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
- 110 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

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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 course 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.

PAYS FOR ITSELF IN 30 DAYS!

AEX18 ROI BREAKDOWN

Semolina Flour Cost
50 LB BAG OF SEMOLINA FLOUR = $25
80 LBS 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
18 PASTA DISHES SOLD PER DAY = $216-270

AVERAGE COST OF 8 OZ PASTA DISH
$12-15

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

TECHNICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>Model</th>
<th>AEX18</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hourly Production*</td>
<td>Up to 15-20 lbs/hr</td>
</tr>
<tr>
<td>*Production varies by pasta shape</td>
<td></td>
</tr>
<tr>
<td>Mixer Capacity (flour)</td>
<td>2,000 g</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 Dimensions</td>
<td>11”W x 30.75”D x 15”H (with knife)</td>
</tr>
<tr>
<td>Shipping Dimensions</td>
<td>14.50”W x 28.5”D x 23”H</td>
</tr>
<tr>
<td>Machine Weight</td>
<td>75 lbs</td>
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<tr>
<td>Shipping Weight</td>
<td>95 lbs</td>
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<tr>
<td>Shipping Class</td>
<td>85</td>
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EXTRUDER & MIXER | COUNTER TOP
MODEL AEX18
## Extruded Pasta Shapes
For Models AEX18 Jemma

### Spaghetti

<table>
<thead>
<tr>
<th>#</th>
<th>Diameter (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>5</td>
<td>1.1</td>
</tr>
<tr>
<td>6</td>
<td>1.3</td>
</tr>
<tr>
<td>7</td>
<td>1.5</td>
</tr>
<tr>
<td>8</td>
<td>1.7 (new)</td>
</tr>
<tr>
<td>9</td>
<td>1.9</td>
</tr>
<tr>
<td>10</td>
<td>2.1 (new)</td>
</tr>
<tr>
<td>11</td>
<td>2.3</td>
</tr>
<tr>
<td>12</td>
<td>2.5</td>
</tr>
</tbody>
</table>

### Spaghetti/Alla Chitarra/Tonarelli

<table>
<thead>
<tr>
<th>#</th>
<th>Diameter (mm)</th>
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</thead>
<tbody>
<tr>
<td>23</td>
<td>1.5</td>
</tr>
<tr>
<td>24</td>
<td>2 (new)</td>
</tr>
<tr>
<td>26</td>
<td>2.5</td>
</tr>
<tr>
<td>27</td>
<td>3</td>
</tr>
</tbody>
</table>

### Tagliatelle

<table>
<thead>
<tr>
<th>#</th>
<th>Diameter (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>31</td>
<td>2.5</td>
</tr>
<tr>
<td>32</td>
<td>3.5</td>
</tr>
<tr>
<td>33</td>
<td>4.5</td>
</tr>
<tr>
<td>34</td>
<td>6 (new)</td>
</tr>
</tbody>
</table>

### Fettuccine

<table>
<thead>
<tr>
<th>#</th>
<th>Diameter (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>35</td>
<td>8 (new)</td>
</tr>
<tr>
<td>36</td>
<td>10</td>
</tr>
</tbody>
</table>

### Bigoli

<table>
<thead>
<tr>
<th>#</th>
<th>Diameter (mm)</th>
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</thead>
<tbody>
<tr>
<td>13</td>
<td>3</td>
</tr>
<tr>
<td>14</td>
<td>3.5 (new)</td>
</tr>
<tr>
<td>15</td>
<td>4</td>
</tr>
</tbody>
</table>

### Linguine

<table>
<thead>
<tr>
<th>#</th>
<th>Dimension (mm)</th>
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<tbody>
<tr>
<td>21</td>
<td>3 x 1.6</td>
</tr>
<tr>
<td>21A</td>
<td>3.5 x 1.6 (new)</td>
</tr>
<tr>
<td>22</td>
<td>4 x 1.6</td>
</tr>
</tbody>
</table>
EXTRUDED PASTA SHAPES
FOR MODELS AEX18 JEMMA

PAPPARDELLE

#37 12mm
#38 15mm
#38/02 17 mm
#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

---

MM to INCHES Conversion Chart

<table>
<thead>
<tr>
<th>MM</th>
<th>Approx. Size in Inches</th>
</tr>
</thead>
<tbody>
<tr>
<td>1mm</td>
<td>1/32&quot;</td>
</tr>
<tr>
<td>2mm</td>
<td>1/26&quot;</td>
</tr>
<tr>
<td>3mm</td>
<td>3/32&quot;</td>
</tr>
<tr>
<td>4mm</td>
<td>1/8&quot;</td>
</tr>
<tr>
<td>5mm</td>
<td>3/6&quot;</td>
</tr>
<tr>
<td>6mm</td>
<td>slightly less than 1/4&quot;</td>
</tr>
<tr>
<td>7mm</td>
<td>slightly more than 1/4&quot;</td>
</tr>
<tr>
<td>8mm</td>
<td>5/16&quot;</td>
</tr>
<tr>
<td>9mm</td>
<td>slightly less than 3/8&quot;</td>
</tr>
<tr>
<td>10mm</td>
<td>slightly more than 3/8&quot;</td>
</tr>
<tr>
<td>11mm</td>
<td>7/16&quot;</td>
</tr>
<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>
</tr>
<tr>
<td>15mm</td>
<td>slightly less than 5/8&quot;</td>
</tr>
<tr>
<td>16mm</td>
<td>5/8&quot;</td>
</tr>
<tr>
<td>17mm</td>
<td>slightly less than 11/16&quot;</td>
</tr>
<tr>
<td>18mm</td>
<td>slightly less than 3/4&quot;</td>
</tr>
<tr>
<td>19mm</td>
<td>slightly more than 3/4&quot;</td>
</tr>
<tr>
<td>20mm</td>
<td>slightly less than 13/16&quot;</td>
</tr>
<tr>
<td>21mm</td>
<td>slightly more than 13/16&quot;</td>
</tr>
<tr>
<td>22mm</td>
<td>slightly less than 7/8&quot;</td>
</tr>
<tr>
<td>23mm</td>
<td>slightly more than 7/8&quot;</td>
</tr>
<tr>
<td>24mm</td>
<td>15/16&quot;</td>
</tr>
<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 1/16&quot;</td>
</tr>
<tr>
<td>28mm</td>
<td>about 1 1/8&quot;</td>
</tr>
<tr>
<td>29mm</td>
<td>about 1 5/32&quot;</td>
</tr>
<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>
</tr>
<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/PerCiatelli

#60 2.5 mm

#61 3 mm

#62 4 mm

#6A 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 [new]

#68 20 mm

#69 25 mm [new]

#70 25 mm [1.4 mm wall thickness]

Rigatoni

#73 12 mm [new]

#73/02 13 mm [new]

#73/04 11 mm [new]

#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 [with ridges]
#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]

<table>
<thead>
<tr>
<th>#</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>#120</td>
<td>3.2 mm</td>
</tr>
<tr>
<td>#121</td>
<td>4.2 mm</td>
</tr>
<tr>
<td>#122</td>
<td>6 mm</td>
</tr>
<tr>
<td>#123</td>
<td>7.8 mm</td>
</tr>
<tr>
<td>#124</td>
<td>9.8 mm</td>
</tr>
<tr>
<td>#125</td>
<td>12.5 mm</td>
</tr>
<tr>
<td>#126</td>
<td>15 mm</td>
</tr>
</tbody>
</table>

MACARONI [WITH RIDGES]

<table>
<thead>
<tr>
<th>#</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>#133</td>
<td>10.5 mm</td>
</tr>
<tr>
<td>#134</td>
<td>13.5 mm</td>
</tr>
</tbody>
</table>

CRESTE DE GALLO [SMOOTH]

<table>
<thead>
<tr>
<th>#</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>#138</td>
<td>6.2 mm</td>
</tr>
<tr>
<td>#139</td>
<td>7.8 mm</td>
</tr>
<tr>
<td>#140</td>
<td>9.6 mm</td>
</tr>
</tbody>
</table>

CRESTE DE GALLO [WITH RIDGES]

<table>
<thead>
<tr>
<th>#</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>#143</td>
<td>7 mm</td>
</tr>
<tr>
<td>#144</td>
<td>8.6 mm</td>
</tr>
<tr>
<td>#145</td>
<td>10 mm</td>
</tr>
</tbody>
</table>

SHELLS [SMOOTH]

<table>
<thead>
<tr>
<th>#</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>#160</td>
<td>15 mm</td>
</tr>
<tr>
<td>#161</td>
<td>21 mm</td>
</tr>
<tr>
<td>#162</td>
<td>28 mm</td>
</tr>
</tbody>
</table>

SHELLS [WITH RIDGES]

<table>
<thead>
<tr>
<th>#</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>#170</td>
<td>15 mm</td>
</tr>
<tr>
<td>#171</td>
<td>21 mm</td>
</tr>
<tr>
<td>#172</td>
<td>28 mm</td>
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</tbody>
</table>
EXTREME PASTA SHAPES
FOR MODELS AEX-18 JEMMA

ORECCHIETTE [SMOOTH]

#181 18 mm

ORECCHIETTE [WITH RIDGES]

#182 18 mm

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 24.5 mm

CLAM SHELLS [SMOOTH]

#208 18 mm #210 27 mm

CLAM SHELLS [WITH RIDGES]

#209 18 mm #211 27 mm #388
EXTRUDED PASTA SHAPES FOR MODELS AEX18 JEMMA

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

FUSILLI

#222 9 mm [4P]  new
#223 9 mm [4P]  new
#224 13 mm [4P] new
#225 14.2 mm new

#230 7 mm [2P]
#231 9.8 mm [2P]  new
#232 12.6 mm [2P] new
#233 13 mm [2P]  new

#234 15.5 mm [2P]  new
#239 6.5 mm [3P]
#240 8.4 mm [3P]
#241 10 mm [3P]  new
#242 15.5 mm [2P] new
#243 13 mm [3P]  new
#244 12.6 mm [2P]
#246 10.5 mm [3P]

new = New Dies  = Favorite Dies

#215 #225 = Favorite Dies
### Specialty Shapes

<table>
<thead>
<tr>
<th>#</th>
<th>Diameter</th>
<th>Description</th>
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<tr>
<td>251</td>
<td>10.4 mm</td>
<td>Trottole</td>
</tr>
<tr>
<td>249</td>
<td>11.4 mm</td>
<td>Campanelle [with ridges]</td>
</tr>
<tr>
<td>252</td>
<td>11.4 mm</td>
<td>Campanelle</td>
</tr>
<tr>
<td>254</td>
<td>11 mm</td>
<td>Torchietti [with ridges]</td>
</tr>
<tr>
<td>256</td>
<td>18 mm</td>
<td>Specialty 3-Loop</td>
</tr>
<tr>
<td>258</td>
<td>12.5 mm</td>
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</tr>
<tr>
<td>264</td>
<td>11.4 mm</td>
<td>Smooth Trene [with ridges]</td>
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<tr>
<td>266</td>
<td>10 mm</td>
<td>Trene [with ridges]</td>
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<tr>
<td>268</td>
<td>6.6 mm</td>
<td>Messinesi</td>
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<tr>
<td>273</td>
<td>6.5 mm</td>
<td>Torchietto [with ridges]</td>
</tr>
<tr>
<td>267</td>
<td>8.3 mm</td>
<td>Garganelli [with ridges]</td>
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<td>262</td>
<td>17.5 mm</td>
<td>Radiatori</td>
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<tr>
<td>268</td>
<td>6.6 mm</td>
<td></td>
</tr>
<tr>
<td>362</td>
<td>10 mm</td>
<td>Rustic Torchio [with ridges]</td>
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</tbody>
</table>
EXTRUDED PASTA SHAPES
FOR MODELS AEX18 JEMMA

#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

#456 Maccherone Greco
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 SHAPES
PASTA CARTS

APC8
PASTA ON THE MOVE

APC20
TOWER OF PISA

CATERINA

PATINA

PASTA DRYER
EXTENDS SHELF LIFE OF PASTA

ASD20 - LAB
ARTISAN SMALL BATCH LAB DRYER

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

MONICA

PIZZA

ASD SPECS

ASD50S
Trays 50
Pasta per Tray 4 - 6 lbs
Fresh Capacity 300 lbs
Dry Capacity 240 lbs/cycle
Power 230V/3/60Hz, 5 kW
Machine Dimensions 71" W x 44" D x 94" H
Machine Weight 125 lbs
Shipping Weight 187 lbs

ASD50
Trays 50
Pasta per Tray 6 - 8 lbs
Fresh Capacity 400 lbs
Dry Capacity 320 lbs/cycle
Power 230V/3/60Hz, 6.5 kW
Machine Dimensions 71" W x 55" D x 87" H
Machine Weight 1285 lbs
Shipping Weight 1450 lbs

ASD75
Trays 75
Pasta per Tray 6 - 8 lbs
Fresh Capacity 660 lbs
Dry Capacity 480 lbs/cycle
Power 230V/3/60Hz, 8.5 kW
Machine Dimensions 98.5" W x 65" D x 87" H
Machine Weight 1390 lbs
Shipping Weight 1510 lbs

ASD100
Trays 100
Pasta per Tray 6 - 8 lbs
Fresh Capacity 1200 lbs
Dry Capacity 960 lbs/cycle
Power 230V/3/60Hz, 16kW
Machine Dimensions 98.5" W x 102" D x 87" H
Machine Weight 1390 lbs
Shipping Weight 1650 lbs

ASD150
Trays 150
Pasta per Tray 6 - 8 lbs
Fresh Capacity 1600 lbs
Dry Capacity 1280 lbs/cycle
Power 230V/3/60Hz, 20kW
Machine Dimensions 98.5" W x 134" D x 95" H
Machine Weight 1650 lbs
Shipping Weight 1870 lbs

ASD200
Trays 200
Pasta per Tray 6 - 8 lbs
Fresh Capacity 2000 lbs
Dry Capacity 1600 lbs/cycle
Power 230V/3/60Hz, 24kW
Machine Dimensions 98.5" W x 168" D x 95" H
Machine Weight 2200 lbs
Shipping Weight 2500 lbs

TECHNICAL SPECIFICATIONS

ASD50S
Trays 50
Pasta per Tray 4 - 6 lbs
Fresh Capacity 300 lbs
Dry Capacity 240 lbs/cycle
Power 230V/3/60Hz, 5 kW
Machine Dimensions 71'' W x 44'' D x 94'' H
Machine Weight 125 lbs
Shipping Weight 187 lbs

ASD50
Trays 50
Pasta per Tray 6 - 8 lbs
Fresh Capacity 400 lbs
Dry Capacity 320 lbs/cycle
Power 230V/3/60Hz, 6.5 kW
Machine Dimensions 71" W x 55" D x 87" H
Machine Weight 1285 lbs
Shipping Weight 1450 lbs

ASD75
Trays 75
Pasta per Tray 6 - 8 lbs
Fresh Capacity 660 lbs
Dry Capacity 480 lbs/cycle
Power 230V/3/60Hz, 8.5 kW
Machine Dimensions 98.5" W x 65" D x 87" H
Machine Weight 1390 lbs
Shipping Weight 1510 lbs

ASD100
Trays 100
Pasta per Tray 6 - 8 lbs
Fresh Capacity 1200 lbs
Dry Capacity 960 lbs/cycle
Power 230V/3/60Hz, 16kW
Machine Dimensions 98.5" W x 102" D x 87" H
Machine Weight 1390 lbs
Shipping Weight 1650 lbs

ASD150
Trays 150
Pasta per Tray 6 - 8 lbs
Fresh Capacity 1600 lbs
Dry Capacity 1280 lbs/cycle
Power 230V/3/60Hz, 20kW
Machine Dimensions 98.5" W x 134" D x 95" H
Machine Weight 1650 lbs
Shipping Weight 1870 lbs

ASD200
Trays 200
Pasta per Tray 6 - 8 lbs
Fresh Capacity 2000 lbs
Dry Capacity 1600 lbs/cycle
Power 230V/3/60Hz, 24kW
Machine Dimensions 98.5" W x 168" D x 95" H
Machine Weight 2200 lbs
Shipping Weight 2500 lbs

STANDARD FEATURES

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

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.

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

WARRANTY

TECHNICAL SPECIFICATIONS

Trays 8
Cart Dimensions 19.5” W x 26.75” D x 36” H
Tray Dimensions 15.5” W x 23.5” D x 2.75” H
Shipping Dimensions 22” W x 29” D x 40” H
Net Weight 48 lbs
Shipping Weight 70 lbs

APC8 ideal for models AEX10, AEX18 & AEX30
(Standard counter top height)
Removable pasta trays
NSF approved

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

THIRTEEN
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 granularity
- Interchangeable screens for different granularity

TECHNICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>Hourly Production</th>
<th>Soft White Wheat 75% extract</th>
</tr>
</thead>
<tbody>
<tr>
<td>1ph</td>
<td>120 lbs/hr</td>
</tr>
<tr>
<td>3ph</td>
<td>150 lbs/hr</td>
</tr>
</tbody>
</table>

| Electrical Power  | 220/1/60Hz & 220/3/60Hz      |
| Machine Dimensions| 16.25”W x 16.50”D x 33.75”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 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*

- **AEX10**
  - FOR THE NOVICE CHEF
  - Up to 9–13 lbs/hr*

COUNTER TOP

- **AEX18**
  - CHEF’S FAVORITE
  - Up to 15–20 lbs/hr*

- **AEX30**
  - IMPROVING ON THE ORIGINAL
  - Up to 25–30 lbs/hr*

INDUSTRIAL PASTA EXTRUDERS

- **AEX50**
  - PUSHING BEYOND EXCELLENCE
  - Up to 50 lbs/hr*

- **AEX90**
  - THE ARTISAN
  - Up to 90 lbs/hr*

- **AEX90M**
  - THE ARTISAN TWO
  - Up to 110 lbs/hr*

- **AEX130**
  - IN LOVE WITH PASTA
  - Up to 130 lbs/hr*

- **AEX130M**
  - IN LOVE WITH PASTA
  - Up to 200 lbs/hr*

- **AEX440/440M**
  - FACTORY DUTY
  - Up to 400 lbs/hr* (AEX440)
  - Up to 440 lbs/hr* (AEX440M)

*Extruder production varies by pasta shape