STANDARD FEATURES

- Automatically mixes and extrudes all-in-one
- Best ROI for your kitchen
- Over 100 dies to choose from
- Industrial, high-torque motor
- Stainless steel hopper
- Removable stainless steel mixer shaft & auger for easy cleaning
- Crumbly dough mixture is extruded through a solid bronze die to create over 100 possible pasta shapes
- Portable, compact & versatile machine is easy-to-use
- 110 Volts
- Factory and on-location training—the only full-service pasta machine manufacturer in North America

OPTIONAL FEATURES & ACCESSORIES

- Electronic cutting knife
- APC8 Mobile pasta cart with 8 trays
- APC20 Mobile pasta cart with 20 trays
- Lasagna sheet die with 6.25” dough sheet width and Adjustable Thickness: 1/32” - 3/16”
- Rolling pin for lasagna sheet die
- Extruder dies with Teflon inserts
- Pasta trays - solid and perforated
TECHNICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
</tr>
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<tbody>
<tr>
<td>Model</td>
<td>AEX18</td>
</tr>
<tr>
<td>Hourly Production</td>
<td>15-20 lbs/hr</td>
</tr>
<tr>
<td>Flour Volume</td>
<td>4.25 lbs</td>
</tr>
<tr>
<td>Mixer Production</td>
<td>5.5 lbs per batch</td>
</tr>
<tr>
<td>Electrical Power</td>
<td>110V 60Hz 0.5HP (6 Amps)</td>
</tr>
<tr>
<td>Nema Plug</td>
<td>5-15</td>
</tr>
<tr>
<td>Cord Length</td>
<td>5 ft</td>
</tr>
<tr>
<td>Machine Dimension</td>
<td>11&quot;W x 24&quot;D x 15&quot;H</td>
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<tr>
<td>Shipping Dimension</td>
<td>14.50&quot;W x 28.50&quot;D x 23&quot;H</td>
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<tr>
<td>Net Weight</td>
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<tr>
<td>Shipping Weight</td>
<td>95 lbs</td>
</tr>
<tr>
<td>Shipping Class</td>
<td>85</td>
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</tbody>
</table>

DID YOU KNOW $$$

50 LB BAG OF SEMOLINA FLOUR = $22
YIELDS 80 LBS OF FRESH PASTA.
THAT’S 160 - 8OZ SERVINGS OF FRESH PASTA!
THAT’S ONLY $0.14 PER 8OZ SERVING

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.
**Semolina Flour Recipe for AEX18**

70 – 71 oz of Semolina flour (2,000 grams)
21 – 22 oz of Water (600 grams)

*Note: This may vary upon kitchen humidity & environment. Please adjust accordingly.*

**Egg Pasta Recipe for AEX18**

70 – 71 oz of Semolina flour
6 Whole Large Eggs = 10.5 oz*
12.5 oz of Water

*Note: 1 Large Egg = 1.75 - 1.8 oz
This may vary upon egg size. Please adjust accordingly.*

**Directions for Semolina Flour + Water:**

Put semolina flour in the hopper and press mix. Drizzle 20 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 coarse streusel. 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.

**ROI Calculations**

- **Semolina Flour Cost**
  - 50 LB Bag of Semolina Flour = $22
  - Yields 80 lbs of Fresh Pasta
  - Makes 160 - 8 oz Servings

  Only $0.14 per 8 oz serving!

- **AEX18 Production**
  - AEX18 Produces 5.5 lbs (88 oz) per batch
  - Makes 11 8 oz Servings per batch

- **Pay Off - 30 Days**
  - Average Cost of 8 oz Pasta Dish = $10
  - 18 Pasta Dishes sold per day = $180

ROI calculations are examples for illustrative purposes only and actual costs may vary therefore; Arcobaleno, LLC cannot promise or guarantee the ROI benefits.
COMMON TYPES OF FLOUR
VARIETY OF FLOUR USED TO MAKE PASTA

AFM150 FLOUR MILL
- Ideal for obtaining fresh flour for pasta, pastries, bread, polenta, and many others
- Adjustable grinder for regulating the flour granular
- Minimal footprint with equal efficiency
- Create authentic Italian pasta with interchangeable screens for different granularity

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, both of which are necessary components 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.
### SPAGHETTI

<table>
<thead>
<tr>
<th>#</th>
<th>Diameter</th>
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<tbody>
<tr>
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<td>1.1mm</td>
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<tr>
<td>6</td>
<td>1.3mm</td>
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<tr>
<td>7</td>
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<td>8</td>
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<td>11</td>
<td>2.3mm</td>
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<tr>
<td>12</td>
<td>2.5mm</td>
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### SPAGHETTI/ALLA CHITARRA

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<tr>
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<tr>
<td>26</td>
<td>2.5mm</td>
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<tr>
<td>27</td>
<td>3mm</td>
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### BIGOLI

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<tr>
<td>14</td>
<td>3.5mm</td>
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<tr>
<td>15</td>
<td>4mm</td>
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### LINGUINE

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<tr>
<td>21</td>
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<tr>
<td>21A</td>
<td>3.5 x 1.6mm</td>
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<tr>
<td>22</td>
<td>4 x 1.6mm</td>
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### TAGLIATELLE

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<tr>
<td>31</td>
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<tr>
<td>32</td>
<td>3.5mm</td>
</tr>
<tr>
<td>33</td>
<td>4.5mm</td>
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<tr>
<td>34</td>
<td>6mm</td>
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### FETTUCCINE

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<tr>
<td>35</td>
<td>8mm</td>
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<tr>
<td>36</td>
<td>10mm</td>
</tr>
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</table>

= Favorite Dies
EXTRUDED PASTA SHAPES
FOR MODELS AEX18 JEMMA

PAPPARDELLE

#37 12mm

#38/02 17mm

#38 15mm

#39 20mm

#40 25mm (1 inch)

#263 22mm

Sagnarelli (with ridges)

MAFALDE

#51 12 mm

#52 17 mm

#54 10 mm

#55 12 mm

#56 16 mm

#57 20 mm

#58 25 mm

MM to INCHES
Conversion Chart

<table>
<thead>
<tr>
<th>MM</th>
<th>Approx. Size in Inches</th>
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<tr>
<td>5mm</td>
<td>3/6&quot;</td>
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<tr>
<td>6mm</td>
<td>slightly less than 1/4&quot;</td>
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<td>7mm</td>
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<tr>
<td>8mm</td>
<td>5/16&quot;</td>
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<tr>
<td>9mm</td>
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<tr>
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</tr>
<tr>
<td>11mm</td>
<td>7/16&quot;</td>
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<tr>
<td>12mm</td>
<td>slightly less than 1/2&quot;</td>
</tr>
<tr>
<td>13mm</td>
<td>slightly more than 1/2&quot;</td>
</tr>
<tr>
<td>14mm</td>
<td>9/16&quot;</td>
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<tr>
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<td>5/8&quot;</td>
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<tr>
<td>17mm</td>
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<tr>
<td>18mm</td>
<td>slightly less than 3/4&quot;</td>
</tr>
<tr>
<td>19mm</td>
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<tr>
<td>20mm</td>
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<tr>
<td>21mm</td>
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<tr>
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<td>15/16&quot;</td>
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<tr>
<td>25mm</td>
<td>about 1&quot;</td>
</tr>
<tr>
<td>26mm</td>
<td>about 1 1/32&quot;</td>
</tr>
<tr>
<td>27mm</td>
<td>about 1 1/6&quot;</td>
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<tr>
<td>28mm</td>
<td>about 1 1/8&quot;</td>
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<tr>
<td>29mm</td>
<td>about 1 5/32&quot;</td>
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<tr>
<td>30mm</td>
<td>about 1 3/16&quot;</td>
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<tr>
<td>31mm</td>
<td>about 1 7/32&quot;</td>
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<tr>
<td>32mm</td>
<td>slightly more than 1 1/4&quot;</td>
</tr>
<tr>
<td>33mm</td>
<td>about 1 5/16&quot;</td>
</tr>
<tr>
<td>34mm</td>
<td>about 1 1/32&quot;</td>
</tr>
</tbody>
</table>
EXTRUDED PASTA SHAPES
FOR MODELS AEX18 JEMMA

**BUCATINI/PERCIALELLI**

- #60 2.5 mm
- #61 3 mm
- #62 4 mm
- #62A 5 mm
- #63 6 mm
- #75 4.8 mm (with ridges)
- #71 6 mm (2 mm wall thickness)
- #72 6.5 mm (1.4 mm wall thickness)

**ZITI/PACCHERI**

- #64 8 mm
- #65 10 mm
- #66 12 mm
- #67 15 mm
- #67/02 17 mm
- #68 20 mm
- #69 25 mm (1.4 mm wall thickness)
- #70 25 mm (1.4 mm wall thickness)

**RIGATONI**

- #73 12 mm
- #73/02 13 mm
- #73/04 11 mm
- #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)
EXTRUDED PASTA SHAPES
FOR MODELS AEX18 JEMMA

RIGATONI

#83 26.5 mm
[1.4 mm wall thickness]
[with ridges]

#84 23 mm
[1.3 mm wall thickness]
[with ridges]

#85 10.5 mm
[1.05 mm wall thickness]
[with ridges]

#86 13.5 mm
[1.15 mm wall thickness]
[with ridges]

#87 17.5 mm
[1.2 mm wall thickness]
[with ridges]

ELICOIDALI
Reversed Ridges

#110 6mm
(with ridges)

#112 9.5mm
(with ridges)

GRAMIGNE

#91 3 mm
#92 4 mm
#93 3.8 mm
[with ridges]

CANESTRI/LUMACHE [SMOOTH]

#94 7.8mm
#95 9.8mm
#96 12.5mm

CANESTRI/LUMACHE [WITH RIDGES]

#99 8.6mm
#100 10.5mm
#101 13.5mm
#102 16mm
EXTRUDED PASTA SHAPES
FOR MODELS AEX18 JEMMA

MACARONI [SMOOTH]

#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]

#133 10.5 mm
#134 13.5 mm

CRESTE DE GALLO [SMOOTH]

#138 6.2 mm
#139 7.8 mm
#140 9.6 mm

CRESTE DE GALLO [WITH RIDGES]

#143 7 mm
#144 8.6 mm
#145 10 mm

SHELLS [SMOOTH]

#160 15 mm
#161 21 mm
#162 28 mm

SHELLS [WITH RIDGES]

#170 15 mm
#171 21 mm
#172 28 mm

= Favorite Dies

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EXTRUDED PASTA SHAPES
FOR MODELS AEX18 JEMMA

ORECCHIETTE [SMOOTH]

#181  18 mm
#183  22 mm

ORECCHIETTE [WITH RIDGES]

#182  18 mm
#184  22 mm
#185  26.5 mm
#186  26.5 mm

GNOCCHI SARDI [SMOOTH]

#193  19.5 mm
#199  24 mm

GNOCCHI SARDI [WITH RIDGES]

#190  12 mm
#191  19 mm
#192  19 mm
#192/04  19 mm
#195  24.5 mm

CLAM SHELLS [SMOOTH]

#208  18 mm
#210  27 mm

CLAM SHELLS [WITH RIDGES]

#209  18 mm
#211  27 mm
#388

TEN

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EXTRUDED PASTA SHAPES
FOR MODELS AEX18 JEMMA

= Favorite Dies

---

GEMELLI

#214 6.4 mm
#215 8.8 mm
#216 14.2 mm

CASARECCE

#219 7.8 mm
#220 8.8 mm
#221 12 mm

---

FUSILLI

#224 13 mm [2P]
#225 14.2 mm
#226 9 mm [4P]

---

#230 9.8 mm [2P]
#231 12.6 mm [2P]
#232 7 mm [3P]
#233 13 mm [2P]
#234 15.5 mm [2P]
#235 6.5 mm [3P]
#236 8.4 mm [3P]
#237 10 mm [3P]
#238 15.5 mm [2P]
#239 13 mm [3P]
#240 12.6 mm [2P]
#241 10.5 mm [3P]
#242 13 mm [2P]
#243 12.6 mm [2P]
#244 10.5 mm [3P]
EXTRUDED PASTA SHAPES
FOR MODELS AEX18 JEMMA

SPECIALTY SHAPES

#251  10.4mm
Trottole

#249  11.4 mm
Campanelle
(with ridges)

#252  11.4mm
Campanelle

#254  11mm
Torchietti
(with ridges)

#256  18 mm

#258  12.5mm
Specialty 3-Loop

#264  11.4mm
Smooth Trene

#386  10mm
Trene
(with ridges)

#268  6.6mm
Messinesi

#267  8.3 mm
Garganelli
(with ridges)

#273  6.5 mm
Torchietto
(with ridges)

#362  10mm
Rustic Torchio
(with ridges)
EXTRUDED PASTA SHAPES
FOR MODELS AEX18 JEMMA

SPECIALTY SHAPES

- #270 16.5 mm Rotelle (Wagon Wheel)
- #369 Calamarata
- #372 8.8mm Maccheroncelli
- #368 10.5 mm Casarecce Rigate [with ridges]
- #380 Treccioni
- #366 19 mm Large Rustic Fusilloni
- #454 Fusillone 15 mm
- #374 Zucca
- #378 Stella
- #390 Spaccatelli
- #399 8.8mm Trifoglio
- #400 Fiore
- #456 Maccherone Greco

= Favorite Dies

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EXTRUDED PASTA SHAPES
FOR MODELS AEX18 JEMMA

LASAGNA SHEET DIE

#60s Lasagna Sheet Die with Adjustable thickness
Dough Width: 6.25"
Adjustable Thickness: 1/32" - 3/16"

CUSTOM DESIGNED SHAPES
MEET THE EXTRUDER FAMIGLIA!

AEX18
CHEFS' FAVORITE

AMF150 FLOUR MILL
FARM TO TABLE FRESH FLOUR
Make fresh flour right when you need it!

LUNA

Fresh Whole Berries from the farm, fresh ground flour with interchange screens for different textures, is filled with delicious flavor, wholesome goodness, and new pastabilities!

THE INDUSTRIAL SERIES

AEX50 | ARIA
AEX90/90M | GIA
AEX130/130M | CHIARA
APC20 | MARTINA

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FIFTEEN
THE ONLY FULL-SERVICE PASTA MACHINE MANUFACTURER IN NORTH AMERICA!

ARCObALENO LANCASTER HEADQUARTERS
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