



ARCOBALENO™

PASTA EQUIPMENT



LOLA

PASTA SHAPE CATALOG


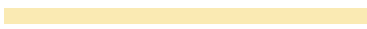





FOR ARCOBALENO AEX10 EXTRUDER

EXTRUDED PASTA SHAPES

FOR MODELS AEX10 LOLA

 = New Dies  = Favorite Dies

SPAGHETTI

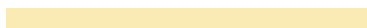
-  ● #5 1.1mm
-  ● #8 1.7mm 
-  ● #9 1.9mm
-  ● #10 2.1mm 
-  ● #10 2.1mm Teflon



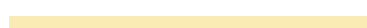

BIGOLI

-  ● #12 2.5mm
-  ● #13 3mm

LINGUINE


-  ● #22 4 x 1.6mm 

SPAGHETTI/ALLA CHITARRA/ TONARELLI

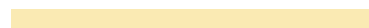
-  ■ #24 2mm 



TAGLIATELLE

-  ■ #32 3.5mm

FETTUCCINE

-  ■ #35 8mm 

PAPPARDELLE



- #38 15mm 



- #40 25mm (1 inch) 



EXTRUDED PASTA SHAPES

FOR MODELS AEX10 LOLA

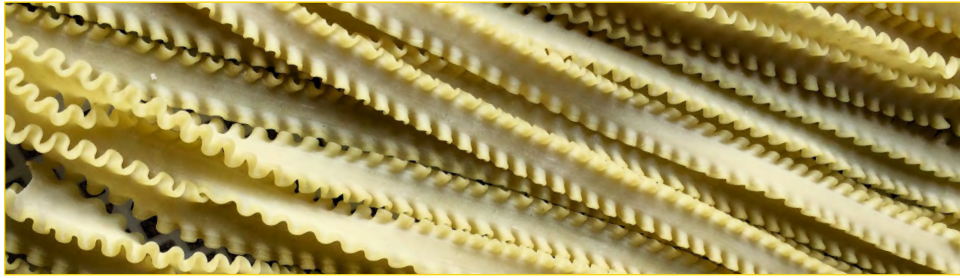
MAFALDE



#50 8.5mm



#55 12mm



BUCATINI/PERCIATELLI



#61 3 mm 



#62 4 mm

ZITI/PACCHERI



#69 25 mm 



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 | 1/26" |
| 3mm | 3/32" |
| 4mm | 1/8" |
| 5mm | 3/6" |
| 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 MODELS AEX10 LOLA

RIGATONI [WITH RIDGES]



#76 6mm



#77 8mm



#78 10mm



#79 12mm 



#80 15mm 



#82 25mm

CANESTRI/LUMACHE [WITH RIDGES]



#100 10.5mm



#101 13.5mm 



EXTRUDED PASTA SHAPES

FOR MODELS AEX10 LOLA



= New Dies



= Favorite Dies

MACARONI [SMOOTH]



#122 6mm

MACARONI [WITH RIDGES]



#133 10.5mm



CRESTE DE GALLO [WITH RIDGES]



#145 10 mm

SHELLS [SMOOTH]

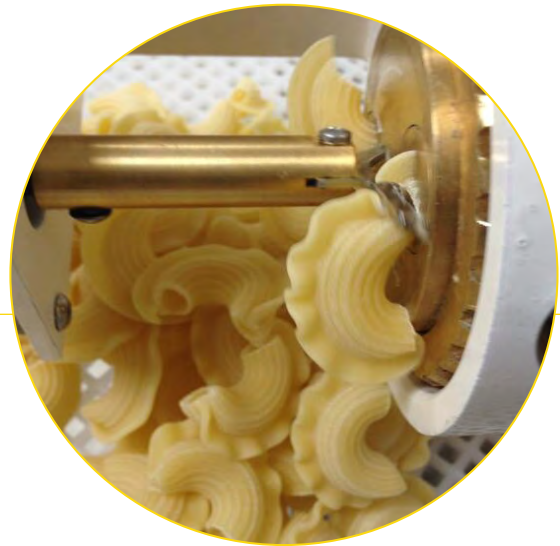


#160 15 mm

SHELLS [WITH RIDGES]



#171 21 mm



EXTRUDED PASTA SHAPES

FOR MODELS AEX10 LOLA



= New Dies



= Favorite Dies

ORECCHIETTE [SMOOTH]



#181 18 mm



ORECCHIETTE [WITH RIDGES]



#182 18 mm



GNOCCHI SARDI [WITH RIDGES]



#195 24.5 mm



EXTRUDED PASTA SHAPES

FOR MODELS AEX10 LOLA

GEMELLI



#214 6.4 mm



#215 8.8 mm



CASARECCE



#220 8.8 mm



FUSILLI



#230 7mm



#231 19.8mm



#232 12.6mm



#239 6.5mm



#240 8.4mm



#241 10mm

EXTRUDED PASTA SHAPES

FOR MODELS AEX10 LOLA



= New Dies



= Favorite Dies

SPECIALTY SHAPES



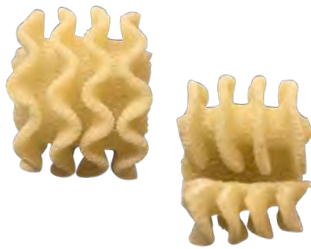
#251 10.4 mm
Trottole



#252 11.4mm
Campanelle



#254 11 mm
Torchietti
(with ridges)



#260 17.5mm
Radiatori



#267 8.3 mm
Garganelli
[with ridges]



#268 6.6mm
Messinesi



#368 10.5mm
Rustic Gemelli (with ridges)



#374
Zucca



#390
Spaccatelli



DID YOU KNOW?

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

Call for more information!

EXTRUDED PASTA SHAPES

FOR MODELS AEX10 LOLA

LASAGNA SHEET DIE



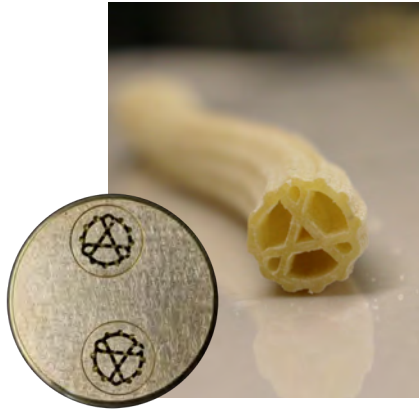
#60s 🙋

Lasagna Sheet Die
with Adjustable thickness

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



CUSTOM DESIGNED SHAPES



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.



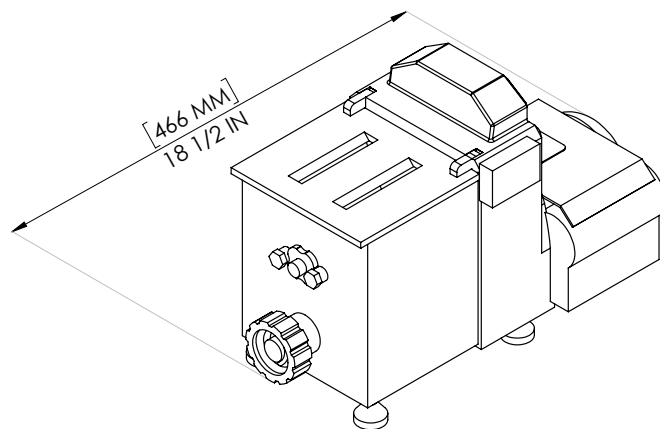
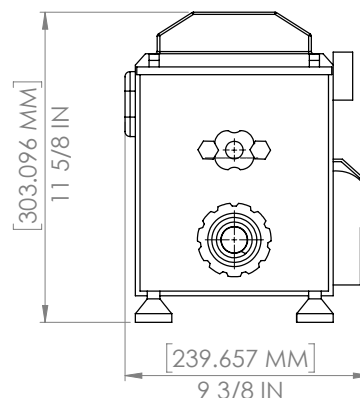
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EXTRUDER + MIXER | HOME MODEL



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 |



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

Add 1–2 eggs per lb of flour
Whole eggs are 65.6% water
Egg yolks are 48% water
Egg whites are 88% water

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!

PASTA CARTS

PAIRS PERFETLY WITH AEX10

APC8

PASTA ON THE MOVE

CATERINA



APC20

TOWER OF PISA

MARTINA



STANDARD FEATURES

- APC8 ideal for models AEX10, AEX18 & AEX30 (Standard counter top height)
- Removable pasta trays
- NSF approved



TECHNICAL SPECIFICATIONS

| Model | APC8 | APC20 |
|-----------------|--------------------------|---------------------------|
| Trays | 8 | 20 |
| Cart Dimensions | 19.5"W x 26.75"D x 36" H | 19.5"W x 26.75"D x 71.5"H |
| Tray Dimensions | 15.5"W x 23.5"D x 2.75"H | 15.5"W x 23.5"D x 2.75"H |
| Net Weight | 48 lbs | 80 lbs |

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

| TECH SPECS | ASD50S | ASD50 | ASD75 TECH SPECS |
|----------------|--------------------|--------------------|--------------------|
| 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 | 230V/3/60Hz, 5.5kW | 230V/3/60Hz, 6.5kW | 230V/3/60Hz, 8.5kW |

STANDARD FEATURES

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

| | |
|--------------------|----------------------|
| 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 Weight | 411 lbs |
| Machine Dimensions | 51"W x 37"D x 71"H |

ASD100 TECH SPECS

| | |
|----------------|-------------------|
| Trays | 100 |
| Pasta per Tray | 6 - 8 lbs |
| Fresh Capacity | 800 lbs |
| Dry Capacity | 640 lbs/cycle |
| Power | 230V/3/60Hz, 12kW |

ASD150 TECH SPECS

| | |
|----------------|-------------------|
| Trays | 150 |
| Pasta per Tray | 6 - 8 lbs |
| Fresh Capacity | 1200 lbs |
| Dry Capacity | 960 lbs/cycle |
| Power | 230V/3/60Hz, 16kW |

ASD200 TECH SPECS

| | |
|----------------|-------------------|
| Trays | 200 |
| Pasta per Tray | 6 - 8 lbs |
| Fresh Capacity | 1600 lbs |
| Dry Capacity | 1280 lbs/cycle |
| Power | 230V/3/60Hz, 20kW |



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!

LUNA



STANDARD FEATURES

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

TECHNICAL SPECIFICATIONS

| | |
|--------------------|--|
| Hourly Production | Soft White Wheat 75% extract 1ph - 120 lbs/hr 3ph - 150 lbs/hr |
| Electrical Power | 220/1/60Hz & 220/3/60Hz |
| Machine Dimensions | 16.25"W x 16.50"D x 33.75"H |



Fresh Whole Berries from the farm, fresh ground flour with interchangeable 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.

MEET THE EXTRUDER FAMIGLIA! COUNTER TOP PASTA EXTRUDERS

HOME + NOVICE CHEF

AEX5
HOME MODEL

VITA



AEX10
FOR THE NOVICE CHEF

LOLA



FOOD SERVICE

AEX18
CHEF'S FAVORITE

JEMMA



AEX30
IMPROVING ON THE ORIGINAL

STELLA



MEET THE EXTRUDER FAMIGLIA! INDUSTRIAL PASTA EXTRUDERS

AEX50
PUSHING BEYOND EXCELLENCE

ARIA



AEX90
THE ARTISAN

GIA



AEX90M
THE ARTISAN TWO

GIA-M



AEX130
IN LOVE WITH PASTA

CHIARA



AEX130M
IN LOVE WITH PASTA

CHIARA-M



AEX440/440M
FACTORY DUTY

DANIELLA-M



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!

Pasta is for sharing!



ARCOBALENO™
PASTA EQUIPMENT

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