STUFFED GNOCCHI MACHINE & MORE!





AEF150

I'M STUFFED!

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STANDARD FEATURES

- Machine equipped to manufacture stuffed gnocchi, additional products will require optional accessories
- For the production of stuffed products such as gnocchi, biscuits and savory
- Ideal machine for pasta, pastry and bakery shops
- Touch screen controls with pre-set recipes and programmable recipe storage
- AEF150 machine cart included



■ Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

OPTIONAL ACCESSORIES



□ Conveyor Belt



□ Rotating Plate

- □ Oil Device
- ☐ Flour Duster



- □ Diaphragm cutting system
 - · Ideal for soft, sticky, and delicate food products
 - Cuts round shaped portions



□ Decorative Rollers Striped, smooth & inclined

- □ Dough Nozzle (each sold separately): 28mm, 36mm or 48mm
- ☐ Stuffing Nozzle/Filling Injector Nozzle (each sold separately): 12mm or 15mm



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AEF150

TECHNICAL SPECIFICATIONS

Model	AEF150
Hourly Production	Up to 154 lbs
Dough + Filling Tank Capacity	11 lbs + 11 lbs
Dough Extrusion Diameter	0.59" - 2.36"
Filling Injection Diameter	0.31″ - 1.57″
Electrical Power	120V 50/60Hz 14 Amps
Machine Dimensions	29″Wx30″Dx36″H
Machine Dimensions (with Cart and Conveyor Belt)	36″W x 36″D x 68″H
Shipping Dimensions (with Cart and Conveyor Belt)	33″W x 42″D x 73″H
Machine Weight	322 lbs
Shipping Weight	500 lbs
Shipping Class	125



Optional diaphragm cutting system, optional conveyor belt, and optional decorative rollers

■ WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html



■ TRY BEFORE YOU BUY

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality! Call for details.



CAD file available on KCL or contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2025 Arcobaleno® Pasta Machines, LLC