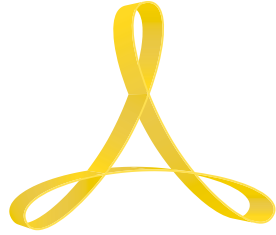


# EXTRUDER & MIXER | INDUSTRIAL MODEL AEX130

IN LOVE WITH PASTA

CHIARA



ARCOBALENO™

Project: \_\_\_\_\_

Item #: \_\_\_\_\_

Qty: \_\_\_\_\_

CSI Section 11400: \_\_\_\_\_

Approval: \_\_\_\_\_

Date: \_\_\_\_\_

## STANDARD FEATURES



- Production of fresh extruded short & long pastas
- Professional Industrial Stainless Steel Extruder with superior results
- Automatically mixes & extrudes pasta using a vast variety of flour, including Semolina
- Water cooling feature to help maintain a constant extrusion temperature with digital temperature readout
- Removable auger & stainless steel mixing arm for easy cleaning
- The extruder can produce dough sheets, single or double output, with variable or fixed thickness (optional lasagna sheet die)
- Best selection of dies guaranteed!
- Factory and on-location training—the only full-service pasta machine manufacturer in North America

## OPTIONAL FEATURES & ACCESSORIES

- Automatic 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
- Variable extruding speed
- 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](http://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 ALENO™

### TECHNICAL SPECIFICATIONS

<b>Model</b>	AEX130
<b>Hourly Production</b>	Up to 130 lbs/hr
<b>Flour Volume</b>	34 lbs
<b>Mixer Production (flour+liquid)</b>	44 lbs per batch
<b>Electrical Power</b>	220/3/60Hz 3HP + 2.5 HP 20 Amps
<b>Water/Drain Connection</b>	1/2" BARB (flexible hose suggested)
<b>Water Cooling</b>	Water line temp 50-60°F
<b>Water Supply Line Volume</b>	3/8" water line 1 gallon per minute - 70 psi max
<b>Nema Plug</b>	L15-20
<b>Cord Length</b>	8 ft
<b>Machine Dimension</b>	22"W x 46"D x 53.25" H
<b>Shipping Dimension</b>	38"W x 53.50"D x 66"H
<b>Net Weight</b>	541 lbs
<b>Shipping Weight</b>	618 lbs
<b>Shipping Class</b>	85

