

EXTRUDER + MIXER | COUNTER TOP

MODEL AEX18

CHEFS' FAVORITE

JEMMA



ARCOBALENO®



STANDARD FEATURES

- Mixer and extruder— all-in-one process
- Best ROI for your kitchen
- Over 150 dies to choose from
- Includes automatic cutting knife for short pastas
- Industrial, high-torque motor
- Stainless steel hopper
- Removable stainless steel mixer shaft & auger for easy cleaning
- Crumbly dough mixture is extruded through a solid brass die to create over 150 possible pasta shapes
- Portable, compact & versatile machine is easy-to-use
- 120 Volts
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

OPTIONAL FEATURES & ACCESSORIES

- Pasta trays - Perforated - Dim: 15.5"W x 23.5"D x 2.75"H
- Pasta trays - Solid - Dim: 15.5"W x 23.5"D x 2.75"H
- 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



CUTTING KNIFE
FOR SHORT PASTAS



LASAGNA
SHEET DIE
(#60s)



Optional
APC8 Pasta Cart

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CAD file available. Please contact factory 717-394-1402.

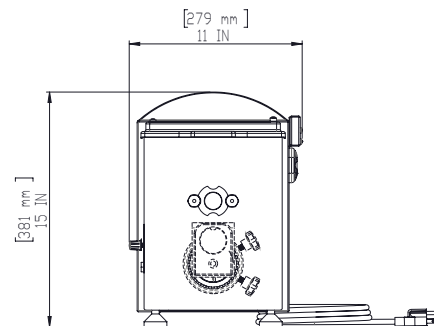
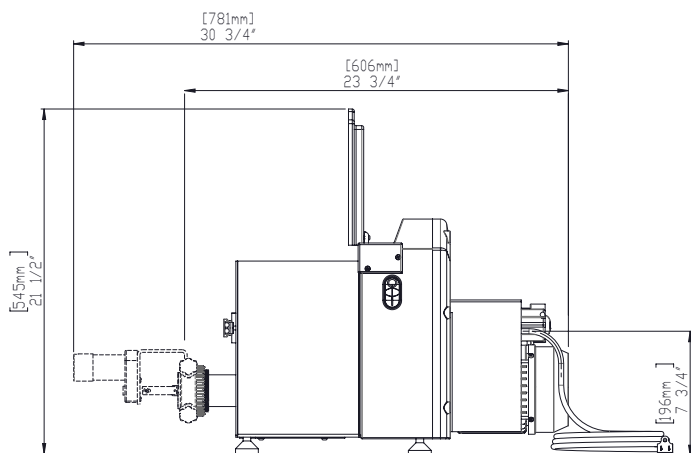


EXTRUDER & MIXER | COUNTER TOP MODEL AEX18

ARCOBALENO®

TECHNICAL SPECIFICATIONS

Model	AEX18
Hourly Production*	Up to 15-20 lbs/hr *Production varies by pasta shape
Mixer Capacity (flour)	2,000 g (4.25 lbs)
Mixer Production (flour + liquid)	2,600 g/batch (5.5 lbs/batch)
Electrical Power	120V 60Hz 0.5HP (6 Amps)
Nema Plug	5-15
Cord Length	5 ft
Machine Dimensions	11"W x 30.75"D x 15"H (with knife)
Shipping Dimensions	14.50"W x 28.5"D x 23"H
Machine Weight	75 lbs
Shipping Weight	95 lbs
Shipping Class	85



PAYS FOR ITSELF IN 30 DAYS!

AEX18 ROI BREAKDOWN

Semolina Flour Cost



50 LB BAG OF
SEMOLINA FLOUR = \$25



YIELDS 80 LBS OF
FRESH PASTA



MAKES 160 -
8 OZ SERVINGS

ONLY **\$0.16** 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

\$12-15

AVERAGE COST
OF 8 OZ PASTA DISH

18

18 PASTA DISHES
SOLD PER DAY = \$216-270

ROI calculations are examples for illustrative purposes only and actual costs may vary therefore; Arcobaleno, LLC cannot promise or guarantee the ROI benefits.

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

Eggs + Water must be whisked together before adding to the flour.

**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.

RECIPE!

EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA



= New Dies







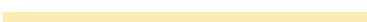

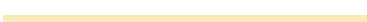
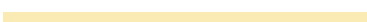


= Favorite Dies







= Hand Cut Only

SPAGHETTI

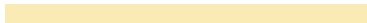




	#5	1.1 mm
	#6	1.3 mm
	#7	1.5 mm
	#8	1.7 mm 
	#9	1.9 mm
	#10	2.1 mm 
	#11	2.3 mm
	#12	2.5 mm



BIGOLI






	#13	3 mm
	#14	3.5 mm 
	#15	4 mm

LINGUINE

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



SPAGHETTI/ALLA CHITARRA/ TONARELLI

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

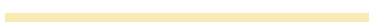
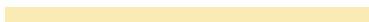






DID YOU KNOW?

Teflon dies are available for smooth texture and used for Gluten Free and Non Traditional Recipes.

Our #23 Teflon and #24 Teflon dies can be used to make ramen. *Call for more information!*

TAGLIATELLE

	#30	1.8 mm
	#31	2.5 mm
	#32	3.5 mm
	#33	4.5 mm
	#34	6 mm 

FETTUCCINE

	#35	8 mm 
	#36	10 mm

EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA

PAPPARDELLE



#37 12 mm



#38 15 mm



#38/02 17 mm new



#39 20 mm




#40 25 mm (1 inch)




#263 17 mm
Sagnarelli
[with ridges]


MAFALDE




#50 8.5 mm




#51 12 mm new




#52 17 mm new




#54 10 mm new



#55 12 mm



#56 16 mm



#57 20 mm



MM to INCHES Conversion Chart



MM	Approx. Size in Inches
1mm	1/32"
2mm	1/16"
3mm	3/32"
4mm	1/8"
5mm	3/16"
6mm	slightly less than 1/4"
7mm	slightly more than 1/4"
8mm	5/16"
9mm	slightly less than 3/8"
10mm	slightly more than 3/8"
11mm	7/16"
12mm	slightly less than 1/2"
13mm	slightly more than 1/2"
14mm	9/16"
15mm	slightly less than 5/8"
16mm	5/8"
17mm	slightly less than 11/16"
18mm	slightly less than 3/4"
19mm	slightly more than 3/4"
20mm	slightly less than 13/16"
21mm	slightly more than 13/16"
22mm	slightly less than 7/8"
23mm	slightly more than 7/8"
24mm	15/16"
25mm	about 1"
26mm	about 1 1/32"
27mm	about 1 1/16"
28mm	about 1 1/8"
29mm	about 1 5/32"
30mm	about 1 3/16"
31mm	about 1 7/32"
32mm	slightly more than 1 1/4"
33mm	about 1 5/16"
34mm	about 1 1/32"

EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA



= New Dies



= Favorite Dies



= Hand Cut Only

BUCATINI/PERCIATELLI



#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



#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



= New Dies



= Favorite Dies



= Hand Cut Only

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
[1.2 mm wall thickness]
[with ridges]



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

ELICOIDALI

Reversed Ridges



#110 6 mm
[with ridges]



#112 9.5 mm
[with ridges]

GRAMIGNE



#91 3 mm



#92 4 mm



#93 3.8 mm
[with ridges]

CANESTRI/LUMACHE [SMOOTH]



#94 7.8 mm



#95 9.8 mm



#96 12.5 mm



#97 15 mm



CANESTRI/LUMACHE [WITH RIDGES]



#99 8.6 mm



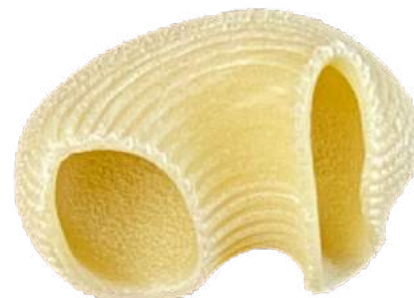
#100 10.5 mm



#101 13.5 mm



#102 16 mm



#438 26 mm

EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA



= New Dies



= Favorite Dies



= Hand Cut Only

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



DID YOU KNOW?

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

CRESTE DE GALLO [SMOOTH]



#138 6.2 mm



#139 7.8 mm



#140 9.6 mm

CRESTE DE GALLO [WITH RIDGES]



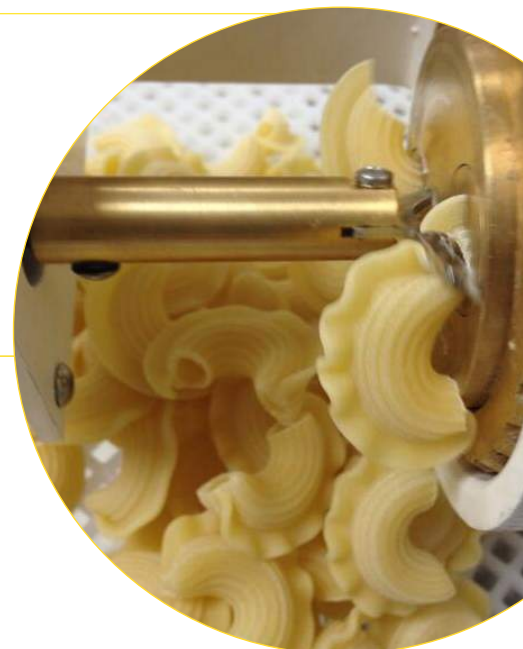
#143 7 mm



#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



EXTRUDED PASTA SHAPES FOR MODELS AEX18 JEMMA



= New Dies



= Favorite Dies

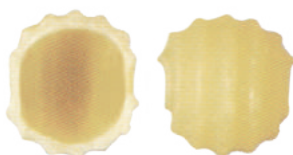


= Hand Cut Only

ORECCHIETTE



#181 18 mm



#182 18 mm
[with ridges]



GNOCCHI SARDI [SMOOTH]



#193 19.5 mm

GNOCCHI SARDI [WITH RIDGES]



#190 12 mm



#191 19 mm



#192 19 mm



#192/04 19 mm



#195 19 mm



#196 25 mm

CLAM SHELLS [SMOOTH]



#208 18 mm



#210 27 mm



CLAM SHELLS [WITH RIDGES]



#209 18 mm



#211 27 mm



#388

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



#227
12 mm

EXTRUDED PASTA SHAPES FOR MODELS AEX18 JEMMA



= New Dies



= Favorite Dies



= Hand Cut Only

FUSILLI



#222
9 mm
[4P]



#223
9 mm
[4P]



#224
13 mm
[4P]



#225
14.2 mm



#230
7 mm
[2P]



#231
9.8 mm
[2P]



#232
12.6 mm
[2P]



#233
13 mm
[2P]



#234
15.5 mm
[2P]



#239
6.5 mm
[3P]



#240
8.4 mm
[3P]



#241
10 mm
[3P]



#242
15.5 mm
[2P]



#243
13 mm
[3P]



#244
12.6 mm
[2P]



#251 10.4 mm
Trottole



#249 11.4 mm
Campanelle
[with ridges]



#252 11.4 mm
Campanelle



#253 28 mm



#254 11 mm
Torchietti
[with ridges]



#256 18 mm



EXTRUDED PASTA SHAPES FOR MODELS AEX18 JEMMA



= New Dies



= Favorite Dies



= Hand Cut Only



#258 12.5 mm
Specialty 3-Loop



#260 17.5 mm
Radiatori



#261 25 mm
Radiatori



#262 19 mm
Bumbola



#264 11.4 mm
Smooth Trene



#386 10 mm
Trene
[with ridges]



#392 10mm
Square Rigatoni
[with ridges]



#270 16.5 mm
Rotelle
(Wagon Wheel)



#268 6.6 mm
Messinesi



#369
Calamarata



#370
Girelle



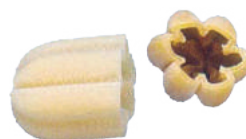
#372 8.8 mm
Maccheroncelli



#267 8.3 mm
Garganelli
[with ridges]



#273 6.5 mm
Torchietto
[with ridges]



#374
Zucca



#384 25 mm

EXTRUDED PASTA SHAPES FOR MODELS AEX18 JEMMA



= New Dies



= Favorite Dies



= Hand Cut Only



#362 10 mm
Rustic Torchio
[with ridges]



#378
Stella



#390
Spaccatelli



#399 8.8 mm
Trifoglio



#398 15 mm
Bubble Flower



#368 10.5 mm
Rustic Casarecce
[with ridges]



#366 19 mm
Large Rustic Fusilloni



#380
Treccioni



#454 15 mm
Fusilloni



#448 24 mm
Sunshine



#456 17 mm
Maccherone Greco

SOME OF OUR FUN SHAPES



#509C
Star



#509D
Shooting Star



#513
Heart



#515
Tennis Racket



#517
Mushroom



#529/02
Bat



#529/04
Pumpkin



#529/06
Spider



#529/08
Ghost



#559
Dollar Sign



#563
Tree



#580
Grapes

EXTRUDED PASTA SHAPES

FOR MODELS AEX18 JEMMA

LASAGNA SHEET DIE



#60s

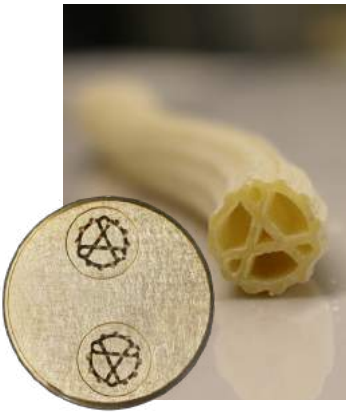
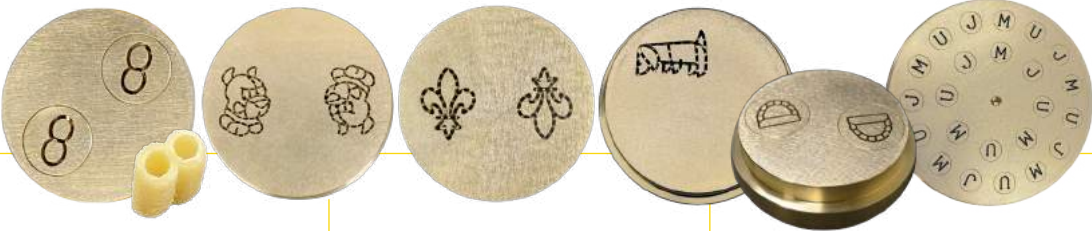
Lasagna Sheet Die
with Adjustable thickness

Dough Width: 6.25"
Adjustable Thickness: 1/32" - 3/16"



Lasagna sheet thickness is adjustable to suit your preference. We recommend around 1/16" thickness for baked lasagna... no pre-cooking needed!

CUSTOM SHAPES



PASTA CARTS & TRAYS

STANDARD FEATURES

- APC7 and APC8 ideal for models AEX10, AEX18 & AEX30 (Standard counter top height)
- NSF approved

APC7 PASTA ON THE MOVE

CARTINA



APC8 PASTA ON THE MOVE

CATERINA



APC20 TOWER OF PISA

MARTINA



APTP PERFORATED PASTA TRAY



APTS SOLID PASTA TRAY



PASTA DRYER EXTENDS SHELF LIFE OF PASTA

ASD20 - LAB ARTISAN SMALL BATCH LAB DRYER

MONICA



STANDARD FEATURES

- Advanced programmable recipe dryer
- Programmable recipes for different shapes and thicknesses

TECHNICAL SPECIFICATIONS

Trays	20
Tray Size	31.50"W x 23.75"D
Pasta Per Tray	4 - 5 lbs
Fresh Capacity	80 - 100 lbs
Dry Capacity	60 - 80 lbs/cycle
Power	230V/3/60Hz, 16 Amps
Machine Dimensions	40"W x 41"D x 67"H
Shipping Dimensions	49"W x 51"D x 75"H
Machine Weight	411 lbs
Shipping Weight	700 lbs

ASD50/75/100/150/200 EXTENDS SHELF LIFE

PICASSO



STANDARD FEATURES

- Advanced programmable recipe dryer
- Fan controls temperature & humidity, so product dries from the inside out

TRAY SIZES:

ASD50S
21.50"W x 23.75"D

ASD50/75/100/150/200
21.50"W x 23.75"D



TECH SPECS	ASD50S	ASD50	ASD75
Trays	50	50	75
Pasta per Tray	4 - 6 lbs	6 - 8 lbs	6 - 8 lbs
Fresh Capacity	300 lbs	400 lbs	660 lbs
Dry Capacity	240 lbs/cycle	320 lbs/cycle	480 lbs/cycle
Power	208-230V/3/60Hz, 5.5kW	208-230V/3/60Hz, 6.7kW	208-230V/3/60Hz, 8.5kW
Machine Dimensions	71"W x 41"D x 87"H	71"W x 55"D x 87"H	98.5"W x 65"D x 87"H
Shipping Dimensions	73"W x 44"D x 91"H	78"W x 65"D x 99"H	103"W x 70"D x 91"H
Machine Weight	710 lbs	1285 lbs	1390 lbs
Shipping Weight	925 lbs	1510 lbs	1650 lbs

TECH SPECS	ASD100	ASD150	ASD200
Trays	100	150	200
Pasta per Tray	6 - 8 lbs	6 - 8 lbs	6 - 8 lbs
Fresh Capacity	800 lbs	1200 lbs	1600 lbs
Dry Capacity	640 lbs/cycle	960 lbs/cycle	1280 lbs/cycle
Power	208-230V/3/60Hz, 12kW	208-230V/3/60Hz, 18kW	208-230V/3/60Hz, 20kW
Machine Dimensions	98.5"W x 102"D x 87"H	98.5"W x 110"D x 87"H	98.5"W x 134"D x 95"H

WARRANTY

One Year: For more information visit arcobalenopasta.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.



FRESHLY MILLED FLOUR

HOW TO DIFFERENTIATE AND BE A LEADER IN FRESH PASTA MAKING

AFM150

FARM TO TABLE FRESH FLOUR

Make fresh flour right when you need it!



STANDARD FEATURES

- Ideal for obtaining fresh flour for pasta, pastries, bread and many others
- Adjustable grinder for regulating the flour granular
- Interchangeable sieve screens for different granularity

TECHNICAL SPECIFICATIONS

Hourly Production*	Soft White Wheat 75% extract Up to 150 lbs/hr *Production varies by sieve screen
Electrical Power	220/1/60Hz
Machine Dimensions	20"W x 19.25"D x 35.75"H
Shipping Dimensions	24"W x 20"D x 45"H
Machine Weight	140 lbs
Shipping Weight	190 lbs



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!

Get ready to join the food revolution and discover fresh ground flour. Exceptional flavor-filled flour to make your fresh pasta with outstanding taste and health benefits.

TYPES OF FLOUR



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, which are both necessary 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.

PURPLE BARLEY + EMMERSPELT + FARRO + BUCKWHEAT + RYE + CHICKPEA + RICE FLOUR + MORE!

MEET THE ARCOBALENO EXTRUDER FAMIGLIA!

HOME + NOVICE CHEF

AEX5

HOME MODEL

Up to 5 lbs/hr*

VITA



AEX10

FOR THE NOVICE CHEF

Up to 9-13 lbs/hr*

LOLA



COUNTER TOP

AEX18

CHEF'S FAVORITE

Up to 15-20 lbs/hr*

JEMMA



AEX30

IMPROVING ON THE ORIGINAL

Up to 30 lbs/hr*

STELLA



INDUSTRIAL PASTA EXTRUDERS

AEX50

PUSHING BEYOND EXCELLENCE

Up to 50 lbs/hr*

ARIA



AEX90

THE ARTISAN

Up to 90 lbs/hr*

GIA



AEX90M

THE ARTISAN TWO

Up to 110 lbs/hr*

GIA-M



AEX130

IN LOVE WITH PASTA

Up to 130 lbs/hr*

CHIARA



AEX130M

IN LOVE WITH PASTA

Up to 200 lbs/hr*

CHIARA-M



AEX440/440M

FACTORY DUTY

Up to 400 lbs/hr* (AEX440)

Up to 440 lbs/hr* (AEX440M)

DANIELLA-M



*Extruder production varies by pasta shape

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



ARCOBALENO LANCASTER HEADQUARTERS
WE LOVE VISITORS!



ARCOBALENO'S ON-LOCATION TEST KITCHEN
COME MAKE PASTA WITH US!

#PastaisForSharing



ARCOBALENO®
PASTA EQUIPMENT

Specifications subject to change without notice. ©2021 Arcobaleno®, LLC

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