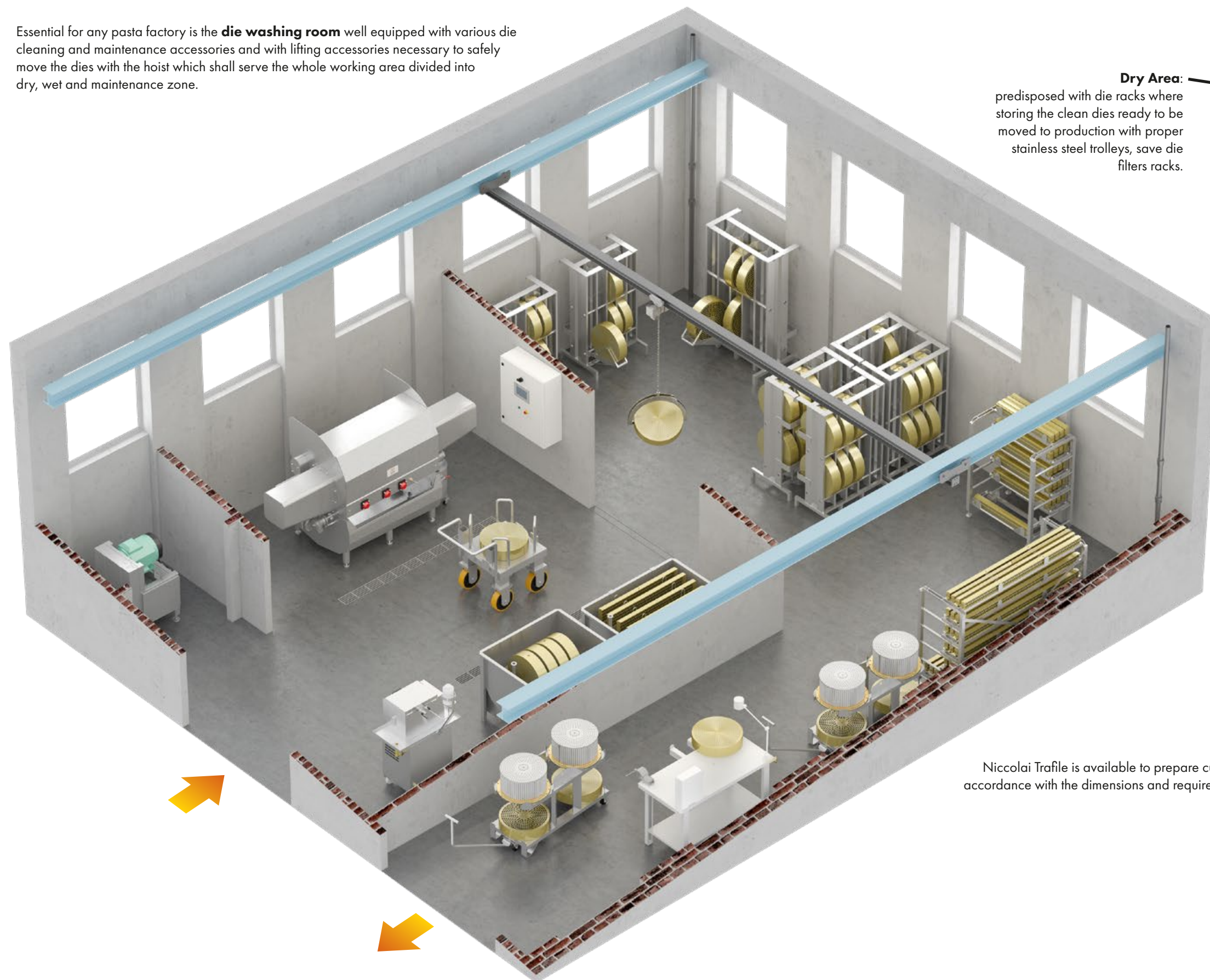
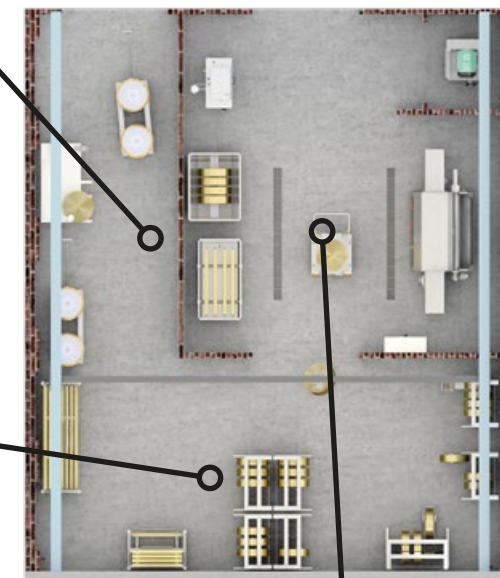
The die washing room and accessories

Essential for any pasta factory is the **die washing room** well equipped with various die cleaning and maintenance accessories and with lifting accessories necessary to safely move the dies with the hoist which shall serve the whole working area divided into dry, wet and maintenance zone.

Maintenance Area: equipped with a specific working table for inserts assembling/disassembling and die control and with various cabinets to store the new series of inserts with their corresponding tools, blades, knives and miscellaneous spare parts.

Dry Area: predisposed with die racks where storing the clean dies ready to be moved to production with proper stainless steel trolleys, save die filters racks.

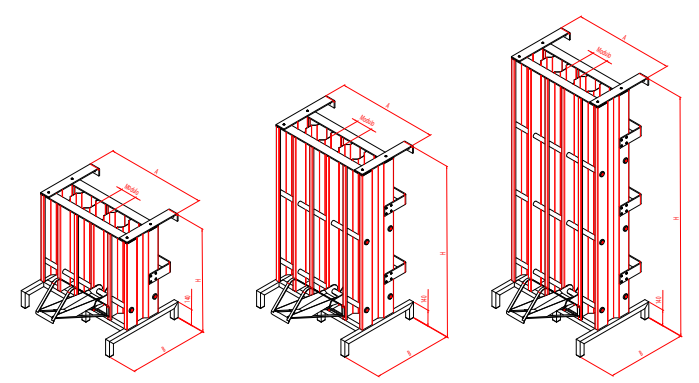
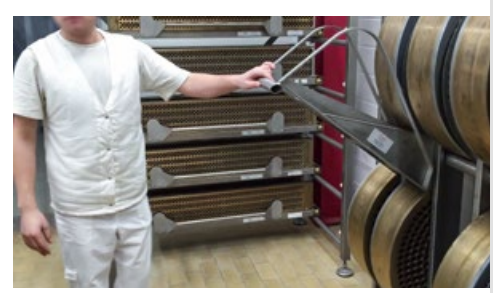
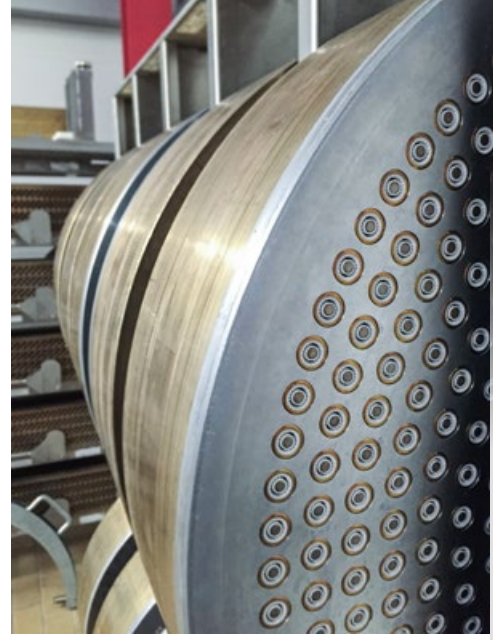
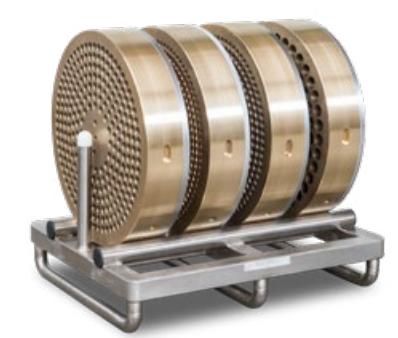
Wet Area: including soaking tanks (if used), die washing machine with its corresponding pump group, drainage for water discharge and, where necessary, sticks washing machine to wash the various sticks of the long goods press.



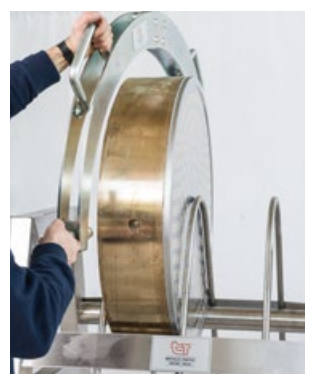
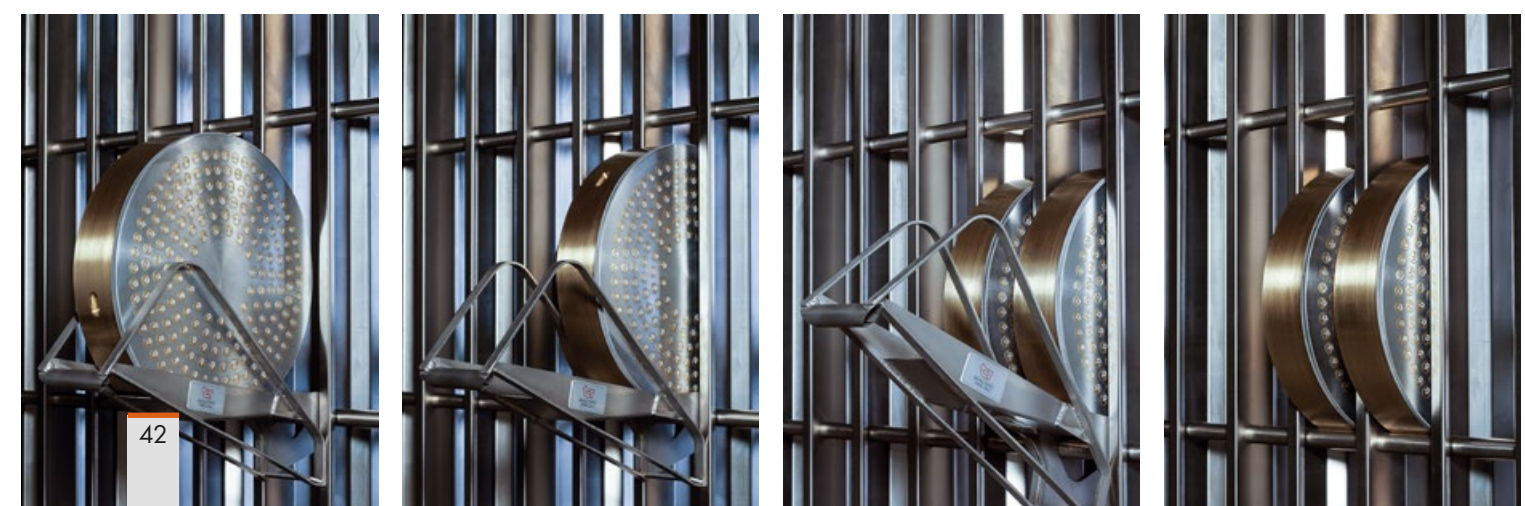
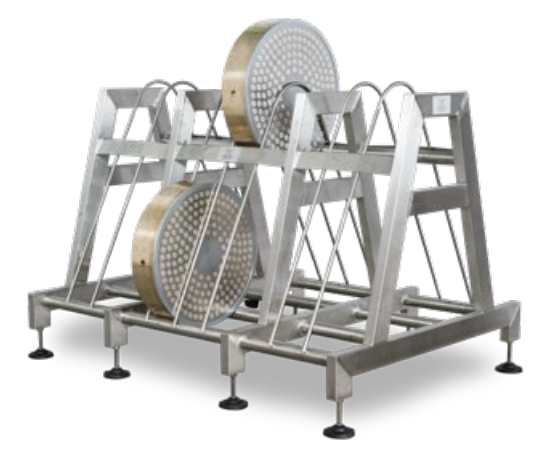
Niccolai Trafle is available to prepare customized die washing room layouts in accordance with the dimensions and requirements of every customer.

DIE RACKS

For CIRCULAR DIES



MAX. DIAMETER	NUMBER OF DIES	NUMBER OF LEVELS	A	B	H	MODULE COMPART. + SIDE
mm	MIN/MAX		mm MIN/MAX	mm	mm	
400	3/11	1	490/1610	630	870	110
400	6/22	2	490/1610	630	1390	110
400	9/33	3	490/1610	630	1910	110
520	3/11	1	560/1920	710	920	140
520	6/22	2	560/1920	710	1520	140
600	3/11	1	670/2270	710	980	200
600	6/22	2	670/2270	710	1630	200
670	3/11	1	750/2550	750	1055	225
670	6/18	2	750/2100	750	1790	225

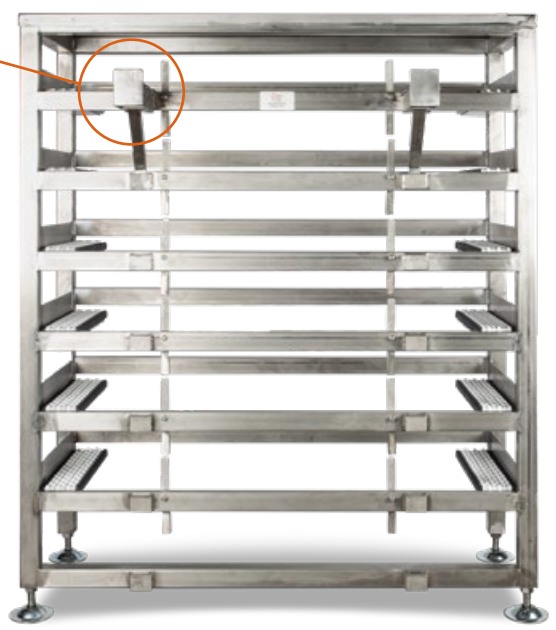


DIE RACKS

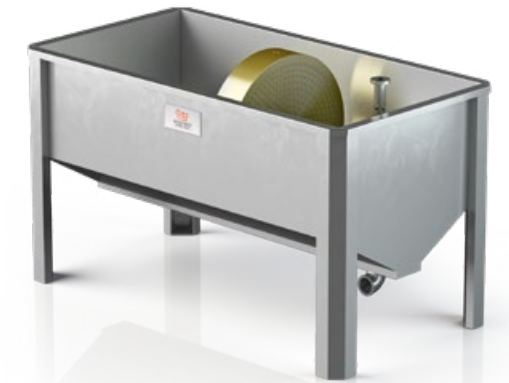
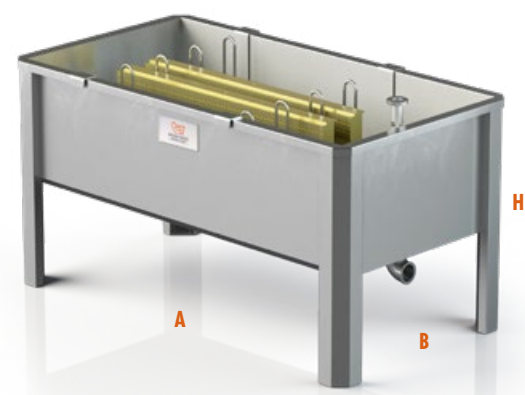
For RECTANGULAR DIES



DIMENSIONS	NUMBER OF DIES	A	B	H
mm		mm	mm	mm
1 RACK VERSION				
1230x100	24	1000	530	1550
1230x200	12	1000	530	1550
1920x160	12	1560	530	1550
2 VERSION WITH EXTRACTABLE DRAWERS				
1230x300	8	1430	900	1650
1230x200	24	1430	900	1590
1920x160	24	2130	900	1590
3 VERSION WITH ROLLERS				
1230x300	12	1350	700	1705
1230x200	14	1350	500	1720
1920x160	14	2100	500	1720



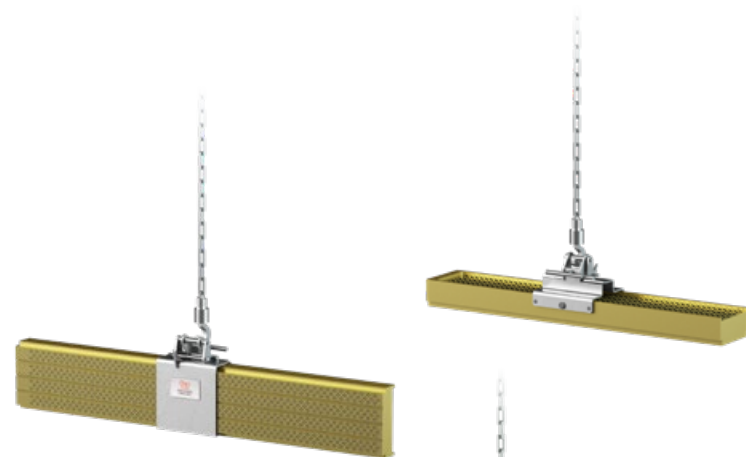
TANKS



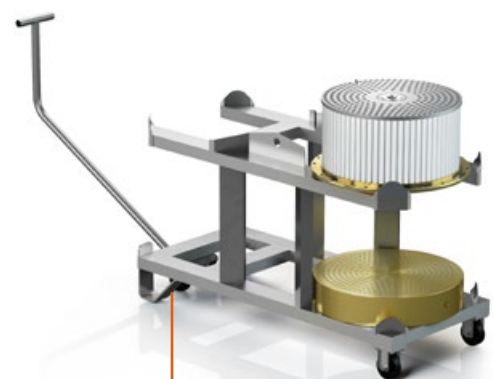
NUMBER OF DIES	DIMENSIONS OF DIE	A	B	H
	mm	mm	mm	mm
TYPE T				
12	350/400	1155	690	900
10	460/520	1590	840	900
8	600	1590	9940	905
6	670	1300	1000	1000
TYPE R				
12	955 x 100	1235	690	800
6	1230 x 200 x 75	1535	690	800
4	1230 x 300 x 100	1535	850	800
6	1920 x 100	2235	690	800
6	2500 x 200	2735	690	800



ACCESSORIES



Knife-holders and blades



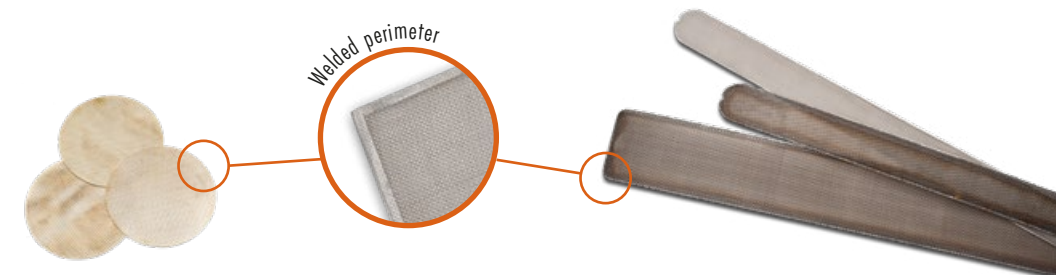
Trolley for cutting cones storage/transport



Trolleys for circular and rectangular dies



Save die filters



Wire Ø mm	0,32
Light of mm	0,51 x 0,51

Wire Ø mm	0,45
Light of mm	0,8 x 0,8

Wire Ø mm	0,7
Light of mm	0,71 x 0,71

Wire Ø mm	1,0
Light of mm	1,0 x 1,0

Wire Ø mm	1,5
Light of mm	1,57 x 1,57

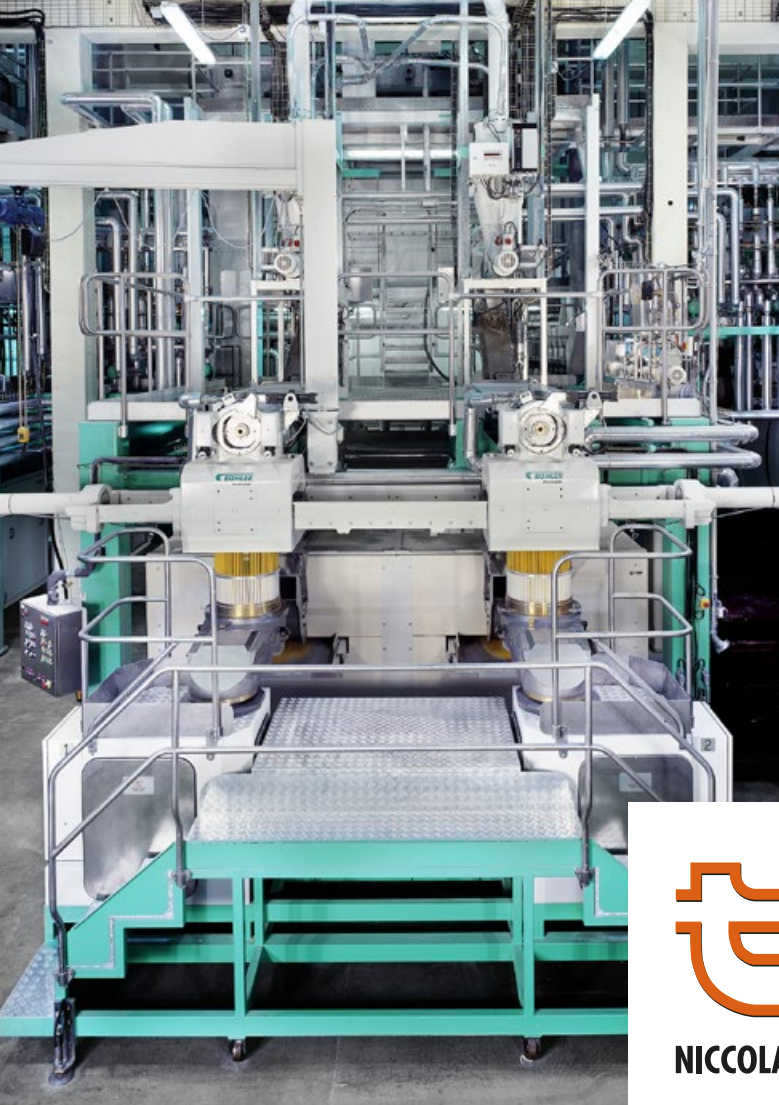


STICKS WASHING MACHINE

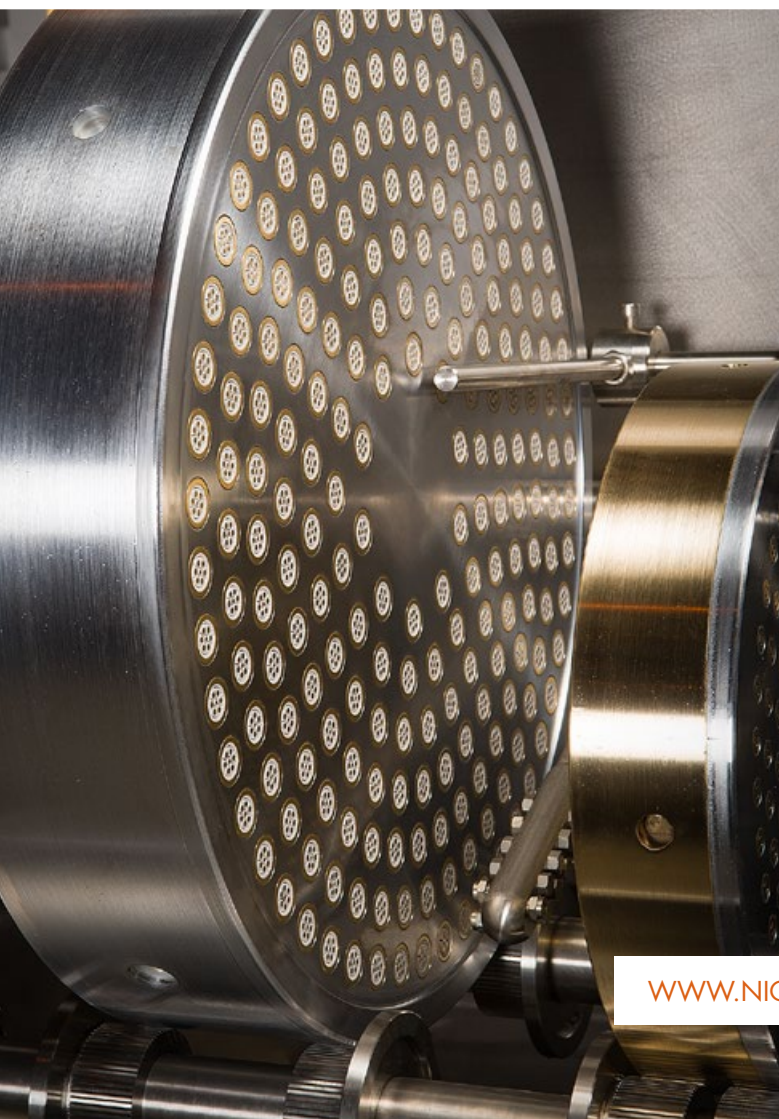
Manual stick washing machine in stainless steel.

Equipped with wheels for easy handling, motor, electric board, washing brushes and special detergent distributor on board of the machine.





NICCOLAI TRAFILE



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3D Rendering MODO E MODO STUDIO | WWW.MODOEMODOSTUDIO.COM
(ed. 05-18)

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