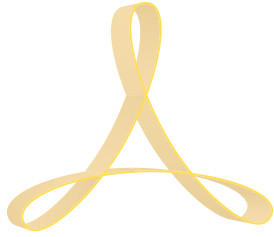


# EXTRUDER & MIXER | TABLE TOP MODEL AEX18

CHEFS' FAVORITE

JEMMA



ARCOBALENO™

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

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

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

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

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

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

## 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
- APC-8 Mobile pasta cart with 8 trays
- APC-20 Mobile pasta cart with 20 trays
- Lasagna sheet die with variable thickness (6.25" dough sheet width)
- Rolling pin for lasagna sheet die
- Extruder dies with Teflon inserts
- Pasta trays - solid and perforated



Optional  
APC-8 Pasta Cart

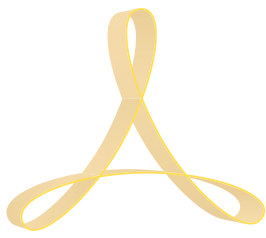


CUTTING KNIFE  
FOR SHORT PASTAS

LASAGNA SHEET DIE

FRONT VIEW

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



# EXTRUDER & MIXER | COUNTER TOP

## MODEL AEX18

CHEFS' FAVORITE

ARC OB ALENO™

### TECHNICAL SPECIFICATIONS

Model	AEX18
Hourly Production	15-20 lbs/hr
Flour Volume	4.25 lbs
Mixer Production (flour+liquid)	5.5 lbs per batch
Electrical Power	110V 60Hz 0.5HP (6 Amps)
Nema Plug	5-15
Cord Length	5 ft
Machine Dimension	11"W x 24"D x 15"H
Shipping Dimension	14.50"W x 28.50"D x 23"H
Net Weight	75 lbs
Shipping Weight	95 lbs
Shipping Class	85

### 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

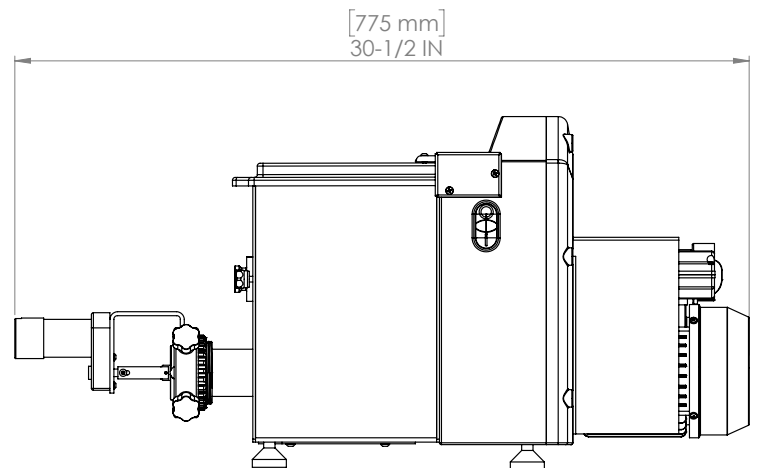
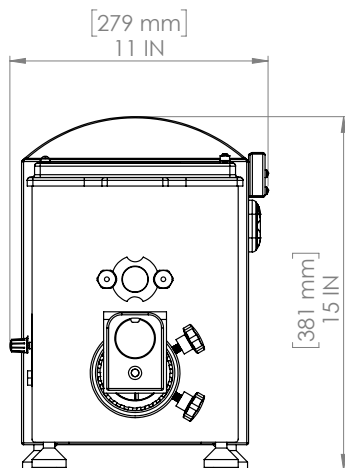
### ■ WARRANTY

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



# PASTA EXTRUSION

## What does the pasta extruder do for you?

The Pasta Extruder saves the most precious of resources — TIME!



The Pasta Extruder will automatically mix and knead pasta dough. The dry ingredients are placed in the mixing chamber, then the wet ingredients are added to it while the machine is mixing.



The general consistency of the extruded dough is much drier than the dough used with a sheeting machine. The mixture is forced through bronze dies that can create hundreds of different pasta shapes!



Bronze dies create a rough surface texture that has artisan visual appeal and is said to hold sauces better. Bronze dies can also be supplied with Teflon inserts for a smoother surface.

### DID YOU KNOW?

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



## SEMOLINA FLOUR RECIPE

### INGREDIENTS

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.*

### FOR EGG PASTA

Add 1–2 eggs per lb of flour

Whole eggs are 65.6% water

Egg yolks are 48% water

Egg whites are 88% water

### DIRECTIONS

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.

RECIPE!

# COMMON TYPES OF FLOUR

VARIETY OF FLOUR USED TO MAKE PASTA



## 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




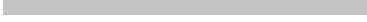
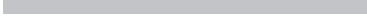
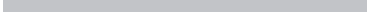
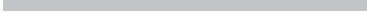
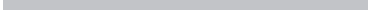
Gluten is the protein present in wheat flour and it can be challenging to bake without it. Some popular gluten free flours are white rice, buckwheat, millet, masa and chickpea flour.



## 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

	● #5	1.1mm
	● #6	1.3mm
	● #7	1.5mm
	● #8	1.7mm
	● #9	1.9mm
	● #10	2.1mm
	● #11	2.3mm
	● #12	2.5mm






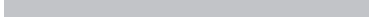
# LINGUINE

	● #21	3 x 1.6mm
	● #21A	3.5 x 1.6mm
	● #22	4 x 1.6mm

# BIGOLI


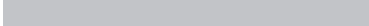


	● #13	3mm
	● #14	3.5mm
	● #15	4mm

# SPAGHETTI/ ALLA CHITARRA

	■ #23	1.5mm
	■ #24	2mm
	■ #26	2.5mm
	■ #27	3mm




# TAGLIATELLE

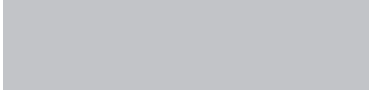

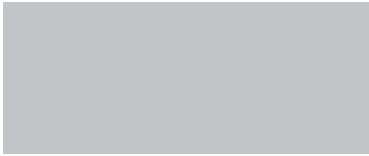

	#31	2.5mm
	#32	3.5mm
	#33	4.5mm
	#34	6mm



# FETTUCCHINE

	#35	8mm
	#36	10mm

# PAPPARDELLE

	#37	12mm
	#38	15mm
	#39	20mm
	#40	25mm (1 inch)



# MAFALDE



#50 8.5mm



#55 12mm



#56 16mm



#57 20mm

# BUCATINI/ PERCIATELLI



#60 2.5mm



#61 3mm



#62 4mm



#62A 5mm



#63 6mm



#75 4.8mm  
(with ridges)



# ZITI/PACCHERI



#64 8mm



#65 10mm



#66 12mm



#67 15mm



#68 20mm



#69 25mm  
(1 inch)

# RIGATONI



#76 6mm  
(with ridges)



#79 12mm  
(with ridges)



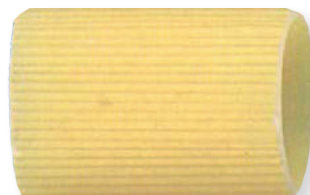
#77 8mm  
(with ridges)



#80 15mm  
(with ridges)



#78 10mm  
(with ridges)



#82 25mm  
(1 inch—with ridges)

# ELICOIDALI



#110 6mm



#112 9.5mm



# CANESTRI/LUMACHE



#95 9.8mm



#96 12.5mm



#99 8.6mm  
(with ridges)



#100 10.5mm  
(with ridges)



#101 13.5mm  
(with ridges)



#102 16mm  
(with ridges)

# MACARONI SMOOTH



#120 3.2mm



#121 4.2mm



#122 6mm



#124 9.8mm



#125 12.5mm



#126 15mm

# GRAMIGNE



#91 3mm



#92 4mm

# MACARONI WITH RIDGES



#133 10.5mm  
(with ridges)



#134 13.5mm  
(with ridges)



#64



#134



#252

# CRESTE DE GALLO



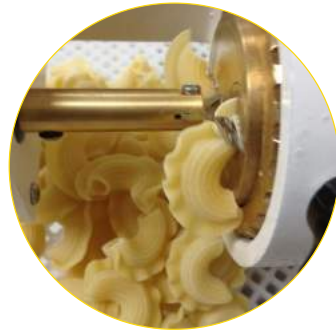
#138 6.2mm



#139 7.8mm



#140 9.6mm



#143 7mm  
(with ridges)



#144 8.6mm  
(with ridges)



#145 10mm  
(with ridges)



#162 28mm



#171 21mm  
(with ridges)



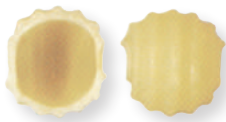
#172 28mm  
(with ridges)

# SHELLS

# ORECCHIETTE



#181



#182  
(with ridges)

# GNOCCHI SARDI



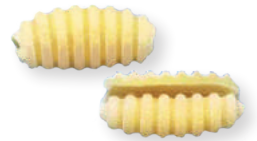
#190 12mm  
(with ridges)



#191 19mm  
(with ridges)



#193 19.5mm  
(smooth)



#195 24.5mm  
(with ridges)

# CLAM SHELLS



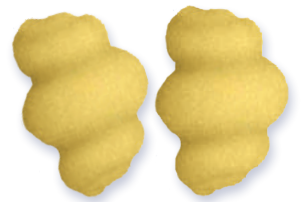
#209 18mm  
(with ridges)



#211 27mm  
(with ridges)



#208 18mm  
(smooth)



#210 27mm  
(smooth)

# GEMELLI & CASARECCE



#214 6.4mm



#215 8.8mm



#220 8.8mm

# FUSILLI



#230 7mm  
(2P)



#232 12.6mm  
(2P)



#239 6.5mm  
(3P)



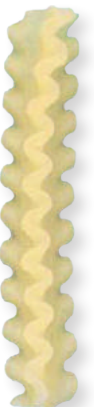
#240 8.4mm  
(3P)



#241 10mm  
(3P)



#244 12.6mm  
(2P)



#246 10.5mm  
(3P)

# SPECIALTY SHAPES



#251 10.4mm  
Trottole



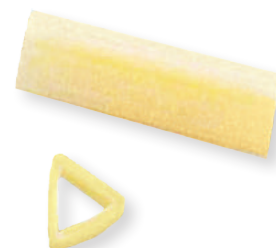
#258 12.5mm  
Specialty 3-Loop



#252 11.4mm  
Campanelle



#254 11mm  
Gigli  
(with ridges)



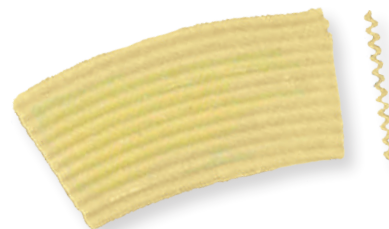
#264 11.4mm  
Smooth Trene



#260 17.5mm  
Radiatori



#261 25mm  
Radiatori



#263 22mm  
Sagnarelli  
(with ridges)

# SPECIALTY SHAPES



#267 8.3mm  
Garganelli  
(with ridges)



#268 6.6mm  
Messinesi



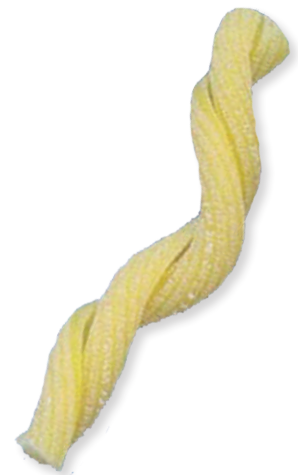
#270 16.5mm  
Rotelle (Wagon Wheel)



#362 10mm  
Rustic Torchio  
(with ridges)



#366  
Large Rustic Fusilli



#368 10.5mm  
Rustic Gemelli  
(with ridges)

# SPECIALTY SHAPES



#369  
Calamarata



#372 8.8mm  
Special Wrap Around



#374  
Zucca



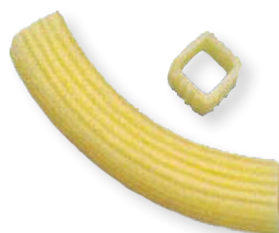
#378  
Star



#386 10mm  
Trene  
(with ridges)



#390  
Spaccatelli



#392  
Square Rigatoni  
(with ridges)



#397  
Rustic Paccheri



#396  
Thick Ridges  
Paccheri



#380  
Large Fusilli



#399 8.8mm  
Specialty Tiny 3-Loop

# LASAGNA SHEET DIE



#60s  
Lasagna Sheet Die  
with Variable Thickness  
(up to a 6.25" dough width)



# MEET THE EXTRUDER FAMIGLIA!

## AEX18

CHEFS' FAVORITE

JEMMA



BEST ROI!

## AEX10

FOR THE NOVICE CHEF



LOLA

## AEX30

IMPROVING ON THE ORIGINAL "STELLA"



STELLA

## THE INDUSTRIAL SERIES



AEX50 | ARIA



AEX90/90M | LUNA



AEX130/130M | CHIARA-M



APC20 | PISA

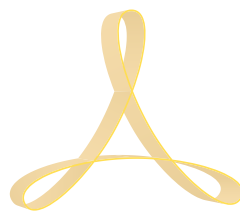
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