EXTRUDER + MIXER | HOME MODEL

LOLA







STANDARD FEATURES

- Mixer and extruder- all-in-one process
- Over 75 dies to choose from (all short and long pasta must be cut by hand)
- 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

- \square Pasta trays Perforated Dim: 15.5"W x 23.5"D x 2.75"H
- \square Pasta trays Solid Dim: 15.5 ${\rm \widetilde{W}}$ x 23.5 ${\rm \widetilde{D}}$ x 2.75 ${\rm \widetilde{H}}$
- \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



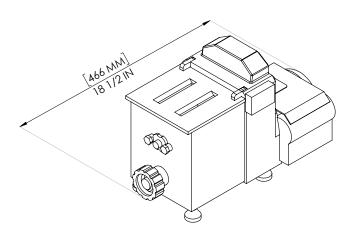


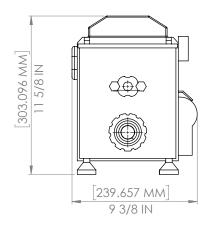
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AEX10 TECHNICAL SPECIFICATIONS

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 (flour + liquid)	1495 g/batch (3.3 lbs/batch)
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







CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2021 Arcobaleno®, LLC