

Together, shaping the future.



NICCOLAI TRAFILE

SINCE 1843.



Since 1843 Niccolai Trafile has combined tradition and continuous technological innovation to offer fast and comprehensive services for pasta plants **worldwide**.

The Company manufactures DIES and INSERTS for PASTA & SNACK productions, DIE WASHING MACHINES for short and long goods dies, AUTOMATIC PENNE CUTTERS, STAMPING MACHINES and ALL ACCESSORIES.



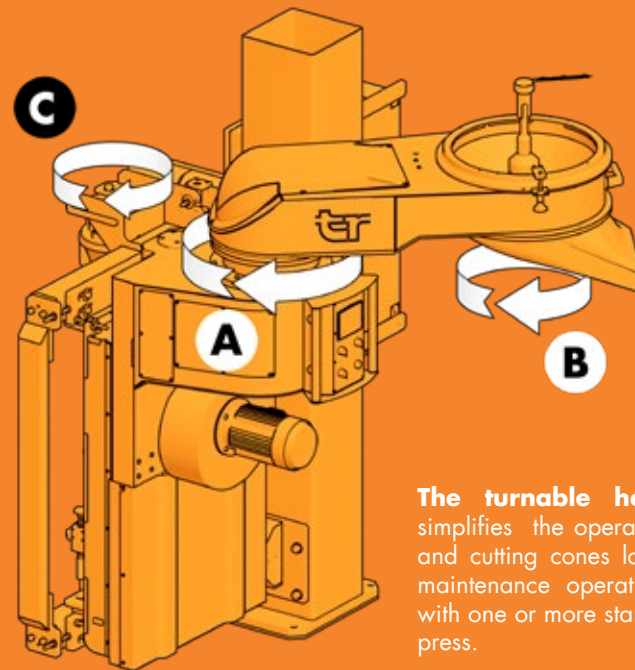
NICCOLAI TRAFILE
SINCE 1843

THE RELATIONSHIP with our customers plays a crucial role in die production. Close collaboration and mutual trust between the die manufacturer and the **R&D** departments of pasta factories are essential **to define** the unique character of each pasta shape, down to the smallest detail. Our ultimate goal is not only **to provide high-quality dies and machines** but also to provide attentive support before and after the sale. We strive to maintain a continuous and cooperative relationship, **combining dedicated** service with the ability to listen to your feedback. This approach helps us to constantly improve and expand our production, ensuring products that stand out for their quality and durability — because **together, shaping the future** is more than a motto; it's how we grow, innovate and succeed.



PRESSTRAPEN CUTTING GROUPS

MOVEMENTS



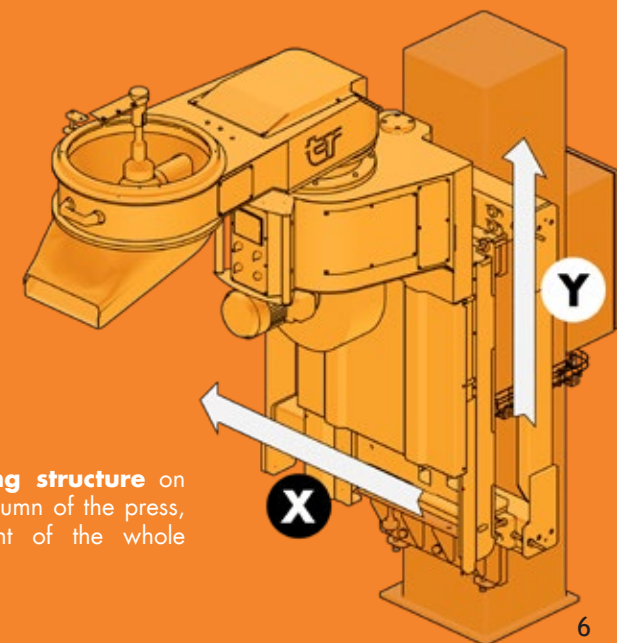
ROTATIONS

The turnable head of the Presstrapen simplifies the operating time both for dies change and cutting cones loading (Penne Production), the maintenance operations and to work in symbiosis with one or more stamping machine under the same press.

- STANDARD MOVEMENTS
- CUSTOMIZED MOVEMENTS

TRANSLATIONS

The solution with traslating structure on linear guides, still fixed at the column of the press, allows the transversal movement of the whole Presstrapen cutting group.





PRESSTRAPEN

Standard Solution of machine fixed at the column of the press.

Rotations:	A + B
Translations:	Y
Weight:	775 kg
Power range:	12.5/14.9 kW



PRESSTRAPEN DS

With double joint device for the total rotation of whole machine

Rotations:	A + B + C
Translations:	Y
Weight:	915 kg
Power range:	12.5/14.9 kW



PRESSTRAPEN GT

For the transversal movement of whole machine with linear guides fixed to the column of the press.

Rotations:	A + B
Translations:	Y + X
Weight:	850 kg
Power range:	12.5/14.9 kW



PRESSTRAPEN SHORT

For presses with under head height below 2 meters.

Rotations:	A + B
Translations:	Y
Weight:	775 kg
Power range:	12.5/14.9 kW



PRESSTRAPEN AT

Fixed under the head of the press.

Rotations:	A + B
Translations:	Y
Weight:	970 kg
Power range:	12.5/14.9 kW



PRESSTRAPEN MIDI

For presses up to Ø. 400mm.

Rotations:	A
Translations:	Y
Weight:	645 kg
Power range:	10 kW



BRUSHLESS MOTORIZATION

A new knife shaft group with brushless coaxial motor improves cutting area ventilation and product transport, replacing traditional transmission systems.

PATENTED

STANDARD MOTORIZATION

Traditional knife group with asynchronous motorization and angular gearbox. New optimization of ventilation flow.





PRESSTRAPEN CUTTING GROUPS

Solutions for Short Pasta and Snack Production.

The **Presstrapen** family includes a range of cutting groups designed for the production of short shapes such as penne, macaroni and soup. Evolved from the first automatic system launched in 1990, these solutions offer increasing levels of flexibility, compact design, and integration with presses and extruders.

Over the years, various models have been developed to meet different production needs — whether for compact installations, multi-head presses or small-scale pasta plants. The latest innovations also allow seamless transitions between short pasta and stamped shapes without needing to remove equipment, optimizing time and space.

Key Features:

- **Turnable head** for faster, safer die changes and easy maintenance.
- **Compatibility** with all press types, including both new installations and upgrades.
- **Flexible integration** with stamping machines under the same press.
- **Knife shaft** with variable-speed motor and multiple blade options, including ventilated blades for snack products.
- **LED lighting** for improved visibility of the cutting surface.
- **Pneumatic lifting system** ensures precise contact between knife and die without mechanical locks.
- **Efficient ventilation** with a single fan for high quality product.



Standard 4"



Optional 9" for PLC control



Double head press with Presstrapen cutting groups.



Presstrapen + Stamping machines SFOGLIA 1300



Penne production





Customized Platform

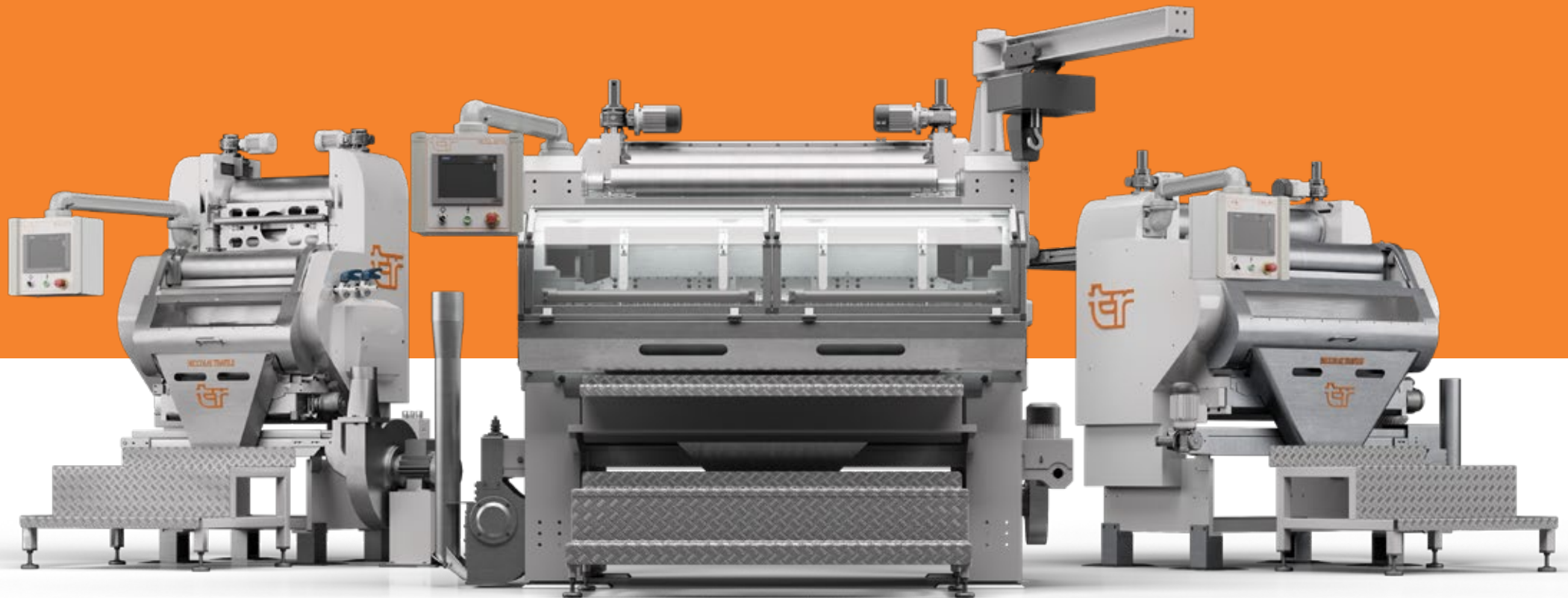


Short goods production



Penne Production

SFOGLIA STAMPING MACHINES



SFOGLIA 600

Press Production	up to 750 kg/h
Bow-ties Production	up to 500 kg/h
Weight	2500 kg
Gauging Roller Ø	180 mm
Power	16 kW

SFOGLIA 1300

Press Production	up to 1500 kg/h
Bow-ties Production	up to 950 kg/h
Weight	8000 kg
Gauging Roller Ø	290 mm
Power	33 kW

SFOGLIA 1000

Press Production	up to 1200 kg/h
Bow-ties Production	up to 750 kg/h
Weight	3500 kg
Gauging Roller Ø	220 mm
Power	26 kW

SFOGLIA STAMPING MACHINES

The **SF600**, **SF1000**, **SF1300** and **SF1600** stamping machines are the Company's flagship models, offering a perfect balance of versatility, stability and sturdiness. Advanced automation and precise sheet management minimize downtime for die changes and startups. Just two operators can quickly start up to four machines without manual die adjustments, ensuring complete safety. Operator presence is no longer constantly required, while high quality is maintained even at high speeds. All machines are designed for easy cleaning, reduced dust accumulation and extended component life. They also feature remote assistance. High productivity and minimal waste are the strong points of these machines.

STAMPING DIES

Designed for quick installation, easy adjustment and high strength thanks to the design without central interruption. High precision of cutting profile (punches) obtained by wire-cutting (EDM machine).

Nicolai Trafile is available to design and manufacture stamping dies with any type of profile or shape for stamped product and for other stamping machines on the market.



SFOGLIA 1600

HIGH PRODUCTION CAPACITY MACHINE

Press Production	up to 2000 kg/h
Bow-ties Production	up to 1250 kg/h
Weight	9500 kg
Gauging Roller Ø	340 mm
Power	34 kW



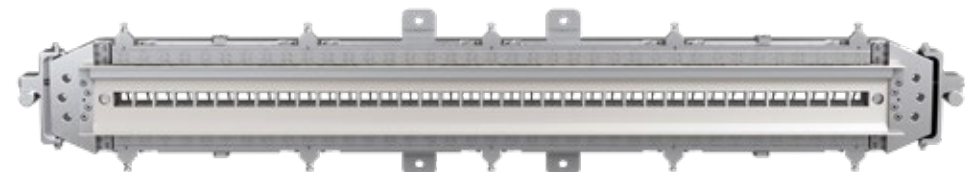
SFOGLIA 600



SFOGLIA 1000



SFOGLIA 1300



SFOGLIA 1600

SNACK PRODUCTION

Our **expertise** has led to the development of advanced stamping machines for snack production, including potato and gelatinized dough-based products. The machine features a rubber roller system that feeds the sheet smoothly, preventing any deformation and maintaining product integrity. The stamping dies are specially designed to ensure precise cuts, resulting in consistently shaped snacks. A shaker positioned in front of the machine efficiently separates waste from the finished product, optimizing the production process and reducing manual handling.



SNACK



SNACK STAMPING DIE



Stamping dies details.





SFOGLIA 1600



Presstrapen and SFOGLIA 1300



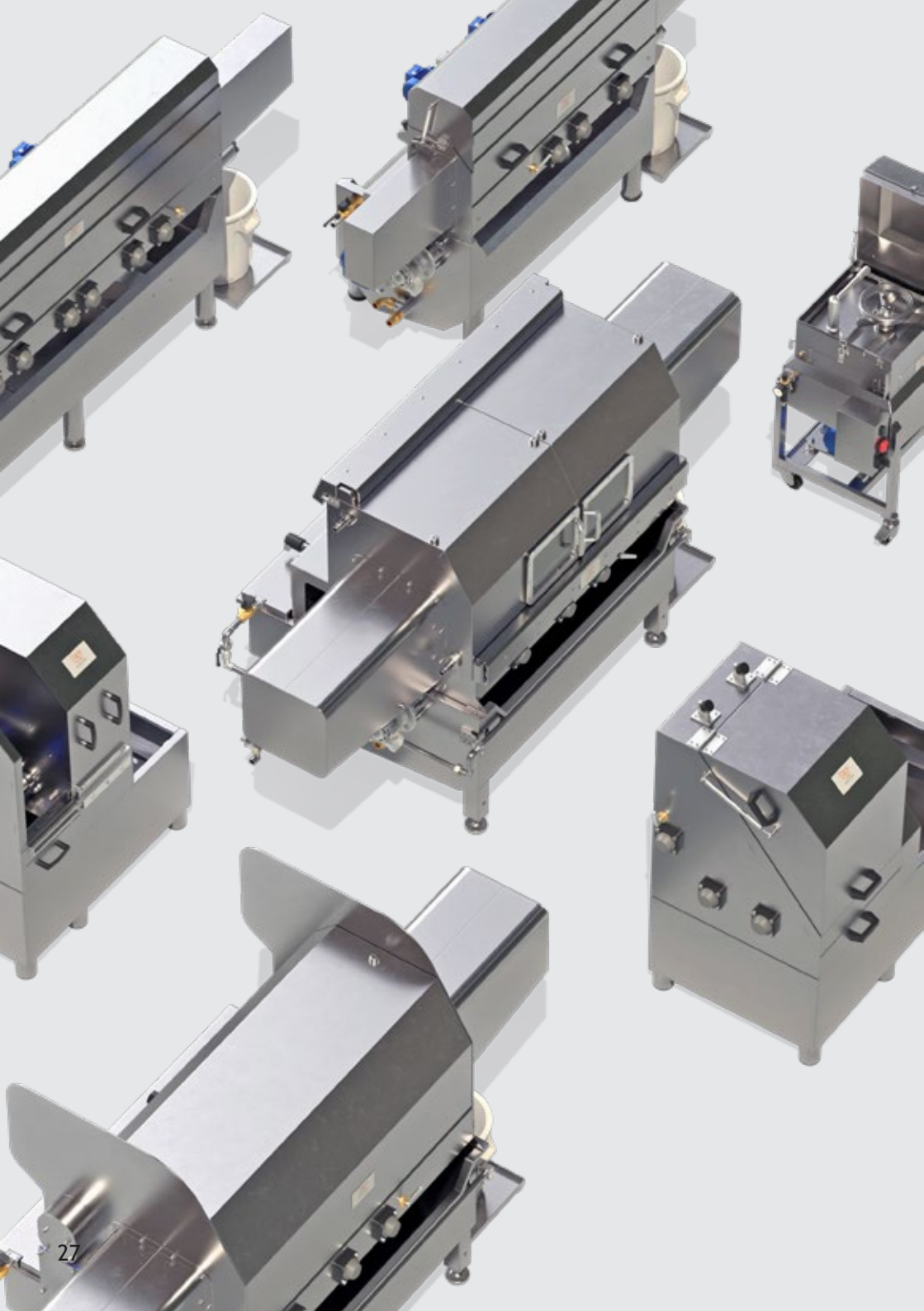
Presstrapen and SFOGLIA 1300



SFOGLIA 1600



SFOGLIA 1000



DIE WASHING MACHINES

The range of die washing machines is designed to meet the cleaning needs of both round and rectangular dies across various scales of pasta and snack production facilities. All the models feature a fully stainless steel structure designed to be strong and easy to clean without waste accumulation surfaces.

The **VFR Series** features rounded tank design that promotes self-cleaning and efficient waste discharge.

The **NEW Series** offers a more affordable alternative with a semi-squared structure, ideal for small to medium pasta factories.

For smaller operations and labs, the **New Mini** and **Super Mini** models provide compact solutions with simple pneumatic systems and essential features such as water recovery and pump support.

The **NEW VFR Series** matches the traditional design with new technologies as the brushless motor that decreases the electrical consumptions and makes it easier to customize recipes. Furthermore, the machines include advanced **hygienic solutions** to separate water from waste, such as filter drawer or automatic screw separator (both in stainless steel), sensors for water level control, anti-foam systems and optional die drying and sanitization. Operations are managed via a user-friendly **touch screen (4" or 7") interface with PLC**, offering remote assistance and customizable wash programs. These allow to customize washing cycles with arm speeds to suit various die shapes and materials. **The differentiated nozzles allow to use one high pressure pump till 170bar** to clean the dies without damaging the inserts. Machine's components are all commercial to allow continuous and efficient supplies instead of custom components.



NEW VFR



NEW VFR 3

MAIN FEATURES

Round Die capacity	(2x) Ø 670mm
Rectangular Die capacity	(2x) 1230x300mm

80bar

**HIGH PRESSURE
WITH ONE PUMP**

VFR



VFR 3

MAIN FEATURES

Round Die capacity	(2x) Ø 670 mm
Rectangular Die capacity	(2x) 1230x300 mm

80bar

**HIGH PRESSURE
WITH ONE PUMP**

Rear anti-foam
nozzles



Brushless
motor



Front foam
pusher nozzles



Transversal anti-
foam nozzles



Asynchronous
motor



Transversal foam
pusher nozzles



SERIES NEW



NEW UNIMAXI

Round Die capacity (2x) Ø 600mm
Rectangular Die capacity (1x) 1920x200mm



NEW UNIMEDI

Round Die capacity (1x) Ø 600mm
Rectangular Die capacity (1x) 1230x200mm



NEW SIMPLEX SC

Round Die capacity (1x) Ø 670mm



NEW DUPLEX

Round Die capacity (2x) Ø 670mm



NEW SUPER MINI

Round Die capacity (1x) Ø 300mm

DIE WASHING MACHINES

COMPLETE RANGE

NEW VFR

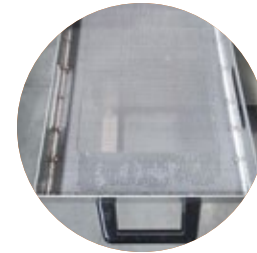
Model	Die washing capacity (mm)		Machine dimension (mm)			Weight kg	Tank ℓ	Power kW
	Round	Rectangular	Lenght	Depth	Height			
New VFR1-1500	(1x)Ø670	(1x)1230x200	3005	1290	1825	850	1000	13
New VFR1-2000	(1x)Ø670	(1x)2000x200	4205	1290	1825	900	1000	13
New VFR2	(2x)Ø670	(1x)2000x200	3545	1290	1825	850	1000	22
New VFR2L	(2x)Ø670	(1x)2400x200	4400	1290	1825	1060	1250	22
New VFR3	(2x)Ø670	(2x)1230x300	3105	1290	1870	750	700	21
New VFR4	(4x)Ø670	(2x)2000x300	3545	1290	1895	1050	1000	44
New VFR702	(2x)Ø670	-	2250	1290	1870	690	700	24

VFR

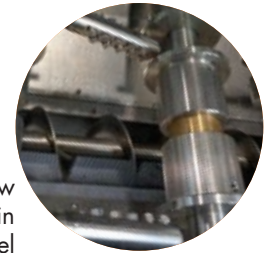
Model	Die washing capacity (mm)		Machine dimension (mm)			Weight kg	Tank ℓ	Power kW
	Round	Rectangular	Lenght	Depth	Height			
VFR2	(2x)Ø600	(1x)2000x200	1700	1215	1520	830	900	23
VFR3	(2x)Ø670	(2x)1230x300	3100	1215	1800	830	600	21
VFR702	(2x)Ø670	-	2300	1215	1800	700	600	21

NEW SERIES

Model	Die washing capacity (mm)		Machine dimension (mm)			Weight kg	Tank ℓ	Power kW
	Round	Rectangular	Lenght	Depth	Height			
New Unimedi	(1x)Ø600	(1x)1230x200	2900	750	1500	400	450	9-12
New Unimedi 670	(1x)Ø670	(1x)1230x200	2900	750	1500	450	450	9-12
New Unimaxi	(2x)Ø600	(1x)2000x200	3100	1215	1800	830	600	21
New Simplex	(1x)Ø670	-	1250	1100		350	350	9-18
New Duplex	(2x)Ø670	-	1600	1100		700	450	21-25
New SuperMini	(1x)Ø300	-	1200	600	1550	180	200	3



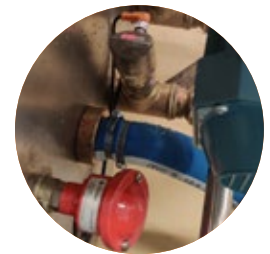
Waste extraction with drawer removable in stainless steel



Automatic screw separator in stainless steel



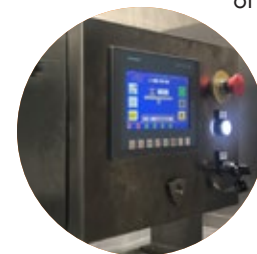
Water level control



Tank temperature and Filter clogging sensor



Liter counter



Control panel on board of machine





NEW VFR3



NEW VFR4



NEW VFR4

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.

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

2 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.

1 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.

3 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.

NEW!



Special working table with hydraulic system for faster (dis)assembling of die inserts.



Dies maintenance working table.



Die Clamps.



Die rack.



Die rack.



Die Rack with extractable drawers for rectangular dies.



Die Rack for rectangular dies.



Trolleys for circular and rectangular dies.



Trolley for cutting cones storage/transport



Tank.

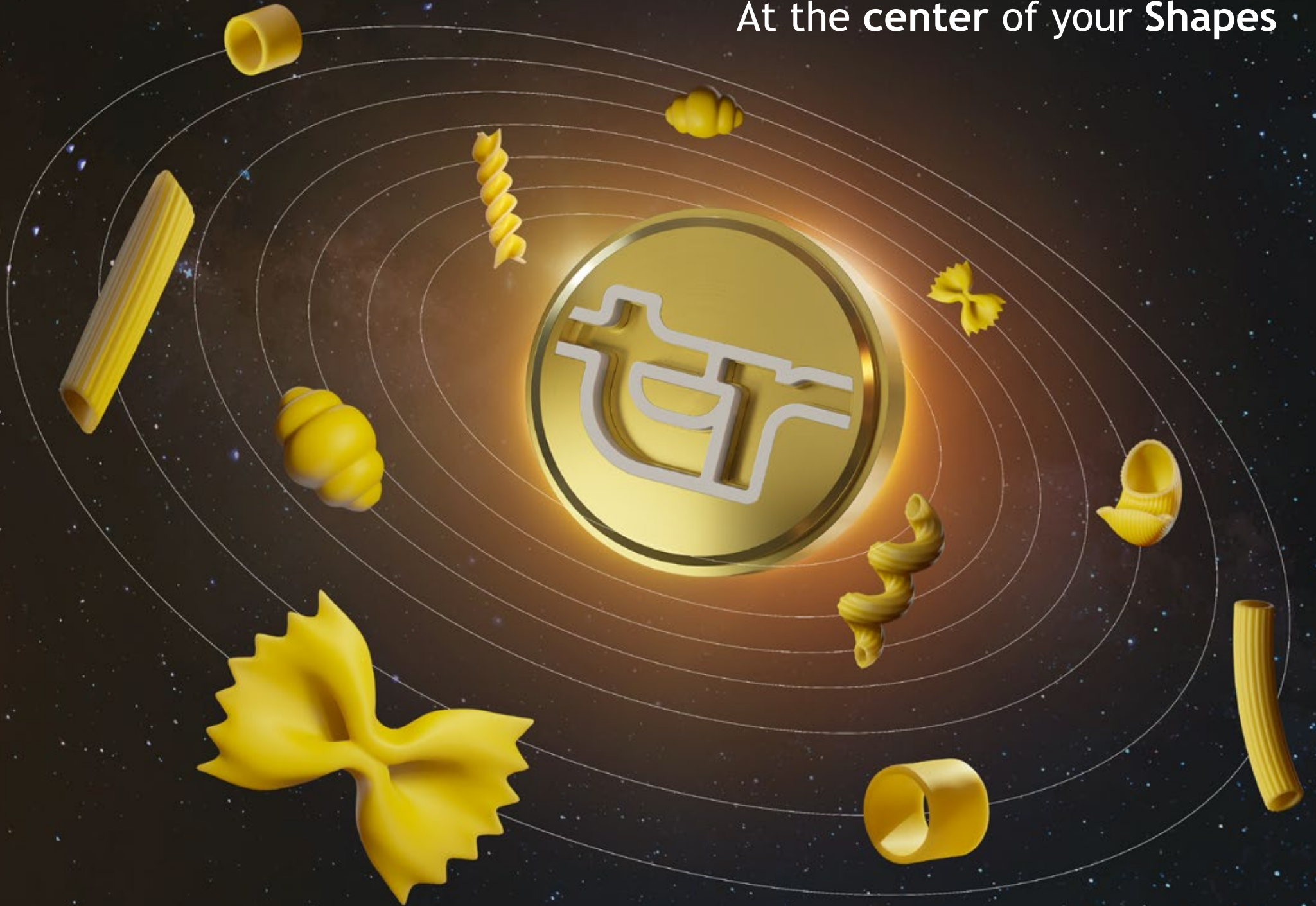


Manual washing machine to clean the sticks of long goods press.

DIES AND INSERTS



At the center of your Shapes





NICCOLAI TRAFILE
SINCE 1843

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