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Presstrapen de tricht at macaroni

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

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

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

- 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).



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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.

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.





















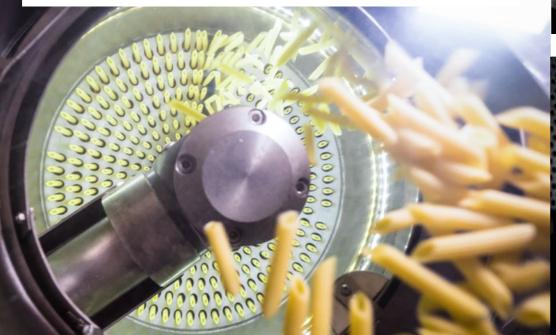


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The **DISCHARGE PRODUCT CHUTE** is completely transparent to easily and conveniently control the shape extrusion during production; with a simple rotation of the chute, it is possible to discharge the product into a separate container, rather than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



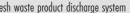


The double chute is also available in the version with **fresh waste product** discharge (manual or automatic) which allows, to whom it desires, to avoid the introduction of waste product during start-up and production stops.













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).

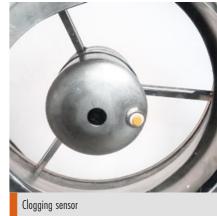
Patented System:

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.

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







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

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.







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Presstrapen MINI

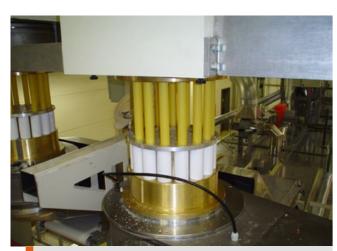
Solution for short goods and penne production for presses up to 350 mm diameter.

- 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





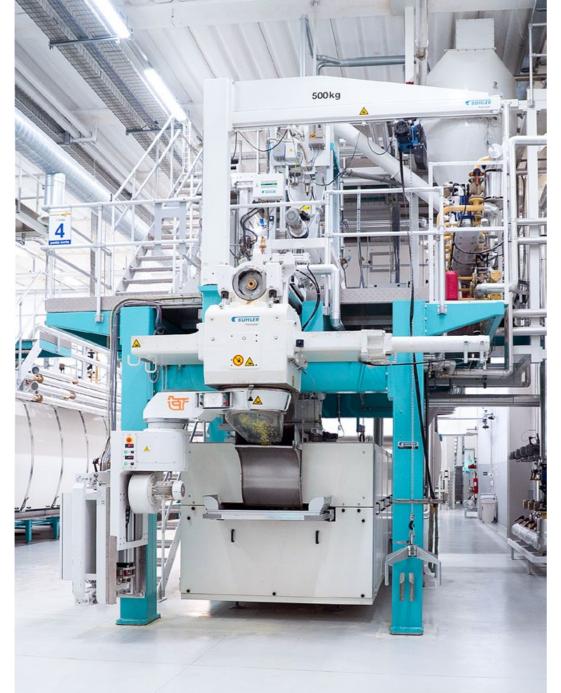


TRAPEN



TRAPAR











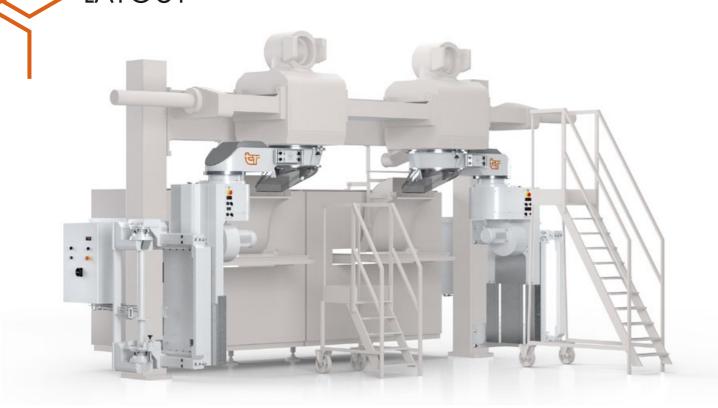


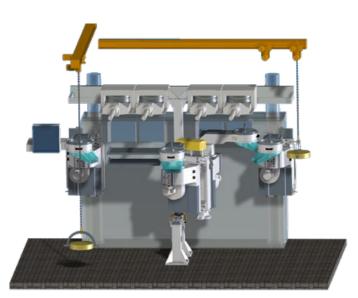




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CUSTOM MADE LAYOUT

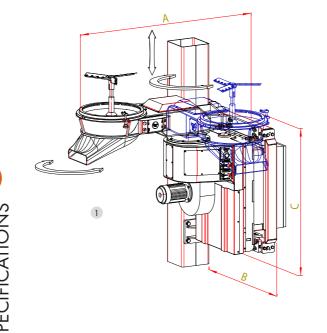


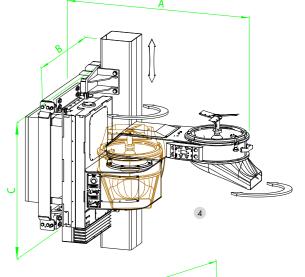


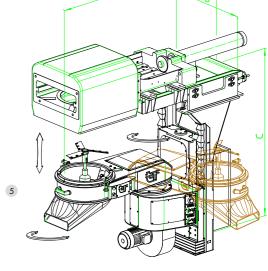


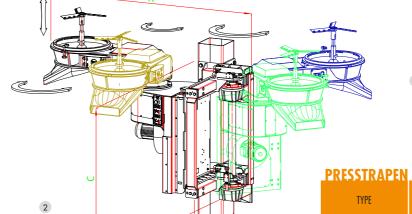


TECHNICAL CONTRACT

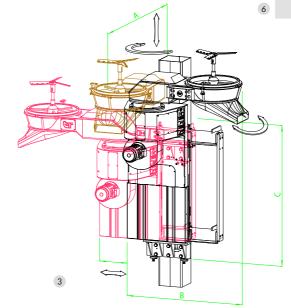


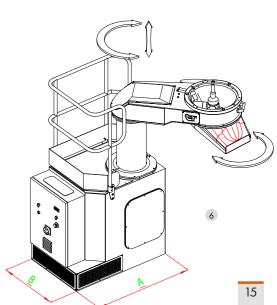






	ТҮРЕ	WEIGHT	OVERALL DIMENSIONS			POWER	AIR PRESSURE	
		Kg	(A)	(B)	(C-500)	(C-600)	KW	BAR
1	PRESSTRAPEN	775	1950	1050	1550	1650	11,2	6,00
2	PRESSTRAPEN DS	915	2150	1050	1750	1850	11,2	6,00
3	PRESSTRAPEN GT	850	2000	2000	1800	1900	11,2	6,00
4	PRESSTRAPEN SHORT	775	1850	1100	1400		11,2	6,00
5	PRESSTRAPEN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









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MADE IN ITALY, SINCE 1843.



Design and production LORENZO COLLORETA | WWW.LCSDESIGN.IT Photography FRANCESCA PAGLIAI | WWW.FRANCESCAPAGLIAI.COM 3D Rendering MODO E MODO STUDIO | WWW.MODOEMODOSTUDIO.COM [ed. 05-18]

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