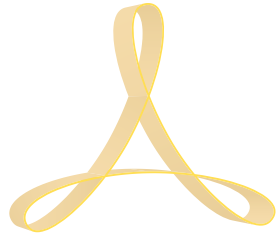


EXTRUDER & MIXER | INDUSTRIAL MODEL AEX130

IN LOVE WITH PASTA

CHIARA



ARCOBALENO™

Project: _____

Item #: _____

Qty: _____

CSI Section 11400: _____

Approval: _____

Date: _____

STANDARD FEATURES

- Production of fresh extruded short & long pastas, and dough sheets
- Professional Industrial Stainless Steel Extruder with superior results
- Automatically mixes & extrudes pasta using a vast variety of flour, including Semolina
- Water cooling system on extruding chamber with temperature control
- Variable extruding speed (optional)
- The extruder can produce dough sheets, single or double output with variable thickness
- Best selection of dies guaranteed!
- Factory and on-location training—the only full-service pasta machine manufacturer in North America

OPTIONAL FEATURES & ACCESSORIES

- Electronic Cutting Knife for Short Pastas
- Machine can be equipped with an extra mixer (AEX130M) with automatic tilting
- Lasagna Sheet Die Adjustable or Fixed Thickness
- Guillotine Cutter for Long Pasta & Noodles
- Standard Dies - Over 200 shapes to choose from
- Dies with Teflon Inserts
- Penne Die with Special Cutting Knife
- Vacuum System
- Rolling Pins
- APC-20 Mobile pasta cart with 20 trays
- Pasta trays - solid and perforated



- Optional water chiller mobile system



■ 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.



Specifications subject to change without notice due to policy of continuous product improvement.



EXTRUDER & MIXER | INDUSTRIAL

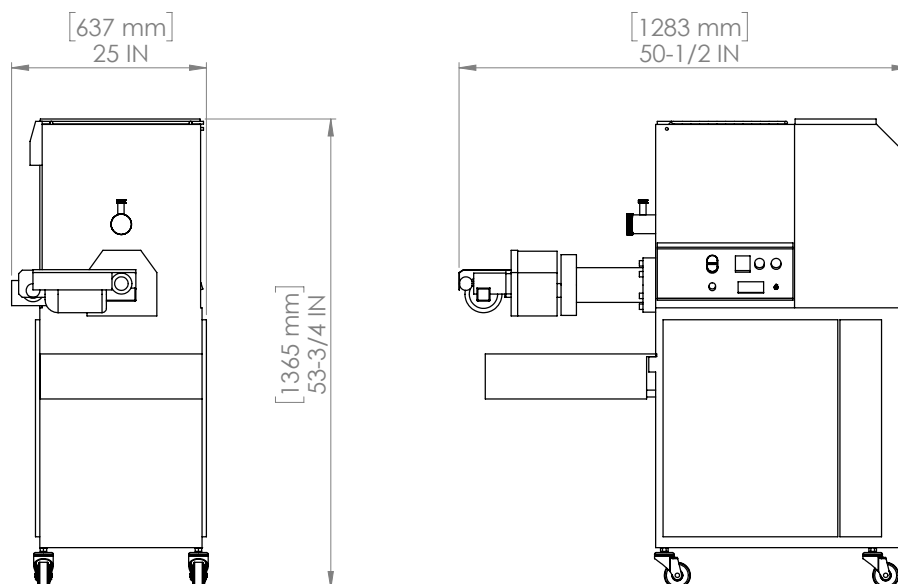
MODEL AEX130

IN LOVE WITH PASTA


ARC OB A L E N O™

TECHNICAL SPECIFICATIONS

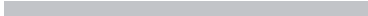
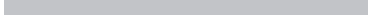



| | |
|---------------------------------|---|
| Model | AEX130 |
| Hourly Production | 130-135 lbs/hr |
| Extruder Mixer Capacity | 35 lbs |
| Electrical Power | 220/3/60Hz 3HP + 2.5 HP 20 Amps |
| Water/Drain Connection | 1/2" BARB (flexible hose suggested) |
| Water Cooling | Water line temp 50-60°F |
| Water Supply Line Volume | 3/8" water line 1 gallon per minute - 70 psi max |
| Nema Plug | L15-20 |
| Cord Length | 8 ft |
| Machine Dimension | 22"W x 46"D x 53.25" H |
| Shipping Dimension | 38"W x 53.50"D x 66"H |
| Net Weight | 541 lbs |
| Shipping Weight | 618 lbs |
| Shipping Class | 85 |



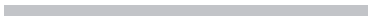
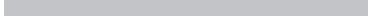
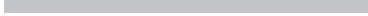
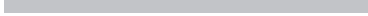
SPAGHETTI

| | | |
|---|-------|---------|
|  | ● #4 | 0.9 mm. |
|  | ● #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. |
|  | ● #12 | 2.5 mm. |

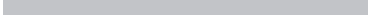
LINGUINE

| | | |
|--|--------|---------------|
|  | ● #20 | 2 x 1.2 mm. |
|  | ● #20A | 2.6 x 1.5 mm. |
|  | ● #21 | 3 x 1.6 mm. |
|  | ● #21A | 3.5 x 1.6 mm. |
|  | ● #22 | 4 x 1.6 mm. |

QUADRI/ALLA CHITARRA

| | | |
|--|-------|---------|
|  | ■ #23 | 1.5 mm. |
|  | ■ #24 | 2 mm. |
|  | ■ #26 | 2.5 mm. |
|  | ■ #27 | 3 mm. |





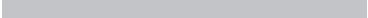

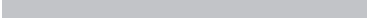
BIGOLI

| | | |
|---|-------|---------|
|  | ● #13 | 3 mm. |
|  | ● #14 | 3.5 mm. |
|  | ● #15 | 4 mm. |



TAGLIATELLE/ PAPPARDELLE



| | | |
|--|-----|---------|
|  | #30 | 1.8 mm. |
|  | #31 | 2.5 mm. |
|  | #32 | 3.5 mm. |
|  | #33 | 4.5 mm. |
|  | #34 | 6 mm. |
|  | #35 | 8 mm. |
|  | #36 | 10 mm. |
|  | #37 | 12 mm. |
|  | #38 | 15 mm. |
|  | #39 | 20 mm. |
|  | #40 | 25 mm. |



| | | |
|--|------|------------------------------------|
|  | #263 | 17 mm. Sagnarelli [with ridges] |
|--|------|------------------------------------|

MAFALDE



#50 8.5 mm.



#51 12 mm.



#55 12 mm.



#56 16 mm.



#57 20 mm.



#59 62 mm.



BUCATINI/PERCIATELLI



#60 2.5 mm.



#61 3 mm.



#62 4 mm.



#62A 5 mm.



#63 6mm.



#75 4.8 mm.
[with ridges]

CANNOLICHI/ZITI/PACCHERI



#64 8 mm.



#65 10 mm.



#66 12 mm.



#67 15 mm.



#68 20 mm.



#69 25 mm.

RIGATONI



#76 6 mm.
[with ridges]



#77 8 mm.
[with ridges]



#78 10 mm.
[with ridges]



#79 12 mm.
[with ridges]



#80 15 mm.
[with ridges]



#81 20 mm.
[with ridges]



#82 25 mm.
[with ridges]



#392
Square Rigatoni
[with ridges]



#110



#112

[with ridges]

GRAMIGNE



#90 2.5 mm.



#91 3 mm.



#92 4 mm.



#93 3.8 mm.
[with ridges]

CANESTRI/LUMACHE



#94 7.8 mm.



#95 9.8 mm.



#96 12.5 mm.



#97 15 mm.



#99 8.6 mm.
[with ridges]



#100 10.5 mm.
[with ridges]



#101 13.5 mm.
[with ridges]



#102 16 mm.
[with ridges]



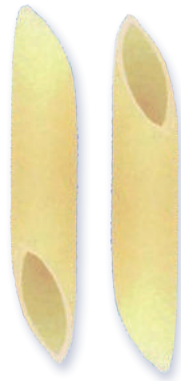
PENNE



#113 6 mm.



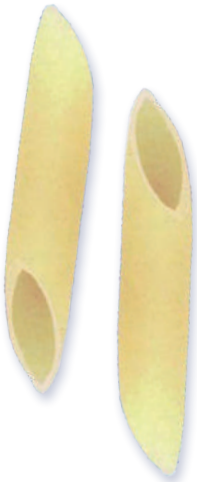
#114 7 mm.
[with ridges]



#115 8 mm.



#116 8.8 mm.
[with ridges]



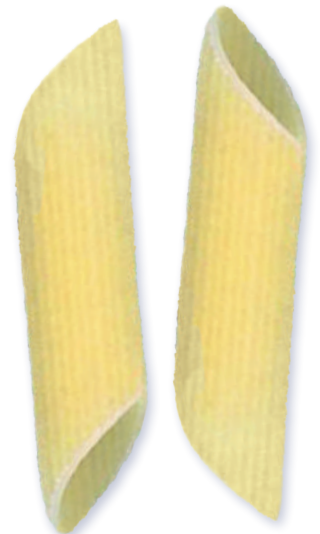
#117L 9 mm.



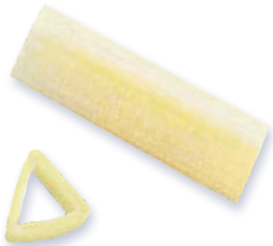
#117R 10 mm.
[with ridges]



#118 12.5 mm.



#119 13.5 mm.
[with ridges]



#264 11.4 mm.
Trene



#386 10 mm.
Trene
[with ridges]



MACARONI



#120
3.2 mm.



#121
4.2 mm.



#122
6 mm.



#123
7.8 mm.



#124
9.8 mm.



#125
12.5 mm.



#126
15 mm.

MACARONI [WITH RIDGES]



#130
4.8 mm.



#131
6.5 mm.



#132
8.6 mm.



#133
10.5 mm.



#134
13.5 mm.



#135
16 mm.

CRESTE DE GALLO



#138 6.2 mm.



#139 7.8 mm.



#140 9.6 mm.



#143 7 mm.
[with ridges]



#144 8.6 mm.
[with ridges]



#145 10 mm.
[with ridges]

SHELLS



#159 10 mm.



#160 15 mm.



#161 21 mm.



#162 28 mm.



#163 35 mm.



#169 10 mm.
[with ridges]



#170 15 mm.
[with ridges]



#171 21 mm.
[with ridges]



#172 28 mm.
[with ridges]



#173 35 mm.
[with ridges]

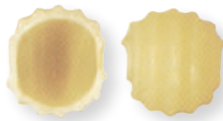


#180 73 mm.
[with ridges]

ORECCHIETTE



#181



#182
[with ridges]



GNOCCHI SARDI



#190 12 mm.
[with ridges]



#191 19 mm.
[with ridges]



#193 19.5 mm.



#194 24 mm.
[with ridges]



#195 19.5 mm.
[with ridges]

CLAM SHELL



#208 24.5 mm.



#209 18 mm.
[with ridges]



#210 27 mm.



#211 27 mm.
[with ridges]

GEMELLI



#214 6.4 mm.



#215 8.8 mm.



#220 8.8 mm.

Caserecce



#380*



#368 10.5 mm.
Rustic Gemelli*
[with ridges]



FUSILLI



#230 7 mm.
[2P]



#231 9.8 mm.
[2P]



#232 12.6 mm.
[2P]



#239 6.5 mm.
[3P]



#240 8.4 mm.
[3P]



#241 10 mm.
[3P]



#242 15.5 mm.
[2P]



#244 12.6 mm.
[2P]



#246 10.5 mm.
[3P]



#366
Large Rustic Fusilli*



#200 7.8 mm.
Amori Cavatappi
[with ridges]



SMALL PASTAS



#278 1.7 mm.



#280 2.3 mm.



#281 2.7 mm.



#282 3 mm.



#283



#284



#285



#288 3.7 mm.



#290 11 mm.



#292 4.6 mm.



#295 4.4 mm.



#296 1.1 mm.



#305 6.5 x 2 mm.



#307 8.4 x 2.2 mm.



#308 7.7 x 2.6 mm.



#309 8.8 x 2.7 mm.



#312 12 x 2.7 mm.



#318 6 x 3 mm.



#320 6 x 8.3 mm.



#322 3.2 x 1.2 mm.



#324 4.5 mm.



#325 5.5 mm.



#326 6.5 mm.



#327 7.5 mm.



#330 5.5 mm.



#331 5.5 mm.



#332 5.5 mm.



#333 3.5 mm.



#334 7.5 mm.



#337 7.5 mm.



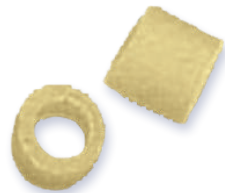
#339 7.5 mm.



#342 6.5 mm.



#343 7 mm.



#344 6.8 mm.



#345 9 mm.



#346 6 mm.



#347 10 mm.



#348 10 mm.



#349 10 mm.



#350 10 mm.

SPECIALTY SHAPES



#250 10.4 mm.



#251 10.4 mm.
Trottolo



#252 11.4 mm.
Campanelle



#254 11 mm.
Gigli [with ridges]



#258 12.5 mm.



#260 17.5 mm.
Radiatori



#261 25 mm.



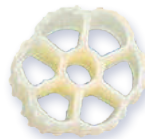
#261S



#362 10 mm.
Rustic Torchio*
[with ridges]



#364*



#265 17.4 mm.
Fiori
[with ridges]



#266 14.5 mm.
Ricciolini



#267 8.3 mm.
Garganelli
[with ridges]



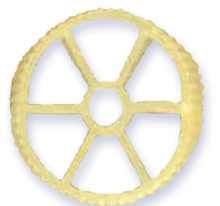
#268 6.6 mm.
Messinesi



#369
Calamarata



#270 16.5 mm.
Rotelle



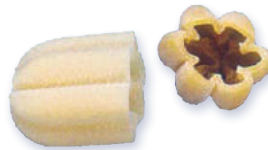
#271 25.4 mm.



#370



#372



#374



#378



DID YOU KNOW?

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



#388*



#390
Spaccatelli



#394



#395



#396



#397
Rustic Paccheri



#399 8.8 mm.



#400

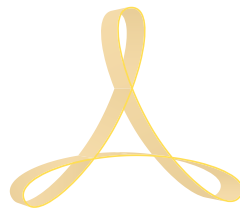


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