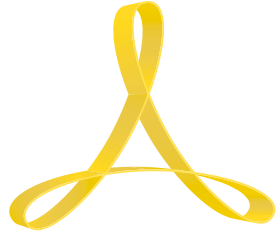


# EXTRUDER WITH DOUBLE MIXER | INDUSTRIAL MODEL AEX130M

IN LOVE WITH CONTINUOUS PRODUCTION

CHIARA-M



ARCOBALENO™

Project: \_\_\_\_\_  
Item #: \_\_\_\_\_  
Qty: \_\_\_\_\_  
CSI Section 11400: \_\_\_\_\_  
Approval: \_\_\_\_\_  
Date: \_\_\_\_\_

## STANDARD FEATURES



- Production of fresh extruded short & long pastas
- Machine equipped with double mixer for continuous production
- 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
- Lasagna Sheet Die Adjustable 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

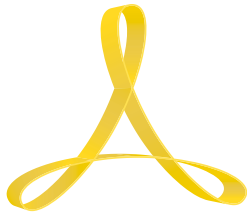
**One Year:** For more information visit [arcobalenollc.com/warranty.html](http://arcobalenollc.com/warranty.html)

### ■ 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 AEX130M

IN LOVE WITH PASTA

ARCOBALENO™

## TECHNICAL SPECIFICATIONS

<b>Model</b>	AEX130M
<b>Hourly Production</b>	Up to 200 lbs/hr
<b>Front Mixer Flour Volume</b>	34 lbs
<b>Front Mixer Production (flour+liquid)</b>	44 lbs per batch
<b>Top Mixer Flour Volume</b>	27 lbs
<b>Top Mixer Production (flour+liquid)</b>	35 lbs per batch
<b>Electrical Power</b>	220/3/60Hz 3HP + 2HP 25 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>	25.75"W x 50"D x 69" H
<b>Shipping Dimension</b>	38"W x 54"D x 77"H
<b>Net Weight</b>	470 lbs
<b>Shipping Weight</b>	530 lbs
<b>Shipping Class</b>	85

