



PTFE non-stick coating.

For efficient production processes and high-quality print products.

TKM ANTI GLUE KNIFE II.

Facilitates knife cleaning and lengthens service life.

Thanks to TKM nano sealing technology.

The special non-stick coating reduces the adhesion of cutting and glue residue and facilitates knife cleaning. The results are a longer knife service life and greater efficiency of production processes.

Glues such as hot melt, polyurethane and dispersion are essential binding agents in the industrial manufacture of paperback books and photo albums, self-adhesive stamps, labels, decals, etc. At the same time, they can considerably impair the cutting process.

After the spines or pages are glued, the printed product is cut to size. Often the glue has not set prior to cutting, and will be deposited on the flat and beveled sides of the knife during the cutting process. The blade will be subjected to considerably more stress from the escaping glue. As a consequence, the knives will have to be changed or the glue cleaned off more often.

In such cases, the knives must be manually cleaned with oils or solvents. Production processes then take longer and productivity decreases. Integrated spraying units, which often operate with silicone oils, provide a remedy to a certain extent. Depending on the intensity of the spraying period, the lubricating emulsion will leave behind a greasy film on the knife surface and the repeats, leading to considerable impairment of the final products and to premature knife changes. ANTI GLUE KNIFE II counteracts these problems. Manufacturing processes are simplified and the high quality of printed products is preserved.

Advantages:

- Applicable to all guillotine cutters and threeway trimmer knives in carbide and steel grades
- Very low adhesion tendency – consequently no or greatly reduced sticking of glue and other adhesive-containing materials.
- Low friction coefficient. The highly polished surface of the knife is retained even after the coating with a coating thickness of about 30 µm to 40 µm
- High resistance to abrasion and wear-resistant surface
- No or very little cleaning of the surface required
- Food-grade coating



ANTI GLUE KNIFE II.



Conventional knife.

Cut surfaces compared. Glue deposits are clearly visible.