

D. Maldari & Sons, Inc.

Catalog of Extrusion Dies for Pasta



America's Largest Macaroni Die Makers
Founded and Family Owned Since 1901

D. Maldari & Sons History

D. Maldari & Sons, Inc., established in 1901 has grown to be the largest macaroni Die manufacturing firm in the western hemisphere. Three generations of Maldari's with knowledge handed down personally to meld together education and experience. This is the legacy of D. Maldari & Sons, Inc.

Out of this legacy grew unrelenting progress, constant improvements, new ideas, and finally, leading edge computerization, automation and materialization of ideas and manufacturing.

D. Maldari & Sons, Inc. has predicated its very life on supplying opportune and timely services to the industry. Incorporated in the State of New York on March 15, 1958 under the title of D. Maldari & Sons, Inc., the company has continued to expand, applying it's experience, resources and new Die concepts to the cereal, snack, chocolate and animal-food industries as well.

Maldari takes pride in both its engineering staff and skilled craftsmen. Our talented and skilled employees are dedicated to the progress of the food industry. It is a Maldari policy to use only pure, virgin materials, proven for durability and superior quality.

Today, D. Maldari & Sons is flexible enough to cope with any contingencies. It is also of utmost importance for production personnel to be knowledgeable in their field, but it is far more important for them to know who they can contact for help should a production emergency arise. Reliability and efficient service can be found under the name of D. Maldari & Sons.



Specifications

Specifications for Dies are dependent upon the extruder to be used. Dimensions for all Dies should be taken from the extruder manufactures drawings, and not from an old Die. In applicable cases definite advise relative to the rotation of the knife should be supplied.

Packing

Shipments are securely packed in wooden crates.

Insurance

Export shipments are fully insured, adding the premium to the cost of the shipment. Domestic shipments are guaranteed by the transportation companies up to the full specified value.

Prices

All prices are net 30 days, f.o.b., our Plant, Brooklyn, NY.

Orders

To avoid errors or misunderstandings in ordering, we request that samples be submitted, or reference be made to the numbers of the products as found on the following pages, or pertinent Die outlet specifications be furnished.



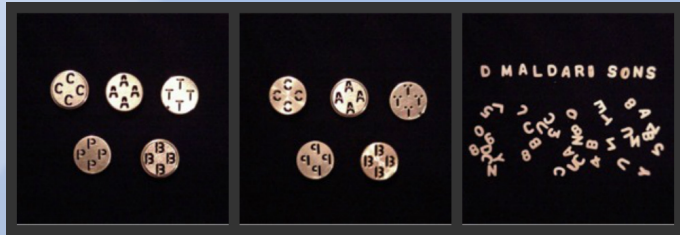
Delivery

All agreements are contingent upon causes beyond our control.

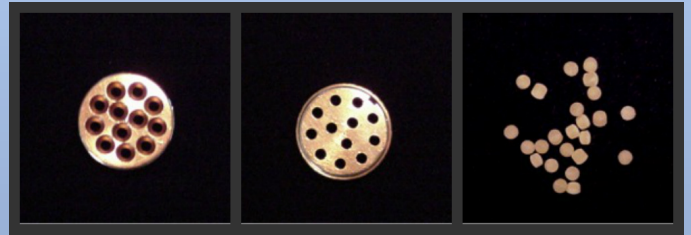
All shipments travel at the purchaser's risk. Shortages and/or damage caused in transit should be reported immediately in order that necessary action may be initiated as soon as possible and proper claims be made.



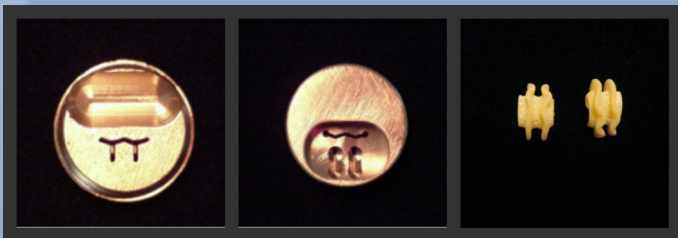
Pasta Products



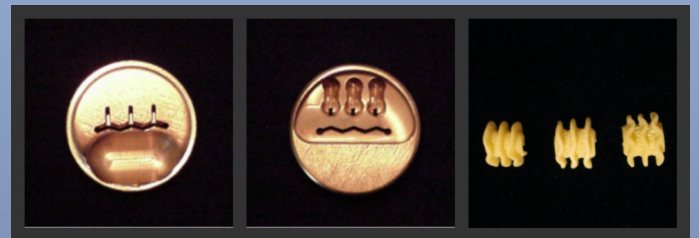
ABC'S SMALL



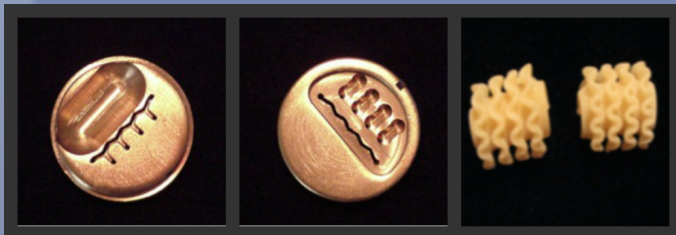
ACINI DI PEPE



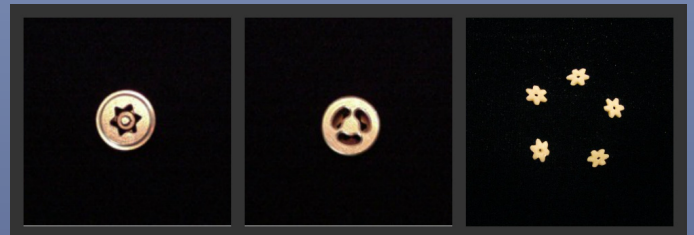
RADIATOR 2 VANE



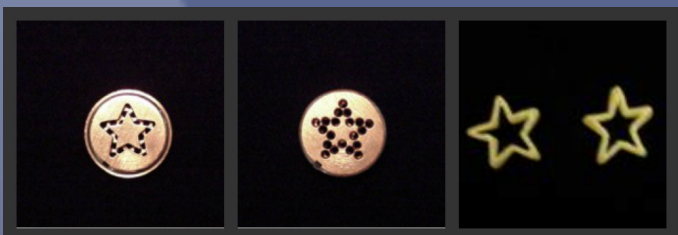
RADIATOR 3 VANE



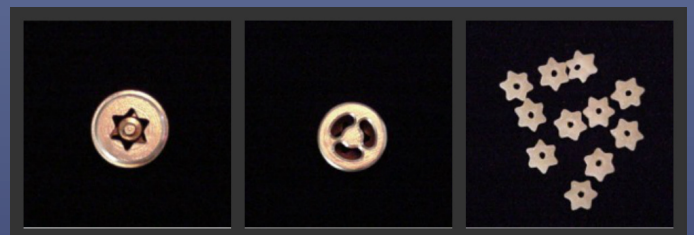
RADIATOR 4 VANE



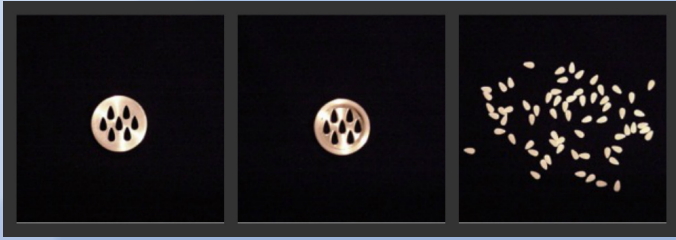
STAR



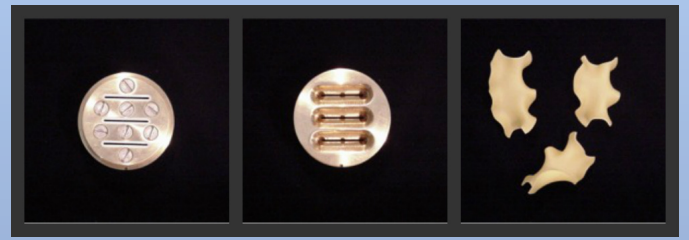
STAR LARGE



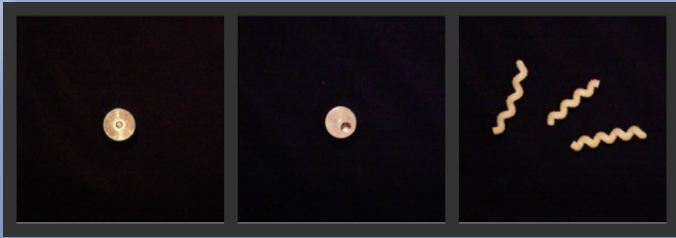
STAR WITH HOLE



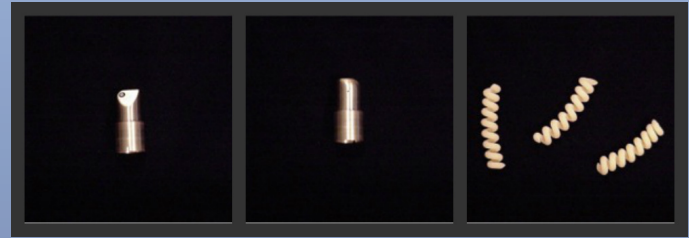
TEAR DROP



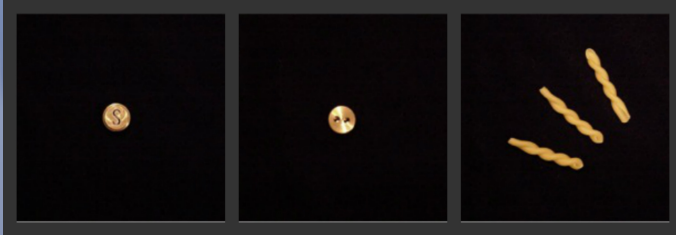
DUMPLING



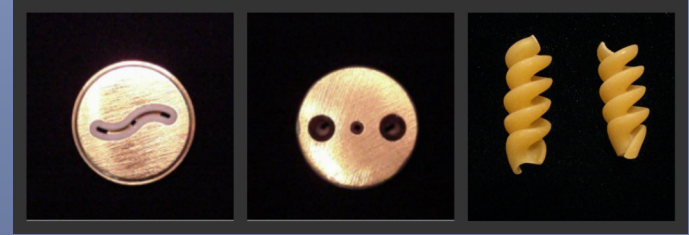
FUSILLI CUT



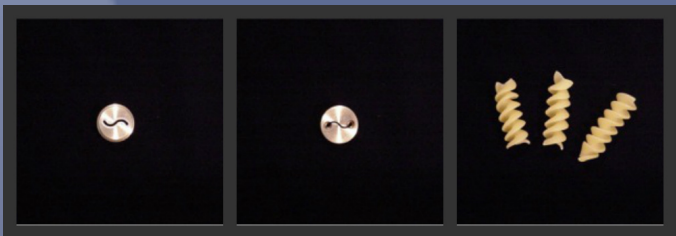
FUSILLI SC



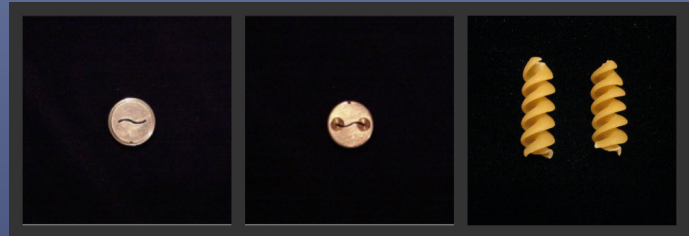
GEMELLI SMALL



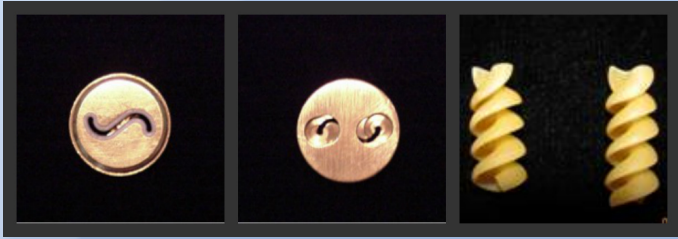
ROTINI 2 VANE .680''



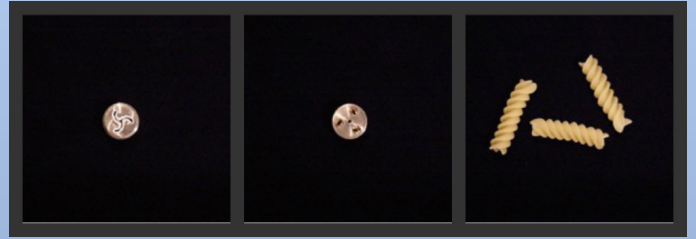
ROTINI .5''



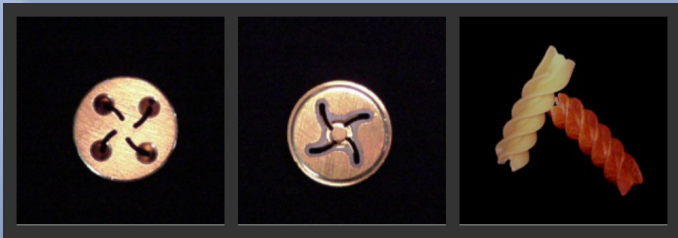
ROTINI 2 VALVE



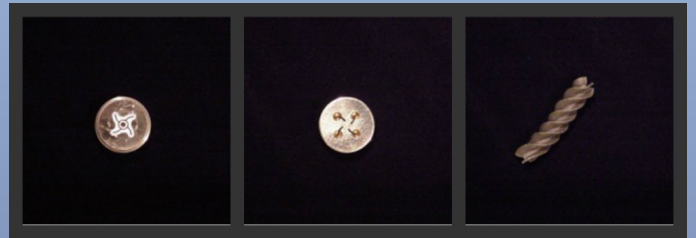
ROTINI 2 VANE .570''



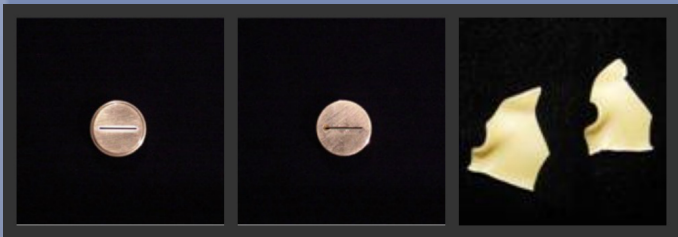
ROTINI 3 VANE .375'' - .450''



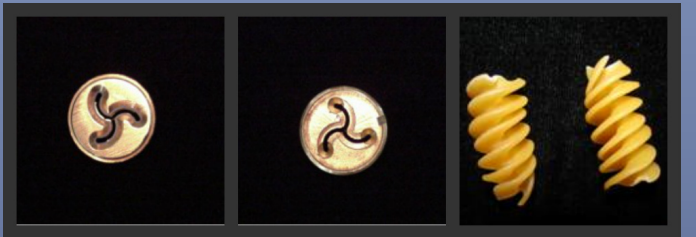
ROTINI 4 VANE WITH HOLE



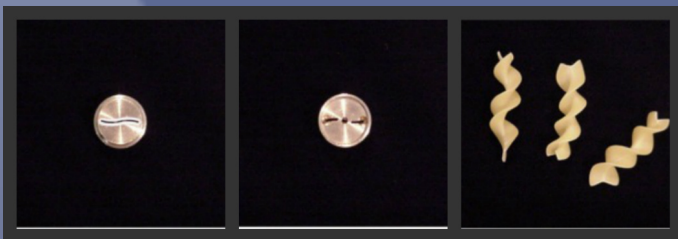
ROTINI 4 VANE WITH HOLE THIN WALL



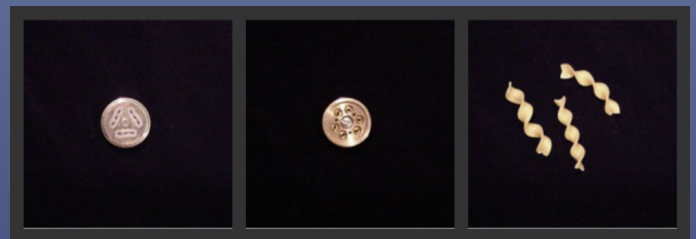
TACO



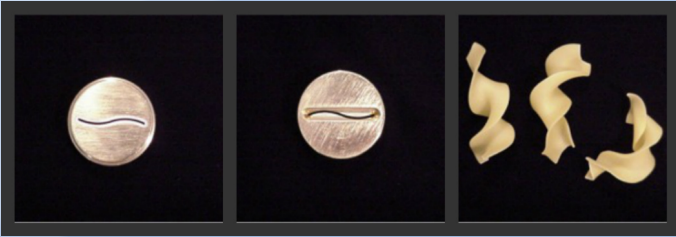
TWIST 3 VANE .450'' - .500''



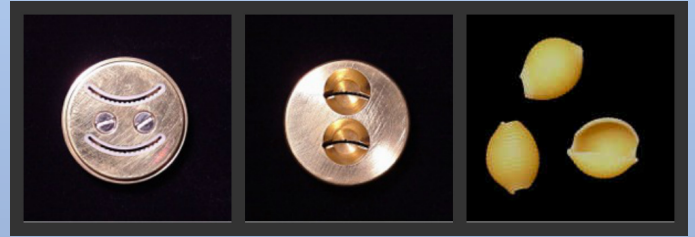
NOODLE



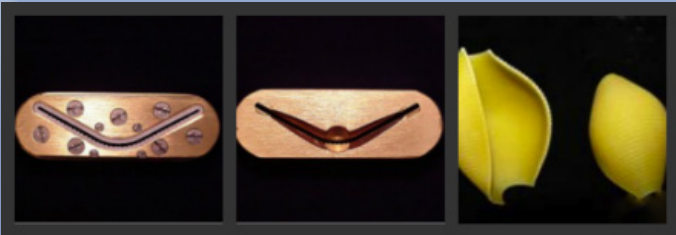
NOODLE 5/16''



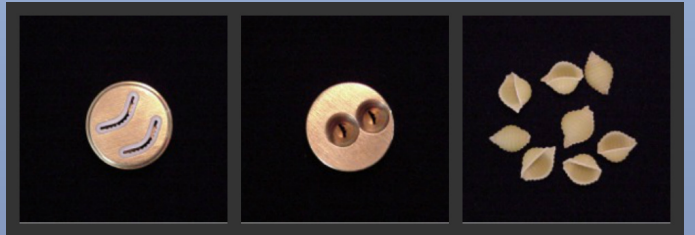
NOODLE 1''



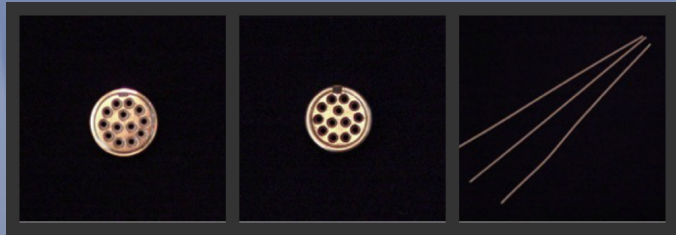
SHELL 1-1/16''



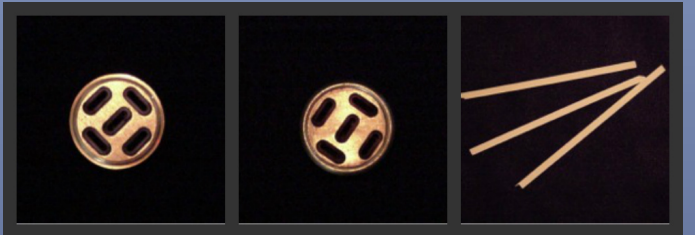
SHELL JUMBO 2-9/16''



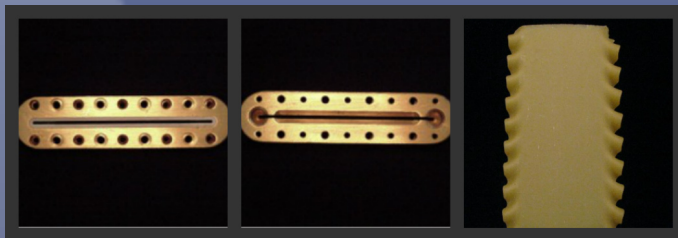
SHELL .5''-.44''



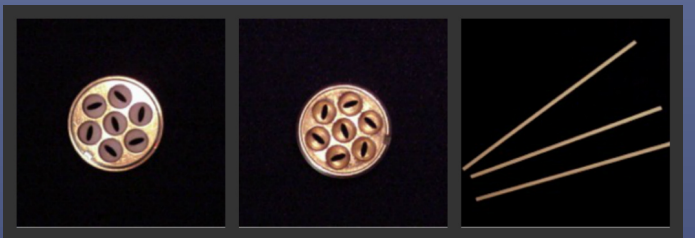
ANGEL HAIR .30''-.40''



FETTUCCINI .150''-.300''



LASAGNA



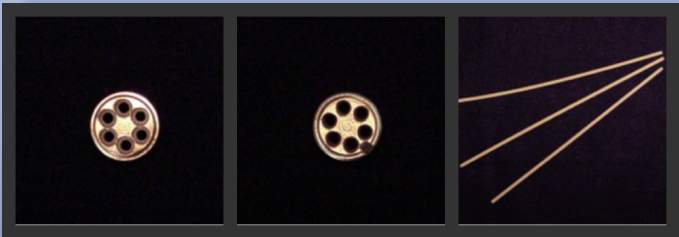
LINGUINE FINE .060''



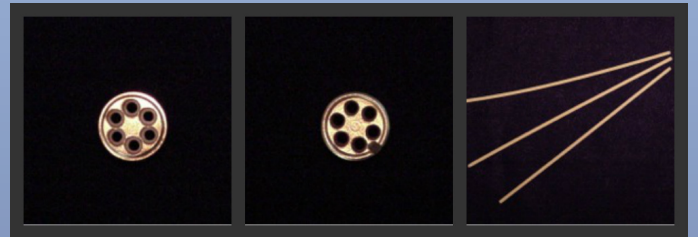
LINGUINE .090''



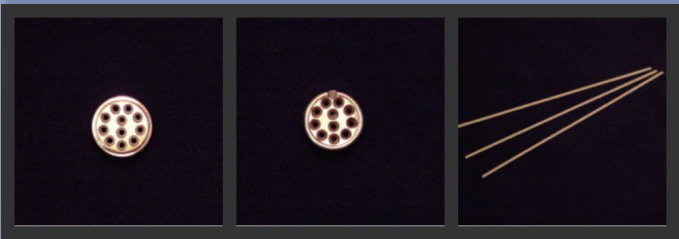
LINGUINE .130''



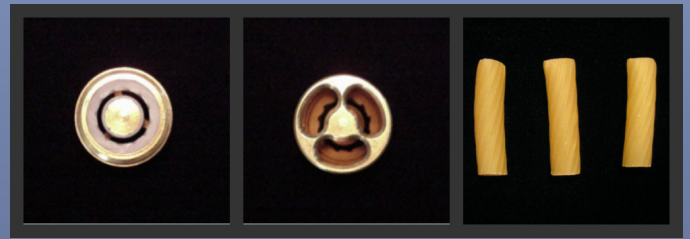
SPAGHETTI THIN .060'' - .070''



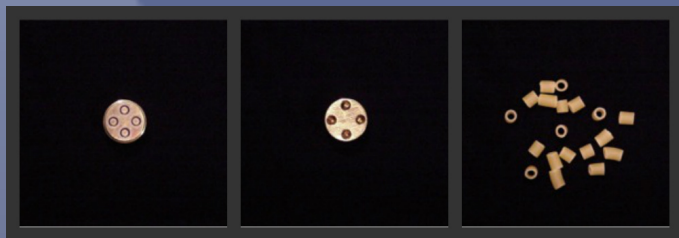
SPAGHETTI .070'' - .080''



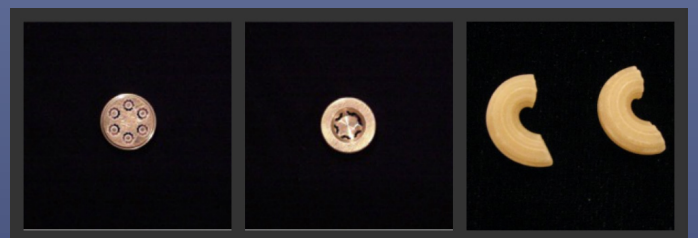
VERMICELLI .050'' - .060''



BOCCONCINI TWISTED RIDGES



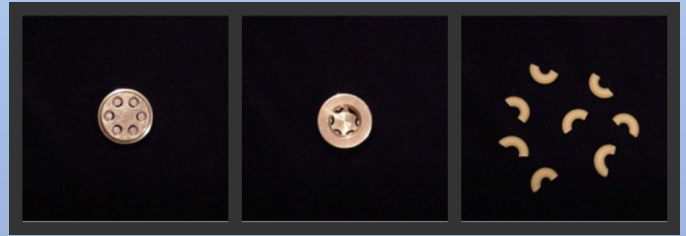
DITALINI .231'' - .300''



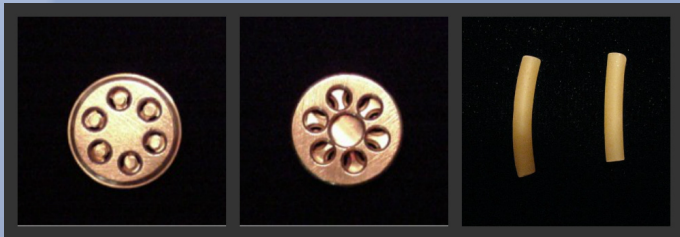
ELBOW RIDGED



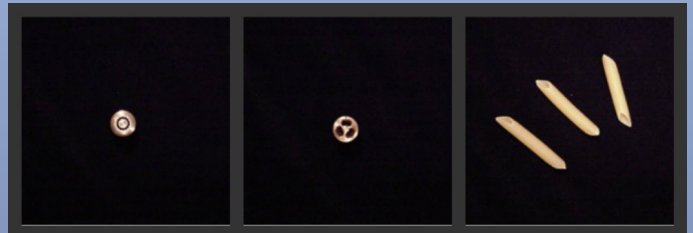
ELBOW 4 OUTLETS



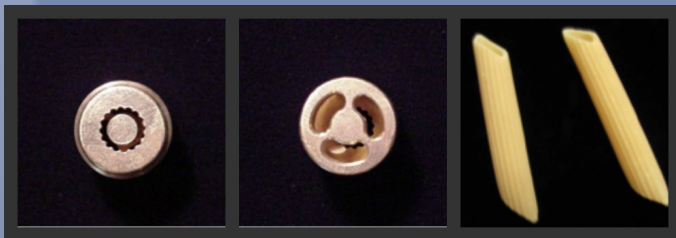
ELBOW 6 OUTLETS



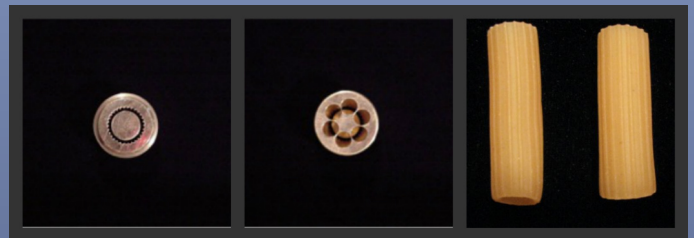
ELBOW SPAGHETTI



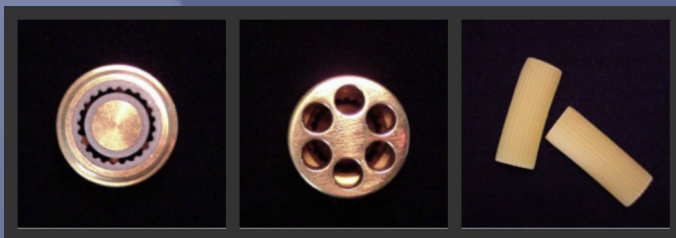
PENNE SMOOTH



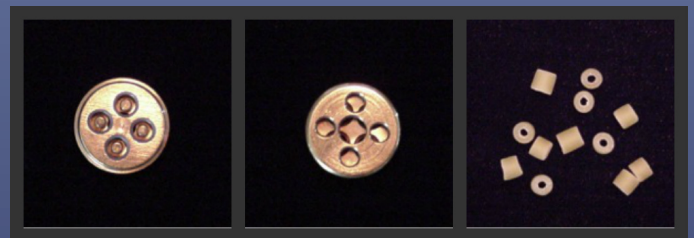
PENNE RIDGED



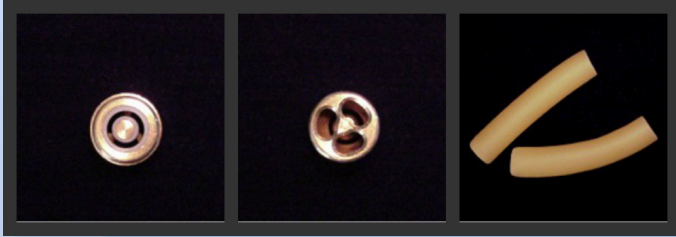
RIGATONI BRASS



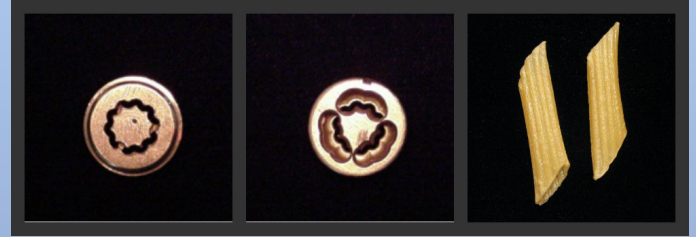
RIGATONI TEFLON



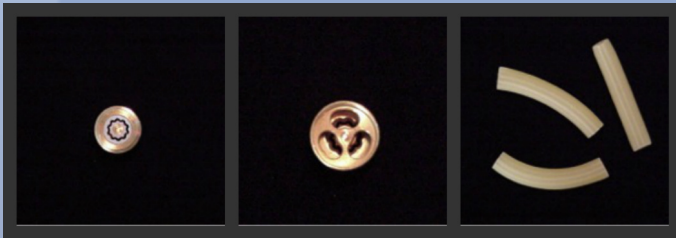
TUBETTI .165''-.230''



ZITI TEFLON



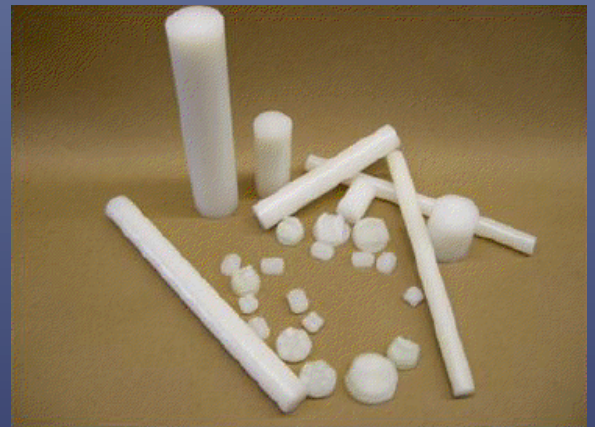
ZITI CORRUGATED



ZITI CORRUGATED SMALL

UHMW for Longer Life

For almost a century, Maldari has made it a policy to keep pace with the most modern developments in automated equipment, machinery and design processes, providing customers with prompt dependable service and products precisely machined to extremely close tolerances. In the 1990's, D. Maldari & Sons saw a need to manufacture inserts from a material that would extend their life. In the last 20 years we have completed extensive R & D to perfect the use of UHMW in place of Teflon. Inserts made with UHMW last 2-3 times as long as Teflon. This allows for a significant reduction in the frequency of repairs of dies. With the reduced number of repairs the use of UHMW allows for a more consistent product over a longer period of time. It also allows for fewer repairs, which in turn lowers die repair costs as well as lower freight costs and lower die cost per pound of pasta produced.





Maintenance Service

Preventive Maintenance on Dies revolves itself around quality and quantity control of products. For improved quality we strive to control obvious flaws in appearance such as dough rings, roughness, splits, breakage, collapsing, color, uneven wall thickness, raggedness and shape. For increased and continuing production we strive to control hidden difficulties that may be encountered in drying, packaging and handling.

In view of the many variable factors involved in production, and the highly complex equipment necessary for the close adherence to high standards of controls, it is recommended that Dies be returned for reconditioning at regular intervals. This will insure trouble-free operations and maximum production output.



Guarantee

All Dies are fully guaranteed against defects in workmanship or material by D. Maldari & Sons, Inc. Brooklyn, N.Y., USA.

Seminar

In a response to the growing need for knowledge on dies, D. Maldari & Sons has put together an information seminar on dies. We have outlined the subjects to be covered below. This seminar originated from the frequent requests from various companies to train their employees that work with the dies as part of the extrusion process. The seminar will take place at our facility at a time that is convenient for all. There is no cost for this seminar.

Seminar Subjects:

How dies are made

- Design of dies
- Materials
- Processes of machining

Design of dies to meet specifications of pasta

- Size of press
- Open area of dies
- Limitation of some products/open area
- Cutting of product at the die

Compensation of dies to correct length differences

- Plates
- Inserts

Parameters of press conditions effecting dough extrusion through the die

- Dough moistures
- Temperature of dough
- Screw and barrel conditions
- Raw materials additives

Die maintenance

- Care of dies
- Changing inserts
- Handling of discs
- Die wear-difference in wear between different shapes
- Measuring die specs and pasta specs
- Die washing
- Checking to see if dies are bent/max pressures
- Checking the cutting surface
- Storage of dies

Seminar Schedule of Events:

Location: 557 3rd Avenue, Brooklyn, NY 11215

Day 1: Afternoon arrival in NYC

Dinner at 7:30 "New York Italian Food"

Day 2: Continental breakfast at 8:30 am at D. Maldari & Sons factory followed by morning seminar session

Lunch 12:30 "Brooklyn Pizza"

Afternoon session to conclude by 3pm

Accommodations: Car service can be arranged to the airport. Our plant is easily accessible from JFK, LaGuardia, and Newark Liberty International Airport. Hotel accommodations may be made at Hotel La Quinta, 533 3rd Avenue, located steps from our front door. Reservations can be made by phone 718-832-7474.



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