

# 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.

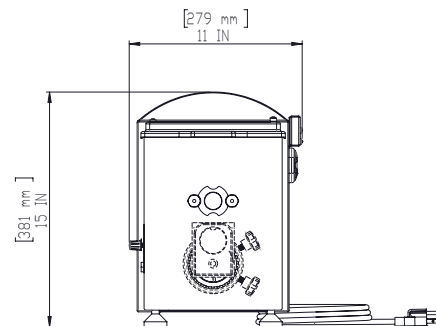
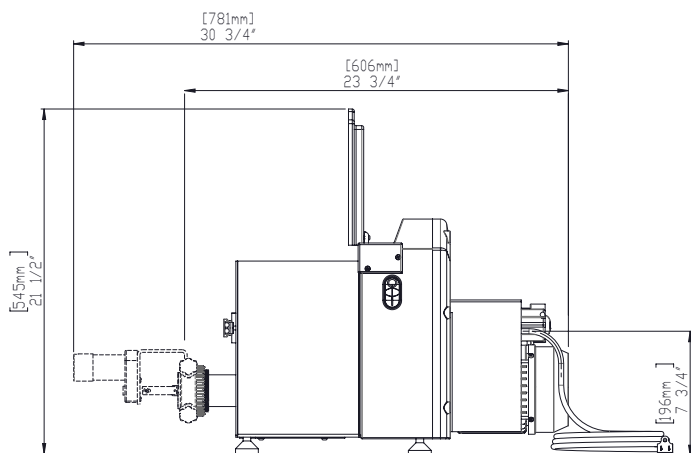


# EXTRUDER & MIXER | COUNTER TOP MODEL AEX18

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

	#7	1.5 mm
	#8	1.7 mm
	#9	1.9 mm
	#10	2.1 mm
	#11	2.3 mm
	#12	2.5 mm
	#410	3 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



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!*



#410 Triangle Spaghetti



#414 Pizzoccheri

### 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
	#414 Pizzoccheri	8 x 1.8 mm

### PAPPARDELLE

	#37	12 mm
	#38	15 mm
	#38/02	17 mm
	#39	20 mm
	#40	25 mm (1 inch)
	#263	17 mm Sagnarelli [with ridges]

# EXTRUDED PASTA SHAPES

## FOR MODELS AEX18 JEMMA

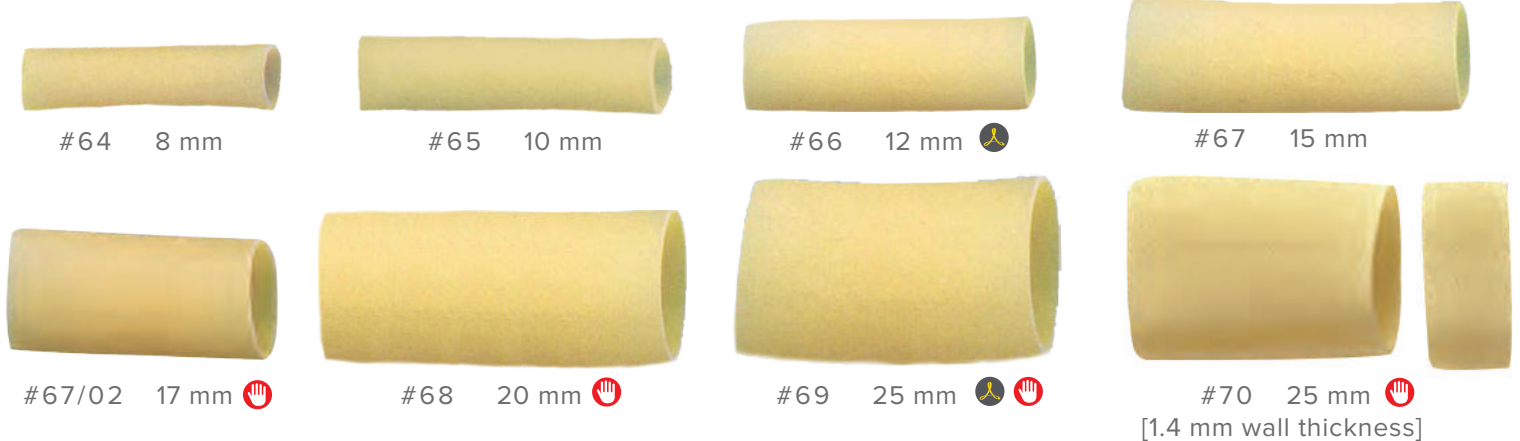
### MAFALDE



### BUCATINI/PERCIATELLI



### ZITI/PACCHERI



ARCOBALENO<sup>®</sup>  
PASTA EQUIPMENT

### MM to INCHES Conversion Chart



Dime =  
17mm (11/16")



Penny =  
19mm (3/4")



Nickel =  
21mm (7/8")



Quarter =  
24mm (15/16")

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

### 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]



#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]



#386 10 mm  
Trenne  
[with ridges]



#386/15L   
Trenne



#386/15R   
Trenne  
[with ridges]



#264 11.4 mm  
Smooth Trenne



#392 10mm  
Square Rigatoni  
[with ridges]



#392/15L   
Square Rigatoni



#392/15R   
Square Rigatoni  
[with ridges]



#533L   
Heart-atonì



#533RO   
Heart-atonì  
[with ridges]



# EXTRUDED PASTA SHAPES FOR MODELS AEX18 JEMMA



= New Dies



= Favorite Dies



= Hand Cut Only

## ELICOIDALI

Reversed Ridges



#110 6 mm  
[with ridges]



#112 9.5 mm  
[with ridges]



#416 18 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

## 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!

# EXTRUDED PASTA SHAPES FOR MODELS AEX18 JEMMA



= New Dies



= Favorite Dies

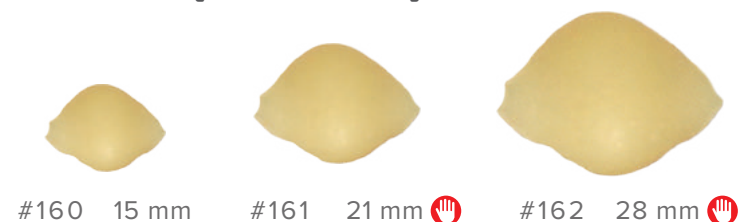


= Hand Cut Only

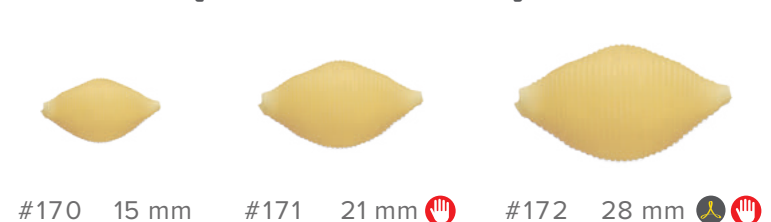
## CRESTE DE GALLO



## SHELLS [SMOOTH]



## SHELLS [WITH RIDGES]



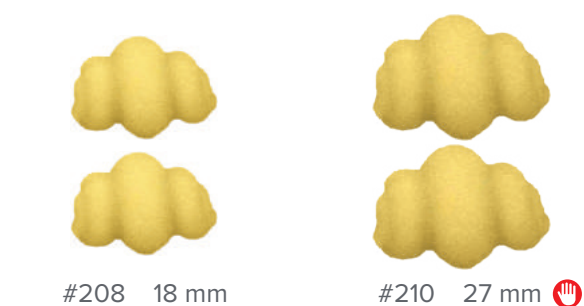
## ORECCHIETTE



## GNOCCHI SARDI



## CLAM SHELLS [SMOOTH]



## CLAM SHELLS [WITH RIDGES]





EXTRUDED PASTA SHAPES  
FOR MODELS AEX18 JEMMA

 = New Dies     = Favorite Dies     = Hand Cut Only

GEMELLI

CASARECCE



#214  
6.4 mm



#215   
8.8 mm



#216  
14.2 mm



#219  
7.8 mm



#220   
8.8 mm



#221  
12 mm



#227  
12 mm



#368   
10.5 mm



#420   
6.5 mm

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]




#246  
10.5 mm  
[3P]



#366  
13 mm



#380



#406   
20 mm  
[2P]



#454  
13 mm



# EXTRUDED PASTA SHAPES

## FOR MODELS AEX18 JEMMA



= New Dies



= Favorite Dies



= Hand Cut Only

### SHAPES ON SHAPES ON SHAPES



#251 10.4 mm  
Trottole



#249 11.4 mm  
Campanelle  
[with ridges]



#252 11.4 mm   
Campanelle



#253 28 mm   
Londa



#404 16.5 mm   
Londa



#254 11 mm  
Torchietti  
[with ridges]



#256 18 mm



#258 12.5 mm  
Specialty 3-Loop



#260 17.5 mm   
Radiatori



#261 25 mm   
Radiatori



#262A 13.5 mm   
Anellini



#262B 19 mm   
Bumbola



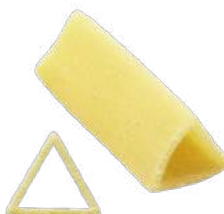
#263 17 mm  
Sagnarelli  
[with ridges]



#264 11.4 mm  
Smooth Trenne



#386 10 mm  
Trenne  
[with ridges]



#386/15L   
Trenne



#386/15R   
Trenne  
[with ridges]



#392 10mm  
Square Rigatoni  
[with ridges]



#392/15L   
Square Rigatoni



#392/15R   
Square Rigatoni  
[with ridges]



#533L   
Heart-atoni



#533RO   
Heart-atoni  
[with ridges]



#270 16.5 mm   
Rotelle  
(Wagon Wheel)

# EXTRUDED PASTA SHAPES

## FOR MODELS AEX18 JEMMA



= New Dies



= Favorite Dies



= Hand Cut Only



#267 8.3 mm   
Garganelli  
[with ridges]



#268 6.6 mm  
Messinesi



#425 5.8 mm   
Calabreselli



#273 6.5 mm  
Torchietto  
[with ridges]



#274 14 mm   
Creste di Bruco



#362 10 mm   
Rustic Torchio  
[with ridges]



#369   
Calamarata



#370  
Girelle



#275 14 mm   
Mafalde Bucatini



#406 20 mm   
Fusilloni  
[2P]



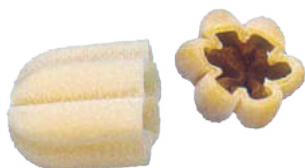
#366 13 mm  
Large Rustic Fusilloni



#454 13 mm  
Fusilloni



#372 8.8 mm  
Maccheroncelli



#374   
Zucca



#408 17 mm   
Zucca



#378  
Stella

# EXTRUDED PASTA SHAPES FOR MODELS AEX18 JEMMA



= New Dies



= Favorite Dies



= Hand Cut Only



#380  
Treccioni



#384 25 mm   
Caramelle



#388



#398 15 mm   
Fiori



#390   
Spaccatelli



#399 8.8 mm  
Trifoglio



#402 8 mm   
Gargati Veneti  
[with ridges]



#438 26 mm



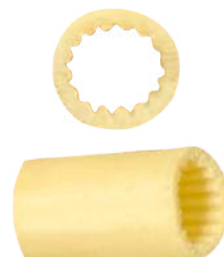
#368 10.5 mm   
Rustic Casarecce  
[with ridges]



#448 24 mm   
Sunshine



#456 17 mm   
Maccherone Greco



#2020 13 mm   
Inside-Out Rigatoni

## SOME OF OUR FUN SHAPES



#509C  
Star



#509D  
Shooting Star



#513  
Heart



#515  
Tennis Racket



#517  
Mushroom



#529/02  
Bat



#529/04  
Pumpkin



#549  
Pumpkin



#529/06  
Spider



#529/08  
Ghost



#559  
Dollar Sign



#509B  
Tree



#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!

### BUSIATE DIE



#428 new  
Busiate



Supplied with  
Manual Crank Handle

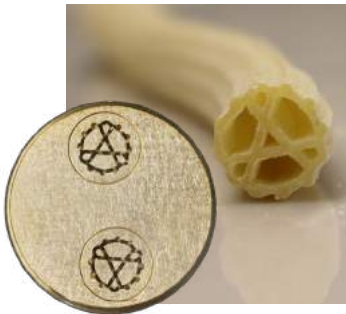
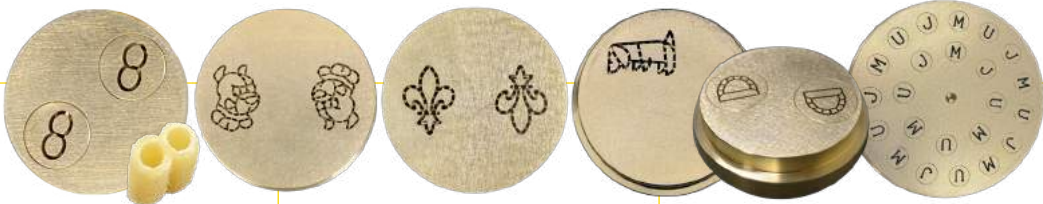


Optional  
Automatic Cutter



### CUSTOM SHAPES

Contact us for more information.



# PASTA CARTS & TRAYS

## STANDARD FEATURES

- APC7 and APC8 ideal for models AEX10, AEX18 & AEX30 (Standard counter top height)
- Pasta Carts are 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



### 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



## 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

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](http://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. ©2023 Arcobaleno®, LLC*

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