EXTRUDER + MIXER | HOME MODEL

LOLA







STANDARD FEATURES

- Mixer and extruder— all-in-one process
- Over 75 dies to choose from
- Industrial grade professional pasta extruder high torque motor
- Stainless Steel hopper
- Removable stainless steel mixer shaft & auger for easy cleaning
- Crumbly dough mixture is extruded through a solid brass die to create over 75 possible pasta shapes
- 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

 \square Pasta trays - Perforated - Dim: 15.5 $^{\! ''}W$ x 23.5 $^{\! ''}D$ x 2.75 $^{\! ''}H$

□ Pasta trays - Solid - Dim: 15.5"W x 23.5"D x 2.75"H

- \square APC8 Mobile pasta cart with 8 trays
- \square APC20 Mobile pasta cart with 20 trays
- □ Lasagna sheet die with 5["] dough sheet width and Adjustable Thickness: 1/32["] - 3/16["]
- □ Extruder dies with Teflon inserts





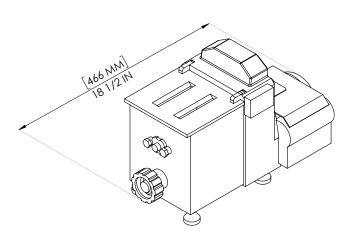


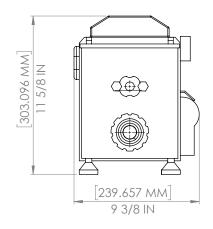
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Model	AEX10
Hourly Production*	Up to 9-13 lbs/hr *Production varies by pasta shape
Mixer Capacity (flour)	1150 g
Electrical Power	110V 60Hz 0.4HP (6 Amps)
Nema Plug	5-15
Machine Dimensions	9.50″W x 18.50″D x 11.75″H
Shipping Dimensions	13″W x 23.50″D x 16.25″H
Machine Weight	55 lbs
Shipping Weight	65 lbs
Shipping Class	85





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.



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2020 Arcobaleno™, LLC