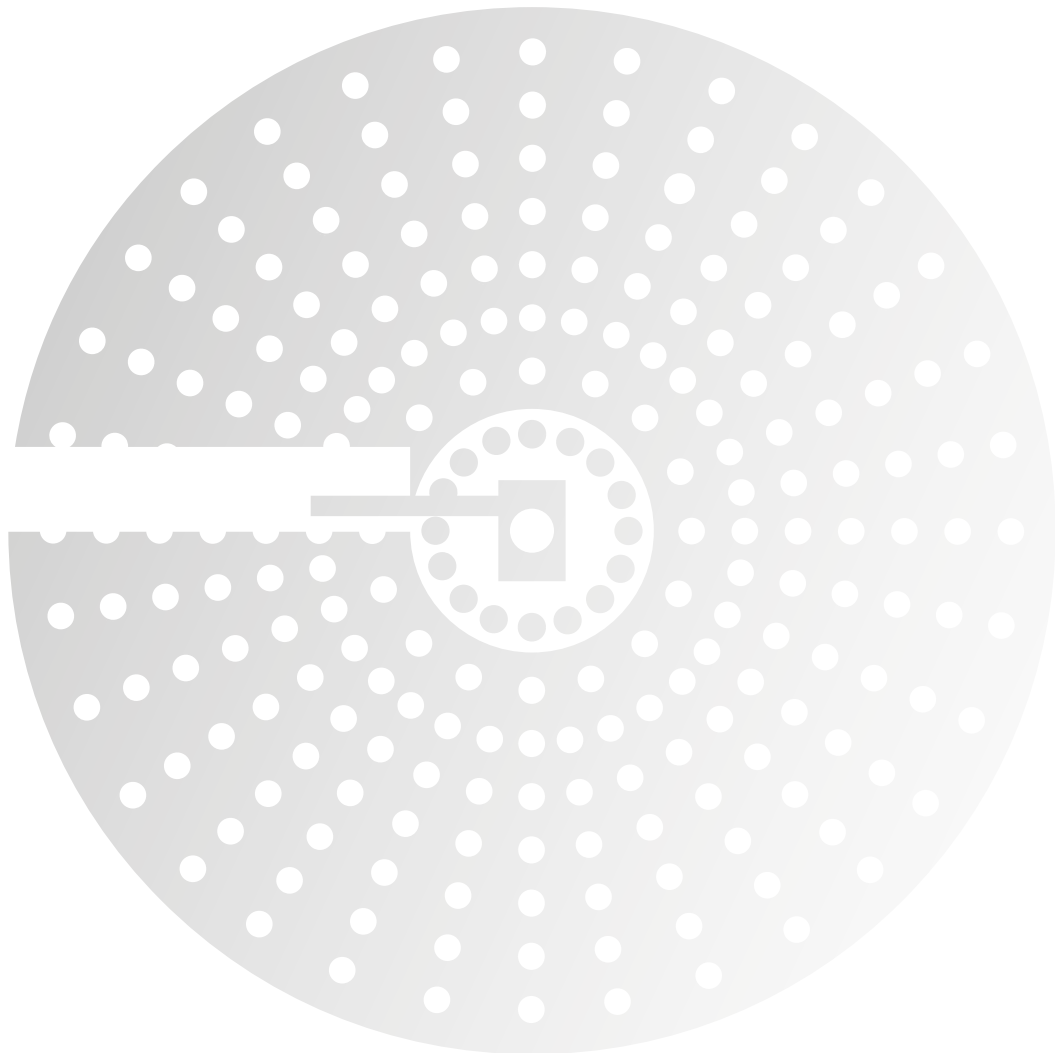


# PENNE CUTTERS

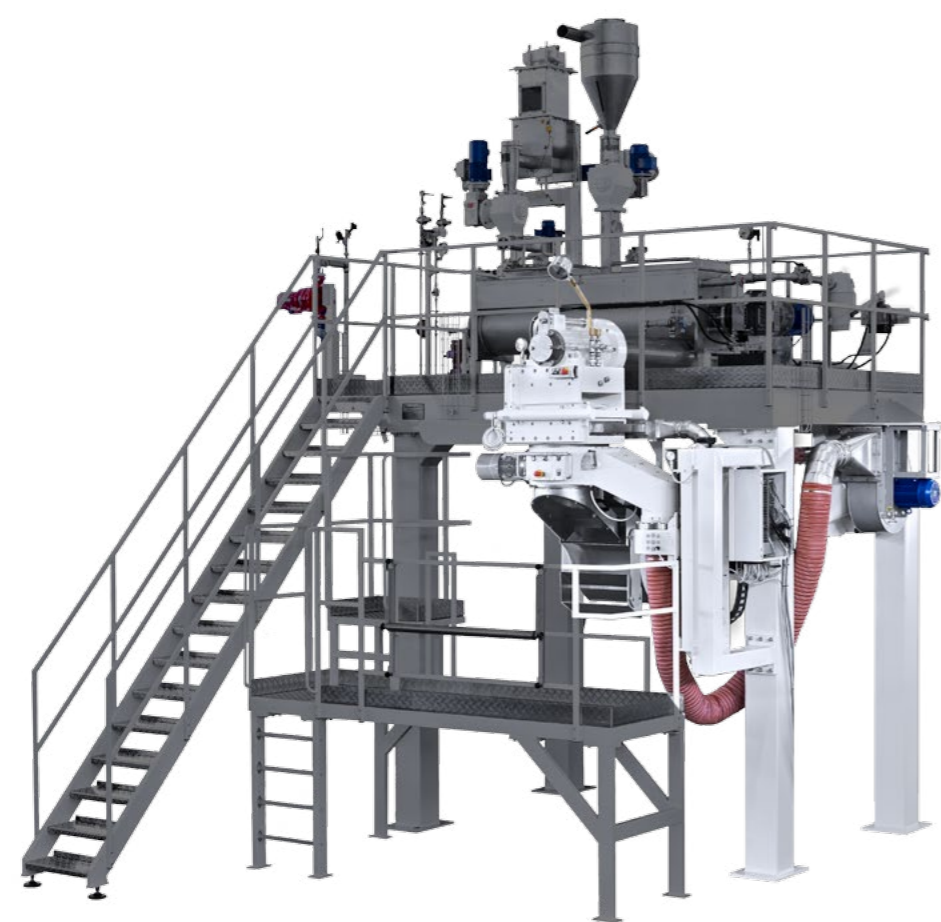
**Pavan**  
PASTA AND EXTRUDING TECHNOLOGIES



A COMPANY OF

**GEA** engineering for  
a better world

# ROTO-PENNAUT



## STRUCTURAL ELEMENTS

Universal machine to cut all formats of short pasta, penne and macaroni. Pennaut has been completely redesigned for maximum versatility and efficiency while preserving all the cutting and ventilation characteristics it shares with preceding versions; the **roto-pennaut** distinguishes itself thanks to a series of innovations designed for efficiency and a simple, versatile design that enables it to adapt perfectly to both old and new short pasta production lines.

- Structure**  
The structure of the machine takes advantage of that of the press to which it is solidly attached.
- Mechanical arm**  
A mechanical arm, electronically controlled, handles the rise and fall of the cutting mask.

- Prevention system**  
Product pileup prevention system.
- Airflow management**  
Innovative system for managing the airflow which can be directed toward the die or toward the slide (also available with a heating system).

# PENNAUT



## STRUCTURAL ELEMENTS

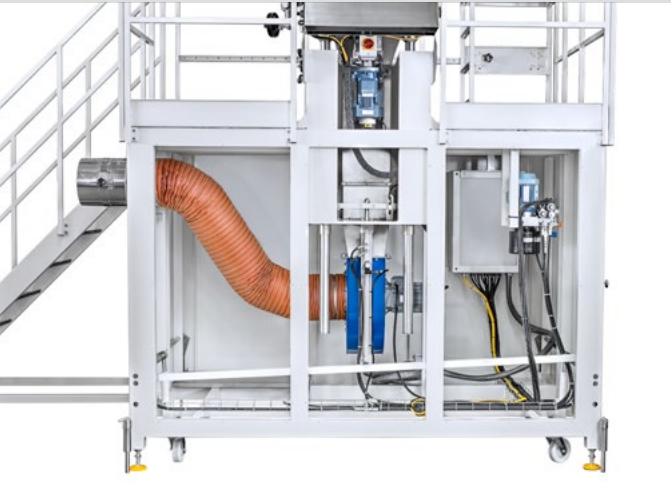
Pennaut was conceived and founded in the 1970s with the goal of facilitating and speeding up format change operations in short pasta production plants. Over the years it has benefited from ongoing updates and improvements with the goal of making it perform better while maintaining its characteristics of sturdiness and reliability.

- |   |  |
|---|--|
| <b>Structure</b><br>Designed to make cleaning and die changes easy.<br>Made of stainless steel and equipped with wheels for transport.  | <b>Lifting head</b><br>Permits the precise raising and lowering of the cutting mask, avoiding defects in the finished product.<br>Activation by means of an oil hydraulic control unit.<br>High precision chrome-plated steel flow guides ensure perfect centering between the cutting mask and the line head. |
| <b>Cutting and ventilation mask</b><br>Maximum efficiency in terms of ventilation and product flow.<br>The innovative system of knives and disks permits the rapid application and removal of the various dies or cutting disks for penne and macaroni. |  |

# PENNAUT 1T



Interior structure detail



Detail of the cutting mask



# PENNAUT 2T

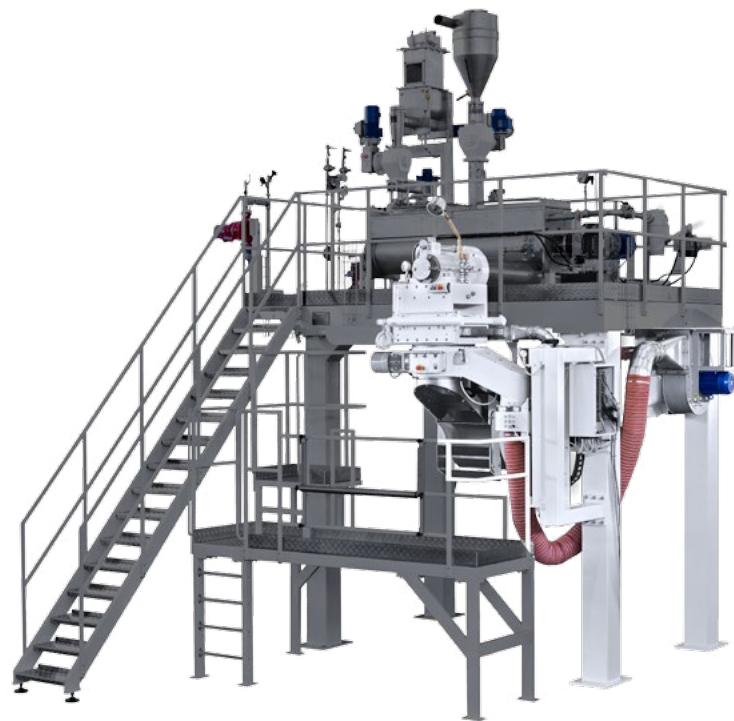


Pennaut 2T installed in a 6 t/h short-cut dry pasta line



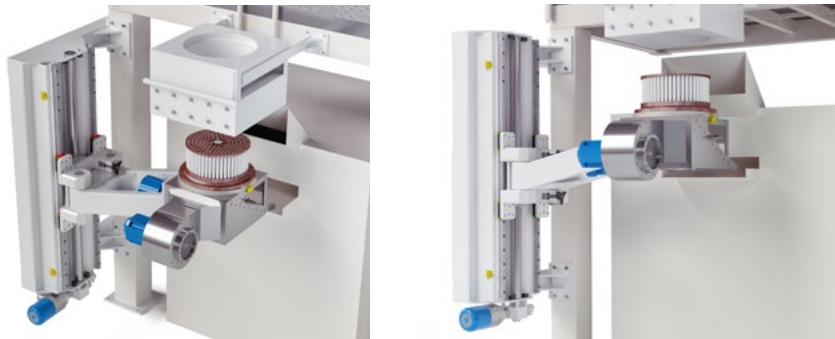
Interior structure detail





UNIVERSAL

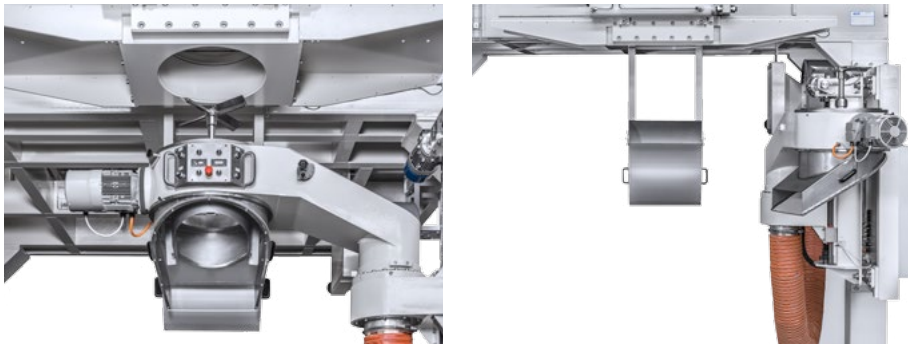
Rotating cutter which can be installed on any press for short-cut dry pasta.



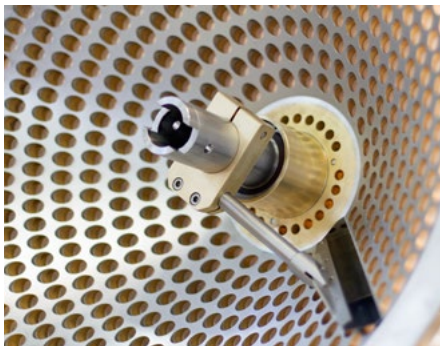
PAVAN

Rotating cutter designed to adapt perfectly to Pavan short pasta presses.

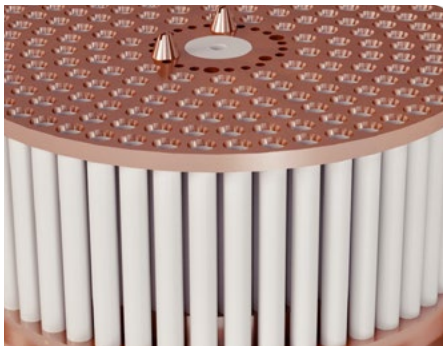
→Detail of the cutting disk and of the arm.



CUTTING DEVICES



Penne cutting device



Surface cutting device



Cutting mask

PENNAUT		
Number of heads	Die size mm	Absorbed power Kw
1T	<520	5,15
	≥520	7,75
2T	<520	9,55
	≥520	14,75

ROTO-PENNAUT UNIVERSAL		
Number of heads	Die size mm	Absorbed power Kw
1T	<600	5,15
	≥600	7,75
2T	<600	9,55
	≥600	14,75

ROTO-PENNAUT PAVAN		
Number of heads	Die size mm	Absorbed power Kw
1T	<600	6,6
	≥600	7,7
2T	<600	13,2
	≥600	15,4

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