



TRENTO

Pasta Die Catalog

2026





From the heart of Italy, where culinary heritage meets industrial precision, we present a collection of pasta dies designed to transform the simplest ingredients into architectural masterpieces. Whether you seek the rustic, sauce-gripping porosity of our traditional bronze-cut dies or the flawless, high-velocity extrusion of our teflon-lined series, each piece is a testament to Italian engineering.

Because every pasta machine is built to unique specifications, each model requires a precisely calibrated die size to ensure a perfect fit and optimal dough flow. As you curate your selection from this catalog, please note the specific die number for your desired shape.

When you are ready to place an order, contact your dedicated sales representative with both the die number and your machine model. Together, we will ensure that every grain of semolina finds its perfect form.

Please note that as all dies are custom ordered from Italy, lead times may vary and **all sales are final with no returns or exchanges.**

1-833-487-3686

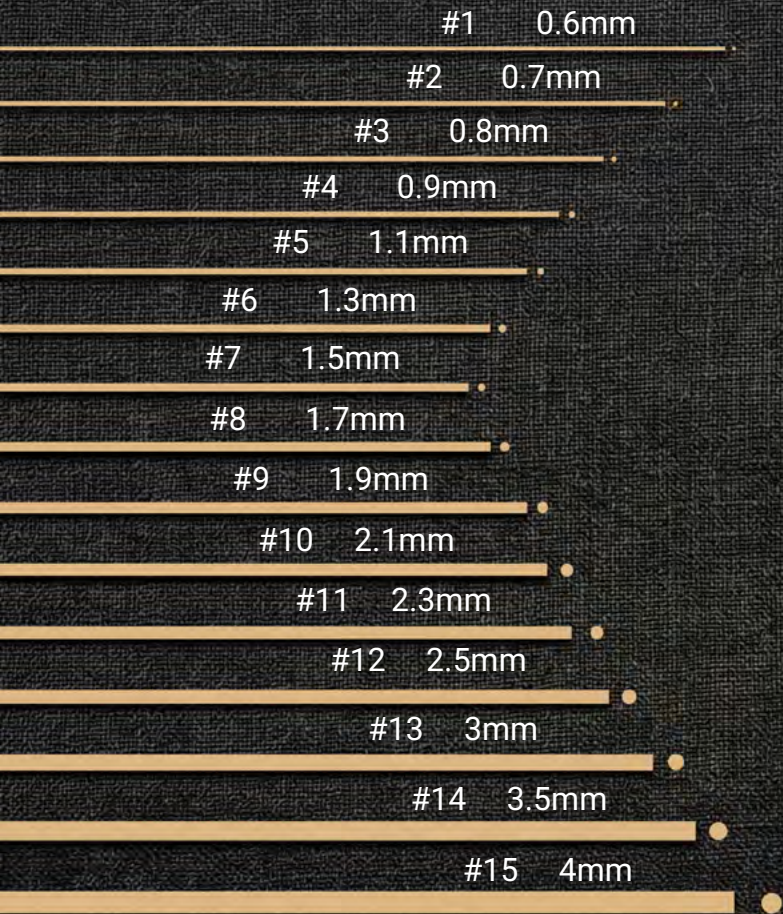
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Spaghetti



Linguine



Quadrati



LONG PASTAS

Spaghetti

Profile: Cylindrical Bore | Precision-Drilled | Flexible Thickness

The cornerstone of any production line. Our Spaghetti dies are engineered for a perfectly uniform extrusion, ensuring consistent drying times and structural integrity.

Classification	Gauge (mm)	Numbers
Capellini	0.6 - 0.9	#1, #2, #3, #4
Spaghetтини	1.1 - 1.3	#5, #6
Standard Spaghetti	1.5 - 1.9	#7, #8, #9
Spaghettoni	2.1 - 2.5	#10, #11, #12
Spaghetti Grossi	3.0 - 4.0	#13, #14, #15

Linguine

Profile: Biconvex Slot | Tapered Edges | High-Flow Geometry

Designed to produce the iconic "little tongue" shape. The internal geometry of this die is optimized to prevent "winging" or uneven thickness at the edges.

Extrusion Performance: The elliptical bore ensures a smooth flow of dough, reducing mechanical stress and heat buildup during high-volume runs.

Application: Ideal for premium seafood centric product lines where a silky, refined mouthfeel is the primary objective.

Spaghetti Quadrati

Profile: Square | Sharp-Cornered | High-Compression

Also marketed as **Chitarra** or **Tonarelli**, this die features a distinct square cross-section.

Edge Definition: Our Quadrati dies are CNC-machined to maintain sharp 90-degree angles, ensuring the extruded strand retains its rugged, four-sided profile even after the drying process.

Recommended: Bronze dies for this shape; the micro-cavities created during extrusion allow this "rough" pasta to grab heavy ragùs with unmatched tenacity.



Tagliolini

- #30 1.8mm
- #31 2.5mm

Fettucine

- #32 3.5mm
- #33 4.5mm

Tagliatelle

- #34 6mm
- #35 8mm
- #36 10mm
- #37 12mm

Pappardelle

- #38 15mm
- #38/2 17mm
- #39 20mm
- #40 25mm



LONG PASTAS

Tagliolini

Profile: Micro-Flat | High-Density | Quick-Dry

Designed for high-speed extrusion lines where a refined, near-capillary flat shape is required. The 1.8mm die produces a strand that mimics hand-cut tjarin, while the 2.5mm is our most popular insert for high-end "egg pasta" retail lines.

Fettucine

Profile: Mid-Ribbon | High-Tensile | Smooth-Extrusion

The Fettuccine die is a staple for any high-volume production line. Engineered with a slightly thicker "gap" than our standard Tagliolini, these slots are designed to produce a ribbon with a substantial mouthfeel and excellent structural integrity during the boiling process.

Tagliatelle

Profile: Mid-Width | Structural | Classic

The workhorse of the flat-cut category. Our Tagliatelle dies are CNC-calibrated to ensure uniform thickness across the entire width of the ribbon.

The 6mm & 8mm Sweet Spot: These are the industry standard for traditional Bolognese pairings.

Pappardelle

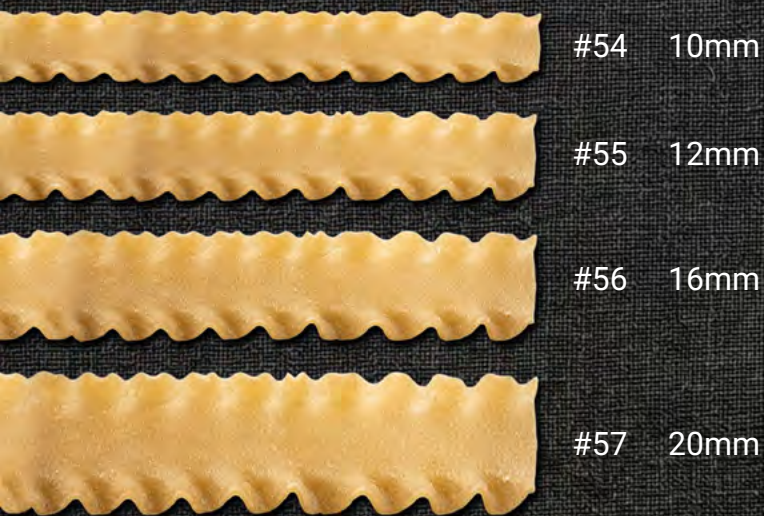
Profile: Macro-Ribbon | Robust | Architectural

For the most rustic and premium product offerings. These wide-format dies require specialized pressure-flow management to ensure the dough reaches the edges of the slot at the same rate as the center, preventing "wavy" edges.

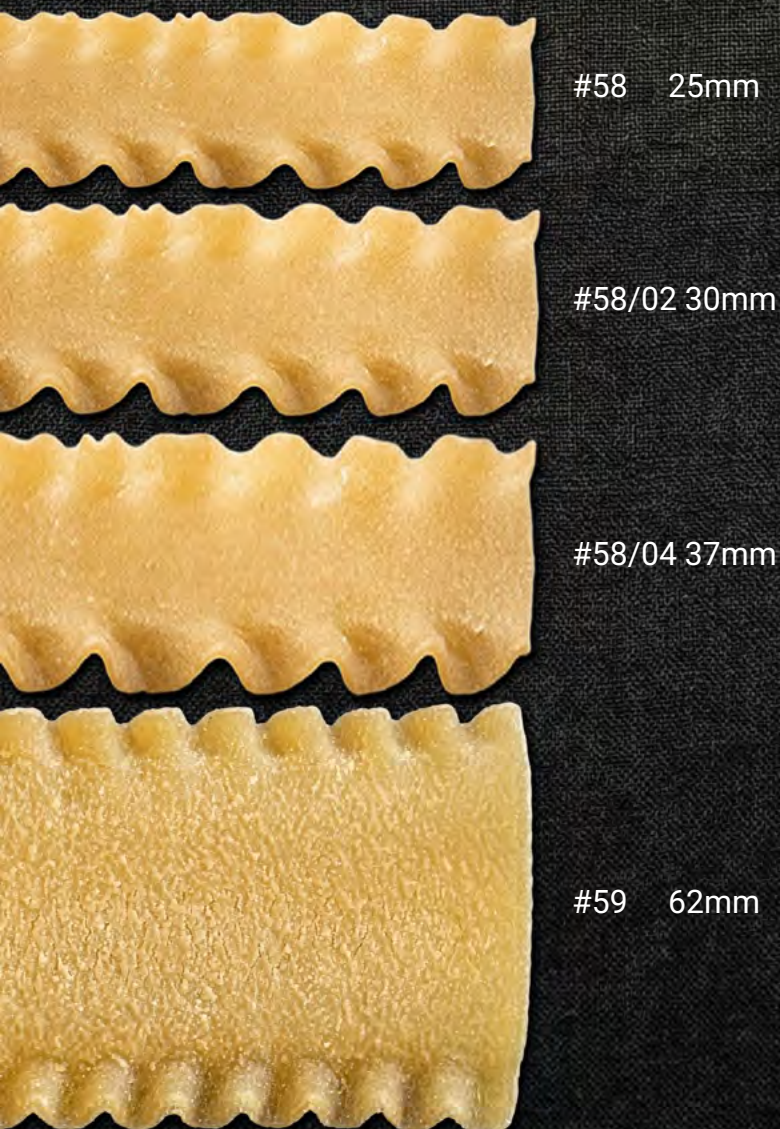
Classification	Width (mm)	Numbers
Tagliolini	1.8 - 2.5	#30, #31
Fettucine	3.5 - 4.5	#32, #33
Tagliatelle	6.0 - 8.0	#34, #35, #36, #37
Pappardelle	15.0 - 25.0	#38, #38/2, #39, #40,



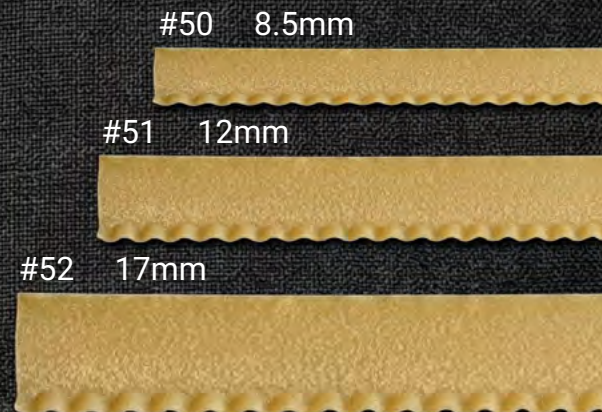
Trenette



Lasagne Ricce



Tripoline



Lasagne Rigate



Lasagne Ricce+Rigate



LONG PASTAS

Trenette

Profile: Narrow | Double Ruffled |

This die is engineered to produce a high-friction surface area. The tight ruffles are designed to catch and hold particulates in chunky ragù or thick vegetable pestos; texture profiles where standard flat linguine dies would fail to provide sufficient "grip."

Tripoline

Profile: Slender | Single Ruffled | Flat

A versatile specialty die that produces a dual-texture ribbon. The single ruffled edge creates a distinct structural "bite," while the flat side ensures the pasta remains light for effortless twirling. It is the ideal choice for makers looking to offer an architectural shape for refined plating.

Lasagne Ricce

Profile: Wide | Double Ruffled | Architectural

The gold standard for Pasta al Forno production. This die extrudes a wide central sheet with high structural integrity to support heavy layers of cheese and béchamel. The ruffled edges are designed to create essential air pockets during the baking process, ensuring optimal sauce saturation. Most popularly used for **Lasagna**

Lasagne Rigate

Profile: Wide | Linear Grooved | High Adhesion

Precision-engineered for maximum surface-to-sauce adhesion. The die features thousands of micro-channels that act as "traction" for thinner, liquid-heavy sauces. This prevents sauce slippage during the baking process, ensuring a consistent flavor profile throughout the dish.

Lasagne Ricce + Rigate

Profile: Hybrid | Double Textured | Premium

A high-performance, multi-textured die designed for artisanal catering. By combining deep-pocket ruffles with micro-adhesion rigate grooves, this die ensures total seasoning coverage. It is our most complex extrusion profile, optimized for the most demanding multi-layered dishes.



Maccheroni Lisci



Maccherone Esagonale



Bucatino Siciliano



Maccherone Spaccato



Maccherone Fiore



Maccherone Ondulato



STRAIGHT MACARONI

Maccheroni Lisci

Profile: Smooth Cylinder | Precision Wall Thickness

This series offers the ultimate in extrusion versatility. These dies are calibrated for a perfectly smooth exterior finish, allowing the natural texture of the semolina to shine. The larger diameter dies (15mm+) are engineered with reinforced cores to maintain perfect circularity and wall-thickness consistency, even under high-pressure extrusion.

Diameter	Traditional Name (Long Cut)	Traditional Name (Short Cut)
2.5 mm - 3.0 mm	Bucatini	Bucatoni Corti
4 mm	Perciatelle	Maccheroncini
5.0 mm - 6.0 mm	Ziti	Sedani Lisci
8.0 mm - 10.0 mm	Zitoni	Maccheroni Lisci
12 mm	Schiaffoni	Mezzi Paccheri
15 mm	Manicotti	Rigatoni Lisci
17 mm - 20 mm	Paccheri Lisci (M)	Mezzi Paccheri Lisci
25 mm (#69)	Canelloni	Pennoni Lisci
25 mm (#70)	Paccheri Lisci (L)	Calamarata

Bucatino Siciliano

Profile: Pierced Core | 6mm x 2mm

Special extra thick bucatini with thick walls.

Macchrone Spaccato

Profile: C-Shape Open Channel | 6.5mm x 1.4mm

This die is engineered to produce a "split" or curved-fold profile. Unlike a closed tube, this open-channel geometry creates a high-surface-area-to-mass ratio, designed to trap oil-based sauces within its curved "C" architecture.

Specialty Maccheroni

Profile: Hexagonal (#73) | Five-Point Floral (#73/02) | Scalloped/Wavy (#73/04)

This suite of specialty dies is designed for producers looking to move beyond standard circular extrusions. Each die in this series utilizes advanced internal geometry to manipulate the surface area and structural "bite" of the final product



Maccheroni Rigati



#75 4.8mm

#76 6mm

#77 8mm



#78 10mm

#79 12mm

#80 15mm

Paccheri Rigati



#81 20mm

#82 25mm

#83 26x1.4mm

Paccheri Sagomati



#84 23x1.3mm

Elicoidale



#110

#112

Rigatura Grossa



#85 10x1.05mm

#86 13.5x1.15mm

#87 17.5x1.2mm

STRAIGHT MACARONI

Maccheroni Rigati

Profile: Ridged Cylinder | Precision Wall Thickness

This ridged series builds on the smooth maccheroni foundation but adds pronounced external ridges. The linear grooves dramatically increase surface area, creating superior sauce adhesion especially for oil, cheese, or meat based sauces while maintaining the same consistent wall thickness and circularity under high pressure extrusion. Ideal for applications where "bite" and sauce capture are prioritized over a perfectly smooth finish. Classic shapes like **Rigatoni** are made with these.

Paccheri Rigati

Profile: Large Bore | 26mm x 1.4mm Thin Wall

The ridged version of classic paccheri. Extra-large diameter combined with thin collapsing walls and deep, uniform ridges produces an dramatic sauce-trapping vessel. The ridges grip chunky ragù, seafood condiments, and creamy sauces aggressively while the wide bore and delicate wall deliver the signature slight collapse and al dente chew that defines authentic paccheri. Engineered die geometry prevents ovalization during high-volume extrusion and controlled drying.

Paccheri Sagomati

Profile: Large Bore

A contoured, wavy-walled variation of classic paccheri, where the die imparts deliberate undulations to both interior and exterior surfaces. This sculpted wall texture dramatically boosts surface complexity and sauce retention—creating natural channels and pockets that cling to thicker sauces—while preserving the large diameter, thin collapsing walls, and authentic paccheri collapse upon cooking. Ideal for bold, chunky condiments where enhanced grip and visual drama elevate the dish.

Elicoidale

Profile: Helical Tube

Continuous spiral ridging extruded in a true corkscrew pattern. The angled, flowing ridges create multi-directional sauce locking far superior to straight rigati, excelling with emulsified sauces like carbonara, pesto, amatriciana, and cacio e pepe. Moderate diameter maintains fast, uniform cooking.

Rigatura Grossa

Profile: Coarse | Thick Ridges | Wide Grooves

This series features short tubes with bold, widely spaced external ridges ("grossa" for thick/coarse texturing) compared to standard rigati. The deep, parallel grooves significantly boost surface area and sauce grip. Ideal for chunky ragù, meat sauces, and grated cheese while maintaining consistent wall thickness, even cooking, and the classic slight bend of maccheroni/rigatoni.



Canestri



Gramigna



Cavatappi



CURVED MACARONI

Canestri

Profile: Baskets

A short, curved tubular shape resembling a small basket or snail shell, with one open/flattened side to create deep pockets for trapping sauces like ragù, pesto, or chunky veggies.

Available as Canestri Lisci (smooth) for a clean texture or Canestri Rigati (ridged) for superior sauce grip. Ideal for short-cut extruded pasta; great sauce retention and playful look.

Also known as **Lumache**

Lisci (smooth)

#94 7.8 mm
#95 9.8 mm
#96 12.5 mm
#97 15 mm

Rigati (Ridged)

#99 8.6 mm
#100 10.5 mm
#101 13.5 mm
#102 16 mm

Gramigna

Profile: Curved Tubes

A short, curved tubular pasta resembling a small, partially twisted or curled bucatini—often with a slight bend or hook that mimics sprouting grass. Originating from Emilia-Romagna (especially Bologna-Modena area), it's a classic for hearty sauces like sausage ragù (gramigna con salsiccia), cream-based dishes, or peas/onion combos.

Cavatappi

Profile: Helical Tube

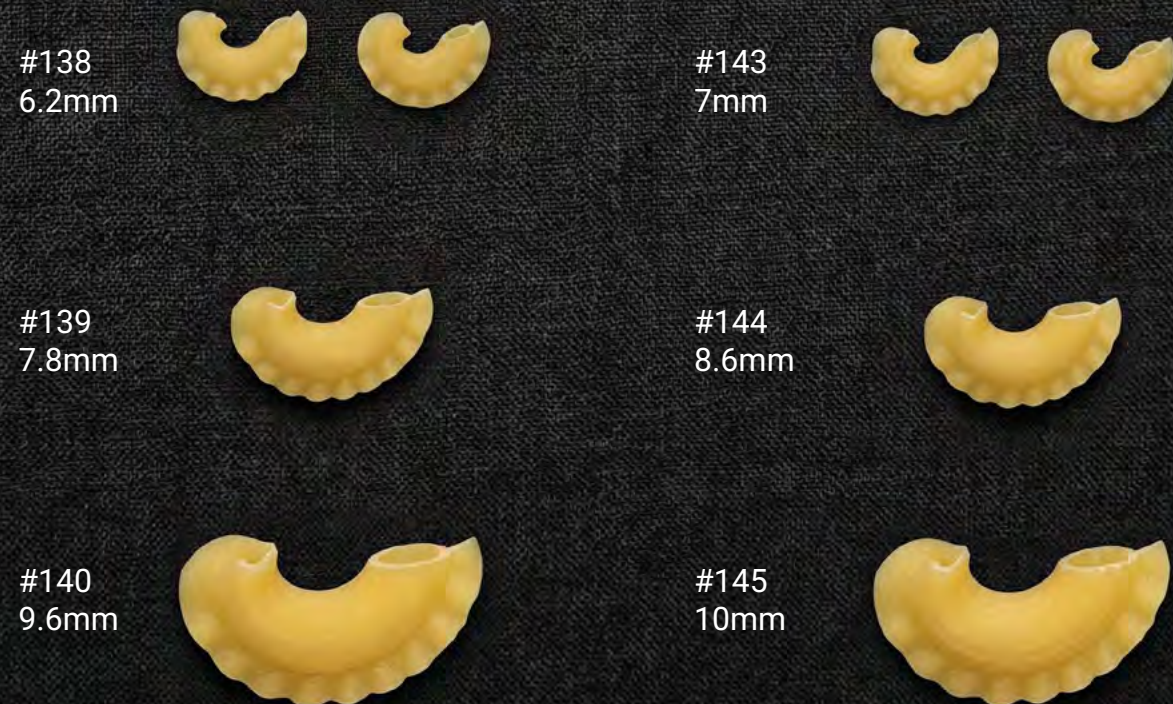
Continuous spiral ridging extruded in a true corkscrew pattern. The angled, flowing ridges create multi-directional sauce locking far superior to straight rigati, excelling with emulsified sauces like carbonara, pesto, amatriciana, and cacio e pepe. Moderate diameter maintains fast, uniform cooking.



Curvi



Creste



CURVED MACARONI

Curvi

Profile: Curved Tube | Elbows

Short curved **macaroni** (gomiti / elbow pasta) – a classic extruded tubular shape with a smooth, gentle elbow bend and open ends. Available in a wide range of diameters for versatile applications: smaller sizes (#120–#123, 3.2–7.8 mm) ideal for quick-cooking soups, salads, or creamy sauces; medium sizes (#130–#134, 4.8–13.5 mm) perfect for baked dishes, casseroles, or hearty cheese-based preparations; larger variants (#125–#135+, 12.5 mm+) suited to robust, chunky recipes where superior sauce retention is desired.

Lisci (smooth)

#120 3.2 mm
#121 4.2 mm
#122 6 mm
#123 7.8 mm
#124 9.8 mm
#125 12.5 mm
#126 15 mm

Rigati (Ridged)

#130 4.8 mm
#131 6.5 mm
#132 8.6 mm
#133 10.5 mm
#134 13.5 mm
#135 16 mm

Creste

Profile: Creste di Gallo

Short curved macaroni with frill – elbow-style tubular pasta in a gentle C-bend, open ends, and a distinctive ruffled/ crimped edge along the outer curve (mimicking a rooster's crest). Often ridged for extra sauce hold.

An upgraded curvi/gomiti variant with wavy outer frill for enhanced texture, bite, and visual appeal. Ideal for creamy sauces, pestos, bakes, or ragù where ruffles trap flavor.

Lisci (smooth)

#138 6.2 mm
#139 7.8 mm
#140 9.6 mm

Rigati (Ridged)

#143 7 mm
#144 8.6 mm
#145 10 mm



Lisci

#113
6mm



#115
8mm



#117/L
9mm



#118
12.5mm



Rigati

#114
7mm



#116
8.8mm



#117/R
10mm



#119
13.5mm



PENNE

Penne Lisci

Profile: Smooth Tubes | Angled Cut

Penne Lisci is a testament to the purity of pasta craft. Featuring a perfectly smooth surface, these dies produce a tube that offers a unique, silky mouthfeel preferred by traditionalists. While often overlooked for their ridged counterparts, smooth penne excels in highlighting the delicate flavors of the dough itself.

They are best paired with thin, oil-based sauces or light cream reductions that coat the pasta evenly, allowing the sauce to slip inside the hollow center while the exterior remains elegant and light on the palate.

Penne Rigati

Profile: Ridged Tubes | Angled Cut

Designed for maximum sauce retention, Penne Rigati features deep, uniform ridges along its exterior. These grooves serve a functional purpose: they provide a larger surface area for heavier, more complex sauces to cling to.

This is the "workhorse" shape of the pasta world, engineered to handle chunky ragùs, thick pesto, or vegetable-heavy sauces. The ridges add a structural integrity to the bite, ensuring a consistent al dente experience even when tossed in high-heat pans or baked in casseroles.

Lisci (smooth)

#113 6 mm

#115 8 mm

#117/L 9 mm

#118 12.5 mm

Rigati (Ridged)

#114 7 mm

#116 8.8 mm

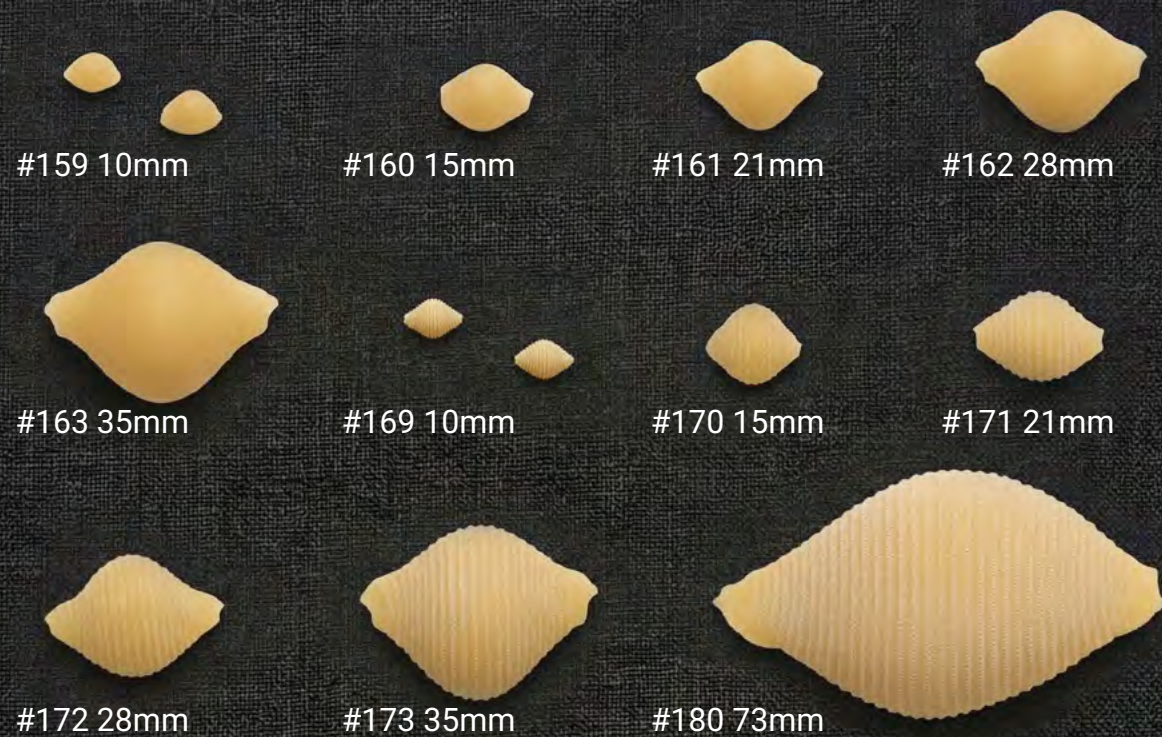
#117/R 10 mm

#119 13.5 mm

Note: Penne pasta require specialized cutter due to diagonal cut shape.



Conchiglie



Orecchiette



Gnoccho Romano 3AS



Gnoccho Romano

Gnoccho Rigate



CONCHIGLIE & GNOCCHI

Conchiglie

Profile: Shells | Delicate

Conchiglie are designed for maximum sauce retention, featuring a deep, hollow interior that acts as a natural scoop. The **Rigate** option provides external ridges to hold robust, meat-based sauces, while the **Lisce** finish offers an elegant, velvety texture for delicate seafood or emulsified broths. This shape's unique architecture ensures a perfect ratio of pasta to sauce, making it an ideal choice for both hearty baked dishes and sophisticated, modern plating.

Lisci (smooth)

#159 10 mm
#160 15 mm
#161 21 mm
#162 28 mm
#163 35 mm

Rigati (Ridged)

#169 10 mm
#170 15 mm
#171 21 mm
#172 28 mm
#173 35 mm
#180 73 mm

Orecchiette

Profile: Small shells | Firm

Traditionally known as "little ears," Orecchiette is characterized by its concave shape and distinctive dual-texture profile. The die is calibrated to produce a thinner, tender center with a thicker, reinforced rim for a firm bite. Its rough, artisanal surface is specifically designed to catch small ingredients like capers, sausage crumbles, or vegetable florets, making it the premier choice for olive oil-based Mediterranean dishes and chunky, vegetable-heavy sauces.

Gnoccho Romano

Features a signature tapered, barrel-like shape with fine circumferential ridges. It is designed for a dense, substantial body that holds its form in heavy cream or butter-based sauces.

Gnoccho Rigate

Offers a deeper, shell-like curve with a hollow interior. The pronounced external ridges and open center are engineered to maximize the capture of chunky tomato ragùs and thick pestos.



Gnocchi Sardi



#189 7.5mm



#190 12mm



#190/02 16mm



#191 19mm



#192 19mm



#192/02 16mm



#192/04 19mm



#194 24mm



#195 24.5mm



#198 35mm

Pisarei



#197 12.5mm



#193 19.5mm



#199 24mm

Cavatelli

Gnocchi



#208 18mm



#209 18mm



#210 27mm



#211 27mm

CONCHIGLIE & GNOCCHI

Gnocchi Sardi

Profile: Firm | Compact | Ribbed

Commonly known as Malloreddus, Gnocchi Sardi dies produce a small, curved shell with a tightly ribbed exterior. This shape is specifically engineered for a dense, firm texture that stands up to slow-simmered sauces. The deep central cavity and fine ridges work in tandem to trap smaller ingredients and heavy emulsified sauces, making it the premier choice for traditional Sardinian ragùs and saffron-infused dishes.

Pisarei

Profile: Rustic | Indented

Originating from the Emilia-Romagna region, Pisarei is a small, thumb-pressed dumpling shape characterized by its deep central indentation and elongated form. Our dies replicate the traditional "handmade" feel, creating a dense, rustic pasta that offers a substantial bite. This shape is designed to absorb the flavors of rich, legume-based sauces and thick broths, providing a high-volume surface area for maximum absorption.

Cavatelli

Profile: Rolled | Hollow

Cavatelli dies create a small, "hollowed-out" pasta shape with rolled edges and a textured exterior. The elongated, open fold is engineered to serve as a high-capacity vessel for sauce, while the thick, rolled-in sides provide a distinct al dente snap. This shape is a versatile workhorse for artisan production, performing exceptionally well with chunky vegetable-based sauces, garlic and oil, or hearty meat-heavy condiments.

Gnocchi

Profile: Pillowly | Iconic

Designed to emulate the classic potato dumpling, our regular Gnocchi dies produce a plump, rounded shape with uniform ridges across the entire surface. The die is calibrated to create a hollowed interior, reducing the weight of the pasta while increasing the surface area for sauce adhesion. This creates a soft, pillowy mouthfeel that pairs perfectly with gorgonzola creams, browned butter, or bright tomato-basil sauces.

Note: Recommend use of dehydrated potato flakes and not fresh mashed potato to avoid over hydration of pasta dough.



Fusilli 2 Wings



#230 7mm 2P



#231 9.8mm 2P



#232 12.6mm 2P



#233 13mm 2P



#234 15.5mm 2P



#242 15.5mm 2P

Fusilli 3 Wings



#239 6.5mm 3P



#240 8.4mm 3P



#241 10mm 3P



#243 13mm 3P

Fusilli 4 Wings



#222 9mm 4P



#223 9mm 4P



#224 13mm 4P

Tagliatelle Cirate



#244 12.6mm 2P

Eliche



#246 10.5mm 3P

FUSILLI

Fusilli is defined by its architectural, screw-like geometry, engineered to rotate as it extrudes through the die. This twisting motion creates deep, continuous channels that serve as a high-capacity capture system for sauces. The "wing" configuration of the die—ranging from two to four blades—directly dictates the density of the spiral and the final mouthfeel. A lower wing count produces a more open, elongated twist, while a higher wing count results in a tightly wound, structurally robust pasta that holds its shape through intense cooking and tossing.

Fusilli - 2 Wings

Profile: Elongated | Airy | Open

The 2-wing die produces an open, elongated helix with a wider pitch between the spirals. This configuration results in a lighter, more delicate pasta that offers a gentle, airy mouthfeel. Because the channels are broader, it is exceptionally well-suited for light olive oil-based sauces, fine herbs, and vinaigrettes, ensuring the sauce coats the entire surface without weighing down the shape.

Fusilli - 3 Wings

Profile: Balanced | Classic

As the industry standard, the 3-wing die creates the classic, balanced spiral found in traditional Italian cuisine. The triple-blade extrusion ensures a symmetrical geometry that provides excellent structural integrity during boiling and tossing. This "all-purpose" shape features medium-depth channels, making it the most versatile option for everything from pesto and marinara to cold pasta salads.

Fusilli - 4 Wings

Profile: Dense | Tight

The 4-wing die is engineered for high-density extrusion, creating a tightly wound, intricate spiral with narrow, deep grooves. This "heavy-duty" shape is designed for maximum sauce capture, trapping thick cream bases and heavy meat ragùs within its dense folds. The extra wing adds significant surface area and a robust, firm bite that maintains its al dente quality even in baked applications.

Fusilli - Special

Tagliatelle Girate are long, flat ribbon noodles that have been twisted or curled. Unlike standard smooth tagliatelle, these spirals are designed to trap heavy meat ragùs and thick cream sauces within their folds, ensuring every bite is well-coated.

Eliche, which translates to "propellers," are short, corkscrew-shaped pasta pieces similar to fusilli but often with a tighter, more aerodynamic spiral. This shape is ideal for catching small ingredients like herbs, capers, or crumbled sausage in its deep grooves, making it a favorite for pesto and chunky vegetable dishes.



Trecce



#214 6.4mm



#215 8.8mm



#216 14.2mm

Casarecce



#219 7.8mm



#220 8.8mm



#221 12mm

Trecce Rigate



#2225 14.2mm

Ricciolina



#226 13.9mm

Casarecce Rigate



#227 12mm

CASARECCE

Trecce

Short pasta shapes formed by twisting two strands of dough together to resemble a "braid." The intertwined structure creates a dense, chewy texture and deep central grooves that are perfect for capturing thick tomato-based sauces or pesto.

Casarecce

A classic Sicilian shape that looks like a small, narrow sheet of pasta rolled loosely into an "S" shape. It is smooth on the outside with a curved gutter running down the middle, making it the go-to choice for Mediterranean flavors like seafood, eggplant, or olive oil-based dressings.

Trecce Rigate

Take the traditional braided shape and add "rigate" (ridges) along the exterior surface. These fine lines provide extra friction, allowing thinner, more liquid sauces to cling to the pasta rather than sliding off back into the bowl.

Ricciolina

Long, wide ribbons characterized by ruffled or "curly" edges, similar to a narrow version of lasagna sheets. The wavy borders add a decorative flair to the plate and provide a variety of textures in a single bite, ranging from the firm center to the delicate, thinner edges.

Casarecce Rigate

A variation of the "S" shaped Casarecce that feature a ridged outer texture. While the internal curve holds onto chunky ingredients, the external ridges trap finer elements of the sauce, making this a versatile shape for both hearty meat sauces and light vegetable sautés.



SPECIAL SHAPES

Spetzle



#247 5mm

Fusilio Napoletano



#248 8.2mm

Cigli Ricci Rigati



#249 11.4mm

Manina



#253 27.5mm

Pappardelle Curve Arricciate



#255 14mm

Bretzle



#256 18mm

Lettere Doppio Profilo



#257 13.7mm

Sciatielli



#259
A) 5 x 2.2mm
B) 6 x 2.5mm

Anelli Siciliani



#262 14mm

Pasta Mista



#269

Ruota



#272 28mm

Torchietto Ondulato



#273 6.5mm

Trottole Rigate



#250 10.4mm

Trottole Lisce



#251 10.4mm

Cigli Ricci



#252 11.4mm

Torchietti Rigati



#254 11mm

Radiatori



#260 17.5mm

Radiatori



#261 25mm

Maccherone
3 Cerchi



#258 12.5mm

Pappardelle Zigrinate



#263 22mm

Macchrone
Triangolare Liscio



#264 11.4mm

Ruote Sagomate



#265 17.4mm

Fleker



#266 14.5mm

Spaccatelle



#268 6.6mm

Ruotte



#271 25.4mm

#270 16.5mm



SPECIAL SHAPES

Tempestina



Grattata



Greche



Orzo



Stelle Piene



Stelline

Lettere



Numeri

Lettere



Numeri

Cuori Pieni



Ditali Lisci

Animals (10mm)

Pecore Piene



Calline Piene

Conigli Piene

Rondini Piene

ALL DIES AVAILABLE IN BRONZE OR TEFLON
*Due to customized nature, die lead times may vary, and all sales are final



From the precision of Italian engineering to the artistry on the plate, your journey toward the perfect pasta starts here. Once you have selected your shapes and noted the die numbers, contact your sales representative with your machine model to finalize your order.

Let's bring the heritage of Italy to your kitchen— one custom extrusion at a time.

sales@trentoequipment.com



Precision shaping deserves a flawless finish.

The artistry of an architectural extrusion is only realized when it meets the exact thermal control of a Trento pasta cooker. Designed to complement our Italian-engineered dies, these cookers provide the industrial power and rapid recovery times necessary to maintain a consistent boil, even during high-demand production. With integrated starch-skimming technology and rugged stainless-steel construction, these units ensure that every strand and shape reaches the plate with the structural integrity and texture your craftsmanship demands. Speak with your sales representative about integrating a Trento cooker into your workflow to ensure your pasta performs as beautifully in the water as it does in the die.

LP5 Model Depicted



Italian Precision, From Start to Finish.

Just as our precision-milled dies define the perfect pasta shape, Avancini extruders provide the industrial power to bring that vision to life. Engineered and made in Italy, these machines are the high-performance foundation for which our entire die catalog is meticulously crafted.

Elevate your production with the same Trento standard of excellence you trust for your artisanal shapes. Discover the full Avancini collection and technical specifications at

www.trentoequipment.com

Notes

1-833-487-3686

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