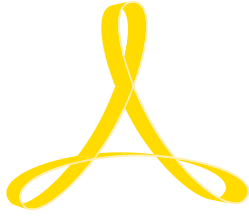


EXTRUDER + MIXER | HOME MODEL

MODEL AEX10 FOR THE NOVICE CHEF

LOLA



ARCOBALENO®



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

- 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



Optional
APC8 Pasta Cart



DID YOU KNOW?

Extruded pasta is drier so it will not stick together— making it easy to handle and cook.

WARRANTY

One Year: For more information visit arcobalenopasta.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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CAD file available. Please contact factory 717-394-1402.

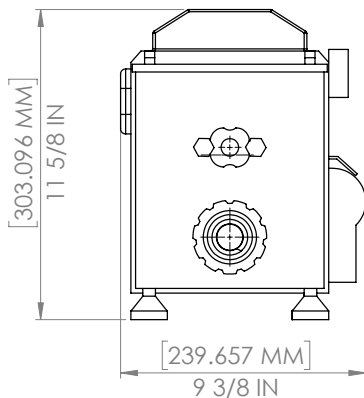


EXTRUDER + MIXER | HOME MODEL MODEL AEX10

ARCOBALENO®

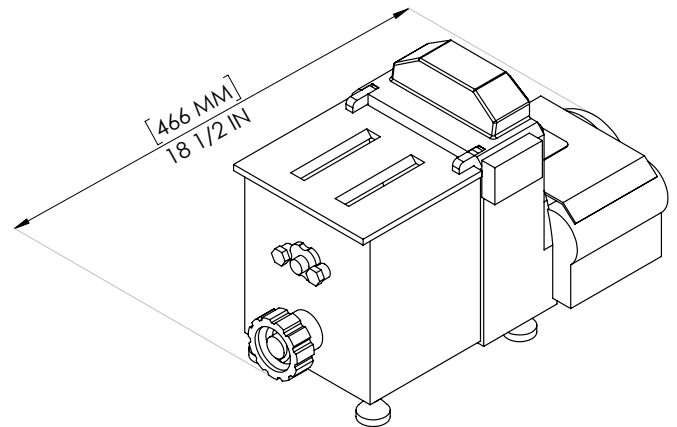
TECHNICAL SPECIFICATIONS

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



PASTA DIES

Brass dies create a rough surface texture that has artisan visual appeal and is said to hold sauces better. Brass dies can also be supplied with Teflon inserts for a smoother surface.



SEMOLINA FLOUR RECIPE FOR AEX10

INGREDIENTS

40 – 41 oz of Semolina flour (1150 grams)
12 – 13 oz of Water (345 grams)

Note: This may vary upon kitchen humidity & environment. Please adjust accordingly.

FOR EGG PASTA

40 – 41 oz of Semolina flour (1150 grams)
3 Whole Large Eggs = 5.25 oz*
6.75 oz of Water

**Note: 1 Large Egg = 1.75 - 1.8 oz
This may vary upon egg size. Please adjust accordingly.*

DIRECTIONS

Put semolina flour in the hopper and press mix. Drizzle 10 oz of water into the hopper while mixing. Mix for 3-5 minutes. Check the consistency after 3 minutes; it should begin to resemble a crumbly dough mixture. Grab a handful of dough and open your palm. If you see any dry flour, drizzle the remaining liquid (2 oz) while in mix mode for 30 seconds — then begin to extrude.

RECIPE!

EXTRUDED PASTA SHAPES

FOR MODEL AEX10 LOLA



= New Dies



= Favorite Dies

SPAGHETTI

	● #5	1.1 mm
	● #6	1.3 mm
	● #7	1.5 mm
	● #8	1.7 mm
	● #9	1.9 mm
	● #10	2.1 mm
	● #11	2.3 mm



SPAGHETTI/ALLA CHITARRA/ TONARELLI

	■ #23	1.5 mm
	■ #24	2 mm
	■ #26	2.5 mm
	■ #27	3 mm



DID YOU KNOW?

Teflon dies are available for smooth texture and used for Gluten Free and Non Traditional Recipes.

Our #23 Teflon and #24 Teflon dies can be used to make ramen. *Call for more information!*

BIGOLI

	● #12	2.5 mm
	● #13	3 mm

LINGUINE

	● #20	2 x 1.2 mm
	● #21	3 x 1.6 mm
	● #21A	3.5 x 1.6 mm
	● #22	4 x 1.6 mm

TAGLIATELLE

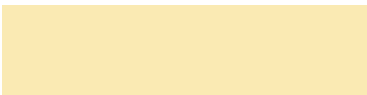
	■ #32	3.5 mm
	■ #34	6 mm

FETTUCCINE


	■ #35	8 mm
	■ #36	10 mm


EXTRUDED PASTA SHAPES FOR MODEL AEX10 LOLA


PAPPARDELLE




#37 12 mm




#38 15 mm 




#39 20 mm




#40 25 mm (1 inch) 


MAFALDE




#50 8.5 mm



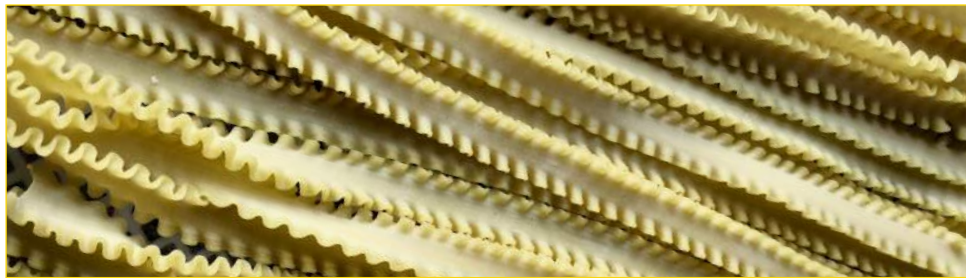
#55 12 mm



#56 16 mm



#57 20 mm





ARCOBALENO[®]

PASTA EQUIPMENT

MM to INCHES

Conversion Chart



Dime =
17mm (11/16")



Penny =
19mm (3/4")



Nickel =
21mm (7/8")



Quarter =
24mm (15/16")

MM	Approx. Size in Inches
1mm	1/32"
2mm	1/16"
3mm	3/32"
4mm	1/8"
5mm	3/16"
6mm	slightly less than 1/4"
7mm	slightly more than 1/4"
8mm	5/16"
9mm	slightly less than 3/8"
10mm	slightly more than 3/8"
11mm	7/16"
12mm	slightly less than 1/2"
13mm	slightly more than 1/2"
14mm	9/16"
15mm	slightly less than 5/8"
16mm	5/8"
17mm	slightly less than 11/16"
18mm	slightly less than 3/4"
19mm	slightly more than 3/4"
20mm	slightly less than 13/16"
21mm	slightly more than 13/16"
22mm	slightly less than 7/8"
23mm	slightly more than 7/8"
24mm	15/16"
25mm	about 1"
26mm	about 1 1/32"
27mm	about 1 1/16"
28mm	about 1 1/8"
29mm	about 1 5/32"
30mm	about 1 3/16"
31mm	about 1 7/32"
32mm	slightly more than 1 1/4"
33mm	about 1 5/16"
34mm	about 1 1/32"

EXTRUDED PASTA SHAPES

FOR MODEL AEX10 LOLA



= New Dies



= Favorite Dies

BUCATINI/PERCIATELLI



#61 3 mm



#62 4 mm



#62A 5 mm



#63 6 mm



#75 4.8 mm
[with ridges]



ZITI/PACCHERI



#64 8 mm



#65 10 mm



#66 12 mm



#68 20 mm



#69 25 mm



DID YOU KNOW?

Teflon dies are available for smooth texture and used for Gluten Free and Non Traditional Recipes. Call for more information!

EXTRUDED PASTA SHAPES
FOR MODEL AEX10 LOLA

 = New Dies  = Favorite Dies

RIGATONI [WITH RIDGES]



#76 6 mm



#77 8 mm



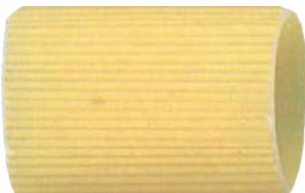
#78 10 mm



#79 12 mm 



#80 15 mm 



#82 25 mm



CANESTRI/LUMACHE [WITH RIDGES]



#99 8.6 mm



#100 10.5 mm



#101 13.5 mm 



MACARONI [SMOOTH]



#120 3.2 mm



#122 6 mm



#123 7.8 mm 



#124 9.8 mm 

EXTRUDED PASTA SHAPES

FOR MODEL AEX10 LOLA



= New Dies



= Favorite Dies

MACARONI [WITH RIDGES]



#133 10.5 mm



#134 13.5 mm

CRESTE DE GALLO [SMOOTH]



#140 9.6 mm

CRESTE DE GALLO [WITH RIDGES]



#144 8.6 mm



#145 10 mm



SHELLS [SMOOTH]



#160 15 mm

SHELLS [WITH RIDGES]



#171 21 mm



#172 28 mm



EXTRUDED PASTA SHAPES

FOR MODEL AEX10 LOLA



= New Dies



= Favorite Dies

ORECCHIETTE [SMOOTH]



#181 18 mm



ORECCHIETTE [WITH RIDGES]



#182 18 mm

GNOCCHI SARDI [WITH RIDGES]



#190 12 mm



#195 19 mm



#196 25 mm



CLAM SHELLS [WITH RIDGES]



#209 18 mm



#211 27 mm



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EXTRUDED PASTA SHAPES

FOR MODEL AEX10 LOLA



= New Dies



= Favorite Dies

GEMELLI



#214 6.4 mm



#215 8.8 mm



CASARECCE



#220 8.8 mm



#225 14.2 mm



FUSILLI



#230 7mm
[2P]



#231 9.8mm
[2P]



#232 12.6 mm
[2P]



#239 6.5mm
[3P]



#240 8.4 mm
[3P]



#241 10 mm

EXTRUDED PASTA SHAPES

FOR MODEL AEX10 LOLA



= New Dies



= Favorite Dies

SPECIALTY SHAPES



#249 11.4 mm
Campanelle
[with ridges]



#252 11.4 mm
Campanelle



#251 10.4 mm
Trottole



#254 11 mm
Torchietti
[with ridges]



#253 28 mm



#260 17.5 mm
Radiatori



#267 8.3 mm
Garganelli
[with ridges]



#268 6.6 mm
Messinesi



#270 16.5 mm
Rotelle
(Wagon Wheel)



#362 10 mm
Rustic Torchio
[with ridges]

EXTRUDED PASTA SHAPES

FOR MODEL AEX10 LOLA

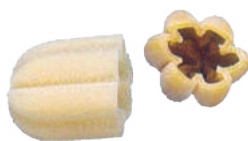


= New Dies



= Favorite Dies

SPECIALTY SHAPES



#374 Zucca



#392 10mm
Square Rigatoni
[with ridges]



#370 Girelle



#368 10.5 mm
Rustic Casarecce
[with ridges]



#390 Spaccatelli

FUN SHAPES



#509B Tree



#529/04 Pumpkin



#529/06 Spider



#599 Bicycle




EXTRUDED PASTA SHAPES

FOR MODEL AEX10 LOLA

LASAGNA SHEET DIE



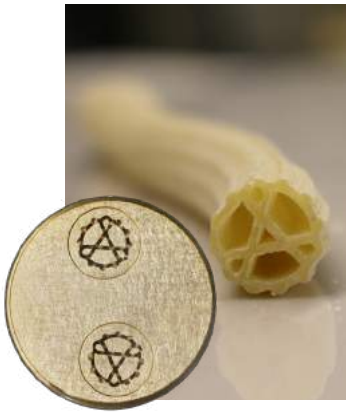
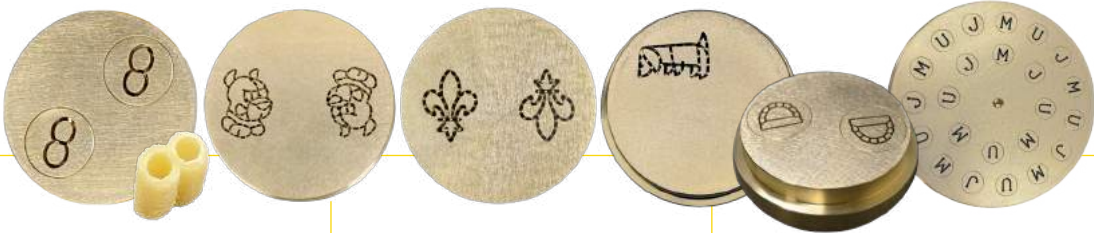
#60s 
Lasagna Sheet Die
with Adjustable thickness

Dough Width: 5"
Adjustable Thickness: 1/32" - 3/16"



Lasagna sheet thickness is adjustable to suit your preference. We recommend around 1/16" thickness for baked lasagna... no pre-cooking needed!

CUSTOM SHAPES



PASTA CARTS & TRAYS

STANDARD FEATURES

- APC7 and APC8 ideal for models AEX10, AEX18 & AEX30 (Standard counter top height)
- NSF approved

APC7

PASTA ON THE MOVE

CARTINA



APC8

PASTA ON THE MOVE

CATERINA



APC20

TOWER OF PISA

MARTINA



APTP

PERFORATED PASTA TRAY



APTS

SOLID PASTA TRAY



PASTA DRYER

EXTENDS SHELF LIFE OF PASTA

ASD20 - LAB

ARTISAN SMALL BATCH LAB DRYER

MONICA



ASD50/75/100/150/200

EXTENDS SHELF LIFE

PICASSO



STANDARD FEATURES

- Advanced programmable recipe dryer
- Fan controls temperature & humidity, so product dries from the inside out

TRAY SIZES:

ASD50S
21.50"W x 23.75"D

ASD50/75/100/150/200
21.50"W x 23.75"D



STANDARD FEATURES

- Advanced programmable recipe dryer
- Programmable recipes for different shapes and thicknesses

TECHNICAL SPECIFICATIONS

Trays	20
Tray Size	31.50"W x 23.75"D
Pasta Per Tray	4 - 5 lbs
Fresh Capacity	80 - 100 lbs
Dry Capacity	60 - 80 lbs/cycle
Power	230V/3/60Hz, 16 Amps
Machine Dimensions	40"W x 41"D x 67"H
Shipping Dimensions	49"W x 51"D x 75"H
Machine Weight	411 lbs
Shipping Weight	700 lbs

TECH SPECS	ASD50S	ASD50	ASD75
Trays	50	50	75
Pasta per Tray	4 - 6 lbs	6 - 8 lbs	6 - 8 lbs
Fresh Capacity	300 lbs	400 lbs	660 lbs
Dry Capacity	240 lbs/cycle	320 lbs/cycle	480 lbs/cycle
Power	208-230V/3/60Hz, 5.5kW	208-230V/3/60Hz, 6.7kW	208-230V/3/60Hz, 8.5kW
Machine Dimensions	71"W x 41"D x 87"H	71"W x 55"D x 87"H	98.5"W x 65"D x 87"H
Shipping Dimensions	73"W x 44"D x 91"H	78"W x 65"D x 99"H	103"W x 70"D x 91"H
Machine Weight	710 lbs	1285 lbs	1390 lbs
Shipping Weight	925 lbs	1510 lbs	1650 lbs

TECH SPECS	ASD100	ASD150	ASD200
Trays	100	150	200
Pasta per Tray	6 - 8 lbs	6 - 8 lbs	6 - 8 lbs
Fresh Capacity	800 lbs	1200 lbs	1600 lbs
Dry Capacity	640 lbs/cycle	960 lbs/cycle	1280 lbs/cycle
Power	208-230V/3/60Hz, 12kW	208-230V/3/60Hz, 18kW	208-230V/3/60Hz, 20kW
Machine Dimensions	98.5"W x 102"D x 87"H	98.5"W x 110"D x 87"H	98.5"W x 134"D x 95"H

WARRANTY

One Year: For more information visit arcobalenopasta.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.



FRESHLY MILLED FLOUR

HOW TO DIFFERENTIATE AND BE A LEADER IN FRESH PASTA MAKING

AFM150

FARM TO TABLE FRESH FLOUR

Make fresh flour right when you need it!



STANDARD FEATURES

- Ideal for obtaining fresh flour for pasta, pastries, bread and many others
- Adjustable grinder for regulating the flour granular
- Interchangeable sieve screens for different granularity

TECHNICAL SPECIFICATIONS

Hourly Production*	Soft White Wheat 75% extract Up to 150 lbs/hr *Production varies by sieve screen
Electrical Power	220/1/60Hz
Machine Dimensions	20"W x 19.25"D x 35.75"H
Shipping Dimensions	24"W x 20"D x 45"H
Machine Weight	140 lbs
Shipping Weight	190 lbs



Fresh Whole Berries from the farm, fresh ground flour with interchange screens for different textures, is filled with delicious flavor, wholesome goodness, and new pastabilities!

Get ready to join the food revolution and discover fresh ground flour. Exceptional flavor-filled flour to make your fresh pasta with outstanding taste and health benefits.

TYPES OF FLOUR



SEMOLINA

Semolina flour is a granular flour with a light yellow color. It is produced from durum wheat, which is used almost exclusively for making pasta. It is also high in protein and gluten. When using Semolina flour in an extruder, you will be delighted with superior results!



DURUM WHEAT

Durum wheat has the ideal properties for making the best pasta. It is high in protein and gluten, which are both necessary for pasta making.



WHOLE WHEAT

Whole wheat flour is produced from grinding the full wheat berry (kernel). All parts of the wheat berry are used in the flour including the bran, germ and endosperm; which when milled, creates the speckled brown color that is a characteristic of the flour.



GLUTEN FREE

Gluten is the protein present in wheat flour and it can be challenging to bake without it. Some popular gluten free flours are white rice, buckwheat, millet, masa and chickpea flour.



DOUBLE ZERO

In Italy, flour is classified as 1, 0, or 00, according to how finely ground the flour is and how much bran and germ have been removed. 00 is the most highly refined flour and is talcum powder soft, yet holds its protein and nutritional value.

PURPLE BARLEY + EMMERSPELT + FARRO + BUCKWHEAT + RYE + CHICKPEA + RICE FLOUR + MORE!

MEET THE ARCOBALENO EXTRUDER FAMIGLIA!

HOME + NOVICE CHEF

AEX5

HOME MODEL

Up to 5 lbs/hr*

VITA



AEX10

FOR THE NOVICE CHEF

Up to 9-13 lbs/hr*

LOLA



COUNTER TOP

AEX18

CHEF'S FAVORITE

Up to 15-20 lbs/hr*

JEMMA



AEX30

IMPROVING ON THE ORIGINAL

Up to 30 lbs/hr*

STELLA



INDUSTRIAL PASTA EXTRUDERS

AEX50

PUSHING BEYOND EXCELLENCE

Up to 50 lbs/hr*

ARIA



AEX90

THE ARTISAN

Up to 90 lbs/hr*

GIA



AEX90M

THE ARTISAN TWO

Up to 110 lbs/hr*

GIA-M



AEX130

IN LOVE WITH PASTA

Up to 130 lbs/hr*

CHIARA



AEX130M

IN LOVE WITH PASTA

Up to 200 lbs/hr*

CHIARA-M



AEX440/440M

FACTORY DUTY

Up to 400 lbs/hr* (AEX440)

Up to 440 lbs/hr* (AEX440M)

DANIELLA-M



*Extruder production varies by pasta shape

THE ONLY FULL-SERVICE PASTA MACHINE MANUFACTURER IN NORTH AMERICA!



ARCOBALENO LANCASTER HEADQUARTERS
WE LOVE VISITORS!



ARCOBALENO'S ON-LOCATION TEST KITCHEN
COME MAKE PASTA WITH US!

#PastIsForSharing



ARCOBALENO®
PASTA EQUIPMENT

Specifications subject to change without notice. ©2021 Arcobaleno®, LLC

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ARCOBALENOPASTA.COM | 717.394.1402

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