



**Model**

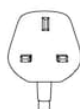
TR50

**Product Description**

Pasta Machine, light duty

**Product Code**

5TR50



**Standard Features**

- Fresh pasta machine with mixer and screw extruder for making various types of pasta
- Suitable for small facilities and for domestic use
- Features an output of up to 2.5 kg/h and a tank with a capacity of 1.3 kg
- 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
- Single-motor-driven, belt drive with maintenance-free reduction gear and chain for the mixer
- Machine equipped with height-adjustable feet and plastic caps
- Flame retardant power cord with plug
- 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
- Cutting assembly for short pasta available

**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
Cutting assembly	LPC01
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)
TR50	1.3	2.5	1	220-240	50	0.38

## 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)
TR50	380 x 270 x 325	21	320 x 415 x 370	22.7	0.049

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

### Metcalfe Catering Equipment Ltd

Haygarth Park  
Blaenau Ffestiniog  
Gwynedd, LL41 3PF

