EXTRUDER + MIXER | HOME MODEL





AEX10 FOR THE NOVICE CHEF

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

OPTIONAL FEATURES & ACCESSORIES

- ☐ 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
- ☐ APC8 Mobile pasta cart with 8 trays
- ☐ 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





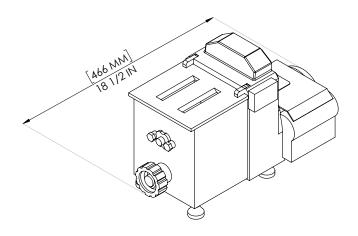


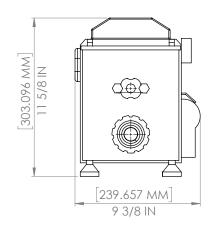
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AEX10 TECHNICAL SPECIFICATIONS

	15.40
Model	AEX10
Hourly Production*	Up to 9-13 lbs/hr
	*Production varies by pasta shape
Mixer Capacity (flour)	1150 g (2.5 lbs)
Mixer Production	1495 g/batch (3.3 lbs/batch)
(flour + liquid)	,
Electrical Power	120V 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 2021 Arcobaleno®, LLC