

EXTRUDER + MIXER | HOME MODEL

LOLA



ARCOBALENO™
PASTA EQUIPMENT

AEX10
FOR THE NOVICE CHEF



STANDARD FEATURES

- Automatically mixes and extrudes all-in-one
- Industrial grade professional pasta extruder high torque motor
- Crumbly dough mixture is extruded through a solid brass die to form the many possible pasta shapes
- Stainless Steel hopper
- Removable stainless steel mixer shaft and auger for easy cleaning
- Extruded pasta is dryer so it will not stick together, making it easy to handle and cook
- Brass dies give the pasta a textured surface
- Over 40 different pasta shapes to choose from
- Portable, compact and versatile machine extremely easy to operate with amazing results!
- 110 Volts
- Factory and on-location training—the only full-service pasta machine manufacturer in North America



OPTIONAL FEATURES & ACCESSORIES

- Additional Standard Dies
- Over 50 pasta shapes to choose from
- Lasagna Sheet Die with adjustable thickness
- Rolling Pins for Lasagna Sheet Die
- Pasta trays - solid and perforated
- APC-8 Mobile pasta cart with 8 trays
- APC-20 Mobile pasta cart with 20 trays



■ 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 —at NO COST to you! Call for details.

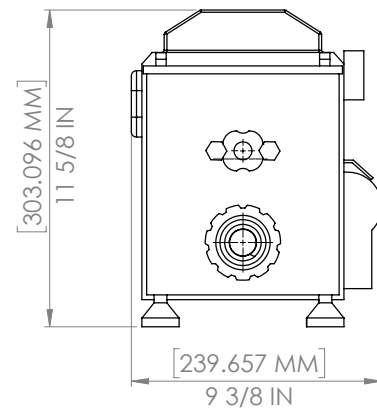
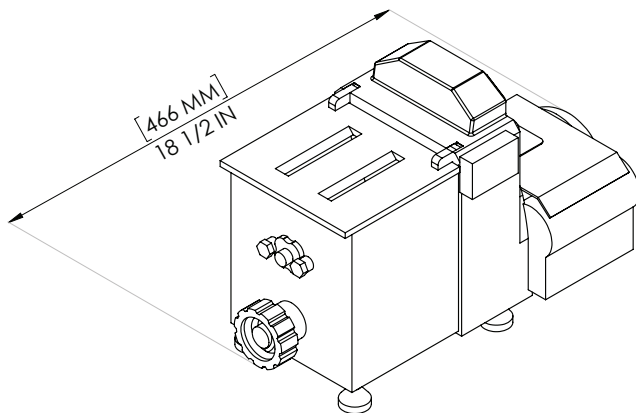


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AEX10 TECHNICAL SPECIFICATIONS

Model	AEX10
Hourly Production	10-13 lbs/hr
Flour Volume	2.5 lbs
Mixer Production (flour+liquid)	3.25 lbs per batch
Electrical Power	110V 60Hz 0.4HP (6 Amps)
Nema Plug	5-15
Machine Dimension	9.50"W x 18.50"D x 11.75"H
Shipping Dimension	13"W x 23.50"D x 16.25"H
Net Weight	43 lbs
Shipping Weight	55 lbs
Shipping Class	85



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2019 Arcobaleno™, LLC