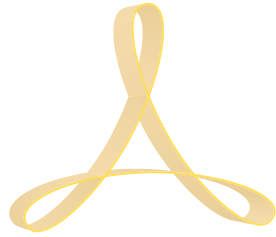


EXTRUDER WITH DOUBLE MIXER | INDUSTRIAL

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

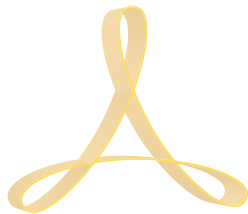
One Year: For more information visit arcobalenollc.com/warranty.html

■ 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

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

