

## Avancini La Pastaia TR75/E TR 26.5 lb/hr Pasta Machine 110 V

ITEM: 49117  
MODEL: TR75/E CT



### For Professional Pasta Makers,

La Pastaia pasta machines allow you to knead and extrude doughs made with any type of flour to which water or eggs are added. After a few minutes of work in kneading mode, you can switch to extrusion mode to obtain the desired pasta shape. You can also obtain pasta sheet via the extrusion process, speeding up manual production of filled pasta.

- All food contact components made from stainless steel or food grade bronze.
- Height adjustable support feet with plastic covers.
- Equipped with electronic knife power supply connection.
- Pasta drying fan installed as standard.
- Working parts can rotate in both directions.
- Easy disassembly of working parts with free access to the machine for thorough cleaning.
- Possibility of producing different pasta shapes with a simple die change.
- Supplied accessories: Liquid measure jug, ring nut key, pasta tray, cutting assembly

## Dimensions



## Technical Specification

Item	49117
Model	TR75/E CT
Dough Capacity	11 lb (5kg)
Production Rate (output)	26.5 lb (12kg) / hour
Pasta Sheet width (sfoglia)	7.1" (180mm)
Power	750 W
Electrical	110 V / 60 Hz/ 1 Ph
Material	Stainless Steel Body
Trolley Height (optional)	26" (660 mm)
Net Weight	105 lb (48 kg)
Net Dimensions (WDH)	12.2" x 20" x 22.4" (310 x 510 x 570 mm)

## Accessories

Trolley	49119
Multi-Tier Trolley	48678
Pro Cutter	48677
Tray	40462



**Pro Cutter**



**Multi-Tier Trolley**



**Trolley**