



Model

TR75C & TR75

Product Description

TR75C (Pasta Machine, heavy duty)

TR75 (Pasta Machine with sleeve cooling unit, heavy duty)

Product Code

5TR75C

5TR75



Standard Features

- Fresh pasta machine with mixer and screw extruder for making various types of pasta shapes and sizes
- Features an output of up to 8 kg/h and a tank with a capacity of 5 kg
- Electronic cutter and fan to ensure the product e.g. spaghetti, doesn't stick
- The TR75 features a sleeve cooling unit to keep the head's temperature constant, preventing the dough falling apart
- All food contact components are made of stainless steel or food grade bronze
- All moving parts are installed on ball bearings with long-life seals or supports with grease gun
- Single-motor-driven, belt drive with maintenance-free reduction gear. Mixer driven by sprocket
- Flame retardant power cord
- Operating components can rotate in both directions
- The operating parts are easy to disassemble to allow access for cleaning the machine
- Allows you to make various pasta shapes by simply changing the die
- No dies supplied with machine
- Stocked in 1ph, however 3ph available on request

Standard Accessories / Attachments

1 x Pasta Machine (no dies included)

Warranty

Covered by Metcalfe 1-year warranty and full after sales service

Optional Accessories / Attachments

Item	Product Code
Trolley	LPT01
Plastic pasta tray	LPT02
Stainless steel cart with 5 trays	LPC03
Brass or Teflon pasta dies	

Pasta Dies

	TR50	TR70	TR75
N. 3 Spaghetti 0.8 mm	✓✓	✓✓	✓✓
N. 5 Spaghetti 1.1 mm	✓✓	✓✓	✓✓
N. 8 Spaghetti 1.7 mm	✓✓	✓✓	✓✓
N. 12 Spaghetti 2.5 mm	✓✓	✓✓	✓✓
Spaghetti Quadri 2.5 x 2.5 mm	✓✓	✓✓	✓✓
N. 18 Linguine 3.0 x 1.6 mm	✓✓	✓✓	✓✓
N. 21 Tagliolini 1.8 mm	✓✓	✓✓	✓✓
N. 23 Tagliolini 2.6 mm	✓✓	✓✓	✓✓
N. 26 Fettucine 6 mm	✓✓	✓✓	✓✓
N. 28 Fettucine 10 mm	✓✓	✓✓	✓✓
N. 30 Pappardelle 14 mm	✓✓	✓✓	✓✓
N. 31 Pappardelle 17 mm	✓	✓✓	✓✓
N. 47 Reginette 9 mm	✓	✓✓	✓✓
N. 59 Bucatini 3 mm	✓✓	✓✓	✓✓
N. 90 Maccheroncini 4.8 mm	✓✓	✓✓	✓✓
N. 99 Maccheroni 8 mm	✓✓	✓✓	✓✓
N. 105 Rigatoni 11 mm	✓✓	✓✓	✓✓
N. 108 Rigatoni 15 mm	✓	✓	✓
N. 122 Penne Rigate 8.8 mm			✓✓
N. 127 Tortiglione 8.8 mm	✓✓	✓✓	✓✓
N. 131 Fusilli A 2 Principi	✓✓	✓✓	✓✓
N. 133 Fusilli A 3 Principi 10 mm	✓✓	✓✓	✓✓
N. 163 Pipe Rigate 16 mm	✓	✓	✓
N. 190 Conchiglie Rigate 28 mm	✓ 24 mm	✓	✓
N. 240 Fusilli A 3 Principi	✓✓	✓✓	✓✓
N. 251 Gigli	✓✓	✓✓	✓✓
N. 382 Gnocchetto Sardo 19 mm	✓ 12 mm	✓	✓
N. 386 Casarecce	✓✓	✓✓	✓✓
Amori		✓	✓
Gargati ●	✓	✓	✓
Pacchero ●	✓*	✓*	✓*
Sheet die with fix thickness		✓	✓
Sheet die with adjustable thickness, included allen key	✓	✓	✓

- ✓ Brass
- ✓ Teflon
- ✓* brass inserts, 1 exit on the die cut by hand only
- special shape, price +20%

Specifications

Model	Dough Capacity (kgs)	Max Production (kgs/hr)	Phase (Ø)	Motor (Volt)	Frequency (Hz)	Power (kW)
TR75C	5	8	1	220-240	50	0.75
TR75	5	8	1	220-240	50	0.75

Dimensions | Shipping Information

Model	Overall Dimensions D x W x H (mm)	Net Weight (kg)	Packed Dimensions D x W x H (mm)	Packed Weight (kg)	Volume (m3)
TR75C	750 x 320 x 725	68	450 x 710 x 905*	74	0.289
TR75	750 x 320 x 725	68	450 x 710 x 905*	74	0.289

* Includes 95mm pallet height

We reserve the right to alter the specification and technical details for this item at any time without prior notice. 09/2021

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