

## PASTA MACHINES

### TR PASTA MACHINES

These pasta extruders are ideal for restaurant and supermarket applications. The TR70 are economical table top models while the TR75C to TR150 are floor standing models. The floor models feature motorized cutters and fan coolers for the pasta. The TR110 and TR150 are also fitted with cooling sleeves. The TRD110 also features a second mixing chamber.



Model TR70



Model TR75



Model TR95



Model TR110



Model TRD110



Model TR150



Model	Tank Capacity	HP	Output / Hr.	Electrical	Weight	Packaging Weight	Dimensions (DWH)	Packaging Dimension	Item #
TR70*	3.3 lbs.	0.5	8.8 lbs.	110V/60/1	61 lbs.	65 lbs.	10" x 14.5" x 16"	20" x 15" x 22"	13320
TR75C	8.8 lbs.	0.75	17.63 lbs.	110V/60/1	143.2 lbs.	153 lbs.	12.5" x 22" x 29"	29" x 18" x 41"	13364
TR95	13 lbs.	1	33 lbs.	220V/60/1	242.5 lbs.	290 lbs.	15" x 35" x 36"	36" x 17" x 43"	13397
TR110	26.5 lbs.	1.5	55 lbs.	208V/60/3	297.6 lbs.	347 lbs.	18.5" x 36" x 36"	37" x 20.5" x 41"	13236
TRD110	26/17.6 lbs.	1.5	88 lbs.	208V/60/3	385 lbs.	430 lbs.	22" x 40.5" x 36.6"	37" x 28" x 44"	13440
TR150	110 lbs.	5.5	176 lbs.	208V/60/3	948 lbs.	990 lbs.	33.5" x 53" x 63"	40" x 60" x 72"	13286

\* The following dies are included: N. 8, N. 21, and N. 26

Dies are sold separately

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